

The Clubhouse at Boundary Oak

Wedding Packet





	DEVOTION	TRADITION	FOREVER	LEGACY
DINNER	✓	✓	✓	✓
INVITATIONS	✓	✓	✓	✓
DJ & MC	✓	✓	✓	✓
CONGRATULATIONS TOAST	✓	✓	✓	✓
APPETIZERS		✓	✓	✓
WINE WITH DINNER		✓	✓	✓
CENTERPIECES		✓	✓	✓
GUEST BOOK		✓	✓	✓
HOSTED COCKTAIL HOUR			✓	✓
FOURSOME OF GOLF			✓	✓
CELEBRATION PACKAGE			✓	✓
CHAMPAGNE FLUTES				✓
HOSTED BAR				✓

Pricing

	DEVOTION	TRADITION	FOREVER	LEGACY
CEREMONY FEE	\$1,499	\$1,499	\$1,499	\$1,499
\$/GUEST UP TO 100	\$59	\$69	\$89	\$105
\$/GUEST 100+	\$55	\$65	\$85	\$99
FACILITY FEES SAT EVENINGS, APR - OCT	\$10/GUEST	\$10/GUEST	\$10/GUEST	\$10/GUEST
SERVICE CHARGE	22%	22%	22%	22%



Service Options

Includes Oven Roasted Vegetables, Dinner Rolls, Butter, Coffee, & Tea

Devotion

PLATED

Choice of Salad

Single Plated Chicken Entrée

BUFFET

Four Salads

Two Leafy & Two Pasta

Single Chicken Entrée

+ Choice of carved: Beef / Turkey / Ham

Tradition

Includes two displayed appetizers:

Display Cheese & Crackers | Fresh Cut Vegetable Crudites with Spinach Ranch Dip

PLATED

Choice of Salad

Duet Plated

Choose any two entrées

BUFFET

Four Salads

Two Leafy & Two Pasta

Two Entrées

+ Choice of carved: Beef / Turkey / Ham

Forever & Legacy

Includes 6 appetizers of choice.

PLATED

Choice of Salad

Duet Plated

Choose any two entrée's

BUFFET

Four Salads

Two Leafy & Two Pasta

Two Entrées

+ Choice of: Prime Rib / Turkey / Ham

Menu Selections

Appetizers

HOT

Spring Rolls with Sweet-Chili Dipping Sauce

Pork Shoulder Confit Quesadillas with Salsa Verde & Crème Fraiche

Crab Cakes with Mango Salsa

Beef Sliders with Spicy Ketchup

Pulled Pork Sliders, Chipotle BBQ sauce

Salmon Cakes, Siracha Aioli

Rock Shrimp and Rice Fritters, Remoulade

Bacon Wrapped Dates with Gorgonzola Cheese*

Jerk Chicken Thigh Skewer, Peanut Dipping Sauce*

COLD

Artichoke Tapenade on Crostini, Herbed Feta Cheese

Ahi Poke on a Wonton Chip

Citrus Marinated Prawns with a Mango-Chili Glaze*

Andouille Scaloppini with Port Wine Shallot Reduction*

Ahi Tempura, Tuna wrapped in Nori then Battered, Wasabi Aioli topping

DISPLAYS

Imported and Domestic Cheese Display, garnished with Fresh Fruit & Nuts, Baguettes, Crackers

Antipasto Display – Assorted Charcuterie, Grilled Vegetables, Fresh Mozzarella and Baguettes

Baked Brie En Croute – Rich and Creamy Cheese topped with Dried Fruit, Brown Sugar and Nuts wrapped in a Flaky Pastry

Fresh Fruit Display – Seasonal Fruits and Berries artfully displayed*

Vegetable Crudité – Crisp Vegetables served with Hummus and Herb Dip*

* - *Gluten Free Item*

Salads

LEAFY SALADS

Caesar Salad – *Romaine Lettuce, Croutons, Parmesan Cheese**

Baby Greens Salad – *Feta Cheese, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette**

Mango Quinoa Salad – *Red Onions, Herbs, Edamame, Almond and Lime Balsamic Vinaigrette*

Waldorf Salad – *Butter Lettuce, Apples, Celery, Raisins, Candied Nuts and Honey Yogurt Dressing*

Roasted Broccoli Salad – *Broccoli, Red Onion, Bacon and Citrus Vinaigrette*

Wedge Salad – *Baby Iceberg, Diced Tomatoes, Bacon Lardons and Herb Creamy Dressing**

Sunburst Salad – *Baby Greens topped with Seasonal Berries, Mandarin Oranges, Gorgonzola Cheese and Poppy Seed Dressing**

Greek Salad – *Cucumbers, Red Onion, Romaine Lettuce, Feta Cheese, Olives Red Wine Vinegar Dressing*

Panzanella Salad – *Garlic Croutons, Tomato, Cucumber, Feta Cheese, Sweet Peppers, Herb Vinaigrette*

PASTA SALADS

Tri Color Rotini Pasta Salad – *Tri Color Pasta, Asparagus, Tomatoes, Kalamata Olives, Mozzarella Cheese, Flame Roasted Corn, Champagne Vinaigrette*

Orchiete Pasta Salad – *Mini Pasta Shells, Broccoli Florets, Chili Flakes, Crispy Bacon, Roasted Garlic Herb Vinaigrette, Parmesan Cheese*

Penne Pasta Salad – *Penne Pasta, Roasted Asparagus Tips, Roasted Corn, Spinach, Red Wine Vinaigrette, Shaved Parmesan Cheese*

Macaroni Salad – *Elbow Macaroni Pasta, Ham, Smoked Cheddar Cheese, Celery, Red Bell Peppers, Herb Ranch Dressing*

** Recommended for plated service*

Sides

Mashed Potatoes

Herb Roasted Potatoes

Potato Au Gratin

Confetti Rice Pilaf

Entrée Items

Grilled Breast of Free Range Chicken – *Orange and Mint sauce*

Chicken Piccata – *White Wine Caper-Butter Sauce*

Herb & Potato Crusted Breast of Chicken – *Tarragon Wine Cream Reduction*

Ricotta and Spinach Stuffed Pacific Dory – *Tomato, Basil, Olive and Avocado Relish*

Potato Crusted Cod Filet – *Chardonnay Chive Butter Sauce*

Cabernet Braised Beef Short Ribs – *Thyme Infused Natural Jus*

Seared Marinated Bistro Filet – *Caramelized Shallot Jus*

Scaloppini of Pork Loin – *Rich Mushroom Marsala Sauce*

Four Cheese & Spinach Cannelloni – *Tomato Basil Sauce (Vegetarian)*

BUFFET ONLY ENTRÉE

Grilled Tri-Tip – *Marinated in Beer and Citrus Juices, Demi-Glace*

Beef Brisket – *Slow Braised in Red Wine and Mirepoix, served with BBQ Jus*