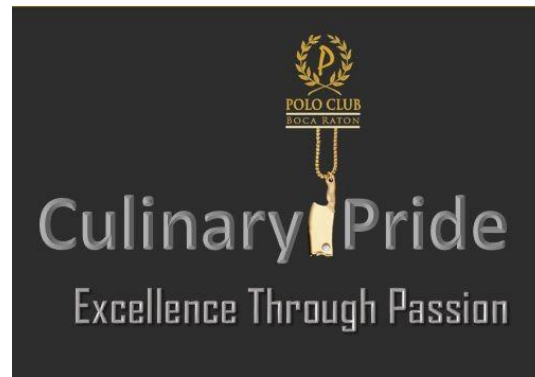




POLO CLUB
BOCA RATON

**Adult
Bar/Bat Mitzvah Packages**



Polo Club Mitzvah Packages

For Those Who Want “The Ultimate Experience” Our Chef Will Create a Mitzvah That Will Be Out of the Box and Memorable in Every Way

Bronze

One Hour Cocktail Hour And Three Course Formal Dinner Reception

Four (4) White Glove Butler Style Passed Hors d' Oeuvres

Three (3) Cocktail Stations, One (1) Appetizer or Salad

Two (2) Entrées, One (1) Dessert, Coffee & Tea Service

Silver

One Hour Cocktail Hour And Three Course Formal Dinner Reception

Six (6) White Glove Butler Style Passed Hors d' Oeuvres

Five (5) Cocktail Stations, One (1) Appetizer or Salad

Two (2) Entrées, One (1) Dessert and Cookie Platter, Coffee & Tea Service

Gold

One Hour Cocktail Hour And Three Course Formal Dinner Reception

Six (6) White Glove Butler Style Passed Hors d' Oeuvres

Two (2) Premier Passed Bites

Six (6) Cocktail Stations, One (1) Appetizer or Salad

Two (2) Entrées, One (1) Dessert and Cookie Platter, Coffee & Tea Service

Platinum

One Hour Cocktail Hour And Custom Dinner Stations

Eight (8) White Glove Butler Style Passed Hors d' Oeuvres

Two (2) Premier Passed Bites

Six (6) Cocktail Stations, One (1) Appetizer or Salad

Six (6) Custom Developed Chef Dine Around Stations,

Two (2) Custom Developed Chef Dine Around Desert Stations, for an Out of the Box Dinner Variety, Wow Factor and One of a Kind Event

Passed Hors d' Oeuvres

Baked & Steamed

Maple Bourbon Salmon Lollipops
Beef Empanadas, Chimichurri Sauce
Chicken Satay, Almond Sauce
Vegetable Pot Stickers, Ginger Soy Dipping Sauce
Shrimp Shu Mai, Chili Sauce

Baked Vegetarian

Pear & Brie in Phyllo
Raspberry & Brie in Phyllo
Ratatouille Tart
Sweet Potato & Ricotta Tart
Wild Mushroom Flatbread
Caprese Naan Bread Bites
Truffle Grilled Cheese "Sandwich"
Savory Cheesecake Bites

Crispy

Potato Wrapped Shrimp, Sweet Chili Sauce
Rice Crispy Shrimp, Plum Sauce
Beef Satay, Peanut Sauce
Chicken & Vegetable Spring Roll, Duck Sauce

Crispy Vegetarian

Wild Mushroom & Truffle Arancini
Breaded Artichoke & Boursin
Mac & Cheese Fritters
Portobello Mushroom "Fries" Aioli
Vegetarian Spring Rolls, Duck Sauce
Miniature Potato Pancakes, Pink Apple Sauce

Cold

Melon in Parma Ham

Smoked Salmon Pinwheels

Smoked Salmon Canapé

Spiced Tuna Tartar, Crispy Wonton and Sakami

Jumbo Fresh Shrimp Cocktail Skewers

Filet of Beef Petite Tartines, Horseradish Sauce

Asian Chicken Sesame Pinwheels

Choux Puffs, Chicken Salad, Shrimp Salad & Deviled Egg

Cold Vegetarian

Caprese Skewer

Charred Piquillo Peppers Stuffed Goat Cheese Mousse

Mushroom & Cipollini Crostini

Italian Bruschetta Crostini, Ricotta Salata

Gazpacho Shooter, Crispy Tortilla Strips

Polo Club Signature

Polo Dogs, Stone Ground Mustard

Stuffed Mushrooms, Smoked Mozzarella & Focaccia Stuffing

Steamed Edamame Vegetable Dumpling, Dumpling Sauce

Petite Lobster Mac & Cheese, Old Bay Crumble

Petite Mac & Three Cheese, Truffle Crumble

Everything Crusted Tuna, Bagel Chip, Cream Cheese

Petite Grilled Cheese, Turkey & Brie, Apple Chutney

Petite "Reuben's"

Crispy Chicken Bites Tossed Asian Sweet & Sour

Petite Meatballs - Naples, Swedish, Greek or Asian Chicken

Premier Passed Bites

****Included in Gold & Platinum Packages Only****

Petite Jumbo Lump Crab Cakes, Old Bay Remoulade

Lamb Lollipops, Mint Jelly

Charred Jumbo Shrimp Skewer, Pineapple Rum Glaze

Petite Thai Maine Lobster Rolls

Display & Action Stations

Farm to Table Crudit 

Artisan & Heirloom Vegetables, Raw / Roasted / Pickled
Assorted Dips / EVOO / Balsamic / Hummus

Seasonal Fruit

Hand Carved Seasonal Melon, Hawaiian Gold Pineapple & Berries, Tropical Fruits
Yogurt Sauce, Strawberry Chantilly Cream, Raisin Crisp, Terra Chips

Artisan International & Domestic Cheese Board

Camembert, Maytag Blue, Parmesan Reggiano, Chefs Artisan Selections,
Three Types Cheddar, Aged Pecorino, 12 month Manchego, Creamy Brie
Sugar Grape Clusters, Strawberries, Jams, Breads and Crisps

Mediterranean

Marinated and Grilled Vegetable Display, Marinated Artichoke Hearts
Roasted Mushrooms, Assorted Olives in Extra Virgin Olive Oil
Heirloom Tomatoes, Brussels & Raisins, Fire Roasted Sweet Peppers, Whipped Ricotta
with Basil, Bread Sticks, Artisan Bread from our Bakery

Italian Antipasti

Display of Prosciutto, Mortadella, Artisan Dried and Cured Salumi's, Imported Italian
Cheeses, Marinated Olives, Eggplant Caponata, Roasted Baby Peppers, Charred
Vegetables, EVOO, Balsamic Dip, Bread Sticks and Assorted Italian Breads

Seafood

An Elaborate Ice Display with Your Choice of Fresh Seafood
Jumbo Shrimp Cocktail, East & West Coast Oysters, Fresh Clams
Horseradish Cocktail Sauce, Horseradish, Lemon

Faroe Island Roasted Salmon Filet

Lacquered Salmon Roasted on a Cedar Plank, Tropical Salsa

Hand Crafted Sushi Rolls

California Roll

Japanese Crab, Avocado, Cucumber, Rice, Nori

Spicy Tuna Roll

Ahi Tuna, Motoyaki Sauce, Nori

Rainbow Roll

California Roll, Tuna, Hamachi, Salmon

Shrimp Tempura Roll

Crispy Tempura Shrimp, Avocado, cucumber, Rice, Motoyaki Sauce

Atlantic Roll

Baked Salmon, Spicy Aioli, Cucumber, Tempura Flakes, Eel Sauce

Soy Sauce, Wasabi, Pickled Ginger

Action Carving Stations

Roasted Joyce Farms Organic Turkey

Slow Roasted Whole Turkey, Pan Gravy, Cranberry Relish, Whole Grained Mustard

Parker House Rolls

NY Deli Carving Station

Klein's House-Cooked Corned Beef

Wagshales Montreal Style Prime Smoked Brisket, Mustard Sauce

Beef Tongue, Sweet & Sour Sauce

House-Made Rye Bread, Sauerkraut, Cole Slaw, Half-Sour Pickles

Spicy Brown Mustard, Whole Grain Mustard

Hong Kong Steak

Skirt Steak, Char Siu Glazed and Roasted

Asian Bao Buns & Hoisin BBQ Sauce

Provencal Flat Iron Steak

Herb Roasted Garlic Marinated Flat Iron

Cremini Mushroom, French Bean, Shallot Salad

Roasted Rack of Lamb

Australia Thomas Farms Rack of Lamb Roasted, Mustard & Herb Crust

Apple Mint Jelly, Lamb Mint Jus

Global Action Stations

Beijing

Polo Clubs Trademarked Peking Duck (Members most Popular Item)

Five day Preparation of Classic Beijing Roasted Peking Duck

Ginger Hoisin Sauce, Moo Shoo Pan Cake, Bao Buns & Scallion

An additional \$6 supplementary charge per person will apply for the station

USA

Sliders

Wagyu Beef & Cheese, Pickle, Mustard & Ketchup

House Made Chicken Burger, Avocado, Spicy Aioli

Crispy Fish, Slaw & Tartare Sauce

Served with Truffle Fries, Sweet Potato Fries

Pasta Campania

Select Two

House Made Penne, Rigatoni, Cavatelli, Spaghetti, Orecchiette

Select Two

Alfredo, San Marzano Tomato Sauce, Pesto, Truffle Mushroom Cream, Pesto, Bolognese,

Roasted Garlic

Select Three

Naples Style Meatballs

House Made Italian Sausage

Broccoli Rabe

Portobella Mushrooms

Chicken Caccatori

Parmesan Reggiano Cheese, Red Pepper Flakes, Garlic Bread

USA Southwestern

Fajitas

Flank Steak, Chicken & Shrimp

Sautéed Onions & Peppers, Warm Soft Flour Tortillas

Pico di Gallo, House Made Guacamole, Sour Cream, Shredded Cheese

Global Fun

Hand Held Artisan Round Grilled Cheese Sandwiches

Select Three

Naples: Prosciutto, Mozzarella, Tomato, Fresh Pesto, Focaccia Bread

NY: Pastrami & Corned Beef Sauerkraut, Swiss, Russian Dressing, Pumpernickel Rye

France: Monte Cristo, French Ham, Turkey, Brie, Batter Dipped

Cuban: Roast Pork, Pickles and Swiss “Pretzel” Bread, Honey Mustard

Assorted Terra Chips

Hong Kong

Shrimp Lo Mein, Orange Chicken Bites, Vegetable Fried Rice

Steamed Chicken, Shrimp and Vegetable Dumplings

Displayed in a Bamboo Basket, Scallion Soy Dipping Sauce, Chili Sauce

Japan

Ramen Bowls

Rich Broth Noodles, Egg, Vegetables

Chicken, Beef, Shrimp

Kimchee, Scallion, Sriracha

3 Course Plated Dinner

Selection of one first plate

Farm to Table

Roasted Heirloom Carrots, Carrot Ribbons, Lentils, Apple, Goat Cheese Bites, Marconi Almond Puree,

Valencia Baby Iceberg Wedge

Iceberg, Oranges, Tomatoes, Serrano Ham, Manchego, Port Wine Vinaigrette

Polo Caesar

Romaine Lettuce, Red Endive, Olive Oil Tomatoes, Focaccia Croutons, Parmigiana Cookie, Caesar Dressing, EVOO

Laurels Salad

Frisée, Red Belgium Endive & Farm Greens, Goat Cheese Fritters, Seasonal Berries, Candied Pecans, Raspberry Champagne Vinaigrette

Variety Beets

Selection of Roasted Beets, Orange Supremes, Frisée, Goat Cheese, Champagne Dressing

Caprese

Roasted and Marinated Vine Ripe Tomatoes, Local Made Mozzarella, Basil, Olive Oil Dressing, Toasted Ciabatta,

Modern Waldorf

Butter Lettuce, Apples, Greens, Pecans, Celery, Croutons, Sour Cream Dressing

Trio

House Made Mozzarella, Vine Ripened Tomato Slices & Grilled Portabella Mushroom Cap, Shaved Pecorino Cheese, Toasted Almonds, Prosecco Basil Dressing

Main Plate Selections – Create Your Own

Selection of Two Proteins and Two Signature Side Dishes

Roasted Brave Beef Filet Mignon
Jackman's Farm NY Strip
Braised Short Rib of Beef
Plancha Grilled French Cut Heritage Chicken Breast
Pressed & Roasted Free Bird Farms ½ Chicken, Semi-Boneless
Plancha Grilled Atlantic Salmon Filet with Olive Oil & Lemon
Mushroom & Spinach -Crusted Salmon
Ginger Hoisin Glazed Salmon Filet
Roasted Red Snapper, Lemon & Thyme Crumble
Soy Glazed Plancha Sea Bass –

Sauces

Red Wine / Bordelaise / Chicken Jus / Chicken Pan Gravy / Asian Sweet Chili Sauce
Olive Oil Sauce / Mustard Sauce / Citrus Sauce / Beurre Blanc / CR Steak Sauce

Signature Sides

Roasted Heirloom Carrots
French Green Beans, Shallots
Olive Oil Roasted Tomatoes, Parmesan Crumble
Stuffed Zucchini
Spaghetti Squash, Parmesan
Garlic Spinach
Creamed Spinach
Jumbo Asparagus
Roasted Variety of Mushrooms, Truffle Oil
Sweet Potato Soufflé, Streusel
Trilogy of Roasted Baby Potatoes
Savory Bread Pudding
Pommes Puree
Olive Oil Roasted Baby Yukon Potatoes
Duchess Potato

Artisan Composed Main Plate Selections

Selection of Two Main Plates Built for Harmony & Synergy of Flavors to wow the Guest

Braveheart Ranch Center Cut Filet Mignon

Sauce Bordelaise, Spinach & Potato Timbale, Roasted Mushrooms, Herb Salad

Prime Brave Heart Filet Mignon

Center Cut of the Highest Steak Grade, Potato Puree, Variety of Exotic Mushrooms, Port Wine Reduction, Bordelaise Sauce

Half Roast Herb Crusted Rack of Lamb

Heirloom Carrots, Crispy Onion Rings, Mint Jelly & Lamb Jus-Lie

Chicken & Risotto

Free Bird French Breast of Chicken, Risotto of Artichokes, Olive Oil Tomatoes, Peas

Chicken Piccata

Free Bird French Breast of Chicken Piccata Style, Potato Puree, Lemon Butter Caper Sauce

Grouper

Potato Crusted, Roasted Asparagus, Tomatoes & Leeks, Beurre Blanc

Faro Island Salmon

Crispy Skin Filet of Salmon, Potato Puree, Roasted Brussel Sprouts, Cipollini Onions, Citrus Beurre Blanc

Plancha Faro Island Salmon

Potato Puree, Garlic sautéed Spinach, Roasted Mushrooms, Champagne Sauce

Ginger Hoisin Glazed Seabass

Asian Stir Fry Vegetables, Crispy Rice Cakes, Sweet Chili Beurre Blanc

Dual Main Plates, the Best of Both Worlds, Select One

Land and Sea

Braveheart Filet Mignon, Seabass, Mushroom & Rice Timbale, Roasted Asparagus, Red Wine Sauce, Beurre Blanc

****MP Supplementary Charge****

Ying & Yang Duo

Plancha Grilled Filet Mignon, Hoisin Jumbo Shrimp, Shitake Rice Cake, Ginger Roasted Carrots, & Sweet Garlic Demi

Faro Island Salmon & Petite Filet

Lemon Butter Sauce, Braised Celery & Cucumber, Pommes Puree, Merlot Sauce

Individual Dessert Selections

Choice of One Individual Dessert, One Family Style Dessert Platter Or a Selection of Passed Desserts

24K Chocolate Torte

Served with Lemon Sorbet

S'mores Cake

Served with Berries

Baked Alaska

Served with Macerated Berries

Vanilla Bean or Chocolate Cake with Lemon Squares

Lemon Curd & Cake Tart

Served with Berries & Chantilly Cream

Rice Pudding, Berry Shortcake & Coconut Cream Tart Trio

Decorated Strawberry, Chocolate Mousse, Ice Cream Sandwich Small Bite Trio

Crème Brulee

Choice of Vanilla, Chocolate, Salted Caramel

Served with a Shortbread Stick

Trio of Profiteroles

Chocolate, Vanilla & Caramel Served with Berries

Lemon Cupcake, S'mores & Macaron Ice Cream Sandwich Trio

Apple Custard Tart

Served with Caramel Corn and Salted Caramel Sauce

Tiramisu, Nutella Mousse Tart & Chocolate Gelato Italian Trio

Viennese Plate

Display of Assorted Fresh Pastries, Cakes, Fruit Tarts, Petite French & Italian Pastries, Chocolate Covered Fruits, torched House Made Marshmallows

Passed Desserts

Select 5

S'mores Pop

Cheese Cake Lollypops

Mini Macaroon Ice Cream Sandwiches

Chocolate Mousse Semifreddo Pops

Chocolate Dipped Strawberries

Mini Eclairs

Assorted Petit Fours

Lemon Curd & Torched Meringue Tarts

Special Occasion Cakes

Our Cakes are Delicious as well as Beautiful; Choice of Cake Flavor, Filling and Icing, In addition, Our Pastry Chef will Assist You with the Design Details

Price is determined upon intricacy, size and design