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FORUM MEETING PACKAGE

(MINIMUM 25)

CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES
CROISSANTS, MUFFINS AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, BERRIES, AND GRAPES
WITH CHERRY ALMOND DIP

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES

REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT TEA
CREAM, SUGAR AND SWEET AND LOW

MORNING BREAK 10:30 AM

REFRESH COFFEE, DECAFFEINATED COFFEE
BOTTLED WATER
ASSORTED SOFT DRINKS

LUNCH 12 NOON

SELECT FROM THE FOLLOWING LUNCHES:
DELI MEAT AND CHEESE, HOAGIE LUNCHEON, DELI ASSORTMENT, OR
GRILLED CHICKEN BREAST PLATTER LUNCHEON

AFTERNOON BREAK 2:30 PM

FORUM BREAK

FRESH WHOLE FRUIT
BOTTLED WATER
ASSORTED SOFT DRINKS

ON THE TABLES

PAPER PADS
PENS
WATER
MINTS

\$41.00 PER PERSON

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WALL STREET MEETING PACKAGE

(MINIMUM 25)

CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES
CROISSANTS, MUFFINS AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, BERRIES, AND GRAPES
WITH CHERRY ALMOND DIP

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES

REGULAR COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
CREAM, SUGAR AND SWEET AND LOW

FORUM BREAK 10:30 AM

FRESH WHOLE FRUIT
BOTTLED WATER
ASSORTED SOFT DRINKS

LUNCH 12 NOON

SELECT FROM THE FOLLOWING LUNCHESES:
THEMED LUNCHEONS OR LUNCHEON BUFFET

AFTERNOON BREAK 2:30 PM

(SELECT 1 FROM THE FOLLOWING BREAKS)

MARKETPLACE BREAK

BASKET OF FRESH BAKED GOODS
LEMON BARS, RASPBERRY LINZER BARS, CHOCOLATE TOFFEE BARS,
AND APRICOT BARS
FORUM JUMBO CHOCOLATE CHIP COOKIES
FORUM MAMMOTH BROWNIES WITH WALNUTS
BOTTLED WATER
ASSORTED SOFT DRINKS

CHOCOLATE DECADENCE

CHOCOLATE-COVERED STRAWBERRIES
CHOCOLATE CARAMEL MACADAMIA NUT TARTS
CHOCOLATE BROWNIES
CHOCOLATE TOFFEE BAR
CHOCOLATE SWIRL BAR
BOTTLED WATER
ASSORTED SOFT DRINKS

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WALL STREET MEETING PACKAGE

(CONTINUED)

SNACK BREAK

PRETZELS, TORTILLA CHIPS AND PITA CHIPS

WITH CON QUESO DIP, RASPBERRY HONEY MUSTARD, AND HUMMUS

BOTTLED WATER

ASSORTED SOFT DRINKS

ON THE TABLES

PAPER PADS

PENS

WATER

MINTS

\$55 PER PERSON

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PLATED BREAKFAST MEALS

ALL PLATED BREAKFAST ENTREES INCLUDE:

FRESH FRUIT PLATTER

MELONS, BERRIES, GRAPES, GOLD PINEAPPLE
WITH RASPBERRY POPPY SEED YOGURT DIP

BREAKFAST PASTRIES BASKET

CROISSANTS AND MUFFINS
WITH BUTTER AND PRESERVES

EUROPEAN ROAST COFFEES

REGULAR COFFEE, AND DECAFFEINATED COFFEE
CREAM, SUGAR, SWEET AND LOW AND EQUAL

FRESH ORANGE JUICE

ENTREES

SCRAMBLED EGGS

WITH CHIVES, PEPPERED BACON, FORUM HASH BROWN POTATOES
\$15.00 PER PERSON

ASPARAGUS AND RED PEPPER FRITTATA

WITH CRISPY YUKON GOLD POTATOES AND CARAMELIZED ONIONS
\$15.00 PER PERSON

FRENCH TOAST

STUFFED WITH MASCARPONE CHEESE AND A WARM BERRY COMPOTE
POTATO ROTI WITH HORSERADISH CREAM
\$16.00 PER PERSON

EGGS BENEDICT

SERVED TRADITIONALLY OR WITH SMOKED SALMON AND SPINACH
ROASTED FINGERLING POTATOES WITH ONION AND PEPPERS
\$18.00 PER PERSON

BREAKFAST STRATA

EGGS, GERHARD'S SAUSAGE, VEGETABLES AND FORUM BREAKFAST POTATOES
\$17.00 PER PERSON

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BREAKFAST BUFFET ONE

CONTINENTAL BREAKFAST
(MINIMUM 15)

ASSORTED BREAKFAST PASTRIES
CROISSANTS, MUFFINS AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY
GOLD PINEAPPLE, MELONS, BERRIES AND GRAPES
WITH CHERRY ALMOND YOGURT DIP

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES
REGULAR COFFEE AND DECAFFEINATED COFFEE
CREAM, SUGAR AND SWEET AND LOW

\$12.50 PER PERSON

DELUXE CONTINENTAL ADDS THE FOLLOWING:

FLAVORED YOGURTS
PROTEIN BARS
BREAKFAST BARS
HOMEMADE GRANOLA
CEREALS AND MILK

\$3.00 ADDITIONAL PER PERSON

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BREAKFAST BUFFET TWO

(MINIMUM 25)

ASSORTED BREAKFAST PASTRIES

CROISSANTS, MUFFINS AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, BERRIES, AND GRAPES
WITH CHERRY ALMOND DIP

BREAKFAST CASSEROLE

EGGS, FRENCH HAM, CANADIAN CHEDDAR, ONIONS AND PEPPERS

FORUM BREAKFAST POTATOES

PEPPERED BACON AND PORK SAUSAGE

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
CREAM, SUGAR AND SWEET AND LOW

\$18.00 PER PERSON

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BREAKFAST BUFFET THREE

(MINIMUM 25)

ASSORTED BREAKFAST PASTRIES

CROISSANTS, MUFFINS, DANISH AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, BERRIES AND GRAPES
WITH CITRUS YOGURT DIP

SMOKED SALMON DISPLAY

WITH TOMATOES, ONIONS, CAPERS, AND MINI BAGELS WITH CREAM CHEESE
SERVED WITH A DILL CREAM SAUCE

BREAKFAST BREAD PUDDING

BREAD PUDDING WITH ROASTED RED PEPPERS, SPINACH AND MOZZARELLA WITH AN HERB
CREAM SAUCE

BAKED CINNAMON APPLES

WITH RAISINS AND DRIED CURRANTS

LYONNAISE POTATOES

WITH ROSEMARY AND CARAMELIZED ONIONS

SPIRAL CUT NUESKE HAM WITH MAPLE GLAZE

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
CREAM, SUGAR AND SWEET AND LOW

\$23.00 PER PERSON

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BREAKFAST BUFFET FOUR

(MINIMUM 25)

ASSORTED BREAKFAST PASTRIES

CROISSANTS, MUFFINS AND BAGELS
WITH CREAM CHEESE, BUTTER AND PRESERVES

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, BERRIES, AND GRAPES
WITH CITRUS YOGURT DIP

POACHED SALMON DISPLAY

WITH CUCUMBER, ONIONS, CAPERS AND DILL SAUCE

ASPARAGUS AND RED PEPPER FRITTATA

BAKED CINNAMON HONEY PECAN FRENCH TOAST

SERVED WITH GRAND MARNIER SYRUP

CRISPY YUKON GOLD POTATOES

WITH CARAMELIZED ONIONS

PEPPERED BACON

PORK SAUSAGE

ASSORTED NANTUCKET JUICES

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
CREAM, SUGAR AND SWEET AND LOW

\$21.00 PER PERSON

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MEETING BREAKS

FORUM BREAK

(MINIMUM 15)

FRESH WHOLE FRUIT

BOTTLED WATER
ASSORTED SOFT DRINKS

\$6.00 PER PERSON

MARKETPLACE BREAK

(MINIMUM 15)

FRESH BAKED GOODS

LEMON BARS, RASPBERRY LINZER BARS, CHOCOLATE TOFFEE BARS,
APRICOT BARS

FORUM JUMBO CHOCOLATE CHIP COOKIES

FORUM MAMMOTH BROWNIES WITH WALNUTS

BOTTLED WATER
ASSORTED SOFT DRINKS

\$7.00 PER PERSON

GRAND FORUM BREAK

(MINIMUM 20)

INTERNATIONAL CHEESE DISPLAY WITH 6 VARIETIES OF CHEESE
WITH FRUIT GARNISH AND CRACKERS

FORUM DIP DISPLAY

SPINACH DIP, CON QUESO, AND ARTICHOKE PARMESAN DIP
WITH TORTILLA AND PITA CHIPS

BOTTLED WATER
ASSORTED SOFT DRINKS

\$7.00 PER PERSON

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MEETING BREAKS

CONNOISSEURS BREAK

(MINIMUM 20)

INTERNATIONAL CHEESE AND FRUIT DISPLAY

WITH 6 VARIETIES OF CHEESE, FRESH FRUIT AND CRACKERS

DIP AND TORTA DISPLAY

SMOKED SALMON TORTA, BASIL PINE NUT TORTA, CON QUESO DIP, ARTICHOKE
PARMESAN DIP AND SPINACH DIP

WITH PITA CHIPS, TORTILLA CHIPS AND CRACKERS

ASSORTED MINI PASTRIES

CHOCOLATE CARAMEL MACADAMIA NUT TARTS

LEMON CURD TARTS

FRESH FRUIT TARTS

BOTTLED WATER

ASSORTED SOFT DRINKS

\$8.00 PER PERSON

CHOCOLATE DECADENCE

(MINIMUM 15)

CHOCOLATE-COVERED STRAWBERRIES

CHOCOLATE CARAMEL MACADAMIA NUT TARTS

CHOCOLATE BROWNIES

CHOCOLATE TOFFEE BAR

CHOCOLATE SWIRL BAR

BOTTLED WATER

ASSORTED SOFT DRINKS

\$7.00 PER PERSON

SNACK BREAK

(MINIMUM 15)

PRETZELS, TORTILLA CHIPS AND PITA CHIPS

WITH CON QUESO DIP, RASPBERRY HONEY MUSTARD, AND HUMMUS

BOTTLED WATER

ASSORTED SOFT DRINKS

\$5.50 PER PERSON

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ADDITIONAL BREAK ITEMS

BOWLS

(SERVES 15)

NACHO CHIPS WITH SALSA: \$21.00

PRETZELS WITH HONEY-MUSTARD SAUCE: \$26.00

TORTILLA CHIPS WITH CON QUESO DIP, SPINACH DIP AND ARTICHOKE AND PARMESAN DIP:
\$42.00

MIXED NUTS: \$26.00

CASHEWS: \$37.00

BAKED GOODS

LEMON BAR, PECAN BARS, CHOCOLATE TOFFEE BARS, KEY LIME BARS,
CHOCOLATE SWIRL BARS, STRAWBERRY BARS, AND APRICOT BARS: \$27.00 PER DOZEN

MAMMOTH CHOCOLATE BROWNIES: \$27.00 PER DOZEN

JUMBO CHOCOLATE CHIP COOKIES: \$27.00 PER DOZEN

MUFFINS: \$27.00 PER DOZEN

CROISSANTS: \$29.00 PER DOZEN

BAGELS: \$25.00 PER DOZEN

WITH CREAM CHEESE, BUTTER AND PRESERVES

ASSORTED DANISH: \$26.00 PER DOZEN

STUFFED PRETZELS \$26.00 PER DOZEN

ICE CREAM

ASSORTED ICE CREAM BARS: \$3 PER BAR

ASSORTED MINIATURE PASTRIES

(CHEF'S CHOICE OF ASSORTMENT)

FRESH FRUIT TARTS

CHOCOLATE MACADAMIA NUT TARTS

LEMON CURD TARTS

ALMOND TOSKA

MINI MARJOLAINE

CHOCOLATE-DIPPED STRAWBERRIES

MINI ÉCLAIR'S

CHOCOLATE CONCORD

\$29.00 PER DOZEN

BEVERAGES

EUROPEAN ROAST COFFEE: \$26.00 PER GALLON WITH A 3 GALLON MINIMUM

ICED TEA WITH LEMONS: \$26.00 PER GALLON

LEMONADE: \$26.00 PER GALLON

FRUIT PUNCH: \$26.00 PER GALLON

BOTTLED WATER: \$2.00 EACH

CANNED SOFT DRINKS: \$2.00 EACH

BOTTLED LEMONADE: \$2.00 EACH

BOTTLED ICE TEA: \$2.00 EACH

CRYSTAL LIGHT FLAVOR PACKETS: \$1.00 EACH

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FORUM LUNCHEON BUFFET

(MINIMUM 25)

SOUP

(CHOICE OF 1 SOUP)

SMOKED TURKEY, TASSO AND WHITE BEAN
INTERNATIONAL CHEESE AND POTATO SOUP WITH CARAMELIZED ONIONS
HICKORY CHICKEN, VEGETABLE AND WILD RICE
TUSCAN TOMATO AND BASIL BISQUE
SPICY PORK AND ANASAZI BEAN SOUP
HEARTY MINISTRONE WITH ORZO PASTA, TOMATOES AND LENTILS
RED PEPPER BISQUE
INDIANA CHICKEN AND CORN CHOWDER
CINNAMON BUFFALO CHILI
WILD MUSHROOM BISQUE WITH TRUFFLE OIL AND PARMESAN
ROASTED BARLEY, BRANDY AND CARAMELIZED VEGETABLE
VEGETARIAN CORN AND PARSNIP BISQUE

WITH FRESH BREADS AND CRACKERS

SALADS

(CHOICE OF 1 SALAD)

SALAD OF ROMAINE LETTUCE WITH MAYTAG BLUE CHEESE
RED ONION, SPICY PECANS, WITH A MAYTAG BLUE CHEESE DRESSING

SPINACH SALAD

WITH STRAWBERRIES, MANDARIN ORANGES, ALMONDS AND POPPY SEED VINAIGRETTE

FRESH FRUIT DISPLAY

FRESH BERRIES, GOLD PINEAPPLE, MELONS, AND GRAPES WITH CHERRY ALMOND DIP

FORUM SALAD

MIXED FIELD GREENS WITH CANDIED ALMONDS, ONION CONFIT, AND CHERRY GRAPE
TOMATOES SERVED WITH ROASTED RED PEPPER VINAIGRETTE

ROMAINE WITH GRILLED ASPARAGUS

GARBANZO BEANS, FETA, AND ROASTED RED PEPPERS
WITH CRISPY LAVOSH AND LEMON HONEY THYME VINAIGRETTE

BIBB LETTUCE

WITH GRAPEFRUIT, TOASTED COCONUT, ROASTED PEANUTS AND SCALLION LIME
DRESSING

SALAD OF BUTTER LETTUCE

WITH FRIED CAPERS, BEEFSTEAK TOMATO AND ARTICHOKES WITH PARMESAN TUILE AND
FOCCACIA CROUTON RING WITH BALSAMIC SHALLOT VINAIGRETTE

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FORUM LUNCHEON BUFFET

SALADS (CONTINUED)

SPINACH AND RADICCHIO SALAD

WITH SHAVED FENNEL, SERRANO HAM, DRIED FIGS, PETITE BASQUE CHARDS AND BROWN MUSTARD VINAIGRETTE

MIXED GREENS

WITH COBB SMOKED BACON, RED PEARS, PEPPERED GOAT CHEESE AND MAPLE CIDER VINAIGRETTE

ROMAINE SALAD

WITH ROASTED PARSNIPS, AGED GRUYERE, ALMONDS, DRIED CRANBERRIES AND CREAMY POPPYSEED DRESSING

GARDEN SPINACH SALAD

WITH CRISP PROSCIUTTO, SLICED MUSHROOMS, HARD BOILED EGGS AND GOAT CHEESE DRESSING

ASIAN PEAR AND TAMARI PECAN SALAD

WITH BITTER GREENS, MAYTAG BLUE CHEESE AND SIMPLE PEAR CIDER AND FRESH CRACKED PEPPER

ENTREES

(SELECT 2)

PENNE PASTA

WITH SUN-DRIED TOMATOES AND PANCETTA IN A BRIE CREAM SAUCE

FARFALLE PASTA

WITH GRILLED CHICKEN BREAST, PROSCIUTTO AND PEAS
WITH A PARMESAN CREAM SAUCE

TRI COLOR TORTELLINI

WITH PESTO CREAM SAUCE AND GRILLED CHICKEN BREAST

SMOKED TOMATO AND MUSHROOM RAVIOLI

WITH ZUCCHINI SLAW AND TRUFFLE POTATO PUREE

ASPARAGUS AND ROASTED EGGPLANT STUFFED SWEET PEPPER

WITH BOURSIN CREAM

TORTELLINI AND PARMA HAM

WITH FRESH TOMATOES, PORTABELLA MUSHROOM AND ROASTED GARLIC SPINACH CREAM SAUCE

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FORUM LUNCHEON BUFFET

ENTREES (CONTINUED)

PENNE PASTA

WITH GRILLED ONIONS, GARLIC SPINACH, ROASTED TOMATOES AND ARTICHOKE MARINARA

BAKED ZITI

LAYERED WITH FENNEL CHICKEN SAUSAGE, RICOTTA, MOZZARELLA AND MARINARA

STUFFED BREAST OF CHICKEN

WITH SUN-DRIED TOMATOES, PESTO, WALNUTS AND MARSALA WINE SAUCE

CIDER MARINATED AIRLINE BREAST

WITH MOLASSES CHIPOTLE GLAZE

SWEET LEMON GRASS AND GINGER MARINATED AIRLINE CHICKEN

WITH SOUR SOY AND CHILI GLAZE

DRY RUBBED BONELESS CHICKEN BREAST

WITH ESPRESSO-CASCABEL "BBQ" CHUTNEY

STUFFED BREAST OF CHICKEN

WITH HERB BOURSIN CHEESE AND MUSHROOM FONDUE
SERVED WITH HERB CREAM SAUCE

CHICKEN BREAST

STUFFED WITH GARLIC, SPINACH AND ROASTED TOMATOES WITH WILD MUSHROOM DEMI-GLAZE

CHICKEN BREAST

STUFFED WITH CAPERS, ARTICHOKE AND GOAT CHEESE WITH LEMON CREAM SAUCE

GRILLED CHICKEN BREASTS

WITH TOASTED FENNEL AND PEPPERCORN IN A NATURAL PAN SAUCE

CHILE AND LIME GLAZED DUCK BREAST

WITH SOY AND CILANTRO

APRICOT GLAZED TURKEY BREAST

WITH ROASTED ONION AND SHALLOT GRAVY

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FORUM LUNCHEON BUFFET

ENTREES (CONTINUED)

SMOKED AND GRILLED RIBEYE

WITH GARLIC MUSHROOMS AND CARAMELIZED ONIONS IN FORUM HOUSE MADE STEAK SAUCE

SEARED BEEF TENDERLOIN

WITH PEPPERED TART CHERRY COMPOTE

CITRUS AND CORIANDER RUBBED BEEF

WITH ORANGE AND ROASTED GARLIC DEMI-GLACE

TRIPLE MUSTARD CRUSTED FILET OF BEEF

WITH HICKORY SMOKED BACON GLAZE

CRACKED PEPPERCORN CRUSTED N.Y. STRIP

WITH CREOLE MUSTARD CREAM

LEMON HERB MARINATED SALMON

WITH CAPERS AND A CHARDONNAY CREAM

GRILLED MARINATED BARRAMUNDI

WITH RED PEPPER AND PAPAYA CHUTNEY

SEARED ARCTIC CHAR FILET

WITH PARSNIP CREAM

MISO BUTTERED SALMON

WITH ENGLISH PEA SAUCE

GRILLED SALMON MODENA

WITH BALSAMIC MARINADE

TUSCAN BAKED COD

WITH FRESH TOMATOES, BASIL, GARLIC AND PARMESAN CRUST

BROILED ALASKAN HALIBUT

WITH PERNOD SAUCE

SMOKED PORK LOIN

STUFFED WITH WILD MUSHROOMS AND SPINACH IN A WILD MUSHROOM CREAM SAUCE

SAUTÉED PORK TENDERLOIN

WITH PEARS AND BRAZILIAN MUSTARD GLAZE

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FORUM LUNCHEON BUFFET

SIDES

ISRAELI COUSCOUS PILAF WITH CURRIED APPLES AND MACADAMIA NUTS
GARLIC WHITE CHEDDAR AND CHIPOTLE MASHED POTATOES
BABY TOP CARROTS WITH PARSNIP CHARDS, BUTTER PECANS AND FRESH THYME
CANDIED BEETS WITH ORANGE AND CARDAMOM
LEMON BUTTER ARTICHOKE WITH FETA CRUMBLES
ROASTED RED PEPPER AND GARLIC POTATO SOUFFLÉ
POTATO BREAD PUDDING WITH ROSEMARY AND GARLIC
GREEN PEA, SPINACH AND PARMESAN RISOTTO
WILD MUSHROOM AND ARUGULA RISOTTO CAKES
YUKON GOLD MASHED POTATOES WITH CARAMELIZED ONIONS
BALSAMIC GRILLED PORTABELLA AND ROASTED RED PEPPER MEDLEY
BROCCOLINI WITH GARLIC AND BLUE CHEESE BUTTER
ROASTED SWEET POTATOES WITH BROWN SUGAR AND BUTTER
PEAR AND WALNUT WILD RICE
CHARRED GREEN BEANS WITH RED ONION SAMBAL
MEDITERRANEAN STYLE FENNEL, BRAISED WITH GARLIC, TOMATOES AND OREGANO
OVEN ROASTED CARROTS AND BEETS WITH NORTH AFRICAN SPICES
GARLIC SEARED SUGAR SNAP PEAS WITH JULIENNE OF RED BELL PEPPER
STIR FRIED CARROTS WITH SHITAKE MUSHROOMS, PEANUTS AND TAMARI
ROASTED ARTICHOKE, BACON AND CUMIN ROSTI POTATOES
OVEN DRIED TOMATO AND THYME TURNIPS DAUPHINOIS
GRILLED YUKON POTATOES AND SHALLOTS WITH ROSEMARY AND GARLIC BUTTER
GRILLED PEARL ONIONS AND BABY CARROTS WITH CANDIED PROSCIUTTO BUTTER
MARINATED LONG STEM ARTICHOKE WITH OVEN-ROASTED YELLOW TOMATOES
HERB-ROASTED YUKON GOLD POTATOES
MEXICAN BAKED ZUCCHINI WITH QUESO AND CILANTRO
HERB-ROASTED NEW POTATOES
BABY LONG STEM ORGANIC CARROTS WITH FRESH HERB COMPOUND BUTTER
GREEN SNAP BEANS WITH JULIENNE OF RED PEPPERS
GRILLED ARTICHOKE HEARTS WITH TOMATOES, LEMON, GARLIC, AND BASIL
GRILLED ASPARAGUS WITH JULIENNE OF CARROTS AND SESAME SEEDS
GRILLED VEGETABLES WITH GARLIC AND HERBS

DESSERTS (SELECT 1)

NEW YORK CHEESE CAKE WITH FRESH FRUIT TOPPING
CHOCOLATE CHEESECAKE RICH VELVETY CHOCOLATE WITH CHOCOLATE COOKIE CRUMB CRUST
NEW YORK CHEESECAKE WITH FRESH LEMON CURD
TURTLE CHEESECAKE: CHOCOLATE CHEESECAKE UNDERNEATH A LAYER OF CARAMEL CHEESECAKE WITH TOASTED PECANS BETWEEN THE LAYERS
KEY LIME CHEESECAKE WITH TOASTED COCONUT DRIED PINEAPPLE CRUST

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FORUM LUNCHEON BUFFET

DESSERTS (CONTINUED)

CARROT CAKE CHEESECAKE

HOMEMADE CARROT CAKE MIXED WITH NEW YORK STYLE CHEESECAKE

CARMEL APPLE CHEESECAKE

SPICED APPLES AND CARAMEL BAKED INTO A CREAMY CHEESECAKE

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TOWER

WILD BERRY AND CHOCOLATE MOUSSE TOWER TOPPED WITH FRESH BERRIES

GÂTEAU TROIS CHOCOLATE TOWER: WHITE, MILK AND DARK CHOCOLATE MOUSSE WITH RED BERRY SAUCE

CHOCOLATE RASPBERRY TOWER WITH GRAND MARNIER SYRUP

RASPBERRY MILK CHOCOLATE TOWER WITH FRESH BERRY SAUCE

KEY LIME TART WITH FRESH RASPBERRIES

LEMON CURD TART WITH FRESH BERRIES (INDIVIDUAL SIZE ONLY)

ALMOND DAQUISE WITH CARAMELIZED BANANAS AND MILK CHOCOLATE MOCHA MOUSSE

GRAND TIRAMISU: MASCARPONE CHEESE, LADY FINGERS, COCOA POWDER AND WHIPPED CREAM

TRIPLE CHOCOLATE DECADENCE WITH BLACKBERRIES AND RED CURRENT SAUCE

BANANA SPLIT CAKE WITH WHIPPED CREAM, CHERRIES, PINEAPPLE AND CHOCOLATE GANACHE ICING

PEACHES AND CREAM CAKE: ALMOND CAKE FILLED WITH ROASTED PEACHES AND WHIPPED CREAM

GERMAN CHOCOLATE CAKE WITH CREAMY COCONUT PECAN FILLING ICED IN DARK CHOCOLATE GANACHE

LEMON BLUEBERRY CAKE: SPONGE CAKE WITH LEMON MOUSSE AND BLUEBERRIES, ICED IN LEMON ICING

TOASTED ALMOND ORANGE CAKE: LAYERED WITH MILK CHOCOLATE MOUSSE AND MANDARIN ORANGES AND ICED IN CHOCOLATE ORANGE ICING

YUZU TART WITH MANGO MOUSSE, YUZU GELEE, YUZU CUSTARD AND BUTTER TART

GÂTEAU TROIS CHOCOLATE TORTE: LAYERED DARK CHOCOLATE, MILK CHOCOLATE AND WHITE CHOCOLATE MOUSSE

RED BERRY MOUSSE TORTE WITH FRESH BERRIES AND RED BERRY SAUCE

WILD BERRY AND CHOCOLATE TORTE: WILD BERRY MOUSSE, MILK CHOCOLATE MOUSSE AND VANILLA GENOISE WRAPPED IN MARBLED WHITE AND DARK CHOCOLATE AND TOPPED WITH FRESH BERRIES

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TORTE: DARK CHOCOLATE MOUSSE, CRUNCHY HAZELNUT WAFER, ALMOND HAZELNUT DAQUISE

CARAMELIZED BANANA AND MILK CHOCOLATE MOCHA MOUSSE TORTE

SACHER TORTE: DARK CHOCOLATE MOUSSE, RASPBERRY CRÈME AND RASPBERRY INFUSED CHOCOLATE GENOISE

STRAWBERRY SHORTCAKE TORTE: VANILLA SPONGE CAKE LAYERED WITH VANILLA BEAN BAVARIAN, AND SOAKED STRAWBERRIES AND ICED IN WHITE CHOCOLATE ICING

CHOCOLATE RASPBERRY TORTE: CHOCOLATE SPONGE CAKE LAYERED WITH MILK CHOCOLATE CHAMBORD SILK AND RASPBERRIES AND ICED IN CHOCOLATE ICING

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Last Revised July 2008

FORUM LUNCHEON BUFFET

DESSERTS (CONTINUED)

ASSORTED MINIATURE PASTRIES

CHEFS CHOICE OF CHOCOLATE CARAMEL MACADAMIA NUT TART, LEMON CURD TART, KEY LIME TARTS, FRESH FRUIT TART, CAPPUCCINO CUP, CHOCOLATE DIPPED STRAWBERRIES, MINIATURE ÉCLAIRS, ASSORTED PETITE FOURS, CHOCOLATE RASPBERRY ALMOND TOSKA, CHOCOLATE STRUDEL, KUGALACH CHOCOLATE CARMEL BROWNIE

ASSORTED BARS, COOKIES AND BROWNIES

LEMON BARS, RASPBERRY BARS, CHOCOLATE CHIP COOKIES AND BROWNIES

ASSORTED BREADS

WITH FRENCH BUTTER AND OLIVE BUTTER

EUROPEAN ROAST COFFEES

REGULAR, DECAFFEINATED COFFEE AND TEA
CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$27.00 PER PERSON

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THEMED LUNCHEONS

ITALIAN LUNCHEON BUFFET

(MINIMUM 25)

MIXED FIELD GREENS

WITH FRISSEE, FRESH MOZZARELLA, CHERRY GRAPE TOMATOES, EDIBLE FLOWERS AND GRILLED LEMONS WITH BASIL VINAIGRETTE

ANTIPASTO SALAD

WITH SALAMIS, MORTADELLA, PROSCIUTTO, PROVOLONE, OLIVES, PARMESAN, TOSSED WITH ITALIAN VINAIGRETTE

STUFFED CHICKEN FLORENTINE

WITH SEASONED SPINACH WITH WILD MUSHROOMS SERVED IN A GARLIC DEMI-GLACE

TRI COLOR TORTELLINI

WITH PESTO CREAM AND GRILLED CHICKEN

PARMESAN RISOTTO

WITH WILD MUSHROOMS

ZUCCHINI

WITH TOMATO, AND CARAMELIZED ONION IN GORGONZOLA SAUCE

ASSORTED BREADS

WITH FRENCH BUTTER AND OLIVE BUTTER

GRAND TIRAMISU

MASCARPONE CHEESE, LADY FINGERS, COCOA POWDER AND WHIPPED CREAM

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$27.00 PER PERSON

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THEMED LUNCHEONS (CON'T)

MEDITERRANEAN LUNCHEON BUFFET

(MINIMUM 25)

TABOULI AND HUMMUS

WITH PITA ROUNDS AND PITA CRACKERS

GREEK SALAD

ROMAINE, GARBANZO BEANS, FETA, OLIVES, RED ONIONS AND CUCUMBER
TOSSED WITH BASIL VINAIGRETTE

EGGPLANT CAPONATA SALAD

WITH BRUSCHETTA BREADS AND FLATBREADS

SPINACH PIE

PHYLLO FILLED WITH FETA AND SPINACH

ROASTED MINT MARINATED LEG OF LAMB

WITH QUINCE PASTE

ROSEMARY LEMON ORZO

VEGETABLE MEDLEY WITH OREGANO AND OLIVE OIL

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

BAKLAVA

ASSORTED BREADS

WITH FRENCH BUTTER AND OLIVE BUTTER

\$27.00 PER PERSON

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**THEMED LUNCHEONS
(CON'T)
ASIAN LUNCHEON BUFFET**

(MINIMUM 25)

CHICKEN POT STICKERS
WITH GINGER SOY DIPPING SAUCE

CRAB RANGOONS
WITH SWEET AND SOUR SAUCE

MIXED GREENS SALAD
WITH SNOW PEAS, WATER CHESTNUTS, MANDARIN ORANGES, ALMONDS AND RICE WINE
VINAIGRETTE

PAD THAI
WITH CHICKEN, CRUSHED PEANUTS, SUGAR SNAP PEAS, GREEN ONIONS, BASIL AND RED
CHILI

VEGETABLE STIR FRY
WITH WHITE RICE

WHITE CHOCOLATE MACADAMIA NUT COOKIES

FRESH FRUIT TARTS
WITH MANDARIN ORANGES

EUROPEAN ROAST COFFEE
REGULAR COFFEE AND DECAFFEINATED
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$27.00 PER PERSON

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THEMED LUNCHEONS (CON'T)

GERMAN LUNCHEON

ASSORTED BRATWURST WITH EGG BUNS

WARM RED BLISS POTATO SALAD

SAUERKRAUT, PICKLES AND ONION PLATTER

CABBAGE FRUIT SALAD WITH SOUR CREAM DRESSING

APPLE STRUDEL

\$19.00 PER PERSON

ASIAN LUNCHEON

EGG ROLLS WITH SWEET AND SOUR DIPPING SAUCE

POT STICKERS WITH SESAME-SOY DIPPING SAUCE

BEEF STIR FRY WITH VEGETABLES

CHINESE CHICKEN SALAD WITH PEANUT DRESSING

WHITE CHOCOLATE MACADAMIA NUT COOKIE

\$20PER PERSON

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DELI MEAT AND CHEESE LUNCHEON

(MINIMUM 25)

FEATURING BOAR'S HEAD BRAND DELI MEATS AND CHEESES

ROAST BEEF, OVEN-ROASTED TURKEY, HONEY-BAKED HAM
WITH CANADIAN CHEDDAR, EMMENTAL SWISS, AND MONTEREY JACK

RYE, WHEAT, AND SOURDOUGH BREADS

MUSTARD AND MAYONNAISE

CHOICE OF 2 DELI SALADS

EXOTIC FRESH FRUIT SALAD

GREEK PASTA SALAD

FORUM POTATO SALAD

VEGETABLE PASTA SALAD

PENNE PASTA SALAD WITH ASPARAGUS, PARMESAN AND ROASTED TOMATOES

CAESAR SALAD

ASSORTED BARS, CHOCOLATE CHIP COOKIES, AND BROWNIES

\$20.00 PER PERSON

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HOAGIE LUNCH

(MINIMUM 25)

RON'S SUBMARINE HOAGIE SANDWICHES

WITH OVEN-ROASTED TURKEY, GENOA SALAMI, MORTADELLA, PROSCIUTTO, PROVOLONE, TOMATOES, RED ONIONS, PEPPERONCINI, SERVED ON A HOAGIE BUN AND ACCOMPANIED BY BEANO'S SUB SAUCE, MUSTARD AND MAYONNAISE

CHOICE OF 2 DELI SALADS

EXOTIC FRESH FRUIT SALAD

GREEK PASTA SALAD

FORUM POTATO SALAD

VEGETABLE PASTA SALAD

PENNE PASTA SALAD WITH ASPARAGUS, PARMESAN AND ROASTED TOMATOES

CAESAR SALAD

ASSORTED BARS, COOKIES AND BROWNIES

\$19.00 PER PERSON

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DELI ASSORTMENT LUNCHEON

(MINIMUM 25)

FEATURING: BOARS HEAD BRAND DELI MEATS AND FORUM INTERNATIONAL CHEESES

ASSORTED SANDWICHES

WITH LETTUCE, CHEESE AND SLICED TOMATOES
SERVED WITH MUSTARD AND MAYONNAISE

CHOICE OF 2 DELI SALADS

EXOTIC FRESH FRUIT SALAD

GREEK PASTA SALAD

FORUM POTATO SALAD

VEGETABLE PASTA SALAD

PENNE PASTA SALAD WITH ASPARAGUS, PARMESAN AND ROASTED TOMATOES

CAESAR SALAD

COOKIES, BROWNIES AND BARS

\$19 PER PERSON

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GRILLED CHICKEN BREAST PLATTER LUNCH

(MINIMUM 25) SERVED HOT

THREE VARIETIES OF GRILLED CHICKEN BREAST

BRAZILIAN MUSTARD GLAZE, TAMARIND ORANGE, AND BARBECUE GLAZED
SERVED HOT WITH EGG BUNS

PLATTER OF SLICED TOMATO, ONION, LETTUCE AND PICKLES

CHOICE OF 2 DELI SALADS

EXOTIC FRESH FRUIT SALAD

GREEK PASTA SALAD

FORUM POTATO SALAD

VEGETABLE PASTA SALAD

PENNE PASTA SALAD WITH ASPARAGUS, PARMESAN AND ROASTED TOMATOES

CAESAR SALAD

COOKIES, BROWNIES, AND BARS

\$21.00 PER PERSON

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SALAD BOWLS

INCLUDES ROLL WITH BUTTER AND A COOKIE, BROWNIE OR BAR

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, HERB CROUTONS, PARMESAN REGGIANO, AND GRILLED CHICKEN BREAST WITH CAESAR DRESSING

\$16.50 PER PERSON

MIXED FIELD GREENS AND TERIYAKI GRILLED SALMON

WITH MANDARIN ORANGES AND SESAME VINAIGRETTE

\$17.50 PER PERSON

MIXED GREENS WITH SPICY GRILLED SHRIMP

WITH AVOCADO, ORANGE SLICES, GRAPE TOMATOES, GOAT CHEESE AND CITRUS VINAIGRETTE

\$17.00 PER PERSON

ROMAINE RADICCHIO AND CAJUN SPICED BEEF

HARD BOILED EGGS, CHEDDAR, CUCUMBERS, JULIENNE SUN DRIED TOMATOES AND 3 PEPPERCORN DIJON VINAIGRETTE

\$17.00 PER PERSON

GRILLED SMOKED BEEF TENDERLOIN

SERVED ON A BED OF FIELD GREENS, FRESH MOZZARELLA, AND TOMATOES WITH BASIL VINAIGRETTE DRESSING

\$18.00 PER PERSON

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HIGH ROLLER WRAP SANDWICHES

(MINIMUM 15)

LUNCH INCLUDES SOUP, HIGH ROLLERS, COOKIES, BROWNIES AND BARS

ARMENIAN FLATBREAD AND TORTILLAS SPREAD WITH BOURSIN CHEESE AND A SELECTION OF WONDERFUL FILLINGS

CHOOSE 3 FROM THE FOLLOWING:

HUMMUS, TABOULI, ARTICHOKE AND CUCUMBERS

GRILLED PORTABELLA MUSHROOMS, BACON, LETTUCE AND PESTO

GOAT CHEESE, TOMATOES, AVOCADO AND CUCUMBERS

TRIPLE-MUSTARD CHICKEN SALAD WITH SWISS CHEESE

SMOKED BOAR'S HEAD TURKEY, SWISS, AND HONEYCUP MUSTARD

ASSORTED COOKIES, BROWNIES AND BARS

\$19.00 PER PERSON

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FAJITA WRAP PLATTER

(MINIMUM 15)

LUNCH INCLUDES SOUP, FAJITA WRAP, FRUIT AND COOKIES, BROWNIES AND BARS

CHICKEN AND BEEF FAJITA WRAPS

BLACK BEAN AND CORN RELISH

GUACAMOLE, SALSA, SOUR CREAM, SHREDDED CHEESE

TORTILLA CHIPS

FRESH FRUIT SALAD

COOKIES, BROWNIES AND BARS

\$20.00 PER PERSON

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MIXED SALAD SAMPLER

(MINIMUM 10)

SOUP OF THE DAY, SELECT 3 SALADS FROM OUR DELI SALAD SELECTION, COOKIES, BROWNIES AND BARS

- DELI SALADS
- FRUIT SALAD
- VEGETABLE PASTA SALAD
- GREEK PASTA SALAD
- MOZZARELLA, TOMATO, BASIL SALAD
- GIRLY CHICKEN SALAD W/ GRAPES, CELERY, WALNUTS, RED ONION, ZESTY CREAM DRESSING
- SMOKED CHICKEN SALAD W/ BROCCOLI AND LEMON DRESSING
- TUNA REMOULADE SALAD
- GREEN BEAN, NEW YORK STRIP AND BLUE CHEESE SALAD
- RUSTIC POTATO SALAD W/ BOILED EGG, CELERY, ONION, PICKLE RELISH, MUSTARD AND CELERY SEED DRESSING
- 3 BEAN SALAD
- ASIAN LONG NOODLES W/ LEMON GRASS, GINGER, SCALLION AND SPICY GRILLED TOFU
- HONEY MUSTARD TOMATO AND CUCUMBER SALAD W/ KALAMATA OLIVES AND RED ONION

ASSORTED
COOKIES, BROWNIES OR BARS

\$20.00 PER PERSON

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PLATED LUNCHEON

(SELECT ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT)

SOUPS (ADDITIONAL \$4 PER PERSON)

HICKORY CHICKEN AND GARDEN VEGETABLE WITH WILD RICE
MINISTRONE WITH ORZO PASTA, TOMATOES AND LENTILS
INTERNATIONAL CHEESE AND POTATO SOUP WITH CARAMELIZED ONIONS
TUSCAN TOMATO AND BASIL BISQUE WITH FRESH GARLIC AND PARMESAN
INDIANA CHICKEN AND CORN CHOWDER
CINNAMON BUFFALO CHILI
MEXICAN SUMMER VEGETABLE AND BEAN SOUP
ROASTED RED PEPPER, LIME AND CHIHUAHUA BISQUE
WILD MUSHROOM AND TRUFFLE BISQUE W/ SHAVED ASPARAGUS TRUFFLE OIL
ROASTED BARLEY, BRANDY AND CARAMELIZED VEGETABLE
SMOKED TURKEY, TASSO AND WHITE BEAN W/ CRACKED PEPPER AND WILD SCALLIONS
CHICKEN FAJITA SOUP WITH SKILLET-ROASTED BELL PEPPERS, ONIONS AND GARLIC
CREAM OF ASPARAGUS SOUP WITH MASCARPONE

WITH FRESH BREADS AND CRACKERS

SALADS

SALAD OF ROMAINE LETTUCE WITH MAYTAG BLUE CHEESE

RED ONION, SPICY PECANS, WITH A MAYTAG BLUE CHEESE DRESSING

SPINACH SALAD

WITH STRAWBERRIES, MANDARIN ORANGES, ALMONDS AND POPPY SEED VINAIGRETTE

FORUM SALAD

MIXED FIELD GREENS WITH CANDIED ALMONDS, ONION CONFIT, AND CHERRY GRAPE
TOMATOES SERVED WITH ROASTED RED PEPPER VINAIGRETTE

ROMAINE WITH GRILLED ASPARAGUS

GARBANZO BEANS, FETA, AND ROASTED RED PEPPERS
WITH CRISPY LAVOSH AND LEMON HONEY THYME VINAIGRETTE

BIBB LETTUCE

WITH GRAPEFRUIT, TOASTED COCONUT, ROASTED PEANUTS AND SCALLION LIME
DRESSING

SALAD OF BUTTER LETTUCE

WITH FRIED CAPERS, BEEFSTEAK TOMATO AND ARTICHOKE WITH PARMESAN TUILE AND
FOCCACCIA CROUTON RING WITH BALSAMIC SHALLOT VINAIGRETTE

ESCAROLE AND PICKLED BEET SALAD

WITH FETA, GALA APPLES, WALNUTS AND HONEY SHERRY VINAIGRETTE

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PLATED LUNCHEON

SALADS (CONTINUED)

SPINACH AND RADICCHIO SALAD

WITH SHAVED FENNEL, SERRANO HAM, DRIED FIGS, PETITE BASQUE CHARDS AND BROWN MUSTARD VINAIGRETTE

MIXED GREENS

WITH COBB SMOKED BACON, RED PEARS, PEPPERED GOAT CHEESE AND MAPLE CIDER VINAIGRETTE

ROMAINE SALAD

WITH ROASTED PARSNIPS, AGED GRUYERE, ALMONDS, DRIED CRANBERRIES AND CREAMY POPPYSEED DRESSING

GARDEN SPINACH SALAD

WITH CRISP PROSCIUTTO, SLICED MUSHROOM, HARD BOILED EGGS AND GOAT CHEESE DRESSING

ASIAN PEAR AND TAMARI PECAN SALAD

WITH BITTER GREENS, MAYTAG BLUE CHEESE AND SIMPLE PEAR CIDER AND FRESH CRACKED PEPPER

ENTREES

CHICKEN SALTIMBOCCA

CHICKEN BREAST TOPPED WITH PROSCIUTTO HAM AND FONTINA CHEESE WITH SAGE CREAM SAUCE, SERVED WITH GORGONZOLA POLENTA TIMBALE, BROCCOLI RABE IN SPICY GARLIC OIL

\$26.00 PER PERSON

APPLE WOOD SMOKED PORK LOIN

WITH MUSHROOM BARLEY RISOTTO, CAULIFLOWER-HORSERADISH GRATIN
SERVED WITH A BOURBON DEMI-GLACE

\$27.50 PER PERSON

CHICKEN BREAST STUFFED WITH SHIITAKE MUSHROOM AND BOURSIN FONDUE

WITH AN HERB CREAM SAUCE ROSEMARY LEMON ORZO AND ASPARAGUS WITH TOASTED PINE NUT BUTTER

\$26.00 PER PERSON

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PLATED LUNCHEON

ENTREES (CONTINUED)

SAUTÉED CHICKEN BREAST

WITH SAUTÉED MUSHROOMS AND PANCETTA, BAROLO WINE REDUCTION,
SOFT POLENTA WITH MASCARPONE AND ROSEMARY AND HERB-ROASTED FRESH SQUASH
\$26.00 PER PERSON

SEARED BARRAMUNDI FILET

WITH BROCCOLINI SAUTÉED WILD RICE PILAF WITH HERBED SQUASH, DICED CARROTS
AND PARMESAN RED PEPPER ALFREDO
\$29.00 PER PERSON

SMOKED MEDALLIONS OF BEEF TENDERLOIN

SERVED WITH RED WINE DEMI-GLACE
WITH TURNIP POTATO GRATIN FRENCH GREEN BEANS AND CRISPY FRIED SHALLOTS
\$32.00 PER PERSON

STUFFED BREAST OF CHICKEN FLORENTINE

WITH GRILLED ARTICHOKE HEARTS TOSSED IN TOMATO, LEMON AND GARLIC, WILD
MUSHROOMS AND WHITE TRUFFLE ORZO RISOTTO AND GARLIC DEMI-GLACE
\$26.00 PER PERSON

GRILLED CHICKEN BREAST

WITH PANCETTA, OVEN-DRIED TOMATO RELISH, POTATO GRATIN WITH GOAT CHEESE THYME,
OLIVES AND CARAMELIZED ZUCCHINI WITH MINT
\$26.00 PER PERSON

GRILLED SALMON FILET

WITH CILANTRO LIME GLAZE, LONG GRAIN RICE PILAF WITH DRIED FRUIT AND PINE NUTS
SERVED WITH CARAMELIZED CARROTS
\$27.00 PER PERSON

DESSERTS (SELECT 1)

NEW YORK CHEESECAKE WITH FRESH FRUIT TOPPING
NEW YORK CHEESECAKE WITH FRESH LEMON CURD
CHOCOLATE CHEESECAKE
KEY LIME CHEESECAKE
TURTLE CHEESECAKE
KEY LIME TART
PEANUT BUTTER PIE
HAZELNUT PRALINE AND CHOCOLATE MOUSSE TOWER
WILD BERRY AND CHOCOLATE MOUSSE TOWER TOPPED WITH FRESH BERRIES
GÂTEAU TROIS CHOCOLATE TORTE
LEMON CURD TART WITH FRESH RASPBERRIES (INDIVIDUAL SIZE ONLY)
BRAZILIAN ALMOND DAQUOISE WITH CHOCOLATE MOUSSE, PECAN PRALINE AND COFFEE
CUSTARD

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PLATED LUNCHEON

DESSERTS (CONTINUED)

VALENCIA DOME, CRUNCHY PEANUT BUTTER WAFER WITH MILK CHOCOLATE MOUSSE
AND STRAWBERRY COULIS

BREADS

ASSORTED BREADS AND BUTTER

ASSORTED HARD CRUSTED ROLLS AND LEMON ROSEMARY FLATBREAD WITH FRENCH
BUTTER BALLS AND OLIVE BUTTER

EUROPEAN ROAST COFFEES

COFFEE AND DECAFFEINATED COFFEE

CREAM, SUGAR, SWEET AND LOW AND EQUAL

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PLATED LUNCHEON PRIE FIXE MENU

A SELECTION OF MENUS CREATED BY OUR EXECUTIVE CHEF

MENU ONE

SOUP

TOMATO AND ONION BISQUE

ENTRÉE

CHICKEN BREAST STUFFED WITH BOURSIN AND MUSHROOM FONDUE
SERVED WITH ROSEMARY LEMON ORZO PILAF

DESSERT

CHOCOLATE HAZELNUT TOWER WITH FRESH RASPBERRY SAUCE

\$28.00 PER PERSON

MENU TWO

SALAD

ROMAINE SALAD

WITH ROASTED PARSNIPS, AGED GRUYERE, ALMONDS, DRIED CRANBERRIES AND CREAMY
POPPYSEED DRESSING

ENTRÉE

LEMON HERB MARINATED SALMON WITH CAPERS AND CHARDONNAY CREAM SAUCE
SERVED WITH GRILLED ARTICHOKE HEARTS MARINATED IN GARLIC AND BASIL AND HERB
ROASTED YUKON POTATOES

DESSERT

BRAZILIAN ALMOND DAQUISE WITH CHOCOLATE MOUSSE, PECAN PRALINE AND COFFEE
CUSTARD

\$28.00 PER PERSON

MENU THREE

SALAD

GARDEN SPINACH SALAD

WITH CRISP PROSCIUTTO, SLICED MUSHROOM, HARD BOILED EGGS AND GOAT CHEESE
DRESSING

ENTRÉE

SAUTÉED CHICKEN BREAST WITH CREMINI MUSHROOMS AND PANCETTA, BAROLO WINE
REDUCTION, SERVED WITH SOFT POLENTA WITH MASCARPONE AND ROSEMARY AND HERB-
ROASTED FRESH SQUASH

DESSERT

RUSTIC LEMON CURD TART WITH FRESH BLUEBERRY COMPOTE AND POWDERED SUGAR

\$28.00 PER PERSON

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PLATED LUNCHEON PRIE FIXE MENU

MENU FOUR

SALAD

VEGETABLE TIAN
WITH GOAT CHEESE, PESTO, MICRO GREENS AND BASIL OIL

ENTRÉE

SEARED BARRAMUNDI FILET WITH GRILLED SWEET PEPPER AND PORTABELLA MEDLEY AND
TURNIP POTATO PUREE IN A RED PEPPER ALFREDO SAUCE

DESSERT

LEMON CURD TART WITH FRESH RASPBERRIES

\$30.00 PER PERSON

MENU FIVE

SALAD

SPINACH AND RADICCHIO SALAD
WITH SHAVED FENNEL, SERRANO HAM, DRIED FIGS, PETITE BASQUE CHARDS AND BROWN
MUSTARD VINAIGRETTE

ENTRÉE

SMOKED AND GRILLED PRIME RIBEYE WITH CARAMELIZED ONIONS AND GARLIC
MUSHROOMS IN A BED OF HORSERADISH MASHED YUKON POTATOES AND FORUM HOUSE
MADE STEAK SAUCE

DESSERT:

SACHER TORTE: DARK CHOCOLATE MOUSSE, RASPBERRY CREME AND RASPBERRY
INFUSED CHOCOLATE GENOISE

\$31.00 PER PERSON

MENU SIX

SOUP

YUKON GOLD WITH PEPPERED BACON AND LEEKS

ENTRÉE

TOASTED FENNEL AND PEPPERCORN CRUSTED CHICKEN BREAST WITH WILD MUSHROOMS,
WHITE TRUFFLE ORZO RISOTTO, AND GRILLED ASPARAGUS AND RED PEPPER NAPA SAUTÉ
IN A NATURAL PAN SAUCE

DESSERT

GÂTEAU TROIS CHOCOLATE TOWER
WHITE, MILK AND DARK CHOCOLATE MOUSSE
WITH RED BERRY SAUCE

\$28.00 PER PERSON

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PLATED LUNCHEON PRIE FIXE MENU

MENU SEVEN

SOUP

CREAM OF ASPARAGUS SOUP WITH MASCARPONE

ENTRÉE

MEDALLIONS OF BEEF TENDERLOIN WITH A TURNIP POTATO GRATIN
SERVED WITH FRENCH GREEN BEANS AND CRISPY FRIED SHALLOTS

DESSERTS

VALENCIA DOME, CRUNCHY PEANUT BUTTER WAFER WITH MILK CHOCOLATE MOUSSE
AND STRAWBERRY COULIS

\$33.00 PER PERSON

MENU EIGHT

APPETIZER

HUMMUS TRIO WITH TRADITIONAL ROASTED RED PEPPER AND GRILLED ARTICHOKE
HUMMUS AND KALAMATA OLIVE AND FETA RELISH FLATBREADS

ENTRÉE

ROASTED PORK LOIN WITH WILD MUSHROOMS IN A MUSHROOM DEMI-GLACE
SERVED WITH TOASTED BARLEY AND ORZO PILAF AND BABY CARROTS

DESSERT

RUSTIC LEMON CURD WITH FRESH RASPBERRIES AND RASPBERRY COULIS

\$29.00 PER PERSON

MENU NINE

SALAD

GRILLED ASPARAGUS, GARBANZOS, RED PEPPER AND FETA SALAD WITH BASIL
VINAIGRETTE

ENTRÉE

CHICKEN BREAST FLORENTINE WITH SEASONED SPINACH AND WILD MUSHROOMS SERVED
WITH TRUFFLED YUKON POTATO PUREE AND BABY BOK CHOY IN A NATURAL PAN SAUCE

DESSERT

CHOCOLATE CHEESECAKE WITH CRÈME ANGLAISE FRESH BERRIES

\$28.00 PER PERSON

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PLATED LUNCHEON PRIE FIXE MENU

MENU TEN

SALAD

MIXED GREEN SALAD WITH SMOKED DUCK BREAST AND GORGONZOLA
IN A TOASTED WALNUT PEAR VINAIGRETTE

ENTRÉE

PETIT FILET OF BEEF WITH WILD MUSHROOM MOUSSE EN CROÛTE
SERVED WITH HORSERADISH MASHED YUKON GOLD POTATOES AND BRUSSELS SPROUTS
WITH CHESTNUTS AND BACON WITH A RED WINE REDUCTION

DESSERT

WILD BERRY AND CHOCOLATE TORTE: WILD BERRY MOUSSE, MILK CHOCOLATE MOUSSE
AND VANILLA GENOISE WRAPPED IN MARBLED WHITE AND DARK CHOCOLATE AND TOPPED
WITH FRESH BERRIES

\$33.00 PER PERSON

SERVED WITH ALL PRIE FIXE LUNCHEONS

BREADS

ASSORTED BREADS AND BUTTER
ASSORTED HARD CRUSTED ROLLS AND LEMON ROSEMARY FLATBREAD WITH FRENCH
BUTTER BALLS AND OLIVE BUTTER

EUROPEAN ROAST COFFEES

COFFEE AND DECAFFEINATED COFFEE
CREAM, SUGAR, SWEET AND LOW AND EQUAL

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COLD HORS D'OEUVRES

(MINIMUM 100 PIECES)

VEGETARIAN

CAMEMBERT WITH FIG TART AND PORT WINE SYRUP SAUCE	\$230
MINIATURE GRANOLA SHOTS W/ FLAX SEED, CURRANTS AND VANILLA YOGURT	\$230
BRUSCHETTA WITH OLIVE TAPENADE AND PEPPER GOAT CHEESE	\$225
GOAT CHEESE AND WALNUT LOLLIPOP	\$240
PEPPERED PECAN BLINI TOPPED WITH GINGERED APPLE CRUSH AND MASCARPONE CHEESE	\$230
ASSORTED GOAT CHEESE TRUFFLES	\$240
TOMATO, BASIL AND GARLIC BRUSCHETTA	\$225
ROASTED WATERMELON WITH BALSAMIC GLAZED SHALLOT AND FRESH THYME	\$180
OVEN ROASTED TOMATO BROCHETTES W/ KALAMATA OLIVE AND FRESH BASIL	\$220
CORN MUFFIN STUFFED WITH AVOCADO AND TOMATO SALSA WITH TORTILLA TRIANGLE TUILE	\$215
SMOKED TOMATO BRUSCHETTA WITH BASIL PESTO AND SHAVED SHEEPS MILK CHEESE	\$225
"ICE CREAM CONE" MINIATURE WAFFLE CONE WITH GOAT CHEESE SCOOP AND PISTACHIO	\$250
CHILLED MINIATURE ROSTI POTATOES WITH GARLIC, THYME AND WHIPPED BLUE CHEESE	\$215

MEAT

"FOIE AND JAM", FOIE GRAS PATE WITH STRAWBERRY PRESERVES ON TOASTED WHITE BREAD	\$370
FILET OF BEEF WITH CASSIS MARMALADE	\$260
FILET OF BEEF WITH ARUGULA, BLUE CHEESE AND WHOLE ROASTED GARLIC	\$270
SERRANO HAM-WRAPPED ASPARAGUS WITH LEMON OIL	\$240
CHORIZO AND SHRIMP BREAD PUDDING SQUARES	\$240
GINGER AND PEPPERCORN MARINATED DUCK BREAST WITH CRANBERRY COMPOTE ON PETITE TOAST	\$275
DRIED FIG WRAPPED PROSCUITTO STUFFED WITH BLUE CHEESE AND BALSAMIC REDUCTION	\$250
CUBAN STUFFED FLATBREAD WITH HAM, DILL PICKLE AND SWISS CHEESE	\$230
ROASTED PEACH TATIN WITH GRILLED DUCK BREAST AND VANILLA BUTTER	\$240
"SPICY CHICKEN SANDWICH" BREADED CHICKEN TENDERLOIN WITH ROMA TOMATOES, LETTUCE AND CHIPOTLE MAYONNAISE ON MINIATURE HOUSE MADE KAISER ROLL	\$240
CUCUMBER CUPS WITH THAI BEEF SALAD AND FRESH BABY CILANTRO	\$245

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COLD HORS D'OEUVRES

(MINIMUM 100 PIECES)

SEAFOOD

BLACKENED TUNA NIGIRI WITH MANGO MAYONNAISE	\$240
TAMARIND GLAZED TUNA WRAPPED WITH A SNOW PEA	\$250
BBQ SALMON CREPE WITH TEQUILA AIOLI	\$220
MINI SMOKED SALMON TIMBALE WITH CAPERS, CREAM CHEESE AND RED ONIONS	\$295
JUMBO SHRIMP COCKTAIL SHOOTER	\$320
SMOKED SALMON LOLLIPOP	\$280
TUNA TARTARE SPOONS	\$215
SMOKED SALMON, TEMPURA ASPARAGUS, AND CREAM CHEESE TERRINE ROLLED IN SPICY TABIKO	\$270
“WATERMELON SUSHI” CUCUMBER RIND, TUNA TARTAR, BLACK SESAME SEEDS AND SEA SALT SERVED WITH WASABI SOY SAUCE	\$290
SESAME SHRIMP TOAST COINS WITH CILANTRO AND PINEAPPLE SOUR SAUCE	\$270
GRILLED ARTICHOKE HEART CUPS WITH TRUFFLE LOBSTER CLAW AND PAN ROASTED ANISE SEED	\$345
CRAB, ARTICHOKE AND CAPER TATIN WITH HORSERADISH WHIPPED CREAM	\$230
OLIVE AND ANCHOVY CHOUX PUFFS WITH GRUYERE AND SUN DRIED TOMATO	\$245
CELERIAC WAFFLES WITH SMOKED SALMON, HORSERADISH CREAM AND CAVIAR	\$270

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HOT HORS D'OEUVRES (MINIMUM 100 PIECES)

VEGETARIAN

FINGERLING POTATOES STUFFED WITH CAMEMBERT AND TRUFFLE OIL	\$235
CHAR GRILLED INDIAN PANEER CHEESE SERVED WITH MINT CHUTNEY DIPPING SAUCE	\$200
WILD RICE CAKES WITH OYSTER MUSHROOMS	\$215
GRUYERE, APRICOT, AND FENNEL STRUDEL	\$225
GOAT CHEESE AND RED CHILI FRITTERS	\$245
MINIATURE CHOW MEIN NOODLE CAKES WITH GINGER, SCALLIONS AND BLACK BEAN DIPPING SAUCE	\$200
BRIE, PAPAYA AND ONION QUESADILLAS	\$225
WILD MUSHROOM PHYLLO TRIANGLES	\$225
POTATO PETALS WITH CREMINI MUSHROOMS	\$215
PARMESAN RISOTTO CAKES WITH RADICCHIO	\$215
TEMPURA PORTABELLA FRIES WITH DIPPING SAUCE	\$245
STUFFED MUSHROOMS WITH BOURSIN AND WALNUTS	\$210
MINIATURE MANCHEGO AND CORN GRATIN WITH FRESH PICO DE GALLO	\$215
MINIATURE WILD MUSHROOM PAN PIZZAS WITH SMOKED BUFFALO MOZZARELLA	\$250
PHYLLO PURSES FILLED WITH HUMBOLDT FOG AND MASCARPONE CHEESE	\$225
NORTH AMERICAN MUSHROOM TART WITH CREAM CHEESE SHALLOTS AND HAZELNUTS	\$240
TORTILLA FRITTERS, STUFFED WITH SPICY POTATOES AND SERVED WITH HOLLANDAISE DIPPING SAUCE	\$215

MEAT

SPICY PEANUT CRUSTED PORK AND GREEN PEPPER KABOBS DRIZZLED WITH GINGERED HONEY	\$245
BEEF NEGAMAKI WITH SCALLIONS, GINGER PUREE AND TERIYAKI	\$245
MINI CORNED BEEF AND CABBAGE POTATO SOUFFLÉS WITH VINTAGE IRISH CHEDDAR	\$225
MIDDLE EASTERN FIJA (ARAB EMPANADAS) WITH SPICY TAHINI DIPPING SAUCE	\$230
STUFFED CREMINI MUSHROOMS WITH HOUSE MADE CHICKEN JALAPEÑO SAUSAGE	\$235
COCONUT CHICKEN SATAY, ON LEMON GRASS SKEWERS WITH THAI RED CURRY	\$230
CHINESE BBQ PORK SHOMAI WITH WASABI SOY SAUCE	\$230
SPICY BEEF WONTONS WITH GINGER DIPPING SAUCE	\$225
CHICKEN NEGAMAKI WITH SPICY RED PEPPER DIPPING SAUCE	\$225
SKEWERED LAMB WITH ALMOND MINT PESTO	\$250
THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE	\$215
CARIBBEAN MEATBALLS	\$180
SWEDISH MEATBALLS	\$180
POT STICKERS WITH GINGER SOY SAUCE	\$200
PETITE FILET OF BEEF WRAPPED IN PROSCUITTO WITH ROSEMARY INFUSED DEMI	\$285
ROASTED CILANTRO LIME NEW ZEALAND LAMB CHOP WITH CHIPOTLE ADOBO SAUCE	\$390
BUFFALO EMPANADA WITH PICKLED PEPPERS, GRILLED ONIONS AND PEPPER JACK CHEESE	\$240
CORIANDER ROASTED SWEET POTATO WRAPPED WITH GRILLED DUCK WITH SWEET PLUM DIPPING SAUCE	\$240
SINGAPORE BEEF SATAY WITH SESAME CHILI DIPPING SAUCE	\$270

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HOT HORS D'OEUVRES

(MINIMUM 100 PIECES)

SEAFOOD

CRISPY SCALLOP WITH HORSERADISH LIME SAUCE	\$260
LOBSTER AND TARRAGON CROQUETTES WITH WHITE PEPPER CREAM	\$310
SALMON SPRING ROLLS WITH CORIANDER DIPPING SAUCE	\$245
CRAB RANGOONS WITH A CHILI SCALLION DIPPING SAUCE	\$255
SMOKED TROUT, CORN, AND BLACK BEAN STUFFED POTATO CHIPS	\$240
MISO BUTTERED SALMON SATAY WITH ENGLISH PEA SAUCE	\$280
MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE SAUCE	\$290
SHRIMP WRAPPED WITH PEPPERED BACON	\$345
SPICY SESAME SHRIMP WITH WASABI MAYONNAISE	\$320
CRAB AND ANDUILLE RISOTTO CAKES WITH CREOLE MUSTARD REMOULADE	\$260
GRILLED PRAWN SKEWERS W/ OVEN ROASTED FENNEL AND TOMATOES BASIL INFUSED OLIVE OIL	\$320
ORANGE DUSTED SEARED SCALLOP ON BAMBOO KNOTS WITH SOUR SOY CHILI GLAZE	\$330
SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE	\$225
BLACK COD BRANDADE CAKES WITH GRILLED ASPARAGUS AND TRUFFLE OIL	\$225
GARLIC AND HOISON MARINATED TIGER SHRIMP SPRING ROLLS WITH LEMON GRASS WASABI MAYONNAISE	\$240

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HORS D'OEUVRES DISPLAYS

INTERNATIONAL CHEESE DISPLAYS

MANCHEGO, EMMENTAL SWISS, BRIE COURRONE, CANADIAN CHEDDAR, CAPRIOLE GOAT CHEESE, STILTON BLUE SERVED WITH CRACKERS AND FRESH FRUIT

SERVES 50 \$190

SERVES 100 \$355

DOMESTIC ARTISAN CHEESE DISPLAY

MAYTAG BLUE, EICHTEN WILD RICE GOUDA, CAPRIOLE GOAT CHEESE, FISCALINI BANDAGES CHEDDAR, BOGGY MEADOW BABY SWISS, AND WINCHESTER AGED GOUDA

SERVES 50 \$220

SERVES 100 \$415

CRUDITÉS OF VEGETABLES DISPLAY

BABY CARROTS, CELERY, CAULIFLOWER BUDS, BROCCOLI FLORETS, WHOLE MUSHROOMS, JULIENNE OF RED BELL PEPPER, BLANCHED GREEN BEANS, WAXED BEANS, ASPARAGUS, GREEN ONIONS AND SLICED CUCUMBERS. CHOICE OF DIP SERVED IN HOLLOWED-OUT BELL PEPPERS TO COMPLEMENT THIS ABUNDANT DISPLAY. YOUR CHOICE OF: RANCH, SPINACH, ARTICHOKE AND PARMESAN, OR DILL DIP

SERVES 50 \$165

SERVES 100 \$315

OLIVE PLATTER

CHILI AND GARLIC SPICED KALAMATA, SEA SALT BRINED MAZANILLO, HERBED MISSION OLIVES WITH ROASTED RED PEPPERS, BASIL PESTO AND FETA CHEESE

SERVED WITH FRENCH BAGUETTES

SERVES 50 \$125

SERVES 100 \$235

JEWELED BAKED BRIE

WITH BUTTERED ALMONDS AND ROTHSCHILD RASPBERRY PRESERVES

ONE KILO OF BRIE WRAPPED WITH PUFF PASTRY AND FINISHED WITH BUTTERED ALMONDS.

SERVED WITH FORUM BAGUETTES AND ASSORTED CRACKERS. FRESH RASPBERRIES OR STRAWBERRIES MAY BE ADDED FOR AN ADDITIONAL CHARGE

SERVES 35 \$100

SERVES 70 \$185

EXOTIC VEGETABLE DISPLAY

SPICY GRILLED BABY THAI EGGPLANT, GARLIC BRAISED BABY BOK CHOY, ORGANIC BABY CARROTS, SMOKED SHITAKE MUSHROOMS, BASIL MARINATED FRESH GARBANZO SALAD, HEIRLOOM RADISH AND GINGER MUSTARD DIPPING SAUCE

SERVES 50 \$210

SERVES 100 \$405

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HORS D'OEUVRES DISPLAYS

STRAWBERRY PLATTER

DELICIOUS FRESH CALIFORNIA STRAWBERRIES ARTFULLY DISPLAYED. CHOICE OF AMARETTO CREAM CHEESE DIP WITH ALMONDS OR CHOCOLATE GANACHE DIP .

SERVES 50 \$85
SERVES 100 \$155

CARVED MELON DISPLAY

CANTALOUPE AND HONEYDEW MELONS DECORATED AND FILLED WITH MELON, PINEAPPLE, BERRIES, GRAPES AND KIWI

SERVES 50 \$75

DIP PLATTER

PARMESAN AND ARTICHOKE DIP, CON QUESO DIP, SPINACH DIP, HUMMUS SERVED WITH ASSORTED TORTILLA AND PITA CHIPS

SERVES 50 \$170
SERVES 100 \$325

SPREAD AND DIP PLATTER

HUMMUS, HERBED GOAT CHEESE, CHARRED TOMATO SALSA, AND CON QUESO DIP SERVED WITH PITA BREAD, PITA CHIPS, CRACKERS, AND LEMON ROSEMARY FLATBREAD

SERVES 50 \$165
SERVES 100 \$325

ANTIPASTO PLATTER

A LAVISH DISPLAY OF OLIVES, PEPPERONCINI, ROASTED RED PEPPERS, CAPONATA SALAD, MARINATED ARTICHOKE HEARTS, MARINATED MUSHROOMS, CHILLED PESTO TORTELLINI, SOPPRESATA SALAME, MORTADELLA, AGED PROVOLONE, PROSCIUTTO-WRAPPED MOZZARELLA, PARMIGIANO REGGIANNO WITH BAGUETTE SLICES AND FOCACCIA BREAD.

SERVES 50 \$320
SERVES 100 \$625

KIDS SNACK PLATTER

NACHOS AND CHEESE, MINI BAGEL DOGS, PEANUT BUTTER AND JELLY FINGER SANDWICHES, ANTS ON A LOG, QUESADILLAS, PIZZA POCKETS

SERVES 50 \$205
SERVES 100 \$400

ROASTED HERB CRUSTED BEEF TENDERLOIN

SLICED AND DISPLAYED WITH MESCLUN GREENS AND SLICED TOMATOES WITH ASSORTED SILVER DOLLAR ROLLS WITH WHOLE GRAIN MUSTARD, HORSERADISH SAUCE, AND PESTO MAYONNAISE

SERVES 50 \$405
SERVES 100 \$800

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HORS D'OEUVRES DISPLAYS

RASPBERRY BARBECUE SALMON

GRILLED SALMON WITH RASPBERRY BARBECUE GLAZE SERVED ON A PLANK WITH
MINIATURE BAGELS AND CREAM CHEESE AND FRESH RASPBERRY GARNISH

SERVES 50 \$115

SERVES 100 \$225

SKEWER PLATTER

CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE

BEEF SATAY WITH GINGER DIPPING SAUCE

CHILE-GARLIC SHRIMP

BALSAMIC MARINATED PORTABELLA MUSHROOMS WITH BALSAMIC DIPPING SAUCE

400 SKEWERS \$655

800 SKEWERS \$1,205

MEDITERRANEAN SAMPLER PLATTER

HUMMUS, TABOULI, GRAPE LEAVES, SPINACH PIE, BABA GHANOUJ, EGGPLANT CAPONATA,
SERVED WITH PITA BREAD, PITA CHIPS, AND CRACKERS.

SERVES 50 \$180

SERVES 100 \$350

MARINATED GRILLED VEGETABLE DISPLAY

PORTABELLA MUSHROOMS, BELL PEPPERS, ZUCCHINI, EGGPLANT, ASPARAGUS, GREEN SNAP
BEANS, SQUASH, CARROTS, AND RED ONIONS WITH HONEY DIJON MUSTARD DIP

SERVES 50 \$190

SERVES 100 \$365

MEDITERRANEAN BRIE

WHEEL OF BRIE LAYERED WITH SUN-DRIED TOMATO PURÉE; TOPPED WITH ROASTED RED
PEPPERS, KALAMATA OLIVES, PESTO, PINE NUTS, AND CAPERS SERVED WITH WATER
CRACKERS AND BAGUETTE SLICES

1 KILO WHEEL \$100

2 KILO WHEEL \$185

SOUTHWESTERN FAJITA BAKED BRIE

WRAPPED IN TOMATO FLOUR TORTILLA WITH SPICY SAUTÉED ONIONS, PEPPERS AND CILANTRO
AND SERVED WITH TORTILLA AND PITA CHIPS

SERVES 35 \$100

SERVES 70 \$185

QUESADILLA DISPLAY

ASSORTMENT OF 3 VARIETIES OF QUESADILLAS WITH SOUR CREAM AND SALSA
WILD MUSHROOM AND GRUYERE

CHICKEN, PEPPERS, ONION, MANCHEGO AND CILANTRO

CHIHUAHUA CHEESE, BLACK BEAN, PEPPERS AND ONIONS

SERVES 50 \$210

SERVES 100 \$405

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HORS D'OEUVRES DISPLAYS

SHRIMP DISPLAY

SERVED WITH WRATH OF FORUM COCKTAIL SAUCE, AND LEMON SLICES
WE USE 21/25 SIZE SHRIMP PER POUND

100 SHRIMP	\$280
200 SHRIMP	\$545
300 SHRIMP	\$805

FRUIT DISPLAY

A MÉLANGE OF FRESH MELON, GRAPES, BERRIES, PINEAPPLE, KIWI, STAR FRUIT AND MANGO WITH POPPY SEED YOGURT DIP

SERVES 50	\$180
SERVES 100	\$350

BRUSCHETTA DISPLAY

GRILLED BAGUETTE SLICES RUBBED WITH GARLIC, SEA SALT AND OLIVE OIL
ACCOMPANIED BY 3 BRUSCHETTA TOPPINGS

- GOAT CHEESE, CREAM CHEESE AND MARINARA SAUCE
- BASIL, TOMATO AND GARLIC
- EGGPLANT CAPONATA

SERVES 50	\$185
SERVES 100	\$360

TORTA AND DIP DISPLAY

VERMONT FARMS BASIL PINE NUT TORTA, SMOKED SALMON TORTA, CON QUESO DIP,
GARDEN VEGETABLE DIP AND SPINACH DIP, SERVED WITH CRACKERS AND MINI TOASTS

SERVES 50	\$195
SERVES 100	\$380

ASIAN PLATTER DISPLAY

POT STICKERS, EGG ROLLS, CHINESE CHICKEN SALAD, MANGO COLESLAW AND TERIYAKI
CHICKEN SKEWERS, SERVED WITH SESAME-SOY DIPPING SAUCE AND SWEET AND SOUR
SAUCE

SERVES 50	\$305
SERVES 100	\$600

POACHED SALMON DISPLAY

A FULL SIDE OF SALMON POACHED IN A COURT BOUILLON AND DECORATED ARTFULLY
WITH CUCUMBERS, ONIONS, EGGS AND CAPERS AND DILL CREAM SAUCE

SERVES 25	\$120
SERVES 50	\$215

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HORS D'OEUVRES DISPLAYS

TEX-MEX PLATTER

SHREDDED BBQ BEEF, PORK, AND CHICKEN TAMALES, SPICY PEPPER AND ONION SAUTÉ ROASTED CORN AND BLACK BEAN SALSA, PICO DE GALLO, AND MEXICAN PAPAYA WEDGES, SERVED WITH SOUR CREAM, FRESH SLICED LIMES, TORTILLA CHIPS AND SILVER FLOUR TORTILLAS

SERVES 50 \$305

SERVES 100 \$595

LAVOSH AND TORTILLA DISPLAY

ARMENIAN FLATBREADS AND TORTILLAS WITH AN ASSORTMENT OF FILLINGS (SELECT 3 VARIETIES)

- HUMMUS, TABOULI, ARTICHOKE, AND CUCUMBERS
- GRILLED PORTABELLA MUSHROOMS, BACON, LETTUCE AND PESTO
- GOAT CHEESE, TOMATOES, AVOCADO AND CUCUMBERS
- TRIPLE MUSTARD CHICKEN SALAD WITH SWISS CHEESE
- SMOKED BOAR'S HEAD TURKEY, SWISS AND HONEYCUP MUSTARD

SERVES 50 \$230

SERVES 100 \$450

SUSHI DISPLAY

ASSORTED VEGETABLE ROLLS, CALIFORNIA ROLLS, TUNA ROLLS AND SASHIMI SERVED WITH SOY DIPPING SAUCE, PICKLED GINGER AND WASABI

SERVES 50 \$355

SERVES 100 \$700

CHARCUTERIE PLATTER

PÂTÉ DE CHAMPAGNE, ITALIAN SALAMI, PROSCIUTTO, MORTADELLA AND SMOKED MAINE SALMON WITH CORNICHONS, CAPER BERRIES, DEVEILED EGGS, THREE MUSTARDS AND CRUSTINI AND CRACKERS

SERVES 50 \$305

SERVES 100 \$600

MINIATURE SANDWICH DISPLAY

TRIPLE MUSTARD CHICKEN SALAD, ROAST TURKEY AND BRIE, HAM AND CHEDDAR, AND ROAST BEEF WITH BLUE CHEESE DRESSING, SERVED WITH MAYONNAISE AND MUSTARD (2 SANDWICHES PER PERSON)

SERVES 50 \$205

SERVES 100 \$400

PICO DE GALLO SALSITA

TOMATOES, CILANTRO, JALAPEÑOS, JICAMA AND RED ONIONS SURROUNDED BY BLACK BEAN AND CORN SALSA AND SERVED WITH A VARIETY OF ARTISAN TORTILLA CHIPS

SERVES 50 \$165

SERVES 100 \$320

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Last Revised July 2008

HORS D'OEUVRE ACTION STATIONS

ADD TO YOUR EVENT—EACH STATION MUST BE ACCOMPANIED BY AN EVENT OR A LA CARTE TO AN HORS D'OEUVRES PARTY; THEY ARE NOT STAND ALONE.

CHEF /ATTENDANT FEES ARE \$125.00 FOR EACH ACTION STATION

CARVING STATIONS

ENJOY YOUR SELECTION OF MEAT OR SEAFOOD CARVED TO ORDER
CARVING STATIONS MUST BE ACCOMPANIED BY AN UNIFORMED CHEF OR SERVER
ALL CARVING STATIONS INCLUDE SILVER DOLLAR ROLLS AND CONDIMENTS.

CORNED STEAMSHIP OF BEEF

(MINIMUM 150 PEOPLE)
MARINATED AND CORNED IN A BRINE, THEN ROASTED TO PERFECTION
WITH DIJON MUSTARD, HORSERADISH SAUCE AND MAYONNAISE
\$6 PER PERSON

ROAST TENDERLOIN OF BEEF

(MINIMUM 20 PEOPLE)
WITH PEPPERCORN MERLOT SAUCE, MAYONNAISE, WHOLE-GRAIN MUSTARD
\$8 PER PERSON

STEAMSHIP OF BEEF

(MINIMUM 150 PEOPLE)
WHOLE SEASONED STEAMSHIP OF BEEF
SERVED WITH DIJON MUSTARD, MAYONNAISE AND HORSERADISH SAUCE
\$5 PER PERSON

OVEN-ROASTED FRESH TURKEY

(MINIMUM 20 PEOPLE)
FRESH AMISH TURKEY
SERVED WITH CRANBERRY CHUTNEY, MAYONNAISE AND DIJON MUSTARD
\$4 PER PERSON

SMOKED PORK LOIN

(MINIMUM 20 PEOPLE)
SMOKED FRESH IN FORUM KITCHEN IN-HOUSE
SERVED WITH BRAZILIAN MUSTARD GLAZE, MAYONNAISE AND WHOLE-GRAIN MUSTARD
\$5 PER PERSON

MINT MARINATED LEG OF LAMB

(MINIMUM 20 PEOPLE)
WITH TZATZIKI SAUCE, WHOLE GRAIN MUSTARD, HUMMUS AND ROSEMARY INFUSED
OLIVE OIL
\$6 PER PERSON

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CHEF /ATTENDANT FEES ARE \$125.00 FOR EACH ACTION STATION

CARVING STATIONS

(CONTINUED)

SMOKED HERB-CRUSTED BEEF TENDERLOIN

(MINIMUM 20 PEOPLE)

WITH BOURBON DEMI-GLACE

\$8 PER PERSON

PORK TENDERLOIN

(MINIMUM 20 PEOPLE)

SERVED WITH BRAZILIAN MUSTARD GLAZE, MAYONNAISE AND WHOLE-GRAIN MUSTARD

\$6 PER PERSON

ROAST PRIME RIB OF BEEF

(MINIMUM 20 PEOPLE)

SERVED WITH FRESH GRATED HORSERADISH, HORSERADISH SAUCE AND AU JUS

\$7 PER PERSON

APPLEWOOD SMOKED NEW YORK STRIP LOIN

(MINIMUM 20 PEOPLE)

WITH SHALLOT PEPPERCORN SAUCE

\$7 PER PERSON

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HORS D'OEUVRE ACTION STATIONS

ADD TO YOUR EVENT—EACH STATION MUST BE ACCOMPANIED BY AN EVENT OR A LA CARTE TO AN HORS D'OEUVRES PARTY; THEY ARE NOT STAND ALONE.

CHEF /ATTENDANT FEES ARE \$125.00 FOR EACH ACTION STATION

PASTA STATION

(SELECT 2)

UNIFORMED CHEF PREPARING CUTS OF PASTA WITH A VARIETY OF SAUCES

PENNE WITH PANCETTA AND SUN-DRIED TOMATOES SERVED WITH A BRIE CREAM SAUCE

RIGATONI WITH VEAL BOLOGNAISE

PAPPARDELLE WITH A FRESH LAMB RAGOUT

ORECCHIETTE WITH BROCCOLI RABE, SPICY ITALIAN SAUSAGE AND PARMESAN

TAGLIATELLE WITH WALNUTS AND A GORGONZOLA CREAM SAUCE

\$11 PER PERSON

STIR FRY

(SELECT 2)

UNIFORMED CHEF PREPARING STIR FRY WITH A VARIETY OF SAUCES

CHOICE OF BEEF, CHICKEN, SHRIMP, OR VEGETARIAN

CHOICE OF THE FOLLOWING CONDIMENTS:

VEGETABLES:

BOK CHOY

SNOW PEAS

BEAN SPROUTS

SWEET PEPPERS

RED ONIONS

BROCCOLI

WATER CHESTNUTS

GARLIC

FRIED TOFU

CONDIMENTS:

SOY SAUCE

GARLIC SAUCE

SPICY MUSTARD SAUCE

ORGANIC MISO SAUCE

SERVED WITH FRIED RICE, WHITE RICE, OR ASIAN NOODLES

\$12 PER PERSON

OMELET STATION

UNIFORMED CHEF PREPARING OMELETS AND EGGS TO ORDER

HAM, PEPPERS, ONIONS, SHRIMP, CHEDDAR, SWISS, MONTEREY JACK, SMOKED SALMON,

SALSA, BACON, AND SAUSAGE

\$6 PER PERSON

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HORS D'OEUVRES PARTY ONE

BUFFET DISPLAYS

INTERNATIONAL CHEESE PLATTER

WITH MANCHEGO, EMMENTAL SWISS, BRIE COURRONE, CANADIAN CHEDDAR,
CAPRIOLE GOAT CHEESE, AND STILTON BLUE
SERVED WITH CRACKERS AND FRESH FRUIT

CRUDITÉS DISPLAY

WITH BABY CARROTS, CELERY, CAULIFLOWER BUDS, BROCCOLI FLORETS, WHOLE
MUSHROOMS, JULIENNE OF RED BELL PEPPERS, BLANCHED GREEN BEANS, WAX BEANS,
ASPARAGUS, GREEN ONIONS AND SLICED CUCUMBERS
CHOICE OF SPINACH OR ARTICHOKE PARMESAN DIP

BRUSCHETTA DISPLAY

GRILLED BAGUETTE SLICES RUBBED WITH GARLIC, SEA SALT AND OLIVE OIL.
ACCOMPANIED BY 3 BRUSCHETTA TOPPINGS:
• GOAT CHEESE, CREAM CHEESE AND MARINARA SAUCE
• BASIL, TOMATO AND GARLIC
• EGGPLANT CAPONATA

COLD HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

HOT HORS D'OEUVRES

PLEASE SELECT 2 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

DESSERT

ASSORTED MINIATURE PASTRIES
CHEF'S CHOICE
CHOCOLATE CARMEL BROWNIES
CHOCOLATE DIPPED STRAWBERRIES
CHOCOLATE STRUDEL
RUGELACH
LEMON TARTS
FRESH FRUIT TARTS
CHOCOLATE MACADAMIA NUT TARTS
ALMOND TOSKA

\$24 PER PERSON

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HORS D'OEUVRES PARTY TWO

BUFFET DISPLAYS

DIP PLATTER

WITH SMOKED SALMON DIP, CON QUESO DIP, ARTICHOKE PARMESAN DIP AND HUMMUS, SERVED WITH PITA CHIPS AND TORTILLA CHIPS

INTERNATIONAL CHEESE PLATTER

WITH MANCHEGO, EMMENTAL SWISS, BRIE COURRONE, CANADIAN CHEDDAR, CAPRIOLE GOAT CHEESE AND STILTON BLUE
SERVED WITH CRACKERS AND FRESH FRUIT

ASIAN PLATTER DISPLAY

POT STICKERS, EGG ROLLS, CHINESE CHICKEN SALAD, MANGO COLESLAW AND TERIYAKI CHICKEN SKEWERS, SERVED WITH SESAME-SOY DIPPING SAUCE AND SWEET AND SOUR SAUCE.

CRUDITÉS DISPLAY

WITH BABY CARROTS, CELERY, CAULIFLOWER BUDS, BROCCOLI FLORETS, WHOLE MUSHROOMS, JULIENNE OF RED BELL PEPPER, BLANCHED GREEN BEANS, WAX BEANS, ASPARAGUS, GREEN ONIONS AND SLICED CUCUMBERS
CHOICE OF SPINACH OR ARTICHOKE PARMESAN DIP

COLD HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

HOT HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

CARVING STATION

(SELECT 1)

SMOKED BEEF BRISKET

SERVED WITH SILVER DOLLAR ROLLS, MAYONNAISE, MUSTARD AND HORSERADISH

ROAST PORK TENDERLOIN

SERVED WITH BRAZILIAN MUSTARD MAYONNAISE AND SILVER DOLLAR ROLLS

DESSERT

ASSORTED MINIATURE PASTRIES

CHEF'S CHOICE OF CHOCOLATE CARMEL BROWNIES, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE STRUDEL, RUGELACH, LEMON TARTS, FRESH FRUIT TARTS, CHOCOLATE MACADAMIA NUT TARTS, ALMOND TOSKA

\$29.00 PER PERSON

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HORS D'OEUVRES PARTY THREE

BUFFET DISPLAYS

DIP AND TORTA PLATTER

BASIL PINE NUT TORTA AND SMOKED SALMON TORTA
WITH CON QUESO DIP, ARTICHOKE PARMESAN DIP AND SPINACH DIP
SERVED WITH PITA CHIPS AND TORTILLA CHIPS

INTERNATIONAL CHEESE PLATTER

6 VARIETIES OF DOMESTIC AND INTERNATIONAL CHEESES
MANCHEGO, EMMENTAL SWISS, BRIE COURRONE, CANADIAN CHEDDAR,
CAPRIOLE GOAT CHEESE, AND STILTON BLUE
SERVED WITH CRACKERS AND FRESH FRUIT

CRUDITÉS DISPLAY

BABY CARROTS, CELERY, CAULIFLOWER BUDS, BROCCOLI FLORETS, WHOLE MUSHROOMS,
JULIENNE OF RED BELL PEPPER, BLANCHED GREEN BEANS, WAX BEANS, ASPARAGUS,
GREEN ONIONS AND SLICED CUCUMBERS
CHOICE OF SPINACH OR ARTICHOKE PARMESAN DIP

BRUSCHETTA PLATTER

BAGUETTE SLICES RUBBED WITH GARLIC, OLIVE OIL AND SEA SALT
GOAT CHEESE, CREAM CHEESE AND MARINARA SAUCE
BASIL TOMATO AND GARLIC
EGGPLANT CAPONATA

LAVOSH AND TORTILLA DISPLAY

ARMENIAN FLATBREADS AND TORTILLAS WITH AN ASSORTMENT OF FILLINGS
(SELECT 3 VARIETIES)

- HUMMUS, TABOULI, ARTICHOKE, AND CUCUMBERS
- GRILLED PORTABELLA MUSHROOMS, BACON, LETTUCE AND PESTO
- GOAT CHEESE, TOMATOES, AVOCADO, AND CUCUMBERS
- TRIPLE MUSTARD CHICKEN SALAD, WITH SWISS CHEESE
- SMOKED BOAR'S HEAD TURKEY, SWISS, AND HONEYCUP MUSTARD

COLD HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

HOT HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

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HORS D'OEUVRES PARTY THREE

(CONTINUED)

CARVING STATION

(SELECT 1)

SMOKED PORK LOIN

SERVED WITH HORSERADISH, WHOLE-GRAIN MUSTARD AND MAYONNAISE
AND SILVER DOLLAR ROLLS

ROAST NEW YORK STRIP LOIN

WITH SMOKED BACON DEMI-GLACE OR BOURBON BROWN SUGAR DEMI-GLACE

PASTA STATION

PENNE PASTA WITH FRESH SPINACH AND RICOTTA WITH TOMATO BASIL SAUCE
TRI-COLOR TORTELLINI WITH PESTO CREAM SAUCE
ASSORTED BREADS AND BREADSTICKS

DESSERT

ASSORTED MINIATURE PASTRIES
CHEF'S CHOICE OF CHOCOLATE CARMEL BROWNIES, CHOCOLATE DIPPED STRAWBERRIES,
CHOCOLATE STRUDEL, RUGELACH, LEMON TARTS, FRESH FRUIT TARTS, CHOCOLATE
MACADAMIA NUT TARTS, ALMOND TOSKA

\$33.00 PER PERSON

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HORS D'OEUVRES PARTY FOUR

BUFFET DISPLAYS

DIP AND TORTA PLATTER

BASIL PINE NUT TORTA AND SMOKED SALMON TORTA
WITH CON QUESO DIP, ARTICHOKE PARMESAN DIP AND SPINACH DIP
SERVED WITH PITA CHIPS AND TORTILLA CHIPS

INTERNATIONAL CHEESE PLATTER

WITH MANCHEGO, EMMENTAL SWISS, BRIE COURRONE, CANADIAN CHEDDAR,
CAPRIOLE GOAT CHEESE, AND STILTON BLUE
SERVED WITH CRACKERS AND FRESH FRUIT

CRUDITÉS DISPLAY

BABY CARROTS, CELERY, CAULIFLOWER BUDS, BROCCOLI FLORETS, WHOLE MUSHROOMS,
JULIENNE OF RED BELL PEPPER, BLANCHED GREEN BEANS, WAX BEANS, ASPARAGUS,
GREEN ONIONS AND SLICED CUCUMBERS
YOUR CHOICE OF SPINACH OR ARTICHOKE PARMESAN DIP

BRUSCHETTA PLATTER

BAGUETTE SLICES RUBBED WITH GARLIC, OLIVE OIL AND SEA SALT
GOAT CHEESE, CREAM CHEESE AND MARINARA SAUCE
BASIL TOMATO AND GARLIC
EGGPLANT CAPONATA

SHRIMP DISPLAY

JUMBO SHRIMP WITH WRATH OF FORUM KOCKTAIL SAUCE
LEMONS AND HERBS

COLD HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

HOT HORS D'OEUVRES

PLEASE SELECT 3 FROM OUR EXTENSIVE HORS D'OEUVRES SELECTION

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HORS D'OEUVRES PARTY FOUR

(CONTINUED)

CARVING STATION

(SELECT 1)

ROAST TENDERLOIN OF BEEF

WITH HORSERADISH, WHOLE-GRAIN MUSTARD AND MAYONNAISE
AND SILVER DOLLAR ROLLS

ROAST NEW YORK STRIP LOIN

WITH SMOKED BACON DEMI-GLACE OR BOURBON BROWN SUGAR DEMI-GLACE

PASTA STATION

PENNE PASTA WITH FRESH SPINACH AND RICOTTA WITH TOMATO BASIL SAUCE
TRI-COLOR TORTELLINI WITH PESTO CREAM SAUCE
SERVED WITH ASSORTED BREADS

DESSERT

ASSORTED MINIATURE PASTRIES
CHEF'S CHOICE OF CHOCOLATE CARMEL BROWNIES, CHOCOLATE DIPPED STRAWBERRIES,
CHOCOLATE STRUDEL, RUGELACH, LEMON TARTS, FRESH FRUIT TARTS, CHOCOLATE
MACADAMIA NUT TARTS, ALMOND TOSKA

\$38 PER PERSON

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HORS D'OEUVRES STATION PARTY

STATION ONE

SALAD STATION PLEASE SELECT 4 SALADS

SERVED WITH WIRE BASKETS FILLED WITH ASSORTED ROLLS, LEMON ROSEMARY FLATBREAD AND BLUE CHEESE FLATBREAD WITH OLIVE BUTTER AND BUTTER BALLS

CAPRESE SALAD

FRESH MOZZARELLA, TOMATOES, PESTO AND BASIL VINAIGRETTE DRESSING

GRILLED TERIYAKI MARINATED ASPARAGUS

WITH RED BELL PEPPERS

MIXED FIELD GREENS

WITH BLUE CHEESE, SPICED PECANS AND CHERRY GRAPE TOMATOES WITH A RASPBERRY VINAIGRETTE DRESSING

PENNE PASTA WITH ASPARAGUS, PARMESAN AND ROASTED GRAPE TOMATOES

FRENCH GREEN BEANS, ARTICHOKE, WILD MUSHROOMS AND BELL PEPPERS

WITH CHAMPAGNE VINAIGRETTE

FORUM SALAD

MIXED FIELD GREENS WITH CANDIED ALMONDS, ONION CONFIT, CHERRY GRAPE TOMATOES SERVED WITH ROASTED RED PEPPER VINAIGRETTE

SPINACH SALAD

WITH STRAWBERRIES, MANDARIN ORANGES AND POPPYSEED VINAIGRETTE DRESSING

SEASONAL GREENS

WITH SOPPRESSATA, PARMESAN REGGIANO, PINK GRAPEFRUIT AND CHERRY GRAPE TOMATOES WITH BASIL VINAIGRETTE

ROMAINE WITH GRILLED ASPARAGUS

GARBANZO BEANS, FETA, AND ROASTED RED PEPPERS WITH CRISPY LAVOSH AND LEMON HONEY THYME VINAIGRETTE

CURLY ENDIVE AND SEASONAL FIELD GREENS

WITH OVEN ROASTED GARLIC TOMATOES, RED ONION AND CUCUMBER SLAW WITH SHERRY VINAIGRETTE DRESSING

FRESH FRUIT DISPLAY

GOLD PINEAPPLE, MELONS, STRAWBERRIES, RASPBERRIES, GRAPES AND KIWI WITH RASPBERRY POPPY SEED YOGURT DIP

ROQUEFORT, GRAPES, PEARS AND MIXED FIELD GREENS

SERVED IN A CUCUMBER RING WITH AN APPLE WALNUT VINAIGRETTE DRESSING

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HORS D'OEUVRES STATION PARTY

STATION ONE

SALAD STATION (CONTINUED)

SUMMER GREENS WITH AVOCADO, RED ONION AND OVEN ROASTED TOMATOES

WITH CHAMPAGNE VINAIGRETTE AND PARMESAN TUILE

HEIRLOOM TOMATOES, ROASTED BEETS, RED ONIONS, MICRO GREENS,

WITH FENNEL AND SIMPLE CIDER VINAIGRETTE

ARUGULA SALAD

WITH ROMAINE LETTUCE, GRAPEFRUIT, ORANGE, AND YELLOW PLUM TOMATOES WITH RED ONIONS, KALAMATA OLIVES
SPICY LEMON VINAIGRETTE DRESSING

FIELD GREENS WITH MARINATED CAPRIOLE GOAT CHEESE, HAZELNUTS AND PEARS

WITH A DIJON MUSTARD VINAIGRETTE

CRUDITÉS DISPLAY

BELL PEPPERS, ASPARAGUS, GREEN SNAP BEANS, BROCCOLI, CAULIFLOWER, CUCUMBERS, CHERRY GRAPE TOMATO AND MUSHROOMS WITH ARTICHOKE AND PARMESAN DIP AND RANCH DIP

MIXED FIELD GREENS

WITH CASHEL BLUE CHEESE, FRESH STRAWBERRIES AND BALSAMIC VINAIGRETTE

MIXED FIELD GREENS

WITH ASPARAGUS, GOAT CHEESE, MARINATED ARTICHOKE AND JULIENNE OF BELLS PEPPERS WITH DIJON MUSTARD VINAIGRETTE

GRILLED EGGPLANT, PORTABELLA MUSHROOMS AND ROASTED RED PEPPERS

HUMMUS, TABOULI AND PHYLLO PIES WITH SPINACH AND FETA

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HORS D'OEUVRES STATION PARTY

STATION TWO

SOUP STATION

PLEASE SELECT 2 HOT SOUPS AND 1 COLD SOUP

Hot Soups

CORN AND PARSNIP BISQUE

RED PEPPER AND BLUE CRAB BISQUE

INTERNATIONAL CHEESE AND POTATO SOUP

TOPPINGS: SOUR CREAM, ROASTED PUMPKIN SEEDS, HALVED BABY RED POTATOES, SAUTÉED SHIITAKE MUSHROOMS, PESTO, TORTILLA STRIPS AND SPICED PECANS
SERVED IN SOUP DEMI-TASSE CUPS

COLD SOUPS

POTATO VICHYSOISE

RED GAZPACHO

GOLDEN GAZPACHO

TOPPINGS: CUCUMBER, CHOPPED ONION, CHOPPED PEPPERS, SOUR CREAM AND SHRIMP
SERVED IN MARTINI GLASSES

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HORS D'OEUVRES STATION PARTY

STATION THREE

SUSHI AND SEAFOOD STATION

PLEASE SELECT 1 OF THE FOLLOWING

SUSHI DISPLAY

TUNA, SMOKED SALMON, EEL, SHRIMP SUSHI, CALIFORNIA ROLL, TUNA ROLL, SALMON ROLL, AVOCADO ROLL AND CARROT ROLL

SERVED WITH WASABI, PICKLED GINGER AND SOY SAUCE

A SUSHI CHEF CAN BE ADDED

\$250.00

CEVICHE STATION

SCALLOPS, TUNA, SHRIMP, LOBSTER

TOPPINGS: PEPPERS, ONIONS, ONIONS, GRAPEFRUIT JUICES, LIME JUICES, LEMON JUICE AND ORANGE JUICE

SERVED IN MARTINI GLASSES

SEAFOOD STATION

SMOKED SALMON LOLLIPOPS

SHRIMP COCKTAIL SHOOTERS WITH COCKTAIL SAUCE, LEMONS AND MICRO GREENS

TUNA TAR TARE WITH AVOCADO AND BLUSH WINE REDUCTION

SERVED IN SHOOTER AND PICK-UPS

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HORS D'OEUVRES STATION PARTY

STATION FOUR

QUESADILLA STATION

PLEASE SELECT 3 OPTIONS

BRIE, PAPAYA AND ONION
CHIPOTLE SHRIMP, CHILES AND TOMA CHEESE
BBQ BUFFALO WITH WILD MUSHROOMS AND JACK CHEESE
CHICKEN QUESADILLA WITH POBLANO PESTO
BARBECUE BEEF WITH MONTEREY JACK CHEESE

TOPPINGS: SHREDDED MANCHEGO, GRAFTON 4 YEAR CHEDDAR, AND PECORINO TOSCANO,
SOUR CREAM, GUACAMOLE, AND HOUSE MADE SALSA

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HORS D'OEUVRES STATION PARTY

STATION FIVE

ENTRÉE CARVING STATION

PLEASE SELECT 2 CARVING ENTREES AND 3 SIDES

CARVING STATION

BEEF TENDERLOIN

WITH CHIPOTLE SALSA, WILD MUSHROOMS DEMI-GLACE, WHOLE GRAIN MUSTARD AND MAYONNAISE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

ADD ADDITIONAL \$2.00 PER PERSON

NY STRIPLOIN

WITH HORSERADISH SAUCE, SMOKED BACON DEMI-GLACE AND MAYONNAISE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

STEAMSHIP OF CORNED BEEF

WITH HORSERADISH SAUCE, WESTERN PEPPER MUSTARD GLAZE CHIPOTLE MAYONNAISE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

SOUTHWEST SPICE RUBBED LOIN OF TUNA

SERVED WITH WASABI MAYONNAISE AND KEY LIME HORSERADISH SAUCE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

AMISH TURKEY BREAST

WITH CRANBERRY CHUTNEY, DIJON MUSTARD AND BASIL MAYONNAISE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

PORK TENDERLOIN

WITH BRAZILIAN MUSTARD GLAZE WITH SILVER DOLLAR ROLLS AND COWBOY BISCUITS

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HORS D'OEUVRES STATION PARTY

STATION FIVE

(CONTINUED)

SIDE ITEMS

ISRAELI COUSCOUS PILAF WITH CURRIED APPLES, AND MACADAMIA NUTS
GARLIC WHITE CHEDDAR AND CHIPOTLE MASHED POTATOES
TRIPLE POTATO PAVE WITH ONION
ST. ANDRE GRATIN POTATOES
LAYERED ROOT VEGETABLE RISOTTO (RED BEETS, GOLDEN BEETS, AND PARSNIP)
WILD MUSHROOM AND WHITE TRUFFLE ORZO RISOTTO
POTATO GRATIN WITH GOAT CHEESE, TOMATOES AND OLIVES
ROASTED GARLIC MASHED POTATOES
RICE PILAF WITH ASPARAGUS, ARTICHOKE, TOMATO AND TRUFFLE OIL
ROASTED TURNIP AND POTATO PUREE
RATATOUILLE VEGETABLES
GRILLED BALSAMIC MARINATED VEGETABLES
YUKON GOLD MASHED POTATOES WITH CARAMELIZED ONIONS
WHITE CHEDDAR CHIPOTLE MASHED POTATOES
GRILLED ARTICHOKE HEARTS WITH TOMATOES, LEMON, GARLIC AND BASIL
CORN PUDDING
ROASTED PORTABELLA MUSHROOMS WITH SAGE VINAIGRETTE, HERBS AND PINENUTS
SHORT GRAIN RICE WITH PIGEON PEAS, TOMATOES AND CARAMELIZED ONIONS
ROASTED POTATOES WITH SMOKED CORN, BACON FIRE ROASTED RED PEPPERS AND
MEXICAN OREGANO
BABY CORN, ANAHEIM CHILES AND OVEN ROASTED TOMATOES, GARLIC AND CILANTRO
MEXICAN BAKED ZUCCHINI WITH EPEZOTE AND CHIHUAHUA CHEESE
GRILLED PEPPERS, AND ONIONS WITH MEXICAN SEASONING
DRUNKEN PINTOS WITH CILANTRO BACON DRESSING
DOUBLE BAKED PARMESAN AND PROSCIUTTO POTATOES

All prices are subject to 22% service charge and State Sales Tax. All prices are subject to change.
Last Revised July 2008

HORS D'OEUVRES STATION PARTY

STATION SIX

PASTA STATION

PLEASE SELECT 2 OPTIONS

YOUR CHOICE OF PASTAS PREPARED BY A UNIFORMED CHEF AND SERVED WITH ASSORTED BREADS

PENNE PASTA

WITH PANCETTA AND SUN-DRIED TOMATOES SERVED WITH A BRIE CREAM SAUCE

PENNE PASTA

WITH FRESH RICOTTA, SPINACH AND TOMATO BASIL SAUCE

TRI COLOR TORTELLINI

WITH GRILLED CHICKEN AND PESTO CREAM SAUCE

FARFALLE PASTA

WITH PROSCIUTTO, PEAS, GRILLED CHICKEN AND PARMESAN CREAM SAUCE

LINGUINE

WITH SHRIMP AND LEMON CHARDONNAY SAUCE

RIGATONI

WITH VEAL BOLOGNAISE

PAPPADELLE

WITH A FRESH LAMB RAGOUT

ORECCHIETTE

WITH BROCCOLI RABE, SPICY ITALIAN SAUSAGE AND PARMESAN

TAGLIATELLE

WITH WALNUTS AND A GORGONZOLA CREAM SAUCE

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HORS D'OEUVRES STATION PARTY STATION SEVEN

CREPE STATION

SAVORY CREPES FILLED WITH:
RATATOUILLE, INDIANA GOAT CHEESE AND BABY SPINACH
AND
CHICKEN, WILD MUSHROOMS AND RICOTTA FONDUE HERB CREAM SAUCE

CREPES FILLED WITH CHOICE OF:
CAVIAR, SALMON CAVIAR, CRÈME FRAICHE, MACHE, SMOKED SALMON AND SOUR CREAM

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HORS D'OEUVRES STATION PARTY STATION EIGHT

TAPAS AND PAELLA STATION

PLEASE SELECT 4 OPTIONS

SPANISH PAELLA

WITH PRAWNS, CHORIZO, MUSSELS AND RICE

CURRIED CHICKEN SAUSAGE STUFFED PETITE PAN SQUASH

WITH SAFFRON TOMATO BROTH

CHORIZO AND SHRIMP BREAD PUDDING SQUARES

PIQUILLO PEPPERS STUFFED

WITH CAPER GOAT CHEESE AND TOASTED SESAME

OLIVE OIL POACHED SHRIMP SATE

WITH LEMON ANCHOVY MAYONNAISE

MINIATURE MANCHEGO AND CORN GRATIN

WITH FRESH PICO DE GALLO

BUFFALO EMPANADA WITH PICKED PEPPERS, GRILLED ONIONS AND PEPPER JACK CHEESE

SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE

BLACK COD BRANDADE CAKES

WITH GRILLED ASPARAGUS AND TRUFFLE OIL

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HORS D'OEUVRES STATION PARTY

STATION NINE

STIR FRY

UNIFORMED CHEF PREPARING STIR FRY WITH A VARIETY OF SAUCES
SERVED WITH FRIED RICE, WHITE RICE, AND ASIAN NOODLES

ENTREES

BEEF
CHICKEN
SHRIMP
FRIED TOFU

VEGETABLES

BOK CHOY
SNOW PEAS
BEAN SPROUTS
SWEET PEPPERS
RED ONIONS
BROCCOLI
WATER CHESTNUTS
GARLIC

SAUCES

SOY SAUCE
GARLIC SAUCE
SPICY MUSTARD SAUCE
ORGANIC MISO SAUCE

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HORS D'OEUVRES STATION PARTY STATION TEN

DESSERT STATION

DESSERT CREPE STATION

SELECT 1

CREPES BRULATOIR

CREAM CHEESE PECAN CREPES

WITH GRAND MARNIER STRAWBERRY SAUCE

CREPES SUZETTE

WITH GRAND MARNIER BUTTER SAUCE

DESSERT BAR

SELECT 5

MARJOLAINE BUTTONS

LEMON TARTS

FRESH FRUIT TARTS - RASPBERRY, STRAWBERRY, KIWI, OR MANDARIN ORANGE

CHOCOLATE MACADAMIA NUT TARTS

CRÈME BRULÉE

CHOCOLATE AND PISTACHIO MOUSSE TARTS

CHOCOLATE CONCORD WITH CHOCOLATE MERINGUE AND CHOCOLATE MOUSSE

SWAN CREAM PUFFS

CHOCOLATE ÉCLAIRS

LAYERED NAPOLEON SLICES

CHOCOLATE AND GRAND MARNIER MOUSSE TARTS

DECADENT DESSERT TABLE

CHOCOLATE ORANGE TORTE

NEW YORK CHEESECAKE

GATEAU TROIS CHOCOLATE TORTE

ASSORTED MINIATURE PASTRIES

FRUIT TARTS, CHOCOLATE ÉCLAIRS, CHOCOLATE MACADAMIA NUT BARQUETTES,

CHOCOLATE DIPPED STRAWBERRIES

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Last Revised July 2008

HORS D'OEUVRES STATION PARTY OPTIONS

FOUR STATION PARTY

\$33 PER PERSON

FIVE STATION PARTY

\$39 PER PERSON

SIX STATION PARTY

\$45 PER PERSON

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BUFFET DINNER MENU (MINIMUM 50)

FORUM BUFFET: PICK 2 SALADS, 2 ENTREES, 2 SIDES AND 2 DESSERTS

GRAND FORUM BUFFET: PICK 3 SALADS, 3 ENTREES, 3 SIDES AND 3 DESSERTS

SALADS

SALAD OF ROMAINE LETTUCE WITH MAYTAG BLUE CHEESE

RED ONION, SPICY PECANS, WITH A MAYTAG BLUE CHEESE DRESSING

SPINACH SALAD WITH STRAWBERRIES, MANDARIN ORANGES, ALMONDS AND POPPY SEED VINAIGRETTE

FRESH FRUIT DISPLAY

FRESH BERRIES, GOLD PINEAPPLE, MELONS, AND GRAPES WITH CHERRY ALMOND DIP

FORUM SALAD

MIXED FIELD GREENS WITH CANDIED ALMONDS, ONION CONFIT, AND CHERRY GRAPE TOMATOES SERVED WITH ROASTED RED PEPPER VINAIGRETTE

ROMAINE WITH GRILLED ASPARAGUS

GARBANZO BEANS, FETA, AND ROASTED RED PEPPERS WITH CRISPY LAVOSH AND LEMON HONEY THYME VINAIGRETTE

BIBB LETTUCE WITH GRAPEFRUIT, TOASTED COCONUT, ROASTED PEANUTS AND SCALLION LIME DRESSING

SALAD OF BUTTER LETTUCE

WITH FRIED CAPERS, BEEFSTEAK TOMATO AND ARTICHOKES WITH PARMESAN TUILE AND FOCCACIA CROUTON RING WITH BALSAMIC SHALLOT VINAIGRETTE

SPINACH AND RADICCHIO SALAD

WITH SHAVED FENNEL, SERRANO HAM, DRIED FIGS, PETITE BASQUE CHARDS AND BROWN MUSTARD VINAIGRETTE

MIXED GREENS WITH COBB SMOKED BACON, RED PEARS, PEPPERED GOAT CHEESE AND MAPLE CIDER VINAIGRETTE

ROMAINE SALAD

WITH ROASTED PARSNIPS, AGED GRUYERE, ALMONDS, DRIED CRANBERRIES AND CREAMY POPPYSEED DRESSING

GARDEN SPINACH SALAD

WITH CRISP PROSCUITTO, SLICED MUSHROOM, HARD BOILED EGGS AND GOAT CHEESE DRESSING

ASIAN PEAR AND TAMARI PECAN SALAD WITH BITTER GREENS, MAYTAG BLUE CHEESE AND SIMPLE PEAR CIDER AND FRESH CRACKED PEPPER

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BUFFET DINNER MENU

ENTRÉES

PENNE PASTA

WITH SUN-DRIED TOMATOES AND PANCETTA IN A BRIE CREAM SAUCE

FARFALLE PASTA

WITH GRILLED CHICKEN BREAST, PROSCIUTTO AND PEAS
WITH A PARMESAN CREAM SAUCE

TRI COLOR TORTELLINI

WITH PESTO CREAM SAUCE AND GRILLED CHICKEN BREAST

PENNE PASTA

WITH FRESH RICOTTA, SPINACH AND TOMATO BASIL SAUCE

SMOKED TOMATO AND MUSHROOM RAVIOLI

WITH ZUCCHINI SLAW AND TRUFFLE POTATO PUREE

ASPARAGUS AND ROASTED EGGPLANT STUFFED SWEET PEPPER

WITH BOURSIN CREAM

STUFFED BREAST OF CHICKEN

WITH SUN-DRIED TOMATOES, PESTO, WALNUTS AND MARSALA WINE SAUCE

CIDER MARINATED AIRLINE BREAST

WITH MOLASSES CHIPOTLE GLAZE

SWEET LEMON GRASS AND GINGER MARINATED AIRLINE CHICKEN

WITH SOUR SOY AND CHILI GLAZE

DRY RUBBED BONELESS CHICKEN BREAST

WITH ESPRESSO-CASCABEL "BBQ" CHUTNEY

STUFFED BREAST OF CHICKEN

WITH HERB BOURSIN CHEESE AND MUSHROOM FONDUE
SERVED WITH HERB CREAM SAUCE

CHICKEN BREAST

STUFFED WITH GARLIC, SPINACH AND ROASTED TOMATOES AND WILD MUSHROOM DEMI-
GLACE

CHICKEN BREAST

STUFFED WITH CAPERS, ARTICHOKE AND GOAT CHEESE WITH LEMON CREAM SAUCE

GRILLED CHICKEN BREASTS

WITH TOASTED FENNEL AND PEPPERCORN IN A NATURAL PAN SAUCE

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BUFFET DINNER MENU

ENTRÉES (CONTINUED)

CHILE AND LIME GLAZED DUCK BREAST

WITH SOY AND CILANTRO

APRICOT GLAZED TURKEY BREAST

WITH ROASTED ONION AND SHALLOT GRAVY

SMOKED AND GRILLED RIBEYE

WITH GARLIC MUSHROOMS AND CARAMELIZED ONIONS IN FORUM HOUSE MADE STEAK SAUCE

SEARED BEEF TENDERLOIN

WITH PEPPERED TART CHERRY COMPOTE

CITRUS AND CORIANDER RUBBED BEEF

WITH ORANGE AND ROASTED GARLIC DEMI-GLACE

TRIPLE MUSTARD CRUSTED FILET OF BEEF

WITH HICKORY SMOKED BACON GLAZE

CRACKED PEPPERCORN CRUSTED N.Y. STRIP

WITH CREOLE MUSTARD CREAM

LEMON HERB MARINATED SALMON

WITH CAPERS AND A CHARDONNAY CREAM

GRILLED MARINATED BARRAMUNDI

WITH RED PEPPER AND PAPAYA CHUTNEY

SEARED ARCTIC CHAR FILET

WITH PARSNIP CREAM

BLACKENED SHRIMP AND SCALLOP SUGAR CANE SKEWERS

WITH SWEET CORN AND PARSLEY BROTH

MISO BUTTERED SALMON

WITH ENGLISH PEA SAUCE

GRILLED SALMON MODENA

WITH BALSAMIC MARINADE

TUSCAN BAKE COD

WITH FRESH TOMATOES, BASIL, GARLIC AND PARMESAN CRUST

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BUFFET DINNER MENU

ENTRÉES (CONTINUED)

BROILED ALASKAN HALIBUT

WITH PERNOD SAUCE

CORNISH GAME HEN

WITH PANCETTA AND MUSHROOMS SERVED WITH A BAROLO DEMI-GLACE

SLOW-ROASTED NY STRIP LOIN

WITH BOURBON DEMI-GLACE

GRILLED BEEF TENDERLOIN

WITH PEPPERCORN MERLOT SAUCE

ROAST BEEF TENDERLOIN

WITH LINGONBERRY THYME DEMI-GLACE

ROAST PRIME RIB OF BEEF IN HERBED SALT CRUST

SERVED AU JUS WITH HORSERADISH SAUCE

BEEF TENDERLOIN ROULADE

WITH PANCETTA, AND WHOLE-GRAIN MUSTARD ACCOMPANIED BY A BEET GLAZE

HAZELNUT CRUSTED BLACK COD

SERVED WITH A SWEET PEA SAUCE

CRISPY THAI STYLE BLACK COD

WITH SPICY TAMARIND GLAZE

SMOKED PORK LOIN

STUFFED WITH WILD MUSHROOMS AND SERVED WITH A MUSHROOM CREAM SAUCE

SAUTÉED PORK TENDERLOIN

WITH PEARS AND MUSTARD PORT SAUCE

SEARED BARRAMUNDI FILET

WITH RED PEPPER PARMESAN ALFREDO SAUCE

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BUFFET DINNER MENU

SIDES

ISRAELI COUSCOUS PILAF WITH CURRIED APPLES AND MACADAMIA NUTS
GARLIC WHITE CHEDDAR AND CHIPOTLE MASHED POTATOES
BABY TOP CARROTS WITH PARSNIP CHARDS, BUTTER PECANS AND FRESH THYME
CANDIED BEETS WITH ORANGE AND CARDAMOM
LEMON BUTTER ARTICHOKE WITH FETA CRUMBLES
ROASTED RED PEPPER AND GARLIC POTATO SOUFFLÉ
POTATO BREAD PUDDING WITH ROSEMARY AND GARLIC
GREEN PEA, SPINACH AND PARMESAN RISOTTO
WILD MUSHROOM AND ARUGULA RISOTTO CAKES
YUKON GOLD MASHED POTATOES WITH CARAMELIZED ONIONS
BALSAMIC GRILLED PORTABELLA AND ROASTED RED PEPPER MEDLEY
BROCCOLINI WITH GARLIC AND BLUE CHEESE BUTTER
ROASTED SWEET POTATOES WITH BROWN SUGAR AND BUTTER
PEAR AND WALNUT RICE
CHARRED GREEN BEANS WITH RED ONION SAMBAL
MEDITERRANEAN STYLE FENNEL, BRAISED WITH GARLIC, TOMATOES AND OREGANO
OVEN ROASTED CARROTS AND BEETS WITH NORTH AFRICAN SPICES
GARLIC SEARED SUGAR SNAP PEAS WITH JULIENNE OF RED BELL PEPPER
STIR FRIED CARROTS WITH SHITAKE MUSHROOMS, PEANUTS AND TAMARI
ROASTED ARTICHOKE, BACON AND CUMIN ROSTI POTATOES
OVEN DRIED TOMATO AND THYME TURNIPS DAUPHINOIS
GRILLED YUKON POTATOES AND SHALLOTS WITH ROSEMARY AND GARLIC BUTTER
GRILLED PEARL ONIONS AND BABY CARROTS WITH CANDIED PROSCIUTTO BUTTER
MARINATED LONG STEM ARTICHOKE WITH OVEN-ROASTED YELLOW TOMATOES
HERB-ROASTED YUKON GOLD POTATOES
MEXICAN BAKED ZUCCHINI WITH QUESO AND CILANTRO
HERB-ROASTED NEW POTATOES
BABY LONG STEM ORGANIC CARROTS WITH FRESH HERB COMPOUND BUTTER
GREEN SNAP BEANS WITH JULIENNE OF RED PEPPERS
GRILLED ARTICHOKE HEARTS WITH TOMATOES, LEMON, GARLIC AND BASIL
GRILLED ASPARAGUS WITH JULIENNE OF CARROTS AND SESAME SEEDS
GRILLED VEGETABLES WITH GARLIC AND HERBS

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BUFFET DINNER MENU

DESSERTS

NEW YORK CHEESE CAKE WITH FRESH FRUIT TOPPING

CHOCOLATE CHEESECAKE RICH VELVETY CHOCOLATE WITH CHOCOLATE COOKIE CRUMB CRUST

CHOCOLATE CARAMEL CHEESECAKE WITH PRALINE PECANS AND CRÈME ANGLAISE SAUCE

NEW YORK CHEESECAKE WITH FRESH LEMON CURD

TURTLE CHEESECAKE: CHOCOLATE CHEESECAKE UNDERNEATH A LAYER OF CARAMEL CHEESECAKE WITH TOASTED PECANS BETWEEN THE LAYERS

KEY LIME CHEESECAKE WITH TOASTED COCONUT DRIED PINEAPPLE CRUST

CARROT CAKE CHEESECAKE

HOMEMADE CARROT CAKE MIXED WITH NEW YORK STYLE CHEESECAKE

CARMEL APPLE CHEESECAKE

SPICED APPLES AND CARAMEL BAKED INTO A CREAMY CHEESECAKE

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TOWER

WILD BERRY AND CHOCOLATE MOUSSE TOWER TOPPED WITH FRESH BERRIES

CHOCOLATE HAZELNUT TOWER WITH FRESH RASPBERRY SAUCE

GÂTEAU TROIS CHOCOLATE TOWER: WHITE, MILK AND DARK CHOCOLATE MOUSSE WITH RED BERRY SAUCE

CHOCOLATE RASPBERRY TOWER WITH GRAND MARNIER SYRUP

RASPBERRY MILK CHOCOLATE TOWER WITH FRESH BERRY SAUCE

KEY LIME TART WITH FRESH RASPBERRIES

LEMON CURD TART WITH FRESH BERRIES (INDIVIDUAL SIZE ONLY)

ALMOND DAQUOISE WITH CARAMELIZED BANANAS AND MILK CHOCOLATE MOCHA MOUSSE

GRAND TIRAMISU: MASCARPONE CHEESE, LADY FINGERS, COCOA POWDER AND WHIPPED CREAM

TRIPLE CHOCOLATE DECADENCE WITH BLACKBERRIES AND RED CURRENT SAUCE

BANANA SPLIT CAKE WITH WHIPPED CREAM, CHERRIES, PINEAPPLE AND CHOCOLATE GANACHE ICING

PEACHES AND CREAM CAKE: ALMOND CAKE FILLED WITH ROASTED PEACHES AND WHIPPED CREAM

GERMAN CHOCOLATE CAKE WITH CREAMY COCONUT PECAN FILLING ICED IN DARK CHOCOLATE GANACHE

LEMON BLUEBERRY CAKE: SPONGE CAKE WITH LEMON MOUSSE AND BLUEBERRIES, ICED IN LEMON ICING

TOASTED ALMOND ORANGE CAKE: LAYERED WITH MILK CHOCOLATE MOUSSE AND MANDARIN ORANGES AND ICED IN CHOCOLATE ORANGE ICING

YUZU TART WITH MANGO MOUSSE, YUZU GELÉE, YUZU CUSTARD AND BUTTER TART

GÂTEAU TROIS CHOCOLATE TORTE: LAYERED DARK CHOCOLATE, MILK CHOCOLATE AND WHITE CHOCOLATE MOUSSE

RED BERRY MOUSSE TORTE WITH FRESH BERRIES AND RED BERRY SAUCE

WILD BERRY AND CHOCOLATE TORTE: WILD BERRY MOUSSE, MILK CHOCOLATE MOUSSE AND VANILLA GENOISE WRAPPED IN MARBLED WHITE AND DARK CHOCOLATE AND TOPPED WITH FRESH BERRIES

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TORTE: DARK CHOCOLATE MOUSSE, CRUNCHY HAZELNUT WAFER, ALMOND HAZELNUT DAQUOISE

CARAMELIZED BANANA AND MILK CHOCOLATE MOCHA MOUSSE TORTE

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BUFFET DINNER MENU

DESSERTS (CONTINUED)

SACHER TORTE: DARK CHOCOLATE MOUSSE, RASPBERRY CRÈME AND RASPBERRY INFUSED CHOCOLATE GENOISE

STRAWBERRY SHORTCAKE TORTE: VANILLA SPONGE CAKE LAYERED WITH VANILLA BEAN BAVARIAN, AND SOAKED STRAWBERRIES AND ICED IN WHITE CHOCOLATE ICING

CHOCOLATE RASPBERRY TORTE: CHOCOLATE SPONGE CAKE LAYERED WITH MILK CHOCOLATE CHAMBORD SILK AND RASPBERRIES AND ICED IN CHOCOLATE ICING

ASSORTED MINIATURE PASTRIES

CHEFS CHOICE OF CHOCOLATE CARAMEL MACADAMIA NUT TART, LEMON CURD TART, KEY LIME TARTS, FRESH FRUIT TART, CAPPUCCINO CUP, CHOCOLATE DIPPED STRAWBERRIES, MINIATURE ÉCLAIRS, ASSORTED PETITE FOURS, CHOCOLATE RASPBERRY ALMOND TOSKA, CHOCOLATE STRUDEL, KUGALACH CHOCOLATE CARMEL BROWNIE

ASSORTED BARS, COOKIES AND BROWNIES

LEMON BARS, RASPBERRY BARS, CHOCOLATE CHIP COOKIES AND BROWNIES

ASSORTED DINNER ROLLS AND LEMON ROSEMARY FLATBREAD WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

EUROPEAN ROAST COFFEES WITH CREAM, SUGAR, SWEET N' LOW AND EQUAL

FORUM BUFFET: \$37.00 PER PERSON GRAND FORUM BUFFET: \$46.00 PER PERSON

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FORUM SPECIAL OCCASION PACKAGE ONE

A FULLY STOCKED BAR WILL BE OPEN THROUGHOUT THE EVENING (MAXIMUM OF 4 HOURS) FEATURING THE FOLLOWING PREMIUM-BRAND LIQUORS: JOHNNIE WALKER RED SCOTCH, TANQUERAY GIN, ABSOLUT VODKA, CUERVO GOLD TEQUILA, RED, WHITE AND BLUSH WINES, ASSORTED IMPORTED AND DOMESTIC BEERS, SOFT DRINKS, JUICES AND MIXERS. ONE BAR AND BARTENDER WILL BE PROVIDED FOR EVERY 75 GUARANTEED GUESTS.

COCKTAIL RECEPTION (1 HOUR)

UNIFORMED WAIT STAFF WITH DECORATED TRAYS WILL BUTLER PASS THE FOLLOWING COLD CANAPÉS AND HOT HORS D'OEUVRES.

COLD CANAPÉS (SELECT 3 FROM HORS D'OEUVRES MENU)

ASSORTED GOAT CHEESE TRUFFLES

PEPPERED PECAN BLINI TOPPED WITH GINGERED APPLE CRUSH
AND MASCARPONE CHEESE

SMOKED SALMON LOLLIPOP

FILET OF BEEF WITH ARUGULA, BLUE CHEESE AND WHOLE ROASTED GARLIC

BLACKENED TUNA NIGIRI WITH MANGO MAYONNAISE

CAMEMBERT WITH FIG TART AND PORT WINE SYRUP SAUCE

SERRANO HAM-WRAPPED ASPARAGUS WITH LEMON OIL

GINGER AND PEPPERCORN MARINATED DUCK BREAST WITH CRANBERRY COMPOTE
ON PETITE TOAST

JUMBO SHRIMP COCKTAIL SHOOTER

ASSORTED CALIFORNIA ROLLS WITH SOY AND PICKLED GINGER AND WASABI

HOT HORS D'OEUVRES (SELECT 3 FROM HORS D'OEUVRES MENU)

SALMON SPRING ROLLS WITH DIPPING SAUCE

CHICKEN NEGAMAKI WITH SPICY RED PEPPER DIPPING SAUCE

BRIE, PAPAYA AND ONION QUESADILLAS

BEEF NEGAMAKI WITH SCALLIONS, GINGER PUREE AND TERIYAKI

MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE SAUCE

CRISPY SCALLOPS WITH HORSERADISH LIME SAUCE

RISOTTO CAKES WITH RADICCHIO

TEMPURA PORTABELLA FRIES WITH DIPPING SAUCE

CARIBBEAN MEATBALLS

WILD MUSHROOM PHYLLO TRIANGLES

SPICY SESAME SHRIMP WITH WASABI MAYONNAISE

SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE

FILET OF BEEF WRAPPED WITH PROSCIUTTO AND ROSEMARY INDUCED DEMI-GLACE

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FORUM SPECIAL OCCASION PACKAGE ONE

(CONTINUED)

DINNER

CHAMPAGNE TOAST

A FORUM TOAST WITH ROTARI BRUT SERVED TO ALL OF YOUR GUESTS

FIRST COURSE

SELECT YOUR CHOICE OF SALAD

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS AND LEMON ROSEMARY FLATBREAD
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

SELECT YOUR CHOICE OF CHICKEN ENTRÉE

ACCOMPANIED BY YOUR CHOICE VEGETABLE AND STARCH

DESSERT

WEDDING CAKE

YOUR CHOICE OF DESIGN, CAKE TYPE AND FILLING
INDIVIDUALIZED TO YOUR SPECIFICATIONS

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$66 PER PERSON

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FORUM SPECIAL OCCASION PACKAGE TWO

A FULLY STOCKED BAR WILL BE OPEN THROUGHOUT THE EVENING (MAXIMUM OF 4 HOURS) FEATURING THE FOLLOWING PREMIUM-BRAND LIQUORS: JOHNNIE WALKER RED SCOTCH, TANQUERAY GIN, ABSOLUT VODKA, CUERVO GOLD TEQUILA, RED, WHITE AND BLUSH WINES, ASSORTED IMPORTED AND DOMESTIC BEERS, SOFT DRINKS, JUICES AND MIXERS. ONE BAR AND BARTENDER WILL BE PROVIDED FOR EVERY 75 GUARANTEED GUESTS.

COCKTAIL RECEPTION (1 HOUR)

UPON ARRIVAL YOUR GUESTS WILL BE GREETED UNIFORMED WAIT STAFF WITH DECORATED TRAYS WHOM WILL BUTLER-PASS THE FOLLOWING COLD CANAPÉS AND HOT HORS D'OEUVRES

COLD CANAPÉS (SELECT 3 FROM HORS D'OEUVRES MENU)

ASSORTED GOAT CHEESE TRUFFLES

PEPPERED PECAN BLINI TOPPED WITH GINGERED APPLE CRUSH
AND MASCARPONE CHEESE

SMOKED SALMON LOLLIPOP

FILET OF BEEF WITH ARUGULA, BLUE CHEESE AND WHOLE ROASTED GARLIC

BLACKENED TUNA NIGIRI WITH MANGO MAYONNAISE

CAMEMBERT WITH FIG TART AND PORT WINE SYRUP SAUCE

SERRANO HAM-WRAPPED ASPARAGUS WITH LEMON OIL

GINGER AND PEPPERCORN MARINATED DUCK BREAST WITH CRANBERRY COMPOTE
ON PETITE TOAST

JUMBO SHRIMP COCKTAIL SHOOTER

ASSORTED CALIFORNIA ROLLS WITH SOY AND PICKLED GINGER AND WASABI

HOT HORS D'OEUVRES (SELECT 3 FROM HORS D'OEUVRES MENU)

SALMON SPRING ROLLS WITH DIPPING SAUCE

CHICKEN NEGAMAKI WITH SPICY RED PEPPER DIPPING SAUCE

BRIE, PAPAYA AND ONION QUESADILLAS

BEEF NEGAMAKI WITH SCALLIONS, GINGER PUREE AND TERIYAKI

MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE SAUCE

CRISPY SCALLOPS WITH HORSERADISH LIME SAUCE

RISOTTO CAKES WITH RADICCHIO

TEMPURA PORTABELLA FRIES WITH DIPPING SAUCE

CARIBBEAN MEATBALLS

WILD MUSHROOM PHYLLO TRIANGLES

SPICY SESAME SHRIMP WITH WASABI MAYONNAISE

SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE

FILET OF BEEF WRAPPED WITH PROSCIUTTO AND ROSEMARY INDUCED DEMI-GLACE

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FORUM SPECIAL OCCASION PACKAGE TWO

(CONTINUED)

DINNER

CHAMPAGNE TOAST

A FORUM TOAST WITH ROTARI BRUT SERVED TO ALL OF YOUR GUESTS

FIRST COURSE

SELECT YOUR CHOICE OF SALAD

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS AND LEMON ROSEMARY FLATBREAD
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

SELECT YOUR CHOICE OF CHICKEN AND BEEF DUO ENTRÉE
ACCOMPANIED BY YOUR CHOICE OF VEGETABLE AND STARCH

THIRD COURSE

CHOCOLATE MOUSSE AND HAZELNUT PRALINE TORTE
WITH FRESH RASPBERRIES AND A RASPBERRY SAUCE

OR

CUSTOM WEDDING CAKE

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$73.00 PER PERSON

All prices are subject to 22% service charge and State Sales Tax. All prices are subject to change.
Last Revised July 2008

FORUM Conference & Events Center; P. 317.558.6060 F. 317.558.6185;
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FORUM SPECIAL OCCASION PACKAGE

THREE

CONNOISSEUR CLUB BAR PACKAGE

A FULLY STOCKED BAR WILL BE OPEN THROUGHOUT THE EVENING (MAXIMUM OF 4 HOURS) FEATURING THE FOLLOWING PREMIUM-BRAND LIQUORS: JOHNNIE WALKER BLACK SCOTCH, BEEFEATER GIN, LEVEL VODKA, CAPTAIN MORGAN'S SPICED RUM, MAKER'S MARK BOURBON, CANADIAN CLUB, CROWN ROYAL, STARBUCK'S COFFEE LIQUEUR, AMARETTO DI SARONNO, CUERVO GOLD TEQUILA, TRIPLE SEC, PEACH SCHNAPPS, SWEET AND DRY VERMOUTH, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE BLUSH WINE, ASSORTED IMPORTED AND DOMESTIC BEERS, SOFT DRINKS, JUICES AND MIXERS. ONE BAR AND BARTENDER WILL BE PROVIDED FOR EVERY 75 GUARANTEED GUESTS.

COCKTAIL RECEPTION (1 HOUR)

UPON ARRIVAL YOUR GUESTS WILL BE GREETED UNIFORMED WAIT STAFF WITH DECORATED TRAYS WHOM WILL BUTLER-PASS THE FOLLOWING COLD CANAPÉS AND HOT HORS D'OEUVRES

COLD CANAPÉS (SELECT 3 FROM HORS D'OEUVRES MENU)

ASSORTED GOAT CHEESE TRUFFLES
PEPPERED PECAN BLINI TOPPED WITH GINGERED APPLE CRUSH
AND MASCARPONE CHEESE
SMOKED SALMON LOLLIPOP
FILET OF BEEF WITH ARUGULA, BLUE CHEESE AND WHOLE ROASTED GARLIC
BLACKENED TUNA NIGIRI WITH MANGO MAYONNAISE
CAMEMBERT WITH FIG TART AND PORT WINE SYRUP SAUCE
SERRANO HAM-WRAPPED ASPARAGUS WITH LEMON OIL
GINGER AND PEPPERCORN MARINATED DUCK BREAST WITH CRANBERRY COMPOTE
ON PETITE TOAST
JUMBO SHRIMP COCKTAIL SHOOTER
ASSORTED CALIFORNIA ROLLS WITH SOY AND PICKLED GINGER AND WASABI

HOT HORS D'OEUVRES (SELECT 3 FROM HORS D'OEUVRES MENU)

SALMON SPRING ROLLS WITH DIPPING SAUCE
CHICKEN NEGAMAKI WITH SPICY RED PEPPER DIPPING SAUCE
BRIE, PAPAYA AND ONION QUESADILLAS
BEEF NEGAMAKI WITH SCALLIONS, GINGER PUREE AND TERIYAKI
MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE SAUCE
CRISPY SCALLOPS WITH HORSERADISH LIME SAUCE
RISOTTO CAKES WITH RADICCHIO
TEMPURA PORTABELLA FRIES WITH DIPPING SAUCE
CARIBBEAN MEATBALLS
WILD MUSHROOM PHYLLO TRIANGLES
SPICY SESAME SHRIMP WITH WASABI MAYONNAISE
SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE
FILET OF BEEF WRAPPED WITH PROSCIUTTO AND ROSEMARY INDUCED DEMI-GLACE

YOU MAY SELECT FROM COMPLETE HORS D'OEUVRES LIST

All prices are subject to 22% service charge and State Sales Tax. All prices are subject to change.
Last Revised July 2008

FORUM SPECIAL OCCASION PACKAGE

THREE (CONTINUED)

DINNER

CHAMPAGNE TOAST

A FORUM TOAST WITH ROTARI BRUT SERVED TO ALL OF YOUR GUESTS

AMUSE BOUCHE (PLEASE SELECT 1)

SMOKED SALMON PARFAIT WITH GRANNY SMITH APPLE
LICORICE EXPLORATOUR BOMB WITH TRIPLE CRÈME CHEESE
MINIATURE ST ANDRE SOUP WITH SHAVED ASPARAGUS AND WHITE TRUFFLE OIL
CRÈME OF BRIE WITH BLUE CHEESE CROUTON
BLACKENED TUNA WITH WASABIKO AND PICKLED GINGER ON A WONTON CHIP
WHITE AND GREEN ASPARAGUS SOUP WITH PARSNIP
SPICED TAPIOCA TIMBALE WITH SALSIFY CREAM AND MANGO CHIP
ROASTED STRAWBERRY MASCARPONE TERRINE
WITH MINT CHIFFONADE AND AMARETTO VANILLA BEAN SYRUP
TUNA TAR TARE WITH AVOCADO AND BLUSH WINE REDUCTION
POTATO PETAL WITH CREMINI MUSHROOMS AND A DOLLOP OF CRÈME FRAICHE
CAMEMBERT AND FIG TART WITH PORT SYRUP
MINIATURE BLUE CHEESE AND APPLE MILLE FUILLE
SWEET PEA FLAN WITH CRÈME FRAICHE

FIRST COURSE (SELECT YOUR CHOICE OF SALAD)

WIRE BASKET FILLED WITH:
ASSORTED DINNER ROLLS AND LEMON ROSEMARY FLATBREAD
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

SELECT YOUR CHOICE BEEF AND FISH DUO ENTRÉE OR BEEF AND CHICKEN DUO
ENTRÉE

ACCOMPANIED BY YOUR CHOICE OF VEGETABLE AND STARCH

THIRD COURSE

CHOCOLATE MOUSSE AND HAZELNUT PRALINE TORTE

WITH FRESH RASPBERRIES AND A RASPBERRY SAUCE

OR

CUSTOM WEDDING CAKE

MIGNARDISE

YOUR CHOICE OF A CHOCOLATE DIPPED STRAWBERRY OR DELICATE CHOCOLATE
TRUFFLE

DISPLAYED AT EACH PLACETIME

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Last Revised July 2008

FORUM SPECIAL OCCASION PACKAGE

THREE

(CONTINUED)

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

HOUSE RED AND WHITE WINE

GUESTS WILL BE OFFERED A CHOICE BETWEEN OUR SELECTIONS OF HOUSE WINES
THROUGHOUT THE COURSE OF THE MEAL

\$84.00 PER PERSON

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FORUM SPECIAL OCCASION PACKAGE FOUR

CONNOISSEUR CLUB BAR PACKAGE

A FULLY STOCKED BAR WILL BE OPEN THROUGHOUT THE EVENING (MAXIMUM OF 5 HOURS) FEATURING THE FOLLOWING PREMIUM-BRAND LIQUORS: JOHNNIE WALKER BLACK SCOTCH, BEEFEATER GIN, LEVEL VODKA, CAPTAIN MORGAN'S SPICED RUM, MAKER'S MARK BOURBON, CANADIAN CLUB, CROWN ROYAL, STARBUCK'S COFFEE LIQUEUR, AMARETTO DI SARONNO, CUERVO GOLD TEQUILA, TRIPLE SEC, PEACH SCHNAPPS, SWEET AND DRY VERMOUTH, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE BLUSH WINE, ASSORTED IMPORTED AND DOMESTIC BEERS, SOFT DRINKS, JUICES AND MIXERS. ONE BAR AND BARTENDER WILL BE PROVIDED FOR EVERY 75 GUARANTEED GUESTS.

COCKTAIL RECEPTION (1 HOUR)

UPON ARRIVAL YOUR GUESTS WILL BE GREETED UNIFORMED WAIT STAFF WITH DECORATED TRAYS WHOM WILL BUTLER-PASS THE FOLLOWING COLD CANAPÉS AND HOT HORS D'OEUVRES

COLD CANAPÉS (SELECT 3 FROM HORS D'OEUVRES MENU)

ASSORTED GOAT CHEESE TRUFFLES
PEPPERED PECAN BLINI TOPPED WITH GINGERED APPLE CRUSH
AND MASCARPONE CHEESE
SMOKED SALMON LOLLIPOP
FILET OF BEEF WITH ARUGULA, BLUE CHEESE AND WHOLE ROASTED GARLIC
BLACKENED TUNA NIGIRI WITH MANGO MAYONNAISE
CAMEMBERT WITH FIG TART AND PORT WINE SYRUP SAUCE
SERRANO HAM-WRAPPED ASPARAGUS WITH LEMON OIL
GINGER AND PEPPERCORN MARINATED DUCK BREAST WITH CRANBERRY COMPOTE
ON PETITE TOAST
JUMBO SHRIMP COCKTAIL SHOOTER
ASSORTED CALIFORNIA ROLLS WITH SOY AND PICKLED GINGER AND WASABI

HOT HORS D'OEUVRES (SELECT 3 FROM HORS D'OEUVRES MENU)

SALMON SPRING ROLLS WITH DIPPING SAUCE
CHICKEN NEGAMAKI WITH SPICY RED PEPPER DIPPING SAUCE
BRIE, PAPAYA AND ONION QUESADILLAS
BEEF NEGAMAKI WITH SCALLIONS, GINGER PUREE AND TERIYAKI
MINIATURE CRAB CAKES WITH RED PEPPER REMOULADE SAUCE
CRISPY SCALLOPS WITH HORSERADISH LIME SAUCE
RISOTTO CAKES WITH RADICCHIO
TEMPURA PORTABELLA FRIES WITH DIPPING SAUCE
CARIBBEAN MEATBALLS
WILD MUSHROOM PHYLLO TRIANGLES
SPICY SESAME SHRIMP WITH WASABI MAYONNAISE
SHRIMP FRITTATA WITH SPICY LEMON HOLLANDAISE
FILET OF BEEF WRAPPED WITH PROSCIUTTO AND ROSEMARY INDUCED DEMI-GLACE

YOU MAY SELECT FROM COMPLETE HORS D'OEUVRES LIST

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Last Revised July 2008

FORUM SPECIAL OCCASION PACKAGE

FOUR

(CONTINUED)

DINNER

CHAMPAGNE TOAST

A FORUM TOAST WITH ROTARI BRUT SERVED TO ALL OF YOUR GUESTS

AMUSE BOUCHE

PLEASE SELECT 1

SMOKED SALMON PARFAIT WITH GRANNY SMITH APPLE
LICORICE EXPLORATOUR BOMB WITH TRIPLE CRÈME CHEESE
MINIATURE ST ANDRE SOUP WITH SHAVED ASPARAGUS AND WHITE TRUFFLE OIL
CRÈME OF BRIE WITH BLUE CHEESE CROUTON
BLACKENED TUNA WITH WASABIKO AND PICKLED GINGER ON A WONTON CHIP
WHITE AND GREEN ASPARAGUS SOUP WITH PARSNIP
SPICED TAPIOCA TIMBALE WITH SALSIFY CREAM AND MANGO CHIP
ROASTED STRAWBERRY MASCARPONE TERRINE
WITH MINT CHIFFONADE AND AMARETTO VANILLA BEAN SYRUP
TUNA TAR TARE WITH AVOCADO AND BLUSH WINE REDUCTION
POTATO PETAL WITH CREMINI MUSHROOMS AND A DOLLOP OF CRÈME FRAICHE
CAMEMBERT AND FIG TART WITH PORT SYRUP
MINIATURE BLUE CHEESE AND APPLE MILLE FUILLE
SWEET PEA FLAN WITH CRÈME FRAICHE

FIRST COURSE

YOUR CHOICE OF SALAD

WIRE BASKET FILLED WITH:
ASSORTED DINNER ROLLS AND LEMON ROSEMARY FLATBREAD
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

INTERMEZZO

YOUR CHOICE OF SORBET
LEMON, RASPBERRY, GRAPEFRUIT, AVOCADO OR GINGER

SECOND COURSE

SELECT YOUR CHOICE OF BEEF AND FISH DUO ENTRÉE OR BEEF AND CHICKEN DUO
ENTRÉE

ACCOMPANIED BY YOUR CHOICE OF VEGETABLE AND STARCH

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FORUM SPECIAL OCCASION PACKAGE

FOUR

(CONTINUED)

THIRD COURSE

CHOCOLATE MOUSSE AND HAZELNUT PRALINE TORTE
WITH FRESH RASPBERRIES AND A RASPBERRY SAUCE

OR

CUSTOM WEDDING CAKE

MIGNARDISE

YOUR CHOICE OF A CHOCOLATE DIPPED STRAWBERRY OR ASSORTED CHOCOLATE TRUFFLES

DISPLAYED AT EACH PLACETIME

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

HOUSE RED AND WHITE WINE

GUESTS WILL BE OFFERED A CHOICE BETWEEN OUR SELECTIONS OF HOUSE WINES
THROUGHOUT THE COURSE OF THE MEAL

\$89.00 PER PERSON

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PLATED DINNER MENU 1

FIRST COURSE

MIXED GREENS

WITH SPICED PECANS AND BLUE CHEESE WITH A RASPBERRY VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH
FRENCH BUTTERBALLS AND OLIVE BUTTER

SECOND COURSE

BLACK COD WITH BOURSIN AND PINENUT CRUST

WITH A SWEET PEA GARLIC CREAM SAUCE

GRUYERE AND NUTMEG GRATIN POTATOES AND FRENCH GREEN BEANS WITH JULIENNE OF
BELL PEPPERS

THIRD COURSE

TROIS CHOCOLATE TOWER WITH RED BERRY SAUCE

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE

WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$39.00 PER PERSON

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PLATED DINNER MENU 2

FIRST COURSE

MESCLUN GREENS WITH AVOCADO, RED ONION AND ROASTED TOMATOES WITH
CHAMPAGNE VINAIGRETTE AND PARMESAN TUILE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

STUFFED BREAST OF CHICKEN WITH SUN-DRIED TOMATOES, PESTO AND WALNUTS
WITH MARSALA WINE SAUCE

WITH

LEMON HERB MARINATED SALMON

WITH CAPERS AND CHARDONNAY CREAM SAUCE

SERVED WITH LEMON ROSEMARY ORZO PILAF AND ASPARAGUS BUNDLES

THIRD COURSE

GÂTEAU TROIS CHOCOLATE MOUSSE WITH RED BERRY SAUCE

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE

WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$35.00 PER PERSON

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PLATED DINNER MENU 3

FIRST COURSE

ASIAN PEAR AND TAMARI PECAN SALAD
WITH BITTER GREENS, MAYTAG BLUE CHEESE AND SIMPLE PEAR CIDER AND FRESH
CRACKED PEPPER

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

PAN SEARED ARCTIC CHAR WITH SWEET ONION & HERB CREAM SAUCE AND FILET OF BEEF
TENDERLOIN WITH BLUE CHEESE CRUMBLES
ACCOMPANIED WITH: SMOKED CREMINI AND GARLIC BABY BOK CHOY AND FENNEL
RISOTTO

THIRD COURSE

LEMON CURD TART WITH FRESH RASPBERRIES

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$37.00 PER PERSON

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PLATED DINNER MENU 4

FIRST COURSE

MIXED FIELDS

WITH COBB SMOKED BACON, RED PEARS, PEPPERED GOAT CHEESE AND MAPLE
VINAIGRETTE DRESSING

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON RASPBERRY FLATBREAD WITH
FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

STUFFED CHICKEN BREAST WITH GARLIC, SPINACH AND ROASTED TOMATOES WITH WILD
MUSHROOM DEMI-GLACE

AND

ROASTED BEEF TENDERLOIN IN A LINGONBERRY THYME DEMI-GLACE
ASPARAGUS BUNDLES AND GRUYERE POTATO SOUFFLÉ

THIRD COURSE

BRAZILIAN ALMOND DAQUISE WITH CHOCOLATE MOUSSE, PECAN PRALINE AND COFFEE
CUSTARD

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$38.00 PER PERSON

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PLATED DINNER MENU 5

FIRST COURSE

FIELD GREENS WITH MARINATED CAPRIOLE GOAT CHEESE, HAZELNUTS AND PEARS IN A
DIJON MUSTARD VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

BLACK GROUPER WITH FRESH TOMATOES, BASIL AND GARLIC TOSSED IN OLIVE OIL
WITH
ROASTED TENDERLOIN OF BEEF WITH PEPPERED TART CHERRY COMPOTE
POTATO AND GOAT CHEESE SOUFFLÉ
HARICOT VERT WITH BABY ORGANIC CARROTS

THIRD COURSE

VALENCIA DOME: CRUNCHY PEANUT BUTTER WAFER WITH MILK CHOCOLATE MOUSSE &
STRAWBERRY COULIS

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$41.00 PER PERSON

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PLATED DINNER MENU 6

FIRST COURSE

MIXED FIELD GREENS
WITH BRIE, WALNUTS AND CHERRY GRAPE TOMATOES
RASPBERRY BALSAMIC VINAIGRETTE

WIRE BASKET FILLED WITH:
ASSORTED DINNER ROLLS, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

FILLET OF BARRAMUNDI WITH HAZELNUT MUSTARD CRUST
SERVED WITH SWEET GARLIC PEA SAUCE
WITH
ROAST TENDERLOIN OF BEEF
PEPPERCORN MERLOT SAUCE

HARICOT VERT WITH OYSTER MUSHROOMS
GRUYERE SOUFFLÉ POTATOES

THIRD COURSE

RED BERRY MOUSSE TORTE WITH FRESH BERRIES AND RED BERRY SAUCE

EUROPEAN ROAST COFFEES

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$41.00 PER PERSON

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PLATED DINNER MENU 7

FIRST COURSE

QUARTERED BOSTON BIBB SALAD WITH SLICED HEARTS OF PALM, JULIENNE OF RED PEPPERS AND CANDIED PECANS IN A RASPBERRY KIWI VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

STUFFED CHICKEN BREAST WITH CAPERS, ARTICHOKE AND GOAT CHEESE AND LEMON CREAM SAUCE

FENNEL AND SPINACH RISOTTO CAKE
SAUTÉED ASPARAGUS AND BABY CARROTS

THIRD COURSE

LEMON CURD TART WITH RASPBERRIES

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$31.00 PER PERSON

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PLATED DINNER MENU 8

FIRST COURSE

DIVER SCALLOPS WITH ORANGE RIND VAPOR AND OSETRA CAVIAR

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

SEARED BREAST OF MAPLE LEAF FARMS DUCK WITH LAVENDER RHUBARB AND FOIE GRAS
TRIPLE POTATO PAVE AND ORGANIC BABY CARROTS
HARICOT VERT WITH STEM ON CARROTS

THIRD COURSE

WILD BERRY AND CHOCOLATE MOUSSE TOPPED WITH FRESH BERRIES AND RED BERRY
SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$47.00 PER PERSON

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PLATED DINNER MENU 9

FIRST COURSE

PAPAYA, MANGO, PROSCIUTTO TOWER WITH GOAT CHEESE CRUMBLES IN SWEET CHERVIL VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

FRUIT SMOKED CARDAMOM CRUSTED FILET OF BEEF
WITH SWEET POTATO PAVE AND SWEET BUTTER POACHED FENNEL WITH FRIED BASIL SALAD

THIRD COURSE

TRIPLE CHOCOLATE DECADENCE WITH BLACKBERRIES AND RED CURRENT SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$42.00 PER PERSON

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PLATED DINNER MENU 10

FIRST COURSE

SMOKED SALMON TOWER WITH BASIL PESTO ANGEL HAIR IN A RED ONION VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

TRIPLE MUSTARD CRUSTED FILET OF BEEF WITH HICKORY SMOKED BACON GLAZE
YUKON GOLD MASHED POTATOES WITH CARAMELIZED ONIONS
GRILLED ASPARAGUS WITH RED BELL PEPPERS

THIRD COURSE

RASPBERRY MILK CHOCOLATE TOWER WITH FRESH BERRY SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$49.00 PER PERSON

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PLATED DINNER MENU 11

FIRST COURSE

SALAD OF BUTTER LETTUCE WITH FRIED CAPERS, BEEFSTEAK TOMATO AND ARTICHOKE
WITH PARMESAN TUILE AND FOCACCIA CROUTON RING AND BALSAMIC VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

PAN SEARED BARRAMUNDI WITH SUN-DRIED TOMATO CRUST WITH A BUTTERNUT SQUASH
PUREE, ASPARAGUS AND SPINACH SPATZLE IN A PESTO CREAM

THIRD COURSE

KEY LIME CHEESECAKE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$37.00 PER PERSON

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PLATED DINNER MENU 12

FIRST COURSE

YUKON GOLD POTATO SOUP WITH PEPPERED BACON

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

MEDALLIONS OF BEEF TENDERLOIN PEPPERCORN MERLOT

A TURNIP POTATO GRATIN

FRENCH GREEN BEANS AND CRISPY FRIED SHALLOTS

THIRD COURSE

NEW YORK CHEESECAKE WITH FRESH LEMON CURD TOPPING

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE

WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$41.00 PER PERSON

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PLATED DINNER MENU 13

FIRST COURSE

POACHED APPLE CUP WITH SPINACH, DRIED FRUIT, BRIE CHEESE AND BALSAMIC RASPBERRY VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

FIRE ROASTED PORK LOIN WITH APPLE CRANBERRY CHUTNEY
TOASTED BARLEY AND ORZO PILAF
BABY ORGANIC CARROTS AND SNOW PEAS

THIRD COURSE

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TORTE WITH FRESH RASPBERRY SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$36.00 PER PERSON

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PLATED DINNER MENU 14

FIRST COURSE

GINGERED SALMON WONTONS WITH NAPA CABBAGE, BABY CORN, RADISH TIMBALE AND LEMONGRASS SOY BROTH

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

SPINACH TAT SOI MIX WITH MANDARIN ORANGES, DRIED PINEAPPLE, FIVE SPICED CASHEWS, RED PEPPER AND SPRING ONION SAKE VINAIGRETTE

THIRD COURSE

BLACK GROUPER WITH GARLIC OILED BABY BOK CHOY
ENOKI MUSHROOM JULIENNE OF CARROT SAUTÉ
KAFFIR LIME SESAME JASMINE RICE AND CURRIED COCONUT SAUCE

FOURTH COURSE

KEY LIME TART WITH FRESH RASPBERRIES

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$44.00 PER PERSON

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PLATED DINNER MENU 15

FIRST COURSE

MIXED GREEN SALAD WITH SMOKED DUCK BREAST AND GORGONZOLA IN A TOASTED WALNUT PEAR VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

GRILLED CHICKEN BREAST WITH TOASTED FENNEL AND PEPPERCORN IN A NATURAL PAN SAUCE

GRILLED ARTICHOKE HEARST WITH TOMATOES, LEMON, GARLIC AND BASIL
HERB ROASTED YUKON GOLD POTATOES

THIRD COURSE

YUZU TART WITH MANGO MOUSSE, YUZU GELEE, YUZU CUSTARD AND BUTTER TART

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$32.00 PER PERSON

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PLATED DINNER MENU 16

FIRST COURSE

SALAD OF ARUGULA, FRISEE AND SORREL WRAPPED IN A WEB CREPE WITH SHAVED MANCHEGO IN CREAMY PEPPERCORN DRESSING.

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

PEAR CHAMPAGNE SORBET

THIRD COURSE

GRILLED LEEK WRAPPED LAMB LOIN WITH ROSEMARY DEMI-GLACE
GRILLED ASPARAGUS WITH JULIENNE OF CARROTS
ROASTED TOMATOES AND ONIONS WITH SMOKED GOUDA RISOTTO

FOURTH COURSE

CHOCOLATE AND RED BERRY MOUSSE TOWER WITH RED BERRY SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$51.00 PER PERSON

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PLATED DINNER MENU 17

FIRST COURSE

MIXED GREENS WITH ORANGE AND GRAPEFRUIT BRUNOISE CHEVRE IN A PEPPERCORN VINAIGRETTE AND CRISPY BEEF DRIED POTATO HAY

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

CIDER MARINATED AIRLINE BREAST WITH MOLASSES CHIPOTLE GLAZE
ROASTED GARLIC MASHED POTATOES
BABY ORGANIC CARROTS AND GARLIC CHIPS IN ROASTED TOMATO DEMI-GLACE

THIRD COURSE

TROIS CHOCOLATE TOWER WITH RED BERRY SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$31.00 PER PERSON

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PLATED DINNER MENU 18

FIRST COURSE

FOIE GRAS BUTTERED SEARED DIVER SCALLOPS WITH SPAGHETTI SQUASH NEST AND SHAVED CARROTS

SECOND COURSE

RAINBOW TOMATO SALAD WITH MICRO GREENS, TOASTED GARLIC CHIPS, BALSAMIC SYRUP AND EXTRA VIRGIN OLIVE OIL

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

THIRD COURSE

AVOCADO SORBET WITH CANDIED LEMON DUST

FOURTH COURSE

CORIANDER DUCK BREAST WITH GINGER SWEET POTATO SAUCE
GREEN PEA, SPINACH AND PARMESAN RISOTTO
BABY STEM-ON CARROTS WITH COMPOUND BUTTER AND FRENCH GREEN BEANS

FIFTH COURSE

HAZELNUT PRALINE AND CHOCOLATE MOUSSE TORTE WITH FRESH BERRIES

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$62.00 PER PERSON

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PLATED DINNER MENU 19

FIRST COURSE

LOBSTER BISQUE

SECOND COURSE

BABY FIELD GREENS WITH SMOKED DUCK BREAST WITH A BLUE CHEESE WALNUT
NAPOLEON WITH ANJOU PEAR VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

THIRD COURSE

GRILLED VEAL CHOP WITH SAGE AU JUS
ROSEMARY POTATO BREAD PUDDING
GRILLED ASPARAGUS BUNDLES

FOURTH COURSE

ARTISAN CHEESE PLATE WITH QUINCE PASTE AND FRUIT GARNISH

FIFTH COURSE

CHOCOLATE RASPBERRY TOWER WITH GRAND MARNIER SYRUP

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$76.00 PER PERSON

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PLATED DINNER MENU 20

FIRST COURSE

ROMAINE AND GRILLED ASPARAGUS
WITH GARBANZO BEANS, FETA AND ROASTED RED PEPPERS WITH CRISPY LAVOSH AND
LEMON HONEY THYME VINAIGRETTE

WIRE BASKET FILLED WITH:
ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

CHICKEN BREAST STUFFED WITH
BOURSIN AND MUSHROOM FONDUE IN AN HERB CREAM SAUCE
GRILLED ASPARAGUS WITH
ORGANIC STEM ON CARROTS AND ROSEMARY LEMON ORZO PILAF

THIRD COURSE

VALENCIA DOME, CRUNCHY PEANUT BUTTER WAFER WITH MILK CHOCOLATE MOUSSE &
STRAWBERRY COULIS

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$32.00 PER PERSON

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PLATED DINNER MENU 21

FIRST COURSE

TOMATO CARPACCIO WITH GRILLED HERB ARTICHOKE HEARTS, FRISSE, KALAMATA OLIVES, BALSAMIC REDUCTION AND BASIL OIL

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

CHOPPED ROMAINE WITH FETA, CAPERS, SHAVED RED ONION, OREGANO CROUTONS AND ROASTED RED PEPPERS

THIRD COURSE

SAGE ROASTED RACK OF LAMB WITH SAFFRON RISOTTO, GRILLED FENNEL, SAUTÉED SWISS CHARD AND SHIRAZ LAMB GLACE

FOURTH COURSE

CHOCOLATE CARAMEL CHEESECAKE WITH PRALINE PECANS AND CRÈME ANGLAISE SAUCE

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$61.00 PER PERSON

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PLATED DINNER MENU 22

FIRST COURSE

BOSTON BIBB LETTUCE WITH BRIE, CANDIED PECANS, GRAPE TOMATOES, JULIENNE APPLES
AND STRAWBERRY BALSAMIC VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

PANCETTA, MOZZARELLA, BASIL STUFFED CHICKEN
OREGANO GRILLED EGGPLANT AND YELLOW BELL PEPPERS
ROASTED GARLIC MASHED POTATOES AND TOMATO COULIS

THIRD COURSE

CHOCOLATE HAZELNUT TOWER

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$32.00 PER PERSON

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PLATED DINNER MENU 23

FIRST COURSE

MIXED FIELD GREENS WITH OVEN ROASTED TOMATOES, BLUE CHEESE, CUCUMBERS,
TOASTED SUNFLOWER SEEDS AND LIME HONEY VINAIGRETTE

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD,
WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

GRILLED FILET OF BEEF WITH CARAMELIZED ONION DEMI
HERB BUTTERED FRENCH BEANS, THREE BEET SALAD,
GOAT CHEESE AND THYME POTATO GRATIN

THIRD COURSE

TURTLE CHEESECAKE: CHOCOLATE CHEESECAKE UNDERNEATH A LAYER OF CARAMEL
CHEESECAKE WITH TOASTED PECANS BETWEEN THE LAYERS

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE
WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$42.00 PER PERSON

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PLATED DINNER MENU 24

FIRST COURSE

SEARED PEPPER CRUSTED TUNA THINLY SLICED WITH CUCUMBER AND CHAMPAGNE VINEGAR DRESSING

WIRE BASKET FILLED WITH:

ASSORTED DINNER ROLLS, BLUE CHEESE, AND LEMON ROSEMARY FLATBREAD, WITH FRENCH BUTTER BALLS AND OLIVE BUTTER

SECOND COURSE

ARUGULA WITH POACHED PEAR SLICES, TOASTED HAZELNUTS, MAYTAG BLUE, CRISPY SHALLOTS AND FIG VINAIGRETTE

THIRD COURSE

BISON FILLET WITH BALSAMIC FIGS AND ONION SOUBISE

POTATO BREAD PUDDING WITH ROSEMARY AND GARLIC

BABY TOP CARROTS WITH PARSNIP CHARDS, BUTTERED PECANS AND FRESH THYME

FOURTH COURSE

YUZU TART WITH MANGO MOUSSE, YUZU GELEE, YUZU CUSTARD AND BUTTER TART

EUROPEAN ROAST COFFEE

REGULAR COFFEE AND DECAFFEINATED COFFEE WITH CREAM, SUGAR, SWEET AND LOW AND EQUAL

\$52.00 PER PERSON

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BEVERAGE PACKAGES

UPGRADE YOUR BAR FOR \$2 PER HOUR

WE CAN ALSO MAKE YOU A SPECIALTY DRINK; INQUIRE WITH YOUR SALESPERSON

FORUM PACKAGE

ALL MIXERS, FRUIT GARNISH AND ICE

JOHNNIE WALKER RED SCOTCH, BEEFEATER GIN, ABSOLUT VODKA, CRUZAN WHITE RUM, BUFFALO TRACE BOURBON, SEAGRAM'S V.O., STARBUCKS COFFEE LIQUEUR, AMARETTO DI SARONNO, BAILEY'S IRISH CREAM, TRIPLE SEC, PEACH SCHNAPPS, SWEET AND DRY VERMOUTH, SWEET AND SOUR MIX, BLOODY MARY MIX, CRANBERRY JUICE, ORANGE JUICE, SOFT DRINKS, BOTTLED WATER, COOR'S LIGHT, MGD, AND HEINEKEN, HOUSE RED WINE, HOUSE WHITE WINE AND BLUSH WINE

5-HOUR OPEN BAR:	\$24.00 PER PERSON
4-HOUR OPEN BAR:	\$22.00 PER PERSON
3-HOUR OPEN BAR:	\$20.00 PER PERSON
2-HOUR OPEN BAR:	\$19.00 PER PERSON
1-HOUR OPEN BAR:	\$16.00 PER PERSON

CONNOISSEURS CLUB PACKAGE

ALL MIXERS, FRUIT GARNISH AND ICE

JOHNNIE WALKER BLACK SCOTCH, BEEFEATER GIN, LEVEL VODKA, CRUZAN WHITE RUM, CAPTAIN MORGAN'S SPICED RUM, MAKER'S MARK BOURBON, CANADIAN CLUB, CROWN ROYAL, STARBUCK'S COFFEE LIQUEUR, AMARETTO DI SARONNO, BAILEY'S IRISH CREAM, CUERVO GOLD TEQUILA, TRIPLE SEC, PEACH SCHNAPPS, SWEET AND DRY VERMOUTH, SWEET AND SOUR MIX, BLOODY MARY MIX, ORANGE JUICE, CRANBERRY JUICE, SOFT DRINKS, BOTTLED WATER, COOR'S LIGHT, MGD, HEINEKEN, AMSTEL LIGHT, HOUSE RED WINE, HOUSE WHITE WINE AND BLUSH WINE

MIXED BAR NUTS AND SPICED OLIVES

5-HOUR OPEN BAR:	\$27.00 PER PERSON
4-HOUR OPEN BAR:	\$25.00 PER PERSON
3-HOUR OPEN BAR:	\$24.00 PER PERSON
2-HOUR OPEN BAR:	\$22.00 PER PERSON
1-HOUR OPEN BAR:	\$20.00 PER PERSON

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BEVERAGE PACKAGES

(CONTINUED)

THE VINEYARD PACKAGE

WINE

HOUSE WHITE WINE
HOUSE RED WINE
BLUSH WINE

BEER

COOR'S LIGHT
MILLER GENUINE DRAFT
HEINEKEN

OTHER BEVERAGES

SOFT DRINKS
BOTTLED WATER
BOTTLE NANTUCKET JUICES

5-HOUR WINE, BEER AND SOFT DRINK BAR: \$22PER PERSON

4-HOUR WINE, BEER AND SOFT DRINK BAR: \$20 PER PERSON

3-HOUR WINE, BEER AND SOFT DRINK BAR: \$18 PER PERSON

2-HOUR WINE, BEER AND SOFT DRINK BAR: \$16PER PERSON

1-HOUR WINE, BEER AND SOFT DRINK BAR: \$14PER PERSON

CASH BAR

CONNOISSEUR CLUB BRANDS – ADD \$1.50 TO MIXED DRINKS

BARTENDER FEE-\$150.00 PER BARTENDER

PREMIUM MIXED DRINK: \$6.50 PER DRINK
DOMESTIC BEER: \$3 EACH
IMPORT BEER: \$4 EACH
WINE: \$5.50 PER GLASS
SOFT DRINKS: \$2 EACH
BOTTLED WATER: \$2 EACH
AFTER- DINNER LIQUOR: \$8 PER DRINK

CONSUMPTION BAR

CONNOISSEUR CLUB BRANDS – ADD \$1.50 TO MIXED DRINKS

PREMIUM MIXED DRINK: \$6.00 PER DRINK
DOMESTIC BEER: \$3 EACH
IMPORT BEER: \$3.50 EACH
WINE: \$5 PER GLASS
SOFT DRINKS: \$2 EACH
BOTTLED WATER: \$2 EACH
AFTER-DINNER LIQUOR: \$7 PER DRINK

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Last Revised July 2008

BEVERAGE PACKAGES

(CONTINUED)

CONSUMPTION BY THE BOTTLE

WINE

HOUSE WHITE WINE
\$25.00 PER BOTTLE

HOUSE RED WINE
\$25.00 PER BOTTLE

HOUSE BLUSH WINE
\$25.00 PER BOTTLE

CHAMPAGNE

HOUSE CHAMPAGNE
\$25.00 PER BOTTLE

NON-ALCOHOLIC CHAMPAGNE
\$12 PER BOTTLE

PREMIUM LIQUORS

SPECIAL REQUEST WINES

SPECIAL REQUEST CHAMPAGNES

PLEASE INQUIRE FOR MARKET PRICE

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