



Plated Luncheon

First Course

(choice of one)

Country Club Caesar Salad, Grated Parmesan

Forsgate Club Salad, Tomato, Onions, Carrots, House Dressing

Penne Pasta in a Rich Tomato Herb Sauce with Grated Romano Cheese

Upgraded First Course

Penne Pasta with Smoked Chicken and Roasted Red Pepper Cream Sauce

Gulf Shrimp Cocktail

Penne Pasta, Vodka Sauce

Luncheon Entrees

Vegetarian or Traditional Quiche Lorraine with Seasonal Garden Vegetables

Chicken Florentine with Béchamel: Francaise Chicken Topped with Spinach, Pecorino, Romano & Mozzarella

Grilled Filet of Salmon with a Lemon and Dill Butter Sauce

Maryland Crab Cakes with Mustard Cream Sauce

Chicken Oscar, Sautéed Chicken Breast, Crabmeat & Hollandaise Sauce

Baked Fillet of Sole Stuffed with Shrimp and Scallops & Topped with Lobster Sauce

Grilled New York Sirloin Steak with Vintage Red Wine Sauce

Chicken Sorrentino: Chicken Breast, Eggplant, Prosciutto, Provolone Cheese Laced with Tomato Demi Glaze

Tilapia, Chipotle Lime Tortilla Crusted

Seared Medallion of Beef Tenderloin with Wild Mushroom Sauce

Penne Pasta with Grilled Vegetables in an Herbed Olive Oil

Chef's Selection of Seasonal Vegetables and Accompaniments with Hot Entrees

Fresh Rolls and Butter

Desserts

Choice of one

Apple Strudel with Vanilla and Raspberry Sauces

New York Style Cheesecake with Raspberry Coulis

Chocolate Mousse Cake with Crème Anglaise

Seasonal Berries and Fresh Fruit with Mango Lime Coulis *served in a wine goblet*

Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

All Food & Beverage charges subject to 20% Service Charge & 6.875% State Sales Tax