



PRIVATE DINING

BOULDERCREEK@CRGDINING.COM

1551 NORTH GREEN STREET
BROWNSBURG, IN 46112

317.858.8100

PRIVATE DINING *at Boulder Creek*

Boulder Creek Dining Company blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Boulder Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event. We offer a variety of personalized lunch and dinner options that will exceed your expectations.

contact

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PLATED PACKAGE ONE

PLEASE CHOOSE ONE SALAD AND THREE ENTRÉES FOR YOUR EVENT

\$50 per person

Package price includes bread service and non-alcoholic beverages

SALADS

House GF VG

Iceberg | Romaine | Red Onion | Cheddar | Mozzarella | Bruschetta Tomato | Alfalfa Sprout | Sunflower Seed

Classic Caesar

Romaine | Crouton | Parmesan | Caesar Dressing

ENTRÉES

Horseradish-Dijon Crusted Sirloin 10 oz.*

Mashed Potatoes | Chef's Vegetable | Creamy Horseradish-Dijon Sauce

Campfire Fettuccine

Andouille Sausage | Barbecued Shrimp | Chicken | Mushroom | Spinach | Scallion | Spicy Red Chili Cream Sauce

Applewood Bacon Salmon*

Scallion Mashed Potatoes | Napa Slaw | Crispy Wonton | Teriyaki Glaze

Chicken Parmesan

Garlic-Alfredo Linguini | Red Sauce | Mozzarella | Parmesan

Smothered Chicken GF

Mashed Potatoes | Chef's Vegetable | Bacon | Mushroom | Scallion | Honey Mustard | Cheddar | Mozzarella

Filet Mignon 6 oz.* GF +10

Mashed Potatoes | Chef's Vegetable | Herb Butter

DESSERTS + 5 per person (served family style)

Cranberry Golden Raisin

Bread Pudding VG

Whipped Cream | Whiskey Sauce

Carrot Cake VG

Cream Cheese Icing | Caramel Drizzle

Cookies & Brownies VG

GF Gluten-Free | VG Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

PLATED PACKAGE TWO

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD AND THREE ENTRÉES

\$65 per person

Package price includes bread service and non-alcoholic beverages

APPETIZERS

Crispy Calamari

Mixed Greens | Sriracha Aioli |
Blackberry-Balsamic Vinaigrette

Hand-Breaded Chicken Fingers

House-made Barbecue Sauce |
Honey Mustard

Chicken-Black Bean

Quesadilla
Tomato Tortilla | Spinach | Tomato |
Mozzarella | Cheddar | Cajun Ranch

SALADS

House GF VG

Iceberg | Romaine | Red Onion | Cheddar | Mozzarella | Bruschetta Tomato |
Alfalfa Sprout | Sunflower Seed

Classic Caesar

Romaine | Crouton | Parmesan | Caesar Dressing

ENTRÉES

Horseradish-Dijon Crusted

Sirloin 10 oz.*

Mashed Potatoes | Chef's Vegetable |
Herb Butter

Filet Mignon 6 oz.* GF +10

Mashed Potatoes | Chef's Vegetable |
Herb Butter

Campfire Fettuccine

Andouille Sausage | Barbecued Shrimp |
Chicken | Mushroom | Spinach | Scallion |
Spicy Red Chili Cream Sauce

Applewood Bacon Salmon*

Scallion Mashed Potatoes | Napa Slaw |
Crispy Wonton | Teriyaki Glaze

Baby Back Ribs

Mashed Potatoes | Chef's Vegetable |
House-made Barbecue Sauce

Smothered Chicken GF

Mashed Potatoes | Chef's Vegetable |
Bacon | Mushroom | Scallion |
Honey Mustard | Cheddar | Mozzarella

Shrimp & Linguini

Roasted Asparagus | Garlic |
Bruschetta Tomato | Parmesan

DESSERTS + 5 per person (served family style)

Cranberry Golden Raisin

Bread Pudding VG

Whipped Cream | Whiskey Sauce

Carrot Cake VG

Cream Cheese Icing | Caramel Drizzle

Cookies & Brownies VG

GF Gluten-Free | VG Vegetarian

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GRAND PACKAGE

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD AND THREE ENTRÉES

\$75 per person

Package price includes bread service and non-alcoholic beverages

APPETIZERS *(served family style)*

Crispy Calamari

Sriracha Aioli | Mixed Greens |
Blackberry-Balsamic Vinaigrette

Shrimp Cocktail

Lemon Wedge |
Horseradish Cocktail Sauce

Chicken-Black Bean

Quesadilla

Tomato Tortilla | Spinach | Tomato |
Mozzarella | Cheddar | Cajun Ranch

SALADS

House GF VG

Iceberg | Romaine | Red Onion | Cheddar | Mozzarella | Bruschetta Tomato |
Alfalfa Sprout | Sunflower Seed

Classic Caesar

Romaine | Crouton | Parmesan | Caesar Dressing

Iceberg Wedge GF

Bleu Cheese Crumb | Cucumber | Applewood Smoked Bacon |
Bruschetta Tomato | Bleu Cheese Dressing

ENTRÉES

Filet Mignon 8 oz.* GF +10

Mashed Potatoes | Chef's Vegetable |
Herb Butter

N.Y. Strip 12 oz.* GF

Mashed Potatoes | Chef's Vegetable |
Caramelized Onion | Garlic Herb Butter

Walleye

Crab Crusted | Spinach-Parmesan Risotto |
Chili-Lemon Beurre Blanc

Shrimp & Linguini

Asparagus | Garlic | Bruschetta Tomato |
Parmesan

Applewood Bacon Salmon*

Scallion Mashed Potatoes | Napa Slaw |
Crispy Wonton | Teriyaki Glaze

DESSERTS + 5 *per person(served family style)*

Cranberry Golden Raisin Bread Pudding VG

Whipped Cream | Whiskey Sauce

Carrot Cake VG

Cream Cheese Icing | Caramel Drizzle

Cheesecake VG

Graham Cracker Crust | Raspberry | White Chocolate | Whipped Cream

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LUNCH PACKAGE

PLEASE CHOOSE FOUR ENTRÉES FOR YOUR EVENT

\$25 per person

Package price includes a non-alcoholic beverage and family-style desserts

ENTRÉES

Applewood Chicken Salad GF

Mixed Greens | Egg | Spiced Pecan |
Applewood Smoked Bacon |
Dried Cranberry | Bleu Cheese |
Cranberry-Poppyseed Dressing

Black & Bleu Salad*

Sirloin | Romaine | Roasted Red Pepper |
Roasted Asparagus | Bleu Cheese |
Creamy Parmesan Dressing

Grilled Salmon Salad*

Romaine | Bruschetta Tomato | Red Onion |
Caper | Egg | Parmesan |
Creamy Parmesan Dressing

Campfire Fettuccine

Andouille Sausage | Barbecued Shrimp |
Chicken | Mushroom | Spinach | Scallion |
Spicy Red Chili Cream Sauce

Chicken Fettuccine

Bacon | Spinach | Mushroom | Scallion |
Peppercorn-Alfredo Sauce

Smothered Chicken GF

Bacon | Mushroom | Scallion |
Honey Mustard | Cheddar | Mozzarella
Served with Fries, Cole Slaw or Fruit

Grilled Chicken Club Wrap

Applewood Smoked Bacon | Provolone |
Lettuce | Tomato | Onion | Mayo |
Spinach Wrap
Served with Fries, Cole Slaw or Fruit

Double Smash Burger*

American Cheese | Lettuce | Tomato | Red
Onion | Fontana | Brioche Bun
Served with Fries, Cole Slaw or Fruit

Breaded Pork

Tenderloin Sandwich

Lettuce | Tomato | Red Onion |
Dijon Mayo | Brioche Roll
Served with Fries, Cole Slaw or Fruit

BLT

Applewood Smoked Bacon | Lettuce |
Tomato | Mayo | Brioche Bread
Served with Fries, Cole Slaw or Fruit

Hand Breaded Grouper Sandwich

Lettuce | Tomato | Onion |
Spicy Remoulade | Brioche Roll
Served with Fries, Cole Slaw or Fruit

DESSERTS *(served family style)*

Cranberry Golden Raisin Bread Pudding VG

Whipped Cream | Whiskey Sauce

Carrot Cake VG

Cream Cheese Icing | Caramel Drizzle

Cookies & Brownies VG

GF Gluten-Free | VG Vegetarian

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RECEPTION PACKAGE

PRICES ARE PER PERSON

COLD APPETIZERS

Shrimp Cocktail Lemon Wedge Horseradish Cocktail Sauce	6	Guacamole VG Tortilla Chips	3
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HOT APPETIZERS

Hand-Breaded Chicken Fingers House-made Barbecue Sauce Honey Mustard	5	Chicken-Black Bean Quesadilla Tomato Tortilla Spinach Tomato Mozzarella Cheddar Cajun Ranch	4
		Baby Back Ribs House-made Barbecue Sauce	6

PLATTERS

Vegetable GF VG Seasonal Variety	3	Cheese Assorted	4
Fresh Fruit GF VG Seasonal Variety	3		

DESSERTS \$25 per platter *(all three desserts will be served family style)*

Cranberry Golden Raisin Bread Pudding VG
Whipped Cream | Whiskey Sauce

Carrot Cake VG
Cream Cheese Icing | Caramel Drizzle

Cookies & Brownies VG

GF Gluten-Free | VG Vegetarian

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