Forest Edge Banquet Center

GOLD DINNER BUFFET

SALAD & BREAD SELECTIONS

CHOOSE 2: INCLUDES FRESH BAKED DINNER ROLLS

Garden Salad w/ Dressings

Caesar Salad

Homemade Potato Salad

Tri-colored Pasta Salad

Cottage Cheese

Cole Slaw

Relish Tray

VEGETABLE SELECTIONS

CHOOSE 1:

Skillet Corn w/ Peppers & Onions

Seasoned California Blend w/ Cheese Sauce

Whole Green Beans w/ Sliced Mushrooms or Slivered Almonds

Steamed Broccoli or Cauliflower w/ Cheddar Cheese Sauce

Maple and Cinnamon Glazed Carrots

DINNER ACCOMPANIMENTS

CHOOSE 1:

Garlic Mashed Redskins w/ Gravy

Macaroni & Cheese w/ Garlic Bread Crumbs

Baked Beans w/ Ham

French Onion Roasted Redskins

Au Gratin Potatoes

Seasoned Five Grain Rice

Buttered Noodles

GOLD DINNER BUFFET INCLUDES:

WHITE OR BLACK TABLE LINENS, LINEN NAPKIN, FULL CHIINA, SILVERWARE, GLASSWARE.



Forest Edge Banquet Center

GOLD DINNER BUFFET

ENTREE SELECTIONS

Mostaccioli w/ Italian Meatballs*

Fettuccine Alfredo w/ Grilled Chicken*

Vegetable Fettuccine Alfredo

Teriyaki Vegetable Stir Fry w/ Rice & Chicken*

Teriyaki Vegetable Stir Fry w/ Rice

Baked Cod

Blackend Mahi Mahi**

Citrus Grilled Atlantic Salmon**

Lemon Pepper Chicken

Southern Roasted Chicken

Boneless Marinated Italian or Lemon Pepper Chicken Breast*

Garlic Herb Focaccia Chicken

House Smoked Pulled Pork w/ Signature Sauce**

Garlic Butter Herb Sirloin Tips Over Noodles

Roasted Sirloin**

Prime Rib w/ Mushroom & Onions***

Turkey Pot Roast

Pineapple Brown Sugar Glazed Ham

Apple & Onion Brazed Pork

Polish Sausage & Sauer Kraut

1 Entree Dinner \$28.00 Add \$1.00*

2 Entree Dinner \$29.00 Add \$2.00**

3 Entree Dinner \$30.00 Add \$3.00***

Gluten Free Options Add \$1.00pp

Carving Station on the Line \$125.00 (Sliced on line if no station)

GOLD DINNER BUFFET INCLUDES:

WHITE OR BLACK TABLE LINENS, LINEN NAPKIN, FULL CHIINA, SILVERWARE, GLASSWARE.

Forest Edge Banquet Center PLATINUM DINNER BUFFET

SALAD & BREAD SELECTIONS

CHOOSE 3: INCLUDES FRESH BAKED DINNER ROLLS & HOMEMADE CINNAMON BREAD

Garden Salad Bar served w/ Croutons, Cheese, Tomato, Red Onion,

Cucumbers (egg option \$1.00 pp)

Caesar Salad

Homemade Potato Salad

Tri-colored Pasta Salad w/ Pepperoni

Spaghetti Salad w/ Zesty Italian Dressing

Mediterranean Orzo Salad w/ Garlic Vinaigrette

Cottage Cheese

Cole Slaw

Relish Tray

VEGETABLE SELECTIONS

CHOOSE 2:

Skillet Corn w/ Peppers & Onions

Seasoned California Blend w/ Cheese Sauce

Whole Green Beans w/ Sliced Mushrooms or Slivered Almonds

Steamed Broccoli or Cauliflower w/ Cheddar Cheese Sauce

Maple and Cinnamon Glazed Carrots

DINNER ACCOMPANIMENTS

CHOOSE 2:

Garlic Mashed Redskins w/ Gravy

Macaroni & Cheese w/ Garlic Bread Crumbs

Baked Beans w/ Ham

French Onion Roasted Redskins

Au Gratin Potatoes

Seasoned Five Grain Rice

Buttered Noodles

PLATINUM DINNER BUFFET INCLUDES:

WHITE OR BLACK TABLE LINENS, LINEN NAPKIN, FULL CHIINA, SILVERWARE, GLASSWARE.



Forest Edge Banquet Center

PLATINUM DINNER BUFFET

ENTREE SELECTIONS

Mostaccioli w/ Italian Meatballs*

Fettuccine Alfredo w/ Grilled Chicken*

Vegetable Fettuccine Alfredo

Teriyaki Vegetable Stir Fry w/ Rice & Chicken*

Teriyaki Vegetable Stir Fry w/ Rice

Baked Cod

Blackend Mahi Mahi**

Citrus Grilled Atlantic Salmon**

Lemon Pepper Chicken

Southern Roasted Chicken

Boneless Marinated Italian or Lemon Pepper Chicken Breast*

Chicken Marsala w/ Mushrooms & Red Wine Reduction Sauce*

Garlic Herb Focaccia Chicken

House Smoked Pulled Pork w/ Signature Sauce**

Garlic Butter Herb Sirloin Tips Over Noodles

Roasted Sirloin**

Prime Rib w/ Mushroom & Onions***

Seasoned Beef Meatballs w/ Your Choice of Sauce-BBQ, Asian,

Swedish or Sweet & Sour

Turkey Pot Roast

Pineapple Brown Sugar Glazed Ham

Apple & Onion Brazed Pork

Polish Sausage & Sauer Kraut

1 Entree Dinner \$30.00 Add \$1.00*

2 Entree Dinner \$31.00 Add \$2.00**

3 Entree Dinner \$32.00 Add \$3.00***

Gluten Free Options Add \$1.00pp

Carving Station with Chef \$125.00 (Sliced on line if no station)

PLATINUM DINNER BUFFET INCLUDES:

WHITE OR BLACK TABLE LINENS, LINEN NAPKIN, FULL CHIINA SILVERWARE, GLASSWARE.



Forest Edge Banquet Center HORS D'OEUVRES SEECTION

MEAT SELECTIONS

Chicken Pate` served with Garlic Toast - **\$1.00pp**Shrimp served with Housemade horseradish Cocktail Sauce - **\$4.00pp**Traditional Wings served with Sauce - **\$2.00pp**Mini BBQ Cocktail Sausages - **\$2.00pp**Seasoned Beef Meatballs - **\$2.00pp**

- Asian
- BBQ,
- Swedish
- Sweet & Sour

VEGETABLE/ FRUIT SELECTIONS

Relish Tray - \$2.00pp

• A mixture of cubed cheeses with pickles, Olives and Peppers Assortment of fresh vegetables with homemade ranch dip - **\$3.00pp**

Assortment of fresh fruit with cream cheese dip - \$3.00pp

CHEESE SELECTIONS

Homemade horseradish Cheese Spread and Hummus served with Crackers and Garlic Toast- **\$1.00pp**

Charcuterie Board - \$5.00pp

• A mixture of gourmet meats and cheeses, berries, assorted crackers and breads, nuts and spreads.



BEVERAGE SELECTIONS

Gold Bar- \$19.00 per person
from 5pm-11pm
Additional Hours Available upon request
*Save 10% on Fridays and Saturdays January,
February, March, April
Platinum Bar- Add \$4.00 per person to the Gold
bar package.

Platinum Bar Package includes Champagne Toast for Bridal Party, Hors d'oeuvres display of Homemade Horseradish Cheese Spread and Hummus with Assorted Crackers and Garlic Toast, Homemade Chicken Salad, and Fresh Garden Vegetables with Homemade Ranch Dip

Non-Alcoholic Bar \$11.00 per person

SOFT DRINKS AND JUICES

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Lemonade, Cranberry Juice, Pineapple Juice, Orange Juice, Grenadine, Sour Mix

BEER

Choose 2 Draft Beers for parties over 150 Under 150 choose 1

Bud Light, Budweiser, Busch light, Miller, Miller Light, Labatt Blue, Labatt Blue Light, Coors, Coors Light



GOLD BAR PACKAGE

Smirnoff Vodka, Raspberry Vodka,
Admiral Nelson Light Rum, Admiral Nelson
Coconut Rum, Admiral Nelson Spiced Rum,
Seagrams Gin,
Evan Williams Bourbon Whiskey,
Seagrams Seven Whiskey
Schnapps: Peach Tree, Watermelon Pucker, Apple
Pucker, Amaretto, Blue Curacao

PLATINUM BAR PACKAGE

Jack Daniels, Jim Beam, Canadian Club Whiskey, Tanqueray Gin, Bacardi Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Dewars Scotch, Jose Cuervo Gold Tequila, Titos Vodka, Kahlua Coffee Liqueur Bloody Mary Mix with Olives

WINE

White Zinfandel, Moscato, Pinot Grigio Chardonnay, Merlot, Cabernet

GARNISHES

Lemons, Limes, Cherries



9:30-10:30

FIESTA BAR

Tortilla chips served with an array of toppings for the ultimate late night nachos.

\$4.00 PER PERSON

PRETZEL BITES

Salted pretzel bites served with our homemade beer cheese and dijon mustard.

\$3.00 PER PERSON

EVERYONES FAVORITE PB&J SANDWICH STATION

Two different jelly spreads served with chips.

\$3.00 PER PERSON

PULLED PORK SLIDERS

House smoked pulled pork served with our signature sauce and chips.

\$4.00 PER PERSON

PIZZA OPTIONS AVAILABLE

Ask us about our vegetarian and gluten free options if needed



Forest Edge Banquet Center Dessert Menu

SMALL CAKE

\$40.00

A single layer white or chocolate round cake for the Bride and Groom to cut. comes with a generic cake topper and cake knife and server.

CUPCAKES

\$2.00

EACH

Chocolate or white cupcakes served with your choice of whipped icing or buttercream.

SHEET CAKES

\$80.00

EACH

If you prefer to have cake cut for your guests this is an alternative to cupcakes we cut it for you and put it out after your cake has been cut.

(full sheet cake feeds 100 people) White, Chocolate, marble

CHEESECAKE MINI'S

\$75.00

Variety of mini cheesecakes cut and served for your guests. (price based on 100 guests)