

## PLATED DINNER MENU

### TRAY PASSED COLD HORS D'OEUVRES

CALIFORNIA SUSHI ROLL	FOIS GRAS MOUSE
SMOKED SALMON & CUCUMBER CANAPÉS	SMOKED DUCK CANAPÉS
LOBSTER KNUCKLE SANDWICH	LEMON THYME CHICKEN GOUGERE
CHILLED GULF SHRIMP	RUBY ENDIVE WITH TROPICAL CHICKEN SALAD
MARINATED GRILLED GULF SHRIMP	FRESH MOZZARELLA, TOMATO & BASIL BRUSCHETTA
BEEF CROSTINI	RATATOUILLE CROSTINI
CAVAILLON MELON & PROSCIUTTO	BOURSIN STUFFED STRAWBERRIES

### TRAY PASSED HOT HORS D'OEUVRES

MINI CRAB CAKES	PEKING DUCK EGG ROLL
BACON WRAPPED SCALLOPS	ORIENTAL VEGETABLE SPRING ROLLS
COCONUT BREADED GULF SHRIMP	SUNDRIED TOMATO AND FETA TARTLET
DIJON GLAZED LAMB LOLLIPOPS	ASSORTED MINI QUICHE
MINI BEEF WELLINGTONS	GRILLED BEEF SATAY
BEEF & DRY BLUE CHEESE TARTLETT	STUFFED BREADED ARTICHOKE
BACON WRAPPED WATER CHESTNUTS	SPANAKOPITA
BOURSIN STUFFED MUSHROOM CAPS	ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 7.725% SALES TAX  
PRICES SUBJECT TO CHANGE

**DISPLAYS**

**Priced per person – minimum 25 people**

	Market Price
RAW BAR create your own: gulf shrimp chilled and or grilled, crab claws, oysters on the half shell all the appropriate condiments	
SLICED SMOKED SALMON DISPLAY traditional condiments and miniature bagels	8.25
ANTIPASTO TRAY marinated tuna, artichokes, cherry peppers, salami, olives, prosciutto, provolone, and other Italian specialty meats & cheeses	8.25
GRILLED ASSORTED VEGETABLES tri-colored peppers, mushrooms, squash, eggplant, red onion and asparagus, with fresh basil oil	6.00
VEGETABLE CRUDITE with Roquefort dipping sauce	5.00
IMPORTED & DOMESTIC CHEESES fresh fruit garnish and club assorted crackers and crostinis	6.00
BAKED BRIE EN CROÛTE with French bread and fresh assorted berries	6.00
MEDITERRANEAN STATION hummus, tabouleh, tapenades, nuts, and assorted olives with garlic pita, crostini's, sliced tomato with feta and lemon vinaigrette	7.50

## DINNER ENTRÉES

*Dinner entrées come with choice of salad and are presented with Chef's choice of vegetable and starch where applicable, warm rolls and butter, freshly brewed coffee, and herbal teas*

FOREST HIGHLANDS GREENS SALAD  
fresh mesclun greens with tomato, radishes, carrot,  
and cucumber with a mustard balsamic vinaigrette

CAESAR SALAD  
crisp romaine hearts, croutons, tomatoes, asiago cheese and caesar dressing

TOMATO & FRESH MOZZARELLA SALAD  
fresh mozzarella with yellow & red vine ripe tomatoes  
on mesclun greens drizzled with balsamic vinaigrette

HERB CRUSTED FILET OF SALMON	27.00
filet of salmon cooked medium and then topped with fresh herbs panko bread crumbs and béarnaise	
GRILLED SWORDFISH	28.00
fresh Atlantic swordfish topped with a tomato caper ragout	
CHICKEN FLORENTINE	28.00
8oz. breast of chicken sautéed and broiled with spinach, gruyere cheese and a light alfredo sauce	
STUFFED CHICKEN BREAST	30.00
8oz. airline chicken breast stuffed with feta cheese & sundried tomato with basil veloute sauce	
OVEN ROASTED LAMB CHOPS	34.00
three lamb porterhouses grilled medium and glazed with a rosemary lamb jus	
GRILLED FILET MIGNON	37.00
8oz. center cut filet-grilled medium rare and served with a bordelaise sauce	
GRILLED NEW YORK STRIP STEAK	40.00
12oz. center cut C.A.B. steak grilled medium. served with crispy onion straws and an au poivre sauce	
SLICED PORK TENDERLOIN	26.00
dijon mustard crusted pork tenderloin on a natural pork jus	
VEAL OSCAR	41.00
paillard of veal topped with Maryland lump crab meat	

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COMBINATION ENTRÉES

GRILLED FILET MIGNON & CHICKEN BREAST	32.00
4oz. center cut filet grilled medium rare served with a bordelaise sauce and a 4oz. pan seared chicken breast	
GRILLED FILET MIGNON & HERB CRUSTED SALMON	40.00
4oz. center cut filet-grilled medium rare with a bordelaise sauce and 4oz. herb crusted salmon	
HERB CRUSTED SALMON & CHICKEN BREAST	34.00
4oz. herb crusted salmon and 4oz. pan seared chicken breast with picatta sauce	
GRILLED FILET MIGNON & PETITE MAINE LOBSTER TAIL	45.00
4oz. center cut filet grilled medium rare served with a black truffle sauce and petite Maine lobster tail served with a drawn butter	

## BEVERAGE SELECTIONS

### Hosted Bar

Well	6.50 per drink
Premium	7.50 per drink
Top Shelf	9.00 per drink
Domestic Beer	4.50 per bottle
Imported Beer	5.00 per bottle
Soft Drinks	2.00 per drink
Bottled Water	2.50 per drink

### Selection of Wines

	Per Glass	Per Bottle
Columbia Crest Chardonnay	8.00	30.00
Columbia Crest Cabernet	8.00	30.00
Columbia Crest Merlot	8.00	30.00
Premium Chardonnay	10.00	40.00
Premium Cabernet	10.00	40.00
Premium Pinot Noir	10.00	40.00
Sparkling Wine	8.00	30.00

Forest Highlands well liquor is Beefeater Gin, Jack Daniels Bourbon, J&B Scotch, Jose Cuervo Tequila, and Bacardi Rum. We also offer a fine list of premium California wines from the best producers. Our staff will help you to select the exact wines that will best suit your menu.

A fee of \$75.00 per bartender will be incurred if the final guarantee is fewer than 50 people,  
All Prices Are Subject To 20% Service Charge and 7.725% Sales Tax  
Prices Subject To Change

## CATERING PROCEDURES

To ensure a well-planned and successful event, please review the following policies that have been established regarding our catering procedures.

### **Menu Selections**

Please consider the enclosed menus a starting point in planning your event. The culinary staff at Forest Highlands Golf Club takes great pride in creating unique menus to make your special affair truly memorable.

Entrée selection on all banquet menus is limited to one choice or one duet plate.

### **Prices**

All prices are subject to change without notice due to market fluctuations. Prices will be confirmed at least 60 days prior to the event.

A 20% service charge and 7.725% state sales tax will be added to all food and beverage items.

### **Event Booking**

In order to reserve a date for your event, Forest Highlands Golf Club requires a non-refundable initial deposit. Weekend events require a \$1,000 deposit while weekday events require a \$500 deposit. We are happy to hold a date on a tentative basis; however, the date is not definite until the deposit is received.

50% of the estimated total bill will be due four (4) weeks prior to the scheduled date.

This 50% payment will be deducted from the final cost at the conclusion of the event.

All Catered events are charged on one bill and must be paid in cash, check, credit card, or member charge. Non-members are required to provide a credit card number at the time of booking. If payment is by credit card; arrangements must be made prior to the event. All accounts are payable at the conclusion of the event.

All clients or members are responsible for compliance to the Associations' CC&Rs, Bylaws and Rules and Regulations. Copies are available for review in the Administration Offices. The member sponsoring the event is responsible for the cost of the event if the non-member does not pay.

### **Guarantees and Cancellations**

The Food and Beverage Director or Catering Director must be notified of the confirmed number of attendees by 12:00 Noon, three (3) business days prior to the function. This number will be considered a guarantee, not subject to reduction. Charges will be based on the final guarantee or the actual number attending, whichever is greater. National Holidays are not considered working days and should be taken into consideration when submitting guarantees.

Should you need to cancel your event, the following refund policy of your deposit is in effect.

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| a. Four (4) weeks or more from the event | Initial Deposit will be refunded if the date can be re-booked. |
| b. Within (4) weeks                      | Initial Deposit is non-refundable.                             |
| c. 72 Hours or less                      | 50% of the estimated total bill is non-refundable.             |

### **Food and Beverage**

No food and beverage of any kind may be brought into Forest Highlands by the client or client's guests or invitees.

The Forest Highlands' facilities are available for up to five hours for each booking. Functions wishing to stay longer than this specified time allotment must make arrangements with the Club in advance. There will be a charge of \$275 per hour for each additional hour.

### **Room Rental Fees**

A fee may be incurred to insure the exclusive use of certain Forest Highlands outdoor facilities such as the barbecues at the Covered Bridge Park and the Sports Park.

A fee of \$250 is charged for wedding ceremonies held at the Meadow Event Lawn with an additional rental fee of \$2.00 each for the wedding ceremony chairs. The Room Rental fee for Wedding Receptions is \$600.00 with a rental fee of \$350 for the dance floor.

The use of confetti, bird seed, rice, etc. is prohibited for weddings held at the Forest Highlands Golf Club.

### **Services**

A Chef's charge of \$35.00 per hour per chef will be charged for any carving, grill or sauté station booked for the function. A two-hour minimum is required for these options. The charges will be determined at time of booking.

A fee of \$75.00 per bartender will be incurred if the final guarantee is fewer than 50 people.

Valet parking is required for all clubhouse events. One valet attendant is required for every (50) guests in attendance. There is a \$75.00 per valet charge for this service. If the event is held at a private home, it is the Member's responsibility to address issues with parking limitations. It is the Member's responsibility to receive the appropriate permissions from Security and neighbors.

Additional equipment such as grills, lighting, chairs, tables, and other supplies may be necessary to equip your event, especially when the event is held at a venue other than the two club houses. Forest Highlands staff can arrange to rent this equipment for you, subject to a 10% handling fee.

### **Guest List**

It is the responsibility of the member or client to give a guest list to Catering 72 hours before the function. This is necessary to avoid any problems with entry to Forest Highlands Golf Club.

Catering must also be informed 72 hours in advance, of any vendor, delivery, media, etc. who will be entering Forest Highlands property in conjunction with the function.

### **Liability**

Members or clients are responsible for any damage to function rooms or any other part of Forest Highlands' property that occurs during the function by the Member, their guests, invitees, employees, independent contractors or other agents under the Customer's control. Forest Highlands Golf Club reserves the right to withhold the deposit to pay for such damage.

Forest Highlands will not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during or following the function.