



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

Gold Chivari Chairs

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

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
Potato Latkes with Sour Cream and Applesauce
New Zealand Lamb Chops \$4 Each

*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
Frank's in Croute with Dijon Mustard
Miniature Beef Wellingtons*

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

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

Tour 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

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

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

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

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 Tomato, Red Peppers
and Goat Cheese*

*Grilled Salmon Filet
Teriyaki Glaze or Citrus Butter*

*Grilled European Style Chicken
Roasted Garlic Port Wine Reduction*

*Stuffed Filet of Sole
Spinach, Ricotta*

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

Dessert

*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

