
BANQUET MENU



340 Country Club Drive
Columbia, SC 29206
803.787.2177
www.forestlakeclub.com

Brian R. Haff, Director of Events
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."



WELCOME TO FOREST LAKE!

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

Director of Events

803.744.0041

fbspecialevents@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 outside vendors must have contracted services completed 2 hours prior to the event start time.)

All vendors must provide proof of insurance and 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 including their own disposal of debris and trash before and after an event. 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.

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

Continental **\$14.00**
Assorted Breakfast Breads, Bagels, Cream Cheese, and Fresh Fruit

Classic **\$16.00**
Scrambled Eggs, Grits or Potatoes, and choice of Sausage or Smoked Bacon

Lakeview **\$18.00**
Scrambled Eggs, Grits, Breakfast Potatoes, Sausage, and Smoked Bacon

PLATED BREAKFASTS

Smoked Salmon **\$16.00**
House Smoked Salmon garnished with Chopped Egg, Capers, Red Onion; served with Bagel, Dill Cream Cheese, and Fresh Fruit

Traditional **\$14.00**
French Toast or Pancakes with Hash Browns or Scrambled Egg and Fresh Fruit

Eggs Benedict **\$16.00**
Eggs Benedict served with Asparagus and Fresh Fruit

All American **\$15.00**
Scrambled Eggs, Bacon or Sausage Links, and Grits served with Cheddar Biscuits

Southern Style **\$15.00**
Scrambled Eggs with Cheddar and Chive Grits, Sausage Gravy, and Biscuits

Baked Quiche **\$14.00**
Choice of Lorraine, Florentine, or Smoked Salmon; served with a Side Salad and Fresh Fruit

Golfers Choice **\$24.00**
Poached Eggs with Grilled Petite Filet or Beef served with Bearnaise sauce, Broiled Tomato, and Breakfast Potatoes

MORNING BITES

Assorted Miniature Muffins	\$3.00
Bagels	\$4.00
Croissants	\$4.00
Cheese Biscuits	\$2.50
Cinnamon Rolls	\$5.00
Assorted Danishes	\$4.00

AFTERNOON REFRESHMENTS

Brownies	\$3.00
Blondies	\$3.00
Lemon Squares	\$3.00
Assorted Cookies	\$2.50
Chocolate Chip, Sugar, Oatmeal Raisin, or White Chocolate Macadamia Nut	

SAVORY SNACKS

Fresh Popcorn	\$2.50
Basket of Fruit	\$2.50
Roasted Peanuts	\$2.50
Granola Bar	\$3.00
Trail Mix	\$2.50

BRUNCH BUFFET



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: \$22.00 | TWO MAIN DISHES: \$28.00 | THREE MAIN DISHES: \$34.00

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 \$6 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	\$6.00
Add Shrimp	\$7.00
Add Fried Oysters	\$8.00

Wedge Salad side \$12.00/ whole \$16.00

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

Spinach Salad side \$9.00/ whole \$12.00

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

Bibb Salad side \$9.00/ whole \$12.00

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

Traditional Cobb Salad \$14.00

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

Seared Ahi Tuna Salad \$22.00

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

Seared Scallop Salad \$24.00

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

Grilled Salmon Salad \$18.00

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

Prime NY Strip Salad \$22.00

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

Chicken, Tuna, or Shrimp Salad Plate \$18.00

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

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

The following specialty soups may be substituted for a \$5.00 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**

Santa Fe Chicken Sandwich \$16.00

Seasoned Grilled Chicken topped with Sautéed Peppers and Onions, Bacon, and Pepper Jack Cheese on a Hoagie Roll

California Wrap \$14.00

Sliced Turkey and Avocado with Mixed Greens and Roasted Tomatoes tossed in a Cilantro-Lime Vinaigrette

Forest Lake Club \$14.00

Turkey, Ham, Bacon, Swiss and American Cheese, Lettuce, Tomato, and Mayonnaise

Reuben \$15.00

Corned Beef or Turkey on Rye Bread served with Swiss Cheese, Sauerkraut, and Thousand Island Dressing on the side

Panini \$15.00

Choice of Turkey, Italian, Ham and Cheddar, Grilled Chicken, or Bacon and Swiss ; with Tomato and Herb Mayonnaise

Po' Boy \$18.00

Choice of Oyster, Flounder, or Shrimp ; with Lettuce, Tomato, and Spicy Mayonnaise

Ahi Tuna Sandwich \$20.00

Served Open Face with Soy Glaze, Wasabi Aioli, and Asian Slaw

Steak Burger \$16.00

Grilled and served on a Kaiser Roll with your choice of: American, Swiss, Cheddar, Mushrooms, Sauteed Onions, Pimento Cheese, or Bacon

New York Strip Steak Sandwich \$22.00

Grilled Prime New York Strip Steak atop Toast Points, topped with Bleu Cheese and Delmonico Onions

Homemade Meatloaf Sandwich \$14.00

Tomato Glazed Meatloaf, Pomodoro Sauce, and Mozzarella on a Hoagie Roll

Soup & Half-Sandwich \$14.00

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

LUNCH BUFFET

**Soup & Salad
\$20.00**

Choice of Soup
Seasonal Fresh Fruit
Grilled Vegetables
Bread Display
Chicken Caesar Salad
Shrimp Salad
Pasta Salad
Assorted Desserts

**The Cookout
\$24.00**

Coleslaw
Potato Salad
Baked Beans
Raw Fries
Seasonal Fresh Fruit
Grilled Chicken
Grilled Burgers or Pulled Pork BBQ
Assorted Cookies

**The All American
\$28.00**

Mixed Green Salad with Assorted Toppings
Deviled Eggs
Green Beans
Macaroni and Cheese
Yeast Rolls
Meatloaf
Fried Chicken
Apple Pie

**FLC Favorites
\$30.00**

Mixed Green Salad with Assorted Toppings
Almond Green Beans
Mushroom Risotto
Chicken Piccata
Parmesan Crusted Salmon
Almond Cream Pie



PLATED LUNCHES

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



LUNCH DESSERTS

ALL PRICES ARE PER PERSON

Assorted Ice Creams Vanilla, Chocolate, and Strawberry	\$6.00	Almond Cream Pie Light, Creamy, and Silky Smooth - An FLC Favorite!	\$8.00
Assorted Gelatos Lemon-Basil, Key Lime, and Blackberry	\$6.00	Key Lime Pie With Meringue Topping	\$8.00
Cobbler or Crisp Choice of Peach, Apple-Cranberry, Cherry, Blueberry, Peach-Raspberry, or Strawberry	\$8.00	Chocolate Mousse Cake Choice of Raspberry or Forestberry Mousse	\$8.00
Cheesecake Served with Raspberry Drizzle	\$8.00	Praline Basket Filled with Mousse and served with Fresh Berries	\$8.00
Panna Cotta Served with Macerated Berries	\$8.00	Lemon Charlotte Filled with Mousse and served with Fresh Berries	\$8.00
French Silk Pie Chocolate Mousse Pie with Whipped Cream	\$8.00	Cherries Jubilee Fresh Cherries and Liqueur flambéed and served over Vanilla Ice Cream	\$8.00
Crème Brûlée Rich Custard topped with a layer of Hard Caramel	\$8.00	Bananas Foster Bananas caramelized in Brown Sugar and Rum paired with Ice cream	\$8.00
Tiramisu Ladyfingers dipped in Coffee and layered with Mascarpone Cream and dusted with Cocoa	\$8.00	Chocolate Lava Cake With Whipped Cream and Raspberry Drizzle	\$8.00
Pound Cake With Fresh Berries	\$8.00	Chocolate Bourbon Pecan Pie With Warm Caramel Sauce	\$8.00
Chocolate Brownie With Raspberry and Vanilla Sauce	\$8.00		



HORS D'OEUVRES

PASSED OR STATIONARY ITEMS

ALL PRICES ARE PER PIECE

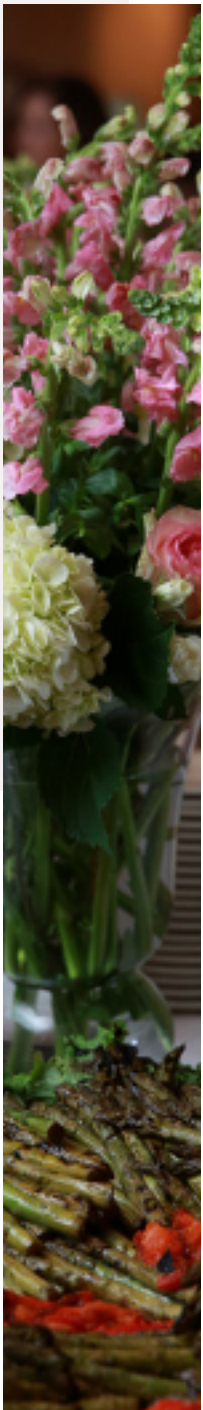
25 PIECE MINIMUM PER HORS D'OEUVRE

Tomato Basil Brushetta With Balsamic Reduction served on Crostini	\$2.00
Mini BLT Baby Arugula, Tomato Confit, and Applewood Smoked Bacon with Avocado Mayo	\$2.00
Fried Oysters Capers, Remoulade	\$3.00
Southern Style Deviled Eggs Sprinkled with Paprika	\$2.00
Tomato Pie Bouchée Petite Puff Pastry filled with Tomatoes, Cheddar, Bacon, Spices, and Cream Cheese	\$2.00
West Palm Cheese Bite Parmesan served on Sourdough Toast Points	\$1.50
Mozzarella Caprese Tomato, Basil, and Mozzarella served on your choice of Toothpick or Toast Points	\$2.50
Assorted Tea Sandwiches Variety includes Cucumber Dill, Tomato, Pimento Cheese, Chicken Salad, Tuna Salad, and Shrimp Salad	\$2.00
Poached Cocktail Shrimp on Cucumber With Dill Cream Cheese	\$4.00
Brie and Apricot Bouchée Petite Puff Pastry filled with Apricot Preserves and Brie	\$2.50
Smoked Salmon on Crostini With Crème Fraîche	\$3.00
Mini Crab Cakes With Remoulade Sauce	\$4.00
Blackberry Pork Tenderloin Grilled Tenderloin with Blackberry-Shallot Sauce served on Crostini	\$3.00
Stuffed Cherry Tomatoes With Boursin Cheese	\$2.00
Southern Hushpuppies With Honey Butter	\$1.50
Vegetable Spring Rolls With Honey Soy Sauce	\$1.50

PASSED AND STATIONARY ITEMS CONTINUED

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

Duck Confit on Wonton With Hoisin Sauce	\$3.00	Coconut Fried Shrimp With Mango Coulis	\$4.00
Prosciutto Wrapped Seasonal Melon Served on a Toothpick	\$3.00	Bacon Wrapped Scallops	\$4.00
Rosemary Chicken Salad Served on Endive	\$2.50	Bacon Wrapped Quail	\$4.00
Tuna Carpaccio Thin Sliced Tuna lightly brushed with a Lemon-Herb Dressing	\$3.00	Crab and Grapefruit Salad Served on Endive	\$4.00
Seared Ahi Tuna Served on Crispy Wonton with Wasabi Aioli	\$3.00	Blue Crab Claws	\$4.00
Fried Baby Artichoke Hearts With Garlic Aioli	\$2.00	Rare Beef Crostini With Horseradish Aioli	\$3.50
Whole Fried Okra With Chipotle Ranch	\$1.00	Pork Dumplings With Sweet & Sour Sauce	\$2.00
Stuffed Red Bliss Potatoes With Bacon, Caramelized Onions, and Bleu Cheese	\$2.00	Spanikopita Savory Pastry filled with Spinach, Feta Cheese, Onions, and Scallions	\$2.00
Miniature Reuben Corned Beef, Swiss Cheese, Sauerkraut, and Dressing grilled between slices of Rye Bread	\$2.00	Asian Spring Rolls Filled with Cabbage, Carrots, and Onions	\$2.00
Cheese Straws	\$1.25	Crab Rangoons	\$2.00
Forest Lake Ham Biscuits Ham, Cheese, and Whole Grain Mustard on a FLC Cheese Biscuit	\$2.00	Stuffed Mushrooms Choice of Mushrooms filled with Feta, Bacon, and Spinach or Sausage and Pimento Cheese	\$2.00
Sundried Tomato Phyllo Cup Phyllo Pastry filled with Sundried Tomatoes and Feta Cheese	\$2.00	Gourmet Flatbread Pizzas Margherita, Greek, Sicilian, or Gorgonzola with Bacon and Caramelized Onion	\$2.00
Chicken Quesadilla Rolls	\$2.50	Southern Fried Chicken Tenders With Honey Mustard	\$3.00
Chicken Drumettes With Bleu Cheese and Celery	\$2.50	Cocktail Meatballs	\$2.00
Pecan Chicken Skewers With Cajun Garlic Aioli	\$3.00	BBQ Pulled Pork Served on a Cheese Biscuit	\$3.00
Crab Stuffed Shrimp	\$3.50	Beef Satay Beef Tenderloin with Spicy Peanut Sauce	\$3.00
Bacon Wrapped Quail Legs	\$3.00	Mini Beef Wellingtons Filet Steak wrapped in Bacon and Baked in Puff Pastry	\$4.50
Oysters Rockefeller Oysters on the Half Shell topped with Rockefeller Sauce, Spinach, Scallions, Hot Sauce, and Parmesan	\$3.50	Beef Tenderloin Biscuits Served on Bleu Cheese Biscuits	\$4.50
Lamb Lollipops With Mint Jus	\$4.50	Grilled Shrimp Skewers With a Citrus Dipping Sauce	\$4.00
Crab and Avocado Shooter Served in Shot Glass	\$4.00		



DIPS & DISPLAYS

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



ACTION STATIONS

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

Add Chicken **\$1.00**

Add Shrimp **\$2.00**



LATE NIGHT PASSED ITEMS

ALL PRICES ARE PER PIECE

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



DESSERT SELECTIONS

ALL PRICES ARE PER PIECE

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



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
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 & Sauteed Crab Cake	\$46.00
Petite Filet & Grilled Shrimp	\$45.00
Petite Filet & Pan Seared Scallops	\$48.00
Broiled or Grilled Lobster Tail	\$50.00
Petite Filet & Lobster	\$50.00

Sauces :

Green Peppercorn, Cabernet Demi Glace, Hollandaise,
Bourbon Stewed Mushrooms, Beurre Blanc

SALAD OPTIONS

\$7.00 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

\$6.00 Per Person

Tomato Basil

Garnished with Basil and
Crème Fraîche

Curry Carrot

with Cilantro Oil

Southwest Chicken

with Tortilla Strips

FLC Chilled

Vichyssoise

Garnished with Chive

Vegetable Beef

Steak & Potato

Chicken Florentine

Garnished with Fried
Spinach

Roasted Corn Chowder

Cold Gazpacho

Garnished with Crème
Fraîche

Chicken & Rice

Butternut Squash

Bisque

FLC Mushroom Bisque

Loaded Baked Potato

Roasted Cauliflower

Andouille Sausage &

White Bean Chili

Smoked Gouda &

Roasted Red Pepper

Ham & Lentils

Italian Wedding Soup

Broccoli & White

Cheddar

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

DINNER BUFFET



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 \$6.00

Vanilla, Chocolate, and Strawberry

Assorted Gelatos \$6.00

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	Seagram's Gin
Dewar's Scotch	El Jimador Silver Tequila
Jim Beam Bourbon	Bacardi Rum

CALL LIQUOR

\$7.00 PER DRINK

Tito's Vodka	Beefeater Gin
Famous Grouse Scotch	Jose Cuervo Gold Tequila
Maker's Mark Bourbon	Mount Gay Rum

PREMIUM LIQUOR

\$8.00 PER DRINK

Grey Goose	Gentleman Jack
Crown Royal	Patron Silver
Red Label Johnny Walker	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