



Forest Edge Banquet Center

Off Premise Catering

\$45.00 per person

\$500 delivery fee

(Plus 6% Taxes & 20% Service fee)

Salad Selections

Includes, Fresh Baked Dinner Rolls & Butter

(choose 2)

- Garden Salad w/ Dressings
- Relish Tray
- Homemade Potato Salad
- Cottage Cheese
- Tri-Colored Pasta Salad
- Cole Slaw

Vegetable Selections

(choose 1)

- Whole Green Beans w/ Sliced Mushrooms
- Maple and Cinnamon Glazed Carrots
- Skillet Corn w/ Peppers & Onions
- Steamed California Blend w/ Cheddar Cheese Sauce

Dinner Accompaniment Selections

(choose 2)

- Buttered Noodles
- Baked Beans w/ Ham or Bacon
- Garlic Mashed Redskins w/ Gravy
- Homemade Macaroni & Cheese w/ Garlic Bread Crumbs
- Seasoned Five Grain Rice
- French Onion Roasted Redskins



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Entree Selections

(choose 2)

- Turkey Pot Roast
- House Smoked Pulled Pork w/ Signature Sauce (\$2pp upcharge)
- Teriyaki Vegetable Stir Fry w/ Rice
- Teriyaki Vegetable Stir Fry w/ Rice & Chicken
- Lemon Pepper Chicken
- Garlic Herb Focaccia Chicken
- Southern Roasted Chicken
- Swedish Meatballs
- Garlic Butter Herb Sirloin Tips Over Noodles
- Baked Cod
- Polish Sausage & Sauer Kraut
- Pineapple Brown Sugar Glazed Ham

*Buffet line with
high end disposable plates and silverware
Professional waitstaff and manager on duty through dinner*