

## ***River Forest Country Club Formal Banquet Buffet Menu***

<b><i>Choice of Two Main Buffet Entrees</i></b>	<b><i>\$26.95</i></b>
<b><i>Choice of Three Main Buffet Entrees</i></b>	<b><i>\$28.95</i></b>

### ***Entrée Selections***

*Roast Beef Au Jus  
Roasted Pork Loin  
Maple Baked Ham  
Chicken Cordon Bleu  
Chicken San Remo  
Stuffed Chicken Breast  
Beef Tips with Mushrooms  
English Style Cod  
Crabmeat Stuffed Flounder*

### ***Choice of 2 Starches***

*Penne Pasta with Meat Sauce  
Penne Pasta Alfredo  
Herb Roasted Red Potatoes  
Whipped Potatoes  
Parsley Potatoes  
Rice Pilaf*

### ***Choice of 1 Vegetable***

*Green Beans Almandine  
Buttered Corn  
Glazed Carrots  
Vegetable Medley*

- *Banquet Buffet includes tossed salad with house dressing, rolls and butter, coffee, and tea*
- *Prices listed are per person*
- *A \$30.00 fee to cut and serve the cake is applied*
- *A \$100.00 fee to tray cookies is applied*
- *A Carving Station is available for an additional \$75.00*
- *Prices are subject to change*

## **Formal Banquet Sit-Down Menu**

*Choice of 2 entrée selections permitted*

<b>English Style Cod</b>	<b>\$26.95</b>
<i>Baked in lemon butter, topped with buttery Italian breadcrumbs and Parmesan cheese</i>	
<b>Crabmeat Stuffed Flounder</b>	<b>\$26.95</b>
<i>Tender fillet stuffed with crabmeat</i>	
<b>N.Y. Strip Steak</b>	<b>\$29.95</b>
<i>12 oz select cut flavorfully seasoned, grilled to perfection</i>	
<b>Filet Mignon</b>	<b>\$32.95</b>
<i>The most tender of cuts, seasoned and topped with a cabernet demi-glaze</i>	
<b>Prime Rib Au Jus</b>	<b>\$32.95</b>
<i>Generous select portion, slow roasted to perfection</i>	
<b>Beef Tips with Mushrooms</b>	<b>\$28.95</b>
<i>Tender beef tips in a red wine, wild mushroom gravy</i>	
<b>Pork Tenderloin</b>	<b>\$29.95</b>
<i>With bourbon barbeque sauce</i>	
<b>Stuffed Chicken Breast</b>	<b>\$26.95</b>
<i>Traditional stuffing in a boneless breast</i>	
<b>Chicken Cordon Bleu</b>	<b>\$26.95</b>
<i>Filled with baked ham and Swiss cheese</i>	
<b>Chicken Marsala</b>	<b>\$26.95</b>
<i>Chicken breasts and wild mushrooms in a succulent Marsala wine sauce</i>	
<b>Vegetarian Entrée</b>	<b>\$22.50</b>

### **Child Meals \$9.50 (Includes Apple Sauce)**

*Chicken Fingers and Fries*

*Macaroni & Cheese*

*Hot Dog and Fries*

#### **Choice of 1 Starch**

*Penne Pasta Marinara*

*Penne Pasta Alfredo*

*Roasted Red Skin Potatoes*

*Parsley Potatoes*

*Whipped Potatoes*

*Rice Pilaf*

#### **Choice of 1 Vegetable**

*Green Beans Almandine*

*Buttered Corn*

*Glazed Carrots*

*Vegetable Medley*

*Sit down dinners include room set up, salad with house dressing, dinner rolls and butter, coffee and tea*

*All beef entrees are cooked to one specification*

*Hors d'oeuvre menu and bar price list available*

## ***Desserts***

<i>Sherbet</i>	<i>\$3 per person</i>
<i>Ice Cream</i>	<i>\$3 per person</i>
<i>Fruit Cobbler</i>	<i>\$4 per person</i>
<i>Apple Pie</i>	<i>\$4 per person</i>
<i>Cherry Pie</i>	<i>\$4 per person</i>
<i>NY Cheesecake</i>	<i>\$5 per person</i>
<i>Pecan Ball</i>	<i>\$5 per person</i>

*You are welcome to provide your own dessert. A cut and serve fee will apply to all cakes. Customer is responsible for traying their own cookies prior to the event. A list of local bakeries is available upon request.*

- It is imperative that the customer create and provide place cards indicating meal selections for ALL sit down dinner events.*
- The final count and menu selection must be given to the Banquet Manager two (2) weeks in advance.*
- 6% tax and 20% gratuity is applied to all banquets*
- Prices are subject to change*
- Reservations and available date inquiries, please call Lori Spisak at 724.295.2298*