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# BANQUET MENU

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340 Country Club Drive  
Columbia, SC 29206  
803.787.2177  
[www.forestlakeclub.com](http://www.forestlakeclub.com)

**Brian R. Haff, F&B & Special Events Manager**  
[fbspecialevents@forestlakeclub.com](mailto:fbspecialevents@forestlakeclub.com)

"OUR MISSION IS TO PROVIDE AN EXCELLENT  
DINING AND SERVICE EXPERIENCE TO ALL  
MEMBERS AND THEIR GUESTS; EVERY PERSON  
WILL BE MET WITH ANTICIPATORY SERVICE AND  
GRACIOUS HOSPITALITY."



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## WELCOME TO FOREST LAKE!

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Welcome to Forest Lake Club, where we take special pride in creating celebrations that become treasured memories. Whether you are hosting a business meeting for 15 people or a wedding reception for 700, each event and every detail will be met with personal attention, total focus, and superior service.

We offer full event services, starting with designing your room, tailoring your menu, and all the details in between. From conceptualization to execution, Forest Lake Club is there to guide you every step of the way. Our service includes one on one meetings with our Member Events Manager as well as phone and email availability at all times.

There are many venues you could have chosen to host your event at, a fact that is not lost on us here at Forest Lake. This is why we take pride in each and every event that we take part in. Without you, there would be no us, which is why we strive to not only meet, but exceed, your expectations.

**Brian R. Haff**

**F&B Manager/Special Events**

803.744.0010

[fbsevent@forestlakeclub.com](mailto:fbsevent@forestlakeclub.com)

# TERMS AND CONDITIONS

## BOOKINGS

Your private function is booked on a first come first serve tentative basis. Once you sign and return the enclosed contract, your reservation will be confirmed. This signed letter is due two (2) weeks after your tentative booking.

To engage in a wedding reception at Forest Lake Club, the Club by-laws state that a wedding reception is restricted to the member and his/her immediate family. The "immediate family" is defined as sons and daughters, grandsons and granddaughters, brothers and sisters, and nephews and nieces.

## ATTENDANCE GUARANTEES

A guaranteed attendance figure is required for all meal functions three (3) business days prior to the event date. This figure will be considered the minimum attendance figure for billing purposes and can be raised, but not lowered. In the event that a guarantee is not received, the agreed count will be considered the guarantee.

## FOOD & BEVERAGE

No food may be brought in from an outside source, with the exception of wedding cakes, unless approved by the Club Manager. Menu selections must be finalized at least ten days prior to your function. The menus provided are merely suggested items and may be customized to meet your specific requirements. Due to the fluctuation in food costs, prices are subject to the prevailing rate at the time of the event.

Beer must be provided by Forest Lake Club, however wine and liquor may be brought in for a corkage fee. Bottles for corkage may be dropped off during business hours the day before or day of the event and should be arranged with the Member Events Manager. Leftover alcohol must be picked up within 7 days of the events conclusion. Alcoholic beverages provided by Forest Lake Club will be charged per drink and all alcohol for the event must be consumed on premise. All beverage sources/bars must close by 11:00 pm. Forest Lake Club reserves the right to ask for proof of age from any guest trying to obtain alcohol and the right to refuse service to those who are too intoxicated or underage.

## RENTAL CHARGES & OUTSIDE VENDORS

If there is a need for special equipment the Club does not have, we will locate and order the item(s) and bill you for the incurred charges. These charges will be listed on the banquet event order (BEO) sheet. Staging and rented dance floors are permitted but the host will be responsible for any damage to the Clubhouse that these rented items may cause.

All vendors should contact the Club seven (7) days prior to the scheduled function to make arrangements for drop off or setup. Forest Lake Club will not assume the responsibility of outside vendor articles left after a function. The Club asks that no items be delivered more than one (1) day prior to your scheduled event and picked up no later than (2) days after your scheduled event.



## BILLING & FEES

Billing will include food, beverage/corkage, a 20% set up fee, taxes, labor, and any other miscellaneous fees. The current fees are set forth below. Please note those fees are reviewed and, if necessary, adjusted quarterly, and the member will be charged at the rate in effect at the time of the event.

**Servers, Bartenders, and Attended Stations will be billed out at \$22 per hour per employee**

### **Valet Parking**

As quoted for each individual event, if needed

### **20% Set Up Fee & SC Tax**

20% of the cost for food and beverage plus SC tax; events requiring no food or beverage may be subject to a variable set up fee

### **Venue Fee**

A variable fee based on day/time of event.  
Ranging from \$100 to \$1000

### **Tasting Fee**

A variable fee based on day/time of tasting.

## SMOKING POLICY

It is the Member's responsibility to make sure that all guests adhere to the smoking policies set-forth by Forest Lake Club. There is no smoking allowed inside the Clubhouse. Smoking is allowed on the balcony and outside grounds.

## PREMISES & PERSONAL ITEMS

During the hours of the event, the Member, his family, and invited guests shall be entitled to the non-exclusive use of designated Club parking areas for vehicular parking and for the non-exclusive use of the Clubhouse foyer, restrooms, and other common areas, provided that the Clubhouse Lounge and Grill areas are reserved for Club Members. In addition, the Member may enter the leased area for decoration purposes at times specified by Club Management in advance; items shall not be delivered to the Club more than one day in advance.

Any items brought onto Forest Lake Club's premises are the sole responsibility of the group. The Club will assume no responsibility for lost or damaged items. Groups are required to remove all items brought in immediately following an event. This policy includes all gifts and envelopes brought to a wedding reception.

## ENTERTAINMENT POLICY

1. Bands and DJ's must make our office aware of set up and ending times at least five (5) days prior to the functions.
2. Entertainers are responsible for cleaning up surrounding areas they use *IE - Taking glasses back to the bar*
3. Damage to the facility caused by groups moving equipment in and out of the building will be the responsibility of the party or group who hired the entertainment.
4. Entertainers or bands requiring food and beverage will be added to your final guarantee, unless special arrangements for food are made. This matter should be discussed when you sign the contract with the entertainment.
5. Entertainers requiring space for changing clothes must make our office aware of this need seven (7) days prior to the function.
6. Clients using bands requiring extra electrical amperage for equipment will incur an additional charge if we are required to purchase additional amperage.
7. Forest Lake Club reserves the right to control sound levels emitted from bands, orchestras and DJ's performing in conjunction with member dining. All music played with private functions and events held outside must end by 11:00 pm due to city of Forest Acres noise ordinance.
8. Lewd and offensive music is not allowed at Forest Lake Club and it is the responsibility of the member to make the Band/DJ aware of these regulations.
9. The Band/DJ have 1 1/2 hours after their last song to break down. If the band or DJ do not adhere to the time constraints, they will be subject to fines or possible suspension from playing at Forest Lake Club.

## DAMAGES & CLEANING

The client is responsible for any damage done by their guests. Forest Lake Club has a no sparkler, rice, confetti cannons or birdseed policy. If any of these items are used or any debris is left behind by the guests or outside vendors, a clean-up fee will be charged to the members responsible. The clean-up fee will be based on the extent of clean-up required.

# Special Event Lease

Please fill out the form below and return to Forest Lake Club within two weeks of reserving your event:

Member Name \_\_\_\_\_  
Phone Number \_\_\_\_\_ Cell Number \_\_\_\_\_  
Billing Address \_\_\_\_\_  
E-Mail Address \_\_\_\_\_

Event Name \_\_\_\_\_  
Date of Event \_\_\_\_\_ Time (from-to) \_\_\_\_\_  
Lease Location \_\_\_\_\_ Number of Guests \_\_\_\_\_

**If Applicable:**

Bride and Groom's Name \_\_\_\_\_  
Members' Relation to Bride/Groom \_\_\_\_\_

This agreement made between Forest Lake Club and the Member is considered contracted and the banquet terms and conditions are incorporated herein and made a part hereof. The Member is responsible for all information proceeding in the terms and conditions. Forest Lake Club agrees to lease the designated location and to provide food and beverage service unless circumstances beyond our control or an act of God makes it impossible to uphold this contract. All efforts to assist the Member in relocating the event or adjusting to limited services will be priority by the Forest Lake Club Staff.

**I have read and fully understand and accept the terms and conditions of Forest Lake Club.**

\_\_\_\_\_  
**Member Signature**

\_\_\_\_\_  
**Member #**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Director of Events**

\_\_\_\_\_  
**Date**



# BREAKFAST OPTIONS

ALL PRICES ARE PER PERSON

BUFFET AND PLATED OPTIONS INCLUDE COFFEE, TEA, AND ORANGE JUICE

BUFFET OPTION ONLY AVAILABLE FOR PARTIES OF 15 OR MORE

## BREAKFAST BUFFETS

<b>Continental</b>	<b>\$12.00</b>
Assorted Breakfast Breads, Bagels, Cream Cheese, and Fresh Fruit	
<b>Classic</b>	<b>\$13.00</b>
Scrambled Eggs, Grits or Potatoes, and choice of Sausage or Smoked Bacon	
<b>Lakeview</b>	<b>\$15.00</b>
Scrambled Eggs, Grits, Breakfast Potatoes, Sausage, and Smoked Bacon	

## PLATED BREAKFASTS

<b>Smoked Salmon</b>	<b>\$15.00</b>
House Smoked Salmon garnished with Chopped Egg, Capers, Red Onion; served with Bagel, Dill Cream Cheese, and Fresh Fruit	
<b>Traditional</b>	<b>\$13.00</b>
French Toast or Pancakes with Hash Browns or Scrambled Egg and Fresh Fruit	
<b>Eggs Benedict</b>	<b>\$16.00</b>
Eggs Benedict served with Asparagus and Fresh Fruit	
<b>All American</b>	<b>\$13.00</b>
Scrambled Eggs, Bacon or Sausage Links, and Grits served with Cheddar Biscuits	
<b>Southern Style</b>	<b>\$13.00</b>
Scrambled Eggs with Cheddar and Chive Grits, Sausage Gravy, and Biscuits	
<b>Baked Quiche</b>	<b>\$14.00</b>
Choice of Lorraine, Florentine, or Smoked Salmon; served with a Side Salad and Fresh Fruit	
<b>Golfers Choice</b>	<b>\$20.00</b>
Poached Eggs with Grilled Petite Filet or Beef served with Bearnaise sauce, Broiled Tomato, and Breakfast Potatoes	

## MORNING BITES

<b>Assorted Miniature Muffins</b>	<b>\$2.00</b>
<b>Bagels</b>	<b>\$2.50</b>
<b>Croissants</b>	<b>\$2.50</b>
<b>Cheese Biscuits</b>	<b>\$2.00</b>
<b>Cinnamon Rolls</b>	<b>\$3.50</b>
<b>Assorted Danishes</b>	<b>\$3.00</b>

## AFTERNOON REFRESHMENTS

<b>Brownies</b>	<b>\$3.00</b>
<b>Blondies</b>	<b>\$3.00</b>
<b>Lemon Squares</b>	<b>\$3.00</b>
<b>Assorted Cookies</b>	<b>\$2.00</b>
Chocolate Chip, Sugar, Oatmeal Raisin, or White Chocolate Macadamia Nut	

## SAVORY SNACKS

<b>Fresh Popcorn</b>	<b>\$2.50</b>
<b>Basket of Fruit</b>	<b>\$2.50</b>
<b>Roasted Peanuts</b>	<b>\$2.50</b>
<b>Granola Bar</b>	<b>\$3.00</b>
<b>Boiled Peanuts</b>	<b>\$3.00</b>
<b>Trail Mix</b>	<b>\$2.50</b>

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# BRUNCH BUFFET

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ALL PRICES ARE PER PERSON  
BUFFET INCLUDES JUICE, COFFEE, TEA, TWO BREADS, AND THREE SIDES  
BUFFET OPTION ONLY AVAILABLE FOR PARTIES OF 18 OR MORE

ONE MAIN DISH: \$16.00 | TWO MAIN DISHES: \$27.00 | THREE MAIN DISHES: \$32

## MAIN DISHES

Eggs Benedict  
Ham & Cheese Quiche  
Sausage and Cheddar Frittata  
Scrambled Eggs with Assorted Toppings  
Made-to-Order Omelets  
French Toast with Assorted Toppings  
Fresh Waffles with Assorted Toppings  
Southern Fried or Baked Chicken  
Seared Country Ham Steak with Red Eye Gravy  
Meatloaf  
Slow Roasted Pork Loin  
Roast Beef  
Salmon Medallions  
Prime Rib (additional \$4 per person)

## SIDE DISHES

**Choose Three:**  
Sausage Patties or Links  
Smoked Bacon  
Adluh Grits  
Ancient Grain Salad  
Country Potato  
Roasted Vegetables  
Macaroni and Cheese  
Broccoli Casserole  
Fresh Asparagus  
Herb Tomatoes Brulee  
Fresh Seasonal Vegetables  
Baked Cinnamon Apples

## BREADS

**Choose Two:**  
Assorted Miniature Muffins  
Assorted Danishes  
Croissants  
FLC Cheese Biscuits  
Bagels with Cream Cheese





# LUNCH OPTIONS

ALL PRICES ARE PER PERSON

SOUP & SALAD INCLUDES TRADITIONAL SOUP, BISCUITS AND MUFFINS, COFFEE, AND TEA

## SOUP & SALAD

Add Chicken	\$5.00
Add Shrimp	\$6.00
Add Fried Oysters	\$7.00

### Wedge Salad side \$8.00/ whole \$12.00

Iceberg Wedge topped with Bacon, Bleu Cheese Crumbles, Diced Tomatoes, and Croûtons

### Spinach Salad side \$8.00/ whole \$12.00

Fresh Baby Spinach with Candied Walnuts, Bleu Cheese Crumbles, and Dried Cranberries

### Bibb Salad side \$8.00/ whole \$12.00

Bibb Lettuce with Strawberries, Roasted Red and Gold Beets, Roasted Sunflower Seeds, Bacon Bits, and Goat Cheese Dressing

### Traditional Cobb Salad \$12.00

Mixed Greens, Sliced Egg, Bacon, Turkey, Croûtons, and Sliced Avocado

### Seared Ahi Tuna Salad \$16.00

Blend of Radicchio and Romaine Greens with Mandarin Orange, Toasted Wasabi Peas, Cherry Tomatoes, and a Sesame Ginger Dressing

### Seared Scallop Salad \$18.00

Seared Scallop atop a bed of Arugula and Spinach Greens with Feta Cheese, Toasted Almonds, and Roasted Tomato

### Grilled Salmon Salad \$16.00

Mixed Greens with Roasted Roma Tomatoes, Sliced Cucumbers, Marinated Asparagus, Julienned Carrots, and topped with Champagne Vinaigrette

### Prime NY Strip Salad \$18.00

Romaine Lettuce, Roasted Red Peppers, Grilled Portabella Mushroom, Crumbled Goat Cheese, and Delmonico Onions

### Chicken, Tuna, or Shrimp Salad Plate \$15.00

Duo Plate add \$2.00; Trio Plate add \$4.00

Served with Petite House Salad and Fresh Fruit

## Dressing Options

Honey Mustard, Raspberry Vinaigrette, Champagne Vinaigrette, Balsamic Vinaigrette, Ranch, Thousand Island, Bleu Cheese, Russian or Italian

## SOUP OPTIONS

<b>Tomato Basil</b> Garnished with Basil and Crème Fraîche	<b>Red Curry &amp; Carrot</b> with Cilantro Oil
<b>FLC Chilled Vichyssoise</b> Garnished with Chive	<b>Chicken &amp; Lime</b> with Tortilla Strips
<b>Chicken Florentine</b> Garnished with Fried Spinach	<b>Vegetable Beef Steak &amp; Potato</b>
<b>Cold Gazpacho</b> Garnished with Crème Fraîche	<b>Roasted Corn Chowder</b>
<b>FLC Mushroom Bisque</b>	<b>Chicken &amp; Rice</b>
<b>Loaded Baked Potato</b>	<b>Butternut Squash Bisque</b> with Gratin Marshmallow
<b>Roasted Cauliflower</b>	<b>Smoked Gouda &amp; Roasted Red Pepper</b>
<b>Andouille Sausage &amp; White Bean Chili</b>	<b>Ham &amp; Lentils</b>
<b>Broccoli &amp; White Cheddar</b>	<b>Italian Wedding Soup</b>
	<b>Green Tomato Bisque</b> with Rye Croûtons

The following specialty soups may be substituted for a \$3.00 up-charge:

**She Crab**  
**Oyster Chowder**  
**Crab & Corn Chowder**  
**Lobster Bisque**  
**Shrimp Bisque**  
**New England Clam Chowder**  
**Manhattan Clam Chowder**



ALL PRICES ARE PER PERSON  
 ALL SANDWICHES INCLUDE ONE SIDE, BISCUITS AND MUFFINS, COFFEE, AND TEA  
 BUFFET OPTION ONLY AVAILABLE FOR PARTIES OF 18 OR MORE

## SANDWICHES

Side items include:

**Chips, Raw Fries, Sweet Potato Fries, French Fries, Onion Rings, Coleslaw,  
 Pasta Salad, Potato Salad, and Fresh Fruit**

<b>Santa Fe Chicken Sandwich</b>	<b>\$14.00</b>	<b>Ahi Tuna Sandwich</b>	<b>\$16.00</b>
Seasoned Grilled Chicken topped with Sautéed Peppers and Onions, Bacon, and Pepper Jack Cheese on a Hoagie Roll		Served Open Face with Soy Glaze, Wasabi Aioli, and Asian Slaw	
<b>California Wrap</b>	<b>\$13.00</b>	<b>Steak Burger</b>	<b>\$14.00</b>
Sliced Turkey and Avocado with Mixed Greens and Roasted Tomatoes tossed in a Cilantro-Lime Vinaigrette		Grilled and served on a Kaiser Roll with your choice of: American, Swiss, Cheddar, Mushrooms, Sauteed Onions, Pimento Cheese, or Bacon	
<b>Forest Lake Club</b>	<b>\$13.00</b>	<b>New York Strip Steak Sandwich</b>	<b>\$20.00</b>
Turkey, Ham, Bacon, Swiss and American Cheese, Lettuce, Tomato, and Mayonnaise		Grilled Prime New York Strip Steak atop Toast Points, topped with Bleu Cheese and Delmonico Onions	
<b>Reuben</b>	<b>\$14.00</b>	<b>Homemade Meatloaf Sandwich</b>	<b>\$13.00</b>
Corned Beef or Turkey on Rye Bread served with Swiss Cheese, Sauerkraut, and Thousand Island Dressing on the side		Tomato Glazed Meatloaf, Pomodoro Sauce, and Mozzarella on a Hoagie Roll	
<b>Panini</b>	<b>\$14.00</b>	<b>Soup &amp; Half-Sandwich</b>	<b>\$11.00</b>
Choice of Turkey, Italian, Ham and Cheddar, Grilled Chicken, or Bacon and Swiss ; with Tomato and Herb Mayonnaise		Cup of Soup served with 1/2 of a Sandwich; choice of Chicken or Tuna Salad, Honey Mesquite Turkey, Shrimp, Black Forest Ham, or Grilled Cheese	
<b>Po' Boy</b>	<b>\$16.00</b>		
Choice of Oyster, Flounder, or Shrimp ; with Lettuce, Tomato, and Spicy Mayonnaise			

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## LUNCH BUFFET

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<b>Soup &amp; Salad</b>	<b>The Cookout</b>	<b>The All American</b>	<b>FLC Favorites</b>
<b>\$18.00</b>	<b>\$20.00</b>	<b>\$23.00</b>	<b>\$26.00</b>
Choice of Soup	Coleslaw	Mixed Green Salad with Assorted Toppings	Mixed Green Salad with Assorted Toppings
Seasonal Fresh Fruit	Potato Salad	Deviled Eggs	Almond Green Beans
Grilled Vegetables	Baked Beans	Green Beans	Mushroom Risotto
Bread Display	Raw Fries	Macaroni and Cheese	Chicken Piccata
Chicken Caesar Salad	Seasonal Fresh Fruit	Yeast Rolls	Parmesan Crusted Salmon
Shrimp Salad	Grilled Chicken	Meatloaf	Almond Cream Pie
Pasta Salad	Grilled Burgers or Pulled Pork BBQ	Fried Chicken	
Assorted Desserts	Assorted Cookies	Apple Pie	



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# PLATED LUNCHES

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ALL PRICES ARE PER PERSON  
PLATED LUNCHES INCLUDE , BISCUITS AND MUFFINS,  
COFFEE, AND TEA

## CHICKEN DISHES

- Stuffed Chicken** **\$25.00**  
Choice of Florentine Style with Spinach, Roasted Red Peppers, and Goat Cheese or Cordon Bleu Style with Ham, Gruyère, and Supreme Sauce; served with Roasted Broccoli
- FLC Chicken Crepes** **\$23.00**  
Delicate Crepe filled with Chicken and your choice of Sundried Tomatoes and Feta Cheese or Roasted Red Peppers and Goat Cheese; served with Sautéed Spinach
- Chicken Marsala** **\$24.00**  
Seared Chicken Breast glazed with a Marsala Wine and Mushroom Sauce served over Fettuccine
- Chicken Piccata** **\$24.00**  
Pan Seared Chicken Breast with a Lemon, Caper, and Butter Sauce served with Roasted Rosemary Potatoes
- Parmesan Encrusted Chicken** **\$24.00**  
Baked Chicken Breast with a Parmesan Herb Crust served with Spinach-Parmesan Risotto
- Almond Crusted Chicken** **\$25.00**  
Almond Crusted Chicken served with a Roasted Tomato Beurre Blanc and Haricot Verts

## PORK DISHES

- Blackberry Glazed Pork Tenderloin** **\$24.00**  
Seasoned and Slow Roasted with a Blackberry Glaze; served with Roasted Rosemary Potatoes
- Bacon Wrapped Pork Tenderloin** **\$25.00**  
Served with House Steak Sauce and Tempura Asparagus

## BEEF DISHES

- House Made Meatballs** **\$21.00**  
Served over Marinara Sauce with Sautéed Spinach and Angel Hair Pasta
- Petite Filet Mignon** **\$29.00**  
Filet with Veal Demi-Glace; served with Parmesan Risotto and Roasted Broccoli
- Chef's Short Ribs** **\$27.00**  
Served with a Veal Demi-Glace; served with Polenta and Sautéed Mushrooms
- Hunter Style Beef Tips** **\$25.00**  
Served with Grilled Tomatoes, Mushrooms, and Onions

## SEAFOOD DISHES

- FLC Crab Cake** **\$29.00**  
Served with a Cajun Remoulade and Succotash
- Grilled Salmon Medallion** **\$27.00**  
Choice of Grilled or Pan Crusted and served with Roasted Red Pepper Cream and Grilled Asparagus
- Grilled Shrimp** **\$25.00**  
Served over Angel Hair Pasta with Scampi Butter
- Sesame Crusted Ahi Tuna** **\$26.00**  
Served with a Tangy 5-Spice Glaze and Asian Slaw



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# LUNCH DESSERTS

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ALL PRICES ARE PER PERSON

<b>Assorted Ice Creams</b> Vanilla, Chocolate, and Strawberry	<b>\$5.00</b>	<b>Almond Cream Pie</b> Light, Creamy, and Silky Smooth - An FLC Favorite!	<b>\$8.00</b>
<b>Assorted Gelatos</b> Lemon-Basil, Key Lime, and Blackberry	<b>\$5.00</b>	<b>Key Lime Pie</b> With Meringue Topping	<b>\$8.00</b>
<b>Cobbler or Crisp</b> Choice of Peach, Apple-Cranberry, Cherry, Blueberry, Peach-Raspberry, or Strawberry	<b>\$8.00</b>	<b>Chocolate Mousse Cake</b> Choice of Raspberry or Forestberry Mousse	<b>\$8.00</b>
<b>Cheesecake</b> Served with Raspberry Drizzle	<b>\$8.00</b>	<b>Praline Basket</b> Filled with Mousse and served with Fresh Berries	<b>\$8.00</b>
<b>Panna Cotta</b> Served with Macerated Berries	<b>\$8.00</b>	<b>Lemon Charlotte</b> Filled with Mousse and served with Fresh Berries	<b>\$8.00</b>
<b>French Silk Pie</b> Chocolate Mousse Pie with Whipped Cream	<b>\$8.00</b>	<b>Cherries Jubilee</b> Fresh Cherries and Liqueur flambéed and served over Vanilla Ice Cream	<b>\$8.00</b>
<b>Crème Brûlée</b> Rich Custard topped with a layer of Hard Caramel	<b>\$8.00</b>	<b>Bananas Foster</b> Bananas caramelized in Brown Sugar and Rum paired with Ice cream	<b>\$8.00</b>
<b>Tiramisu</b> Ladyfingers dipped in Coffee and layered with Mascarpone Cream and dusted with Cocoa	<b>\$8.00</b>	<b>Chocolate Lava Cake</b> With Whipped Cream and Raspberry Drizzle	<b>\$8.00</b>
<b>Pound Cake</b> With Fresh Berries	<b>\$8.00</b>	<b>Chocolate Bourbon Pecan Pie</b> With Warm Caramel Sauce	<b>\$8.00</b>
<b>Chocolate Brownie</b> With Raspberry and Vanilla Sauce	<b>\$8.00</b>		



# HORS D'OEUVRES

## PASSED OR STATIONARY ITEMS

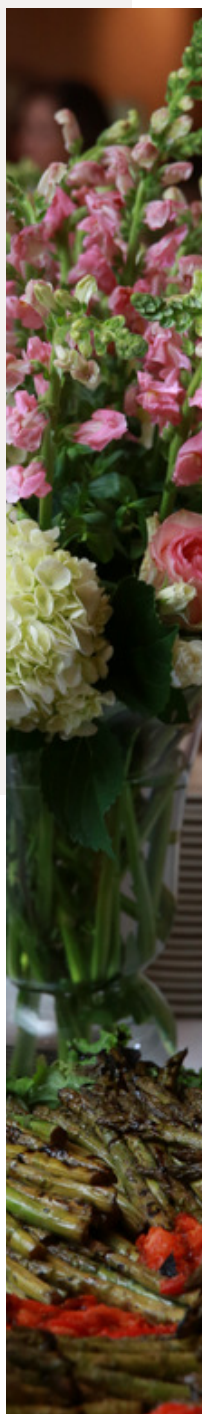
ALL PRICES ARE PER PERSON  
25 PIECE MINIMUM PER HORS D'OEUVRE

<b>Tomato Basil Brushetta</b> With Balsamic Reduction served on Crostini	<b>\$1.50</b>
<b>Mini BLT</b> Baby Arugula, Tomato Confit, and Applewood Smoked Bacon with Avocado Mayo	<b>\$1.50</b>
<b>Fried Oysters</b> Capers, Remoulade	<b>\$2.50</b>
<b>Southern Style Deviled Eggs</b> Sprinkled with Paprika	<b>\$1.50</b>
<b>Tomato Pie Bouchée</b> Petite Puff Pastry filled with Tomatoes, Cheddar, Bacon, Spices, and Cream Cheese	<b>\$1.50</b>
<b>West Palm Cheese Bite</b> Parmesan served on Sourdough Toast Points	<b>\$1.50</b>
<b>Mozzarella Caprese</b> Tomato, Basil, and Mozzarella served on your choice of Toothpick or Toast Points	<b>\$2.00</b>
<b>Assorted Tea Sandwiches</b> Variety includes Cucumber Dill, Tomato, Pimento Cheese, Chicken Salad, Tuna Salad, and Shrimp Salad	<b>\$2.00</b>
<b>Poached Cocktail Shrimp on Cucumber</b> With Dill Cream Cheese	<b>\$3.00</b>
<b>Brie and Apricot Bouchée</b> Petite Puff Pastry filled with Apricot Preserves and Brie	<b>\$2.50</b>
<b>Smoked Salmon on Crostini</b> With Crème Fraîche	<b>\$3.00</b>
<b>Mini Crab Cakes</b> With Remoulade Sauce	<b>\$3.00</b>
<b>Blackberry Pork Tenderloin</b> Grilled Tenderloin with Blackberry-Shallot Sauce served on Crostini	<b>\$2.50</b>
<b>Stuffed Cherry Tomatoes</b> With Boursin Cheese	<b>\$2.00</b>
<b>Southern Hushpuppies</b> With Honey Butter	<b>\$1.50</b>
<b>Vegetable Spring Rolls</b> With Honey Soy Sauce	<b>\$1.50</b>

## PASSED AND STATIONARY ITEMS CONTINUED

ALL PRICES ARE PER PERSON  
25 PIECE MINIMUM PER HORS D'OEUVRE

<b>Duck Confit on Wonton</b> With Hoisin Sauce	<b>\$3.00</b>	<b>Crab and Avocado Shooter</b> Served in Shot Glass	<b>\$4.00</b>
<b>Prosciutto Wrapped Seasonal Melon</b> Served on a Toothpick	<b>\$3.00</b>	<b>Coconut Fried Shrimp</b> With Mango Coulis	<b>\$4.00</b>
<b>Rosemary Chicken Salad</b> Served on Endive	<b>\$2.50</b>	<b>Bacon Wrapped Scallops</b>	<b>\$4.00</b>
<b>Tuna Carpaccio</b> Thin Sliced Tuna lightly brushed with a Lemon-Herb Dressing	<b>\$3.00</b>	<b>Crab and Grapefruit Salad</b> Served on Endive	<b>\$4.00</b>
<b>Seared Ahi Tuna</b> Served on Crispy Wonton with Wasabi Aioli	<b>\$3.00</b>	<b>Blue Crab Claws</b>	<b>\$4.00</b>
<b>Fried Baby Artichoke Hearts</b> With Garlic Aioli	<b>\$2.00</b>	<b>Rare Beef Crostini</b> With Horseradish Aioli	<b>\$3.50</b>
<b>Whole Fried Okra</b> With Chipotle Ranch	<b>\$1.00</b>	<b>Pork Dumplings</b> With Sweet & Sour Sauce	<b>\$1.50</b>
<b>Stuffed Red Bliss Potatoes</b> With Bacon, Caramelized Onions, and Bleu Cheese	<b>\$1.50</b>	<b>Spanikopita</b> Savory Pastry filled with Spinach, Feta Cheese, Onions, and Scallions	<b>\$1.50</b>
<b>Corn Nuggets</b> With Buttermilk Ranch	<b>\$1.50</b>	<b>Asian Spring Rolls</b> Filled with Cabbage, Carrots, and Onions	<b>\$2.00</b>
<b>Miniature Reuben</b> Corned Beef, Swiss Cheese, Sauerkraut, and Dressing grilled between slices of Rye Bread	<b>\$2.00</b>	<b>Crab Rangoons</b>	<b>\$2.00</b>
<b>Cheese Straws</b>	<b>\$1.25</b>	<b>Stuffed Mushrooms</b> Choice of Mushrooms filled with Feta, Bacon, and Spinach or Sausage and Pimento Cheese	<b>\$2.00</b>
<b>Forest Lake Ham Biscuits</b> Ham, Cheese, and Whole Grain Mustard on a FLC Cheese Biscuit	<b>\$1.50</b>	<b>Gourmet Flatbread Pizzas</b> Margherita, Greek, Sicilian, or Gorgonzola with Bacon and Caramelized Onion	<b>\$1.50</b>
<b>Sundried Tomato Phyllo Cup</b> Phyllo Pastry filled with Sundried Tomatoes and Feta Cheese	<b>\$1.50</b>	<b>Southern Fried Chicken Tenders</b> With Honey Mustard	<b>\$2.50</b>
<b>Chicken Quesadilla Rolls</b>	<b>\$2.50</b>	<b>Cocktail Meatballs</b>	<b>\$1.50</b>
<b>Chicken Drumettes</b> With Bleu Cheese and Celery	<b>\$2.50</b>	<b>BBQ Pulled Pork</b> Served on a Cheese Biscuit	<b>\$2.50</b>
<b>Pecan Chicken Skewers</b> With Cajun Garlic Aioli	<b>\$3.00</b>	<b>Beef Satay</b> Beef Tenderloin with Spicy Peanut Sauce	<b>\$3.00</b>
<b>Crab Stuffed Shrimp</b>	<b>\$3.50</b>	<b>Mini Beef Wellingtons</b> Filet Steak wrapped in Bacon and Baked in Puff Pastry	<b>\$4.00</b>
<b>Bacon Wrapped Quail Legs</b>	<b>\$3.00</b>	<b>Beef Tenderloin Biscuits</b> Served on Bleu Cheese Biscuits	<b>\$4.00</b>
<b>Oysters Rockefeller</b> Oysters on the Half Shell topped with Rockefeller Sauce, Spinach, Scallions, Hot Sauce, and Parmesan	<b>\$3.50</b>	<b>Grilled Shrimp Skewers</b> With a Citrus Dipping Sauce	<b>\$3.50</b>
<b>Lamb Lollipops</b> With Mint Jus	<b>\$4.00</b>		



## DIPS & DISPLAYS

<b>Bluefin Crab Dip</b> With Assorted Artisan Crackers	<b>\$6.00 per Person</b>	<b>Baked Brie</b> With Raspberry Sauce and French Bread	<b>\$120 per 8" Wheel</b>
<b>Warm Spinach &amp; Artichoke Dip</b> With Grilled Pita Triangles	<b>\$5.50 per Person</b>	<b>Mediterranean Display</b> Selection of Olives, Sundried Tomatoes, Marinated Artichokes, Roasted Red Peppers, Grilled Onions, Baby Mozzarella, Feta Cheese, Olive Tapenade, Roasted Garlic Spread, and Pita Triangles	<b>\$9.00 per Person</b>
<b>Fresh Fruit Display</b>	<b>\$5.00 per Person</b>		
<b>Raw Vegetable Crudités</b>	<b>\$4.00 per Person</b>		
<b>Grilled Vegetable Crudités</b>	<b>\$4.50 per Person</b>	<b>Shrimp Cocktail Display</b>	<b>\$8.00 per person</b>
<b>Grilled Asparagus &amp; Red Pepper</b>	<b>\$4.00 per Person</b>	<b>Smoked Salmon Display</b>	<b>\$7.00 per person</b>
<b>Domestic Cheese Display</b>	<b>\$7.00 per Person</b>	<b>Seafood Display</b> Selection of Oysters on the Half Shell, Crab Claws, and Shrimp Cocktail	<b>Market Price per Person</b>
<b>Imported Cheese Display</b>	<b>\$10.00 per Person</b>		
<b>Pimento Cheese Dip</b>	<b>\$4.00 per Person</b>	<b>Sushi Bar</b> Choice of California Roll, Philly Roll, or Spicy Tuna	<b>\$3.50 per Piece</b>



## ACTION STATIONS

<b>Carved Honey Glazed Ham</b> Served with Rolls and Select Grains	<b>\$5.00 per Person</b>	<b>Carved Flank Steak</b> With Chimichurri Sauce, Black Bean and Corn Salsa, and Tortilla Shells	<b>\$11.00 per Person</b>
<b>Cheeseburger/Hamburger Slider Bar</b>	<b>\$5.00 per Person</b>	<b>Crab Cake Slider Bar</b>	<b>\$9.00 per Person</b>
<b>Pulled BBQ Pork Slider Bar</b>	<b>\$5.00 per Person</b>	<b>Shrimp and Grits Station</b> Choice of Creamy Grits or Crispy Grits Cake	<b>\$9.00 per Person</b>
<b>Panini Station</b> Choice of Turkey and Cheese, Gourmet Grilled Vegetable, Italian, or Ham and Cheese	<b>\$6.00 per Person</b>	<b>Shucked Oysters Station</b>	<b>\$11.00 per Person</b>
<b>Mashed Potato/Sweet Potato Bar</b> Served with Sour Cream, Bacon, Cheddar Cheese, and Scallions	<b>\$4.00 per Person</b>	<b>Braised Beef Short Ribs Station</b> Served atop Mashed Potatoes	<b>\$9.00 per Person</b>
<b>Carved Turkey</b> Roasted or Fried; served with Rolls and Select Sauces	<b>\$6.00 per Person</b>	<b>Carved Beef Sirloin</b>	<b>\$10.00 per Person</b>
<b>Carved Pork Tenderloin</b> Served with Rolls and Select Sauces	<b>\$7.00 per Person</b>	<b>Carved Prime Rib</b> Served with Rolls and Horseradish Sauce	<b>\$14.00 per Person</b>
<b>Seasonal Fish Tacos Bar</b> White Fish with Lettuce, Tomato, Onions, Tortilla Shells, and Cilantro Aioli	<b>\$8.00 per Person</b>	<b>Quail and Grits Station</b> Choice of Creamy Grits or Crispy Grits Cake	<b>\$9.00 per Person</b>
<b>Risotto Bar</b> Roasted Pepper and Asparagus	<b>Varies</b>	<b>Seared Scallops Station</b> Served with Fresh Made Succotash	<b>\$14.00 per Person</b>
Prosciutto and English Peas	<b>\$6.00 per Person</b>	<b>Carved Beef Tenderloin</b> Served with Rolls and Select Sauces	<b>\$15.00 per Person</b>
Seared Scallops and Artichokes	<b>\$7.00 per Person</b>	<b>Pasta Bar</b> Assorted Pastas and Sauces	<b>\$7.00 per Person</b>
Shrimp and Boursin Cheese	<b>\$10.00 per Person</b>		
	<b>\$9.00 per Person</b>		



## LATE NIGHT PASSED ITEMS

ALL PRICES ARE PER PIECE

<b>Mini Sliders</b>	<b>\$4.00</b>
Hamburgers, Cheeseburgers, Pulled Pork	
<b>Fresh Cut French Fries</b>	<b>\$2.00</b>
Served in a Cone with Ketchup	
<b>Sweet Potato Fries</b>	<b>\$2.50</b>
Dusted with Brown Sugar	
<b>Beef Tenderloin Bleu Cheese Biscuits</b>	<b>\$4.00</b>
<b>Paninis</b>	<b>\$3.50</b>
<b>Grilled Cheese Triangles</b>	<b>\$2.50</b>
With Tomato Basil Soup	



## DESSERT SELECTIONS

ALL PRICES ARE PER PIECE

<b>Almond Cream</b>	<b>\$2.50</b>
With Toasted Almonds on Spoon Bouchee	
<b>Assorted Shot Glass Desserts</b>	<b>\$3.00</b>
<b>Mixed Berries</b>	<b>\$2.50</b>
On Spoon Bouchee	
<b>Key Lime Pie</b>	<b>\$2.50</b>
On Spoon Bouchee	
<b>Assorted Petit Fors</b>	<b>\$3.00</b>
<b>Amaretto Mousse</b>	<b>\$3.00</b>
<b>Mini Tartlettes</b>	<b>\$3.50</b>
Choice of Lemon, Mixed Berry, or Raspberry	
<b>Assorted Milkshake Shot (Non-Alcoholic)</b>	<b>\$2.00</b>
<b>Kahlua Milkshake Shots (Alcoholic)</b>	<b>\$4.00</b>



# PLATED DINNERS

## ENTREE SELECTIONS

ALL PRICES ARE PER PERSON  
 PLATED DINNERS INCLUDE ROLLS, BUTTER,  
 VEGETABLE, STARCH, TEA, AND COFFEE

Grilled Marinated Pork Chop	\$27.00
Bacon Wrapped Pork Medallions	\$28.00
Slow Roasted Pork Loin	\$28.00
Chicken Piccata	\$28.00
Roasted French Chicken	\$28.00
Chicken Parmesan	\$28.00
Chicken Marsala	\$28.00
Pecan or Almond Crusted Chicken	\$29.00
Baseball Cut Top Sirloin	\$29.00
Short Ribs	\$30.00
Roasted Duck Breast	\$32.00
Salmon	\$32.00
Grilled Jumbo Shrimp	\$33.00
New York Strip	\$34.00
Blackened Mahi-Mahi	\$35.00
Charleston Style Crab Cakes	\$35.00
Seared Tuna	\$36.00
Grilled Ribeye Steak	\$36.00
Veal Marsala	\$36.00
Filet Mignon 6oz	\$38.00
Bleu Cheese Encrusted Filet	\$38.00
Herb Crusted Sea Bass	\$38.00
Grouper	\$38.00
Veal Oscar	\$40.00
Petite Filet & Sautéed Crab Cake	\$44.00
Petite Filet & Grilled Shrimp	\$45.00
Petite Filet & Pan Seared Scallops	\$45.00
Broiled or Grilled Lobster Tail	\$46.00
Petite Filet & Lobster	\$48.00

## SALAD OPTIONS

\$5.00 Per Person

**Mixed Greens Salad**  
**Caesar Salad**  
**Wedge Salad**

The following specialty salads may be substituted for a \$2.00 up-charge:

### Nutty Spinach Salad

Fresh Spinach, Dried Cranberries, and Candied Walnuts tossed with Raspberry Vinaigrette

### Mandarin Salad

Mesclun Greens, Dried Cranberries, Candied Walnuts, Crumbled Bleu Cheese, and Mandarin Oranges with Champagne Vinaigrette

### Greek Salad

Mixed Greens with Black Olives, Red Onions, Pepperoncini, Feta Cheese, and Teardrop Tomatoes

## SOUP OPTIONS

\$5.00 Per Person

<b>Tomato Basil</b> Garnished with Basil and Crème Fraîche	<b>Curry Carrot</b> with Cilantro Oil
<b>FLC Chilled Vichyssoise</b> Garnished with Chive	<b>Southwest Chicken</b> with Tortilla Strips
<b>Chicken Florentine</b> Garnished with Fried Spinach	<b>Vegetable Beef Steak &amp; Potato</b>
<b>Cold Gazpacho</b> Garnished with Crème Fraîche	<b>Roasted Corn Chowder</b>
<b>FLC Mushroom Bisque</b> Loaded Baked Potato	<b>Chicken &amp; Rice</b>
<b>Roasted Cauliflower</b>	<b>Butternut Squash Bisque</b>
<b>Andouille Sausage &amp; White Bean Chili</b>	<b>Smoked Gouda &amp; Roasted Red Pepper</b>
	<b>Ham &amp; Lentils</b>
	<b>Italian Wedding Soup</b>
	<b>Broccoli &amp; White Cheddar</b>

The following specialty soups may be substituted for a \$3.00 up-charge:

**She Crab**  
**Lobster Bisque**  
**New England Clam Chowder**  
**Manhattan Clam Chowder**



## VEGETABLE SELECTIONS

**Fresh Vegetable Medley**

**Sugar Snap Peas with Julienne Carrots**

**Brussel Sprouts with Bacon**

**Succotash**

**Cauliflower**

**Collard Greens**

**Asparagus, Cherry Tomatoes, and Bacon**

**Braised Cabbage**

**Asparagus with Shiitake Mushrooms**

**Broccoli and Baby Carrots**

**Haricot Verts with Roasted Red Peppers**

The following specialty vegetables may be substituted for a \$2.00 up-charge:

**Prosciutto Wrapped Asparagus**

**Grilled Vegetables**

**Creamed Spinach**

**Tomato Pie Tart**



## STARCH SELECTIONS

**Baked Potato**

Choice of Brown, Baby, or Sweet Potato

**Au Gratin Potatoes**

**Herb Roasted New Potatoes**

**Mashed Potatoes**

Choice of Brown, Sweet, Garlic & Cheddar, Bleu Cheese, Horseradish, or Chive

**Roasted Butternut Squash**

**Adluh Grits**

**Roasted Fingerling Potatoes**

**Risotto**

Choice of Wild Mushroom, Roasted Red Pepper, Spinach, or Grilled Vegetable

**Rice Pilaf**

**Parmesan Cous Cous**

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# DINNER BUFFET

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ALL PRICES ARE PER PERSON  
BUFFET INCLUDES BUTTER, ROLLS, TEA, AND COFFEE

## **Prime Dinner**

**\$46.00**

Mixed Green Salad

Chicken Chasseur

Chef Carved Prime Rib with Au Jus

Horseradish Smashed Potatoes

Honey-Pecan Roasted Green Beans

## **Southwest**

**\$28.00**

Pork Chili Verde Soup with Flour  
Tortillas

Beef & Chicken Fajitas

Black Beans

Roasted Corn Spanish Rice

Pico de Gallo, Sour Cream, and  
Guacamole

Rice Pudding

## **Southern Dinner**

**\$30.00**

Mixed Green Salad

Country Fried Chicken

Pulled Pork

Roasted Potatoes

Coleslaw

## **Choice Dinner**

**\$38.00**

FLC Caesar Salad

Chicken Piccata

Grilled Salmon Filet with Chive

Beurre Blanc

Harvest Vegetable Pilaf

Vegetable Medley

## **Mediterranean**

**\$34.00**

Greek Salad

Olive Tapenade

Damascus Bread

Roasted Vegetable Cous Cous

Khuden

*Sauteed Cauliflower, Eggplant, Potatoes,  
and Garlic Tahini*

## **Choice of 2 Meat Selections:**

Shish Tawook

*Lemon Marinated Chicken*

Lamb Kabobs

Kafta

*Fried Beef Meatballs*

Kyrdis

*Lemon Marinated Grilled Shrimp*

## **Italian Delight**

**\$32.00**

Caesar Salad

Grilled Chicken

Meatballs

Penne and Bowtie Pasta

## **Choice of Two Sauces:**

Alfredo, Pesto Asiago Cream, or  
Marinara Sauce

Garlic Bread Sticks

## **Casual Cookout**

**\$24.00**

Hamburger

Italian Sausage

BBQ Chicken or BBQ Pork

Buns and Accompaniments

Potato Salad or Potato Wedges

Cole Slaw

Cowboy Beans

Corn on the Cob

## DESSERT SELECTIONS

\$8.00 Per Person

### **Assorted Ice Creams \$5.00**

Vanilla, Chocolate, and Strawberry

### **Assorted Gelatos \$5.00**

Lemon-Basil, Key Lime, and Blackberry

### **Forest Lake Club Ice Cream Ball**

Vanilla Ice Cream coated with Pecans and served with a Chocolate Kahlua Sauce

### **Cobbler or Crisp**

Choice of Peach, Apple-Cranberry, Cherry, Blueberry, Peach-Raspberry, or Strawberry

### **Cheesecake**

Served with Raspberry Drizzle

### **Panna Cotta**

Served with Macerated Berries

### **French Silk Pie**

Chocolate Mousse Pie with Whipped Cream

### **Crème Brûlée**

Rich Custard topped with a layer of Hard Caramel

### **Tiramisu**

Ladyfingers dipped in Coffee and layered with Mascarpone Cream and dusted with Cocoa

### **Chocolate Brownie**

With Raspberry and Vanilla Sauce

### **Chocolate Bourbon Pecan Pie**

### **Almond Cream Pie**

Light, Creamy, and Silky Smooth - An FLC Favorite!

### **Key Lime Pie**

With Meringue Topping

### **Praline Basket**

Filled with Mousse and served with Fresh Berries

### **Lemon Charlotte**

Filled with Mousse and served with Fresh Berries

### **Cherries Jubilee**

Fresh Cherries and Liqueur flambéed and served over Vanilla Ice Cream

### **Bananas Foster**

Bananas caramelized in Brown Sugar and Rum paired with Ice Cream

### **Chocolate Lava Cake**

With Whipped Cream and Raspberry Drizzle



# BEVERAGE PACKAGES & OPTIONS

## HOUSE LIQUOR

**\$6.00 PER DRINK**

**Smirnoff Vodka**  
**Dewar's Scotch**  
**Jim Beam Bourbon**

**Seagram's Gin**  
**El Jimador Silver Tequila**  
**Bacardi Rum**

## CALL LIQUOR

**\$7.00 PER DRINK**

**Tito's Vodka**  
**Famous Grouse Scotch**  
**Maker's Mark Bourbon**

**Beefeater Gin**  
**Jose Cuervo Gold Tequila**  
**Mount Gay Rum**

## PREMIUM LIQUOR

**\$8.00 PER DRINK**

**Grey Goose**  
**Crown Royal**  
**Red Label Johnny Walker**  
**Gentleman Jack**  
**Patron Silver**  
**Sapphire Bombay Gin**

## WINES

**House Red \$24.00 per Bottle**  
**House White \$24.00 per Bottle**  
**Sparkling Wine \$26.00 per Bottle**  
**Specialty Wines are Priced Individually**

## BEER

**Domestic \$4.00 per Beer**  
Miller Lite, Budweiser, Bud Light,  
Coors Light, Michelob Ultra  
**Imported \$4.50 per Beer**  
Amstel Light, Corona, Heineken

## CORKAGE FEES

Forest Lake Club allows parties to bring in their own liquor and/or wine for a corkage fee which does not include mixers. The Club does not allow parties to bring in their own beer.

**Liquor \$45.00 per 1.75 Liter Bottle**

**Liquor \$30.00 per 1 Liter Bottle/ \$25.00 per 750 Milliliter**

**Wine \$16.00 per 750 Milliliter Bottle**

## OTHER BEVERAGES

**Coffee Station \$3.50 per Person**  
Silver Samovar, Whipped Cream, Granulated Sugar, Cinnamon Sticks, Grated Nutmeg, and Shaved Chocolate. Brandies and other Cordials will be priced on consumption.

**Carafe of Juices \$12.00 per Carafe**  
**Sodas \$2.00 per Soda**