

# Lunch

## BUFFET

### SALADS

#### Choice of Two

*Country Club Caesar Salad | Grated Parmesan*

*Field Greens Salad | Balsamic Vinaigrette*

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

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

### ENTREES

#### Choice of Three

*Grilled Flank Steak | Soy-Chile Glaze | Scallion Lime Vinaigrette*

*Roast Loin of Pork | Apple Cider Bourbon Sauce*

*Chicken Savoyard | Gruyere Sauce | White Wine | Dijon Mustard | Tarragon*

*Roasted Chicken Breast | White Wine Cream*

*Pan Seared Salmon | Red Pepper Farroto | Spicy Tomato Compote*

*Tilapia | Saffron-Tomato Cream Sauce | Charred Sliced Fennel*

*Tortellini Primavera | Creamy Garlic Sauce*

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

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

### DESSERT

#### Choice of Two

*Carrot Cake*

*New York Style Cheesecake | Mixed Berry Coulis*

*Lemon Cake*

*Hazelnut Genoise*

*French Apple Tart*

*Seasonal Berries | Fresh Fruit*

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

# Lunch

## PLATED

### FIRST COURSE

#### Choice of One

*Country Club Caesar Salad | Grated Parmesan*

*Forsgate Greek Salad | Romaine | Cucumber | Onion | Olives | Feta*

*Field Greens Salad | Balsamic Vinaigrette*

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

### ENTREES

#### Choice of Two with Tableside ordering (Choice of Three with Precounts)

*Chicken Florentine  
Spinach | Pecorino | Mozzarella*

*Tilapia | Saffron-Tomato Cream  
Sauce | Fennel*

*Penne Arrabiata | Pink Cream Sauce*

*Eggplant Rollatini | Ricotta  
Mozzarella*

*Chicken Sorrento | Eggplant  
Prosciutto | Provolone  
Tomato Demi*

34

*Atlantic Cod | Tomato Cream*

*Filet of Sole | Smoky Chile Butter  
Vegetable Quinoa*

*Roast Loin of Pork | Apple Cider  
Bourbon Sauce*

*Moroccan Grilled Salmon  
Honey-Orange-Cilantro Glaze*

*Pork Tenderloin Medallion  
Balsamic Vinegar | Capers*

38

*Maryland Crab Cakes  
Chipotle Aioli*

*Seared Medallion of Beef  
Tenderloin | Port  
Wine Demi*

*Filet Mignon | Green  
Peppercorn Sauce*

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

42

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

### DESSERT

#### Choice of One

*Carrot Cake*

*New York Style Cheesecake | Mixed Berry Coulis*

*Double Chocolate Cake*

*Limoncello Mascarpone Cake*

*French Apple Tart*

*Seasonal Berries | Fresh Fruit*

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

Pricing is per person. When selecting a higher price menu, you may choose from any menu of lesser price- highest menu price prevails.

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