



POLO
CLUB
BOCA RATON

Lunch Menus

Polo Club Lunch Buffet

Polo Salad Bar

Garden Greens, Romaine Lettuce, Tomatoes, Cucumbers, Carrots
Chopped Onions, Garbanzo Beans, Broccoli, Mushrooms, Green Peppers
Crumbled Blue Cheese Croutons and Parmesan Cheese
Assorted Dressings
Tuna Salad, Chicken Salad, Egg Salad, Marinated Three Bean Salad
Pasta Salad, Potato Salad, Cole Slaw
Seasonal Fresh Fruit Display

Soup

Choice of One

Minestrone, Split Pea, Chicken Noodle, Spa Vegetable, Beef Barley

Carving Station

Choice of Two

Whole Roasted Turkey, Corned Beef, Pastrami, Brisket, Tongue

Side Dish

Choice of One

Steamed Vegetables, Pasta Primavera, Roasted Potatoes

Plated Desserts

Your Choice of One Plated Dessert or the Dessert Buffet

Upside Down Pineapple Tart a la Mode

Warm Apple Pie A la Mode

Cheese Cake with Raspberry Sauce

Chocolate Mousse Dome

Sugar-Free Apple Strudel A la Mode

Dessert Buffet

Chef's Selection of Cookies, Brownies, Mini Desserts, Popcorn and Pretzels

Includes Assorted Bread Basket and Butter Rosettes

Water, Iced Tea and Soft Drinks

Regular and Decaffeinated Coffee, a Selection of Teas

Polo Club Cold Plated Lunch

Traditional Cobb Salad

Fresh Mixed Greens, Grilled Chicken Breast
Diced Tomatoes, Hard Boiled Eggs, Crispy Bacon, Blue Cheese Crumbles

Breakpoint Salad

Mixed Field Greens, Diced Tomatoes, Candied Pecans, Gorgonzola Cheese
Cranberry-Orange Vinaigrette

Polo Caesar Salad

Crisp Romaine Tossed, Shaved Parmesan Cheese
Garlic Croutons, Caesar Dressing

Commanders Palace Salad

Crisp Romaine and Iceberg Lettuce
Chopped Egg, Onion, Bacon, Parmesan Cheese, Garlic Croutons
Creamy Italian Dressing

Oriental Chicken Salad

Asian Greens, Grilled Chicken Breast
Snow Peas, Garden Vegetables, Light Ginger Dressing

Chilled Poached Salmon Salad

Mesculin Greens, Poach Atlantic Salmon, Diced Tomatoes, Olives, Red Onions

Smoked Salmon Plate

Smoked Sliced Salmon, Sliced Tomatoes
Shaved Red Onion, Cream Cheese, Bagel

Tuna Nicoise Salad

Fresh Grilled Yellow Fin Tuna, French Beans, Vine Ripened Tomatoes
Black Olives, Red Bliss Potatoes, Sliced Hard Boiled Egg, Light Lemon Dressing

Grilled Chicken and Spinach Salad

Petite Baby Spinach, Herb Grilled Chicken Breast
Sun-Dried Cranberries, Candied Pecans, Goat Cheese, Maple Balsamic Vinaigrette

Tropical Fruit Plate

Sliced Seasonal Fruit and Berries
With a Choice of Cottage Cheese, Fruit Sorbet or Yogurt with a Bran Muffin

Trio Salad

Shrimp, Tuna and Chicken Salad on a Bed of Mixed Field Greens
Your Choice of Dressing

Lobster Salad in a Half Shell

Cold Water Lobster with Seafood Salad
Cocktail Remoulade Sauce

Desserts

Choice of One

Upside Down Pineapple Tart a la Mode
Warm Apple Pie a la Mode
Cheese Cake with Raspberry Sauce
Chocolate Mousse Dome
Sugar-Free Apple Strudel a la Mode

Includes Assorted Bread Basket and Butter Rosettes

Hot or Cold Soup du Jour

Water, Iced Tea and Soft Drinks

Regular and Decaffeinated Coffee, a Selection of Teas

Polo Club Hot Plated Lunch

Starter

Choice of One

Soup Du Jour, Seasonal Fruit Cup, Caesar Salad, Mixed Field Green Salad

Entrée

Choice of One with Chef's Choice of Potato and Vegetable du Jour

Vegetable Parmesan Frittata with Roasted Plum Tomato Coulis

Wild Mushroom Ravioli with Truffle Herb Emulsion

Lemon Chicken Piccata with Light Veloute and Crispy Capers

Chicken Florentine with Asiago Supreme Sauce

Provençal Crusted Tilapia Filet with Vin Blanc Sauce and Tomato Confit

Miso Glazed Salmon with Mango Yuzu Relish and Japanese Lime Vinaigrette
Wok Seared Vegetable Streamers

Porcini Crusted Salmon Filet with Over Ratatouille Vegetables, Tomato and Parsley Sauce

6oz. Petite Filet Mignon with Roasted Pepper Relish and Demi-Glace

Desserts

Choice of One

Upside Down Pineapple Tart a la Mode

Warm Apple Pie a la Mode

Cheese Cake with Raspberry Sauce

Chocolate Mousse Dome

Sugar-Free Apple Strudel a la Mode

Includes Assorted Bread Basket and Butter Rosettes

Hot or Cold Soup du Jour

Water, Iced Tea and Soft Drinks

Regular and Decaffeinated Coffee, a Selection of Teas

Polo Club Choice of Plated Lunch

Starter

Choice of One

Chilled Tomato Gazpacho

Chilled Fruit Soup

Chilled Cucumber Soup with Dill Yogurt

Soup du Jour

Entrées

Choice of Two

Crispy Goat Cheese and Beet Salad

Herb Encrusted Creamy Goat Cheese with Roasted Red Beets

Tri Color Salad, Herb Red Wine Vinaigrette, Focaccia Crisp

Traditional Cobb Salad

Fresh Mixed Greens, Grilled Chicken Breast

Diced Tomatoes, Hard Boiled Eggs, Crispy Bacon, Blue Cheese Crumbles

Breakpoint Salad

Mixed Field Greens, Grilled Chicken Breast

Diced Tomatoes, Candied Pecans, Gorgonzola Cheese, Cranberry-Orange Vinaigrette

Grilled Chicken and Spinach Salad

Petite Baby Spinach, Herb Grilled Chicken Breast

Sun-Dried Cranberries, Candied Pecans, Goat Cheese, Maple Balsamic Vinaigrette

Tuscan Chicken Salad

Fresh Mixed Greens, Marinated Grilled Chicken Breast,

Gigante White Beans, Tomatoes, Crispy Onions

Oriental Chicken Salad

Asian Greens, Grilled Chicken Breast

Snow Peas, Garden Vegetables, Light Ginger Dressing

Tiger Shrimp Salad

Tiger Shrimp and Petite Greens in a Cucumber Wrap

Marinated Tomatoes, Roasted Pepper Relish, Balsamic Vinaigrette

Salmon Scaloppini Salad

Mesclun Greens, Grilled Atlantic Salmon

Avocado, Mango, Edamame Beans, Citrus Mustard Vinaigrette

Chilled Poached Salmon Salad

Mesculin Greens, Poach Atlantic Salmon

Diced Tomatoes, Olives, Red Onions

Dessert

Choice of One

Upside Down Pineapple Tart a la Mode

Warm Apple Pie a la Mode

Cheesecake with Raspberry Sauce

Chocolate Mousse Dome

Sugar-Free Apple Strudel a la Mode

Includes Assorted Bread Basket and Butter Rosettes

Hot or Cold Soup du Jour

Water, Iced Tea and Soft Drinks

Regular and Decaffeinated Coffee, a Selection of Teas