



BOCA BAY

P A S S C L U B

Where your Wedding Dreams come true...

Boca Bay Pass Club, 898 Gulf Blvd. , P.O. Box 1677, Boca Grande, FL 33921

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Thank you for your interest in hosting your event at The Boca Bay Pass Club. We will do our utmost to ensure a successful and memorable experience for you and your guests. The menu selections offered here are designed to satisfy any palate; however, we will be happy to assist you in creating a menu to meet your own specific needs. Please feel free to present your ideas to us, as we welcome the opportunity to provide you with a personal, creative touch. Keep in mind that the menu should be completed a minimum of one month before the day of your function.

Our culinary and service teams look forward to providing you with our outstanding service and fine food in the Boca Bay Pass Club fashion. Call us at 941-964-0769 to schedule an appointment to plan your special event or if you have any questions.

Sincerely,

*Terry G. Bisset
General Manager*

Function Planning General Information

Meeting your objectives – and exceeding your guests’ expectations – requires striking a delicate balance among essential elements: cuisine, service, concept, décor, entertainment, and costs. Beyond the enclosed selections, we will be happy to assist you in writing any menu to meet your individual needs. Theme events, buffets, and station parties are also available. Our professional staff welcomes the opportunity to serve you with a personal creative touch.

Room Availability/Reservations

The Club’s function rooms are available to host private social events. Members may reserve dates up to one year in advance. Non-member room availability is based on management approval. Members may reserve the Paradise Room, Club Room, Pool Side, Gulf Lawn, or the Powerhouse by calling the office and supplying basic information regarding the event, subject to availability. Non-members, upon management approval, may book these same rooms, by submitting a non-refundable deposit as well as supplying basic information regarding the event, also subject to availability. Prior to receipt of a deposit to reserve the room, rooms are available to non-members on a first-come, first-served basis. Upon your request for the room reservation, your basic information will be tentatively recorded and the room will be held in your name until a room rate deposit is received, at which time your date will be confirmed.

Menu Planning

If there is more than one host/hostess for the event, it is important to choose one contact person who will be responsible for letting us know all of your needs and wants.

In most cases, menu plans should be completed at least one month before the event, however, in all cases they **MUST** be completed a minimum of two weeks in advance of your function date to allow for adequate preparation time. Due to scheduling and preparation requirements, in the event a party is booked less than two weeks in advance a menu must be agreed upon within 24 hours of booking. To ensure the finest quality food and service, we ask that you limit your selection for a plated event to one entrée for the entire group. In the event two entrée selections are permitted, you must supply us with an exact count of each entrée selected no less than seven business days in advance of your event.

All food and beverage items must be supplied and prepared by The Boca Bay Pass Club. Food left on buffets cannot be taken from the Club nor will any to go containers be supplied.

Menu prices are subject to change due to fluctuations in food market prices. All food and beverage charges are subject to a 21% gratuity, a 1% administrative fee, and 6% sales tax. (In the case of tax-exempt parties, please provide us with a copy of your tax-exempt certificate.) The enclosed catering menu pricing does not reflect these charges.

Guaranteed Attendance

The Banquet Office must be notified of the exact attendance for the event no later than 12:00 noon, seven business days prior to your scheduled function. This number shall constitute a final guarantee not subject to reduction. Should fewer guests attend the function; the billing will be based on the actual attendance or the final minimum guarantee, whichever figure is higher.

The Club will not be responsible for services to more than five percent (5%) over and above your final guarantee figure. This 5% overage is to guarantee that there is enough food and beverage for any unexpected guests that **RSVP** to you after the 5-day guarantee is given to the Club. You are required to notify the Club immediately if your count increases. This courtesy is extended to you and your guests, but is not intended to be used as a supplement to the guarantee number.

If no guarantee is given within the appropriate time limits listed above, the Club will presume the indicated expected attendance to be correct and will be made accordingly based upon this figure. All deposits are non-refundable unless date is re-booked.

Additional Labor Fees - Non-Member Events

Additional setup fees may apply pending setup requirements.

Food & Beverage Selection

Your menu selection and beverage requirements should be confirmed with the Club no later than one month before the event. For functions without liquor, there will be a mandatory 10% increase on food pricing.

Service of Alcoholic Beverages

The Department of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. Therefore, no alcoholic beverages may be brought into the Club. We will refuse alcoholic services to any person under that age of 21, or who appears intoxicated. We also reserve the right to refuse anyone who may jeopardize his or her safety or the safety of others. The management or bartender on staff will be available and pleased to call taxis or limousines for any member or guest of the Club.

Attire

The Boca Bay Pass Club is a private Club. Consequently, there are certain rules and restrictions that the host/hostess and guests attending a function must adhere to. Proper attire is required at all times in the Club. Blue Denim jeans and bare midriff garments are not permitted. It is expected that all guests will dress and act in a fashion befitting to the surroundings and atmosphere provided by the setting of the Club. It is the responsibility of the host/hostess of the event to inform all attendees of this dress code and standards of behavior.

Smoking

Cigarette smoking is permitted in only two places. One is in the parking lot and the other is on certain areas of the gulf front lawn. Smoking is prohibited in all other areas of the Club and its grounds.

Cell Phone

Cell phones are prohibited in the Club as well as on the Club grounds. Please refrain from using your cell phone other than in your vehicles.

Deposit

To reserve a particular venue at the Boca Bay Pass Club a deposit is required at the time of booking. Said deposit fee is non-refundable unless the club is unable to fulfill its commitment of contract due to any natural disaster. Rental fees are as follows:

Boca Bay Pass Club

Paradise Room	\$750
Gulf Lawn	\$1000
Powerhouse	\$1000

Private Event Guidelines

1. No commercial advertisements shall be posted or circulated in the Club.
2. All party décor, other than standard floral arrangements, must be approved in advance. The Club member sponsoring the party shall be responsible for any damage caused by the installation of party décor and shall be responsible for the removal of all such party décor.
3. Decorations, floral arrangements, cake tops, etc., used for the event must be removed from Club premises immediately afterward or no later than 12:00 pm the following day.
4. The Club shall not be responsible for any loss or damage to any private property brought into or stored on the Club's premises.
5. The Club must furnish all food and beverages consumed on Club properties.
6. The Boca Bay Pass Club must approve all contracted vendors.
7. The Club must be provided a list of vendors with phone numbers and contracted times of service.
8. Management reserves the right to approve the tent company contracted and set up and removal times of the tent(s).
9. The Boca Bay Pass Club will handle all rentals associated with your function.

I have read the above guidelines, and agree to abide by them.

Signature: _____

Date: _____

Brunch Buffets

The Pass Club's Brunch Menu

- ◆ Seasonal Sliced Fruit and Berries
- ◆ Muffins & Croissants with Sweet Cream Butter and Strawberry Preserves
 - ◆ Applewood Smoked Bacon and Pork Sausage Links
- ◆ Cast Iron Skillet Potatoes with Sweet Peppers and Caramelized Onions

Entrée Choices

Please select two items:

- ◆ Four Cheese Egg Casserole with Parma Ham, Roasted Red Peppers and Scallions
 - ◆ Southern Style Buttermilk Biscuits & Sausage Gravy
 - ◆ Eggs Benedict, Canadian Bacon, Sautéed Spinach, English Muffin, Chive Hollandaise
 - ◆ Spanish Egg Scramble with Chorizo, Manchego Cheese, Mushrooms & Pico de Gallo
 - ◆ House Smoked Salmon Benedict & Buttermilk Biscuit with Roasted Tomato and Lemon-Dill Hollandaise
 - ◆ Bacon & Bleu Cheese Strata with Caramelized Onions & Fresh Herbs
 - ◆ Cinnamon-Raisin French Toast & Pancakes with Vanilla Infused Maple Syrup
 - ◆ Creole Eggs Benedict, Fried Green Tomatoes, Grilled Andouille Sausage & Roasted Tomato Hollandaise
- \$24++ per person

Omelet Station Enhancement

Prepared to order by a Culinary Attendant

Fresh Eggs or Egg Beaters with Choice of Diced Ham, Onions, Bacon, Scallions, Sweet Peppers, Tomatoes, Mushrooms, Baby Shrimp, Asparagus and Cheese

Additional \$6++ per person

Continental Breakfast Menu

- ◆ Seasonal Sliced Fruit and Berries
 - ◆ Mini Muffins, Croissants & Bagels with Sweet Butter, Whipped Cream Cheese & Preserves
 - ◆ Assorted Individual Fruit Yogurts
 - ◆ Selection of Cereals & Milk
 - ◆ Apple Juice, Cranberry Juice, Orange Juice
 - ◆ Coffee & Tea
- \$17++ per person

Luncheon Selections

Cup of Pass Club Soup - \$5

- Chilled Cucumber, Apple & Feta Soup
 - Chilled Tomato Gazpacho
 - Snipped Chive Vichyssoise
- Smokey Cuban Black Bean Soup
- Collard Greens & Black Eyed Peas Chili
- Latin Spice Chilled Avocado-Lime Soup
 - Chilled Watercress Soup
- Roasted Tomato-Basil Soup
- Manhattan Clam Chowder
- New England Clam Chowder
- Smoked Chicken Tortilla Soup
 - Sweet Corn Chowder
- New Orleans Style Chicken Gumbo

Five Spice Seared Organic Salmon - \$15

Sesame Noodles, Roasted Pearl Onion Relish and Coconut Creamed Spinach

Smoked Chicken & Fried Green Tomato Chopped Salad - \$15

Iceberg & Romaine Lettuce, Bacon, Bleu Cheese, Red Onion, Carrot Curls & Buttermilk Dressing

Little Gasparilla Junior Club Sandwich - \$14

Roasted Turkey, Ham, Applewood Smoked Bacon, Lettuce, Tomato, Cracked Pepper Mayo on Toasted Whole Wheat with Ranch Potato Chips

Seared Rare Yellowfin Tuna Muffaletta - \$16

With Baby Arugula, Mediterranean Olive Relish, Creole Mayo, Homemade Sea Salt & Black Pepper Chips

Caesar Salad - \$17

Crisp Romaine Hearts, Oven Roasted Plum Tomato & Herb Croutons
with a Choice of Grilled Shrimp, Blackened Chicken, or Crispy Gulf Grouper Fingers

Caribbean Jerk Grilled Chicken Cobb Salad - \$17

Baby Shrimp, Roasted Pineapple, Avocado, Tomato, Cucumber, Feta Cheese & Mango-Lime Vinaigrette

Tarpon Season Salad Trio - \$14

Chicken, Tuna & Shrimp Salads with Grilled Flatbread Crisp & Organic Tender Greens

Tarragon Marinated Grilled Chicken BLT Wrap - \$13

Spinach, Sundried Tomato and Feta Pasta Salad

Hardwood Roasted Sliced Beef Sirloin Salad - \$17

Organic Baby Lettuces, Roasted Potatoes, Corn, Red Peppers & Grain Mustard-Tarragon Dressing

Vegan Mushroom, Onion & Swiss "Boca" Burger Deluxe - \$15

Homemade Sea Salt & Vinegar Chips, Sweet n' Sour Red Cabbage Slaw on a Grilled Kaiser Roll

Pan-Seared Snapper Ratatouille - \$17

Roasted Red Bliss Potato Salad & Garlic Sauteed Spinach

Mustard Seed Glazed Grilled Salmon Salad - \$16

With Grilled Asparagus, Shaved Fennel, Baby Arugula & Roasted Lemon Vinaigrette

Luncheon Buffets

The Deli Sandwich Board - \$26

- ◆ Soup du Jour
- ◆ Tossed Caesar Salad
- ◆ Roasted Red Bliss Potato Salad with Tarragon, Capers and Grain Mustard Vinaigrette
 - ◆ Marinated Cucumber & Tomato Salad with Kalamata Olives & Feta Cheese
- ◆ Display of Roast Beef, Roasted Turkey, Honey Ham, Swiss, Cheddar and Havarti
 - ◆ Sliced Tomatoes, Maui Onions, Kosher Dill Pickles, Olives & Lettuce
 - ◆ Variety of Sandwich Breads
 - ◆ Black Pepper Mayo, Deli Mustard and Creamy Horseradish
 - ◆ Assorted Cookies & Brownies

Caribbean Grill - \$29

- ◆ Organic Baby Lettuce Salad with Honey-Key Lime Vinaigrette
- ◆ Marinated Jícama & Mandarin Orange Salad with Bermuda Onions & Poppy Seeds
 - ◆ Sweet & Sour Red Cabbage Vinegar Slaw
 - ◆ Jerk Style Grilled Chicken Breast with Mango Salsa
- ◆ Hardwood Roasted Pork Loin with Natural Jus and Caramelized Pineapple Relish
 - ◆ Pigeon Peas and Rice
 - ◆ Individual Key Lime Pies

Southern Barbecue Luncheon - \$27

- ◆ Hoppin' John Chili with Black-eyed Peas and Collard Greens
- ◆ Chopped Salad with Bacon, Tomatoes, Gorgonzola, Red Onion and Buttermilk-Herb Dressing
 - ◆ Watermelon Salad with Feta Olives and Parsley
 - ◆ Spicy Mustard & Horseradish Cole Slaw
 - ◆ Creamy Red Potato Salad With Cheddar Cheese
- ◆ Sliced Char-grilled Chicken Breast with Coca-Cola Barbecue Sauce
- ◆ Slow & Low, Pit Smoked Pulled Pork Sliders with Carolina Style Vinegar Sauce
- ◆ Deep South Pecan-Dark Chocolate Pies with Maker's Mark Whipped Cream

Cold Hors d'oeuvres

(Pricing per 25 pieces, 25 piece minimum)

- ◆ Marinated Mozzarella, Artichoke, Basil & Sundried Tomato Skewers - \$39
- ◆ Stuffed Cherry Tomatoes with Kalamata Olive and Goat Cheese Mousse - \$40
 - ◆ Yellowfin Tuna Tartare, Capers, Red Onion, "Everything" Cracker - \$45
- ◆ Canapé of House Cured Salmon with Dill Mousse on Rye Toast Points - \$52
 - ◆ Chilled Shrimp with Horseradish Cocktail Sauce - \$54
- ◆ Beef Tenderloin Carpaccio & Horseradish Mousse on Garlic Toast Round - \$51
 - ◆ Bacon, Lettuce & Tomato on Toasted Baguette, Black Pepper Mayo - \$39
 - ◆ Smoked Florida Mullet Dip & Roasted Red Pepper on a Ritz - \$43
- ◆ Artichoke-Olive Jardinière on Toasted French Bread with Arugula Pesto - \$42
 - ◆ Endive Petals with Tarragon Chicken Salad & Snipped Chives - \$42
- ◆ Homemade Pimento Cheese & Smoked Bacon on Ciabatta Crostini - \$37
 - ◆ Rustic San Marzano Tomato Olive Bruschetta - \$39
- ◆ Tandoori Grilled Duck Breast with Mint Raita & Spicy Mango Chutney in Phyllo Cup - \$42
 - ◆ Prosciutto Wrapped Asparagus with Aged Balsamic Drizzle - \$44
 - ◆ Chipotle Chicken Salad and Guacamole in Crispy Corn Tortilla Cup - \$37
 - ◆ Peanut Butter & Smoked Bacon Crackers - \$36

Passed Hot Hors d'oeuvres

(Pricing per 25 pieces, 25 piece minimum)

- ◆ Petite Crab Cakes with Spicy Creole Remoulade - \$68
- ◆ Tandoori Chicken Breast Brochettes with Spicy Cucumber-Mint Raita - \$42
- ◆ Rosemary Crusted Lollypop Lamb Chops with a Tarragon-Mustard Demi - \$75
 - ◆ Miniature Gulf of Mexico Grouper Bites with Lemon-Caper Aioli - \$47
 - ◆ Stuffed Baby Red Potato Parmesan Cheese Puffs - \$38
- ◆ Five Spice Duck Kabobs with Jalapeno, Bacon & Pomegranate Glaze - \$43
- ◆ Crispy Petite Vegetable Spring Rolls with a Sweet & Sour Mango Sauce - \$49
 - ◆ Shiitake & Goat Cheese Tartlets - \$41
- ◆ Tri-color Tortellini, Tomato-Vodka Sauce, Basil & Shaved Parmesan - \$38
- ◆ Baked Artichoke Crostini with White Anchovy and Manchego Cheese - \$41
 - ◆ Sesame Crusted Shrimp with a Teriyaki-Scallion Sauce - \$55
 - ◆ Seared Sea Scallops with Vanilla-Mint Pea Puree on Buttery Crackers - \$52
- ◆ Cornmeal Crusted Pan-fried Oysters on Saltines with Lemon-Caper Tartar Sauce - \$46
 - ◆ Spinach, Bleu Cheese & Pine Nut Phyllo Dough Tartlets - \$39
- ◆ Prosciutto Wrapped Lemon Pepper Chicken Tenders with Sun-dried Tomato Basil Aioli - \$41

The Pit Master's Barbecue Buffet

Includes: Chef's Choice of Vegetables, Buttermilk Biscuits, Corn Bread Muffins & Honey Whipped Butter. Also: Your Choice of: Collard Greens & Black Eyed Peas, Rosemary-Garlic Roasted Red Potatoes, Cilantro-Poblano Cheese Grits, Pigeon Peas & Rice, Adult Macaroni Shells and Cheese, Baked Beans or Country Smashed New Potatoes

Salads, Sides, and Such

Please select three items:

- ◆ Baby Mixed Lettuces, Feta Cheese, Spiced Pecans & Honey-Key Lime Dressing
- ◆ Organic Baby Spinach & Swamp Cabbage Salad with Ruby Grapefruit Vinaigrette
- ◆ Marinated Green Beans with Sauteed Shallots, Bacon and Champagne Dressing
- ◆ Deep South Creamy Potato Salad with Applewood Smoked Bacon and Scallions
- ◆ Roasted Red Bliss Potato Salad with Tarragon, Capers and Grain Mustard Vinaigrette
 - ◆ Spicy Mustard Cole Slaw
- ◆ Marinated Cucumber and Tomato Salad with Kalamata Olives and Feta Cheese
- ◆ Watermelon Salad with Bermuda Onions, Olives, Parsley and Feta Cheese

From The Barbecue Pit

All featured items slow roasted over a hardwood fire of oak and pecan wood

Please select two items:

- ◆ Carolina Style Pulled Pork Barbecue with Spicy Vinegar Sauce
- ◆ The Pass Club's Own Smoked Baby Back Ribs with Pineapple-Spiced Rum Barbecue Sauce
 - ◆ Hardwood Roasted Pork Loin with Caramelized Pineapple & Natural Cooking Jus
 - ◆ Ancho-Rubbed Beef Short Rib with Roasted Balsamic Onions
 - ◆ Jerk Marinated Barbecued Chicken with Mustard Barbecue Sauce
 - ◆ St. Louis Pork Spare Ribs with Cherry Cola Barbecue Sauce
 - ◆ Texas Style Beef Brisket with Molasses Barbecue Sauce
 - ◆ Pit Roasted Prime Rib of Beef
(Requires a carver at \$50 per hour)
 - ◆ Tandoori Smoked Leg of Lamb with Spiced Apple-Mint Chutney
(Carver recommended)

A Sweet Ending

Please select one item:

- ◆ Key Lime Pie
- ◆ Warm Sticky Toffee Pudding
 - ◆ Chocolate-Pecan Pie
- ◆ Banana Pudding with Nilla Wafers

\$46 two from the pit

\$51 three from the pit

Dinner Buffet

Included: Seasonal Vegetables, Fresh Bread & Choice of Garlic Roasted Baby Red Potatoes, Brown Butter & Chive Whipped Potato Soufflé, Cheddar Cheese Scalloped Potatoes, Saffron Rice Pilaf, or Truffled Dauphinoise Potatoes

Salad Choices

Please select three items:

- ◆ Steakhouse Chopped Salad with Smoked Bacon, Tomatoes, Red Onion, Gorgonzola & Tarragon-Buttermilk Dressing
- ◆ Baby Mixed Greens, Green Apple Julienne, Gorgonzola, Spiced Pecans, Honey-Balsamic Dressing
- ◆ Petite Arugula and Spinach Salad with Shaved Fennel, Feta Cheese and Lemon-Shallot Vinaigrette
 - ◆ Caesar Salad with Herb Croutons and Oven Roasted Plum Tomatoes
 - ◆ Roasted Corn, Black Bean and Roasted Poblano Salad with Cilantro
- ◆ Vine Ripened Sliced Tomatoes with Marinated Fresh Mozzarella, Basil and Balsamic Drizzle
- ◆ Roasted Red Bliss Potato Salad with Fresh Tarragon, Capers and Grain Mustard Vinaigrette
 - ◆ Cucumber and Tomato Salad with Kalamata Olives, Feta Cheese and Italian Parsley
 - ◆ Marinated French Beans with Caramelized Onions and Smoked Bacon
 - ◆ Pasta Salad with Sun Dried Tomatoes, Basil and Ripe Olives
- ◆ Antipasto Salad with Salami, Cappicola, Artichokes, Olives, Smoked Provolone & Snipped Fresh Herbs

Entrée Choices

Please select two items:

- ◆ Grilled Beef Tenderloin Medallions with Roasted Oyster Mushrooms, Syrah Jus
- ◆ Char-broiled French Cut Pork Rib Chops with Caramelized Apple-Vidalia Onion Demi
- ◆ Lime Pepper Grilled Florida Mahi-Mahi, Sautéed Swiss Chard & Roasted Tomato Beurre Blanc
- ◆ Oregano & Garlic Grilled Breast of Chicken with Roasted Peppers, Onions & Goat Cheese Sauce
- ◆ Pan Seared Gulf of Mexico Black Grouper, Corn & Hearts of Palm, Lemon-Parsley Butter
 - ◆ Bronzed Salmon with Crispy Cajun Onions and Rock Shrimp Creole Sauce
- ◆ Baked Chicken Ziti with Sundried Tomatoes, Peas, Asparagus, Pancetta and Parmesan Supreme
 - ◆ Seafood Lasagne with Spinach, Roasted Vegetables & White Wine-Garlic Cream Sauce
 - ◆ Pan Fried Chicken Picatta with Wild Mushrooms, Capers, Garlic & Lemon
 - ◆ Veal Marsala with Roasted Shiitake Mushrooms
 - ◆ Lump Crab Cakes with Sweet Corn Sauce & Roasted Red Pepper-Corn Relish
- ◆ Char-broiled Lamb Loin Chops, Olive Oil Poached Tomatoes & Pearl Onions, Rosemary-Port Reduction

Dessert Choices

Please select one item:

- ◆ Mini Key Lime Tartlets & Coconut-Macadamia Nut Tart
 - ◆ Warm Cranberry-Chocolate Bread Pudding with Bourbon Hard Sauce
 - ◆ Sticky Toffee Pudding with Honey-Vanilla Bean Mascarpone
 - ◆ Strawberry Shortcake
 - ◆ Assortment of European Style Pastries and Petite Chocolates
- \$49 per person or \$46 with plated wedding cake as dessert

Cocktail Buffet Stations & Heavy Hors d' Oeuvres

Use these stations in combination with passed Hors d Oeuvres for a light cocktail dinner
(Pricing based on 25 guests)

Jumbo Gulf Shrimp Cocktail - \$275
With Key Lime Cocktail Sauce & Fresh Lemons

European & Domestic Artisan Cheese Display
With Dried Fruits, Nuts & Specialty Crackers
\$220 (small presentation for 25-50 people)
\$490 (large presentation for 75-100 people)

Sliders Station - \$350
Kobe Beef Burger, Crispy Fish, & BBQ Pork Mini Sandwiches with Homemade Potato Chips

Pepper Crusted Tenderloin of Beef - \$360
With Petite Rolls, Horseradish and Béarnaise Sauce

Steak and Black Bean Chili Station - \$169
With Red Onions, Sour Cream, Grated Cheddar Cheese and Mini Jalapeno Cornbread Muffins

Market Selection of Garden Vegetables - \$105
Creatively Presented with Maytag Bleu Cheese Dip in a Baby Iceberg Bowl

Fresh Oyster Station - Market Price
Raw Oysters on the Half Shell and Baked Oysters Rockefeller
Fresh Lemon, Mignonette, Cocktail Sauce, Horseradish, Hot Sauce and Lemon Hollandaise

Pass Club's Own Hardwood Smoked Salmon - \$240
With Scallions, Capers, Chopped Egg, Toast Points and Cucumber-Dill Crème Fraîche

Seafood Station or Raw Bar
Please inquire about seasonal selections
Market Price

Plated Dinner Appetizers

Cup of Pass Club Soup - \$5

- Chilled Cucumber, Apple & Feta Soup
 - Chilled Tomato Gazpacho
 - Snipped Chive Vichyssoise
- Smokey Cuban Black Bean Soup
- Collard Greens & Black Eyed Peas Chili
- Latin Spice Chilled Avocado-Lime Soup
 - Chilled Watercress Soup
- Roasted Tomato-Basil Soup
- Manhattan Clam Chowder
- New England Clam Chowder
- Smoked Chicken Tortilla Soup
 - Sweet Corn Chowder
- New Orleans Style Chicken Gumbo

For Starters Caesar - \$6

Crisp Romaine Hearts, Oven Roasted Plum Tomato & Herb Croutons

The Proverbial Iceberg Wedge Salad - \$6

One Quarter Head of Iceberg Lettuce with Smoked Bacon, Grape Tomatoes, Red Onion and Bleu Cheese Dressing

Tender Organic Baby Mixed Lettuces - \$6.50

With Cucumber Petals, Hearts of Palm, Spiced Pecans, Gorgonzola & Mustard Vinaigrette

Grilled & Chilled Asparagus & Shaved Parmesan Reggiano - \$6.75

Chopped Egg, Chive Oil, Tarragon-Grain Mustard Vinaigrette

Steakhouse Chopped Salad - \$6.75

Iceberg & Romaine Lettuces Tossed with Bleu Cheese, Bacon, Red Onion, Multi-grain Croutons and Buttermilk Dressing

Crabmeat Remoulade & Fried Green Tomatoes - \$10

Caribbean Style Lime Aioli

Boca Grande Baked Oysters - \$11

Stuffed with Crab, Shrimp, Bacon, Scallions & Horseradish Béarnaise

Pan-Seared Crab Cake - \$12

Roasted Corn & Avocado Salsa, Shaved Fennel & Frisee Salad, Roasted Tomato Butter

Seared Sashimi Style Yellowfin Tuna - \$9

Baby Lollo Rosa, Wasabi, Pickled Ginger, Shoyu-Sweet Chile Glaze

Wild Mushroom & Chevre Chile Relleno - \$9

With Red Chile Sauce, Lime and Latino Spiced Tortilla Strips

Plated Dinner Entrée Selections

All Entrée selections feature fresh dinner rolls, sweet cream butter
and Chef's choice of market vegetables

Duets / Surf & Turf

Duet of Bronzed Grouper and Pan Seared Beef Medallion - \$41
Hearts of Palm & Sweet Corn Relish, Wild Mushroom Melange, Basil Whipped Potatoes

Mediterranean Herb Roasted Pork Tenderloin & Crab Cake Duet - \$39
Olive Smashed Potatoes, Market Vegetables, Grain Mustard Beurre Blanc & Sundried Tomato Jus

Grilled Beef Tenderloin Steak and Jumbo Shrimp Brochette - \$42
Brown Butter & Chive Whipped Potatoes, Poached Asparagus and Cabernet Jus

Sea

Olive Oil & Herb Marinated Grilled Ahi Tuna Steak - \$31
Served Rare with Warm Bacon-Grain Mustard Potato Salad, Plum Tomato Emulsion
& Three Olive Relish

Fajita Spiced Mahi-Mahi & Fried Green Tomatoes - \$33
With Garlic Sautéed Squash, Latino Style Tomatillo Sauce, Pico de Gallo

Florida Snapper Fillet Meuniere - \$34
Toasted Almond Rice Pilaf, Buttered Pencil Asparagus & Crispy Parsnip Ribbons

Flat Iron Bronzed Gulf of Mexico Grouper Fillet - \$32
Vera Cruz Sauce, Crispy Onions, Julienne Squash, Yellow Rice and Pigeon Peas

Basil Pesto Grilled Salmon - \$33
Rice Pilaf, Olive Oil Roasted Asparagus and Lemon Confit

Land

Grilled Beef Tenderloin - \$35
Spinach-Mushroom Potato Galette, Balsamic Shallot Confit, Cabernet Jus, Grilled Jumbo Asparagus

Rosemary & Mustard Roasted Rack of Pork - \$31
Smashed New Potatoes, Artichokes, Shallots and Madeira Jus

Sun-dried Tomato, Goat Cheese and Basil Stuffed Breast of Organic Chicken - \$29
Swiss Chard Risotto, Shiitake Mushroom Marsala Sauce

Chianti Braised Domestic Lamb Shank - \$33
Grilled Italian Vegetables, Roasted Garlic-Gorgonzola Polenta, Lemon-Basil Gremolata

Italian Herb Breaded Pan-fried Veal Loin Paillard - \$31
Over Linguini, Asparagus, Chorizo, Roasted Sweet Peppers, Olives and Fino Sherry-Mushroom Sauce

Dessert Selections

Petite Key Lime Tartlet - \$6
Vanilla Sauce and Raspberry Swirl

Lavender Honey Drizzled Crisp Anjou Pear - \$7
Italian Gorgonzola Dolce

Warm Custard Style Cranberry-Chocolate Bread Pudding - \$7
With Maker's Mark Hard Sauce

Vanilla Bean Crème Brulée - \$7
With Fresh Raspberries

Fresh Plant City Strawberry Shortcake - \$7
Grand Marnier Laced Whipped Cream

Mixed Berry-Goat Cheese Puff - \$7
With Orange Blossom Honey & Lemon Thyme

Molten Dark Chocolate Lava Cake - \$7
Grand Marnier Macerated Strawberries

Coconut & Macadamia Nut Creme Tartlet - \$7
Vanilla Sauce with Caramel Drizzle

Warm Sticky Toffee Pudding - \$7
With Honey-Mascarpone

The Pass Club's Own Ice Cream Baked Potato - \$6
With Hot Fudge Sauce

Assorted Freshly Baked Cookies & Brownies - \$5 per ½ dozen

Fancy Miniature European Pastries and Chocolates - \$10 per ½ dozen

Boca Bay Pass Club Banquet Alcoholic Beverage Service

(Prices are plus 6% tax & 21% gratuity & 1% administrative fee)

Liquor Service –

Bronze Tier - \$5.25 per cocktail –

Svedka Vodka, Bacardi Rum, Gordon's Gin, Earlytimes Bourbon, Seagram's 7, Sauza Tequila

Silver Tier - \$5.75 per cocktail –

Absolute Vodka, Mt. Gay Rum, Beefeater or Bombay Gin, Canadian Club Whiskey, Maker's Mark Bourbon, Dewers Scotch, Jack Daniel's, Cuervo Tequila

Wine Service – House Wines

Reds:	Cabernet Sauvignon, Merlot, Syrah	\$27.00/bottle
	Pinot Noir	\$35.00/bottle

Whites:	Chardonnay, Sauvignon Blanc, Pinot Grigio	\$27.00/bottle
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Please ask about our specialty wine list.

Beer Service –

Domestic Beer - \$3.50 per bottle

Imported Beer - \$4.25 per bottle

Non-Alcoholic Beer - Becks - \$4.00 per bottle

Non-Alcoholic Beverage Service –

Non-Alcoholic Beverages – Lemonade & Soda - \$1.75

Juices – Orange, grapefruit, Pineapple, or Cranberry - \$2.50

Bottled or Sparkling Water - \$2.25 per small bottle \$3.50 per large bottle

Please Note: Prices are subject to change and comparable substitutions may be necessary due to availability and current market prices. Please confirm your preferences and prices within 30 days of event.

**BOCA BAY PASS CLUB
RECOMMENDED RESOURCES**

MUSICIANS

Andres Colin	Singer / Guitarist	941-735-5766
Boogiemen	Rock & Soul	941-766-1398
Buzz Cats		321-277-5522
Chameleon Band		941-927-9747
Chris Walker Band	Goodtime Rock	941-474-7456
Cornwall, Julie	Cellist	941-474-7651
Elistratova, Nikki	Classical Guitarist	941-416-4765
Fresh Events	DJ	727-455-2890
Fugazzotto, Daniel Paul	One Man Band	941-921-4429
Gumbo Boogie Band	Zydeco / Blue Grass	941-761-4903
Jay Goodley Entertainment		941-480-9600
Krabill, Donna	Harpist	941-755-8789
Pro DJ's - Ron Pitris		941-255-8217
Mellow Vibes	Steel Drum Band	813-732-8826
Rob Shapiro Music		941-761-3888
RPM's	Island Format	941-922-6138
Rhythm Trail	Steel Drums	866-495-4522 407-401-9348
Ruggiero, Jules	Classic Piano	941-727-7337
Pocket Change	Band	813-977-6474
Serenata (flute & guitar)	Classical-Jazz	941-794-5258
Shawn Brown Band		813-924-8943
Sherman, Ron	Keyboard/Vocals	941-906-9844
Skipper's Smokehouse Talent	Tom White	813-977-6474

FLOWERS

Blue Pagoda (Englewood)		941-474-3255
Botanica		941-964-3040
Native Gardens Florist		941-964-0007
Sarasota Flowers		941-308-5131

PHOTOGRAPHER

Heidemarie Burke (Photographic Images)		941-475-5148
Stehlik Photography		813-695-2441
Visions Unlimited	Videographer	941-315-3456

SPECIAL OCCASION DESSERTS

Baked Occasions by Cindy Murphy		941-235-2355
Cake Decorating by Ella (Ella Jackson in Venice)		941-492-3552
Beautiful Cakes by Ron		941-365-2991







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