



Forest Edge Banquet Center

HORS D'OEUVRES SELECTION

MEAT SELECTIONS

Chicken pate` served with garlic toast - **\$1.00 pp**

Shrimp served with house-made horseradish cocktail sauce - **\$2.00 pp**

Traditional wings served with sauce - **\$2.00 pp**

Mini BBQ cocktail sausages - **\$2.00 pp**

Seasoned beef meatballs - **\$2.00 pp**

- BBQ
- Swedish
- Sweet & Sour

VEGETABLE/ FRUIT/ MEAT SELECTIONS

Relish Tray - **\$3.00 pp**

- An assortment of cubed cheeses with pickles, olives and peppers

Assortment of fresh vegetables with homemade ranch dip - **\$3.00 pp**

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

Assortment of fresh meats & cheeses - **\$3.00 pp**

CHEESE SELECTIONS

Homemade horseradish cheese spread and hummus served with crackers and garlic toast- **\$1.00 pp**



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Late Night Snack

9:30-10:30

MINIMUM OF 50 PEOPLE

FIESTA BAR

\$4.00 PP

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

PRETZEL BITES

\$3.00 PP

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

BONELESS WINGS

\$3.00 PP

BONE-IN WINGS

\$2.00 PP

PULLED PORK SLIDERS

\$4.00 PP

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

HOUSE-MADE PIZZA

\$3.00 PP

House-made pizza with an array of topping choices.

Ask us about our vegetarian and gluten free options if needed



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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

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

EACH

SHEET CAKES

\$80.00

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

EACH

CHEESECAKE MINI'S

\$75.00

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



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Rehearsal Dinner Package

\$30.00 per person

\$300 Room Rental

(Plus 6% Taxes & 20% Service fee)

(minimum of 20 people)

Includes

Dinner – Choose one of the Following
Soda for Beverages and Disposable flatware

(Beer and Wine options available)

More dinner options available upon request (price may vary)

Taco/Nacho Bar

- Lettuce
- Tomato
- Cheese
- Salsa
- Sour Cream
- Tortilla Chips, Taco Shells

Lasagna

- Garlic Bread
- Fresh Garden Salad with
homemade Dressings

House Smoked Pulled Pork

- Served with Slider Buns and Signature BBQ Sauce
- Baked Beans
- Cole Slaw
- Homemade Macaroni & Cheese with Garlic Bread Crumbs

Rehearsal times are from 5-8pm unless otherwise specified