



# *The Forster*

# *Forsgate Country Club*

*Your Dream Day will Include:*

*Dedicated Wedding Specialist to Help Create your Dream Wedding*

*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  
Cranberries, Figs, Assorted Crackers and Fruit Garnish*

#### *The Garden*

*Trip of Hummus- Roasted Red Pepper, Garlic and Salsa Verde with Pitas  
Garden Vegetable Crudités – Yellow and Red Peppers, Carrots, Celery, Cherry Tomatoes, and Broccoli  
Blue Cheese and Zesty Herb Dip*

#### *Hot Presentation*

##### *Choice of Two*

*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 Marinara Style*

#### *Butler Style Hors D'oeuvres*

##### *Choice of Eight*

*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 one*

### *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*

*Fresh Buffalo Mozzarella and Tomato Tower  
Roasted Red Peppers, Balsamic Glaze*

*Sliced Seasonal Fruit and Berries  
Raspberry Drizzle*

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

### *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*

### *Entrees*

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

*Braised Short Rib  
Port Wine Demi*

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

*Grilled European Style Chicken  
Roasted Garlic Port Wine Reduction*

*Grilled Salmon Fillet  
Teriyaki Glaze or Citrus Butter*

*Stuffed Filet of Sole  
Spinach, Ricotta*

*Chef's Selection of Seasonal Vegetable and Rice or Potato  
Fresh Dinner Rolls and Sweet Butter*

*Custom Tiered Wedding Cake Paired with a Chocolate Covered Strawberry  
Couples choice of White, Milk or Dark Chocolate*

*Freshly Brewed Columbian Coffees and Herbal Teas*



