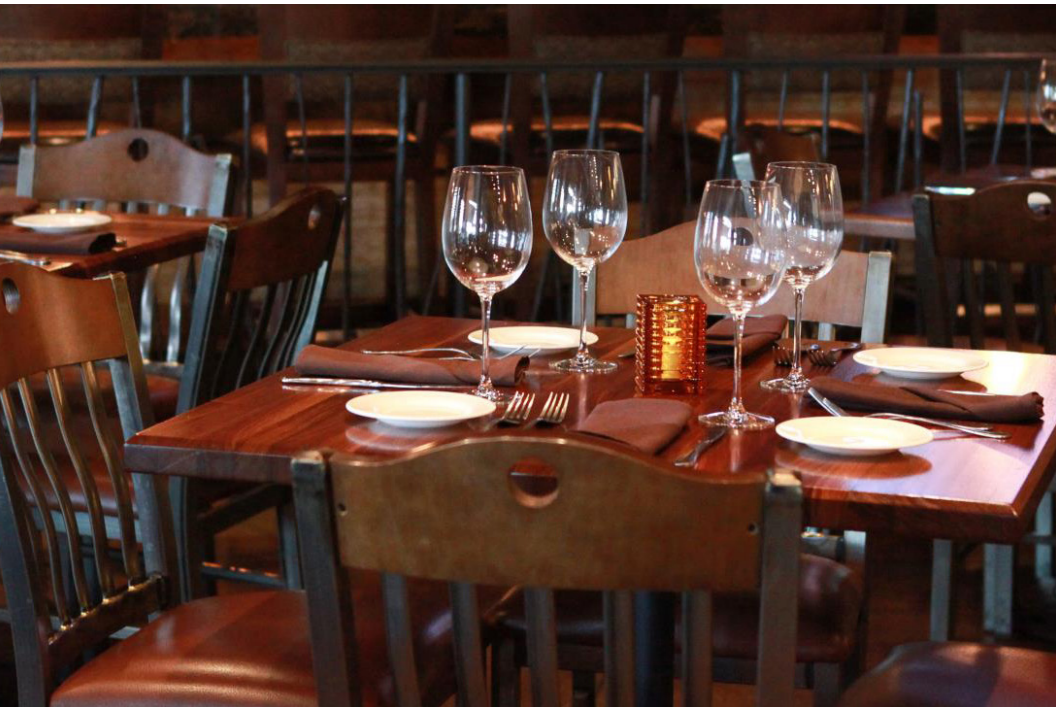
BOULDER CREEK℠
Dining Company



# 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*

BOULDERCREEK@CRGDINING.COM

317.858.8100



# 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 +6 *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
* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please inform us of any allergies or concerns.* 1026

# 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 Tenders**
Housemade 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,
Creamy Horseradish-Dijon Sauce

**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,
Housemade 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 +6 *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

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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, Herb Butter

**Crab Crusted Walleye**
Spinach-Parmesan Risotto,
Chili Beurre Blanc

**Shrimp & Linguini**
Asparagus, Garlic, Bruschetta Tomato,
Parmesan

**Applewood Bacon Salmon***
Scallion Mashed Potatoes, Napa Slaw,
Crispy Wonton, Teriyaki Glaze

## DESSERTS +6 *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

GF gluten free • VG vegetarian

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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, Bleu Cheese, Roasted Red Pepper & Asparagus, Caesar Dressing

**Grilled Salmon Salad***
Romaine, Bruschetta Tomato, Red Onion, Caper, Egg, Parmesan, Caesar Dressing

**Campfire Fettuccine**
Andouille Sausage, Barbecued Shrimp, Chicken, Mushroom, Spinach, Scallion, Spicy Red Chili Cream Sauce

**Smothered Chicken** GF
Bacon, Mushroom, Scallion, Honey Mustard, Cheddar, Mozzarella
*Served with Fries, Coleslaw or Fruit*

**Chicken Cordon Bleu**
*Choice Of Grilled Or Crispy Chicken Breast*
Ham, Swiss, Honey Mustard, Ciabatta Roll
*Served with Fries, Coleslaw or Fruit*

**White Cheddar Bacon Burger***
7oz Beef Patty, Lettuce, Tomato, Red Onion, Mayo, Hawaiian Bun
*Served with Fries, Coleslaw or Fruit*

**Breaded Pork Tenderloin Sandwich**
Lettuce, Tomato, Red Onion, Dijon Mayo, Hawaiian Bun
*Served with Fries, Coleslaw or Fruit*

**BLT**
Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Sourdough
*Served with Fries, Coleslaw or Fruit*

**Hand-Breaded Snapper Sandwich**
Lettuce, Tomato, Onion, Spicy Remoulade, Hawaiian Bun
*Served with Fries, Coleslaw 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** 6
Lemon Wedge,
Horseradish Cocktail Sauce

**Guacamole** VG 3
Tortilla Chips

## HOT APPETIZERS

**Hand-Breaded Chicken Tenders** 5
Housemade Barbecue Sauce,
Honey Mustard

**Chicken-Black Bean Quesadilla** 4
Tomato Tortilla, Spinach, Tomato,
Mozzarella, Cheddar, Cajun Ranch

**Baby Back Ribs** 6
Housemade Barbecue Sauce

## PLATTERS

**Vegetable** GF VG 3
Seasonal Variety

**Fresh Fruit** GF VG 3
Seasonal Variety

**Cheese** 4
Assorted

## DESSERTS *$35 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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