



**POLO CLUB**

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BOCA RATON

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**Adult Bat and Bar Mitzvah Packages**

## ***Adult Bat and Bar Mitzvah Packages***

### ***Your event will include:***

*Champagne and Strawberries upon Guest Arrival*  
*One Hour Cocktail Reception with Cocktail Stations and Passed Hors d' Oeuvres*  
*Five Hour Open Well Bar, Imported and Domestic Beer*  
*Wine, Champagne Toast and Tableside Service*  
*Three Course Formal Dinner of Your Choose*  
*Table Linen of White or Ivory, Votive Candles on Cocktail Tables*  
*Gold or Silver Chargers, Gold or Silver Table Numbers, Gold or Silver Napkin Rings*

### **Silver Cocktail Hour**

#### **And Formal Dinner Reception**

*Six (6) 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*

### **Gold Cocktail Hour**

#### **And Formal Dinner Reception**

*Eight (8) 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*

### **Platinum Cocktail Hour**

#### **And Formal Dinner Reception**

*Ten (10) White Glove Butler Style Passed Hors d' Oeuvres*  
*Six (6) Cocktail Stations, One (1) Appetizer or Salad*  
*Two (2) Entrées, One (1) Dessert and Cookie Platter, Coffee & Tea Service*

## ***Cocktail Hour***

*Butler Passed Hot & Cold Hors d' Oeuvres*

*Display Stations / Carving Stations / International Stations*

### ***Hors d' Oeuvres Selections***

#### **Cold Hors d' Oeuvres**

Smoked Salmon Canapé  
Sesame Tuna Tartar, Crispy Wonton and Wakame  
Spicy Tuna Tartar "Taco"  
Jumbo Fresh Shrimp Cocktail  
Lobster Guacamole on a Corn Tortilla Chip  
Spiced Lobster Salad "BLT" on a Potato Roll  
Rare Filet of Beef Croustades, Horseradish Sauce  
American Caviar on a Brioche Crouton, Crème Fraiche  
Italian Bruschetta Crostini, Ricotta Salata  
Gazpacho Shooter, Crispy Tortilla Strips

#### **Hot Hors d' Oeuvres**

Polo Hot Dog in Puff Pastry, Mustard  
Shrimp Toast, Asian Soy Dipping Sauce  
Thai Shrimp Lollypop, Ginger Dipping Sauce  
Jumbo Coconut Shrimp, Sweet & Sour Duck Sauce  
Miniature Crab Cakes, Chipotle Sauce  
Baked Oysters "Rockefeller", Creamed Spinach and Fontina  
Lobster and Cheddar Beignets, Dill  
Lobster Mac & Cheese, Chives  
Bacon Wrapped Scallops, Mango Remoulade  
Everything Crusted Tuna, Smoked Pepper Sauce  
Sesame Crusted Tuna, Thai Chili Aioli  
Truffle Mac & Cheese, Herb Crunch  
Herb and Spinach Stuffed Mushrooms  
Portobello Mushroom "Fries", Balsamic Ketchup  
Vegetable Pot Stickers, Ginger Soy Dipping Sauce  
Vegetable Egg Rolls, Asian Sweet Chili Dip  
Vegetarian Spring Rolls, Duck Sauce  
Miniature Potato Pancakes, Pink Apple Sauce  
Truffle Grilled Cheese "Sandwich"  
Mozzarella "Spedini" (Grilled Cheese), Pesto  
Truffle Scented Nan Pizza, Parmesan Regiano  
Tomato Bisque "Shot", Grilled Cheese

Turkey & Brie Panini, Apple Chutney  
Pastrami “Rueben” Wrap, Russian Dressing  
Beef or Chicken Sate, Peanut Dipping Sauce  
Sesame Chicken Fingers, Sweet and Sour Duck Sauce  
Buffalo Chicken Fingers, Blue Cheese Dip  
Mesquite Chicken Quesadilla Rolls, Fire Roasted Salsa  
Asian Chicken Meatballs, Cilantro Soy Glaze  
Brie and Fresh Raspberry en Phyllo  
Peking Duck Spring Rolls, Hoisin Dipping Sauce  
Miniature Beef Wellington, Mushroom Duxelle in Puff Pastry  
Mini Meatball “Hero” on a Soft Potato Roll  
Herb Roasted Rack of Lamb “Chops”, Mint Jelly

### ***Display Stations***

#### **Crudité**

Freshly Cut Garden Vegetables  
Served with Assorted Dipping Sauces

*The following Display Stations will also be accompanied by a Crudité Display*

#### **Seasonal Fruit**

Carved Seasonal Melon, Hawaiian Pineapple  
Fresh Berries and Tropical Fruits

#### **International & Domestic Cheeses**

Camembert, Maytag Blue, Emmenthal Swiss  
Cheddar, Munster and a Variety of Other Assorted Cheeses  
Grape Clusters, Strawberries, Assorted Cocktail Bread and Biscuits

#### **Bistro**

Marinated and Grilled Vegetable Display, Marinated Artichoke Hearts  
Roasted Herb Scented Mushrooms, Assorted Olives in Extra Virgin Olive Oil  
Vine Ripened Tomatoes, Fire Roasted Sweet Red Peppers  
Fresh Mozzarella with Basil, Bread Sticks

#### **Antipasto**

Gourmet Meat Display of Prosciutto, Dried and Cured Sausages  
Assorted Italian Marinated Olives, Pepperoncini and Pickled Vegetables  
Bread Sticks and Assorted Italian Bread

### **Mediterranean**

Baba Ganoush, Hummus, Tahini Spread  
Marinated Artichoke Hearts, Mushrooms, Olives, Roasted Herb Marinated Peppers  
Grilled Vegetables, Crispy Pita Chips, Tandoori Nan Bread

### **Smoked Fish**

House Smoked Atlantic Salmon, White Fish Salad  
Non-Pareil Capers, Fresh Lemon, Red Onion Brunoise  
Assorted Cocktail Breads

*Smoked Sable or Sturgeon available upon request for a \$4 supplementary charge per person*

### **Seafood**

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

*Add a half Maine Lobster or King Crab Legs for a \$12 supplementary charge per person*

### **Authentic Sushi**

Sushi and Sashimi  
Salmon, Ahi Tuna, Shrimp, King Crab Meat  
California Rolls, Spicy Tuna and other Delicatessen  
Soy Sauce, Wasabi, Pickled Ginger

### **Caviar**

American Paddlefish Caviar Displayed on a Tiered Ice Carving  
Red Onions, Chopped Hard Boiled Eggs, Crème Fraîché, Chives  
Brioche Croutons, Whole Wheat Blinis Made to Order

*An additional \$12 supplementary charge per person will apply for the station*

### ***Carving Stations***

*A Chef Attendant will Accompany Each of the Below Stations for a \$125 fee*

#### **Herb Roasted Fresh Breast of Turkey**

Slow Roasted Turkey Breast with Shallots and Fresh Herbs  
Cranberry Relish, Whole Grained Mustard

#### **NY Deli Carving Station**

Steamed Corned Beef and Pastrami  
Rye Bread, Sauerkraut, Cole Slaw, Half Sour Pickles  
Spicy Brown Mustard, Whole Grain Mustard

**Asian Glazed Brisket**

Char Siu Glazed and Lightly Smoked Brisket

Hoisin BBQ Sauce

**Whole Roasted Black Angus Sirloin**

Maple and Pepper Glaze, Assortment of Steak Sauces

Toasted Brioche Croutons

**Provençal Marinated & Charbroiled Flank Steak**

Herb Roasted Garlic Marinated Beef Flank Steak

Crimini Mushroom, Herb Salad

**Rosemary Roasted Rack of Lamb**

Baby Rack of Lamb Roasted, Garlic, Rosemary

Apple Mint Jelly, Pinot Noir Demi

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

**Glazed BBQ Baby Back Ribs**

Baby Back Ribs Marinated and Slow Roasted

Brush Glazed with House Made Honey BBQ Sauce

Cole Slaw, Corn Bread

**Hoisin Garlic Roasted Salmon Filet**

Marinated Salmon Roasted on a Cedar Plank

Caramelized with a Asian Hoisin Glaze, Charred Pineapple Pepper Relish

***International Stations***

*A Chef Attendant will Accompany Each of the Below Stations for a \$125 fee*

**Oriental Wok Station**

*Choice of Two*

Chicken, Beef, Shrimp, Lo Mein Noodles or Vegetable Stir Fry

Orange Ginger or General Tsao Sauce, Steamed White Rice

Soy Sauce, Fortune Cookies

**Oriental Dim Sum Station**

Steamed Chicken, Beef and Vegetable Dumplings

Displayed in a Bamboo Basket, Scallion Soy Dipping Sauce

**Peking Duck "Moo Shoo" Station**

Peking Duck Confit, Ginger Hoisin Sauce

Wrapped in a Moo Shoo Pan Cake, Pepper Chiffonade, Bean Sprouts, Scallion Slivers

### **Shrimp Kung Pao**

Sautéed Crispy Rock Shrimp in a Semi-Spicy Asian Sauce  
Peppers, Carrot Julienne, Water Chestnuts, Bean Sprouts, Scallions, Cilantro

**Also available with Stir Fried Chicken**

### **Asian Tuna Burger or Salmon Burger Station**

Asian Scented Tuna or Salmon Burger Seared to Order  
Mini Potato Rolls, Cucumber, Plum Tomatoes  
Scallion Sweet Soy Sauce, Wakame Seaweed Salad

### **Mediterranean Kebab & Falafel Station**

Wood Grilled Middle Eastern Marinated Chicken Skewers  
Crispy Chick Pea Falafel, Roasted Pepper Aioli, Tahini Dip  
Shredded Iceberg Lettuce, Diced Tomatoes, Pita Pockets, Lavash Bread Wraps

### **Italian Pasta Cooking Station**

*Choice of Two*

Penne, Linguini, Rigatoni, Tri Color Tortellini, Fettuccini, Farfalle, Fusilli, Orechiette

*Choice of Two*

Alfredo, Classic Marinara, Vodka Cream, Fra Diavolo, White Clam Sauce, Basil Pesto, Bolognese  
Mushrooms, Spinach, Roasted Peppers, Peas, Freshly Grated Parmesan Cheese

***Seafood Enhancements for Pastas will be an additional \$6 supplementary charge per person***

Rock Shrimp, Lump Crabmeat, Tiger Shrimp, Maine Lobster

### **Southwestern Tex-Mex Station**

*Choice of Two*

Flank Steak, Chicken, Duck Confit, Shrimp or Vegetable

Quesadillas and Fajitas Prepared to Order

Warm Soft Flour Tortillas, Crispy Tortilla Chips

Pico di Gallo, House Made Guacamole and Salsa

Shredded Lettuce, Cheddar and Jack Cheese, Diced Onions, Diced Tomatoes

### **Polo Club "Slider" Station**

Mini Hamburgers and Cheese Burgers Made to Order

Mini Potato Rolls, Lettuce, Plum Tomatoes, American Cheese, Ketchup, Mustard, Honey BBQ Sauce

Cole Slaw, Sliced Pickles, House Made Potato Chips

### **Pulled BBQ Chicken Sliders**

Roasted and Pulled Marinated Chicken Breast

Tossed with Caramelized Onions and Peppers, Honey BBQ Sauce

Soft Mini Potato Roll, Cole Slaw, Sliced Pickles, House Made Potato Chips

### **“Triple” Mac & Cheese Station**

The Ultimate Mac & Cheese in a Creamy Three Cheese Sauce  
Maine Lobster Ragout and Chives, Herb Crunch, White Truffle Oil, Sharp Cheddar “Brulee”

### **French Fry Station**

Shoe String Fries, Sweet Potato Fries, Waffle Fries  
Roasted Pepper “Aioli” Ketchup, Spicy Chipotle Cilantro Dip, Ketchup, Mustard, BBQ Sauce

### **Panini Station**

*Choice of Two*

Prosciutto, Mozzarella, Balsamic Onions, Fresh Pesto, Focaccia Bread  
Pastrami “Rueben” Panini, Russian Dressing  
Monte Cristo Panini, Ham, Turkey, Swiss Cheese  
Spiced Beef Cuban Panini, Caramelized Peppers, Onions, Monterey Jack Cheese  
Pulled BBQ Pork, Onions, Jalapeno Jack Cheese  
Ham and Swiss “Pretzel” Panini, Honey Mustard

*Additional Options Available Upon Request*

### **Pizza Station**

*Choice of Two*

Margarita: Pepperoni, Grilled Vegetable and Goat Cheese  
Pizza Bianca: Prosciutto, Arugula, Balsamic Drizzle and Truffle Oil  
Grandma’s Pizza: Mozzarella, Plum Tomato Ragout and Roasted Garlic  
Wild Mushroom and Goat Cheese, Basil Pesto Drizzle

*Additional Options Available Upon Request*



## ***Plated Dinner***

### ***Salad Selections***

*Choice of One Salad or Appetizer*

#### **Breakpoint Salad**

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

#### **Tri-Color Salad**

Endive, Radicchio and Arugula, Thinly Shaved Parmesan  
Focaccia Crisp, Redwine Herb Vinaigrette

#### **Classic Caesar Salad**

Hearts of Romaine Lettuce, Pecorino Romano Cheese  
Focaccia Croutons, House Made Caesar Dressing

#### **Crisp Goat Cheese Salad**

Baby Arugula and Radicchio Salad, Toasted Pine Nuts  
Grape Tomatoes, Crispy Goat Cheese, Aged Balsamic Vinaigrette

#### **Mediterranean Arugula Salad**

Shaved Asiago Cheese, Marinated Sun Dried Tomatoes  
Focaccia Wafer Crisp, Honey Balsamic Vinaigrette

## ***Appetizer Selections***

*Choice of One Salad or Appetizer*

### **Heirloom Tomato Tartar**

Seasonal Tomatoes with Balsamic Gelee and Chives

Haricots Verts Salad in Lemon Crème Fraîché

Basil Oil, Parmesan Focaccia Crisp

### **Pan Seared Lump Crab Cake**

Pickled Cucumber and Pepper Salad

Dill, Chipotle Pepper Sauce

### **Fresh Mozzarella & Tomato Napoleon**

House Made Mozzarella Stacked with Vine Ripened Tomatoes

Topped with a Grilled Portabella Mushrooms

Balsamic Reduction, Basil Drizzle

### **Wild Mushroom & Goat Cheese Strudel**

Roasted Red Pepper Coulie

Petite Herb and Mesclun Salad

### **Roasted Zucchini & Squash Carpaccio**

Petite Mesclun Greens, Grape Tomatoes, Herb Scented Goat Cheese

Focaccia Croustade, Truffle Balsamic Vinaigrette

### **Tuscan Trio**

Roasted Pepper and Tomato Salad with Baby Arugula

Herbed Ricotta Cheese Bruschetta

### **Moroccan Tabouleh Timbale**

Lemon Scented Cous Cous Salad, Parsley, Heirloom Tomatoes

Grilled Asparagus Tips, Roasted Pepper Aioli

## ***Entrée Selections***

*Choice of One Single Entree, Two Entrees for Your Guests to Choose From,  
Or Two Entrees for a Combination Plate  
Accompaniments can be personalized to your specifications*

### **Filet Mignon Champignon**

Searched Beef Tenderloin in a Dijon Rosemary Marinade  
Ragout of Wild Mushrooms, Steamed Asparagus, Potato Au Gratin  
Cabernet Wine Sauce

### **Mahogany Glazed Filet Mignon**

Searched Beef Tenderloin, Semi-Sweet Pepper Glaze  
Chive Mashed Potatoes, Organic Baby Carrots  
Pinot Noir Demi-Glace

### **Filet Mignon Provence**

Herb Marinated Filet of Beef, Duchesse Potato  
Red Onion Confit, Steamed Asparagus, Glace de Viande

### **French Cut Chicken Breast**

Balsamic Glazed Mushrooms, Caramelized Pearl Onions  
Potato Croutons, Parsley Sauce

### **Provençal Chicken Medallions**

Braised French Bean Cassoulet, White Truffle Oil  
Garlic Whipped Potatoes, Herbed Barollo Pan Sauce

### **Parmesan Encrusted Chicken**

With a Tomato Basil Compote

### **Roasted Free Range Chicken**

Semi-Boneless Oven Roasted Chicken  
Natural Rosemary Chicken Jus

### **Grilled Atlantic Salmon Filet**

Herb Scented Basmati Rice, Corn Succotash  
Roasted Tomato Vinaigrette

### **Mushroom Crusted Salmon**

Cedar Plank Salmon Filet with a Wild Mushroom Crust  
Truffle Scented Vegetable Fondue, Parsley Emulsion

**Ginger Hoisin Glazed Salmon Filet**

Steamed Baby Bok Choy, Cilantro and Scallion Basmati Rice

Balsamic Soy Beurre Blanc

**Herb Roasted Tilapia Filet**

Provençal Vegetable Ratatouille

Crispy Potato Streamers, Parsley Sauce

**Miso Glazed Chilean Sea Bass**

*A supplementary charge may apply per person depending on market price*

Wok Seared Vegetable Streamers

Mango Yuzu Relish, Japanese Lime Vinaigrette

**Pan Roasted Wild Striped Bass**

*A supplementary charge may apply per person depending on market price*

Oven Braised Vegetables, Haricot Verts Fondue

Port Wine Glaze and Pommes Alumette

**Additional Cuts of Meats and Fish are Available Upon Request and Seasonality**

*A \$8 supplementary charge per person will apply for the below cuts of meat*

Veal Chop

New Zealand Rack of Lamb

*A supplementary charge may apply per person depending on market price for the below fish options*

Black Sea Bass

Red Snapper

## ***Individual Dessert Selections***

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

### **Granny Smith Apple Crisp**

Fresh Baked Apple Crisp, Oatmeal Crumb Topping  
Cinnamon Ice Cream

### **Apple Tart Tatin**

Caramelized Apple Tart in Puff Pastry  
Brandied Caramel Sauce, Vanilla Ice Cream

### **Strawberry Short Cake "Tart"**

Fresh Strawberries atop Vanilla Scented Whipped Cream  
Short Bread Tart, Strawberry Coulis

### **Molten Chocolate Lava Cake**

Hot Chocolate Cake with Liquid Chocolate Center  
Tahitian Vanilla Ice Cream

### **Chocolate Velvet Cake**

Swiss Covertures Chocolate Mousse Cake  
Served with Raspberry Coulis, Fresh Berries

### **Chocolate Tart**

Chocolate Ganache Cake in a Crisp Buttery Shortbread Shell  
Raspberry Sorbet

### **Tuille Cookie Basket**

Seasonal Berries, Crème Anglaise

## *Family Style Dessert Selections*

### **Friandaise Plate**

*Served as a Plate for the Table*

Fine Chocolate's, Chocolate Dipped Fruits  
Mini Cookies, Halvah, Additional Fine Pastries

### **Fresh Fruit Plate**

*Served as a Plate for the Table*

Sliced Seasonal Melons, Hawaiian Golden Pineapple  
Strawberries, Blueberries, Raspberries

### **Viennese Plate**

*Served as a Plate for the Table*

Display of Assorted Fresh Pastries, Cakes, Fruit Tarts  
Tiered Display of Chocolate Covered Fruits, Ice Cream Bar with Accompaniments

## *Passed Desserts*

*Choice of Five Passed Desserts*

Vanilla and Chocolate Milk Shakes with Chocolate Chip Cookie Sticks  
Cheese Cake Lollypops  
Mini Chocolate Fudge Cakes  
Strawberry Short Cake "Tarts"  
Mini Apple Crisps  
Mini Ice Cream Chipwiches  
Chocolate Ganache Treats  
Cheesecake Stuffed and Chocolate Dipped Strawberries  
Mini Eclairs  
Assorted Petit Fours

## *Special Occasion Cakes*

*Price is determined upon intricacy, size and design*

Our Cakes are Delicious as well as Beautiful.

Your Choice of Cake Flavor, Filling and Icing

And Our Pastry Chef will Assist You with the Design Details.