






THE FORRESTER ROOM
....private dining

EVENT INFORMATION

FORRESTERROOM.CD@GMAIL.COM

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HORS D'OEUVRES A LA CARTE

(Minimum Quantity Orders & Butlering Fees May Apply)

- Assorted Cheese Display with Crackers and Honey Dijon - \$3.50 per person
 - Premium Cheese Display with Fruit - \$6.50 per person
- Fresh Vegetable Crudite with Ranch Dipping - \$3.50 per person
 - Seasonal Melon and Berry Display - \$4.00 per person
 - Warm Spinach Dip with Artichoke - \$4.00 per person
 - Warm Buffalo Chicken Dip - \$4.00 per person
 - Flash Fried Calamari, Thai Dipping Sauce - \$4.00 per person
- Ahi Tuna Tartar, Soy-Truffle Vinaigrette, Seaweed Salad, Sesame Crackers - \$5.00 per person
 - Warm Crab Dip with French Bread & Assorted Crackers - \$6.00 per person
- Vine Ripened Tomato, Fresh Mozzarella and Basil Bruschetta - \$2.00 per piece
- Ducktrap River Smoked Salmon with Dill Cream Served on Water Crackers - \$2.00 per piece
 - Vegetable Egg Rolls with Asian Dipping Sauce - \$2.00 per piece
 - Teriyaki Chicken Brochettes - \$2.00 per piece
 - Traditional Greek Spanakopita - \$2.00 per piece
- Breaded Chicken Tenders with Honey Mustard Dipping Sauce - \$2.00 per piece
 - Southern Fried Oysters, Pommery Mustard Sauce - \$2.00 per piece
 - Mushroom Caps Stuffed With Crabmeat - \$3.00 per piece
 - Broiled Scallops Wrapped With Bacon - \$3.00 per piece
 - BBQ Shrimp Wrapped In Bacon - \$3.00 per piece
- Coconut Shrimp with Horseradish Orange Marmalade - \$3.00 per piece
 - Mini Maryland Crab Cakes with Cocktail Sauce - \$3.00 per piece
- Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce - \$3.00 per piece
- Tenderloin Wrapped with Spinach and Horseradish Cream - \$3.00 per piece
 - Lollipop Lambchops with BBQ Cashew Crust - \$3.50 per piece
 - Lobster Tempura Bites with Honey Butter - \$4.50 per piece
 - Chef's Selection of Assorted Desserts - \$6.00 per person
 - Coffee, Tea, Soda - \$3.00 per person

PRICES DO NOT INCLUDE ADDITIONAL 6% TAX AND 20% GRATUITY

LUNCH BUFFETS

\$25 PER PERSON TRADITIONAL BUFFET

\$30 PER PERSON DELUXE BUFFET

(All Pricing Includes House Baked Bread, Coffee, Iced Tea and Sodas)

MINIMUM 25 PEOPLE BILLED

LUNCH BUFFET STARTER CHOICES

**PLEASE SELECT YOUR CHOICE OF
1 FOR TRADITIONAL / 2 FOR DELUXE:**

Soup du Jour

Classic Caesar, Garlic Croutons, Fresh Parmesan

Champagne Pear, Spicy Pecans, Bleu Cheese Crumbles, Raspberry Hazelnut Dressing

Baby Spinach, Strawberries, Almonds, Goat Cheese, Balsamic Vinaigrette (add \$1 per person)

BLT Iceberg, Crisp Bacon, Green Onions, Bleu Cheese Crumbles, Bleu Cheese Dressing (add \$1 per person)

Flashfried Calamari, Thai Dipping Sauce (add \$2 per person)

Southern Fried Oysters, Pommery Mustard Sauce (add \$2 per person)

Ahi Tuna Tartar, Soy-Truffle Vinaigrette, Avocado, Seaweed Salad (add \$3 per person)

LUNCH BUFFET ENTRÉE CHOICES

**PLEASE SELECT YOUR CHOICE OF
2 FOR TRADITIONAL / 3 FOR DELUXE:**

Grilled Filet of Salmon with Basil Butter, Creamy Dill Sauce or Oriental BBQ Sauce

Sliced Roasted Beef with Mushroom Sauce

Chicken Medallions "Florentine Style" Spinach, Mozzarella and Fresh Tomato Puree

Chicken Marsala with Local Mushrooms, Scallions and Marsala Wine Sauce

Penne Pasta with Blackened Chicken, Peas, Tomato, Pinenuts and Parmesan Herb Cream Sauce

Penne Pasta with Seasonal Vegetables, Fresh Mozzarella and Garlic Oil

Farmer's Market Vegetarian Risotto

Sautéed Shrimp Scampi over Steamed Rice (add \$4 per person)

Grilled Filet Mignon with Roasted Shallot Demi Glace (add \$4 per person)

Broiled Maryland Style Jumbo Lump Crab Cake (add \$4 per person)

Sesame Seared Rare Ahi Tuna with Cusabi and Sesame Ginger Sauce (add \$5 per person)

PLEASE SELECT YOUR CHOICE OF ONE VEGETABLE AND ONE STARCH:

VEGETABLE SELECTIONS

Seasonal Vegetable Ratatouille
Steamed Broccoli
Steamed Asparagus (add \$1 per person)
Sautéed Haricots Vert with Garlic (add \$1 per person)
Roasted Brussel Sprouts (add \$1 per person)

STARCH SELECTIONS

Garlic Roasted Red Potatoes
Scallion Whipped Potatoes
Goat Cheese Whipped Potatoes (add \$1 per person)
Bleu Cheese Whipped Potatoes (add \$1 per person)
Lobster Whipped Potatoes (add \$3 per person)
Lobster Mac & Cheese (add \$4 per person)

LUNCH BUFFET DESSERT CHOICES

**PLEASE SELECT YOUR CHOICE OF
2 FOR TRADITIONAL / 3 FOR DELUXE:**

Assorted Housemade Cookies
Flourless Chocolate Cake with Raspberry Sauce
Red Velvet Cake with Cream Cheese Icing
Tiramisu with Crème Anglaise
Carrot Cake with Caramel Sauce
New York Style Cheese Cake with Chocolate Fudge Sauce and Strawberries (add \$2 per person)
Seasonal Select Fresh Berries with Crème Anglaise (add \$2 per person)
Molten Volcano Cake with Raspberry Sauce (add \$2 per person)
Crème Brulée with Fresh Berries (add \$3 per person)

THE DELICATESSAN BUFFET

\$23 PER PERSON

SERVED WITH THE FOLLOWING:

Shaved Ham, Smoked Turkey, Tuna Salad & Chicken Salad
Swiss Cheese, American Cheese, Vine Ripened Tomatoes, Whole Leaf Lettuce & Sliced Onion
Red Skinned Potato Salad & Housemade Cole Slaw
Assorted Cookies & Fresh Fruit Bowl

PRICES DO NOT INCLUDE ADDITIONAL 6% TAX AND 20% GRATUITY

SEATED LUNCH

\$28 PER PERSON

(All Pricing Includes House Baked Bread, Coffee, Iced Tea and Sodas)

SEATED LUNCH STARTER CHOICES

PLEASE SELECT YOUR CHOICE OF 2:

Soup du Jour

Classic Caesar, Garlic Croutons, Fresh Parmesan

Champagne Pear, Spicy Pecans, Bleu Cheese Crumbles, Raspberry Hazelnut Dressing

Baby Spinach, Strawberries, Almonds, Goat Cheese, Balsamic Vinaigrette (add \$1 per person)

BLT Iceberg, Crisp Bacon, Green Onions, Bleu Cheese Crumbles, Bleu Cheese Dressing (add \$1 per person)

Flashfried Calamari, Thai Dipping Sauce (add \$2 per person)

Southern Fried Oysters, Pommery Mustard Sauce (add \$2 per person)

Ahi Tuna Tartar, Soy-Truffle Vinaigrette, Seaweed Salad (add \$3 per person)

SEATED LUNCH ENTRÉE CHOICES

PLEASE SELECT YOUR CHOICE OF 3:

Broiled Maryland Style Jumbo Lump Crab Cake

Grilled Filet of Salmon with Basil Butter, Creamy Dill Sauce or Oriental BBQ Sauce

Grilled Bistro Steak with House Steak Sauce

Chicken Medallions “Florentine Style” Spinach, Mozzarella and Fresh Tomato Puree

Chicken Marsala with Local Mushrooms, Scallion and Marsala Wine Sauce

Penne Pasta with Blackened Chicken, Peas, Tomato, Pinenuts and Parmesan Herb Cream Sauce

Penne Pasta with Seasonal Vegetables, Fresh Mozzarella and Garlic Oil

Farmer’s Market Vegetarian Risotto

Grilled 6 oz Filet Mignon with Roasted Shallot Demi Glace (add \$4 per person)

Sesame Seared Rare Ahi Tuna with Cusabi and Sesame Ginger Sauce (add \$5 per person)

Pan Seared Scallops with Lemon Chive Beurre Blanc (add \$5 per person)

Half Fried Lobster Tail with Honey Mustard and Drawn Butter (add \$6 per person)

Twin Maryland Style Jumbo Lump Crab Cake (add \$10 per person)

Grilled 12oz Filet Mignon with Roasted Shallot Demi Glace (add \$10 per person)

Grilled 6oz Tenderloin and Broiled Maryland Style Jumbo Lump Crab Cake (add \$12 per person)

Grilled 6oz Tenderloin and ½ Fried Lobster Tail (add \$14 per person)

PLEASE SELECT YOUR CHOICE OF ONE VEGETABLE AND ONE STARCH:

VEGETABLE SELECTIONS

Seasonal Vegetable Ratatouille

Steamed Broccoli
Steamed Asparagus (add \$1 per person)
Sautéed Haricots Vert with Garlic (add \$1 per person)
Roasted Brussel Sprouts (add \$1 per person)

Garlic Roasted Red Potatoes
Scallion Whipped Potatoes
Goat Cheese Whipped Potatoes (add \$1 per person)
Bleu Cheese Whipped Potatoes (add \$1 per person)
Lobster Whipped Potatoes (add \$3 per person)
Lobster Mac & Cheese (add \$4 per person)

STARCH SELECTIONS

SEATED LUNCH DESSERT CHOICES

PLEASE SELECT YOUR CHOICE OF 2:

Raspberry Sorbet with Berries
Vanilla Ice Cream with Chocolate Fudge Sauce
Flourless Chocolate Cake with Raspberry Sauce
Red Velvet Cake with Cream Cheese Icing
Tiramisu with Crème Anglaise
Carrot Cake with Caramel Sauce
Cheese Cake with Chocolate Fudge Sauce and Strawberries (add \$2 per person)
Seasonal Select Fresh Berries with Crème Anglaise (add \$2 per person)
Molten Volcano Cake with Raspberry Sauce (add \$2 per person)
Crème Brûlée with Fresh Berries (add \$3 per person)

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BAR ON CONSUMPTION

MD STATE TAX 9%

GRATUITY 20%

PRICES RANGE FROM:

\$4.00 DOMESTIC BEER

\$5.00 IMPORTED BEER

\$6.00 WINES BY THE GLASS

\$24.00 WINES BY THE BOTTLE

PRICES FOR COCKTAILS WILL VARY DEPENDING ON PREFERRED SPIRIT

(PLEASE SEE FULL PRICE LIST ON THE FOLLOWING PAGE)

CASH BAR

WE CAN PROVIDE A FULL BAR WITH BEER,

WINE AND/OR LIQUOR

THE GUESTS PAY AS THEY ORDER

A SET UP FEE AND BARTENDER FEE MAY BE APPLIED

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LIQUOR PRICING

MIXED COCKTAILS

EXCLUDES MARTINIS AND MANHATTANS

RAIL BAR \$4

MCCALL'S VODKA MCCALL'S GIN RON PABLO RUM
CABIN STILL BOURBON HEAVEN HILL WHISKEY LA PRIMA TEQUILA
CLAN MCGREGOR SCOTCH

CALL BAR \$7

ABSOLUT STOLICHNAYA BOMBAY TANQUERAY BACARDI CAPTAIN MORGAN
MYERS' RUM JIM BEAM OLD GRANDDAD SEAGRAM'S 7
SEAGRAM'S VO DEWAR'S JOHNNY WALKER RED DISARRONO SAMBUCCA
BAILEY'S KAHLUA FRANGELICO

PREMIUM BAR \$8

KETEL ONE GREY GOOSE BOMBAY SAPPHIRE MAKER'S MARK
CROWN ROYAL JAMESON JACK DANIELS

SUPER PREMIUM \$10

BELVEDERE HENDRICK'S GIN GLENLIVET 12YR JOHNNY WALKER BLACK
CHIVAS REGAL PATRON GRAND MARNIER

MARTINIS AND MANHATTANS

RAIL \$6 CALL \$9 PREMIUM \$12 SUPER PREMIUM \$14