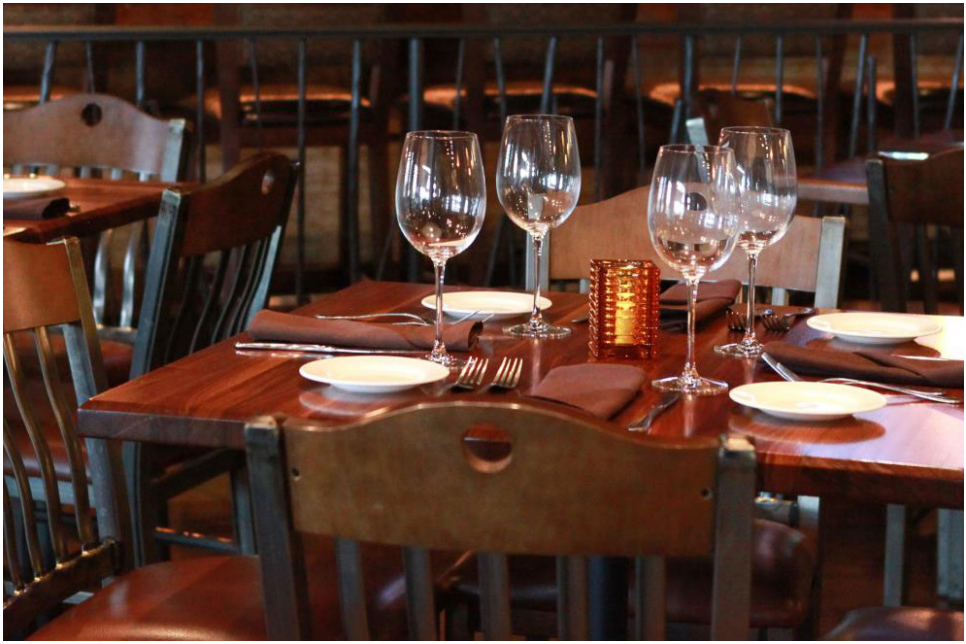
BOULDER CREEK℠
Dining Company



PRIVATE DINING
guide

1551 NORTH GREEN STREET
BROWNSBURG, IN 46112

317.858.8100

BOULDERCREEK@CRGDINING.COM

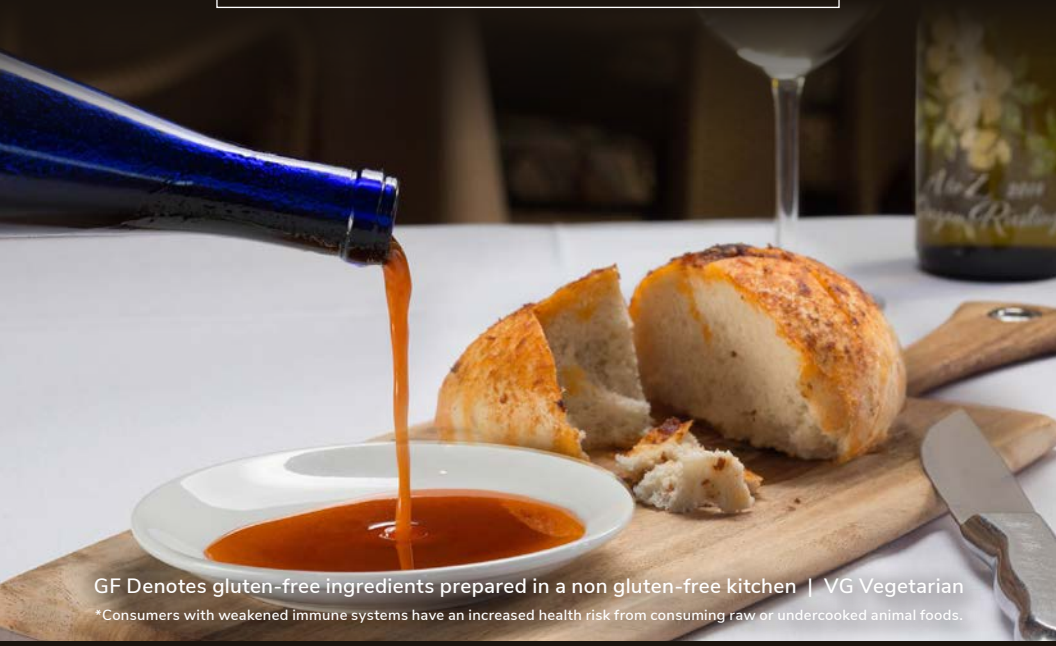
PRIVATE DINING
at Boulder Creek

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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GF Denotes gluten-free ingredients prepared in a non gluten-free kitchen | VG Vegetarian

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

PLATED PACKAGE ONE

PLEASE CHOOSE ONE SALAD AND THREE ENTRÉES AND TWO DESSERTS FOR YOUR EVENT

$45 per person

Package price includes bread service, non-alcoholic beverages, and dessert

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
Mashed Potatoes / Chef's Vegetable / Herb Butter

DESSERT PLATTER *(served family style)*

Cranberry Golden Raisin Bread Pudding VG
Whipped Cream / Whiskey Sauce

Carrot Cake VG
Cream Cheese Icing / Caramel Drizzle

Cookies & Brownies VG

PLATED PACKAGE TWO

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD, THREE ENTRÉES,
AND TWO DESSERTS FOR YOUR EVENT

$55 per person

Package price includes bread service, non-alcoholic beverages, and dessert

APPETIZERS

Spinach Artichoke Dip VG
Tortilla Chip / Grilled Flatbread

Crispy Calamari
Mixed Greens / Sriracha Aioli /
Blackberry-Balsamic Vinaigrette

Hand-Battered 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

Filet Mignon 6 oz. GF
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

Grilled Shrimp & Linguini
Roasted Asparagus / Garlic /
Bruschetta Tomato / Parmesan

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

GRAND PACKAGE

PLEASE CHOOSE TWO APPETIZERS, ONE SALAD, THREE ENTRÉES,
AND TWO DESSERTS FOR YOUR EVENT

$62 per person

Package price includes bread service, non-alcoholic beverages, and dessert

APPETIZERS *(served family style)*

Spinach Artichoke Dip VG
Tortilla Chips / Grilled Flatbread

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 / French Vinaigrette

ENTRÉES

Filet Mignon 8 oz. GF
Mashed Potatoes / Chef's Vegetable /
Herb Butter

N.Y. Strip 12 oz.* GF
Mashed Potatoes / Chef's Vegetable /
Caramelized Onion / Garlic Herb Butter

Ribeye 14 oz.* GF
Mashed Potatoes / Chef's Vegetable /
Herb Butter

Walleye
Crab Crusted / Spinach-Parmesan Risotto /
Chili-Lemon Beurre Blanc

Grilled Shrimp & Linguini
Asparagus / Garlic / Bruschetta Tomato /
Parmesan

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

DESSERTS *(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

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
Applewood Smoked Bacon / Provolone / Lettuce / Tomato / Onion / Brioche Roll
Served with Fries, Cole Slaw or Fruit

White Cheddar Bacon Burger*
Lettuce / Tomato / Red Onion / Mayo / 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

Beer-Battered Cod Sandwich
Lettuce / Tomato / Onion / Jalapeño Tartar Sauce / 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

RECEPTION PACKAGE

PRICES ARE PER PERSON

COLD APPETIZERS

Shrimp Cocktail 6
Lemon Wedge /
Horseradish Cocktail Sauce

Guacamole VG 3
Tortilla Chips

HOT APPETIZERS

Spinach Artichoke Dip VG 4
Tortilla Chips

Chicken Fingers 5
House-made Barbecue Sauce /
Honey Mustard

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

Baby Back Ribs 6
House-made Barbecue Sauce

PLATTERS

Vegetable GF VG 3
Seasonal Variety

Fresh Fruit GF VG 3
Seasonal Variety

Cheese 4
Assorted

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