

LUNCHEON BUFFETS

Packages Based on 30 Guests or More

All Lunch Buffets Served with Brewed Iced Tea, Lemonade,

Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

Deli Lunch Buffet

Forsgate Corn & Clam Chowder

Tossed Garden Greens, House Dressing

Traditional Cole Slaw

Bacon Horseradish Potato Salad

Fresh Roasted New York Sirloin

Fresh Roasted Turkey Breast

White Albacore Tuna Salad

Smoked Ham

Sliced Wisconsin Swiss & Yellow Cheddar Cheeses

Assortment of Deli Breads & Rolls

Mustards, Assorted Relishes, Gourmet Flavored Aioli

Assorted Cookies & Chocolate Walnut Brownies

Barbecue Lunch Buffet

Forsgate Garden Greens, House Dressings

Tortellini & Roasted Vegetable Salad

Traditional Cole Slaw

Baskets of Potato Chips & Pretzels

Choice of Three Entrees:

Grilled Jumbo Hot Dog

Barbecue Pulled Pork Sandwiches

Barbecue Breast of Chicken

Burgers, Cheeseburgers

Turkey Burgers

Lettuce, Onions, Tomatoes

Mustards, Relishes & Condiments

Novelty Ice Cream Cart

(Choice of Four Entrees Available)

*uniformed Chef to Grill

Traditional Lunch Buffet

Field Greens Salad, Balsamic Vinaigrette

Seasonal Sliced Melons & Fresh Pineapple

Marinated Artichokes, Sun-Dried Tomatoes & Red Pepper Salad

Antipasto Pasta Salad

Choice of Two Entrees:

Roast Breast of Chicken, Woodland Mushroom Sauce

Smoked Chicken with Penne Pasta, Red Pepper Sauce

Vegetarian Quiche

Steak Giambotta: Grilled Flank Steak with Peppers, Onions, Balsamic Reduction

Chicken Francaise

Penne Pasta Carbonara

Grilled Salmon Medallions with Orange-Basil Butter Sauce

Roast Loin of Pork, Apple Cider Bourbon Sauce

Tilapia, Avocado Salsa

Chef's Selection of Potato & Seasonal Vegetable

Freshly Baked Dinner Rolls

Forsgate Apple Pie & NY Style Cheesecake

(Choice of Three Entrees Also Available)

All Food & Beverage charges subject to 20% Service Charge & 7% State Sales Tax

LUNCHEON BUFFETS (continued)

Forsgate Country Club Buffet

Field Greens Salad, House Dressing
Grilled Chicken Salad with Haricot Vert
Tri Color Pasta Salad

Choice of Three Entrees:

Roast Chicken with Lemon & Thyme Supreme Sauce
Beef Tips Burgundy
Sliced Pork Loin, Fennel & Mushroom Cognac Cream
Orange Roughy Passion Fruit Beurre Blanc
Classic Chicken Coq Au Vin
Sliced Top Sirloin with Bordelaise Sauce
Tortellini with Pesto Sauce
Mussels Angelina
Baked Filet of Sole with Seafood Stuffing
Eggplant Parmesan
Chef's Choice of Seasonal Vegetable and Starch
Freshly Baked Dinner Rolls
Pastry Chef's Choice of Assorted Cakes & Pies

(Choice of Four Entrees Available)

Grille Lunch Buffet

Tossed Greens, House Dressings
Antipasto Pasta Salad
Cucumber, Tomato & Red Onion Salad, Balsamic Vinaigrette
Traditional Cole Slaw

Choice of Two Entrees:

*Grilled NY Sirloin Steaks
Barbecue Pork Ribs
Basket of Southern Fried Chicken
Grilled Tilapia, Fire Roasted Tomato, Corn, Pepper, Avocado Salsa
Grilled Dry Rubbed Salmon
Seasonal Vegetable
Roasted Red Bliss Potatoes
Buttered Corn on the Cob
Freshly Baked Dinner Rolls
Chocolate Walnut Brownies & White Chocolate Blondies
Assorted Cookies

**Uniformed Chef to Grill- add'l fee*

(Choice of Three Entrees Available)

Italian Buffet

Antipasto Salad
Plum Tomatoes with Fresh Mozzarella, Basil & Balsamic Vinaigrette
Roasted Mushrooms and Fennel Salad with Roasted Peppers
Traditional Caesar Salad

Choice of One of the Following:

Grilled Salmon, Topped with Tomatoes, Eggplant, Olives & Capers
Sausage & Peppers in Marinara Sauce
Tilapia Puttanesca
Steak Giambotta

Choice of One of the Following:

Chicken Parmesan
Chicken Marsala
Chicken Francaise

Choice of One of the Following:

Fusilli Pasta, Bolognese Sauce
Cheese Ravioli with Pomodoro Sauce
Baked Ziti
Risotto

Chef's Choice of Seasonal Vegetables
Freshly Baked Dinner Rolls and Butter
Tiramisu
NY Style Cheesecake
Freshly Baked Cookies

(Choice of Four Entrees Available)

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