



M A N S I O N  
O N F O R S Y T H P A R K

## **Custom Exceptional Event Menus**

**Our Award Winning Team of Chefs will be happy to help you plan your celebration or event, by creating a unique culinary experience. Our chef will meet with you to discuss your exceptional event and ingredient preferences and create a customized four, five, or six course wine paired dinner using seasonal ingredients from around the world. Let your imagination be your guide and allow us to create an unforgettable evening of art music and cuisine.**

**Anything is possible when you plan your Exceptional Event at the Mansion on Forsyth Park**

## **Themed Menus**

**We specialize in creating Themed events featuring cuisine from around the world, as well as American regional cuisine. Themed menus are available ala carte or buffet style. Let us be your passport to a world class dining experience.**

*Please add 22% service charge, state sales tax, currently 7% and a 3% liquor tax to all prices. All prices are subject to change until signed Banquet Event Orders (BEOs) are received by the Event Office.*



M A N S I O N  
O N F O R S Y T H P A R K

# ***Gourmet Breakfast Options***

## **Continental Breakfasts**

*Each Continental Breakfast includes Fresh Juices, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Breakfast Enhancements may be added to your Continental Breakfast Selection*

## **Breakfast Buffets**

*Each Breakfast Buffet includes Fresh Juices, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Minimum of 30 people required. There is a \$100.00 surcharge for groups under 20.*

## **Gourmet Brunches**

*Each Gourmet Brunch includes Fresh Juices, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Enhancements may be added to your Gourmet Brunch Selection  
Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.*

## **Refreshment Breaks**

*Each Refreshment Break is unique and priced per person*

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M A N S I O N  
O N F O R S Y T H P A R K

## Continental Breakfasts

### *Savannah*

Fresh Florida Orange, Grapefruit and Tomato Juice, Assorted Bagels and Cream Cheese, Fruit Danish, Cinnamon Rolls, Assorted Muffins, Yogurt Parfaits, Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**\$22.95 Per Person**

### *Forsyth Park*

Fresh Florida Orange and Grapefruit Juice, Sliced Seasonal Fresh Fruit, Yogurt Parfaits, Assorted Bagels and Cream Cheese, Fruit Danish, Cinnamon Rolls and Assorted Muffins, Assorted Dry Cereals with Whole and Skim Milk, Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**\$23.95 Per Person**

### *Bohemian*

Fresh Florida Orange and Grapefruit Juice, Assorted Fruit Yogurt with Granola, Assorted Danish, Croissants, Assorted Bagels with Smoked Salmon and Cream Cheese, Seasonal Fruit Skewers, Ham & Cheese Turnovers, Assorted Dry Cereals with Whole and Skim Milk, Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**\$25.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## Continental Breakfast Enhancements

(Price Per Person)

Giant Cinnamon Roll with Crème Fondant	\$4.25
Assorted Dry Cereals with Milk and Sliced Fruit	\$4.50
Warm Grits	\$4.50
Warm Oatmeal	\$4.50
Granola & Yogurt Parfaits	\$4.95
Baguette French Toast with Maple Syrup	\$5.50
Breakfast Quiche	\$5.50
Cheese Blintzes with Raspberry Jelly	\$5.50
Egg, Cheese, and Ham Mini Croissants	\$5.50
Silver Dollar Buckwheat Pancakes with Maple Syrup	\$5.50
Bohemian Beignets with Cinnamon Streusel	\$5.95
Country Ham & Cheese Turnovers	\$5.95

### **Crepe Station\***

Prepared to Order; Fresh Seasonal Berries  
with Grand Marnier and Chantilly Cream

**\$10.25 Per Person**

### **Display of Smoked Salmon**

with Hard Cooked Egg, Capers, Onions, Cream Cheese and Mini Bagels

**\$10.50 Per Person**

### **Belgian Waffles\***

Classic and Chocolate with Fresh Berries and Vermont Maple Syrup

**\$11.25 Per Person**

### **Omelets Cooked to Order\***

with a Selection of Ham, Bacon, Mushrooms, Scallions, Sweet Peppers,  
Cheddar Cheese, Gulf Shrimp, and Fresh Herbs

**\$11.25 Per Person**

**\*Attendant Fee Required at \$100.00 Each**  
**One Attendant per 50 Guests Required**

Includes 22% Service Charge, State Sales Tax, Current 7% and a 5% liquor tax to all prices.  
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M A N S I O N  
O N F O R S Y T H P A R K

## **Breakfast Buffets**

Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.

### ***All American Buffet***

Selection of Fresh Florida Orange Juice and Grapefruit Juice  
Sliced Seasonal Fresh Fruit

Traditional Scrambled Eggs  
Crispy Bacon and Sausage Links  
Skillet Roasted Potatoes with Onions and Sweet Peppers

Assorted Breakfast Pastries and Sliced Breads  
Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Hot Tea

**\$27.95 per person**

### ***Southern Buffet***

Selection of Fresh Florida Orange Juice and Grapefruit Juice  
Sliced Seasonal Fresh Fruit

Scrambled Eggs with Cheddar Cheese  
Applewood Smoked Bacon  
Pan Fried New Potatoes

Stone Ground Grits  
Biscuits and Sausage Gravy

Assorted Breakfast Pastries and Sliced Breads  
Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Hot Tea

**\$30.25 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Breakfast Buffets Continued**

Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.

### ***Savannah Buffet***

Selection of Fresh Florida Orange Juice and Grapefruit Juice  
Sliced Seasonal Fresh Fruit

Poached Eggs Bohemian  
Applewood Smoked Bacon and Sausage Links  
Skillet Roasted Potatoes with Onions and Sweet Peppers

Assorted Dry Cereals with Bananas, Whole and Skim Milk  
Assorted Bagels and Cream Cheese  
Silver Dollar Pancakes with Maple Syrup

Assorted Breakfast Pastries  
Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Hot Tea

**\$32.95 Per Person**

### ***Bohemian Breakfast Buffet***

Selection of Fresh Florida Orange Juice and Grapefruit Juice

Baguette French Toast with Maple Syrup  
Bohemian Breakfast Wraps with Ranchero Sauce  
Stone-ground Grits  
Ham and Cheese Turnovers

Yogurt and Granola Parfaits  
Cinnamon Rolls with Crème Fondant  
Seasonal Fruit Feuilletée

Red Potato Hash with Onion Confit  
Smoked Salmon Display with Bagels and Garniture

**\$33.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Brunches**

Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.

### ***Casimir's Brunch***

Selection of Fresh Florida Orange Juice and Grapefruit Juice  
Market Inspired Soup  
Seasonal Composed Salad  
Tossed Caesar Salad with Parmesan Cheese  
Grilled Vegetables and Cured Meats  
Sliced Seasonal Fresh Fruit and Seasonal Berries  
Fluffy Scrambled Eggs with Cheddar Cheese  
Pan Roasted Chicken with Lemon and Capers  
Fresh Seafood en Croute, Sherried Shrimp Sauce  
Penne Pasta with Basil, Crushed Tomatoes, Garlic, and Olive Oil  
Potatoes O'Brien  
Coffee Cake, Specialty Pastries, Croissants, Danish and Muffins  
Sweet Butter, Jams and Jellies  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Milk

**\$43.95 Per Person**

### ***Bösendorfer Champagne Brunch***

Mimosas - Fresh Florida Orange Juice with Champagne (One per person served)  
Fresh Florida Orange, Tomato and Grapefruit Juice  
Sliced Seasonal Fresh Fruit and Seasonal Berries  
Shellfish Bouillabaisse with Mussels, Clams, and Seafood in Roasted Tomato Stew  
Poached Eggs Florentine with Hollandaise Sauce  
Crispy Bacon and Sausage Links  
Cheese Blintzes with Raspberry Jelly  
Smoked Salmon with Bagels and Cream Cheese  
Grilled Chicken Breast with Portabella Mushroom Cream  
Crispy Lyonnaise Potatoes  
Coffee Cake, Specialty Pastries, Croissants, Danish and Muffins  
Sweet Butter, Jams and Jellies  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Milk

**\$50.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Brunch Enhancements**

One Attendant per 50 Guests is Required at \$100.00 Per Attendant Per Station

### **Omelets Cooked to Order**

with a Selection of Ham, Bacon, Mushrooms, Scallions, Sweet Peppers,  
Cheddar Cheese, Gulf Shrimp, and Fresh Herbs

**\$10.25 Per Person**

### **Roasted Leg of Lamb**

with Garlic and Rosemary Lamb Jus with Soft Rolls

**\$11.95 Per Person**

### **Roasted Prime Rib of Beef**

with Au Jus and Whipped Horseradish

**\$14.95 Per Person**

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MANSION  
ON FORSYTH PARK

## Refreshment Breaks

### **The All Day Break**

#### **Early Morning**

Fresh Baked Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.

#### **Mid Morning**

Granola Bars  
Coffee Refresh

#### **Afternoon**

Fresh Cookies, Fudge Brownies, Milk & Chocolate Milk

**\$27.95 Per Person**

### **Java and More**

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Selection, Assorted Soft Drinks, Bottled Waters, Iced Tea and Juices. Replenished for a 45 minute period.

**\$9.50 Per  
Person**

### **Tropical Island**

Tropical Fruit Assortment, Coconut Macaroons, Chocolate Dipped Bananas, Crystallized Papaya and Mango, Assorted Fruit Nectars, Juices, and Assorted Bottled Waters.

**\$13.95 Per  
Person**

### **Chocolate Indulgence**

Chocolate Dipped Strawberries, Rich Fudge Brownies, Chocolate Éclairs, Assorted Chocolate Candy Bars, Chocolate Chip Cookies, Chocolate Yoo-hoo, Bottled Waters.

**\$14.95 Per  
Person**

### **Sweets & Treats**

Cracker Jacks, Assorted Cookies, Assorted Chocolate Candy Bars, Assorted Soft Drinks, Chocolate Milk, Bottled Waters, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.

**\$14.95 Per  
Person**

### **Intermission**

Soft Bavarian Pretzels, Fresh Popped Popcorn, Peanuts, Cracker Jacks® and Assorted Chocolate Candy Bars. Beverages include Assorted Soft Drinks, Bottled Waters, Juices, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.

**\$15.95 Per  
Person**

### **Low-Carb Break**

Mixed Roasted Nuts, Trail Mix, Smoked Almonds, Spiced Cashews, Seasonal Fresh Fruit and Yogurt, Assorted Grilled and Marinated Vegetables, Assorted Fruit and Vegetable Juices.

**\$18.95 Per  
Person**

### **Power Break**

Assorted Flavored Yogurt, Granola Bars, Power Bars, Trail Mix, Whole Seasonal Fruit, Fruit Juices, Power Drinks, Assorted Bottled Waters, Decaffeinated Coffee and a Selection of Gourmet Tea.

**\$19.95 Per  
Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Refreshment Break Enhancements**

Assorted Whole Fruit	\$25.00 Per Dozen
Assorted Breakfast Pastries	\$30.00 Per Dozen
Bagels and Cream Cheese	\$30.00 Per Dozen
Cookies or Brownies	\$30.00 Per Dozen
Chocolate Dipped Strawberries	\$39.00 Per Dozen
Assorted Coffee Cake	\$30.00 Per Cake
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea	\$52.00 Per Gallon
Sliced Seasonal Fresh Fruit	\$ 6.00 Per Person
Assorted Candy Bars	\$ 2.50 Each
Assorted Yogurts	\$ 3.00 Each
Assorted Ice Cream Bars	\$ 3.50 Each
Bottled Water	\$ 4.50 Each
Juices; Orange, Grapefruit, Apple or Tomato	\$ 4.50 Each
Soft Drinks	\$ 4.50 Each
Red Bull (regular and sugar-free)	\$ 5.00 Each

## **Snacks a la Carte**

Bohemian Bar Snack Mix	\$14.50 Per Pound
Deluxe Mixed Nuts	\$14.50 Per Pound
Natural Trail Mix	\$16.95 Per Pound

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MANSION  
ON FORSYTH PARK

## ***Gourmet Luncheon Options***

### **Hot Luncheons**

*Each Hot Luncheon consists of Three Courses, which includes Soup or Salad, Entrée, Chef's Selection of Seasonal Vegetable and Starch, Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea*

### **Chilled Luncheons**

*Each Chilled Luncheon consists of Two Courses which includes Entrée, Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea or Hot Tea*

### **Luncheon Buffets**

*Each Luncheon Buffet consists of Three Courses which include several Soup or Salad, Entrée, Bread & Butter and Dessert Selections  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.*

### **Bustling Luncheon Buffets**

*Each Bustling Luncheon Buffet consists of Three Courses which include several Soup or Salad, Entrée and Dessert Selections  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Working Luncheon Buffet selections are recommended for parties of less than 30.*

### **Boxed Lunches**

*Each Box Lunch is placed in a Mansion on Forsyth Park Thermal Lunch Bag and consists of a Gourmet Sandwich with Side Item, Fresh Fruit, Dessert, Bottled Water and/or Sodas*

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M A N S I O N  
O N F O R S Y T H P A R K

## **Hot Luncheon Soup and Salad Selections**

Please Select One Soup or Salad to accompany your Entrée

### ***Soups***

**Cream of Natural Asparagus**

**Chicken and White Bean Minestrone**

**Lobster Bisque**

**Roasted Five Onion Soup**

**Shrimp and Corn Chowder**

**Smoked Chicken with Wild Rice**

### ***Salads***

**Bohemian Field Greens**

Seasonal Field Greens, Cherry Tomatoes,  
Champagne Herb Vinaigrette, Cucumbers

**California Salad**

Sonoma Organic Greens, Warm Onion and  
Pistachio Strudel,  
Goat Cheese Timbale, Port Poached Cherries,  
Pomegranate Vinaigrette  
(\$4.00 Supplemental)

**Caprese Salad**

Fresh Mozzarella, Arugula, Balsamic Vinaigrette,  
Pine Nuts

**Contemporary Caesar Salad**

Whole Leaf Baby Romaine Lettuce, Caesar  
Vinaigrette, Parmesan Cheese, Focaccia Croutons

**Crisp Romaine Hearts Salad**

Roquefort Dressing, Sliced Strawberries, Spicy  
Pecans, Shaved Bermuda Onions

**House "Chop" Salad**

Lettuce and Cabbage Confetti, Radish Slaw, Bibb  
Lettuce Cup, Citrus Soy Vinaigrette

**Kessler Salad Nicoise**

Mesculin Mixed Greens, Roma Tomatoes, Poached  
French Beans, Black Olives, Hard Cooked Egg,  
Belgian Endive, Key Lime Vinaigrette

**Wedge of Iceberg**

Herb Ranch Dressing, Crumbled Bleu Cheese,  
Bacon Lardoons, Candied Walnuts, Bermuda  
Onions

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M A N S I O N  
O N F O R S Y T H P A R K

### **Hot Luncheon Entrées**

Please Select One Entrée to Be Served

<b>Bohemian Style “Macaroni and Cheese”</b> Asparagus Tips, Sundried Tomatoes, Ziti Pasta, Goat Cheese Cream	<b>\$34.95</b>
<b>Penne Pasta and Herb Roasted Chicken</b> Tomato and Basil Pomodoro, Olive Oil, Parmesan Cheese, Pinenuts	<b>\$36.95</b>
<b>Breast of Chicken with Lemon and Capers</b> Sautéed with Egg and Parmesan Cheese	<b>\$37.95</b>
<b>Herb Seared Salmon Confit</b> Shellfish Butter, Seasonal Baby Vegetables	<b>\$37.95</b>
<b>Pecan Crusted Chicken Breast</b> Caribbean Barbeque, Coconut Rice, Papaya Slaw	<b>\$37.95</b>
<b>Grilled Jerk Rubbed Mahi Mahi</b> Plantain Sauce, Black Bean Salsa	<b>\$38.95</b>
<b>Hoisin Glazed Pork Tenderloin</b> Stir Fried Vegetables, Jasmine Rice, Asian Jus	<b>\$38.95</b>
<b>Roasted Chicken Roulade with Arugula and Prosciutto</b> Served with Wild Rice Blend, Sage Scented Natural Jus, Balsamic Drizzle	<b>\$38.95</b>
<b>Pan Roasted Chilean Seabass</b> Braised Beluga Lentils, Roasted Tomato Nage	<b>\$42.95</b>
<b>Pan Seared Crab Cake</b> Shrimp and Asparagus Risotto, Gazpacho Vinaigrette, Remoulade	<b>\$42.95</b>
<b>Stuffed French Breast of Natural Chicken</b> Roasted Peppers, Spinach, Wild Mushroom Crema	<b>\$39.95</b>
<b>Petite Filet Mignon</b> Crimini Mashed Potato, Onion Marmalade, Adobo Demiglace	<b>\$43.95</b>

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M A N S I O N  
O N F O R S Y T H P A R K

### **Hot Luncheon Duos**

Please Select One Dual Entrée to Be Served

<b>Grilled Salmon &amp; Herb Roasted Chicken</b> Citrus Emulsion, Scallion Coulis, Pearl Pasta	<b>\$42.95</b>
<b>Petite Filet Mignon &amp; Stuffed Chicken Roulade</b> Shallot and Port Reduction, Basil Butter, Roasted Corn Mashed Potato	<b>\$48.95</b>
<b>Luncheon Mixed Grill</b> Marinated Pork Medallion, Stuffed Chicken Roulade, and Crab Croquette Fine Herb & Reisling Citron, Potato Hash, Remoulade	<b>\$49.95</b>
<b>Pan Roasted Chilean Seabass &amp; Grilled Filet Mignon</b> Sauce Americaine, Grilled Baby Vegetables, Veal Reduction	<b>\$54.95</b>

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M A N S I O N  
O N F O R S Y T H P A R K

## **Chilled Luncheon Entrées**

Please Select One Entrée to Be Served

<b>Grilled Chicken Caesar Salad</b> Caesar Salad with Sliced Grilled Chicken, Focaccia Croutons, and Shaved Reggiano Cheese	<b>\$22.95</b>
<b>Oven Roasted Chicken Croissant Sandwich</b> Flaky Croissant with Bohemian Chicken and Almond Salad, with Lettuce, Ripe Tomato, and Bermuda Onion	<b>\$22.95</b>
<b>California Turkey and Avocado Panini</b> Sprouts, Cucumber, Golden Tomato, Aioli	<b>\$23.95</b>
<b>Bohemian Salad Trio</b> Freshly Prepared Albacore Tuna Salad, Almond Chicken Salad and Pasta Salad	<b>\$24.95</b>
<b>Chicken Caesar Salad Wrap</b> Grilled Chicken, Baby Romaine, Caesar Dressing, Parmesan Cheese, Grilled Flatbread	<b>\$24.95</b>
<b>Club Wrap</b> Sliced Roast Beef, Turkey, and Ham with Leaf Lettuce, Tomato, and Smoked Bacon on Grilled Flatbread	<b>\$24.95</b>
<b>Tuna Salad Nicoise</b> Diced Tomatoes, Poached French Beans, Hard Cooked Eggs, Saffron Potatoes, Black Olives	<b>\$24.95</b>
<b>Bohemian Cobb Salad</b> Chicken, Diced Tomatoes, Applewood Smoked Bacon, Avocado, Diced Egg, Bleu Cheese	<b>\$25.95</b>
<b>Citrus Poached Salmon</b> Shrimp Remoulade, Baby Lettuce, Dijon Mustard Dressing	<b>\$26.95</b>

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M A N S I O N  
O N F O R S Y T H P A R K

## **Hot and Chilled Luncheon Dessert Selections**

Please Select One Dessert to accompany your Entrée

### **Almond & Grand Marnier Scented Genoise**

Fresh Seasonal Berry Compote, Chantilly Cream

### **Baked Coconut Flan**

Gauphrette Cookie

### **Caramel Praline Bread Pudding**

Vanilla Bean Sauce, Caramel Drizzle

### **Chocolate “Bombe”**

Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate Ganache

### **Chocolate Gateau**

Grand Marnier Anglaise, Berry Coulis

### **Key Lime Tarte**

Pate Sucree, Tropical Fruit Compote, Mint Syrup

### **Raspberry and Chocolate Cheesecake**

Minty Syrup, Raspberry Sauce

### **Tira Mi Su**

Espresso Soaked Lady Fingers,  
Sweetened Mascarpone, Mocha Crema

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O N F O R S Y T H P A R K

## **Luncheon Buffets**

Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.

### ***Drayton Deli Buffet***

Tossed Organic Field Greens, Herb Vinaigrette  
Petite Potato Salad, Sour Cream Dressing  
Bohemian Confetti Slaw with Ginger Dressing  
Seasonal Fresh Fruit Arrangement

Assorted Potato Chips  
Deluxe Delicatessen Assortment  
Turkey Breast, Cured Ham, Roast Beef, and Genoa Salami,  
Sliced Cheeses, Bibb Lettuce, Sliced Tomato, and Kosher Pickles  
Assorted Deli Breads and Appropriate Condiments

Array of Seasonal Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$42.95 Per Person**

### ***Forsyth Park Buffet***

Creamy Seafood Chowder  
Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing  
Cucumber and Tomato Salad with Feta Cheese and Calamata Olives  
Shrimp and White Bean Salad, Roasted Tomato Dressing  
Assorted Seasonal Fruit Arrangement

Roulade of Chicken with Tarragon Mustard Sauce  
Hickory Smoked Pork Loin with Fruit Chutney and Ancho Demiglace  
Chef's Selection of Starch  
Seasonal Vegetable Melange  
Fresh Baked Bread and Butter

Pastry Chef's Array of Seasonal Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Herbal Tea Selection

**\$45.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Luncheon Buffets Continued**

Minimum of 30 people required. There is a \$100.00 surcharge for groups under 30.

### ***Bohemian Buffet***

Cuban Style Black Bean Soup  
Mixed Locally Grown Lettuces, Bermuda Onion, Citrus Vinaigrette  
Melon Salad with Toasted Coconut, Lime and Mint  
Shrimp Salad with Mango and Avocado  
Array of Tropical Fruits

Jerk Grilled Chicken Breast, Grilled Pineapple, Papaya Relish  
Macadamia Crusted Mahi Mahi, Mango Barbeque Sauce  
Locally Grown Vegetables  
Sweet Potato Gratin  
Fresh Baked Bread and Butter

Key Lime Pie  
Coconut Macaroons Drizzled with Chocolate  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$44.95 Per Person**

### ***Virtuoso Buffet***

Creamy Asparagus Soup with Brie Cheese  
Baby Hearts of Romaine Lettuce, Strawberries, Gorgonzola Vinaigrette, Spiced Pecans  
Orzo Salad with Roasted Pepper Confetti, Sweet Olives, Artichoke Hearts  
Watermelon Salad with Cilantro and Jicama  
Vegetable Summer Rolls with Lemongrass Dressing

Central Coast Baby Vegetables  
Ragout of Heirloom Potatoes  
Dungeness Crab Stuffed Pacific Salmon, Shellfish Butter  
Marinated Baja Chicken, Charred Tomatoes, Avocado, Roasted Garlic  
Sourdough Bread

Seasonal Dessert Assortment  
Chocolate Dipped California Strawberries  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$47.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Bustling Luncheon Buffets**

Bustling Luncheon Buffet selections are recommended for parties of less than 30.

### ***Sandwiches & Wraps***

Market Inspired Soup  
Baby Field Greens with Champagne Herb Vinaigrette  
Oven Dried Tomato and Green Bean Salad with Balsamic Dressing

Assorted Custom Luncheon Wraps and Deli Style Sandwiches  
Chips

Assorted Fresh Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$32.95 Per Person**

### ***Salad Mosaic***

Chef's Daily Soup Creation  
Wilted Spinach Salad with Portabella Mushrooms, Pancetta, and Sherry Vinaigrette

(Choose 3 of the Following)

White Albacore Tuna Salad  
Chicken & Cashew Salad  
Egg Salad with Dill  
Italian Antipasto  
Shrimp and Roasted Pepper Salad  
Thai Beef Salad

Served with Sliced Bread Assortment, Fresh Baked Rolls  
Pickles, Lettuce, and Tomatoes

Raspberry Layer Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$35.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Bustling Luncheon Buffets Continued**

Bustling Luncheon Buffet selections are recommended for parties of less than 30.

### ***The Great Impasta***

Seasonally Inspired Soup

Organic Mesculin Greens with French Dijon Vinaigrette

Artichoke and Calamata Olive Salad with Balsamic and Herbs

Penne Pasta with Chicken, Asparagus, Sundried Tomatoes, and Pine Nuts with White Mornay  
Sauce

Linguine with Basil, Crushed Tomatoes, Olive Oil, and Parmesan Cheese  
Fresh Baked Bread and Butter

White Chocolate Drizzled Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$38.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

### **Boxed Lunches**

Box Lunches are placed in a Mansion on Forsyth Park Thermal Lunch Bag

#### ***Ham and Cheese***

Smoked Ham with Havarti Cheese and Dijon Aioli on Multigrain Bread  
Chips  
Whole Fresh Fruit  
Fudge Brownies  
Bottled Water and/or Soda

#### ***Turkey Pepper Jack***

Smoked Turkey with Roast Onion Relish and Pepper Jack Cheese on Multigrain Bread  
Orzo Pasta with Sun Dried Tomatoes and Basil  
Whole Fresh Fruit  
Fresh Baked Mansion Cookies  
Bottled Water and/or Soda

**All Boxed Lunches are \$25.00 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## ***Gourmet Dinner Options***

### **Gourmet Plated Dinners**

*Each Dinner consists of Four Courses, which includes a Choice of One Appetizer, Salad, Entrée, Chef's Selection of Seasonal Vegetable and Potatoes or Rice, One Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

### **Dinner Buffets**

*Each Dinner Buffet consists of Three Courses which include several Soup, Salad, Entrée, Bread & Butter and Dessert Selections  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea  
Minimum of 30 people required. There is a \$300.00 surcharge for groups under 30.*

### **Receptions**

*Reception options include Carving and Action Stations, Savory and Dessert Displays as well as Hot and Chilled Butler Passed Hors d'oeuvres.  
Reception selections priced per person have a 30 person minimum and selections priced per dozen have a 2 dozen minimum per any one selection.  
Carving and Action Stations require one Attendant per 50 guests at \$100.00 per Attendant per station.*

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Plated Dinner Appetizer Selections**

Please Select One Appetizer to accompany your Entrée

### **Baked Brie in Puff Pastry**

Seasonal Grapes, Gravenstein Apples, Herb Vinaigrette

### **Cognac Lobster Bisque**

with Crab Profiteroles

### **Cream of Natural Asparagus Soup**

Brie Cheese and Parsley

### **Creamy Seafood Chowder**

Shrimp Salsa

### **Feuillette of Asparagus and Portobello**

Fontina Cheese Mornay

### **Roasted Five Onion Soup**

with Goat Cheese Crostini

### **Roasted Vegetable Stack**

Portobello Mushroom, Oven Dried Tomato, Roasted Pepper,  
Grilled Zucchini, Balsamic Reduction, Olive Oil

### **Saffron Risotto and Grilled Asparagus**

Tomato Ceviche, Scallion Coulis

### **Wild Mushroom Soup with Sherry**

Drizzled with Truffle Oil

### **Wild Mushroom Strudel**

Cognac Sabayon and Microsprouts

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M A N S I O N  
O N F O R S Y T H P A R K

## **Signature Appetizers**

These appetizer selections are available at a supplemental cost

<b>House Smoked Salmon</b> Fennel Slaw, Capers, Lemon Mascarpone	<b>\$4.00 Per Person</b>
<b>Sesame Seared Ahi Tuna</b> Radish Slaw, Citrus Ponzu, Wasabi Aioli	<b>\$4.00 Per Person</b>
<b>Citrus Poached Salmon Roulade</b> Cucumber, Tobiko, Citrus Vinaigrette	<b>\$5.00 Per Person</b>
<b>Escargot Nouvelle</b> Exotic Mushrooms, Puff Pastry Vol Au Vent	<b>\$5.00 Per Person</b>
<b>Feuillette of Shrimp</b> Lobster Emulsion, Herb Confetti	<b>\$5.00 Per Person</b>
<b>Fresh Seafood Ceviche “Martini”</b> Gazpacho, Tobiko Caviar	<b>\$5.00 Per Person</b>
<b>Jumbo Shrimp Cocktail</b> Vodka Tomato Sauce, Watercress Oil	<b>\$5.00 Per Person</b>
<b>Maine Lobster Ravioli</b> Sauce Citron, Crispy Prosciutto	<b>\$5.00 Per Person</b>
<b>Seared Jumbo Diver Scallop</b> Fingerling Potatoes, Sturgeon Caviar	<b>\$6.00 Per Person</b>
<b>Jumbo Lump Crab Cake</b> Citrus Essence, Black Bean Salsa, Radish Sprouts	<b>\$6.00 Per Person</b>
<b>Torchon of Foie Gras</b> Caramelized Fruit, Challah Toast Points	<b>\$10.00 Per Person</b>

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Plated Dinner Salad Selections**

Please Select One Salad to accompany your Entrée

### **Bohemian Field Greens**

Seasonal Field Greens, Cherry Tomatoes,  
Champagne Herb Vinaigrette, Cucumbers

### **Caprese Salad**

Fresh Mozzarella, Arugula,  
Balsamic Vinaigrette, Pine Nuts

### **Contemporary Caesar Salad**

Whole Leaf Baby Romaine Lettuce, Caesar  
Vinaigrette, Parmesan Cheese,  
Focaccia Croutons

### **Kessler Salad Nicoise**

Mesculin Mixed Greens, Roma Tomatoes, Poached  
French Beans, Black Olives, Hard Cooked Egg,  
Belgian Endive, Key Lime Vinaigrette

### **Wedge of Iceberg**

Herb Ranch Dressing, Crumbled Bleu Cheese, Bacon Lardoons, Candied Walnuts,  
Bermuda Onions

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Plated Dinner Entrée Selections**

Please Select One Entrée to Be Served

### ***Poultry Entrées***

<b>Sautéed Chicken Breast with Capers</b> Parsley and Herb Butter, with Egg and Parmesan Cheese	\$52.95
<b>Breast of Chicken Wellington</b> Wild Mushroom Duxelle, Wild Rice, Marjoram Chicken Jus	\$53.95
<b>Natural Chicken Breast with Bleu Cheese, Apples, and Walnuts</b> Orange Cranberry Jus, Wild Rice Risotto	\$55.95
<b>Roulade of Chicken with Pine Nuts, Arugula, and Prosciutto</b> Thyme Scented Rice, Sauce Chausser	\$55.95
<b>Stuffed French Cut Chicken Breast</b> with Spinach and Peppers, Exotic Mushroom and Sundried Tomato Demiglace	\$55.95

### ***Robust Meat Entrées***

<b>Lemon and Thyme Crusted Pork Tenderloin</b> Calvados, Fine Herb Buerre Blanc	\$59.95
<b>Mustard and Herb Crusted Rack of Lamb</b> Dauphine Potatoes, Lamb Jus, Minted Oil	\$65.95
<b>Pepper and Asiago Crusted New York Steak</b> Shallot Demiglace, Pepper Confetti	\$72.95
<b>Porcini Dusted Petite Veal Chops</b> Woodland Mushroom, Marsala Sauce	\$73.95
<b>Grilled Filet Mignon</b> Cabernet and Black Pepper Butter, Truffle Demi Glace	\$75.95
<b>Tournedos of Beef Tenderloin with Artichoke and Crab Gratin</b> Walnut Levan Crouton, Cabernet Reduction, Shellfish Emulsion	\$77.95

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MANSION  
ON FORSYTH PARK

## Gourmet Plated Dinner Entrée Selections Continued

Please Select One Entrée to Be Served

### *Fresh Seafood Entrées*

<b>Grilled Caribbean Mahi Mahi</b> Sweet Potato Mash, Papaya Relish, Ruby Red Grapefruit Sauce	\$52.95
<b>Fennel Dusted Salmon with Morel Mushrooms</b> Broccolini, Wild Rice Melange, Champagne Cream	\$53.95
<b>Crab Crusted Grouper</b> Fingerling Potatoes, Zucchini Pomodoro, Citrus Buerre Blanc	\$55.95
<b>Pan Roasted Chilean Seabass</b> Braised Beluga Lentils, Roasted Tomato Nage	\$65.95
<b>Roasted Australian Lobster Tail</b> Grilled Asparagus, Meyer Lemon Anglaise	\$99.00 72 hours notice

### *Melodic Duo Entrées*

<b>Grilled Chicken &amp; Rosemary Skewered Shrimp</b> Provencale Sauce, Chive Mashed, Citron Emulsion	\$75.95
<b>Grilled Salmon &amp; Herb Roasted Chicken</b> Sauce Chivry, Pearl Pasta, Roasted Tomato Coulis	\$76.95
<b>Filet Mignon &amp; Stuffed Chicken Roulade</b> Wild Mushroom Demiglace, Fine Herb White Mornay	\$79.95
<b>Filet of Beef &amp; Atlantic Salmon</b> Sauce Poivrade, Shrimp Hollandaise	\$79.95
<b>Filet Mignon &amp; Crab Stuffed Jumbo Prawn</b> Cabernet Reduction, Shellfish Buerre Blanc	\$84.95
<b>Chilean Seabass &amp; Porcini Dusted Veal Noisette</b> Truffle Sauce, Parsley Nage	\$92.95
<b>Filet Mignon &amp; Petite Lobster Tail</b> Grilled Vegetable Bouquet, Veal Reduction, Lobster Butter	\$125.00 72 hours notice

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M A N S I O N  
O N F O R S Y T H P A R K

## **Gourmet Plated Dinner Dessert Selections**

Please Select One Dessert to accompany your Entrée

### **Baked Banana Flan**

Gauphrette Cookie, Foster Sauce

### **Caramel Praline Bread Pudding**

Vanilla Bean Sauce, Caramel Drizzle

### **Chocolate “Bombe”**

Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate Ganache

### **Chocolate Gateau**

Grand Marnier Anglaise, Berrie Coulis

### **Key Lime Tarte**

Pate Sucree, Tropical Fruit Compote, Mint Syrup

### **Raspberry and Chocolate Cheesecake**

Minty Syrup, Raspberry Sauce

### **Tira Mi Su**

Espresso Soaked Lady Fingers, Sweetened Marscarpone, Mocha Crema

### **Trio of Seasonal Sorbets**

Fresh Berries, Tuile Cookie

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MANSION  
ON FORSYTH PARK

### **Signature Desserts**

These dessert selections are available at a supplemental cost

#### **Fruit Charlotte with Peach Mousse**

Mango Coulis, Star Fruit

**\$3.50 Per Person**

#### **Seasonal Berries in Chocolate “Dome”**

Almond Chantilly Cream

**\$3.50 Per Person**

#### **Chocolate Cappucino Semifreddo**

Chocolate Coffee Cup, Kahluha Chantilly, Tuile Spoon

**\$4.50 Per Person**

#### **“Box Of Chocolates”**

An Array of Chocolate Delights Served in a Chocolate Bento Box

**\$9.00 Per Person**

### **To Enhance Your Dinner May We Suggest**

#### **Chocolate Dipped Strawberries**

**\$39.00 Per Dozen**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Dinner Buffet Selections**

Minimum of 30 people required. There is a \$300.00 surcharge for groups under 30.

### ***Classical Symphony Buffet***

Market Inspired Soup Creation

Organic Baby Greens, English Cucumbers, Roma Tomatoes, and Herb Vinaigrette  
Chilled Seasonal Melon Salad, with Mint  
Cucumber and Tomato Salad with Feta Cheese, Mustard Vinaigrette  
Herb Roasted Chicken and Apple Salad, Cider Vinaigrette

Broiled Atlantic Salmon, Garlic and Parsley Persillade, and Lemon Anglaise  
Roasted Chicken Roulade with Arugula and Prosciutto, Roasted Chicken Veloute  
Hickory Smoked Loin of Pork, Apple Compote Roasted Chili Demiglace

Fresh Seasonal Vegetables with Fine Herbs  
Rosemary Roasted Red Bliss Potatoes  
Freshly Baked Bread and Butter

Display of Assorted Cakes, Tortes and Pies  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$66.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Dinner Buffet Selections**

Minimum of 30 people required. There is a \$300.00 surcharge for groups under 30.

### ***Grand Opera Buffet***

Chef's Daily Soup Creation

Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing  
Tuscan Style Orzo Pasta Salad with Pepper Confetti, Calamata Olives, and Artichokes  
Shrimp and White Bean Salad with Roasted Tomato Dressing  
Watermelon and Jicama Salad with Cilantro Lime Dressing

Dauphine Potatoes with Scallions and Leeks  
Seasonal Vegetable Melange

Pan Roasted Chicken Roulade with Goat Cheese, Portabello Cream  
Rock Crab Crusted Grouper, Shellfish Anglaise  
Brigole of Filet Mignon Stuffed with Wild Mushrooms and Asparagus,  
Port Veal Reduction

Assorted Bread and Butter

Pastry Chef's Array of Seasonal Desserts  
Chocolate Dipped Strawberries  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$74.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Dinner Buffet Selections**

Minimum of 30 people required. There is a \$300.00 surcharge for groups under 30.

### ***Mansion Dinner Buffet***

Exotic Mushroom Soup with Sherry

Wilted Spinach Salad With Portobello Mushrooms, Pancetta, Sherry Vinaigrette

Asparagus Salad with Beets and Fingerling Potatoes

Shrimp Salad with Melon and Avocado

Bohemian "Waldorf" Salad with Apples, Grapes, Oranges, Candied Walnuts,  
Cider Vinaigrette

Whole Citrus Steamed Atlantic Salmon and Appropriate Condiments

Breast of Muscovy Duck, Polenta Cakes, Orange Demiglace, Raspberry Coulis

Maryland Style Crab Croquettes with Lobster Sauce and Tobiko Caviar

Grilled New Zealand Lamb Chops, Juniper Berry Reduction, Mint Oil

Grilled Seasonal Vegetable Array

Mushroom and Fontina Cheese Duchess Potatoes

Freshly Baked Bread and Butter

Melange Chocolate Dipped Fresh and Preserved Fruits

Display of Seasonal Desserts and Petite Fours

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$79.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Dinner Buffet Selections**

Minimum of 30 people required. There is a \$300.00 surcharge for groups under 30.

### ***Kessler Collection Buffet***

Cognac Lobster Bisque

Baby Romaine Lettuce with Creamy Herb Dressing, Gorgonzola Cheese,  
Crystalized Walnuts, and Fresh Strawberries

Haricot Vert Salad Nicoise, Olives, Tomatoes, Citrus Vinaigrette

Wild Rice Salad with Preserved Duck, Dried Cranberries, and Dates

Grilled Pineapple Salad with Grapes, Almonds, and Watercress

Seafood Ceviche "Martinis" Gazpacho Vinaigrette

Lobster and Rock Crab Strudel, Key Lime Anglaise

Bourbon and Honey Laquered Mollard Duck, Savory Fig and Chestnut Bread Pudding

Tournedos of Filet with Foie Gras and Morel Mushrooms, Truffle Sauce

Ratitouille of Grilled Seasonal Vegetables

Potato Croquettes with Asiago Cheese

Freshly Baked Bread and Butter

Pastry Chef's Seasonal Expression of Tartlets and Petite Fours

Port Poached Pears with White Chocolate Mousse

Chocolate Grand Marnier Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$85.95 per person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Receptions**

Minimum of 30 people required. One Attendant per 50 Guests is Required at \$100.00 Per Attendant Per Station.

## ***Carving Stations***

### **Fennel and Apple Roasted Turkey**

with Mayonnaise, Dijon Mustard, Cranberry Relish, Soft Rolls

**\$9.95 Per Person**

### **Jerk Seasoned Pork Loin**

Tropical Chutney, Calvados Demiglace

**\$10.95 Per Person**

### **Roast Leg of Lamb**

with a Roast Garlic and Mint Jus with Soft Rolls

**\$11.95 Per Person**

### **Tellicherry Pepper Crusted Beef Striploin**

Roasted Garlic Demiglace, Slipper Rolls

**\$14.95 Per Person**

### **Sonoran Spiced Beef Tenderloin**

Chili Demiglace and French Baguettes

**\$15.95 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Receptions**

Minimum of 30 people required. One Attendant per 50 Guests is Required at \$100.00 Per Attendant Per Station.

## ***Action Stations***

### **Hand Tossed Contemporary Caesar Salad**

Baby Romaine, Caesar Vinaigrette, Parmesan Cheese, Focaccia Croutons

**\$8.95 Per Person, Per Hour**

### **Tuscan Pasta**

Cheese Tortellini and Penne Pastas, with Fine Herbs, Garlic, Olive Oil, Parmesan Cheese, Diced Tomatoes, Mushrooms, and Asparagus Tips with White Cheese Sauce and Basil Pomodoro

Served with Soft Bread Sticks

**\$15.95 Per Person, Per Hour**

### **Seafood Scampi Saute**

Prawns and Sea Scallops Served Provencal Style with Scallions, Tomatoes, Garlic, White Wine and Herbs

**\$17.95 Per Person, Per Hour**

### **Savannah Shrimp and Grits**

Shrimp and Stone Ground Grits served in an Elegant Martini glass

**\$18.95 Per Person, Per Hour**

## ***Dessert Action Stations***

### **Bananas Foster Flambe**

Sauteed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar, Served with Tahitian Vanilla Bean Ice Cream

**\$10.95 Per Person, Per Hour**

### **French Crepes with Seasonal Berries**

Vanilla Pastry Cream, Grand Marnier Flambe

**\$ 10.95 Per Person, Per Hour**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Receptions**

Minimum of 30 people required. There is a \$50.00 surcharge for groups under 30.

### ***Savory Displays***

#### **Baked Brie en Croûte**

with Apples and Almonds, Wrapped in Puff Pastry, with Baguettes.

**\$9.95 Per Person**

#### **Chips and Dips**

Assorted Tortilla, Terra Chips, and Lavash  
with Bleu Cheese Dip, Fresh Tomato Salsa, and Tapenades

**\$9.95 Per Person**

#### **Fresh, Marinated, and Grilled Vegetable Melange**

Herbed Ranch, Red Pepper Aioli

**\$9.95 Per Person**

#### **Wild Mushroom and Parmesan Dip**

with Sliced Baguettes and Flat Bread

**\$10.95 Per Person**

#### **International Fruit and Cheese Display**

Served with Crusted Baguettes, Crackers and an Array of Local and Seasonal Produce

**\$16.25 Per Person**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Receptions**

Minimum of 30 people required. There is a \$50.00 surcharge for groups under 30.

### ***Savory Displays***

**Spinach and Artichoke Dip**  
with Sliced Baguettes and Flatbread  
**\$8.95 Per Person**

**Warm Rock Crab Dip**  
with Sliced Baguettes and Flatbread  
**\$11.95 Per Person**

**Bruschetta Toscana**  
Toasted Focaccia Bread Brushed with Garlic and Olive Oil  
Served with Olive Tapenade, Roasted Tomato Relish,  
and Fresh Mozzarella  
**\$10.95 Per Person**

**Italian Antipasto**  
Assorted Meats and Cheeses, Marinated Artichokes, Roasted Peppers, Grilled Vegetables, Calamata  
Olives, Fresh Mozzarella, Sliced Tomatoes and Basil, Roasted Peppers, and Assorted Breads  
**\$15.95 Per Person**

### ***Seafood Displays***

Minimum of 50 Pieces of any one of the following.

**Oysters on the Half Shell**  
Champagne Mignonette  
**\$162.50 Per 50 Pieces**

**Jumbo Gulf Shrimp**  
Horseradish Vodka Cocktail Sauce  
**\$212.50 Per 50 Pieces**

**Jonah Crab Claws**  
**\$225.00 Per 50 Pieces**

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M A N S I O N  
O N F O R S Y T H P A R K

## **Receptions**

Minimum of 30 people required. There is a \$50.00 surcharge for groups under 30.

### ***Dessert Displays***

#### ***Old Fashioned Ice Cream Bar***

Chopped Peanuts, Sprinkles, Chocolate Chips, Cherries,  
Fudge and Caramel Sauces, Whipped Cream

**\$10.95 Per Person**

#### **Godiva Chocolate Fondue**

with Fresh Fruit and Pound Cake

**\$13.95 Per Person**

#### **Chocolate, Chocolate, Chocolate**

Chocolate Truffles, Fudge Brownies with White Chocolate Drizzle,  
Chocolate Gateau, Marbled Chocolate Mousse Parfaits,  
Chocolate Robed Berries

**\$15.95 Per Person**

#### **Viennese Dessert Display**

Assortment of Petite Fours, Fruit Frangipane, Napoleon,  
Cream Puffs, Eclairs with Custard, Fruit Tartlets, Cannolis,  
and Assorted Cakes

**\$19.95 Per Person**

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MANSION  
ON FORSYTH PARK

## Receptions

Minimum of 2 Dozen of any one Selection.

### *Hot Hors d'oeuvres*

<b>Beef Empenadas</b> with Tomato Compote	<b>\$48.95 Per Dozen</b>
<b>Crispy California Artichokes with Boursin Cheese</b>	<b>\$48.95 Per Dozen</b>
<b>Jerk Chicken Satay</b> with Papaya Relish	<b>\$48.95 Per Dozen</b>
<b>Spinach and Feta Cheese in Filo</b>	<b>\$48.95 Per Dozen</b>
<b>Bacon Wrapped Scallops</b>	<b>\$54.95 Per Dozen</b>
<b>Goat Cheese and Mushroom Crostada</b>	<b>\$54.95 Per Dozen</b>
<b>Petite Beef and Mushroom Duxelles in Pastry</b>	<b>\$54.95 Per Dozen</b>
<b>Smoked Duck Spring Rolls</b> Hoisin Dipping Sauce	<b>\$54.95 Per Dozen</b>
<b>Crisp Coconut Shrimp</b> Sweet and Sour Sauce	<b>\$59.95 Per Dozen</b>
<b>Crab Stuffed Crimini Mushrooms</b>	<b>\$59.95 Per Dozen</b>
<b>Petite Crab Cakes</b> with Creole Remoulade	<b>\$59.95 Per Dozen</b>
<b>Petite Balsamic Lamb Chops</b> Truffle Oil Drizzle	<b>\$71.95 Per Dozen</b>

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M A N S I O N  
O N F O R S Y T H P A R K

## Receptions

Minimum of 2 Dozen of any one Selection.

### *Chilled Hors d'oeuvres*

<b>Belgian Endive</b> with Boursin Cheese and Pistachios	<b>\$47.95 Per Dozen</b>
<b>Composed Salmon in Choux Puff</b>	<b>\$47.95 Per Dozen</b>
<b>Herbed Chevre and Tomato Tartlets</b>	<b>\$47.95 Per Dozen</b>
<b>Prosciutto and Seasonal Melon</b> Balsamic Syrup	<b>\$47.95 Per Dozen</b>
<b>Roasted Pepper and Goat Cheese Crostini</b>	<b>\$47.95 Per Dozen</b>
<b>Smoked Chicken Salad on Brioche</b> Onion Marmalade	<b>\$47.95 Per Dozen</b>
<b>Shrimp and Vegetable Summer Roll</b> Lemongrass Dressing	<b>\$52.95 Per Dozen</b>
<b>Crab Salad Profiteroles</b> Watercress Aioli	<b>\$59.95 Per Dozen</b>
<b>Parma Ham and Brie Cheese Roulades</b>	<b>\$59.95 Per Dozen</b>
<b>Peppered Tuna with Mango Salsa</b>	<b>\$59.95 Per Dozen</b>
<b>Petite Carpaccio Canapés</b> Truffle Oil, Porcini Aioli	<b>\$59.95 Per Dozen</b>
<b>Smoked Salmon and Lemon Mascarpone</b> Rye Toast Points	<b>\$59.95 Per Dozen</b>

*Please add 22% service charge, state sales tax, currently 7% and a 3% liquor tax to all prices.  
All prices are subject to change until signed Banquet Event Orders (BEOs) are received by the Event Office.*



M A N S I O N  
O N F O R S Y T H P A R K

## **Banquet Beverages**

### **Private Bar Packages**

*featuring Brand Liquors, Red and White Wine, Assorted Domestic and Imported Beer,  
Soft Drinks, Soda Waters, Juices and Mixers*

### **Open Bars**

#### **Select**

Jim Beam  
Canadian Club  
Smirnoff Vodka  
Beefeater Gin  
J&B  
Bacardi Light Rum  
Jose Cuervo Tequila

*1 Hour \$21*

*2 Hours \$26*

*3 Hours \$31*

*4 Hours \$36*

#### **Premium**

Jack Daniel's Black  
Chivas Regal Scotch  
Absolut  
Bombay Sapphire  
Dewars  
Captain Morgan  
Sauza Hornitos  
Crown Royal

*1 Hour \$26*

*2 Hours \$31*

*3 Hours \$36*

*4 Hours \$41*

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MANSION  
ON FORSYTH PARK

### **Luxury**

Grey Goose  
Tanqueray  
Mount Gay Eclipse Crown Royal  
Makers Mark  
Patron  
JW Black  
Hennessy

*1 Hour \$31*

*2 Hours \$36*

*3 Hours \$41*

*4 Hours \$46*

## **Consumption Bars**

### **The Hosted Bar**

*charges are based on the actual number of drinks consumed*

#### **Liquor**

Select \$6.50  
Premium \$8.50  
Luxury \$10.50

#### **Beer**

Domestic \$4.50  
Import \$5.50  
Micro Brews \$6.50

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## The Cash Bar

*guests purchase drinks individually on a cash basis*

### Liquor

Select \$8, Premium \$10, Luxury \$13

### Beer

Domestic \$5.00

Import \$6.00

Micro Brews \$7.00

Soft Drinks and Juices \$5.00

### ADDITIONAL INFORMATION

1. Cash Bar prices are inclusive of applicable taxes
2. HOST/CASH Bartender charge: \$100.00 per bartender
3. Bartenders are required for all banquet bars

## From The Punch Bowl

*minimum of one gallon serves twenty 6 oz drinks - price per gallon*

Sangria, Champagne Punch, Harvey Wall Banger  
\$130

Margarita, Mojito, Caipirinha  
Select \$130      Premium \$170      Luxury \$240

## A Wake Up Call

*charges are based on the actual number of drinks consumed*

Bloody Mary STATION  
Select \$8      Premium \$9      Luxury \$10

Mimosas  
with fresh Orange, Peach or Pineapple juice \$8

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## **Martini Bar**

*charges are based on the actual number of drinks consumed*

Select \$10

Premium \$12

Luxury \$14

*Selection of Pomegranate, Apple, Cosmopolitan, Espresso, Chocolate*

## **Cordial and Cognac**

*This in addition to the Open Hosted Bars only  
charges are based on the actual number of drinks consumed  
prices are based on a 2oz serving*

B & B, Bailey's, Cointreau, DiSaronno, Frangelico, Drambuie, Grand Marnier,  
Kahlua, Sambuca, Southern Comfort, Jagermeister, Campari,  
Courvoisier, Remy Martin, Hennessy

\$10 per drink

## **PREMIUM WINE SELECTIONS**

*are available at a per-bottle charge from our Award-Winning International Wine List*

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