

River Forest Country Club

2017 Formal Banquet Buffet Menu

Choice of Two Main Buffet Entrees	\$26.95
Choice of Three Main Buffet Entrees	\$28.95

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

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

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*