



The Gatenby

Forsgate Country Club

Your Dream Day will Include:

Dedicated Wedding Specialist

Attentive Black Tie Staff

Formal Garden for Outdoor Ceremonies and Cocktail Hours

Private Spacious Bridal Suite

White Floor Length Tablecloths with White Overlays

Choice of Napkin Color

Chair Covers and Sash

Coat Check (Seasonal)

Valet Parking

Customized Creative Menu Options

Custom Made Tiered Wedding Cake

Customized Signature Drink Butler Passed Upon Arrival

Beautifully Landscaped Grounds for Photographs

Foursome of Golf

It is only the Beginning....

Beverages

*Five Hour Open Bar Serving Premium Brand Cocktails, Domestic & Imported Beers, House Wine
Assorted Mineral Waters & Soft Drinks
Customized Signature Drink Butler Passed Upon Arrival
Champagne Toast
Wine Service with Entrée*

Elaborate Cocktail Hour

Cold Display Presentations

*International & Domestic Cheeses & Crackers and Baguettes
Imported Provolone, Brie, Manchego, Fontina, Parmigiano, Reggiano
Dried Cranberries, Figs, Assorted Crackers and Fruit Garnish*

Tuscany

*Imported Sopressata, Genoa Salami, Capicola
Imported Olives, Roasted Red Pepper and Artichoke Hearts
Aged Provolone and Mozzarella*

Hot Presentation

Choice of Three

*Chicken Balsamic with Roasted Red Peppers
Eggplant Rollatini
Mussels with White Wine and Herb Sauce
Crispy Buttermilk Calamari
with Cracked Red Pepper and Marinara Sauce*

*Pierogies with Caramelized Onions
and Sour Cream
Roasted Jerk Chicken with Saffron Rice
Herb Crusted Meatballs - Swedish, Barbecue
Teriyaki or Spicy Style Marinara*

Butler Style Hors D'oeuvres

Choice of Ten

*Maryland Crab Cakes with Chipotle Mayo
Bacon-Wrapped Sea Scallops
Buffalo Chicken and Blue Cheese Popper
Caprese Crostini
Goat Cheese Canapé with Sweet Roasted Peppers
Cheese and Spinach Phyllo Triangle
Thai Spring Roll with Orange Ginger Glaze
Sesame Chicken with Sweet Thai Chili Sauce
Artichoke and Goat Cheese Bites
Vegetable and Cheese Empanadas
Clams Oreganata*

*Crabmeat Stuffed Mushroom Caps
Roasted Vegetable Cobbler
Mini Chicken Cordon Bleu
Smoked Salmon Canapés
Coconut Shrimp, Orange Marmalade
Brie & Raspberry with Phyllo
Risotto Croquettes with Asparagus and Mushrooms
Philly Cheese Steak Spring Rolls
Franks in Croute with Dijon Mustard
Miniature Beef Wellingtons
Potato Latkes with Sour Cream and Applesauce*

**New Zealand Lamb Chops \$4 ea*

**Jumbo Shrimp Cocktail in Shooter \$4 ea*

Specialty Stations

Choice of two

Butcher Block

Choice of two items to be carved

Roasted Turkey Breast with Cranberry Compote

Maple Glazed Plank Salmon

Corned Beef with Whole Seed Mustard

Horse Radish Crusted Prime Rib of Beef- Au Jus

Herb Crusted Tenderloin of Pork

Four of Asia

Choice of Chicken or Julienne Beef

Served with Fried Rice and Lo Mein Noodles

Fortune Cookies

Steamed and Fried Dumplings

Served in Chinese Take- Out Boxes with Chopsticks

Add Sake \$3

Martini Station

Choice of

Smashed Potato Martinis

Freshly Whipped Yukon Gold and Sweet Potatoes

Top with Bacon, Chives, Garlic, Marshmallows,

Sweet Butter, Sour Cream, Gravy, Candied Pecans,

Sautéed Onions, Mushrooms, Brown Sugar,

Cheddar Cheese Crumbled Feta and Bleu cheeses

~Or~

Mac and Cheese

Baked Macaroni and White Cheddar Cheese

Served in Martini Glasses

Top with Bacon Bits, Broccoli, Tomatoes, Shredded

Cheese, Bread Crumbs

Add Shrimp, Lobster and Lump Crabmeat \$6

Gourmet Grilled Cheese and Tomato Soup Shooter

Fresh Sour Dough, Rye, Wheat and

Whole Grain Breads

Cheddar, Guoda, Swiss Provolone and

American Cheeses

Bacon, Sliced Tomatoes, Sliced Apples and Pears

Creamy Tomato Soup with Freshly Baked Croutons

Served in Shooters

Taste of Italy

Fortellini, Penne and Cavatelli

Blush Vodka, Pesto, Marinara and Alfredo

Zucchini, Squash, Onions, Red peppers, artichokes,

Olives, Mushrooms

Diced Chicken and Sliced Sausage

Italian and Garlic Breads

Parmesan Cheese and Cracked Red Pepper

Burrito Bar

Shredded Chicken and Pork

Sautéed Green and Red Peppers, Onions, Garlic,

Cilantro, Black and Pinto Beans, and Corn

Flour and Corn Tortillas

Salsa, Guacamole Sour Cream, Shredded Cheddar

and Jack Cheese

Tail Gate

Philadelphia style Pretzels

Mini Sabrett Hot Dogs

Kobe Sliders

Old Bay Seasoned French Fries.

White Cheddar Cheese Sauce

Add 3 local inspired Microbrews \$5

The Elegant Affair

Appetizer

Lobster Ravioli
Basil Cream Sauce

Maryland Style Lump Crabcake
Micro Green Bed, Chipotle Aioli

Penne ala Vodka
Blush Vodka Sauce, Prosciutto, Leeks, Mushrooms

Herb Crusted Tuna
Japanese Mushroom, Asian Slaw

Fricolor Tortellini
Bay Scallops, Sautéed Shrimp, Tomato Basil Cream

Sage Scented Gnocchi
*Roasted Wild Mushrooms, Bed of Spinach,
Pignoli Nuts, Parmesan*

Salad

Whole Leaf Caesar
*Romaine Hearts, Caesar Dressing, Fresh baked Croutons, Pecorino Romano Cheese
Forsgate Mix*

Mixed Baby and Field Greens, Plum Tomatoes, Shredded Carrots, Citrus Vinaigrette

Italian Tossed
*Field Greens, Chopped Romaine, Cherry Tomatoes, Kalamata Olives, Chick Peas, Croutons,
Balsamic Vinaigrette*

Strawberry and Goat Cheese
Baby Spinach, Smoked Almonds, Raspberry Vinaigrette

Intermezzo

Raspberry or Lemon Sorbet
Champagne, Mint Leaf

Entrees

Garlic Rubbed Slow Roasted Prime Rib of Beef
Served Medium Rare, Horseradish Sauce

Grilled European Style Chicken
Roasted Garlic Port Wine Reduction

Braised Short Rib
Port Wine Demi

Honey Miso Grilled Salmon Fillet
Vegetable Pad Thai, Toasted Peanuts, Ginger, Soy

Seared Filet Mignon
Shitake Mushroom, Burgundy Demi

Potato Encrusted Red Snapper
Bed of Spinach, Tomato Buerre Blanc

French Breast of Chicken
*Stuffed with Roasted Tomato, Red Pepper, Goat
Cheese*

Grilled Halibut
Bok Choy, Coconut Lime Drizzle

Chef's Selection of Seasonal Vegetable and Rice or Potato

Sweet Tooth

~Custom Tiered Wedding Cake ~

And More Sweets...

Choice of one

Gelato Bar

*Assorted Italian Ice Cream Sundae Bar
Assortment of Toppings
Served in Mini Glasses*

Cheesecake Madness

*NY Style Cheesecake, Rocky Road Cheesecake,
Raspberry Crumb Cheesecake, Peanut Buttercup
Cheesecake, Caramel Apple Cheesecake, and
Pecan Caramel Cheesecake*

Cupcake Chaos

*Red Velvet, Triple Chocolate, Raspberry Cream,
Vanilla Confetti, Lemon Cloud, and Chocolate Cookie*

Float Away

*Bottled Stewart's Root Beer and Orange Soda
Poured into a Chilled Mug with a
Scoop of Vanilla Ice Cream*

Traditional Viennese

*NY Style Cheesecake, Assorted Chocolate, Fruit, Nut and Seasonal Layer Cakes, Assorted Miniature Pastries, Chocolate
Dipped Fruits, Fresh Fruit Platter, Chocolate Mousse with Whipped Cream,
Continental Butter Cookies*

Freshly Brewed Columbian Coffees and Herbal Teas

