



SEMI-PRIVATE DINING
guide

1551 NORTH GREEN STREET
BROWNSBURG, IN 46112

317.858.8100

BOULDERCREEK@CRGDINING.COM

PRIVATE DINING

at Boulder Creek



Boulder Creek Dining Company blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Boulder Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event. We offer a variety of personalized lunch and dinner options that will exceed your expectations.

contact

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 Denotes gluten-free ingredients prepared in a non gluten-free kitchen |  Vegetarian

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

PLATED PACKAGE ONE

PLEASE CHOOSE ONE SALAD AND THREE ENTRÉES AND TWO DESSERTS FOR YOUR EVENT

\$36 per person

Package price includes bread service, non-alcoholic beverages, and dessert

SALADS

House (gf) (vg)

Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato / Alfalfa Sprout / Sunflower Seed

Classic Caesar

Romaine / Crouton / Parmesan / Caesar Dressing

ENTRÉES

Sirloin 10 oz.* (gf)

Herb Butter

Campfire Fettuccine

Andouille Sausage / Barbequed Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce

Applewood Bacon Salmon

Scallion Mashed Potatoes / Napa Slaw / Crispy Wonton / Teriyaki Glaze

Parmesan Chicken

Garlic-Alfredo Linguini / Red Sauce / Mozzarella / Parmesan

Pueblo Chicken

Cajun Dirty Rice with Bacon / Sautéed Bell Pepper / Mushroom / Caramelized Onion / Cheddar / Mozzarella

Smothered Chicken (gf)

Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella

N.Y. Strip 12 oz.* (gf)

Herb Butter / Mashed Potatoes / Chef's Vegetables

Pork Chop 10 oz. (gf)

Scallion / Mashed Potatoes / Chef's Vegetables

DESSERT PLATTER *(served family style)*

Cranberry Golden Raisin

Bread Pudding (vg)

Whipped Cream / Whiskey Sauce

Carrot Cake (vg)

Cream Cheese Icing / Caramel Drizzle

Cookies & Brownies (vg)

PLATED PACKAGE TWO

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD, THREE ENTRÉES,
AND TWO DESSERTS FOR YOUR EVENT

\$44 per person

Package price includes bread service, non-alcoholic beverages, and dessert

APPETIZERS

Spinach Artichoke Dip ^(vg)

Tortilla Chip / Grilled Flatbread

Crispy Calamari

Sriracha Aioli / Spring Greens /
Blackberry-Balsamic Vinaigrette

Hand-Battered Chicken Fingers

Housemade Barbecue Sauce /
Honey Mustard

Chicken-Black Bean Quesadilla

Tomato Tortilla / Chicken / Black Bean /
Spinach / Tomato / Mozzarella / Cheddar /
Cajun Ranch

SALADS

House ^(gf) ^(vg)

Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato /
Alfalfa Sprout / Sunflower Seed

Classic Caesar

Romaine / Crouton / Parmesan / Caesar Dressing

ENTRÉES

Filet Mignon 6 oz. ^(gf)

Herb Butter / Mashed Potatoes /
Chef's Vegetables

Campfire Fettuccine

Andouille Sausage / Barbequed Shrimp /
Chicken / Mushroom / Spinach / Scallion /
Spicy Red Chili Cream Sauce

Applewood Bacon Salmon

Scallion Mashed Potatoes / Napa Slaw /
Crispy Wonton / Teriyaki Glaze

Chicken Scallopini

Wild Mushroom / Prosciutto Sherry Cream /
Bleu Cheese Mashed Potato / Chef's Vegetables

Pork Chop 10 oz. ^(gf)

Scallion / Mashed Potatoes /
Chef's Vegetables

Baby Back Ribs

Housemade Barbeque Sauce /
Mashed Potato / Chef's Vegetables

Smothered Chicken ^(gf)

Bacon / Mushroom / Scallion /
Honey Mustard / Cheddar / Mozzarella

Grilled Shrimp & Linguini

Roasted Asparagus / Garlic /
Bruschetta Tomato / Parmesan

DESSERTS *(served family style)*

Cranberry Golden Raisin

Bread Pudding ^(vg)
Whipped Cream / Whiskey Sauce

Carrot Cake ^(vg)

Cream Cheese Icing / Caramel Drizzle

Cookies & Brownies ^(vg)

GRAND PACKAGE

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD, THREE ENTRÉES,
AND TWO DESSERTS FOR YOUR EVENT

\$55 per person

Package price includes bread service, non-alcoholic beverages, and dessert

APPETIZERS *(served family style)*

Spinach Artichoke Dip ^(vg)

Tortilla Chips / Grilled Flatbread

Crispy Calamari

Sriracha Aioli / Spring Greens /
Blackberry-Balsamic Vinaigrette

Ahi Tuna*

Sesame-Crusted / Napa Slaw / Spicy
Sweet Mustard / Horseradish Cream /
Pickled Ginger / Wasabi

Shrimp Cocktail ^(gf)

Horseradish Cocktail Sauce / Lemon Wedge

Chicken-Black Bean Quesadilla

Tomato Tortilla / Chicken / Black Bean /
Spinach / Tomato / Mozzarella / Cheddar /
Cajun Ranch

SALADS

House ^(gf) ^(vg)

Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato /
Alfalfa Sprout / Sunflower Seed

Classic Caesar

Romaine / Crouton / Parmesan / Caesar Dressing

Field Greens ^(gf) ^(vg)

Red Onion / Bleu Cheese / Dried Cranberry / Spiced Pecan / Blackberry-Balsamic Vinaigrette

ENTRÉES

Filet Mignon 6 oz. ^(gf)

Herb Butter / Mashed Potatoes /
Chef's Vegetables

N.Y. Strip 12 oz.* ^(gf)

Herb Butter / Mashed Potatoes /
Chef's Vegetables

Ribeye 14 oz.* ^(gf)

Herb Butter / Mashed Potatoes /
Chef's Vegetables

Applewood Bacon Salmon

Scallion Mashed Potatoes / Napa Slaw /
Crispy Wonton / Teriyaki Glaze

Pork Chop 10 oz. ^(gf)

Scallion / Mashed Potatoes /
Chef's Vegetables

Chicken Scallopini

Wild Mushroom / Prosciutto Sherry Cream /
Bleu Cheese Mashed Potato / Chef's Vegetables

Blue Crab Cake

Brussels Sprouts / Creamed Corn /
Chorizo / Pickled Onion / Cilantro Aioli

Walleye

Crab Crusted / Spinach-Parmesan Risotto /
Chili-Lemon Beurre Blanc

DESSERTS *(served family style)*

Cranberry Golden Raisin Bread Pudding ^(vg)

Whipped Cream / Whiskey Sauce

Carrot Cake ^(vg)

Cream Cheese Icing / Caramel Drizzle

Chocolate Terrine ^(vg)

Double Chocolate Stout Brownie / Chocolate Mousse / Chocolate Sauce / Caramel Sauce

LUNCH PACKAGE

PLEASE CHOOSE FOUR ENTRÉES FOR YOUR EVENT

\$18 per person (add a choice of soup or salad +2)

Package price includes a non-alcoholic beverage

ENTRÉES

Applewood Chicken Salad ^(gf)

Spring Greens / Egg / Spiced Pecan / Applewood Smoked Bacon / Dried Cranberry / Bleu Cheese / Cranberry-Poppyseed Dressing

Black & Bleu Salad*

Sirloin / Romaine / Roasted Red Pepper / Roasted Asparagus / Bleu Cheese / Creamy Parmesan Dressing

Grilled Salmon Salad*

Romaine / Bruschetta Tomato / Red Onion / Caper / Egg / Parmesan / Creamy Parmesan Dressing

Campfire Fettuccine

Andouille Sausage / Barbequed Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce

Chicken Fettuccine

Bacon / Spinach / Mushroom / Scallion / Peppercorn-Alfredo Sauce

Tuscan Penne

Italian Sausage / Chicken / Mushroom / Scallion / Smoked Gouda Cream

Smothered Chicken ^(gf)

Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella

Grilled Chicken Club

Applewood Smoked Bacon / Provolone / Lettuce / Tomato / Onion / Brioche Roll
Served with Fries, Cole Slaw or Fruit

Bacon Cheddar Burger*

Lettuce / Tomato / Red Onion / Mayo / Brioche Roll
Served with Fries, Cole Slaw or Fruit

Breaded Pork Tenderloin Sandwich

Lettuce / Tomato / Red Onion / Dijon Mayo / Brioche Roll
Served with Fries, Cole Slaw or Fruit

BLT

Applewood Smoked Bacon / Lettuce / Tomato / Mayo / Brioche Bread
Served with Fries, Cole Slaw or Fruit

Beer-Battered Cod Sandwich

Lettuce / Tomato / Onion / Jalapeño Tartar Sauce / Brioche Roll
Served with Fries, Cole Slaw or Fruit

RECEPTION PACKAGE

PRICES ARE PER PERSON

COLD APPETIZERS

Ahi Tuna* 6

Sesame-Crusted / Napa Slaw / Spicy
Sweet Mustard / Horseradish Cream /
Pickled Ginger / Wasabi

Shrimp Cocktail ^(gf) 6

Horseradish Cocktail Sauce / Lemon Wedge

Guacamole ^(vg) 3

Tortilla Chips

HOT APPETIZERS

Spinach Artichoke Dip ^(vg) 4

Tortilla Chips

Chicken Fingers 5

Housemade Barbeque Sauce /
Honey Mustard

Blue Crab Cake 7

Pickled Onion / Cilantro Aioli

Chicken-Black Bean

Quesadilla 4

Tomato Tortilla / Chicken / Black Bean /
Spinach / Tomato / Mozzarella / Cheddar /
Cajun Ranch

Baby Back Ribs 6

Housemade Barbecue Sauce

PLATTERS

Vegetable ^(vg) 3

Seasonal Variety

Cheese ^(vg) 4

Assorted

Fresh Fruit ^(vg) 3

Seasonal Variety

APPETIZER PLATTER *\$55 per platter* *(serves 8-10 people)*

Calamari, Quesadilla, Spinach Dip, Baby Back Ribs, Chicken Fingers

DESSERTS *\$25 per platter* *(family style, serves 6 people)*

Cranberry Golden Raisin

Bread Pudding ^(vg)

Whipped Cream / Whiskey Sauce

Carrot Cake ^(vg)

Cream Cheese Icing / Caramel Drizzle

Cookies & Brownies ^(vg)