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 Pepper Caprese Crestini  
- 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 Lathes 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

Tour of Asia
Choice of Chicken or Julienne Beef
Served with Fried Rice and Lo Mein Noodles
Fortune Cookies
Steam 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

Burrata 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

Gourmet Grilled Cheese and Tomato Soup Shooter
Fresh Sour Dough, Rye, Wheat and Whole Grain Breads
Cheddar, Gouda, 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
Tortellini, 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

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, Horse Radish Sauce

Braised Short Rib
Port Wine Demi

French Breast of Chicken
Stuffed with Roasted Tomate, 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