

# *Quinceañera & Sweet Sixteen Packages*



561-451-1600 ext 116 \* [www.bocadunes.com](http://www.bocadunes.com)  
email [cateringdirector@bocadunes.com](mailto:cateringdirector@bocadunes.com)

# *Welcome to the Boca Dunes Golf & Country Club*

*the perfect venue for your special day*

## ***included in all packages***

**Expansive lobby area for cocktail hour with outdoor terrace providing ample seating and cafe lighting**

**Two nicely appointed main ballrooms that can accommodate guest counts from 50-200**

**Silver Chiavari Chairs with a white cushion**

**White or black floor length tablecloths**

**Vast array of colored napkins**

**Chiffon lite ceiling over dance floor in each ballroom**

**Complimentary Guest Parking**



# *Introduction to our menu plans*

## **BUFFET RECEPTION**

Four hour house brand bar  
Six Butler passed hors d'oeuvres  
Buffet dinner  
Salad \* Chicken \* Pasta  
Fresh vegetable\* rice or potato  
Complimentary cake cutting

**\$64.95pp**

## **DELUXE BUFFET RECEPTION**

Five hour open bar house brands  
Six Butler passed hors d'oeuvres  
Buffet Dinner  
Salad \* Chicken \* Fish  
Pasta \* Vegetable \* Potato or Rice  
Complimentary Cake Cutting

**\$74.95pp**

## **PLATED RECEPTION**

Five hour open house brands  
Six Butler passed hors d'oeuvres  
Plated dinner  
Salad \* Chicken \* Fish  
Complimentary Cake Cutting  
Beverage Service

**\$84.95pp**

## **ELEGANT RECEPTION**

Open bar call brands  
Six Butler passed hors d'oeuvres  
Three Cold Display selections  
Plated Dinner  
Salad \* Beef \* Chicken \* Fish  
Beverage Service  
Specialty Cake

**\$104.95pp**

## **YOUNG ADULT BUFFET**

Soft Drinks & Signature Mocktail  
Hors d'Oeuvres  
Buffet Dinner  
Selection of Four

**\$49.95**

## **MOCK FOOD TRUCK**

Soft Drinks & Mocktails  
Assorted Chips & Dip Board  
Selection of Five Items  
Mock Food Truck

**\$52.95p**

**ALL PRICES ARE PLUS TAX AND SERVICE FEES**

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# Packages detailed

## BUFFET RECEPTION

### Four Hour Event

#### Open bar house brands

*4 Hours of bar  
includes cocktail hour  
house brand liquor,  
wines, domestic beers,  
soft drinks & juices*

#### Butler Hors d'Oeuvres

*Selection of six from  
tier one & two*

### BUFFET DINNER

#### Garden or Caesar Salad

#### Main Entrees

*Chicken & Pasta  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Coffee & Cake Service

*Self serve coffee station:  
regular, decaf & tea  
Client to provide Cake  
we will cut, serve  
at no charge*

**\$64.95pp**

**\$54.95pp under 21**

## DELUXE BUFFET

### Five Hour Event

#### Open Bar House Brands

*5 hours of open bar  
includes cocktail hour  
house brand liquor & wines,  
domestic beers, soft drinks &  
juices*

#### Butler Hors d'Oeuvres

*Selection of six from  
tier one & two*

### BUFFET DINNER

#### Choice of Salad

#### Main Entrees

*Choice of: two  
Chicken, Fish,  
Carving of Pork or Turkey  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Coffee & Cake Service

*Self serve coffee station:  
regular, decaf & tea  
Client to provide Cake we  
will cut, serve  
at no charge*

**\$74.95p**

**\$64.95pp under 21**

## PLATED RECEPTION

### Five Hour Event

#### Open bar house brands

*5 Hours of bar  
includes cocktail hour  
call liquor, house wines,  
domestic & imported  
beers, soft drinks & juices*

#### Butler Hors d'Oeuvres

#### Cold Display Table

*Selection of six  
from tier one & two  
Three Displays*

### PLATED DINNER

#### Choice of Salad

#### Main Entrees

*Guests Choice of:  
Chicken or Fish  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Coffee & Cake Service

*Self serve coffee station:  
regular, decaf & tea  
Client to provide Cake we  
will cut, serve  
at no charge*

**\$84.95pp**

**\$74.95pp under 21**

## ELEGANT RECEPTION

### Five Hour Event

#### Open bar call brands

*5 Hours of bar  
includes cocktail hour  
call liquor, house wines,  
domestic & imported  
beers, soft drinks & juices*

#### Butler Hors d'Oeuvres

#### Cold Display Table

*Selection of six from  
tier one & two  
Three Displays*

### PLATED DINNER

#### Choice of Salad

#### Main Entrees

*Guests Choice of:  
Chicken, Fish or Beef  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Specialty Cake

*You choice of design  
through our vendor*

#### Coffee Service

*Self serve coffee station to  
include: regular, decaf &  
herbal teas*

**\$104.95pp**

**\$94.95pp under 21**

## TEEN BUFFET

**Soft Drinks & One Signature  
Mocktail**

### Hors d'Oeuvres

#### Buffet

#### SELECT FOUR

*Garden Salad \*Caesar Salad  
Fresh Fruit  
Boneless Chicken Wings  
Sweet & Sour Meatballs  
Cheese Quesadillas \* CheesePizza  
Mini Dogs or Burgers  
Cocktail Franks en Croute  
Mozzarella Stick  
Pasta Alfredo \*Baked Ziti*

**\$49.95pp**

## MOCK FOOD TRUCK

**Soft Drinks & Mocktails**

**Assorted Chips & Dip Board**

### Menu

#### SELECT FIVE

*Sliders \* Burgers, Dogs Or Chicken  
Chicken or Beef Street Tacos  
Mini Assorted Sub Sandwiches  
Cheese Pizza \* Mac & Cheese  
Boneless or Bone in Wings  
Soft Pretzel w/cheese*

\*\*\*\*

*Comes with choice of French Fries,  
Sweet Potatoe Fries or Tater Tots*

**\$52.95pp**

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# Complete Packages

## BUFFET COMPLETE

### Five Hour Event

#### Open bar house brands

*4 Hours of bar  
includes cocktail hour  
house brand liquor & wines, domestic  
beers, soft drinks & juices*

#### Butlerd Hors d'Oeuvres

*Selection of six from tier one & two*

### BUFFET DINNER

#### Garden or Caesar Salad

#### Main Entrees

*Chicken, Fish & Pasta  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Coffee & Cake Service

*Self serve coffee station to include:  
regular, decaf & herbal teas  
Client to provide Wedding Cake we  
will cut, serve & display at no charge*

***Complete Package includes:  
Food, Beverage, Disc Jockey,  
Centerpieces & photography***

**\$103.95PP ADULTS / \$93.95PP TEENS  
MINIMUM 75PP**

**\$96.95PP ADULTS / \$86.95PP TEENS  
MINIMUM 100PP**

## PLATED COMPLETE

### Five Hour Event

#### Open bar call brands

*5 Hours of bar  
includes cocktail hour  
call liquor, house wines, domestic &  
imported beers, soft drinks & juices*

#### Butler Passed Hors d'Oeuvres

#### Cold Display Table

*Selection of six  
from tier one & two  
Three Displays*

### PLATED DINNER

#### Choice of Salad

#### Main Entrees

*Guests Choice of:  
Chicken or Fish  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

#### Coffee & Cake Service

*Self serve coffee station to include:  
regular, decaf & herbal teas  
Client to provide Wedding Cake we will  
cut, serve & display at no charge*

***Complete Package includes:  
Food, Beverage, Disc Jockey,  
Centerpieces & photography***

**\$117.95PP ADULTS / \$107.95PP TEENS  
MINIMUM 75PP**

**\$109.95PP ADULTS / \$99.95PP TEENS  
MINIMUM 100PP**

**ALL PRICES ARE PLUS TAX & SERVICE FEES**

### **COMPLETE PACKAGE INCLUDES**

#### **Décor Package**

Floor length white or black tablecloths. Vast array of colored  
Choice of in-house napkins. Silver chiavari chairs with a white cushion.

#### **Disc Jockey:**

Coverage to include: ceremony, cocktail hour & reception

#### **Photography Package**

five hours of coverage all rights to pictures on line

#### **Flower Package**

Boca Dunes will supply a choice of one candle centerpiece per 8 guests

**All prices are plus tax & service fees**

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## BUTLER PASSED HORS D'OEUVRE SELECTIONS:

### TIER ONE

- \*Spanikopita \* Beef Empanadas w/salsa
- \*Boneless Chicken Wings Buffalo or BBQ
- \*Sesame Chicken \* Coconut Chicken
- \*Mini Quiche \* Asian Dumplings
- \*S&S Meatballs \* Panko Shrimp
- \*Cocktail Franks en Croute
- \*Mini Chicken Quesadilla's
- \*Buffalo Cauliflower
- Parmesan Encrusted Tortellini



### TIER TWO

- \*Crab Cakes \* Conch Fritters
- \*Salmon & Cream Cheese Canape
- \*Vegan Spring Rolls \* Crab Rangoon
- \*Chicken Satay \* Teriyaki Beef Skewers
- \*Tomato & Mozzarella Crostini \* Lobster Cakes
- \*Stuffed Mushrooms w/Crabmeat or Florentine
- \*Grilled Cheese Tomato Soup \* Lobster Newburg \* Blue Cheese
- Steak Bites \* Ham & Cheese Tea Sandwiches \* Pulled Pork
- Pastries \* Taco Salad Cups \* Loaded Tater Tots

### SIGNATURE SELECTIONS

(priced per person++)

- \*Mini Burgers & beer \$4.00
- \*Lamb chops w/mint sauce \$9.00
- \*Coconut Shrimp w/sweet chili \$2.00
- \*Cajun Shrimp Skewers w/Margarita's \$3.00
- \*Fried Calamari \$2.00
- \* Truffle Mac & Cheese \$3.00
- \* Chicken Won Ton Tacos \$1.00

## BOARDS & DIP PLATTERS:

### Mezzeboard

Hummus, tzatziki, feta drizzled with olive oil. Cucumbers, carrots, cherry tomatoes, olives, grapes, peppers, pita & lavosh

### Shrimp & Crab Fondue

warm & creamy cheese fondue with pita, tortillas, pretzel bites & garlic crostini's

### White Queso

velvety dip with side items to include tri-colored tortilla chips, pretzel bites, carrots & broccoli

### Spinach & Artichoke

baked until bubbly served with pita, tri-colored tortillas & pumpernickel bread cubes

### Charcuterie add \$4.00pp

a variety of Italian meats, cheeses, olives, peppers, cucumbers, crackers, lavosh garnished with dried & fresh fruit

## DISPLAYED MASTERPIECES:

### Crisp Crudités

an array of fresh vegetable's with house dip

### Sliced tomato & mozzarella

platter with buffalo mozzarella & sliced plum tomatoes drizzled with balsamic glaze

### Domestic cheese platter

assortment of cubed cheeses w/cracker display

### Baked Brie

in puff pastry with raspberries & grapes

### Fresh Fruit

seasonal sliced fresh fruit display



## STATION UPGRADE

### Pasta - \$5.00

two pastas & two sauces

### Oriental Wok - \$6.00

fried rice \* egg rolls  
stir fry vegetables w/chicken

### Fiesta Bar - \$6.00

create your own: tacos, fajitas & nachos  
soft shells & tortillas, chicken, beef,  
cheese, lettuce, jalapenos, peppers,  
onions & salsa

### Potato Bar - \$4.00

French fries, sweet potato fries & tater  
tots. Toppings to include chili, cheese,  
bacon bites, ketchup, mustard, ranch, hot  
sauce, brown sugar aoli, garlic & chives.



## MENU SELECTIONS:

### **SALADS**

#### **GARDEN**

Mixed baby greens, chopped romaine,  
shredded carrot, grape tomatoes  
w/balsamic & ranch on the side

#### **CASEAR**

Chopped romaine, parmesan cheese,  
garlic croutons & creamy caesar dressing  
BOCA DUNES - ADD \$2.00pp

Mixed baby greens, chopped romaine,  
candied walnuts, gorgonzola cheese,  
mandarion orange slices  
with balsamic dressing

#### **GARDEN SALAD STATION-BUFFET**

Mixed baby greens, chopped romaine,  
side items to include:

shredded carrot, grape tomatoes  
garlic croutons, parmesan cheese, beets, cucumbers  
w/balsamic & ranch on the side

### **PASTA**

#### **RIGATONI MARINARA**

homemade marinara

#### **BAKED ZITI**

marinara, ricotta,  
mozzarella & parmesan

#### **PASTA ALFREDO**

creamy alfredo sauce and  
topped w/parmesan

#### **PENNE ALA VODKA**

creamy pink vodka sauce  
w/parmesan

#### **PENNE PESTO**

creamy pesto sauce.

#### **PASTA PRIMAVERA**

Sautéed fresh vegetables &  
herbs

in a light cream sauce over  
pasta

#### **FARFALLE**

Sun Dried Tomatoes &  
Broccoli Bow tie pasta with  
garlic & oil

#### **BOLOGNAISE**

Classic Italian meat sauce  
marinara

#### **MACARONI AU GRATIN**

Haitian style Mac & Cheese  
made with

Creole spices, Mayo, &  
Carnation milk.

#### **EGG PLANT ROLATINI add**

\$2.00pp

w/ricotta, mozzarella,  
parmesan & marinara

### **RICE OR POTATO**

#### **HERB ROASTED POTATOES**

quarterd w/herbs & roasted

#### **DUCHESS POTATOES**

egg yolks, butter,  
piped & baked golden  
(above available as a \*Sit Down  
only\*

#### **ROASTED GARLIC MASHED**

Bakers & new red potatoes  
garlic & honey then mashed  
RICE PILAF

garlic, herbs & chicken stock

#### **DJON DJON RICE**

Steamed rice/ pigeon peas  
black mushrooms,&  
authentic seasonings

#### **WHITE & WILD RICE**

blend of wild \* white grains.

#### **SPANISH RICE**

blended with saffron, garlic,  
onions chicken stock

#### **RICE & RED BEANS**

Jasmine rice w/red beans.

Caribbean spices & coconut milk.

#### **CHIMICHURRI RICE**

blended with cilantro, garlic  
and onions

### **VEGETABLE**

The Chef will prepare a fresh  
seasonal vegetable

to accompany your main entree

## **Chicken Entrees**

### **FRANCAISE**

lightly egg battered, boneless breast sauteed to golden brown, finished  
with lemon, butter & white wine

### **CHAMPAGNE**

sauteed then topped w/champagne cream sauce

### **SCAMPI**

sauteed finished in light garlic, lemon butter with confetti tomatoes.

### **PRETZEL**

pretzel breaded, sauteed then topped with creamy dijon

### **FLORENTINE**

sauteed then topped with a spinach mornay

### **SUN DRIED TOMATO BASIL**

sauteed topped w/sundred tomato basil cream

### **MARSALA**

dusted in flour, sautéed finished in a rich marsala mushroom sauce

### **CHICKEN PICATA**

flour dusted, sautéed w/garlic, butter, lemon wine & capers

### **CHICKEN PARMESAN**

coated in Italian breadcrumbs, topped with mozzarella & marinara

### **CHICKEN CORDON BLEU**

breaded, stuffed with ham & cheese

### **JERK**

bone-in, marinated w/Caribbean spices topped with pineapple jerk

### **CREOLE**

bone-in, Haitian style with fresh garlic & herbs with pickliz

## **Fish Entrees**

### **STUFFED SOLE**

crabmeat stuffed & baked to perfection

### **POTATO EN CRUSTED COD**

coated with potato & herb baked to a golden brown

### **SUMMER HERBED COD**

seasoned with fresh herbs, baked to a golden brown

### **TILAPIA**

pecan en crusted \* blackened\* francaese \* lemon  
parmesan

### **MAHI MAHI**

herb encrusted or baked topped w/ pineapple salsa

### **SALMON**

traditional dill \*asian style w/honey soy or blackened

### **MARKET PRICE**

Snapper or Grouper

## **BEEF OPTIONS**

### **FILET MIGNON**

medium to medium rare w/signature glaze

### **PRIME RIB**

slow roasted until medium to medium rare  
w/natural au jus we will be happy to  
accommodate well done

### **LONDON BROIL**

marinated, grilled to medium rare  
w/mushroom demi glaze

### **BONELESS SHORT RIBS**

slow roasted until tender in natural juices

## **CARVING PORK & TURKEY**

### **PORK LOIN**

teriyaki marinated or mustard en crusted

### **PIT HAM**

glazed, topped with stone ground mustard

### **BONELESS TURKEY BREAST**

roasted to a moist golden brown

**OUR CHEF WILL PREPARE GLUTEN FREE, VEGETARIAN & VEGAN MEALS**

# *Allow us to introduce our preferred vendors*

## **MUSIC**

### **ELITE ENTERTAINMENT**

DISC JOCKEY  
ELITE ENTERTAINMENT  
Contact: Chris  
Phone: 561-483-4888  
Email: elitetalentgroup@aol.com  
www.eliteentertainment.us

### **MASTER MUSICIANS.INC**

Ceremony Music  
Contact: Julie  
Phone: 561-245-5324  
Email: julie@mastermusiciansinc.com  
www.mastermusiciansinc.com

## **PHOTOGRAPHY**

### **JOHHNNY SIMMONS PHOTOGRAPHY**

Contact Johnny  
561-201-0225  
Email: jdsimmonsphotography@yahoo.com  
www.

## **FLORIST**

### **ROSE EVENTS**

ROSE EVENTS & CREATIONS BY BLANCA  
Contact: Luz  
Phone: 954-972-1993  
email: reventsbycreations@gmail.com  
www.floralcreationsbyblanca.com

## **CAKE**

### **CAKES BY DAMARIS**

CAKE BY DAMARIS  
Contact: Damaris  
Phone: 786-859-6036  
Email: amarzan29@yahoo.com

### **EDDA'S**

EDDA'S CAKE DESIGNS  
Contact: Romy or Selena  
Phone: 305-668-1828 ext 202/(305) 666-6999  
Email: romy.woo@eddascakes.com  
selena@eddascakes.com  
www.eddascakedesigns.com

## **GUEST ACCOMODATIONS**

### **HILTON SUITES BOCA RATON**

Phone: 561-852-4023  
www.bocaratonsuites.hilton.com

### **HAMPTON INN SUITES**

Contact: Nicole Hage  
Phone: 954-246-1507  
www.hilton.com

## **OFFICIANT, HAIR & MAKE UP**

### **CEREMONIES BY CINDY**

Contact: Cindy  
Phone: 954-781-8822  
Email: weddings@ceremoniesbycindy.com  
www.ceremoniesbycindy.com

### **ULTIMATE BRIDAL BEAUTY**

Hair & Make Up  
Contact: Jaye  
Phone: 561-251-7081  
Email: jaye@ultimatebridalbeauty.com  
www.ultimatebridalbeauty.com

## **FORMAL WEAR**

### **TED BARRY TUXEDOS**

Contact: Arian  
Phone: 954-426-0025  
Email: info@tbtux.com  
www.tedbarrytuxedos.com

## **COFFEE CART**

### **B&B CAPPUCCINO**

Contact: Bennett  
Phone: 954-439-4827  
Email: bennett@bandbcappuccino.com  
www.bandbcappuccino.com

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# Bar Selections

## HOUSE BRANDS

Vodka  
Gin  
Rum  
Spiced Rum  
Bourbon  
Whiskey  
Clan Macgregor Scotch  
Tequila  
Bols Amaretto  
Bols Coffee Liqueur  
Peach Schnapps  
Apple Sour Pucker  
Triple Sec  
DOMESTIC BEERS  
Miller, Bud & Coors (lite)  
Bud, Yuengling & Amberbock  
HOUSE WINES  
Chardonnay, Pinto Grigio, Moscoto  
White Zin, Cabernet & Pinot Noir

## CALL BRANDS

Sky Vodka  
New Amsterdam Vodka  
Bacardi Rum  
Captain Morgan  
Malibu Rum  
Tanqueray Gin  
Jim Beam  
Dewars Scotch  
Johnny Walker Red  
Sauza Tequila Gold  
Bols Amaretto  
Bols Coffee Liqueur  
Peach Schnapps  
Apple Sour Pucker  
Triple Sec  
DOMESTIC & IMPORT BEERS  
Miller, Bud & Coors (lite)  
Bud, Yuengling & Amberbock  
Corona, Heinekin & Stella  
HOUSE WINES  
Chardonnay, Pinto Grigio, Moscoto  
White Zin, Cabernet & Pinot Noir

## PREMIUM

### All Liquor From Call Bar Plus

Grey Goose & Absolute  
Johnny Waler Black  
Crown Royal  
Amaretto di Saronno  
Grand Marinier  
Hennessey  
Kahlua  
Patron  
DOMESTIC & IMPORT BEERS  
Miller, Bud & Coors (lite)  
Bud, Yuengling & Amberbock  
Corona, Heinekin & Stella  
HOUSE WINES  
Chardonnay, Pinto Grigio, Moscoto  
White Zin, Cabernet & Pinot Noir

## UPGRADE BAR FROM HOUSE BRANDS TO PREMIUM OR CALL

Call Brand upgrade add \$15.00pp  
Premium upgrade add \$30.00pp

## UPGRADE HOUSE BRAND BAR BY THE BOTTLE

Call \$75.00 per bottle  
Premium \$150.00 per bottle  
Import Beer \$75.00 per case

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