



POLO CLUB

BOCA RATON

Wedding Packages

Polo Club Wedding 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.

Stationed Dinner Reception Packages Also Available