



LUNCHEON BUFFETS

Deli Board

Forsgate Corn & Clam Chowder
Tossed Garden Greens, House Dressing
Traditional Cole Slaw
Bacon Horseradish Potato Salad
Fresh Roasted New York Sirloin
Fresh Roasted Turkey Breast
White Albacore Tuna Salad
Smoked Ham
Sliced Wisconsin Swiss & Yellow Cheddar Cheeses
Assortment of Deli Breads & Rolls
Mustards, Assorted Relishes, Gourmet Flavored Aioli
Assorted Cookies & Chocolate Walnut Brownies

Barbecue

Forsgate Garden Greens, House Dressings
Tortellini & Roasted Vegetable Salad
Traditional Cole Slaw
Baskets of Potato Chips & Pretzels

Choice of Three Entrees:
Grilled Jumbo Hot Dog
Barbecue Pulled Pork Sandwiches
Barbecue Breast of Chicken
Burgers, Cheeseburgers
Turkey Burgers

Lettuce, Onions, Tomatoes
Mustards, Relishes & Condiments
Novelty Ice Cream Cart

Palmer

Field Greens Salad, Balsamic Vinaigrette
Seasonal Sliced Melons & Fresh Pineapple
Marinated Artichokes, Sun-Dried Tomatoes & Red Pepper Salad
Antipasto Pasta Salad

Choice of Two Entrees:

Roast Breast of Chicken, Woodland Mushroom Sauce
Smoked Chicken with Penne Pasta, Red Pepper Sauce
Vegetarian Quiche
Steak Giambotta: Grilled Flank Steak with Peppers, Onions, Balsamic Reduction
Chicken Francaise
Penne Pasta Carbonara
Grilled Salmon Medallions with Orange-Basil Butter Sauce
Roast Loin of Pork, Apple Cider Bourbon Sauce
Tilapia, Avocado Salsa

Chef's Selection of Potato & Seasonal Vegetable
Freshly Baked Dinner Rolls
Forsgate Apple Pie & NY Style Cheesecake

Brewed Iced Tea, Lemonade, Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

Add an Extra Entrée to any buffet for \$ per person

Add a uniformed chef to any buffet for \$

All Pricing is per person. Buffets require a minimum of 30 adults.

All Food & Beverage charges subject to 20% Service Charge & 6.875% State Sales Tax

Forsgate

Field Greens Salad, House Dressing
Grilled Chicken Salad with Haricot Vert
Tri Color Pasta Salad

Choice of Three Entrees:

Roast Chicken with Lemon & Thyme Supreme Sauce
Beef Tips Burgundy
Sliced Pork Loin, Fennel & Mushroom Cognac Cream
Orange Roughy Passion Fruit Beurre Blanc
Classic Chicken Coq Au Vin
Sliced Top Sirloin with Bordelaise Sauce
Tortellini with Pesto Sauce
Mussels Angelina
Baked Filet of Sole with Seafood Stuffing
Eggplant Parmesan
Chef's Choice of Seasonal Vegetable and Starch
Freshly Baked Dinner Rolls

Pastry Chef's Choice of Assorted Cakes & Pies

The Grille

Tossed Greens, House Dressings
Antipasto Pasta Salad
Cucumber, Tomato & Red Onion Salad, Balsamic Vinaigrette
Traditional Cole Slaw

Choice of Two Entrees:

*Grilled NY Sirloin Steaks
Barbecue Pork Ribs
Basket of Southern Fried Chicken
Grilled Tilapia, Fire Roasted Tomato, Corn, Pepper, Avocado Salsa
Grilled Dry Rubbed Salmon
Seasonal Vegetable
Roasted Red Bliss Potatoes
Buttered Corn on the Cob
Freshly Baked Dinner Rolls
Chocolate Walnut Brownies & White Chocolate Blondies
Assorted Cookies

Taste of Italy

Antipasto Salad
Plum Tomatoes with Fresh Mozzarella, Basil & Balsamic Vinaigrette
Roasted Mushrooms and Fennel Salad with Roasted Peppers
Traditional Caesar Salad

Choice of One of the Following:

Grilled Salmon, Topped with Tomatoes, Eggplant, Olives & Capers
Sausage & Peppers in Marinara Sauce
Tilapia Puttanesca
Steak Giambotta

Choice of One of the Following:

Chicken Parmesan
Chicken Marsala
Chicken Francaise

Choice of One of the Following:

Fusilli Pasta, Bolognese Sauce
Cheese Ravioli with Pomodoro Sauce, Penne Vodka
Baked Ziti
Risotto

Chef's Choice of Seasonal Vegetables
Freshly Baked Dinner Rolls and Butter
Tiramisu
NY Style Cheesecake
Freshly Baked Cookies

Brewed Iced Tea, Lemonade, Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

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