



CATERING MENUS



FOREST HILL FIELD CLUB
9 BELLEVILLE AVENUE, BLOOMFIELD, NJ 07003
SHALONDA SMITH, DIRECTOR OF FOOD, BEVERAGE & CATERING
(973) 743-1255 X 212 / [SSMITH@FORESTHILLFC.COM](mailto:ssmith@foresthillfc.com)



BUFFET



SALAD (SELECT ONE)

SEASONAL GARDEN GREENS *Tomato, Kirby Cucumber, Red Onion, Carrot Ribbons, Balsamic Vinaigrette*

SPINACH SALAD *Crumbled Blue Cheese, Double Smoked Bacon, Caramelized Pear, Candied Pecans, Dijon Mustard Vinaigrette*

KALE & ENDIVE *Goat Cheese, Crisped Pancetta, Heirloom Tomato, Lemon-Honey Vinaigrette*

CAESAR *Romaine, Parmesan Croutons, Housemade Caesar Dressing*

All Salads Served with Rolls and Butter

PASTA (SELECT ONE)

PENNE ALLA VODKA *Sweet Peas, Cream, Roasted Tomatoes*

GEMELLI BOLOGNESE *Veal, Pork & Beef, Wood Roasted Tomatoes, Romano Cheese*

SEASONAL VEGETABLE LASAGNA *Kale Pasta, White Sauce, Fresh Herbs*

HOUSEMADE MACARONI AND CHEESE *Five Cheeses, Seasoned Herbed Crust*

ORECCHIETTE PRIMAVERA *Wood Roasted Vegetables, Garlic, Rosemary*

ENTRÉES (SELECT TWO)

IRON ROASTED BEEF CHUCK *Yukon Gold Mashed Potatoes, Garden Vegetables, Red Wine Reduction*

HAND-CARVED BEEF FLAT IRON *Spring Mushrooms, Sherry & Ripened Cream*

HERB CRUSTED DIJON SALMON *Spring Pea & Asparagus Ragout, Jasmine Rice Pilaf*

PROSCIUTTO & CHEESE STUFFED CHICKEN BREAST *Bermuda Onion Cream Sauce*

SALMON ROLLATINI *Spinach, Tomatoes, Mushrooms, Oven Roasted Potato Medley, Shallot Broth*

OVEN ROASTED COD LOIN *Seasonal Vegetable Hash*

SEAFOOD CIOPPINO *Day Boat Scallops, Clams, Mussels, Salmon, Shrimp, Tomato & Red Wine Broth*

SPICED RUBBED HERITAGE PORK LOIN *Roasted Cauliflower & Potato Mashed, Asparagus & Peas*

WOOD ROASTED HERITAGE RACK OF PORK CHOP *Tomato & Spring Mushroom Ragout, Black & White Rice Pilaf*

FRENCHED CHICKEN BREAST MARSALA *Risotto & Grilled Seasonal Squash*

ITALIAN SAUSAGE *Tomato, Peppers, Onions, Grilled Semolina Baguette*

DESSERT

ASSORTED COOKIES, BROWNIES, COFFEE, TEA & SOFT DRINKS INCLUDED

CHOICE OF ONE OF THE FOLLOWING: ST. LOUIS STYLE CHEESE CAKE, RED VELVET CAKE, CHOCOLATE MUSSE TORTE

PRICING

\$38.50 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

SEASONAL GARDEN VEGETABLE CRUDITÉ *The Best of Locally Available Seasonal Vegetables with Assorted Dipping Sauces ...* + \$5.5pp

GRILLED & ROASTED VEGETABLE ASSORTMENT + \$6pp

HEIRLOOM TOMATOES & FRESH MOZZARELLA *Sweet Red Onion, Fresh Basil & Reduced Balsamic Vinegar ...* + \$6.5pp

SEASONAL FRUIT DISPLAY + \$5.5pp

NEW ENGLAND FARMHOUSE CHEESE SELECTION *Assorted Breads & Crackers ...* + \$7.5pp

ANTIPASTO *Hard & Soft Cured Sausages, Hams & Meats. Marinated Mushrooms & Artichoke Hearts, Cured Brined Olives, Cornichons, and Onions. Roasted Grilled Peppers & Onions, Hard Aged Cheeses, Tomato Bruschetta, Crostini, Grissini & Breads. ...* + \$10.5pp

RAW BAR *East & West Coast Oysters, Shrimp, Jonas Crab claws. Appropriate Accompaniments. ...* + \$15.5pp

PASSED HORS D'OEUVRES

FOUR SELECTIONS + \$11.5pp

SIX SELECTIONS + \$16pp

BUFFET ADDITIONS

SPICE RUBBED & ROASTED NY STRIP LOIN *Fresh Thyme Jus Lie ...* +9pp

HERB ROASTED TENDERLOIN OF BEEF *Red Wine & Roasted Shallot Reduction ...* +11.5pp

WOOD ROASTED SOY & SCALLION MARINATED FAROE ISLAND SALMON FILLET +10pp

DIJON & HERB CRUSTED FRENCH BREAST OF TURKEY +7pp

DIJON SEARED HERITAGE PORK LOIN *Sherried Mustard Jus ...* +6pp

CITRUS SMOKED PORK TENDERLOIN *Tomato & Molasses Glaze ...* +7pp

PASTA STATION

YOUR CHOICE OF TWO PASTAS INCLUDING ONE FILLED, RAVIOLI OR TORTELLINI, TWO SAUCES AND A SELECTION OF SEASONAL VEGETABLES, BRAISED MUSHROOMS AND ARTICHOKE HEARTS +8pp

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PLATED DINNER MENU



APPETIZER (SELECT ONE)

FIVE CHEESE RAVIOLI *Semolina Pasta Filled with Ricotta, Romano, Parmesan, Mozzarella Cheeses. Oven Roasted Roma Tomatoes, Spring Mushrooms, Early Peas & Shoots*

CRACKED BLACK ANGEL HAIR PASTA *Fresh Basil, Cilantro Pesto, Prosciutto, Toasted Pine Nuts*

FETTUCCHINE CARBONARA *Parmesan Cheese, Thyme, Bacon, Ham*

VEGETABLE RISOTTO *Locally Harvested Vegetables, Butter Pureed Wood Roasted Tomatoes, Torched Parmesan Burrata*

HERBED POACHED GULF SHRIMP *Horseradish Spiced Tomato Jam, Charred Lemon ... +5pp*

PROSCIUTTO WRAPPED MARYLAND CRAB CAKE *Roasted Red Pepper Coulis, Lemon Dressed Micro Cress & Arugula ... +5pp*

SALADS (SELECT ONE)

SEASONAL FIELD GREENS *Tomato, Sweet Red Onion, Purple & Orange Carrot Ribbons, Housemade Balsamic Vinaigrette*

BABY RED CAESAR *Rye Croutons, Housemade Caesar Dressing, Parmesan Crisp*

BUNCH SPINACH *Crispy Pancetta, Assorted Mushrooms, Roasted Red Peppers, Cave Ripened Blue Cheese Dressing*

HAND STRETCHED FRESH MOZZARELLA & HEIRLOOM TOMATOES *Charred Soft Squash, Fresh Basil, Capers, Sweet Red Onions, Citrus Infused Balsamic Reduction ... +3.5pp*

KALE & ENDIVE *Radicchio, Candied Walnuts, Macerated Cranberries, Honey-Lemon Vinaigrette*

ENTRÉES

BRAISED BEEF SHORT RIB *Fresh Herb Spatzle, Oven Roasted Vegetables ... 52.50*

HERB ROASTED TENDERLOIN OF BEEF *Gold & White Potato Gratin, Seasonal Vegetable ... 64.50*

GRILLED FILET OF BEEF *Horseradish Whipped Potatoes, Seasonal Vegetable, Caramelized Shallot Reduction ... 74*

VEAL SCALOPPINI *Seared Risotto Cake, Petite Squash Medley, White Wine Lemon Butter Sauce ... 49.50*

PROSCIUTTO & GRUYERE ROLLED BONELESS CHICKEN *Herb Crumbs, Wild Mushroom Risotto Cake, Herb Infused White Wine-Lemon & Caper Reduction ... 49.50*

SPICED ROASTED HERITAGE PORK LOIN *Five Grain Medley, Grilled Squash, Caramelized Apple & Shallot Red Wine Reduction ... 39.50*

HERB CRUSTED PORK TENDERLOIN MEDALLIONS *Root Vegetable Gratin, Sage & roasted Shallot Cream Reduction ... 44*

VEAL CHOP MILANESE *Rice Pilaf, Wilted Spinach, Red Wine Demi Glace ... 58*

FRENCHED BREAST OF CHICKEN MARSALA *Roasted Garlic Rice Pilaf, Assorted Spring Mushroom Ragout ... 49.50*

DRUNKEN RED SALMON *Spring Vegetable Hash, Herb & White Wine Broth ... 59.50*

SPICE SEARED JUMBO DIVER SCALLOPS
*Spaghettied Squash, Garlic-Shallot Risotto, Spiced
Sabayon & Balsamic ... 69.50*

DUET OPTION AVAILABLE UPON REQUEST +12.5PP

WINE BRAISED COD LOIN *Horseradish, Fresh Herbs
& Mustard Seed Crust, Root Vegetable Gratin,
Asparagus ... 54.50*

DESSERT (SELECT ONE)

CANDIED RICE PUDDING *Rummed Raisins &
Cocoa*

ST. LOUIS STYLE CHEESECAKE *Seasonal Berry
Coulis*

RED VELVET CAKE *Chocolate & Caramel*

CRÈME BRULEE *Fresh Seasonal Berries*

CHOCOLATE MOUSSE TORTE *Whipped Ripened
Cream*

SOFT DRINKS, COFFEE AND TEA INCLUDED

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PLATED LUNCH MENU



SALADS (SELECT ONE)

SEASONAL FIELD GREENS *Tomato, Sweet Red Onion, Purple & Orange Carrot Ribbons, Housemade Balsamic Vinaigrette*

CLASSIC CAESAR *Rye Croutons, Parmesan Crisp, Housemade Caesar Dressing*

KALE & ENDIVE *Radicchio, Candied Walnuts, Macerated Cranberries, Honey-Lemon Vinaigrette*

HAND STRETCHED FRESH MOZZARELLA & HEIRLOOM TOMATOES *Fresh Basil, Capers, Sweet Red Onion, Citrus Infused Balsamic Reduction ... +3.5pp*

ENTRÉES

IRONED BEEF CHUCK *Fresh Herb Spatzle, Oven Roasted Spring Vegetables ... 36*

HERBED RUBBED TOP SIRLOIN *Gold & White Potato Gratin, Seasonal Vegetables ... 39.50*

SPICED ROASTED LOIN OF PORK *Five Grain Medley, Grilled Squash, Caramelized Apple, Shallot & Red Wine Reduction ... 34.50*

PETIT VEAL OSSO BUCCO *Root Vegetable Gratin, Sage & Roasted Shallot Cream Reduction ... 37.50*

DUET AVAILABLE UPON REQUEST +8PP

FRENCHED BREAST CHICKEN MARSALA *Roasted Garlic Rice Pilaf, Assorted Spring Mushroom Ragout ... 32.50*

PROSCIUTTO & GRUYERE ROLLED BONELESS CHICKEN BREAST *Herbed Crumbs, Wild Mushroom Risotto Cake, Herbed Infused White Wine-Lemon & Caper Reduction ... 36.50*

DRUNKEN RED SALMON *Spring Vegetable Hash, Herbed White Wine Broth ... 35.50*

HERBED CRUSTED TALAPIA FILET *Horseradish, Fresh Herbs & Mustard Seed Crust, Roasted Root Vegetables, Asparagus, Tomato & Sweet Peas ... 34.50*

CHOICE OPTION AVAILABLE +9PP

DESSERT (SELECT ONE)

CHOCOLATE MOUSSE TORTE *Whipped Ripened Cream*

ST. LOUIS STYLE CHEESECAKE *Seasonal Berry Coulis*

RED VELVET CAKE *Chocolate & Caramel*

SOFT DRINKS, COFFEE AND TEA INCLUDED

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BRUNCH



CONTINENTAL

ASSORTED FRESH BAKED BREADS, MUFFINS,
SCONES & DANISH *with Jellies, Butter, and Cream
Cheese*

SEASONAL AVAILABLE FRESH FRUITS & BERRIES

SMOKED ATLANTIC SALMON *Classic
Accompaniments ... +11pp*

ASSORTED DRIED CURED MEATS *Crackers, Sliced
Bread ... +7pp*

CONTINENTAL ONLY \$18.95pp

NEW ENGLAND FARMHOUSE CHEESE SELECTION
*A Selection of Locally Produced Hard & Soft Ripened
Aged Cheeses, Served with Assorted Crackers*

ASSORTED LEAF & MIXED GREENS SALADS
Appropriate Accoutrements, Housemade Dressing

FRESH VEGETABLE CRUDITÉ *Assorted Dipping
Sauces ... +5pp*

FRESHLY BREWED REGULAR AND DECAF COFFEE,
ASSORTED TEAS, ORANGE & CRANBERRY JUICE

ENTRÉE CHOICES (CHOICE OF THREE)

SCRAMBLED EGGS WITH
CHIVES

EGG, SAUSAGE & CHEESE BAKE

EGGS BENEDICT *Hollandaise
Sauce & Canadian Bacon*

CHALLAH FRENCH TOAST
Vermont Maple Syrup

PASTA PRIMAVERA *Fresh Pasta,
Seasonally Available Vegetables,
White Wine, Fresh Herb Broth*

PENNE CARBONARA *Parmesan
Cheese, Thyme, Bacon, Ham*

STEEL-CUT OATMEAL
PANCAKES *Blueberry Syrup*

FRENCHED CHICKEN BREAST
*Lemon, Capers, Sweet Butter, Rice
Pilaf ... +5pp*

POACHED EGG WITH SPINACH
& MUSHROOMS *Roasted Tomato
Hollandaise Sauce ... +4pp*

SPICED SEARED FAROE ISLAND
SALMON *Tomatoes, Spinach,
Slivered Garlic, Five Grain
Medley ... +7pp*

WOOD ROASTED HERITAGE
PORK LOIN *Caramelized Shallot
& Red Wine Reduction, Root
Vegetable Gratin ... +5pp*

ACCOMPANIMENTS (CHOICE OF TWO)

HOUSE BLEND BREAKFAST
SAUSAGE

DOUBLE SMOKED APPLE
WOOD BACON

OVEN ROASTED NEW
POTATOES

RICE PILAF

FIVE GRAIN & WILD RICE
MEDLEY

POTATO GRATIN

SEASONALLY AVAILABLE
ASSORTED VEGETABLE
MEDLEY

PARMESAN ROASTED
BROCCOLI & CAULIFLOWER

DESSERT

ASSORTED COOKIES,
BROWNIES & BLONDIE'S
INCLUDED

ST. LOUIS STYLE VANILLA
BEAN CHEESE CAKE *Fresh
Berry Coulis*

HOUSEMADE CHOCOLATE
CHIP BREAD PUDDING
Caramel Sauce

PRICING

\$34.95 PER PERSON *Minimum of 30 Guests*

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ENHANCEMENTS

OMELETS & EGGS TO ORDER *Farm Fresh Whole Eggs & Egg Whites. Your Choice of Traditional Ingredients ...*
+9pp

BELGIAN WAFFLE STATION *Vermont Maple Syrup, Chef's Fruit Syrup of the Day, Whipped Sweet Cream Butter ...*
+5pp

CARVING STATION

NEW YORK STRIP LOIN *Shallot & Mushroom Jus ...* +9pp

TOP ROUND OF BEEF *Natural Pan Jus ...* +6pp

HERITAGE PORK LOIN *White Wine & Sage Cream Reduction ...* +6pp

SOY & SCALLION ROASTED FAROE ISLAND SALMON *Ginger-Garlic Aioli ...* +9pp

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LUNCH MEETING BUFFETS



PICNIC LUNCH

ASSORTED SANDWICHES *Roast Beef, Black Forest Ham, Oven Roasted Turkey Breast, Assorted Breads, Spreads & Accompaniments*

SIDES *Potato Salad, Pasta Salad, Cole Slaw, Whole Fruit, Assorted Chips*

\$24 PER PERSON *Minimum of 30 Guests*

WRAP IT UP LUNCH (CHOOSE THREE)

MAPLE TURKEY, SWISS CHEESE, SHREDDED KALE, ROASTED RED PEPPERS, HONEY MUSTARD DRESSING

RARE ROASTED TOP ROUND OF BEEF, SEVEN VEGETABLE SLAW, AGED NEW ENGLAND CHEDDAR

SHAVED SPICE ROASTED PORK LOIN, RED ONION & FENNEL SALAD, GRUYERE CHEESE, DIJON CREAM DRESSING

CALIFORNIA WRAP, SHREDDED LETTUCE, HEIRLOOM TOMATOES, SWEET RED ONION, AVOCADO & BLACK OLIVES

DOUBLE SMOKED APPLE WOOD BACON, HEIRLOOM TOMATOES, SHREDDED ROMAINE LETTUCE, HERBED MAYONNAISE

CHICKEN CAESAR WRAP

ITALIAN DELI WRAP

SALADS (CHOOSE TWO)

PASTA & FRESH VEGETABLE SALAD

FIELD GREENS *Carrot Ribbons, Red Onion, Cucumber, Dried Cranberries, Choice of Dressing*

CAESAR SALAD *Parmesan Croutons, Homemade Caesar Dressing*

SPINACH SALAD *Roasted Red Peppers, Baby Bella Mushrooms, Red Onion, Housemade Balsamic Vinaigrette*

POTATO SALAD

DESSERTS & BEVERAGES *Fresh Baked Cookies, Brownies. St. Louis Style Cheese Cake, Soft Drinks, Coffee, Decaf & Tea*

\$27 PER PERSON *Minimum of 30 Guests*

NEW YORK DELI BUFFET

ASSORTED MEAT PLATTER *Roast Beef, Oven Roasted Turkey Breast, Black Forest Ham, Pastrami, Salami*

SLICED CHEESE PLATTER *American, Swiss, Cheddar, Gruyere*

TUNA SALAD

OVEN ROASTED RED BLISS POTATO SALAD

GARDEN & FIELD GREENS WITH ASSORTED DRESSINGS

TOMATO & RED ONION SALAD

CHEFS HOT PASTA DU JOUR

ASSORTED BREADS & ROLLS

PLATTER OF LETTUCE, TOMATOES, ONIONS, PICKLES GHERKINS & OLIVES

ASSORTED MUSTARDS & MAYONNAISE

DESSERT & BEVERAGES *Assorted Cookies and Brownies, Soft Drinks, Coffee, Decaf & Tea*

\$29 PER PERSON *Minimum of 30 Guests*

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PASSED HORS D'OEUVRES



SELECTIONS

ROASTED RED PEPPER HUMMUS *Toasted Pita, Frizzled Onion Strings*

STUFFED BAKED NEW POTATOES *Sour Cream, Double Smoked Apple Bacon, Chives*

SPINACH, GOAT CHEESE & WILD MUSHROOMS *Crisp Baked in Herbed Phyllo*

CHICKEN GOUJONETTES *Mustard & Mayonnaise*

TOMATO BRAISED P. E. I. MUSSELS *Crisp Shallot Strings*

COLD CITRUS SMOKED SHRIMP *Spiced Tomato Salsa*

GRILLED SIRLOIN *Seven Vegetable Slaw*

SMOKED SALMON CROSTINI *Black Bread, Dill Cream, Capers & Red Onion*

PULLED PORK TACO *Flour Tortilla, Shredded Queso & Pico di Gallo*

BEEF SLIDER *Vermont White Cheddar, Dill Pickle, Onion & Tomato*

IRON ROASTED BEEF CHUCK *Rye Bread, Fennel & Onion Slaw, FHFC Steak Sauce*

MEATBALLS *Pasta Cup, Parmesan Crisp*

MAPLE GLAZED FIGS *Double Smoked Applewood Bacon, Ancho Chili Oil*

LAMB CHOP LOLLIPOP *Minted Cabernet Jus*

TRUFFLED YUKON GOLD MATCHSTICKS *White Truffle Oil, Black Truffle Salt, Lemon, Marjoram Aioli*

SHRIMP & SCALLOP CERVICHE *Tortilla Crisp*

TOMATO BRUSCHETTA *Baguette Crouton, Fresh Basil*

MUSTARD SEED & PANKO BREADED EAST COAST OYSTERS *Fresh Herb Aioli*

SAFFRON CHICKEN STUFFED BABY BELL PEPPERS *Pea Shoots & Sprouts*

FONTINA FONDUE *Cheese & Rosemary Twist*

SPICED SEARED TUNA TARTAR *Sesame Crisp, Avocado, & Lemon Marinated Micro Arugula*

ROASTED WILD MUSHROOM RAGOUT *Brioche Crouton, Herb Smoked Goat Cheese*

COUNTRY PÂTÉ & PICKLED GRAPES *House Baguettes, Toasted Sunflower Seeds*

TOMATO, BACON & BLUE

CUCUMBER, HEIRLOOM TOMATO & BURRATA *Peas, Micro Cress Salad, Lemon & EVOO*

MARYLAND CRAB IN ENDIVE *Fennel & Caramelized Shallot, Micro Shoot Salad*

PRICING

Pricing Based on 1-Hour of Passing

SELECT FOUR
+ \$11.50 per person

SELECT SIX
+ \$16 per person

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SPECIALTY STATIONS



BUTCHER BLOCK

ROAST NEW YORK STRIP LOIN *Mushroom & Red Wine Reduction*

FRESH HERBED CRUSTED BEEF TENDERLOIN *Béarnaise Sauce ... Additional \$3pp*

GRILLED BEEF FLANK STEAK *Roasted Garlic & Thyme Jus*

SPICED RUBBED HERITAGE PORK LOIN *Whole Grain Mustard Cream*

IRON ROASTED HERITAGE PORK LOIN *White Wine & Caramelized Onion ... Additional \$2pp*

HERBED CRUSTED RACK OF DOMESTIC LAMB *Minted Jus ... Additional \$3pp*

HONEY GLAZED PIT HAM *Grain Mustard & Maple Syrup*

MAPLE BBQ FRENCHED TURKEY BREAST

+ \$11per person

PASTA BAR

PASTA SELECTIONS (SELECT TWO) *Spaghetti, Fettuccine, Vermicelli, Tortellini, Gnocchi*

SAUCES (SELECT TWO) *Marinara, Parmesan Cream, Pesto, Pesto Cream, Vegetable White Wine Broth, Carbonara*

MEATS (SELECT TWO) *Chicken Breast, Ham, Italian Sausage, Bacon*

ADDITIONS *Assorted Vegetables, Roasted Tomatoes, Assorted Mushrooms*

MACARONI & CHEESE *Cavatappi, Cheese Sauce, Double Smoked Bacon, Ham, Onion, Chicken, Lobster ... +6pp*

+ \$9 per person

BAKED POTATO BAR

BAKED IDAHO POTATO

+ \$8.5 per person

TOPPINGS *Cheddar Cheese, Monterey Jack Cheese, Blue Cheese, Bacon, Beef Chili, Red & Green Onions, Fresh Tomato Salsa, Sour Cream*

SOUP STATION (SELECT TWO)

+4.50 PER PERSON

PASTA FAGIOLI *Parmesan Cheese, Fresh Chopped Herbs*

MANHATTAN CLAM CHOWDER

BROCCOLI & CHEDDAR

FRENCH GREEN LENTIL PUREE

TOMATO BISQUE *Fresh Tomato Salsa*

ITALIAN WEDDING SOUP

ZESTY CHILLED GAZPACHO

SEAFOOD VELUTE

PUREE OF WILD MUSHROOM

POTATO, LEEK & BACON *Crispy Leeks*

NEW ENGLAND CLAM CHOWDER

BLACK BEAN

BROCCOLI BISQUE

FOOD CART CUISINE

DIRTY WATER DOGS *Sauerkraut, Cheese, Chili,
Chopped Onions*

**NY STYLE HOT PRETZELS WITH SPICY MUSTARD
FRIES & CHIPS**

ITALIAN SAUSAGE *Tomatoes, Peppers, Onions*

PHILLY STYLE CHEESESTEAKS *Peppers, Onions,
Cheese Wiz*

+ \$12.5 per person

SALAD STATION

ASSORTED SEASONAL FIELD GREENS

BUNCH SPINACH

ROMAINE LETTUCE

ASSORTED ACCOMPANIMENTS & SALAD DRESSINGS

\$5.50 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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