



CATERING MENUS



FOREST HILL FIELD CLUB
9 BELLEVILLE AVENUE, BLOOMFIELD, NJ 07003
PETER VERDORN, DIRECTOR OF SALES AND MEMBERSHIP
(973) 743-1255 X 213 / PVERDORN@FORESTHILLFC.COM



BUFFET



SALAD (SELECT ONE)

GARDEN *Mixed Greens, Tomato, Cucumber, Red Onion, Carrot, Balsamic Dressing*

BABY SPINACH *Baby Spinach, Blue Cheese, Caramelized Pears, Pecans, Raspberry Vinaigrette*

KALE AND FRISEE *Goat Cheese, Pancetta, Candied Walnuts, Pear Tomatoes, Honey-Cider Vinaigrette*

CAESAR *Romaine, Croutons, Caesar Dressing*
All Salads Served with Rolls and Butter

ACCOMPANIMENTS (SELECT TWO)

GARLIC MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

FRENCH BEANS AND JULIENNE CARROTS

ROASTED FINGERLING POTATOES

JASMINE RICE

SLICED HERBED ANNA POTATOES

PASTA (SELECT ONE)

PENNE ALLA VODKA

ORECCHIETTE PRIMAVERA *Roasted Vegetables, Garlic & Oil Parmesan Sauce*

HOUSEMADE MACARONI AND CHEESE *with Bread Crumb Crust*

RIGATONI BOLOGNESE

ENTRÉES (SELECT TWO)

CHICKEN FRANCAISE *Chicken Breast, White Wine-Lemon Sauce*

CHICKEN MARSALA *Chicken Breast, Mushrooms, Shallots, Marsala, Demi Glace*

CHICKEN, PROSCIUTTO & MARSALA CREAM
Garlic, Shiitake Mushrooms, Sundried Tomatoes

CHICKEN OR BEEF STIR FRY *Mixed Asian Vegetables, Ginger Soy Glaze*

HERB ROASTED PORK LOIN *Marinated Pork Loin, Garlic-Rosemary Demi Glace*

HOT & SWEET ITALIAN SAUSAGE *Peppers, Onions*

SALMON FLORENTINE *Seared Salmon, Spinach, Creamy Dill Sauce*

SALMON DIJON *Seared Salmon, Dijon-Caper Sauce*

SEAFOOD BOUILLABAISSE *Shrimp, Clams, Mussels, Calamari, Hearty Tomato Broth*

SOLE ROULADES *Filet of Sole, Crumb Crust, Herbed Beurre Blanc*

BEEF BOURGUIGNON *Braised Beef Tips, Mushrooms, Pearl Onions*

CARVED FLAT IRON STEAK *Choice of Peppercorn or Wild Mushroom Rosemary Cream Sauce*

DESSERT AND SOFT DRINKS

SOFT DRINKS, COFFEE AND TEA INCLUDED

ASSORTED COOKIES AND BROWNIES

PRICING

\$35 PER PERSON *Minimum of 30 Guests*

All food and beverage charges are subject to a 22% service charge and 6.625% NJ State Sales Tax.

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ENHANCEMENTS



ITEMS FOR DISPLAY

FRESH VEGETABLE CRUDITE *Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes, Red & Green Peppers, Yellow & Green Zucchini, Ranch Dipping Sauce ... + \$4 pp*

GRILLED VEGETABLE DISPLAY *Grilled Zucchini, Squash, Red Peppers, Eggplant, Red Onion, Asparagus ... + \$4pp*

TOMATO MOZZARELLA PLATTER *Fresh Tomato & Mozzarella, Basil, Sea Salt, Balsamic Drizzle ... + \$6pp*

MEDITERRANEAN DISPLAY *House Made Hummus, Carrot Sticks, Cucumber Slices, Assorted Mediterranean Olives, Pita Chips ... + \$6.50pp*

FRUIT PLATTER *Pineapple, Honeydew, Cantaloupe, Watermelon, Berries, White & Red Grapes ... + \$6.50pp*

CHEESE AND CRACKER DISPLAY *Domestic & Imported Cheeses including Smoked Gouda, Pepper Jack, Dill Havarti, Swiss, Sharp Cheddar, Aged Provolone & Gorgonzola, Fresh Berries & Grapes, Assorted Crackers ... + \$7pp*

TRADITIONAL ANTIPASTO *Sliced Italian Meats including Soppressata, Capicola, Salami, Prosciutto & Pepperoni, Marinated Mushrooms, Olives & Artichokes, Fresh Mozzarella & Roasted Peppers, Sliced Hot Cherry Peppers, Reggiano Cheese, Bruschetta, Crostini & Bread Sticks ... + \$9pp*

RAW BAR *Shrimp Cocktail, Oysters Half Shell, Clams Half Shell with Cocktail Sauce, Lemon Wedges, Horseradish, Tabasco, Mignonette ... + \$14pp*

PASSED HORS D'OEUVRES

FOUR SELECTIONS + \$10pp

SIX SELECTIONS + \$14pp

BUFFET ADDITIONS

ROASTED FRENCH CUT CHICKEN BREAST *Sautéed Spinach, Natural Sauce Reduction ... + \$3pp*

ADDITIONAL MENU ENTRÉE *From Standard Buffet Menu ... + \$4pp*

VEAL SCALOPPINI *Choice of: Marsala, Picatta, or Francaise ... + \$6pp*

ROASTED GARLIC SHRIMP DE JONGHE *Baked Jumbo Shrimp, Crumb Crust, Light Lemon-Butter ... + \$7pp*

SLICED BEEF TENDERLOIN *with Red Wine Demi Glace ... + \$10pp*

PAN SEARED CHILEAN SEABASS *Topped with Cilantro Butter Sauce ... \$12pp*

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PASSED HORS D'OEUVRES



SELECTIONS

TOMATO BRUSCHETTA CROSTINI *Tomato
Bruschetta, Fresh Mozzarella*

BACON WRAPPED SCALLOPS

BUFFALO CHICKEN SPRING ROLLS *with Blue
Cheese Dipping Sauce*

**HONEY MUSTARD GLAZED CHICKEN &
PINEAPPLE SKEWERS**

COCONUT SHRIMP *with Sweet Chili Sauce*

BRIE AND RASPBERRY IN FILO DOUGH

SPINACH & PROVOLONE STUFFED MUSHROOMS

VEGETABLE SPRING ROLLS *with Teriyaki Sauce*

SPANIKOPITA

FRANKS IN A BLANKET *with Dijon Mustard*

MINIATURE BEEF WELLINGTONS

POTATO CROQUETTES

FILET MIGNON ON TOASTED POINTS *with Boursin
Cheese & Caramelized Onions*

TUNA TARTARE MINI TACOS *with Wasabi Aioli*

ASSORTED MINI QUICHE

SMOKED SALMON & CREAM CHEESE CROSTINI

CRAB CAKES *with Chipotle Aioli*

MINIATURE GRILLED CHEESE SANDWICHES

PULLED PORK SLIDERS

MINIATURE CHEESEBURGER SLIDERS

PHILLY CHEESE STEAK SLIDERS

BEEF OR CHICKEN EMPANADAS *with Cilantro and
Chimichurri Sauce*

CRAB MARTINI *Seasoned Lump Crab Salad in Mini
Martini Glass*

PEANUT CHICKEN SATAY

PRICING

SELECT FOUR

+ \$10 per person

Pricing Based on 1-Hour of Passing

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SELECT SIX

+ \$14 per person

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PLATED DINNER MENU



APPETIZER (SELECT ONE)

- PENNE ALLA VODKA *Fresh Tomato, Vodka Cream Sauce*
- ORECCHIETTE PRIMAVERA *Roasted Vegetables, Garlic & Oil Parmesan Sauce*
- FRESH MOZZARELLA & TOMATO *Balsamic Glaze, Virgin Oil*
- SHRIMP & LEMON RISOTTO *Jumbo Shrimp, Seasoned Bread Crumbs, Garlic Butter, + \$4 per person*

SALADS (SELECT ONE)

- GARDEN *Mixed Greens, Tomato, Cucumber, Red Onion, Carrot, Balsamic Dressing*
- CAESAR *Romaine Lettuce, Parmesan, Croutons, Caesar Dressing*
- KALE AND FRISEE *Goat Cheese, Pancetta, Candied Walnuts, Pear Tomatoes, Honey-Cider Vinaigrette*
- BABY SPINACH *Baby Spinach, Blue Cheese, Caramelized Pears, Pecans, Raspberry Vinaigrette*

ENTRÉES (SELECT TWO)

- | | |
|---|--|
| CHICKEN SCALLOPINI <i>Marsala, Piccata, or Francaise</i> | SALMON FLORENTINE <i>Seared Salmon, Spinach, Creamy Dill Sauce</i> |
| ROASTED FRENCH CUT CHICKEN BREAST
<i>Prosciutto, Garlic, Shiitake Mushrooms, Sun-dried Tomatoes, Marsala Cream Sauce</i> | TILAPIA OREGENATA <i>Baked with Garlic Crumb Crust and Herb Beurre Blanc</i> |
| FILET MIGNON (7 OZ) <i>Shallot, Red Wine Demi Glace, + \$6 per person</i> | PAN SEARED CHILEAN SEA BASS <i>Cilantro Butter Sauce, + \$9 per person</i> |

All Entrées Served with Seasonal Vegetables, Starch, Rolls & Butter

DUET OPTIONS

- CHATEAUBRIAND & SALMON + \$6 per person
- CHATEAUBRIAND & CHICKEN + \$6 per person
- CHATEAUBRIAND & SEA BASS + \$9 per person

DESSERT (SELECT ONE) & SOFT DRINKS

- NY STYLE CHEESECAKE
- CARROT CAKE
- SOFT DRINKS, COFFEE AND TEA INCLUDED
- CHOCOLATE FUDGE CAKE
- FAMILY STYLE ASSORTED PASTRIES
- + \$4 per person

PRICING

\$45 PER PERSON *Minimum of 30 Guests*

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PLATED LUNCH MENU



SALADS (SELECT ONE)

GARDEN *Mixed Greens, Tomato, Cucumber, Red Onion, Carrot, Balsamic Dressing*

CAESAR *Romaine Lettuce, Parmesan, Croutons, Caesar Dressing*

KALE AND FRISEE *Goat Cheese, Pancetta, Candied Walnuts, Pear Tomatoes, Honey-Cider Vinaigrette*

BABY SPINACH *Baby Spinach, Blue Cheese, Caramelized Pears, Pecans, Raspberry Vinaigrette*

ENTRÉES (SELECT TWO)

CHICKEN SCALLOPINI *Marsala, Piccata, or Francaise*

SALMON FLORENTINE *Seared Salmon, Spinach, Creamy Dill Sauce*

TILAPIA OREGENATA *Baked with Garlic Crumb Crust and Herb Beurre Blanc*

CHICKEN MILANESE *Breaded Chicken Breast, Arugula, Cherry Tomato, Onions, Olive Oil, Fresh Lemon Juice*

All Entrées Served with Seasonal Vegetables, Starch, Rolls & Butter

DESSERT (SELECT ONE) & SOFT DRINKS

NY STYLE CHEESECAKE

CARROT CAKE

SOFT DRINKS, COFFEE AND TEA INCLUDED

CHOCOLATE FUDGE CAKE

FAMILY STYLE ASSORTED PASTRIES

+ \$4 per person

PRICING

\$35 PER PERSON *Minimum of 30 Guests*

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BRUNCH



BEVERAGE STATION

FRESHLY BREWED REGULAR AND DECAF COFFEE
ORANGE JUICE

HOT TEA
CRANBERRY JUICE

CONTINENTAL

ASSORTED DANISH, MUFFINS, MINI BAGELS *with
Jellies, Butter, and Cream Cheese*

DOMESTIC & IMPORTED CHEESE PLATTER *with
Assorted Crackers*

SEASONAL FRESH FRUIT DISPLAY

HOT DISPLAY (SELECT FIVE)

SCRAMBLED EGGS WITH
CHIVES

ROASTED ROSEMARY
BREAKFAST POTATOES

PENNE ALLA VODKA

HICKORY SMOKED BACON
AND SAUSAGE

CHICKEN FRANCAISE

TRADITIONAL RICE PILAF

TRADITIONAL FRENCH TOAST

SEASONAL VEGETABLE
MEDLEY

GRILLED SALMON *with
Champagne Herb Cream Sauce*
+ \$4 per person

DESSERT

ASSORTED COOKIES AND BROWNIES

PRICING

\$29 PER PERSON *Minimum of 30 Guests*

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MENU ENHANCEMENTS

BELGIAN WAFFLE STATION *Served with Assorted
Berries, Maple Syrup & Whipped Cream*

+ \$4 per person

EGGS BENEDICT *Poached Eggs, Canadian Bacon,
Hollandaise Sauce*

+ \$4 per person

OMELET STATION *Eggs, Egg Whites, Onions,
Peppers, Tomato, Spinach, Mushrooms, Broccoli,
Chopped Bacon, Diced Ham, Cheddar, Mozzarella*

+ \$8 per person

SMOKED SALMON DISPLAY *Served with Bagels,
Cream Cheese, Sliced Tomatoes, Diced Egg Whites and
Egg Yolks, Bermuda Onions, Capers and Lemon*

+ \$10 per person

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LUNCH MEETING BUFFETS



PICNIC LUNCH

ASSORTED SANDWICHES *Roast Beef, Black Forest Ham, Turkey Breast, Genoa Salami, Tuna Salad, Chicken Salad*

SIDES *Red Bliss Potato Salad, Cole Slaw, Whole Fruit, Assorted Chips*

\$22 PER PERSON *Minimum of 30 Guests*

CALL IT A WRAP

SALADS *Pasta Primavera, Red Bliss Potato Salad, Caesar Salad, Baby Spinach Salad*

WRAPS *Chicken Caesar / Turkey, Muenster, Lettuce, Tomato, Russian Dressing / Roasted Vegetables, Pesto Aioli / Ham, Havarti Cheese, Lettuce, Tomato, Honey Mustard / Roast Beef, Swiss Cheese, Cole Slaw / Italian with Provolone, Lettuce, Tomato, Red Onion*

\$24 PER PERSON *Minimum of 30 Guests*

DELI BUFFET

SALADS *Tuna Salad, Egg Salad, Chicken Salad with Relish Tray, Pickles, Lettuce, Sliced Tomato, Red Onions*

BREAD AND ROLLS *White, Wheat, Rye, Mini Sub, Portuguese*

HOT DISPLAY *Penne alla Vodka, Chicken Francaise*

\$26 PER PERSON *Minimum of 30 Guests*

BEVERAGES AND DESSERT (INCLUDED)

BEVERAGES *Soft Drinks, Coffee and Tea*

DESSERT *Assorted Cookies and Brownies*

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SPECIALTY STATIONS



CARVING STATION

PRIME RIB *Au Jus, Horseradish Cream Sauce*

FLANK STEAK *Au Jus*

PORK TENDERLOIN *Tomato Demi-Glace*

+ \$9.50 per person / + \$15 per person (Select Two)

HONEY GLAZED HAM

ROAST TURKEY BREAST *with Gravy*

ROAST SIRLOIN *Red Wine Demi-Glace, Horseradish*

MACARONI AND CHEESE BAR

CAVATAPPI PASTA

TOPPINGS TO INCLUDE: *Crumbled Bacon, Diced Ham, Diced Tomatoes, Peas, Scallions, Crumbled Sausage, Seasoned Bread Crumbs*

+ \$8 per person

GORGONZOLA CHEESE SAUCE

FOUR CHEESE SAUCE

MASHED POTATO BAR

MASHED YUKON GOLD POTATOES & MASHED SWEET POTATOES

+ \$8 per person

TOPPINGS *Sour Cream, Chives, Bacon, Caramelized Onions, Cheddar Cheese, Monterey Jack Cheese*

CHINESE TAKE-OUT (SELECT THREE)

BEEF AND BROCCOLI

SWEET AND SOUR CHICKEN

SHRIMP DUMPLINGS

SHRIMP, BEEF OR VEGETABLE LO MEIN

PORK FRIED RICE

GENERAL TSO'S CHICKEN

VEGETABLE FRIED RICE

EGG ROLLS

+ \$11 per person

STREET FAIR STATION (SELECT THREE)

MINI HOT DOGS WITH ASSORTED TOPPINGS

SAUSAGE AND PEPPERS

NY STYLE HOT PRETZELS WITH SPICY MUSTARD

MINI CHEESESTEAKS

WAFFLE FRIES AND TATER TOTS

CHICKEN FINGERS WITH HONEY MUSTARD

+ \$11 per person

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BAR PACKAGES



PREMIUM OPEN BAR

Includes Proprietary & Brand Name Liquors

ONE HOUR \$24 per person

TWO HOURS \$32 per person

THREE HOURS \$38 per person

FOUR HOURS \$44 per person

BEER, WINE, & CHAMPAGNE

Includes Imported & Domestic Beer, House Wine, Champagne & Assorted Soft Drinks

ONE HOUR \$17 per person

TWO HOURS \$20 per person

THREE HOURS \$23 per person

FOUR HOURS \$26 per person

FIVE HOURS \$29 per person

Cash or Consumption Bar Requires \$250 Minimum Spend

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