



POLO CLUB

BOCA RATON

Reception Menus

Polo Club 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

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