



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

Mediterranean Orzo Salad w/ Garlic Vinaigrette*

VEGETABLE SELECTIONS

CHOOSE 1:

Skillet Corn w/ Peppers & Onions

Seasoned California Blend w/ Cheese Sauce

Whole Green Beans w/ Sliced Mushrooms or Slivered Almonds

Maple and Cinnamon Glazed Carrots

DINNER ACCOMPANIMENTS

CHOOSE 1:

Garlic Mashed Redskins w/ Gravy

Macaroni & Cheese w/ Garlic Bread Crumbs

Baked Beans w/ Ham

Cowboy Beans*

French Onion Roasted Redskins

Seasoned Five Grain Rice

Buttered Noodles

GOLD DINNER BUFFET INCLUDES:

WHITE OR BLACK TABLE LINENS, LINEN NAPKINS, FULL CHINA,
SILVERWARE, GLASSWARE.

TEN CHILDREN UNDER THE AGE OF FIVE ARE FREE



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ENTREE SELECTIONS

Mostaccioli w/ Italian Meatballs*

Chicken Alfredo*

Vegetable Alfredo

Teriyaki Vegetable Stir Fry w/ Rice & Chicken*

Teriyaki Vegetable Stir Fry w/ Rice

Baked Cod (market price)

Blackend Mahi Mahi (market price)

Citrus Grilled Atlantic Salmon (market price)

Lemon Pepper Chicken bone-in

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 (market price)

Turkey Pot Roast

Pineapple Brown Sugar Glazed Ham

Apple & Onion Braized Pork

Polish Sausage & Sauer Kraut

2 Entree Dinner \$30.00	Add \$1.00*
3 Entree Dinner \$31.00	Add \$2.00**
	Add \$3.00***

MARKET PRICE ITEMS CALCULATED THE WEEK OF WEDDING

Gluten Free Options Add \$1.00 pp

Carving Station on the Line \$125.00 (pre-sliced on line if no station)