



WELCOME TO HILLSBORO

Congratulations to you on your upcoming celebration! We are excited to share with you all that Events at Hillsboro have to offer. Located on the north side of the Hillsboro Inlet surrounded by the Atlantic Ocean and the Intracoastal Waterway sits the perfect location to host an event in a private club atmosphere. The Hillsboro Club's understated elegance is only matched by its cuisine and service.

Enclosed you will find our 2022 Special Occasion Packages. These menus have been carefully put together by our Executive Chef Glenn Matusik to perfectly compliment any affair. Please note that our Food & Beverage Department is also completely open to custom tailor our packages to your tastes or needs.

We look forward to working with you and ensure you that your event will be given all of the attention that it deserves.

A handwritten signature in black ink, appearing to read "Jonathan Inverso".

Jonathan Inverso
Director of Sales
Hillsboro Club

MINIMUMS & FEES

Food & Beverage	\$30,000
Packages starting at \$200 per person 100 adult minimum	
Location Fee	\$10,000
Rooms	\$10,000
\$210 Ocean-view/\$180 Garden-view	



Events at Hillsboro

A HILLSBORO SPECIAL OCCASION PACKAGE INCLUDES

Oceanside ceremony overlooking the Atlantic Ocean on the Van Dusen Deck

Five Hour Hosted Open Bar

Champagne Toast / Tableside Wine Service

One hour cocktail reception with six butler-passed hours d'oeuvres

Choice of entree or duet plated dinner / coffee and tea service



Upgrade to our Premium Open Bar for an additional \$25 Per guest

Butler Passed Hors d'oeuvres

SELECT 2 FROM EACH SECTION, SIX TOTAL

FARM

- ◇ VEGAN "CRAB" CAKES / WHITE TRUFFLE HORSERADISH AIOLI
- ◇ SPINACH AND JARLSBERG STUFFED MUSHROOMS
- ◇ WILD MUSHROOM CROSTINI / GRUYERE CHEESE
- ◇ VEGETABLE SPRING ROLLS / SWEET CHILI SAUCE
- ◇ MAC-N-CHEESE BITES
- ◇ BOURSIN FILLED ENDIVE PETALS / CANDID PECANS
- ◇ TOMATO BISQUE SHOOTERS & GRILLED CHEESE
- ◇ SPANAKOPITA-GREEK SPINACH & FETA PHYLLO TRIANGLE
- ◇ MOZZARELLA STUFFED RISOTTO ARANCHINI
- ◇ TOMATO BRUSCHETTA CROSTINI
- ◇ TOMATO, BASIL & FRESH MOZZARELLA CAPRESE SKEWERS
- ◇ INDIVIDUAL CRUDITÉ / GREEN GODDESS DRESSING

LAND

- ◇ PASTRY FRANKS / MUSTARD DIPPING SAUCE
- ◇ PETITE CUBAN PANINIS
- ◇ CHICKEN POT STICKERS / SOY GINGER GLAZE
- ◇ CHICKEN TEMPURA SKEWER / SWEET AND SOUR DIPPING SAUCE
- ◇ PEKING DUCK SPRING ROLLS / PLUM DIPPING SAUCE
- ◇ BEEF SLIDERS / BACON JAM / AGED WHITE CHEDDAR
- ◇ CHICKEN PARMESAN SLIDERS
- ◇ SOUTH WESTERN CHICKEN QUESADILLA CONES
- ◇ ASIAN CHICKEN MEATBALLS WITH CILANTRO SOY GLAZE
- ◇ HERB ROASTED BABY LAMB CHOPS ADDITIONAL \$3 PER PERSON

SEA

- ◇ MINI CRAB CAKES / REMOULADE SAUCE
- ◇ SCALLOPS WRAPPED IN BACON
- ◇ SMOKED SALMON ROSETTE CANAPÉS
- ◇ AHI TUNA TARTAR / AVOCADO IN PHYLLO TART
- ◇ SMOKED SALMON MOUSSE IN PETITE CUCUMBER CUP
- ◇ JUMBO GULF SHRIMP COCKTAIL ADDITIONAL \$4 PER PERSON
- ◇ CALIFORNIA INSIDE OUT ROLL / WASABI SOY DIPPING SAUCE
- ◇ COCONUT SHRIMP / SWEET CHILI SAUCE
- ◇ SHRIMP SPRING ROLLS / DUCK SAUCE
- ◇ LOBSTER MAC-N-CHEESE BITES
- ◇ CONCH FRITTER / CARIBBEAN DIPPING SAUCE
- ◇ MINI LOBSTER \$ AVOCADO ROLL ADDITIONAL \$4 PER PERSON

All charges are subject to a 20% service charge and 7% sales tax

Events at Hillsboro - 2022 Season

Starters

CHOOSE ONE

CONTEMPORARY CAESAR SALAD

ROMAINE HEART ON BRIOCHE
CROSTINI, PARMESAN TUILLE,
IMPORTED WHITE ANCHOVIES, OV-
EN ROASTED TOMATOES,
LEMON ANCHOVY VINAIGRETTE

BOUQUET OF BABY FIELD GREENS

FRESH BERRIES, CANDIED PECANS,
CRUMBLER GORGONZOLA, LEMON
POPPY SEED VINAIGRETTE

CAPRESE SALAD

FRESH MOZZARELLA AND
SLICED HEIRLOOM TOMATOES
WITH A BUNDLE OF BABY
GREENS, BALSAMIC GLAZE AND
PESTO VINAIGRETTE

BABY WEDGE SALAD

BABY ICEBERG, CRUMBLER
BLUE CHEESE, CANDIED
BACON, PEAR TOMATOES,
CRISPY ONIONS, CREAMY
ROQUEFORT DRESSING

Dinner

CHOOSE EITHER THREE ENTREES, KEEP IN MIND THE HIGHER ENTRÉE PRICE WILL PREVAIL FOR ALL GUESTS / OR ONE DUET PLATE

With the selection of three entrees, pre-counts are required seven days prior to the event

CHICKEN FRANCAISE WITH LEMON CAPER SAUCE / \$200

CHICKEN MARSALA / \$200

**ROSEMARY ROASTED FRENCH BREAST OF CHICKEN, NATURAL JUS /
\$200**

CHIANTI BRAISED SHORT RIBS / \$215
CREAMY POLENTA, BABY ROASTED VEGETABLES

ROASTED VEAL TENDERLOIN, PORCINI CREAM SAUCE / \$230

MISO GLAZED CHILEAN SEA BASS / \$235
WASABI WHIPPED POTATO, BABY BOK CHOY

MAPLE CURED SALMON FILET, SWEET CORN SUCCOTASH / \$200

GRILLED MAHI MAHI WITH TROPICAL FRUIT SALSA / \$215

CHARGRILLED FILET MIGNON, ROSEMARY DEMI GLACE / \$235

**WILD GRAIN, SPINACH AND MUSHROOM STUFFED
CORNISH HEN / \$215**

OVER JULIENNE VEGETABLES WITH A GRANDE MARNIER GLAZE

**SLICED SIRLOIN STEAK WITH WILD
MUSHROOM DEMI GLACE / \$200**

SLICED TENDERLOIN OF BEEF / \$220

RAGOUT OF WILD MUSHROOMS, MERLOT DEMI GLACE

VEGAN TENDERLOIN / \$200
CARMELIZED ONIONS AND APPLES

VEGETARIAN LASAGNA / \$200

VEGAN "CRAB CAKE" / \$200

*TRUFFLE SHOESTRING POTATO, SAUTÉED BABY KALE,
WHITE TRUFFLE DISH AIOLI*

Duets

**SURF AND TURF OF FILET MIGNON OF BEEF
& CHOOSE ONE ;**

SLICED SIRLOIN STEAK & CHOOSE ONE;

BROILED MAIN LOBSTER TAIL OREGONATA / \$260

**JUMBO LUMP CRAB CAKE WHITE TRUFFLE
HORSERADISH SAUCE / \$250**

MISO GLAZED CHILEAN SEA BASS / \$260

PAN SEARED MARINATED GULF SHRIMP / \$240

CHICKEN FRANCAISE WITH LEMON CAPER SAUCE / \$200

CHICKEN MARSALA / \$200

MAPLE GLAZED SALMON FILLET / \$210

PAN SEARED MARINATED GULF SHRIMP / \$215

Sides

WHIPPED YUKON POTATO / SWEET POTATO PUREE / ROASTED BABY VEGETABLES / FRENCH BEAN BUNDLES / GRILLED JUMBO ASPARAGUS

COCONUT ALMOND JASMINE RICE / ROASTED FINGERLING POTATO / GLAZED BABY CARROTS / CREAMY GRATIN POTATOES

All charges are subject to a 20% service charge and Florida state sales tax

Reception Action Station Enhancements

A \$150 CHEF FEE PER 100 PEOPLE WILL BE APPLIED FOR EACH STATION

PEKING “MOO SHU” DUCK STATION \$14

HAND CARVED PEKING DUCK WRAPPED IN A MOO SHU CREPE WITH TRADITIONAL SCALLION / BEAN SPROUTS / JULIENNE CARROTS & HOISIN SAUCE

HILLSBORO SLIDER STATION \$16

CHEESEBURGERS / CHICKEN AVOCADO BURGERS & SALMON. SLICED TOMATO / ONIONS & LETTUCE / ASSORTED CONDIMENTS / HOUSE MADE TRUFFLE PARMESAN POTATO CHIPS

ADD JUMBO LUMP CRAB CAKE SLIDERS FOR AN ADDITIONAL \$5

FRESH “HAND ROLLED” MOZZARELLA STATION \$18

HAND PULLED FRESH MOZZARELLA ROLLED WITH PESTO / TAPENADE / PROSCIUTTO / OVEN ROASTED TOMATOES / FRESH PICKED BASIL EVOO & FRESH GROUND PEPPER

CAVIAR STATION \$40

AMERICAN PADDLEFISH ROE / TOAST POINTS / MADE TO ORDER BUCKWHEAT BLINIS / TRADITIONAL CONDIMENTS DISPLAYED ON TIERED ICE CARVING WITH VODKA ICE LUGE

PAD THAI STATION \$18

STIR FRIED RICE NOODLES / CHICKEN ,SHRIMP & TOFU / TRADITIONAL VEGETABLES / PEANUTS / SCRAMBLED EGG / LIME WEDGES SERVED IN AN ASIAN TAKE OUT CONTAINERS WITH CHOP STICKS

QUESADILLA STATION \$16

CHICKEN AND STEAK WITH PICO DE GALLO / GUACAMOLE / GRILLED ONIONS AND PEPPERS / CHIPOTLE CREAM & THREE CHEESE BLEND

SAUTÉED PASTA STATION \$14

PENNE / LINGUINI / TORTELLINI

MARINARA SAUCE / BOLOGNAISE / ALFREDO SAUCE

MUSHROOMS / SPINACH / PEPPERS / PEAS / ONIONS / TOMATOES / BROCCOLI / GRATED PARMESAN / GARLIC BREAD

ADD SHRIMP /SCALLOPS / GRILLED CHICKEN / ADDITIONAL \$6

CARVING STATION

- ◇ ROSEMARY ROASTED LAMB CHOPS-MINTED MARMALADE **\$24**
- ◇ PEPPER CRUSTED TENDERLOIN-BORDELAISE SAUCE **\$25**
- ◇ WHOLE ROASTED BLACK ANGUS SIRLOIN-MUSHROOM DEMI GLACE **\$18**
- ◇ CORNED BEEF-HORSERADISH MUSTARD-PARTY RYE BREAD **\$16**

RISOTTO STATION \$18

CHOOSE TWO

- ◇ SHRIMP SCAMPI AND MASCARPONE RISOTTO
- ◇ WILD FOREST MUSHROOMS AND ASIAGO
- ◇ GRILLED VEGETABLE RISOTTO
- ◇ CREAMY CHICKEN AND BUTTERNUT SQUASH
- ◇ CAPRESE TOMATO, BASIL & FRESH MOZZARELLA RISOTTO

Cocktail Reception Display Enhancements

CRUDITÉ DISPLAY \$14

FRESH CUT DISPLAYED GARDEN VEGETABLES
SERVED WITH HUMMUS / GREEN GODDESS DRESSING / RANCH DIPPING SAUCES

CHEESE DISPLAY \$17

BRIE / GORGANZOLA / CHEDDAR / EMMENTHAL SWISS / BEL PAISE / MANCHEGO / CHEVRE
OTHER ASSORTED DOMESTIC AND IMPORTED CHEESES / GRAPE CLUSTERS / STRAWBERRIES / ASSORTED CRACKERS & COCKTAIL
BREADS

ANTIPASTO DISPLAY \$20

GOURMET DISPLAY OF PROSCUITO / DRIED AND CURED MEATS / SALAMIS / ASSORTED MARINATED OLIVES / PEPPERONCINI
FRESH BUFFALO MOZZARELLA BOCCACINI / FIRE ROASTED RED PEPPERS / MARINATED ARTICHOKE HEARTS
MARINATED GRILLED AND CHILLED VEGETABLES / ITALIAN BREADS AND CROSTINIS

SEAFOOD BAR \$32

JUMBO GULF SHRIMP / EAST COAST OYSTERS / MIDDLE NECK CLAMS
FRESH LEMON / HORSERADISH / MIGNONETTE SAUCE / COCKTAIL SAUCE
ADD STONE CRABS FROM MID MAY TO MID OCTOBER \$ MARKET PRICE

SUSHI STATION \$24

ASSORTED CALIFORNIA ROLLS / SASHIMI ROLLS / SEARED TUNA
SOY SAUCE / WASABI / PICKLED GINGER / SEAWEED SALAD

SMOKED FISH BAR \$20

HOUSE SMOKED NOVA SCOTIA SALMON / GRAVELOX / WHITEFISH FLAKES & SALAD / STURGEON / SMOKED SHRIMP & SCALLOPS
VIDALIA ONION BRUNOISE / CAPERS / FRESH LEMON / ASSORTED CRACKERS & COCKTAIL BREADS

Dinner Menu Enhancements

PLATED APPETIZERS

PAN SEARED JUMBO LUMP CRAB CAKE \$20

TOMATO CORN RELISH / FRISEE / POPCORN SHOOTS / WHITE TRUFFLE HORSERADISH AIOLI

WILD MUSHROOM RAVIOLI \$16

TOMATO CONFIT / PARSNIP PUREE / TOASTED PINE NUTS / SHAVED ASIAGO

LOBSTER BISQUE \$18

CRÈME FRAICHE FOAM / CHIVES

INTERMEZZO SORBET \$14

PRESENTED IN AN INDIVIDUAL HEART SHAPED CUSTOM ICE CARVING

SELECT ONE FLAVOR:

STRAWBERRY
GREEN APPLE

MANGO
MEYER LEMON

PASSION FRUIT
ORANGE

BLACKBERRY CABERNET
KEY LIME

DESSERTS

INDIVIDUAL DESSERT SELECTION

TRIPLE MOUSSE TORTE \$14

WHITE CHOCOLATE MOLTEN BERRY \$16

KEY LIME TORTE \$ 12

FAMILY STYLE PETIT FOUR \$9

CHOCOLATE DIPPED STRAWBERRIES / MINI CHEESE CAKES / MINI CANNOLI'S /

KEY LIME TARTLETS / ASSORTED COOKIES