

# Dinner

B U F F E T

## SALADS

### Choice of Two

*Country Club Caesar Salad | Grated Parmesan*

*Field Greens Salad | Balsamic Vinaigrette*

*Goat Cheese Pistachio Salad | Arugula | Cranberry Goat Cheese | Pistachio | Poppy Seed Dressing*

*Quinoa Salad | Orange | Cucumber | Dried Currants | Almonds*

## ENTREES

### Choice of Three

*Sliced Grilled NY Strip | Bacon | Onion Puree | Beef Jus*

*Tropical Pork Tenderloin | Pineapple | Pomegranate | Mango*

*Chicken Roulades | Fontina | Roasted Red Peppers*

*Chicken Salina | Artichoke | Sundried Tomato | Portobello Mushroom | Basil Lemon Butter Sauce*

*Chicken Involtini | Romesco | Chimichurri*

*Grilled Salmon | Maple-Whiskey Glazed*

*Pan Seared Pacific Cod | White Wine Tomato Basil Sauce*

*Seafood Risotto | Arborio Rice | Baby Shrimp | Mussels | Calamari*

*Penne Puttanesca | Tomatoes | Olives | Capers*

*Eggplant Rollatini | Ricotta | Mozzarella*

*Roasted Cauliflower | Wild Mushrooms | Romesco Sauce | Lemon | Olive Oil*

*Entrees are Served with the Chef's Selection of Fresh Seasonal Vegetables and Accompaniment Rolls and Butter*

## DESSERT

### Choice of Two

*Lemon Cake*

*Carrot Cake*

*Black Forest Cake*

*French Apple Tart*

*New York Style Cheesecake  
Mixed Berry Coulis*

*Seasonal Berries | Fresh Fruit*

*Colombian Coffee | Decaffeinated Coffee | Tea | Lemonade | Iced Tea*

# Dinner

PLATED

## FIRST COURSE

### Choice of One

*Country Club Caesar Salad | Grated Parmesan*

*Forsgate Berry Salad | Spring Mix | Fresh Berries | Goat Cheese | Toasted Almonds | Red Onion | Vinaigrette*

*Field Greens Salad | Balsamic Vinaigrette*

*Goat Cheese Pistachio Salad | Arugula | Cranberry Goat Cheese | Pistachio | Poppy Seed Dressing*

*Penne Pasta | Tomato Herb Sauce | Grated Romano Cheese*

## ENTREES

### Tableside Ordering Choice of Two OR Choice of Three with Pre-Count

*Roasted Chicken Breast |  
Braised Leeks*

*Chicken Salina | Artichoke |  
Sundried Tomato | Portobello  
Mushroom | Basil-lemon  
Butter Sauce*

*Mushroom Ravioli |  
Basil Cream Sauce*

*Penne Puttanesca | Tomatoes |  
Olives | Capers*

*Eggplant Rollatini |  
Ricotta | Mozzarella*

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*Caramelized Pork Chop | Bacon |  
Parsnips | Maple-bourbon  
Fig Sauce*

*Roasted Branzino | Caper  
Butter | Lemon*

*Pan Seared Pacific Cod | White  
Wine Tomato Basil Sauce*

*Seafood Risotto | Arborio Rice |  
Baby Shrimp | Mussels | Calamari*

*Salmon | Maple-Whiskey Glazed*

*Tuscan Shrimp and Scallops |  
Spinach | Bell Pepper |  
Creamy Parmesan Sauce*

48

*Sliced Tenderloin of Beef |  
Ginger-Soy Marinated*

*Center Cut Filet Mignon |  
Béarnaise*

*Braised Short Rib of Beef |  
Port Wine Demi*

*Balsamic Glazed Rack of  
Lamb | Rosemary*

*Halibut | Moroccan Chermoula |  
Chickpeas | Lemon*

*Swordfish | Lemon  
Garlic Butter Sauce*

52

*Entrees are Served with the Chef's Selection of Fresh Seasonal Vegetables and Accompaniment  
Rolls and Butter*

## DESSERT

### Choice of One

*Limoncello Mascarpone Cake*

*Hazelnut Genoise*

*New York Style Cheesecake  
Mixed Berry Coulis*

*Carrot Cake*

*French Apple Tart*

*Seasonal Berries | Fresh Fruit*

*Colombian Coffee | Decaffeinated Coffee | Tea | Lemonade | Iced Tea*

Pricing is per person.

All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.