



THE FORESTER

MEETING & EVENT MENUS



Buffet

All Breakfast Buffets Include: Assorted Juices, House-Blend Coffee, Decaf Coffee + Tea Assortment.15 Person Minimum Required for Buffet Service.

TEX MEX

- Baked Croissants
- Sliced Seasonal Fruit
- Pan de Bono
- Guava Pastelillos
- Corn Bread Muffins
- Greek Yogurt, Granola, Fruit Preserves, Honey
- Scrambled Eggs
- Spicy Chorizo
- Applewood Smoked Bacon
- Chipotle Roasted Red Bliss Potatoes
- Salsa Verde, Pico de Gallo, Sour Cream
- Chihuahua Cheese
- Corn and Flour Tortillas

\$55 Per Person

BAGEL BOARD

- New York Style Bagels: Plain, Cinnamon Raisin and Multi-Grain
- Whipped Dill, Berry and Plain Cream Cheese
- Applewood Smoked Salmon
- Sliced Tomatoes, Red Onions and Capers
- Country Scrambled Eggs with Chives

\$35 Per Person

DELUXE

MIDWEST BREAKFAST

- Sliced Seasonal Fruit
- Country Scrambled Eggs with Chives
- Applewood Smoked Bacon & Maple Sausage Links
- Lyonnaise Style Red Bliss Potatoes
- Collection of Croissants, Muffins and Pastries
- Sweet Butter and Preserves

\$55 Per Person

FORESTER CONTINENTAL

- Sliced Seasonal Fruit
- Collection of Croissants, Muffins and Pastries
- Sweet Butter and Preserves
- Fruit and Yogurt Parfaits

\$35 Per Person

BENEDICT BREAKFAST

Sliced Seasonal Fruit
Collection of Croissants, Muffins and Pastries
Sweet Butter and Preserves
Assorted Individual Yogurts
Scrambled Eggs with Cheddar, Mushrooms, and Sundried Tomatoes
\$40 <i>Per Guest</i>

HEALTHY ONE

Sliced Seasonal Fruit
Assorted Individual Yogurts
Homemade Granola with Soy and 2% Milk
Scrambled Egg Whites with Spinach, Mushroom, and Goat Cheese
Bran Muffins
Apple Butter and Preserves
\$54 <i>Per Person</i>

Sliced Seasonal Fruit
Eggs Benedict with Westphalian Ham and Hollandaise
Lyonnais Style Red Bliss Potatoes
Collection of Croissants, Muffins and Pastries
Sweet Butter and Preserves
\$60 <i>Per Person</i>

PARISIAN BREAKFAST

Sliced Seasonal Fruit
Cinnamon-Raisin Brioche French Toast with Seasonal Berries
Vermont Maple Syrup and Whipped Butter
Country Scrambled Eggs with Chives
Applewood Smoked Bacon
French Croissants and Banana Bread
\$58 <i>Per Person</i>

25% service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

Plated

All Plated Breakfasts Are Priced Per Person.

PLATED OPTIONS

STEAK AND EGGS \$48 Per Person
Grilled New York Steak, Tomato Béarnaise, Roasted Wild Mushrooms, Farm Scrambled Eggs with Chives, Applewood Smoked Bacon, Roasted Red Bliss Potatoes with Caramelized Onions, Roasted Cherry Tomatoes
TEX MEX BREAKFAST \$40 Per Person
Farm Fresh Scrambled Eggs with Spicy Chorizo, Applewood Smoked Bacon, Chipotle Roasted Red Bliss Potatoes, Salsa Verde, Pico de Gallo, Sour Cream
CLASSIC BENEDICT \$40 Per Person

Canadian Bacon, Poached Egg, Toasted English Muffins, Hollandaise, Applewood Smoked Bacon, Roasted Red Bliss Potatoes with Caramelized Onions, Roasted Cherry Tomatoes

FRENCH | \$40 Per Person

Brioche French Toast, Maple Syrup, Quiche Lorraine, Applewood Smoked Bacon, Roasted Cherry Tomatoes

MIDWEST CLASSIC | \$40 Per Person

Farm Fresh Scrambled Eggs with Chives, Applewood Smoked Bacon, Roasted Red Bliss Potatoes, Caramelized Onion and Cherry Tomatoes

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Breakfast Enhancements

Our Breakfast enhancements are selections designed to accompany a breakfast buffet menu and to be guaranteed for full attendance. 15 Person Minimum Required for Buffet Service.

COLD BREAKFAST ENHANCEMENTS

Plain, Raisin or Everything Bagels | \$10 Per Person with Whipped Cream Cheese

Assorted Individual Yogurts | \$5 Per Person

Fruit and Yogurt Parfaits | \$7 Per Person

Overnight Steel Cut Oats | \$8 Per Person

Sliced Seasonal Fruit | \$8 Per Person

ACTION STATIONS

Attendant Required - One Chef per 50 guests20 Guest Minimum Required

Omelet | \$20 Per Person
Country Fresh Eggs and Egg Whites Prepared to Order with Fillings of Country Ham, Cheddar, Low Fat Mozzarella, Mushrooms, Spinach, Tomato, Fresh Herbs and Smoked Salmon

Belgian Waffle or Silver Dollar Pancake Bar | \$20 Per Person
Belgian Waffles or Buttermilk Silver Dollar Pancakes (Select One) with Toppings of Seasonal Mixed Berries, Caramelized Bananas, Maple Syrup, Raspberry Syrup and Whipped Cream

\$150 Per Chef

HOT BREAKFAST ENHANCEMENTS

Eggs Benedict with Westphalian Ham or Applewood Smoked Salmon | \$13 Per Person

English Muffin Sandwich with Scrambled Eggs Cheddar and Sausage Patty | \$15 Per Person

Spinach, Shiitake Mushrooms, Low Fat Mozzarella Quiche | \$13 Per Person

Traditional Quiche Lorraine with Ham and Swiss | \$16 Per Person

Hot McCann’s Irish Oatmeal with Brown Sugar, Raisins and Mixed Berries | \$12 Per Person

Griddled Country Ham Steak | \$6 Per Person

- Rosemary Sausage Patties | \$6 Per Person
- Chicken Apple or Turkey Sausage | \$6 Per Person
- Applewood Smoked Bacon | \$6 Per Person
- Corned Beef Hash Eggs Benedict with Tomato Béarnaise | \$13 Per Person
- Crab Cake Eggs Benedict with Tomato, Virginia Ham Old Bay Hollandaise | \$16 Per Person
- Vegetarian Benedict with Sautéed Spinach, Eggplant, Tomato Basil Pesto Hollandaise | \$12 Per Person

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AM OR PM

Our breaks are designed to make planning your event easy – and it’s the sustainable choice, too!

COFFEE HOUSE

- Full-Service Nespresso Machine
- Coffee Cake
- Gianduja Crepes
- Banana Bread
- Choice of: Blueberry Muffins or Tiramisu
- \$26***Per Person*

WINDY CITY

- Mini Vienna Beef Franks “Chicago Style”
- Warm, Salted Jumbo Pretzels with Sweet Mustard
- Garrett’s Popcorn
- Root Beer
- \$28***Per Guest*

CHIPS + DIP

- Tortilla Chips
- Pico de Gallo
- Spicy Salsa
- Guacamole
- Hazelnut Churros
- \$22***Per Guest*

HEALTHY RESOLUTION

- Fresh Fruit Skewers with Agave Lime Drizzle
- Assorted Individual Yogurts
- Assorted Granola Bars
- Cucumber Agua Fresca
- \$19***Per Person*

DONUTS + COFFEE

- Donut Holes
 - Chocolate Chip Cookies
 - Bomboloni
 - Assorted Ready to Drink Coffee Beverages or Full-Service Nespresso Machine
- \$26 Per Person

SCREAMING FOR GELATO

- Select Three Flavors:
 - Gelato: Chocolate, Vanilla, and Strawberry
 - Sorbet: Mango or Raspberry
 - Waffle Cones and Cups with Hot Chocolate and Caramel Sauce, Whipped Cream, Strawberries, Cherries
- \$22 Per Person

DEATH BY CHOCOLATE

- Chocolate Bomboloni
 - Dark Chocolate Pot De Crème
 - Brownies
 - Chocolate Dipped Strawberries
- \$23 Per Person

CAFFEINE EXPLOSION

- Chocolate Covered Coffee Beans

MEDITERRANEAN

- Hummus
 - Grilled Pita Bread
 - Green Tahini
 - Crudité
- \$23 Per Person

BUILD YOUR OWN FRUIT AND YOGURT PARFAIT

- Greek Yogurt
 - Strawberries, Blueberries and Raspberries
 - Granola
 - Honey
- \$21 Per Person

TEA PARTY

- Cucumber and Watercress Sandwiches on Rye Bread
 - Chicken and Walnut Salad on Rye
 - Smoked Salmon and Dill on Toast Points
 - Petite French Pastries
 - Sliced Seasonal Fruit
 - Assorted Flavored Hot Teas and Iced Teas
- \$19 Per Person

FRESH START

- Mixed Berries

Chocolate Dipped Spoons

Biscotti and Chocolate Chip Cookies

Chocolate Croissant

\$22 *Per Person*

Yogurt Covered Pretzels

Kind Bars

Dried Fruit

Blueberry Lemonade

\$20 *Per Person*

SNACK TIME

Individual Bags of Chips

Pretzel Chips

Mixed Nuts

Garrett's Popcorn

\$22 *Per Person*

A 25% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

ENHANCEMENTS

Additional specialty items are available to elevate existing breaks.

BREAK ENHANCEMENTS

Freshly Baked Cookies | \$48 Per Dozen

Double Fudge and Blondie Brownies | \$48 Per Dozen

Pastries | \$55 Per Dozen

Assorted Granola Bars | \$5 Each

Individual Bags of Chips | \$5 Each

Mixed Nuts | \$42 Per Pound

Sliced Seasonal Fruit | \$8 Per Person

Garrett's Popcorn - World-Famous Cheddar and Caramel Popcorn Mix | \$8 Per Person

Assorted Candy Bars | \$5 Each

Full-Service Nespresso Machine | \$4 Per Beverage

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BUFFET

All Prices Per Person. 15 Person Minimum Required for Buffet Service.

OAK FOREST

- Chicken Noodle Soup
- Forester Wedge Salad
- Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes, Egg, Red Onion, Blue Cheese Dressing
- Fresh Herbed Marinated Chicken Schnitzel and Wild Mushroom Cream Sauce
- Garret's Caramel Pot de Creme
- Chilled Roasted Vegetables with Champagne Vinaigrette

\$60 Per Person

ASIAN FEAST

- Vegetable Soup
- Salad with Hoisin and Crispy Wontons
- Sesame Roasted Chicken with Honey Ginger Sauce
- Mango Sweet and Sour Roasted Salmon
- Jasmine Rice
- Green Tea Crème Brulee
- Vegetable Spring Rolls with Dipping Sauce
- Bok Choy and Shitake Mushrooms

\$75 Per Person

WHOLESOME DELIGHT

- Mixed Greens with Raspberries, Manchego Cheese, Smoked Maple Vinaigrette
- Roasted Corn and Hiro Tomatoes with Banyuls Vinaigrette
- Herb Baked Chicken with Baby Spinach, Quinoa, Tomato Pesto
- Roasted Cauliflower Gratin
- Coconut Tapioca Pudding
- Creamless Tomato Basil Soup

\$50 Per Person

BUILD YOUR OWN GRINDER

- Seasonal Soup of the Day
- Roasted Zucchini, Yellow Squash, and Asparagus Salad
- Ricotta Tortellini Pasta Salad with Basil Pesto
- Sliced Deli Selection of Black Forest Ham, Roast Beef, and Turkey Breast
- Provolone, Cheddar, and Monterey Jack Cheese
- Boston Lettuce, Sliced Tomatoes, Condiments
- Marble Rye, Whole Wheat and Sourdough Sliced Bread
- Strawberry Short Cake
- Mesclun Field Greens with Raspberries, Blue Cheese, Candied

LATIN ROOTS

- Tortilla Soup
- Jicama and Orange Salad with Mint and Cilantro
- Grilled Chicken and Steak Adodo Style
- Castilian Style Zucchini with Eggplant, White Beans, and Tomato
- Flan

\$75 Per Person

CHICAGO STYLE

- Chicago Style Hot Dogs
- Served with Relish, Onions, Tomatoes, Pickle and Sport Peppers
- Pepperoni Flatbread
- Italian Beef
- Served with French Bread, Roasted Green Peppers, and Giardiniera
- Chopped Salad
- Chopped Romaine, Iceberg Lettuce, Red Cabbage, Diced Chicken Breast, Ditalini Pasta, Bacon, Diced Tomatoes, Gorgonzola Cheese, and Green Onion
- Fries Served with Cheese Sauce
- Cheesecake

\$55 Per Person

TASTE OF ITALY

Pecans and Balsamic Vinaigrette

\$55 Per Person

DELUXE GRINDER BUFFET

- Seasonal Soup of the Day
- Coleslaw
- Pre-Built Mini Sandwiches
- Roast Turkey, Provolone, and Chipotle Sauce on Brioche Bun
- Prosciutto, Mozzarella, Oven Roasted Tomato and Basil Pesto on Ciabatta
- Romaine, Cherry Tomatoes, Zucchini, Basil Pesto, Caesar Dressing and Parmesan Cheese in a Wrap
- Black Forest Cake
- Field Arugula, Romaine and Kale Salad with strawberries, Coat cheese and Charred Leek Vinaigrette

\$58 Per Person

BUILD YOUR OWN GARDEN SALAD

- Seasonal Soup of the Day
- Build Your Own Salad Bar
- Diced Chicken Breast, Diced Tomatoes, Avocado, Cucumber, Diced Black Forest Ham, Provolone, Cheddar Cheese, Crumbled Bacon, Stilton Cheese, Dressing Bar of Balsamic, Caesar, Ranch and Honey Mustard Vinaigrette
- Baker's Shop Bread and Rolls
- Lemon and Cream Short Cake

\$45 Per Person

LUNCH ENHANCEMENTS

Tuscan White Bean Minestrone

Sicula Salad

Field Arugula, Orange Segments, Heirloom Cherry Tomatoes, White Beans and Citrus Vinaigrette

Arancini Riso

Marinara and Parmigiano Reggiano

Fungho Gratinado

Penne Pasta, Fennel Sausage, Wild Mushrooms with Cream Sauce

Chicken Parmesan with Light Marinara Sauce

Tuscan Vegetable Stack

Panna Cotta

Pistachio Custard, Roasted Pistachios, and Mixed Berries

\$65 Per Person

OAXACA

Pozole with Red Chile Broth, Hominy, Cabbage, Cilantro, Radish and Onion

Santa Fe Salad

Romaine, Black Beans, Crispy Tortilla Strips, Grilled Onion, Avocado-Lime Dressing, Cotija Cheese

Chicken Fajitas

with Avocado Puree, Salsa Verde, Cotija Cheese, Onions and Cilantro

Served with Corn and Flour Tortillas

Churros with Chocolate Dipping Sauce

Add Grilled Steak | \$9 Per Person

\$58 Per Person

A 25% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

PLATED

Spinach Ravioli | \$10

with Sundried Tomato Butter Sauce and Chives

Penne Pasta with Light Marinara Sauce | \$8

Butternut Squash with Cider Sage Butter | \$11

Bistro Roast Chicken Breast with Wild Mushroom Sauce | \$12

Grilled Atlantic Salmon with Citrus Vinaigrette and Sauteed Spinach | \$12

Grilled Beef Tenderloin with Wild Mushrooms and Madeira Sauce | \$16

Braised Beef Short Ribs with Root Vegetables | \$15

Sliced Seasonal Fruit | \$8

Freshly Baked Cookies | \$48 Per Dozen

Double Fudge and Blondie Brownies | \$48 Per Dozen

Per Person

LITTLE ITALY

Seasonal Soup of the Day

Mesclun Field Greens with Roma Tomatoes, Mozzarella, Basil Vinaigrette

Ricotta Tortellini with Vegetables and Marinara Sauce

Chicken Parmigiana

Tiramisu

\$55 Per Person

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. All Prices Per Person

SOUP OR SALAD

Choose One:

- Creamy Potato Leek Soup
- Garden Arugula and Roma Tomato Salad with Shaved Parmesan, and Aged Balsamic Vinaigrette
- Roasted Cream Tomato Soup with Extra Virgin Olive Oil and Fennel
- Crisp Iceberg Salad with Tomato, Stilton Cheese, Applewood Smoked Bacon and Blue Cheese Vinaigrette
- Mixed Field Greens Salad with Raspberries, Oranges, Goat Cheese and Orange Vinaigrette
- Braised Beet and Arugula Salad with Shaved Parmigiano Reggiano and Apple Vinaigrette

DESSERT

Choose One:

- Chocolate Cake with Chocolate Sauce and Strawberries
- Lemon Tart with Sugar Crust and Raspberry Coulis
- Blondie Brownies with Chocolate Cream
- Chocolate Fudge Brownie, Cinnamon Chantilly
- Milk Chocolate Cheesecake with Butter Crust
- Banana Bread Pudding and Chocolate Shavings

MAIN COURSE

Choose up to Two:

- Pig & Pears | \$45 Per Plate
Maple Mustard Grilled Pork Tender Loin, with Pear Chutney, Crushed Red Bliss Potatoes and Buttered Green Beans
- Lemon Amish Chicken | \$48 Per Plate
Thyme Roasted Chicken Breast with Roasted Fingerling Potatoes, and Roasted Vegetables
- The Cab Tenderloin | \$56 Per Plate
Grilled 6oz Beef Tenderloin with Cabernet Reduction, Russet Potato Hash and Haricot Vert
- Lemon Horseradish Grilled Fish | \$58 Per Plate
Thyme Grilled White Fish with Lemon Horseradish Sauce, Mediterranean Couscous and Zucchini and Carrot Ribbons
- Salmon Ratatouille | \$68 Per Plate
Pan Seared Atlantic Salmon on Basil Ratatouille, Yellow Tomato Vinaigrette, Potato Puree and Asparagus Spears

VEGETARIAN ENTRÉE OPTIONS

Substitute Any of the Entrees Above

- Crispy Cauliflower Steak
Freekeh Pilaf, Kale, Roasted Carrot and Chermoula
- Miso Glazed Tofu
Black Rice, Styr-Fry Vegetables, Yuzu Soy Broth
- Grilled Vegetable Lasagna
Oven Cured Tomato, Grilled Asparagus, Yellow Tomato Sauce
- Wild Mushroom Ravioli
Portobello, Sundried Tomatoes, Shaved Parmesan, Madeira Sauce

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BOXED

Price Per Person. Choose One Per Person. **Maximum of 3 Choice Per Event.**

SANDWICHES

Includes House Chips, Whole Fruit & Brownie

- Peppered Turkey
Garlic Aioli, Provolone, Arugula, Focaccia
- Curried Chicken Salad
Golden Raisins, Toasted Almonds, Bibb, Naan
- Ham & Swiss
Stone Ground Mustard Aioli, Bibb, Whole Wheat
- Grilled Portobello & Red Pepper
Basil Pesto, Shaved Asiago, Spinach, Focaccia
- Pesto Caesar Wrap
Romaine, Cherry Tomatoes, Zucchini, Basil Pesto, Caesar Dressing and Parmesan Cheese in a Wrap

\$45 Per Person

SALADS

Includes House Chips, Whole Fruit & Brownie

- Baby Spinach
Dried Cranberries, Goat Cheese, Toasted Almonds, Red Onion, Grilled Chicken, Balsamic Vinaigrette
- Torn Kale
Grape Tomatoes, Niçoise Olives, Hard Boiled Egg, Fingerling Potatoes, Seared Salmon, Red Wine Vinaigrette
- Mixed Greens
Mandarin Oranges, Julienned Peppers, Toasted Cashews, Miso Tofu, Ginger Soy Vinaigrette
- Rainbow Quinoa
Grilled Vegetables, Feta Cheese, Sunflower Seeds, Herb Roasted Chicken, Lemon Vinaigrette, Chopped Romaine
- Grilled Caesar
Chopped Romaine, Grape Tomatoes, Shredded Parmesan, Grilled Asparagus, Focaccia Croutons, Seared Salmon, Caesar Dressing

\$45 Per Person

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HORS D'OEUVRES

Price Per Person. 15 Person Minimum Required for Reception Service

COLD HORS D'OEUVRES

- Applewood Smoked Salmon on Lavash | \$11 Per Person
- Wonton Cup with Citrus Shrimp Ceviche | \$10 Per Person
- Endive Spear with Truffle Goat Cheese | \$9 Per Person
- Gulf Shrimp Shooter with Bloody Mary Gazpacho | \$9 Per Person
- Ahi Tuna Tartare on Tortilla Chip with Avocado Mousse | \$12 Per Person

WARM HORS D'OEUVRES

- Panko Coconut Shrimp with Ponzu Citrus Sauce | \$14 Per Person
- Mini Hotdog in Puff Pastry with Mustard | \$7 Per Person
- Medjool Date Wrapped in Bacon | \$12 Per Person
- Chicken Sate with Peanut Sauce | \$8 Per Person
- Brie en Croute with Honey Dijon Mustard | \$11 Per Person

- Smoked Salmon Tartare in Sesame Cone | \$13 Per Person
- Cantaloupe Spheres Wrapped in Prosciutto | \$8 Per Person
- Carpaccio Arugula | \$10 Per Person
- Goat Cheese with Herbs and Honey | \$9 Per Person
- Antipasto Skewer | \$9 Per Person
- Caprese Skewer | \$9 Per Person

- Angus Beef Burger with American Cheese | \$12 Per Person
- Rosemary Grilled Lamb Chops with Mint Bearnaise | \$10 Per Person
- Cubano Sandwich Triangles | \$9 Per Person
- Guava Braised Short Ribs | \$11 Per Person
- Crab Cake Spheres with Meyer Lemon Aioli | \$11 Per Person
- Mushroom Arancini with Amarillo Aioli | \$10 Per Person
- Mini Corn Arepas with Avocado Chicken Salad and Cotija Cheese | \$11 Per Person
- Short Ribs Patacones Cups with Cilantro Aioli | \$12 Per Person
- Crab and Cream Cheese Wontons with Sweet Chili Sauce | \$13 Per Person
- Serrano Ham and Manchego Cheese Croquettes | \$10 Per Person
- Per Person

BLUE CHEESE AND APPLEWOOD SMOKED BACON FLAT BREAD

\$9 Per Person

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STATIONS

Price Per Person. 15 Person Minimum Required for Reception Service.

STATIONS

- Charcuterie Board | \$25 Per Person
- Local Selection of Sliced Meats & Cheeses, Traditional Accompaniments, Seasonal Garnish
- Mediterranean | \$18 Per Person
- House-made Hummus & Whipped Feta Dip, Crudite Vegetables, Baked Pita Chips
- Burrata | \$25 Per Person

LATE NIGHT

- Mini Angus Beef Burgers | \$10 Per Person
- Wisconsin Cheddar or Caramelized Onion and American Cheese
- Beef Franks in Puff Pastry | \$8 Per Person
- Ketchup, Mustard
- Flatbread | \$8 Per Person
- Cheese, Sausage-Pepperoni or Vegetable

Grilled Asparagus, Oven-Dried Tomatoes, Crumbled Bacon, Romesco, Basil Toasted Pine Nuts, Truffle Oil, Maldon Sea Salt, Aged Balsamic, Grilled Baguette

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Bruschetta | \$20 Per Person

Grilled Artisan Breads, Marinated Heirloom Tomatoes, Roasted Beets, Crumbled Feta, Whipped Ricotta, Grilled Vegetable Relish, Toasted Pine Nuts, Fresh Herbs

.....

Sliced Seasonal Fruit | \$8 Per Person

.....

LATE NIGHT DESSERTS

Assortment of Cookies and Cupcakes | \$8 Per Person

.....

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BUFFET

Price Per Person. All Beef Options Cooked Medium.

ARBOR RIDGE

Forester Mushroom Bisque, Aged Parmesan Crisp

.....

Roasted Beets, Goat Cheese, Pepitas, Arugula, Honey Dijon Vinaigrette

.....

Organic Mixed Greens, Black Olives, Cherry Tomatoes, Croutons, Walnuts, Red Onion, Dried Cherries, Parmesan Dressing

.....

Seasonal Fish, Sauce Vierge

.....

Caramelized Vidalia Onion Crusted Tenderloin, Marinated Grilled Artichokes, Demi-glace

.....

Crabcakes, Rocoto Aioli, Napoleon Vegetables

.....

Confit Marbled Fingerling Potatoes

.....

Baby Glazed Carrots

.....

Creamed Spinach with Roasted Garlic Bechamel

.....

Opera Cake

.....

BBQ Short Ribs Slider on Fennel Seed Bun | \$12 Per Person

Guava BBQ Sauce

.....

Cones of Crispy Fries | \$6 Original | \$7 Lemon Parm | \$10 Truffle Dust | \$7 Sweet Potato Fries | \$6 Tater Tots

.....

WHISPERING OAKS

Chilled Jumbo Cocktail Shrimp and Oysters Rockefeller

.....

House Made Cured Pastrami Salmon with Shaved Fennel Salad

.....

Chioggia Beets, Baby Arugula, Shaved Parmigiano Reggiano, Saba Apple Vinaigrette

.....

Smoked Speck Ham, Orange Poached Figs on Crostini

.....

Grilled Atlantic Salmon with Sauteed Spinach Lemon Beurre Blanc

.....

Cabernet Braised Beef Short Rib with Vegetable Jardiniere

.....

Rosemary Angus Beef Tenderloin with Green Peppercorn Sauce Carved to Order

(Requires Carver \$150 per 50 Guests)

.....

Wild Mushroom Ravioli with Madeira Cream Sauce and Fried Sage

.....

Dauphinoise Potatoes, Asparagus and Leek Bundles

.....

Tiramisu

\$110 Per Person

WASHINGTON CIRCLES

Mesclun Field Greens, Stilton Blue Cheese, Candied Walnuts,
Strawberries and Balsamic Vinaigrette

Grilled Asparagus with Shaved Parmigiano Reggiano and Truffle
Oil

Heirloom Tomatoes, Burrata Caprese Salad, Orange Basil
Vinaigrette

Mediterranean Seafood Salad with Orange Segments, Kalamata
Olives and Cilantro

Medallions of Chicken Piccata with Lemon Caper Beurre Blanc

Cabernet Sous Vide Short Rib with Root Vegetable Jardiniere

Spinach Ricotta Filled Ravioli with Basil Pesto Butter Sauce

Rosemary Roasted Fingerling Potatoes and Melange of Market
Vegetables

Chocolate Pot de Crème, Assorted Petite Cheesecakes

\$110 Per Person

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PLATED

Price Per Person. 15 Person Minimum Required for Buffet Service.

SOUP OR SALAD

Choose One:

Cream of Asparagus Soup
with an Asparagus Parmesan Flan

Mesclun Field Greens
with Dried Cherries, Heirloom Baby Tomatoes, Goat Cheese,
Marcona Almonds and Almond Sherry Vinaigrette

Assorted Mini Desserts

\$150 Per Person

WILLOW LAKE

Maine Lobster Bisque Orange Essence

Steak House Tomato Salad, Artichokes, Mushrooms, Tomato,
Red Onion, Oregano Vinaigrette

New York Strip Loin, Crispy Onion, Red Wine Demi-glace

Grilled Salmon, Sautéed Baby Spinach

Herbed Marinated Chicken Breast, Wild Mushrooms, Truffle au
Jus

Whipped Yukon Gold Potatoes

Grilled Asparagus and Roasted Cauliflower

Warm Butter Cake

Scotch Chocolate Pudding

\$90 Per Person

MAIN COURSE

Choose up to Two:

Red Wine Tenderloin | \$74 Per Person
Grilled Angus Beef Tenderloin with Red Wine Shallot Reduction
Sauce and Charred Onion Potato Galette, Sautéed Spinach and
Shaved Asparagus

Garlic Lemon Chicken | \$56 Per Person

Baby Arugula and Fennel Salad
with Quinoa, Fuji Apple and Saba Balsamic Vinaigrette
.....
Corn Bisque
with Grilled Diver Scallops and Leek Confit
.....
Wild Mushroom Ravioli in a Truffle Madeira Broth
with Shaved Parmesan, and Chives
.....

DESSERT
Choose One:

Cheesecake with Chocolate Fudge
.....
Carrot Sponge Cake with Raspberries
.....
Chocolate Crunch Mousse and Chocolate Shavings
.....
Double Fudge Brownie with Chocolate Sauce and Crisps
.....
Blueberry Lemon Coffeecake with a Blueberry Jam
.....

Thyme Roasted Chicken Breast with Doubled Blanched Garlic-
Lemon Sauce and Red Bliss Potatoes and Haricot Vert
.....
Land & Sea | \$85 Per Person
Duet of Grilled Angus Beef Tenderloin and Rosemary Shrimp with
Grain Mustard Madeira Sauce and Roasted Fingerling Potatoes
and Glazed Baby Carrots
.....
Short Ribs & Mac | \$75 Per Person
Cabernet Braised Short Rib with Truffled Mac n Cheese, Sauteed
Spinach and Root Vegetable Jardiniere
.....
Pesto Salmon | \$66 Per Person
Pesto Brushed Grilled Salmon, Carrot Ginger Puree with Tomato
Zucchini Gratin and Grilled Scallion
.....

VEGETARIAN ENTRÉE OPTIONS
Substitute Any of the Entrees Above

Crispy Cauliflower Steak
Freekeh Pilaf, Kale, Roasted Carrot and Chermoula
.....
Miso Glazed Tofu
Black Rice, Styr-Fry Vegetables, Yuzu Soy Broth
.....
Grilled Vegetable Lasagna
Oven Cured Tomato, Grilled Asparagus, Yellow Tomato Sauce
.....
Wild Mushroom Ravioli
Portobello, Sundried Tomatoes, Shaved Parmesan, Madeira
Sauce
.....

A 25% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

REGULAR

Available by full day, half day, or à la carte, our regular drinks selection offers a refreshing variety including coffees, herbal teas, soft drinks, and fruit juices.

ALL DAY BEVERAGES
Events 4 or More Hours

Regular Coffee, Decaf Coffee, and Assorted Tea
.....

HALF DAY BEVERAGES
Events Less than 4 Hours

Regular Coffee, Decaf Coffee, and Assorted Tea
.....

Assorted Canned Soft Drinks and Bottled Water

USD45

BEVERAGES

Price Per Item

Assorted Soft Drinks | USD5

Still & Sparkling Bottled Water | USD5

Freshly Brewed Regular Coffee or Decaf Coffee | USD95

Assorted Tea Selection | USD80 Per Gallon

Assorted Juice | USD25 Per Carafe

Full-Service Nespresso Machine | USD6 Per Beverage

A 25% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

BAR PACKAGES

Prices are Per Person, Per Hour Bartender Fee: \$150 per 50 Guests

LUPINE BAR PACKAGE

Spirits
Tito's VodkaDuggan's Dew Blended ScotchAviation American
GinJim Beam White Label BourbonJack Daniel's WhiskeyBacardi
RumCaptain Morgan Spiced RumDulce Vida TequilaHennessy VS
Cognac

Wine
House Cabernet SauvignonHouse Pinot NoirHouse Pinot
GrigioHouse ChardonnayHouse Sauvignon Blanc

Beer
Assorted Craft and Assorted Domestic BeersAssorted Seltzers

USD15 Per Person

Assorted Canned Soft Drinks and Bottled Water

USD25

ASTER BAR PACKAGE

Spirits
Grey Goose or Belvedere VodkaBombay Sapphire GinMaker's
Mark BourbonDon Pancho 8-year RumJack Daniel's
WhiskeyJameson Irish WhiskeyCasamigos TequilaHennessy
VS Cognac

Wine
Serial Cabernet Sauvignon Federalist Red BlendTerlato Colli Friuli
Pinot GrigioFederalist Chardonnay Loveblock Sauvignon
BlancMeiomi Pinot Noir

Beer
Assorted Craft and Assorted Domestic BeersAssorted Seltzers

USD25 Per Person

A 25% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian