

# Private Dining Menu

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## Boulder Creek Dining Company

Locally owned and independently operated Boulder Creek Dining Company offers upscale casual dining in a warm and inviting environment. As a part of the Cunningham Restaurant Group, Boulder Creek is a unique get-a-way just outside the city.

Offering a private dining area with seating up to 100 people, Boulder Creek is sure to meet any of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

Please contact one of our managers to discuss the details of your event.

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# Boulder Creek Plated Package One Page 1

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Please choose one Entrée from each group and two Desserts. Dinner will include a house salad with your guest's choice of ranch, Mediterranean vinaigrette or cranberry-poppy seed dressing. Your Select Menus will be printed and ready upon your arrival. Package price includes non alcoholic beverage and bread service with sundried tomato dipping oil.

*Plated Package One \$29.99 per person*

## **Entrée Group One:**

- **Tuscan Chicken:** *sautéed with spinach and artichokes over mashed potatoes finished with basil pesto, fresh mozzarella and basil tomatoes*
- **Chicken Parmesan:** *lightly breaded and flash fried and served atop angel hair pasta, rosa cream sauce grilled red onions and topped with mozzarella and parmesan cheese*
- **Smothered Chicken:** *topped with honey mustard, bacon, cheddar and mozzarella served with mashed potatoes and vegetable medley*

## **Entrée Group Two:**

- **Horseradish Dijon Crusted Sirloin:** *10 oz. sirloin served with mashed potatoes and vegetable medley*
- **Ribeye:** *12 oz cut served with mashed potatoes, vegetable medley and horseradish cream*
- **New York Strip:** *12 oz cut topped with caramelized onions served with mashed potatoes and vegetable medley*
- **Filet Mignon:** *6 oz cut topped with herb butter, served with mashed potatoes and vegetable medley*
- **Half Rack Baby Back Ribs:** *slow roasted in citrus juices and grilled with housemade barbecue sauce, served with mashed potatoes and vegetable medley*
- **Pork Chop:** *twin 7oz fresh herb encrusted chops atop mashed potatoes, topped with herb butter, served with vegetable medley*

## **Entrée Group Three:**

- **Bacon Wrapped Salmon:** *glazed with lime teriyaki and served with napa slaw, scallions and mashed potatoes topped with fried wontons*
- **Blue Crab Cakes:** *pan seared served atop Cajun dirty rice with roasted corn tomato salsa and chipotle remoulade*
- **Blackened Mahi Mahi:** *grilled and served atop Cajun dirty rice, finished with black bean cucumber salsa, cilantro aioli and fresh avocado*
- **Chicken and Sausage Penne:** *Italian sausage, roasted chicken, mushrooms and scallions tossed in a smoked gouda cream sauce*
- **Penne Pomodoro:** *Italian sausage, chicken, roasted red peppers, mushrooms and scallions tossed in a tomato basil sauce topped with melted mozzarella cheese*
- **Eggplant Parmesan:** *lightly breaded and flash fried, served atop angel hair pasta, rosa cream sauce, grilled red onions and topped with mozzarella and parmesan cheese*

**Dessert choose two:** Desserts will be served family style

- *Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce*
- *Housemade Carrot Cake with Cream Cheese Icing*
- *Assorted Chocolate Truffles*

Please choose two Appetizers, two Salads, three Entrees and two Desserts for the day of the event. Your Select Menus will be printed and ready upon your arrival. Package price includes non alcoholic beverage and bread service with sundried tomato dipping oil.

*Plated Package Two \$35.99 per person*

**Appetizer choose two:** Appetizers will be served family style.

- **Spinach and Artichoke Dip:** *Tri Colored Tortilla Chips*
- **Crispy Calamari:** *Red Chili Aioli/Field Greens*
- **Spicy Garlic Shrimp:** *Spicy Garlic Butter/Grilled Baguette*
- **Chicken and Black Bean Quesadilla:** *Sundried Tomato Tortilla/Chicken/Black Beans/Spinach/Salsa/Cajun Ranch/Scallions*

**Salad Choices**

- **Seven Field Greens:** *Cranberries/Red Onion/Spiced Pecans/Gorgonzola/Blackberry Balsamic Vinaigrette*
- **Classic Caesar:** *Romaine/Creamy Parmesan Dressing/Housemade Croutons*
- **Applewood Salad:** *Field Greens/Candied Pecans/Dried Cranberries/Bleu Cheese /Cranberry Poppy Seed*

**Entrée Choices**

- **New York Strip Steak:** *12 oz cut with caramelized onions mashed potatoes and vegetable medley*
- **Horseradish Dijon Crusted Sirloin:** *10 oz cut with mashed potatoes and vegetable medley*
- **Chicken Scaloppini:** *with wild mushrooms, prosciutto sherry cream, bleu cheese mashed potatoes and roasted asparagus*
- **Smothered Chicken:** *topped with bacon, honey mustard, cheddar and mozzarella served with mashed potatoes and vegetable medley*
- **Blackened Mahi Mahi:** *served with dirty rice, black bean cucumber salsa, cilantro aioli and avocado*
- **Grilled Shrimp and Angel Hair:** *with a white wine butter sauce, tossed with basil tomatoes, garlic and topped with grilled jumbo shrimp*
- **Blue Crab Cakes:** *served with dirty rice, roasted corn tomato salsa and chipotle remoulade*
- **Half Rack Baby Back Ribs:** *slow roasted and grilled with housemade barbecue sauce, served with mashed potatoes and vegetable medley*
- **Eggplant Parmesan:** *lightly breaded and flash fried served with angel hair pasta with rosa cream sauce and grilled red onions topped with mozzarella and parmesan cheese*

**Dessert Choices:** *Desserts will be served family style*

- *Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce*
- *Housemade Carrot Cake with Cream Cheese Icing*
- *Assorted Chocolate Truffles*
- *Apple Strudel with vanilla ice cream*

❖ Prices do not include sales tax, service fees or room fees if applicable

Please Choose one Salad, two Entrees, two Side Items and one Dessert. Dinner will include bread service with sundried tomato dipping oil and non alcoholic beverage.

*Buffet Package One \$21.99 per person*

## Salad Choices

- **Classic Caesar:** *Crisp Romaine/Creamy Parmesan Dressing/Housemade Croutons*
- **Traditional House Salad:** *Mixed Greens/Red Onion/Cheddar/Mozzarella/Basil Tomatoes/Alfalfa Sprouts/Sunflower Seeds/Ranch/French*

## Entrée Choices

- **Traditional Beef Tips** *with root vegetable medley*
- **Sliced Roast Beef** *with housemade au jus*
- **Chicken Marsala** *pan seared chicken breast topped with marsala mushroom sauce*
- **Smothered Chicken** *topped with honey mustard, bacon, cheddar and mozzarella cheeses*
- **Pork Tenderloin** *topped with apple-jack demi glaze and crispy bacon*
- **Crab Cakes** *pan fried golden brown with corn tomato salsa and chipotle remoulade*

## Side choices

- *Roasted Garlic Mashed Potatoes*
- *Potatoes Au Gratin*
- *Roasted Red Potatoes*
- *Garden Long Grain and Wild Rice*
- *Bacon Braised Green Beans*
- *Steamed Broccoli*
- *Steamed Vegetable Medley*

## Dessert Choices

- *Chocolate Chip Cookies and Chocolate Fudge Brownies*
- *Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce*

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Please choose one Salad, two Entrees, two Side Items and one Dessert. Dinner will include bread service with sundried tomato dipping oil and non alcoholic beverage.

*Buffet Package Two \$24.99 per person*

## Salad Choices

- **Classic Caesar:** *Crisp Romaine/Creamy Parmesan Dressing/ Housemade Croutons*
- **Applewood Salad:** *Field Greens/Candied Pecans/Dried Cranberries/Bleu Cheese / Cranberry Poppy Seed Dressing*
- **Traditional House Salad:** *Mixed Greens/Red Onion/Cheddar/Mozzarella/Basil Tomatoes/Alfalfa Sprouts/Sunflower Seeds/Ranch/French*

## Entrée Choices

- **Peppered Beef Tenderloin Tips** *with wild mushroom demi glace*
- **Grilled Salmon** *with lemon caper cream and fresh dill*
- **Dijon and Parmesan Crusted Chicken** *topped with rosemary cream*
- **Basil Pesto Chicken** *grilled and topped with fresh mozzarella and basil tomatoes*
- **Blackened Mahi Mahi** *grilled and topped with black bean cucumber salsa and cilantro aioli*
- **Grilled Pork Loin** *marinated in jerk spices and topped with Caribbean tomato sauce*
- ❖ **Herb Crusted Prime Rib** *served with au jus and horseradish cream \**
- ❖ **Filet Medallions** *with choice of one topping \**
  - *Portabello and brandy peppercorn cream sauce*
  - *Crab claw meat and béarnaise*
  - *Danish bleu cheese cream sauce*

***\*item choices with an asterisk require an additional charge of \$5.00 per person***

## Side Choices

- *Roasted Garlic mashed potatoes*
- *Potatoes Au Gratin*
- *Roasted Red Potatoes*
- *Garden Long Grain and Wild Rice*
- *Bacon Braised Green Beans*
- *Steamed Broccoli*
- *Steamed Vegetable Medley*

## Dessert Choices

- *Housemade Carrot Cake with Cream Cheese Icing*
- *Cranberry and Golden Raisin Bread pudding with Whiskey Sauce*
- *Chocolate Chip cookies and Fudge Brownies*

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## Reception Package

Our Reception Package is available for groups of 25 or more and includes your choice of three Hot Appetizers and three Cold Appetizers.

*Reception Package \$16.00 per person*

**Cold Appetizers choose three:**

- **Fresh Fruit** platter with assorted seasonal fruit served with cream cheese dip
- **Fresh Vegetable** platter with an assortment of crisp vegetables served with a ranch dip
- **Cheese platter** with an assortment of domestic and imported cheeses served with crackers
- **Caprese Salad** with fresh mozzarella, basil tomatoes and balsamic vinegar
- **Smoked Salmon Bruschetta** with lemon dill cream and capers served on crostinis
- **Cyprus Salad** served on pita chips topped with red onion, tomato and feta with Mediterranean vinaigrette

**Hot Appetizers choose three:**

- **Sesame Chicken Satay** with spicy teriyaki sauce
- **Three cheese Stuffed Mushrooms**
- **Spinach and Artichoke Dip** served with tri colored tortillas
- **Mini Crab Cakes** topped with chipotle remoulade and corn tomato salsa
- **Bourbon glazed Beef Brochette**
- **Housemade Red Chili Meatballs** with zesty marinara sauce

## Ala Carte Pre Dinner Appetizers served Buffet Style (25 person minimum)

- **Spinach and Artichoke Dip** served with tri colored tortillas *\$2.25 per person*
- **Mini Crab Cakes** topped with chipotle remoulade and corn tomato salsa: *\$3.00 per person*
- **Fresh Fruit and Vegetable Platter** served with dipping sauces: *\$3.00 per person*
- **Fresh Fruit and Vegetable and Cheese Platter** with dipping sauces and crackers: *\$6.00 per person*
- **Ahi Tuna** with napa carrot slaw, spicy sweet mustard and horseradish cream: *\$4.25 per person*
- **Shrimp Cocktail** with horseradish cocktail sauce and lemon wedges: *\$4.50 per person*

## Ala A Carte Desserts

Choose one for \$3.00 per person or Choose two for \$5.00 per person

- Assorted Cheesecake Bites
- Assorted Chocolate Truffles
- Carrot Cake with cream cheese icing
- Chocolate Chip Cookies and Fudge Brownies
- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce

Please choose two items from the Entrée Salad and Pasta Menu as well as two Entrée Sandwiches. Your Select Menus will be printed and ready upon your arrival. Package price includes non alcoholic beverage.

Lunch Package \$14.99 per person

**Entrée Salad or Pasta choose two:**

- **Applewood Chicken Salad:** Field Greens/Applewood Smoked Bacon/Dried Cranberries/Grilled Chicken/Egg/Spiced Pecans/Bleu Cheese/Cranberry-Poppy Seed Dressing
- **Black and Bleu Salad:** Blackened Marinated Skirt Steak/Romaine/Roasted Red Peppers/Grilled Asparagus/Bleu Cheese/Pepper Parmesan Dressing
- **Calamari Caesar:** Romaine/Spicy Red Chili Aioli/Parmesan/Housemade Croutons/Caesar Dressing
- **Iceberg Wedge:** Iceberg Lettuce Wedge/French Vinaigrette/Bleu Cheese/Applewood Smoked Bacon/Tomatoes/Cucumber
- **Campfire Fettuccini:** Andouille Sausage/Barbecue Shrimp/Grilled chicken/Mushrooms/Spinach/Scallions/Red Chili Cream
- **Roasted Chicken Linguini:** Bacon/Mushrooms/Scallions/Five Peppercorn Alfredo
- **Penne Pomodoro:** Italian Sausage/Chicken/Roasted Red Peppers/Mushrooms/Scallions/Tomato Basil Sauce
- **Chicken and Sausage Penne:** Italian Sausage/Roasted Chicken/Mushrooms/Scallions/Gouda Cream

**Entrée Sandwich choose two:**

- **Classic Breaded Pork Tenderloin:** Lettuce/Tomato/Red Onion/Dijon Mayo
- **Chicken Club:** Applewood Bacon/Colby Jack/Lettuce/Tomato/Red Onion/Dijon Mayo
- **Beer Battered Cod:** Colby Jack/Lettuce/Tomato/Tartar Sauce
- **Classic Reuben:** Corned Beef/Sauerkraut/Swiss Cheese/Thousand Island/Toasted Rye Bread
- **Turkey Focaccia:** Turkey/Colby Jack/Tomato/Lettuce/Red Onion/Mayo/Focaccia
- **Bacon Cheeseburger:** Lettuce/Tomato/Red Onion/Mayo
- **Patty Melt:** Melted Cheddar/Mozzarella/Colby Jack/Sourdough/Red Onion/Thousand Island

**Sandwich Entrée will be served with your guest's choice of Fresh Fruit or French Fries**

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## **Guarantees**

A guaranteed head count is required for all meal functions 7 days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.

## **Deposits and Contracts**

We require a signed contract and valid credit card information upon booking an event in our banquet space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your credit card unless the event is cancelled, in which case you will be charged a cancellation fee of \$150. If the event is cancelled less than 30 days prior to the event, half of the cancellation fee will be charged and if the event is cancelled less than 14 days prior to the event, the entire cancellation fee will be charged to your credit card.

## **Payment/Billing**

Payment is due immediately upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, MasterCard, Discover and American Express. Personal and business checks are accepted if arrangements are made prior to the event. All final payments include 20% service fee and 9% sales tax.

## **Room Charges and Minimums**

Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with your event manager.

## **Placement of Events**

Boulder Creek Dining Company makes every attempt to accommodate all of its guests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date. Boulder Creek banquet room has seating for up to 100 people and reserves the right to divide the room if needed.

## **Decorations/Access to the Room**

In most cases, you will have access to your event room prior to your event for set-up and decoration. There may be rare cases where an event is booked prior to yours which would limit the time you are allowed access. Decorations including flowers and balloons are permitted but confetti of any kind is not allowed in the restaurant.

## **Additional Fees**

The menu prices include table linens, china, flatware, napkins, glassware, but do not include sales tax or service fees.