



Breakfast or Brunch Buffet Selections

Minimum of 35 guests. Add additional fee Per Person for less than 35 People

The Continental

Assorted Juices, Freshly Sliced Fruit, Bakery Fresh Muffins, Danish and Donuts, Coffee, Decaffeinated and a variety of Herbal Teas

The Scramble

Assorted Juices, Freshly Sliced Fruit, Breakfast Muffins, Danish and Donuts, French Toast with Warm Maple Syrup, Scrambled Eggs, Bacon and Sausage, Skillet Potatoes, Coffee, Decaffeinated and a variety of Herbal Teas

The Executive Starter

Assorted Juices, Sliced Fruit, Breakfast Muffins, Danish and Donuts, Bagels with Assorted Spreads, Crème Brulee French Toast with Maple Syrup, Scrambled Eggs, Eggs Benedict, Bacon and Sausage, Skillet Potatoes, Coffee, Decaffeinated and a variety of Herbal Teas

The Ultimate Brunch

Assorted Juices, Freshly Sliced Fruit, Breakfast Muffins, Danish and Donuts, Bagels with Assorted Spreads, Imported Cheese Display, Salad Bar with Assorted Condiments and Dressings, Chef's Choice of Two Composed Salads, Scrambled Eggs, Bacon, Sausage, Skillet Potatoes, Pancakes, Garlic Rosemary Chicken, Honey Mustard Glazed Salmon, Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas

Buffet Enhancements

Available as priced as enhancements to a full buffet only

Assorted Cereal and Milk

Pancakes and Waffles with Maple Syrup

Eggs Benedict

Smoked Salmon with Bagels and Cream Cheese

Chicken Entrée

Assorted Fruit and Yogurt

Assorted Granola and Energy Bars

Chef's Assorted Quiches

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Chef Attended Breakfast Items

*Available as priced as enhancements to a full buffet only
Attendant Fee Per Station*

Minimum of 35 guests

Omelet Station

Carved Roast Turkey Breast

Honey Glazed Ham on the Bone

Roasted Beef Tenderloin

Carved London Broil

Roast Sirloin of Beef

Breakfast Plated Entrees

All Entrees Served Tableside with Juices, Pastry Baskets, Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas

Scrambler

Scrambled Eggs with your choice of Bacon or Sausage, served with Skillet Potatoes and a Fresh Fruit Garnish

Cinnamon and Sugar Dusted French Toast

Warm and Sweet French Toast served with Warm Maple Syrup, Whipped Butter Roses, and your choice of Bacon or Sausage served with Skillet Potatoes, and a Fresh Fruit Garnish

Chicken Champagne Crepes

Chicken and Mushroom Stuffed Crepes with Fresh Asparagus, Rice Pilaf with a Garnish and a Champagne Butter Sauce

River Forest Homemade Quiche

Choice of Lorraine Cheese, Spinach & Mushroom, or Mediterranean Quiche served with Skillet Potatoes and Fresh Fruit

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Salad Luncheon Entrees

Includes Bread and Butter Service

Chicken Gorgonzola Salad

Mixed Greens topped with Grilled Chicken, Sliced Granny Smith Apples, Gorgonzola Cheese, Candied Walnuts and Honey Mustard Dressing

Chicken or Salmon Caesar Salad

Hearts of Romaine, Classic Caesar Dressing, Housemade Croutons, Hard Boiled Egg, Parmesan Crisp with Grilled Chicken or Salmon
Chicken or Salmon

River Forest Cobb Salad

Romaine and Iceberg Lettuces, Chicken, Bacon, Tomato, Egg, and Blue Cheese with Choice of Dressing

Southwestern Salad

Chicken or Shrimp, Mixed Greens, Grape Tomatoes, Black Beans, Red Onion, Cucumbers, Roasted Corn, Avocado, Queso Fresco, Salsa Ranch Dressing on Side
Chicken or Shrimp

Pecan Chicken Salad

Pecan Crusted Chicken, Gala Apples, Strawberries, Red Cabbage, Dried Cranberries, Blue Cheese, Poppyseed Dressing

Luncheon Sandwich Entrees

Includes Choice of Fries, Fruit, Cole Slaw, Housemade Chips or Onion Rings

Grilled BBQ Chicken

Marinated and Grilled Chicken Breast with Tangy BBQ Sauce, Melted Aged Cheddar Cheese, Applewood Bacon, Old Fashion Roll with Choice of Side

Turkey Clubhouse

Turkey, Lettuce, Tomato, Bacon, Swiss Cheese on three layers of Toast with Choice of Side

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RFCC Sub

Lettuce, Tomatoes, Mayo, Vinaigrette, French Sub Roll
Italian: Shaved Salami, Mortadella, Capicola, Provolone Cheese or
American: Roast Beef, Turkey, Ham, White American Cheese

Beef Tenderloin Sliders

Charbroiled Beef Tenderloin Medallions, Crumbled Blue Cheese, Caramelized Balsamic Onions,
Parmesan Peppercorn Aioli and Horseradish Sauce with Choice of Side

River Forest Golfer Burger

Grilled Half-Pound Burger with Choice of Cheese on Eggwashed Roll
with Lettuce, Tomato, Pickle, and Onion with Choice of Side

Plated Luncheon Entrees

Includes Bread and Butter Service, Coffee and Tea

Garlic Rosemary Chicken

Sautéed Skin-on Breast of Chicken, Organic Fingerling Potatoes, French Beans Provencal and Roasted Garlic Sauce

Chicken Marsala

Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes,
French Bean Bundle and Marsala Wine Reduction Sauce

Chicken Champagne Crepes

Tender Chicken Pieces with Mushrooms Wrapped in thin Crepes Topped with Champagne Vin Blanc
served with Confetti Rice Pilaf and Asparagus Bundle

Honey Mustard Glazed Salmon

Grilled Glazed Salmon Filet Served with White Wine Apple Chutney, Creamy Grits, Vegetable Medley, and Apple Lacquer



Maytag Blue Cheese Crusted Petite Filet

Charbroiled Petite Filet Topped with Roasted Garlic Shallot Confit, Duchess Potatoes, Red Peppers and Mushrooms with Cabernet Reduction Sauce

Berkshire Pork Tenderloin Medallions

Roasted Pork Tenderloin Medallions Served with Caramelized Apples, Roasted Garlic Whipped Potatoes, French Beans, Baby Carrots, Caramelized Pearl Onions and Brandy Pork Sauce

Luncheon Buffets

Minimum of 25 guests

The Fairway

Soup Du Jour
Salad Bar and Two Composed Salads
Deli Tray with Turkey, Ham, Roast Beef and Salami
Sliced Cheese and Relish Tray
Assorted Wrap Sandwiches
Assorted Bread, Butter and Rolls
Cookies, Brownies and Fruit Pies
Potato Chips

The All-American

Hot Dogs/Brats
Breaded Chicken Tenders
Grilled Hamburger and Cheeseburgers
Pulled Pork
Gourmet Mac 'n Cheese
Corn on the Cobb
Baked Beans
Two Composed Salads
Watermelon
Cookies and Brownies
Potato Chips



The Golfer Special

Soup Du Jour
Salad Bar with Two Composed Salads
Grilled Chicken Breasts with Barbecue, Teriyaki, Spicy Buffalo Sauces on side
Italian Beef and Sausages
Grilled Burgers and Cheeseburgers
Beer Brats
Steak Fries
Fresh Sliced Fruit
Cookies, Brownies and Ice Cream Bar

Executive Lunch

Soup Du Jour
Caesar Salad Bar with Chicken
Two composed salads
Garlic Rosemary Chicken with Roasted Garlic Sauce
Grilled Lemon Pepper Tilapia with Sun Dried Tomatoes and Lemon Caper Drizzle
Grilled 4 ounce Sirloin Steaks with Sautéed Button Mushrooms
Boiled Parsley Potatoes
Sautéed Green Beans, Carrots & Red Peppers
Grilled Vegetable Platter
Sliced Fruit
Cookies, Brownies, Mini Dessert Bars

Specialty Theme Buffets

Minimum of 30 guests. Add additional Per Person fee for less than 30 People
All buffets include Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas All listed prices are per person.

A Taste of Italy

Caesar Salad with Chicken
Mixed Green Salad with Assorted Toppings and Dressings
Antipasto Salad
Tomato Basil and Fresh Mozzarella Cheese Salad
Italian Chopped Salad
Minestrone Soup
Baked Manicotti
Chicken Parmesan
Cavatappi Pasta with Mushrooms, Sun Dried Tomatoes and Pesto Cream Sauce
Italian Sausage and Meatballs
Italian Vegetables
Yukon Gold Vesuvio Potatoes
Mini Cannolies and Tiramisu

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A Taste of Paris

Mixed Green Salad with Assorted Dressings
Spinach Salad with Poached Pear, Crumbled Goat Cheese, Smoked Bacon, Candied Walnuts
Imported Cheese display with Condiments
 Nicoise Salad
 Caesar Salad
 Potato Leek Soup
Almond Crusted Whitefish with Lemon Pepper Beurre Blanc Sauce
Garlic Rosemary Chicken
Steak Au Proive
Dauphinoise Potatoes
French Beans Almondine
Crème Puffs, Chocolate Dipped Strawberries and Assorted Dessert

Cold Hors d'Oeuvre Selections

Smoked Salmon Rosette with Dilled Cream Cheese on Pumpnickel
Jack Daniel's Glazed Prosciutto Coronets with Boursin Cheese
California Rolls, Wasabi and Soy Sauce
Sundried Tomato and Goat Cheese Tapenade on French Bread
Smoked Chicken Puff Pastry
Bruschetta of Tomato Confit, Basil, Olive, and Roasted Garlic on Baguette
Balsamic Glazed Beef Tenderloin with Red Onion Confit
Sirloin and Horseradish Roulade with Caper
Roasted New Potato with Caviar and Crème Fraiche

Hot Hors d'Oeuvre Selections

Andouille Sausage En Croute, Dijon Mustard Dipping Sauce
Beef or Chicken Satay, Roasted Peanut Sauce
Pork or Wild Mushroom Potstickers
Spinach Spanikopita
Miniature Egg Rolls, Sweet & Sour Dip
Chicken Fajita Quesadilla with Jalapeno Sour Cream Dip
Fillo Cup with Goat Cheese and Fig
Scallops Wrapped in Bacon, Teriyaki Dip
Southern Fried Chicken Tenders with BBQ or Honey Mustard Dip
Coconut Crusted Shrimp, Polynesian Dipping Sauce
Sriracha Chicken Meatball
Barbecued Meatballs

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Luxury Hors d'Oeuvre Selections

Polenta Cup with Wild Mushroom Ragout
Chilled Shrimp Cocktail
Miniature Beef Wellington, Port Wine Sauce

Miniature Crab Cakes, Roasted Red Pepper Sauce
New England Lobster Canape Satay, Indonesian Vinaigrette
Delaware Fresh Oysters, Raw or Fried
Grilled Mini Lamb Chop, Whole Grain Mustard with Rosemary Sauce
Ahi Tuna Won Ton

Presentation Selections

Domestic Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers
Imported Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers
Imported & Domestic Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers
Garden Fresh Crudite with Crumbled Blue Cheese and Tangy Buttermilk Ranch Dip
Grilled & Chilled Vegetables with Roasted Bell Peppers, Balsamic Drizzle
Bruschetta Display with Focaccia and Olive Bread Crostini
Warm Artichoke Dip with Pita Chips
Assorted Sushi and Maki Rolls, Wasabi and Soy Sauce

Plated Appetizers

Cold Appetizers Selection

Traditional Shrimp Cocktail Served with Four Shrimp, Lemon Wedge, Cocktail Sauce

Hummus with Toasted Pita Chips, Sliced Roma Tomatoes and Cucumbers,
Kalmata Olives and Sprinkled with Hungarian Paprika

Poached Lobster and Avocado Towers with Maine Lobster, Diced Cucumber, Avocado, Red Onion,
Tomato with a Creamy Cocktail Dressing and Crispy Sesame Won Ton Cracker

Hot Appetizers Selection

Sun Dried Tomato and Fresh Asparagus Risotto with Caramelized Shallot and Grated Parmesan Cheese

New Orleans Jumbo Crabcake Served on a bed of Zesty Rémoulade with
Lemon Wedge and Topped with Tomato Relish

Pan Seared Scallops with Creamy Grits Apple and Ginger Reduction

Braised Beef Short Rib with Celery Root Puree, Parisian Vegetables, Cabernet Sauce and Frizzled Leeks

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Hot Soup Selections

Roasted Tomato and Basil Bisque
Cream of Wild Mushroom
Broccoli and Aged Cheddar Cheese
Smoked Turkey and Wild Rice
Roasted Butternut Squash and Apple
Traditional Beef Barley
Chicken Vegetable with Orzo Pasta
Italian Sausage, White Bean and Spinach
Gazpacho with Sour Cream and Fresh Scallions
French Onion with Caramelized Gruyere Cheese
Lobster or Crab Bisque with Infused Chive Oil
Beef Chili

Salads

River Forest House Salad

Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, Hard Boiled Egg, Caesar Dressing

Spring Salad

Boston Bibb Lettuce, Sliced Strawberries, Pears, Brie Cheese, Candied Walnuts, Poppyseed Dressing

Iceberg Wedge

Iceberg Lettuce Creamy Roqufort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish

Waldorf Salad

Mixed Greens, Candied Walnuts, Sun Dried Cherries, Poached Pear with Poppy Seed Dressing and Gorgonzola

Caprese Salad

Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Drizzle

Mission Fig Salad

Mixed Greens, Mission Figs, Goat Cheese, Apples and Apple Dressing

Grilled Hearts of Romaine Caesar Salad

Hearts of Romaine, Roasted Red Pepper, Sourdough Croutons, Parmesan Cheese and Creamy Caesar Dressing

Champagne Salad

Bibb & Red Oak Leaf Lettuce, Sliced Kiwi, Fresh Berries, Toasted Almonds, Brie Cheese, Champagne Dressing

Countryside Salad

Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Egg, Croutons and Country French Dressing

Italian Chop Salad

Iceberg Lettuce, Grape Tomatoes, Red Onion, Crispy Prosciutto, Crumbled Gorgonzola Cheese with Italian Dressing

Additional Dressings:

French
Basil Vinaigrette
Raspberry Vinaigrette (fat free)
Honey Mustard
Ranch
Poppy Seed
Blue Cheese
Caesar
Sweet Italian

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Poultry Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Chicken Marsala

Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes, French Bean Bundle and Marsala Wine Reduction Sauce

Chicken Wellington

Boneless Breasts of Chicken Wellington Wrapped in Puff Pastry with Roasted Tri-Color Potatoes, French Bean Bundle, Mushroom Duxelle and Champagne Sauce

Garlic Rosemary Chicken

Sautéed Skin-on Breast of Chicken, Organic Fingerling Potatoes, French Beans Provencal and Roasted Garlic Sauce

Goat Cheese & Spinach Chicken Breast

Stuffed Chicken Breast with Spinach, Goat Cheese Served with Red Jacket Whipped Potatoes, French Beans, Carrots and Red Peppers and Garlic Chicken Jus

Charbroiled Chicken Breast

Charbroiled Chicken Skin-On Breast served with Creamy Polenta, Grilled Vegetables and Roasted Portabella Cream Sauce

Chicken Cavatappi Alfredo

Chicken Cavatappi Alfredo with Chicken Chunks, Creamy Alfredo Sauce and Grated Parmesan Cheese

Pancetta Stuffed Chicken Breast

Stuffed Chicken Breast stuffed with Roasted Red Peppers, Swiss Cheese and Pancetta served with Sour Cream and Chives Duchess Potatoes, Asparagus, Carrots, Mushrooms and White Wine Chicken Cream Sauce



Beef Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

New York Sirloin

12 oz New York Sirloin Charbroiled to perfection served with Au Gratin Potatoes, Asparagus, Baby Carrots, Pearl Onions and Sauce Bordelaise

Filet Mignon

Filet Mignon Charbroiled with Roasted Garlic Shallot Confit, Duchess Potatoes, French Beans, Red Pepper and Carrot Bundle and Cabernet Reduction
6 oz or 8 oz

Broiled Ribeye Steak

12 oz Ribeye Steak served with Sautéed Button Mushroom, Twice Baked Potato, Asparagus, Onion Rings and Merlot Sauce

Maytag Blue Cheese Crusted Filet

8 oz Filet with Blue Cheese Crust and served with Roasted Cipollini Onions, Horseradish Whipped Potatoes, French Bean Bundle and Black Truffle Sauce

Roasted Prime Rib of Beef Au Jus

Sliced and served with Baked Potato with Sour Cream, Vegetable Medley and Creamy Horseradish Sauce
12oz Queen or 18oz King

Lamb Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Pan Roasted Lamb Loin

Roasted Lamb Loin, Leek and Fire Roasted Corn Puree, Wild Mushrooms, Merlot Reduction Sauce

Aussie Lamb Chops

Charbroiled to perfection served with Roasted Garlic Whipped Potatoes, Asparagus Bundle and Rosemary Lamb Jus



Seafood Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Cedar Plank Salmon

Cedar Plank Grilled Salmon Filet served with White Wine Apple Chutney, Creamy Grits and Vegetable Medley

Twin Lobster Tails

Twin 4oz Lobster Tails served with Duchess Whipped Potatoes, French Beans, Red Pepper and Carrot Bundle with Lemon Wedge and Drawn Butter

Almond Crusted Whitefish

Almond Crusted Whitefish served with Lemon Caper Burre Blanc, Boiled Tri Color Parsley Potatoes, Green Beans, Baby Carrots and Lemon Wedge

Dijon Crusted Walleye

Dijon Crusted Walleye served with Roasted Red Pepper Coulis. Buttermilk Whipped Potatoes, Asparagus, Red Peppers and Lemon Wedge

Shrimp Cavatappi Alfredo

Cavatappi Alfredo with six Sautéed Shrimp, Garlic, White Wine and Creamy Alfredo Sauce

Pork Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Roasted Pork Medallions

Bacon Wrapped Pork Tenderloin Medallions, Caramelized Apples, Roasted Garlic Whipped Potatoes, French Beans, Baby Carrots, Caramelized Pearl Onions and Brandy Pork Sauce

River Forest ribs

Half Slab of Ribs Spiced with Dry Rub and Smoked served with Whipped Sweet Potatoes, Garlic Green Beans, Housemade Barbecue Sauce and Corn Fritters

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Dual Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Petite Filet Mignon and Grilled Chicken Breast

Char Broiled Filet Mignon with Grilled Chicken Breast, Cabernet Butter Sauce served with Au Gratin Potatoes, Asparagus, Baby Carrots, Pearl Onions and garnished with Fresh Parsley

Petite Filet Mignon and Grilled Salmon

Char broiled Filet Mignon with Honey Mustard Glazed Salmon with Horseradish Whipped Potatoes, French Bean Bundle and Wild Mushroom Cabernet Reduction

Petite Filet Mignon and Grilled Shrimp

Char broiled filet mignon with Jumbo Grilled Shrimp served with Horseradish Whipped Potatoes, French Bean Bundle with both Bordelaise and House Made Tartar Sauces

Petite Filet and Lobster

Char broiled Filet Mignon and Lobster Tail served with Dutchess Potatoes, French Beans, Red Pepper and Carrot Bundle, Lemon Wedge, and both Cabernet and Drawn Butter Sauces



Plated Desserts

Tiramisu

Square Drizzled with Carmel Sauce

Profiteroles

Two Cream Puffs filled with Vanilla Ice Cream and topped with Housemade Chocolate Sauce Dusted with Powdered Sugar

New York Cheesecake

Slice of New York, Chocolate Chip or Raspberry White Chocolate Cheesecake served with Sauce and Garnish and Fruit

White Chocolate Mouse Basket

Served with Fresh Berries, Piped in Carmel Casket

Fresh Fruit Cobbler

Peach, Apple, Blueberry or Keylime Cobbler topped with Cinnamon Ice Cream

Slice of Pie

Cherry, Apple, Blueberry or Keylime

Ice Cream

Choice of Ice Cream with Toppings

Dessert Buffet

Basic Sweet Table
Grande Sweet Table
Assorted Ice Cream Novelties
Haagen Daz Ice Cream Sundae Station
International Coffee Station