



The Gatenby

Forsgate Country Club

Your Dream Day will Include:

Dedicated Wedding Specialist

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

It is only the Beginning....

Beverages

*Five Hour Open Bar Serving Deluxe 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, Parmigianno, Reggiano
Dried Cranberries, Figs, Assorted Crackers and Fruit Garnish*

Tuscany

*Imported Sopressata, Genoa Salami, Capicola
Imported Olives, Roasted Red Pepper and Artichoke Hearts
Aged Provolone and Mozzarella*

Hot Presentation

Choice of Three

*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 Style Marinara*

Butler Style Hors D'oeuvres

Choice of Ten

*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
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
Potato Latkes with Sour Cream and Applesauce*

**New Zealand Lamb Chops and Jumbo Shrimp Cocktail in Shooters \$4 Each*

Specialty Stations

Choice of two

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

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

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
Add Sake \$3

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

***The Elegant Affair
Appetizer***

*Sage Scented Gnocchi
Roasted Wild Mushrooms, Bed of Spinach,
Pignoli Nuts, Parmesan*

*Lobster Ravioli
Basil Cream Sauce*

*Tricolor Tortellini
Bay Scallops, Sautéed Shrimp, Tomato Basil Cream*

*Maryland Style Lump Crabcake
Micro Green Bed, Chipotle Aioli*

*Herb Crusted Tuna
Japanese Mushroom, Asian Slaw*

*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*

*Strawberry and Goat Cheese
Baby Spinach, Smoked Almonds, Raspberry Vinaigrette*

Intermezzo

*Raspberry or Lemon Sorbet
Champagne, Mint Leaf*

Entrees

Garlic Rubbed Slow Roasted Prime Rib of Beef, Horse Radish Sauce

*Braised Short Rib
Port Wine Demi*

*Seared Filet Mignon
Shitake Mushroom, Burgundy Demi
French Breast of Chicken
Stuffed with Roasted Tomato, Red Pepper, Goat Cheese*

*Grilled European Style Chicken
Roasted Garlic Port Wine Reduction*

*Honey Miso Grilled Salmon Filet
Vegetable Pad Thai, Toasted Peanuts, Ginger, Soy*

*Potato Encrusted Red Snapper
Bed of Spinach, Tomato Buerre Blanc*

*Grilled Halibut
Bok Choy, Coconut Lime Drizzle*

**Chef's Selection of Seasonal Vegetable and Rice or Potato*

Happily Ever After..

~Custom Tiered Wedding Cake ~

*And More Sweets...
Choice of one*

Gelato Bar

*Assorted Italian Ice Cream Sundae Bar
Assortment of Toppings
Served in Mini Glasses*

Viennese Table

*NY Style Cheesecake, Assorted Chocolate, Fruit, Nut and
Seasonal Layer Cakes, Assorted Miniature Pastries, Chocolate
Dipped Fruits, Fresh Fruit Platter, Chocolate Mousse with
Whipped Cream,
Continental Butter Cookies*

Cupcake Chaos

*Red Velvet, Triple Chocolate, Raspberry Cream,
Vanilla Confetti, Lemon Cloud, and Chocolate Cookie*

Cheesecake Madness

*NY Style Cheesecake, Rocky Road Cheesecake, Raspberry Crumb
Cheesecake, Peanut Buttercup Cheesecake, Caramel Apple
Cheesecake, and
Pecan Caramel Cheesecake*

Float Away

*Bottled Stewart's Root Beer and Orange Soda
Poured into a Chilled Mug with a
Scoop of Vanilla Ice Cream*

Freshly Brewed Columbian Coffees and Herbal Teas

