

BOULDER STATION

BANQUET & CATERING GUIDE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 20% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

**Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

BOULDER STATION

REFRESHMENTS

FRESHLY BREWED COFFEE & DECAFFEINATED
COFFEE | \$40 PER GALLON

ASSORTMENT OF HARNEY AND SON'S™
PREMIUM TEAS | \$40 PER GALLON

HARNEY AND SON'S™ ICED TEA | \$40 PER GALLON

HARNEY AND SON'S™ SWEET TEA | \$40 PER GALLON

LEMONADE | \$40 PER GALLON

FRUIT PUNCH | \$40 PER GALLON

HOT CHOCOLATE | \$40 PER GALLON

HOT APPLE CIDER | \$40 PER GALLON

INFUSED WATER | \$15 PER GALLON

3 GALLON MINIMUM

CUCUMBER CITRUS

RASPBERRY LIME

WATERMELON ROSEMARY

BLACKBERRY SAGE

PINEAPPLE MINT

STRAWBERRY MINT

FRESHLY SQUEEZED ORANGE, CRANBERRY, APPLE &
GRAPEFRUIT JUICES | \$20 PER QUART

ASSORTED NAKED JUICES | \$5 EACH

ASSORTED PEPSI SOFT DRINKS | \$3 EACH

BOTTLED WATER | \$2 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER | \$5 EACH
(16.9 OZ)

CHILLED PANNA AND SAN PELLEGRINO WATER | \$8 EACH
(1 LITER)

INDIVIDUAL CHOCOLATE AND WHOLE MILK | \$3 EACH

STARBUCKS® FRAPPUCCINOS & DOUBLE SHOT | \$5 EACH
ASSORTED FLAVORS

REGULAR AND SUGAR FREE RED BULL | \$5 EACH

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SNACKS

ASSORTED BAGELS AND CREAM CHEESE | \$36 PER DOZEN

FRESH BAKED CINNAMON ROLLS WITH CREAM CHEESE ICING | \$36 PER DOZEN

ASSORTED FRESHLY MADE CROISSANTS, MUFFINS, DONUTS AND DANISH | \$29 PER DOZEN

CHEF'S SELECTION OF ASSORTED BREAKFAST PASTRIES | \$29 PER DOZEN

FRESHLY BAKED CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA NUT, OATMEAL RAISAN, AND PEANUT BUTTER COOKIES | \$29 PER DOZEN

HOUSEMADE RICE KRISPY TREATS | \$29 PER DOZEN

ASSORTMENT OF DOUBLE LAYER BLONDIES AND FUDGE BROWNIES | \$29 PER DOZEN

ASSORTED DESSERT PASTRIES | \$29 PER DOZEN

INDIVIDUAL BAGS OF FRITO LAY BRAND CHIPS | \$2 EACH

INDIVIDUAL BAGS OF VICKIE'S BRANCH CHIPS | \$3 EACH

SEASONAL WHOLE FRESH FRUIT | \$3 PER PIECE

ASSORTMENT OF GRANOLA BARS | \$2 EACH

ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™, REESE'S™, AND SNICKER'S™ | \$3 EACH

SELECTION OF FLAVORED YOGURTS | \$4 EACH

SNACKS CONTINUED

EACH ORDER SERVES 10 GUESTS EACH

FRESHLY POPPED POPCORN | \$20 PER ORDER

SOUTHWESTERN CORN TORTILLA CHIPS WITH SALSA | \$20 PER ORDER

SELECTION OF MIXED NUTS | \$30 PER POUND

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THEMED REFRESHMENT BREAKS

MINIMUM 30 GUESTS

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS, ASSORTED SOFT DRINKS, AND BOTTLED WATER

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE

MOVIE NIGHTS | \$12 PER GUEST

BUTTERED POPCORN POPPED TO ORDER
NACHOS WITH ASSORTED TOPPINGS
ASSORTED CANDIES AND CANDY BARS

ICE CREAM PARLOR | \$13 PER GUEST

VANILLA AND CHOCOLATE ICE CREAMS
CHOCOLATE, STRAWBERRY, AND CARAMEL SAUCES
ASSORTED CANDY TOPPINGS AND JIMMIES
ROOT BEER FOR ROOT BEER FLOATS

THE COOKIE JAR | \$12 PER GUEST

FRESH BAKED COOKIES
DOUBLE RICH CHOCOLATE BROWNIES
ASSORTED CANDY BARS
WHOLE MILK AND CHOCOLATE MILK

HEALTH NUT | \$13 PER GUEST

WHOLE FRESH FRUIT
GRANOLA BARS
SELECTION OF FLAVORED YOGURTS
ASSORTED JUICES

HEALTH NUT PLUS | \$15 PER GUEST

MEDITERRANEAN HUMMUS AND BABAGHANOUSH
VEGETABLE CRUDITÉ
ROASTED GARLIC AND PEPPERS
OLIVE OILS AND PITA BREAD

THE 7TH INNING STRETCH | \$14 PER GUEST

HOT PRETZELS WITH SPICY AND YELLOW MUSTARD
ASSORTED INDIVIDUAL BAGS OF CHIPS
PEANUTS IN THE SHELL

SELECTION OF ONE (1) FROM THE FOLLOWING:
PETITE ALL BEEF FRANKS WRAPPED IN PUFF PASTRY
MINIATURE CORN DOGS

SOUTH OF THE BORDER | \$14 PER GUEST

CRISPY CORN TORTILLA CHIPS AND SALSA
CHURROS

SELECTION OF ONE (1) FROM THE FOLLOWING:

MINIATURE BURRITOS
JALAPEÑO POPPERS
MINIATURE TAQUITOS

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EXECUTIVE MEETING PACKAGE

\$40 PER GUEST

MINIMUM 30 GUESTS

ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK, LUNCH, AND AFTERNOON BREAK SERVED WITH BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS, ASSORTED SOFT DRINKS, AND BOTTLED WATER

**SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND LUNCH
30 MINUTE SERVICE FOR MID MORNING AND AFTERNOON BREAKS**

MORNING CONTINENTAL BREAKFAST

FRESHLY BAKED SCONES, MUFFINS, AND DANISH
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES
FRESH FRUIT DISPLAY
CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

MID-MORNING BREAK

COFFEE AND TEA REFRESH
WATER AND SOFT DRINK REFRESH

AFTERNOON BREAK

COFFEE AND TEA REFRESH
WATER AND SOFT DRINK REFRESH

SELECTION OF TWO (2) BREAK SNACKS

FRESH BAKED COOKIES AND BROWNIES
WHOLE FRESH FRUIT
BOWL OF PRETZELS
BRANOLA BARS
CRISPY CORN TORTILLA CHIPS AND SALSA
FRESHLY POPPED POPCORN

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SELECTION OF ONE (1) LUNCH BUFFET:

SANDWICHES AND WRAPS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
CHEF'S PASTA SALAD
CHEF'S SELECTION OF ASSORTED SANDWICHES & WRAPS
INDIVIDUAL BAGS OF CHIPS
FRESH FRUIT
CHEF'S SWEET TABLE

ITALIAN

BOULDER HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS
CHICKEN MADEIRA
SPAGHETTI MARINARA WITH MEATBALLS
SAUTEED VEGETABLE MEDLEY
GARLIC BREAD & FOCACCIA
CHEF'S SWEET TABLE

BBQ

BOULDER HOUSE SALAD SERVED WITH RANCH & ITALIAN DRESSINGS
COLE SLAW **OR** POTATO SALAD
CREAMY MACARONI & CHEESE, MASHED POTATOES **OR** BAKED BEANS
CORN ON THE COB **OR** VEGETABLE MEDLEY
CORN BREAD WITH HONEY BUTTER
CHEF'S SWEET TABLE

SELECTION OF TWO (2) ENTRÉES

BBQ CHICKEN
BBQ PULLED PORK
BBQ BRISKET

MEXICAN

BOULDER HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS
CRISPY TORTILLA CHIPS AND SALSA BAR
REFRIED BEANS & SPANISH RICE
FAJITA AND TACO BAR TO INCLUDE:
SOFT FLOUR TORTILLAS & CRUNCHY CORN TACO SHELLS
CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS
SEASONED GROUND BEEF
SHREDDED LETTUCE, CHOPPED TOMATOES, ONIONS, BLACK OLIVES, AND JALAPEÑOS
SOUR CREAM, GUACAMOLE, PICO DE GALLO, SHREDDED JACK & CHEDDAR CHEESES
CHEF'S SWEET TABLE

ASIAN

BOULDER HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
CUCUMBER SALAD WITH RICE WINE VINAIGRETTE
ORANGE CHICKEN
VEGETABLE CHOW MEIN
STIR FRIED VEGETABLES
WHITE, BROWN OR FRIED RICE
CHEF'S SWEET TABLE

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LIGHT BREAKFAST BUFFET SELECTIONS

MINIMUM 30 GUESTS

CONTINENTAL \$15 PER GUEST

FRESHLY BAKED CROISSANTS, MUFFINS, AND DANISH

SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

BOULDER CONTINENTAL \$17 PER GUEST

FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, AND DANISH

SWEET BUTTER, HONEY, MARMALADE, AND FRUIT PRESERVES

SEASONAL FRESH FRUIT AND BERRIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

BOULDER CONTINENTAL PLUS \$19 PER GUEST

FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, BAGELS, AND DANISH

SWEET BUTTER, MARMALADE, FLAVORED CREAM CHEESE, AND FRUIT PRESERVES

SEASONAL FRESH FRUIT AND BERRIES

OATMEAL WITH BROWN SUGAR & RAISINS

ASSORTED COLD CEREALS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

BREAKFAST ENHANCEMENTS

SAUSAGE, EGG, AND CHEESE BISCUITS | \$5 PER GUEST

HAM, EGG, AND CHEESE BISCUITS | \$5 PER GUEST

SUNRISE BREAKFAST QUESADILLAS WITH FRESH TOMATO SALSA | \$5 PER GUEST

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BREAKFAST BUFFETS

MINIMUM 30 GUESTS

ALL BREAKFASTS SERVED WITH FRESHLY BREWED COFFEE, DECAFFINATED COFFEE, A SELECTION OF HARNEY AND SON'S™ HOT AND ICED TEAS, AND CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

THE CLASSIC
\$20 PER GUEST
FRESH FRUIT DISPLAY

SCRAMBLED EGGS

BREAKFAST POTATOES

BISCUITS & COUNTRY GRAVY

FRESHLY BAKED SCONES, MUFFINS, AND DANISH
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

**SELECTION OF TWO (2)
BREAKFAST MEATS**
GRILLED SAUSAGE PATTIES
SMOKEHOUSE BACON
MAPLE SAUSAGE LINKS

THE ELITE
\$22 PER GUEST
FRESH FRUIT DISPLAY

SCRAMBLED EGGS

BAKED EGGS WITH FARMHOUSE
CHEDDAR AND BREAKFAST POTATOES

BREAKFAST POTATOES

ASSORTED BREAKFAST PASTRIES
SWEET BUTTER, HONEY, MARMALADE,
AND FRUIT PRESERVES

**SELECTION OF TWO (2)
BREAKFAST MEATS**
GRILLED SAUSAGE PATTIES
SMOKEHOUSE BACON OR TURKEY
BACON
MAPLE SAUSAGE LINKS

**SELECTION OF TWO (2) HOT
ENTRÉES**
FRENCH TOAST
PANCAKES
MINATURE WAFFLES

CHICKEN & WAFFLES
\$24 PER GUEST
SOUTHERN FRIEND CHICKEN

GOLDEN BELGIAN WAFFLES

SOFT BUTTER AND WARM MAPLE SYRUP

BISCUITS & COUNTRY GRAVY

COUNTRY SCRAMBLED EGGS

SMOKEHOUSED MAPLE SAUSAGE &
HASH BROWN CASSEROLE

CHEESY CHEDDAR GRITS

HOT BREAKFAST OATS WITH BROWN
SUGAR

SEASONAL FRESH FRUIT AND BERRIES

CINNAMON ROLLS AND BLUEBERRY
MUFFINS

SWEET BUTTER AND FRUIT PRESERVES

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BRUNCH BUFFETS

THE GRAND BRUNCH | \$35 PER GUEST SERVED BY 11:30 AM

FRESHLY BAKED SCONES, MUFFINS, AND DANISH

SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

OATMEAL WITH BROWN SUGAR & RAISINS

ASSORTED COLD CEREALS

DOMESTIC CHEESE DISPLAY GARNISHES WITH CRACKERS AND ARTISAN BREADS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

SAUTÉED CHICKEN MARSALA

CHEF'S VEGETABLE MEDLEY

WILD RICE PILAF

CHEF'S SWEET TABLE

SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON

MAPLE SAUSAGE LINKS

BREAKFAST ENHANCEMENTS

SMOKED SALMON SPREAD | \$1 PER PERSON

THE GRAND BRUNCH | \$35 PER GUEST SERVED BY 11:30 AM

FRESHLY BAKED SCONES, MUFFINS, BAGELS, AND DANISH

SWEET BUTTER, HONEY, MARMALADE, CREAM CHEESE & FRUIT PRESERVES

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

DOMESTIC CHEESE DISPLAY GARNISHES WITH CRACKERS & ARTISAN BREADS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

TOMATO & CUCUMBER SALAD

SAUTÉED CHICKEN FRANCAISE

SEASONAL WHITE FISH WITH BRUSCHETTE TOPPING

CHEF'S VEGETABLE MEDLEY

ROSEMARY & HERB ROASTED POTATOES

CHEF'S SWEET TABLE

SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON OR TURKEY BACON

MAPLE SAUSAGE LINKS

SELECTION OF TWO (2) HOT ENTRÉES

FRENCH TOAST

PANCAKES

MINATURE WAFFLES

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PLATED BREAKFAST SELECTIONS

MINIMUM 30 GUESTS

ALL BREAKFAST ENTRÉES ARE SERVED FAMILY STYLE WITH FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES
SCHILLED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

THE CLASSIC

\$23 PER GUEST

SCRAMBLED EGGS

BREAKFAST POTATOES

SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON OR TURKEY BACON

MAPLE SAUSAGE LINKS

CENTER CUT HAM STEAK

NEW YORK STEAK & EGGS

\$24 PER GUEST

GRILLED 6 OZ STEAK

SCRAMBLED EGGS

BREAKFAST POTATOES

SAUTÉED ASPARAGUS

CHORIZO CON HUEVOS

\$19 PER GUEST

EGGS SCRAMBLED WITH CHORIZO SAUSAGE

REFRIED BEANS

CORN TORTILLAS AND FRESH PICO DI GALLO

COUNTRY STYLE EGGS BENEDICT

\$19 PER GUEST

SPLIT BUTTERMILK BISCUIT TOPPED WITH TWO MAPLE SAUSAGE PATTIES, POACHED EGGS, AND COUNTRY GRAVY

POTATO HASH BROWNS

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BOXED LUNCHES

\$20 PER GUEST

MINIMUM 30 GUESTS

ALL BOXED LUNCHES INCLUDE THE FOLLOWING:

BOTTLED WATER
INDIVIDUAL BAG OF CHIPS
INDIVIDUAL WRAPPED COOKIE
FLATWARE AND NAPKIN

SELECTION OF ONE (1) STARTER

PESTO PASTA SALAD
FRUIT SALAD
WHOLE FRUIT (APPLE, BANANA OR ORANGE)

SELECTION OF TWO (2) ENTRÉES ON HOAGIE, CROISSANT OR WRAP:

ROAST BEEF
HAM & SWISS
TUNA SALAD
TURKEY PROVOLONE
GRILLED CHICKEN CAESAR SALAD
VEGETARIAN

ENHANCEMENTS:

ASSORTED SOFT DRINKS | \$3 PER PERSON
ASSORTED CANDY BARS | \$2.50 PER PERSON

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LUNCHEON BUFFETS

MINIMUM 30 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERT

THE DELI \$23 PER GUEST

BOULDER HOUSE SALAD SERVED WITH TOPPINGS & DRESSING

CHEF'S CHILLED PASTA SALAD

CHEF'S SELECTION OF SOUP OF THE DAY

DISPLAY OF CARVED DELI MEATS:
HONEY SMOKED HAM, ROAST TURKEY & SALAMI

ASSORTED SLICED CHEESES:
AMERICAN, PROVOLONE & SWISS

LEAF LETTUCE, SLICED TOMATOES,
SHAVED RED ONIONS & PICKLES

DELI STYLES MUSTARDS, CREAMY
HORSERADISH & MAYONNAISE

WHEAT, WHITE & SOURDOUGH BREADS

SELECTION OF TWO (2) ENTRÉES

EGG SALAD

TUNA SALAD

CLASSIC CHICKEN SALAD

DELI ENHANCEMENTS

ROAST BEEF | \$1 PER PERSON

THE RANCHO \$25 PER GUEST

SELECTION OF TWO (2) STARTERS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -
MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE

PENNE POMODORO

PASTA PRIMAVERA WITH PESTO

SLICED ROAST SIRLOIN

SELECTION OF TWO (2) ACCOMPANIMENTS

CREAMY MASHED POTATOES

HERB ROASTED POTATOES

WHITE RICE OR RICE PILAF

GREEN BEANS AMANDINE

STEAMED BROCCOLI

CHEF'S VEGETABLE MEDLEY

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LUNCHEON BUFFETS CONTINUED

MINIMUM 30 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

SPIRIT OF THE DRAGON \$28 PER GUEST

BOULDER HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

OR

ASIAN NOODLE SALAD

CUCUMBER SALAD WITH RICE WINE VINAIGRETTE

VEGETARIAN EGG ROLLS

CHICKEN -
*KUNG PAO, LEMON, ORANGE,
GENERAL'S OR SWEET & SOUR*

BEEF -
*FIRECRACKER, MONGOLIAN OR BEEF &
BROCCOLI*

SELECTION OF TWO (2) ACCOMPANIMENTS

STIR FRIED VEGETABLES

WHITE RICE

BROWN RICE

VEGETABLE FRIED RICE

VEGETABLE CHOW MEIN

DRAGON ENHANCEMENTS (PRICE QUOTE)

SUSHI BOAT

SWEET & SOUR SHRIMP

KALBI RIBS

A TASTE OF MEXICO \$26 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS

OR

SOUTHWESTERN TORTILLA SOUP

CRISPY TORTILLA CHIPS AND SALSA

FAJITA AND TACO BAR TO INCLUDE:
CHICKEN FAJITAS WITH GRILLED
PEPPERS & ONIONS

SEASONED GROUND BEEF

SHREDDED LETTUCE, CHOPPED
TOMATOES, ONIONS, BLACK OLIVES,
AND JALAPEÑOS

SOUR CREAM, GUACAMOLE, AND
PICO DE GALLO

SHREDDED JACK & CHEDDAR CHEESES

REFRIED BEANS

SPANISH RICE

MEXICAN ENHANCEMENTS BEEF TAQUITOS | \$2 PER GUEST

PICNIC AT BOULDER \$26 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS & DRESSINGS

FRESH FRUIT DISPLAY

CORN ON THE COB

COUNTRY POTATO SALAD **OR** CREAMY
COLE SLAW

MASHED SWEET POTATOES **OR** MASHED
POTATOES

BAKED MACARONI & CHEESE **OR**
BAKED BEANS

FRUIT PUNCH **OR** LEMONADE

SELECTION OF TWO (2) ENTRÉES

GRILLED SIRLOIN BURGERS

BBQ CHICKEN BREASTS

HOT DOGS

CORN DOGS

BUTTERMILK FRIED CHICKEN

PICNIC ENHANCEMENTS

BBQ SHRIMP | \$4 PER GUEST

BBQ SALMON | \$4 PER GUEST

BBQ SPARE RIBS | \$4 PER GUEST

PEACH COBBLER | \$2 PER GUEST

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LUNCHEON BUFFETS CONTINUED

MINIMUM 30 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

ITALIAN FAVORITES

\$26 PER GUEST

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

OR

BOULDER HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

ANTIPASTO SALAD

ITALIAN VEGETABLE MEDLEY

POLENTA WITH MUSHROOMS

GARLIC BREAD

SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -

PICATTA, PARMESAN, MILANESE, MADEIRA

MANICOTTI FLORENTINE

ITALIAN SAUSAGE & PEPPERS

SIRLOIN STEAKS WITH PORT WINE DEMI

SPAGHETTI MARINARA WITH MEATBALLS

ITALIAN ENHANCEMENTS

CHEESE TORTELLINI AND PENNE PASTA STATION | \$5 PER GUEST

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

HOMESTYLE BBQ

\$28 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

CORN BREAD WITH HONEY BUTTER

COUNTRY POTATO SALAD **OR** CREAMY COLE SLAW

MASHED SWEET POTATOES **OR** MASHED POTATOES

BAKED MACARONI & CHEESE **OR** BAKED BEANS

CORN ON THE COB **OR** VEGETABLE MEDLEY

PEACH COBBLER

SELECTION OF TWO (2) ENTRÉES

BBQ CHICKEN

BBQ PULLED PORK

BBQ BRISKET

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BOULDER STATION

LUNCHEON BUFFETS CONTINUED

MINIMUM 30 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEA™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

THE GRAND | \$28 PER GUEST

SELECTION OF TWO (2) STARTERS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -
MADEIRA, MILANESE, TOMATO & BASIL, ANGELO

PORK LOIN AU JUS

SLICED ROAST SIRLOIN

CHEESE TORTELLINI

GNOCCHI WITH PESTO CREAM

WHITE FISH WITH SOUTHWESTERN PEACH SALSA

SELECTION OF TWO (2) ACCOMPANIMENTS

BAKED MACARONI & CHEESE

MASHED POTATOES

HERB ROASTED POTATOES

WILD RICE PILAF

ROASTED CAULIFLOWER

CHEF'S VEGETABLE MEDLEY

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BOULDER STATION

LUNCHEON BUFFETS CONTINUED

MINIMUM 30 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAST™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERT

THE DERBY | \$36 PER GUEST

STARTERS

SLICED BABY WATERMELON

FIELD GREENS SALAD

SUN-RIPENED TOMATOES, CRUMBLED BLEU CHEESE,
CUCUMBER BUTTERMILK RANCH DRESSING

HONEYSUCKLE SWEET POTATO SALAD

GRANNY SMITH APPLES AND CANDIED PECANS

SOUTHERN STYLE MACARONI SALAD

DICED COUNTRY HAM, ROASTED CORN, SUNDRIED APRICOTS
CHARRED SPRING ONIONS

ENTRÉES

ROTISSERIE STYLE CHICKEN

TOBACCO ONIONS AND BLACKSTRAP MOLASSES BBQ SAUCE

CAROLINA PULLED PORK

SERVED ON A PRETZEL BUN WITH COLE SLAW

BLACKENED SEASONAL WHITE FISH FILETS

SERVED WITH RED ONION AND CAPER REMOULADE

ACCOMPANIMENTS

BUTTER WHIPPED POTATOES

CORN ON THE COB

COUNTRY BISCUITS AND JALAPEÑO CHEDDAR CORNBREAD

SWEET BUTTER

SELECTION OF TWO (2) DESSERTS

BAKED CHOCOLATE AND WALNUT TARTS

ASSORTED COOKIES

RED VELVET WHOOPIE PIES

CHOCOLATE WHOOPIE PIES

ASSORTED FRENCH MACARON

MINI CRÈME BRÛLÉE

DERBY ENHANCEMENTS

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES
2 HOURS MAXIMUM

CARVED TO ORDER AND SERVED WITH WARM MINI ROLLS,
STONE GROUND MUSTARD, BREAD AND BUTTER PICKLES

CHILI SPICE RUBBED BBQ BEEF BRISKET | \$12 PER GUEST

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BOULDER STATION

PLATED LUNCH SELECTIONS

MINIMUM 30 GUESTS

OUR THREE-COURSE LUNCHEON MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, ENTRÉE, AND DESSERT SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE BELOW SELECTIONS "SURF & TURF." ADDITIONAL FEES APPLY. NO SUGAR ADDED DESSERTS UPON REQUEST. MENTION AT TIME OF BOOKING TO ENSURE AVAILABILITY.

SELECTION OF ONE (1) SOUP OR SALAD

BOULDER HOUSE SALAD SERVED WITH RANCH AND ITALIAN

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

STEAKHOUSE CHOPPED SALAD

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON, AND DICED TOMATOES

SPINACH SALAD WITH WARM BACON VINAIGRETTE

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE, AND THIN RED ONION

SOUP OF THE DAY

SELECTION OF ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

SELECTION OF ONE (1) ACCOMPANIMENTS

CREAMY MASHED POTATOES

WILD RICE PILAF

WHITE RICE

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

BAKED MACARONI & CHEESE

SELECTION OF ONE (1) DESSERT

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

CARROT CAKE WITH CARAMEL SAUCE

SIGNTAURE CHOCOLATE CAKE

WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE

SELECTION OF ONE (1) ENTRÉE SAUTÉED CHICKEN BREAST

\$24 PER GUEST

MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL

CHICKEN MILANESE | \$26 PER GUEST CHICKEN PARMESAN | \$26 PER GUEST CALIFORNIA CHICKEN | \$28 PER GUEST

STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES

CHICKEN OSCAR | \$38 PER GUEST
TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE

SAUTÉED SALMON | \$29 PER GUEST
BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, BLACKENED

ORANGE ROUGHY | \$30 PER GUEST
BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN, BLACKENED

SIRLOIN AU POIVRE WITH PORT WINE DEMI | \$27 PER GUEST

PASTA PRIMAVERA WITH LEMON SAUCE | \$20 PER GUEST

PASTA PRIMAVERA ENHANCEMENTS
SAUTÉED CHICKEN | \$4 PER GUEST
GRILLED SHRIMP | \$6 PER GUEST

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BOULDER STATION

DINNER BUFFETS

Minimum 30 Guests

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

THE SAHARA | \$35 PER GUEST

SELECTION OF THREE (3)

STARTERS

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

SEASONAL FRUIT DISPLAY

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -
*MARSALA, PICATTA, FRANCAISE, HERB
ROASTED MARINADE*

ROASTED TURKEY WITH ORANGE
CRANBERRY MARMALADE AND
HOMEMADE STUFFING

GRILLED OR FRIED PORK CHOPS WITH
CARMELIZED APPLES

BEEF STROGANOFF

MOM'S POT ROAST

PENNE POMODORO

PASTA PRIMAVERA WITH PESTO

SEASONAL WHITE FISH WITH
BRUSCHETTE TOPPING

SELECTION OF TWO (2) ACCOMPANIMENTS

CREAMY MASHED POTATOES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

WHITE **OR** BROWN RICE

GREEN BEANS AMANDINE

STEAMED BROCCOLI

CHEF'S VEGETABLE MEDLEY

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BOULDER STATION

DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

THE WISDOM OF BUDDAH | \$36 PER GUEST

BOULDER HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

ASIAN NOODLE SALAD

CUCUMBER SALAD WITH RICE WINE VINAIGRETTE

VEGETARIAN EGG ROLLS

CREAM CHEESE CRAB RAGOONS WITH SWEET AND SOUR SAUCE

CHICKEN -
KUNG PAO, LEMON, ORANGE, GENERAL'S OR SWEET & SOUR

BEEF -
FIRECRACKER, MONGOLIAN OR BEEF & BROCCOLI

SWEET & SOUR PORK

SELECTION OF TWO (2) ACCOMPANIMENTS

STIR FRIED VEGETABLES

WHITE RICE

BROWN RICE

VEGETABLE FRIED RICE

VEGETABLE CHOW MEIN

BUDDAH ENHANCEMENTS (PRICE QUOTE)

SUSHI BOAT

SWEET & SOUR SHRIMP

KALBI RIBS

SPIRIT OF THE SOUTHWEST | \$37 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS & DRESSINGS

TEX-MEX SALAD WITH BLACK BEANS & CORN

SOUTHWESTERN TORTILLA SOUP

CRISPY TORTILLA CHIPS & SALSA

FAJITA & TACO BAR TO INCLUDE:
SOFT FLOUR TORTILLAS

CRUNCHY CORN TACO SHELLS

SHREDDED LETTUCE, CHOPPED TOMATOES, ONIONS, BLACK OLIVES & JALAPEÑOS

SOUR CREAM, GUACAMOLE & PICO DE GALLO

SHREDDED JACK & CHEDDAR CHEESES

BEEF TAQUITOS

REFRIED BEANS

SPANISH RICE

SELECTION OF THREE (3) ENTRÉES

CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS

STEAK FAJITAS WITH GRILLED PEPPERS & ONIONS

SEASONED GROUND BEEF

CARNITAS

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BOULDER STATION

DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

THRILL OF THE GRILL | \$36 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

COUNTRY POTATO SALAD

CREAMY COLE SLAW

FRESH FRUIT DISPLAY

MASHED SWEET POTATOES **OR** MASHED POTATOES

BAKED MACARONI & CHEESE

BAKED BEANS

CORN ON THE COB

CORN BREAD WITH HONEY BUTTER

SELECTION OF THREE (3) ENTRÉES

GRILLED SIRLOIN BURGERS

BBQ CHICKEN BREASTS

HOT DOGS

CORN DOGS

BBQ SPARE RIBS

BUTTERMILK FRIED CHICKEN

GRILL ENHANCEMENTS (PRICE QUOTE)

BBQ SHRIMP

BBQ GLAZED SALMON

LA DOLCE VITA | \$36 PER GUEST

BOULDER HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS

ANTIPASTO SALAD

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

ITALIAN VEGETABLE MEDLEY

POLENTA WITH MUSHROOMS

GARLIC BREAD & FOCACCIA

SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -

PICATTA, PARMESAN, MILANESE, MADEIRA

MANICOTTI FLORENTINE

ITALIAN SAUSAGE & PEPPERS

FETTUCCHINE ALFREDO

SIRLOIN STEAKS WITH PORT WINE DEMI

SPAGHETTI MARINARA WITH MEATBALLS

DOLCE VITA ENHANCEMENTS

CHEESE TORTELLINI AND PENNE PASTA STATION | \$6 PER GUEST

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

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BOULDER STATION

DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

BOULDER GOES SOUTH | \$38 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND ASSORTED DRESSINGS

COLE SLAW

SWEET POTATO SALAD

BLACK EYED PEA SALA

FRIED OKRA

MASHED SWEET POTATOES

COLLARD GREENS

CORN CASSEROLE

SELECTION OF THREE (3) ENTRÉES

BUTTERMILK FRIED CHICKEN

CHICKEN AND DUMPLINGS

GUMBO SERVED WITH WHITE RICE

HOT LINKS

FRIED CATFISH

SOUTHERN ENHANCEMENTS

SPICY JAMBALAYA | \$4 PER GUEST

SHRIMP ÉTOUFFÉE AND WHITE RICE | \$4 PER GUEST

ISLAND CUISINE | \$39 PER GUEST

BOULDER HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

HAWAIIAN SEAFOOD SALAD

POTATO SALAD

SEASONAL FRUIT SALAD TOSSED IN COCONUT AND MANGO JUICE

MAPLE AND BROWN SUGAR GLAZED BABY CARROTS

WHITE **OR** BROWN RICE

SELECTION OF THREE (3) ENTRÉES

LECHON KAWALI

SALMON WITH PINEAPPLE TERIYAKI GLAZE

CHICKEN ADOBO

KABOBS WITH GINGER SOY, GREEN ONIONS, AND SESAME OIL

ISLAND ENHANCEMENTS (PRICE QUOTE)

LECHON WHOLE ROASTED PIG

SUSHI BOAT

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BOULDER STATION

DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

THE LUX | \$40 PER GUEST

SELECTION OF THREE (3) STARTERS

DOMESTIC CHEESE DISPLAY GARNISHED
WITH CRACKERS AND ARTISAN BREADS

BOULDER STATION CHOOPED SALAD

BOULDER HOUSE SALAD SERVED WITH
SEASONAL SALAD TOPPINGS AND
DRESSINGS

GARDEN VEGETABLE DISPLAY WITH
HERB DIP AND RANCH

SEASONAL FRUIT DISPLAY

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED
WITH PARMESAN AND HERB
CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -
*MADEIRA, MILANESE, TOMATO & BASIL,
ANGELO*

PORK LOIN AU JUS

BAKED MANDARIN & GINGER GLAZED
HAM

SLICED ROAST SIRLOIN WITH PORT WINE
DEMI GLACE

CARVED FLANK STEAK WITH
CHIMICHURRI SAUCE

CHEESE TORTELLINI

SALMON WITH SOUTHWESTERN PEACH
SALSA

SELECTION OF TWO (2) ACCOMPANIMENTS

BAKED MACARONI & CHEESE

CREAMY CHEDDAR MASHED
POTATOES

ROSEMARY & HERB ROASTED
POTATOES

WILD RICE PILAF

ROASTED CAULIFLOWER & BROCCOLLI

CREAMED CORN

MAPLE AND BROWN SUGAR GLAZED
BABY CARROTS

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BOULDER STATION

PLATED DINNER SELECTIONS

MINIMUM 30 GUESTS

OUR THREE-COURSE DINNER MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, ENTRÉE, AND DESSERT SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE BELOW SELECTIONS "SURF & TURF." ADDITIONAL FEES APPLY. NO SUGAR ADDED DESSERTS UPON REQUEST. MENTION AT TIME OF BOOKING TO ENSURE AVAILABILITY.

SELECTION OF ONE (1) SOUP OR SALAD

BOULDER HOUSE SALAD SERVED WITH RANCH AND ITALIAN

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

STEAKHOUSE CHOPPED SALAD

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON, AND DICED TOMATOES

SPINACH SALAD WITH WARM BACON VINAIGRETTE

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE, AND THIN RED ONION

ROASTED TOMATO BASIL BISQUE

CREAM OF BROCCOLI

NEW ENGLAND CLAM CHOWDER

FRENCH ONION

MINISTRONE

SELECTION OF ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

ASPARAGUS

SELECTION OF ONE (1) ACCOMPANIMENT

CREAMY MASHED POTATOES

WILD RICE PILAF

GARLIC MASHED POTATOES

CHEDDAR MASHED POTATOES

HERB ROASTED POTATOES

BAKED MACARONI & CHEESE

SELECTION OF ONE (1) DESSERT

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

CARROT CAKE WITH CARAMEL SAUCE

SIGNATURE CHOCOLATE CAKE

SEASONAL BERRIES WITH FRESH POUND CAKE AND WHIPPED CREAM

WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE

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BOULDER STATION

PLATED DINNER SELECTIONS CONTINUED

SELECTION OF ONE (1) ENTRÉE

CHICKEN

SAUTÉED CHICKEN BREAST | \$33 PER GUEST

MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL

CHICKEN MILANESE | \$35 PER GUEST

CHICKEN PARMESAN | \$35 PER GUEST

CALIFORNIA CHICKEN | \$36 PER GUEST

STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES

CHICKEN OSCAR | \$41 PER GUEST

TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE

BEEF

SIRLOIN WITH CLASSIC BÉARNAISE SAUCE | \$41 PER GUEST

TRADITIONAL 6 OZ FILET | \$48 PER GUEST

TOURNEDOS OF BEEF TENDERLOIN | \$51 PER GUEST

PASTA

PASTA PRIMAVERA WITH LEMON SAUCE | \$20 PER GUEST

FETTUCCINE ALFREDO | \$20 PER GUEST

PASTA ENHANCEMENTS

SAUTÉED CHICKEN | \$4 PER GUEST

GRILLED SHRIMP | \$6 PER GUESTS

SEAFOOD

SAUTÉED SALMON | \$40 PER GUEST

BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, BLACKENED

ORANGE ROUGHY | \$41 PER GUEST

BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN, BLACKENED, FRESH TROPICAL SALSA

DUETS

SALMON & CHICKEN BREAST | \$50 PER GUEST

SIRLOIN & CHICKEN BREAST | \$52 PER GUEST

SIRLOIN & SALMON | \$55 PER GUEST

IF OFFERING YOUR GUESTS A CHOICE OF ENTRÉE, THE FOLLOWING GUIDELINES APPLY:

YOU MAY SELECT A MAXIMUM OF 3 ENTRÉE CHOICES TO OFFER YOUR GUESTS

GUARANTEE NUMBER OF EACH ENTRÉE SELECTION IS DUE 7 BUSINESS DAYS PRIOR TO EVENT

GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST

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BOULDER STATION

RECEPTION ENHANCEMENTS

THE CARVING BOARD

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES
2 HOURS MAXIMUM

INCLUDES MINI ROLLS, SAUCES, AIOLI, AND MUSTARDS

PRICE QUOTE

CAJUN BONELESS TURKEY BREAST | SERVES 35 GUESTS

BOURBON GLAZED HAM | SERVES 45 GUESTS

SLOW ROASTED PRIME RIB | SERVES 35 GUESTS

LECHON WHOLE PIG | SERVES 100 GUESTS

STEAMSHIP ROUND OF BEEF | SERVED 100 GUESTS

LITE BITES RECEPTION

\$30 PER GUEST

FRESH FRUIT DISPLAY

DOMESTIC AND IMPORTED CHEESE DISPLAY

CHICKEN FINGERS

VEGETABLE EGG ROLL

MINI CORN DOGS

CAPRESE SKEWERS

BEEF WELLINGTON

COOKIES AND BROWNIES

POTATO MARTINI BAR

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

CLASSIC SPUDS | \$16 PER GUEST

YUKON GOLD MASHED POTATOES

APPLE WOOD BACON

SHREDDED CHEESE

CHIVES & SOUR CREAM

SOUTHERN SPUDS | \$16 PER GUEST

BUTTERMILK AND BLACK PEPPER MASHED POTATOES

SWEET CORN

SOUTHERN FRIED CHICKEN

COUNTRY GRAVY

SOUTH OF THE BORDER SPUDS | \$16 PER GUEST

YUKON GOLD MASHED POTATOES

GROUND BEEF **OR** TURKEY

JALAPEÑOS & CILANTRO

CRISPY TORTILLA STRIPS

THE LUCKY CATCH | \$17 PER GUEST

ROASTED GARLIC MASHED POTATOES

SWEET CORN

LOBSTER

GRILLED SHRIMP

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BOULDER STATION

RECEPTION ENHANCEMENTS CONTINUED

GARDEN VEGETABLE DISPLAY

BROCCOLI, CARROTS, CHERRY TOMATOES, CELERY, CUCUMBER, AND SQUASH
HOUSE MADE RANCH AND BALSAMIC VINAIGRETTE

SMALL – SERVES 25-35 GUESTS

\$150 EACH

MEDIUM – SERVES 50-70 GUESTS

\$240 EACH

LARGE – SERVES 100-125 GUESTS

\$335 EACH

MEDITERRANEAN HUMMUS, FETA CHEESE, AND BABAGHANOUSH DISPLAY

OLIVES, ROASTED GARLIC, AND PEPPERS
OLIVE OILS AND PITA BREAD

SMALL – SERVES 25-35 GUESTS

\$150 EACH

MEDIUM – SERVES 50-70 GUESTS

\$240 EACH

LARGE – SERVES 100-125 GUESTS

\$330 EACH

GRILLED AND CHILLED VEGETABLE DISPLAY

GRILLED EGGPLANT, TOMATO, SQUASH, ASPARAGUS, ROASTED PEPPERS, AND PICKLED ONIONS
EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

SMALL – SERVES 25-35 GUESTS

\$160 EACH

MEDIUM – SERVES 50-70 GUEST

\$250 EACH

LARGE – SERVES 100-125 GUESTS

\$425 EACH

ANTIPASTO DISPLAY

ASSORTMENT OF ITALIAN MEATS AND CHEESES
ROASTED PEPPERS AND GRILLED VEGETABLES
OLIVE OIL AND ARTISAN BREADS

SMALL – SERVES 25-35 GUESTS

\$300 EACH

MEDIUM – SERVES 50-70 GUESTS

\$415 EACH

LARGE – SERVES 100-125 GUESTS

\$595 EACH

SEASONAL FRUIT DISPLAY

SEASONAL MELONS AND BERRIES

SMALL – SERVES 25-35 GUESTS

\$170 EACH

MEDIUM – SERVES 50-70 GUESTS

\$270 EACH

LARGE – SERVES 100-125 GUESTS

\$425 EACH

IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH FRESH GRAPES AND BERRIES
ARTISAN BREADS AND CRACKERS

SMALL – SERVES 25-35 GUESTS

\$225 EACH

MEDIUM – SERVES 50-70 GUESTS

\$325 EACH

LARGE – SERVES 100-125 GUESTS

\$475 EACH

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BOULDER STATION

HORS D'OEUVRES

MINIMUM ORDER OF 50 PIECES OF EACH SELECTION

VEGETARIAN | \$3 PER PERSON PER SELECTION COLD SELECTIONS

BOURSIN CHEESE & ROASTED GARLIC
ON A POTATO CRISP

TOMATO & KALAMATA OLIVE
BRUSCHETTA

CAPRESE SKEWER

HOT SELECTIONS

VEGETABLE EGG ROLL

ASSORTED MINI QUICHE

PROTEIN | \$4 PER PERSON PER SELECTION COLD SELECTIONS

PROSCIUTTO WRAPPED GRILLED
ASPARAGUS

PROSCIUTTO WRAPPED MELON

HOT SELECTIONS

SWEDISH MEATBALLS

ITALIAN SAUSAGE STUFFED
MUSHROOMS

SESAME CHICKEN SKEWER

CAJUN CHICKEN SKEWER

MINI CHICKEN WELLINGTON

BACON WRAPPED ASPARAGUS

PAN SEARED PORK POT STICKERS

TERIYAKI BEEF SKEWER

BLACKENED RIB EYE KABOB

SEAFOOD | \$5 PER PERSON PER SELECTION COLD SELECTIONS

CITRUS CURED SALMON ON CUCUMBER

SHRIMP & AVOCADO CEVICHE

COCKTAIL SHRIMP

SEARED AHI TUNA ON CUCUMBER

HOT SELECTIONS

LOUISIANA CRAB CAKE

COCONUT BATTERED SHRIMP

BACON WRAPPED SEA SCALLOP

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BOULDER STATION

DESSERT ENHANCEMENTS

MINIMUM ORDER OF 30 GUESTS PER SELECTIONS

SWEET AMERICAN PIE

\$5 PER GUEST

SERVED WITH FRESH WHIPPED CREAM

SELECTION OF THREE (3) FROM THE FOLLOWING:

PUMPKIN PIE

PUMPKIN-BASED CUSTARD FLAVORED WITH NUTMEG & CINNAMON

CHERRY PIE

PLUMP CHERRIES WITH A SUGAR SPRINKLED CRUST

APPLE PIE

FRESH APPLES, CINNAMON & PURE CANE SUGAR IN A LATTICE CRUST

KEY LIME PIE

SWEET TART KEY LIME FILLING IN A GRAHAM CRACKER CRUST

PEACH PIE

JUICY, GLAZED PEACHES IN A MADE-FROM-SCRATCH CRUST

SOUTHERN PECAN PIE

SWEET PECAN HALVES WITH A FLAKY CRUST

BANANA CREAM PIE

BANANA CUSTARD IN A VANILLA WAFER CRUST

CHOCOLATE AFFAIR

\$5 PER GUEST

SELECTION OF THREE (3) FROM THE FOLLOWING:

MOUSSE

CHEESECAKE

OREO BROWNIES

COOKIES

STICKS & POPS

\$5 PER GUEST

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS

SELECTION OF THREE (3) FROM THE FOLLOWING:

CHOCOLATE TRUFFLES

BON BONS

ASSORTMENT OF VANILLA AND RED VELVET

CAKE POPS

BROWNIE POPS

RICE CRISPY TREATS

NOTHING BUT CUPCAKES

\$7 PER GUEST

SELECTION OF THREE (3) FROM THE FOLLOWING:

RED VELVET CAKE WITH CREAM CHEESE FROSTING

VANILLA BEAN CAKE WITH CHOCOLATE FROSTING

CHOCOLATE CAKE WITH VANILLA FROSTING

LEMON CAKE WITH STRAWBERRY FROSTING

CARROT CAKE WITH CREAM CHEESE FROSTING

CUPCAKE SLIDER – CHOCOLATE PATTY, SUGAR TOPPING & ICING

BANANA CUPCAKE WITH PEANUT BUTTER FROSTING & BACON CRUMB

BLUEBERRY COMPOTE, LEMON CUPCAKE & TOASTED ALMOND

ICE CREAM, YOU SCREAM

\$8 PER GUEST

HOT FUDGE, FRESH WHIPPED, CHERRIES, CHOCOLATE, STRAWBERRY, AND CARAMEL TOPPING

SELECTION OF THREE (3) FROM THE FOLLOWING:

VANILLA BEAN

CHOCOLATE

STRAWBERRY

COOKIES AND CREAM

SELECTION OF FIVE (5) FROM THE FOLLOWING:

CHOCOLATE CHIPS, CHOPPED PEANUTS, BROWNIE CHUNKS, REESE'S PEANUT BUTTER CUPS, MARSHMALLOW FLUFF, SPRINKLES, M&M'S OR CHOPPED PRETZEL, DIPPED STRAWBERRIES AND PRETZEL

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BOULDER STATION

Spirits

Banquet Liquor Packages

Call Packages

Vodka: Stolichnaya

Bourbon: Jack Daniel's

Scotch: Dewar's

Rum: Bacardi

Tequila: Sauza Gold

Gin: Bombay

Premium Packages

Vodka: Stolichnaya I

Bourbon: Wild Turkey 80 Proof

Scotch: Chivas Regal

Rum: Myer's Platinum

Tequila: Sauza Hornitos

Gin: Bombay Sapphire

Canadian Blended Whiskey: Crown Royal

Cognac: Courvoisier

Wine

Call Wine Package

Vendange

Cabernet Sauvignon, Merlot, White Zinfandel, and Chardonnay

Premium Wine Package

Beringer

Cabernet Sauvignon, Merlot, White Zinfandel, and Chardonnay

Beer

Domestic

Coors, Coors Light, Bud Light, Miller Light

Imports

Heineken, Corona, Modelo, Dos XXX, Sol

Soft Drinks and Bottled Water

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BOULDER STATION

Host Bar and Cash Bar

Bartender Labor/Set up Charge- \$100.00
1-50 People \$125.00 minimum
51-100 People \$250.00 minimum
101-Plus People \$400.00 minimum

Cash Bar

Well Mixed Drinks	\$6.00
Call Mixed Drinks	\$7.00
Premium Mixed Drinks	\$8.00
Cordials	\$7.00
Wine by the Glass	\$6.00
Domestic Beer	\$4.50
Import Beer	\$6.00

Assorted Sodas, Assorted Juices \$3.00 Each

If Guest Does Not Meet the Minimum guest will be charged the difference

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