



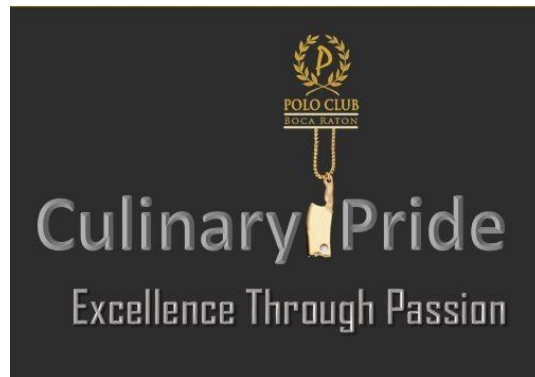
**POLO CLUB**  

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**BOCA RATON**  

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## **Special Event Packages**



## Polo Club Wedding Packages

For Those Who Want “The Ultimate Experience” Our Chef Will Create a Wedding 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 Crudité**

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**

Prime Skirt Steak, Char Siu Glazed and Roasted

Asian Bao Buns & Hoisin BBQ Sauce

### **Provençal 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

***An additional \$8 supplementary charge per person will apply for the station***

# 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

## Pästa Campania

*Select Two*

House Made Penne, Rigatoni, Cavetelli, 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, Pumpnickel 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 – **\*\*MP Supplementary Charge\*\***

### **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 - **\*\*MP Supplementary Charge\*\***

### **Half Roast Herb Crusted Rack of Lamb**

Heirloom Carrots, Crispy Onion Rings, Mint Jelly & Lamb Jus-Lie **\*\*MP Supplementary Charge\*\***

### **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