



MANSION
ON FORSYTH PARK

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.



MANSION
ON FORSYTH PARK

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

*Please add 22% service charge, state sales tax, currently 7% and a 3% liquor tax to all prices.
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MANSION
ON FORSYTH PARK

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

\$19.95 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

\$21.95 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

\$23.95 Per Person

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Continental Breakfast **Enhancements**

(Price Per Person)

Giant Cinnamon Roll with Crème Fondant	\$3.25
Assorted Dry Cereals with Milk and Sliced Fruit	\$3.50
Warm Grits	\$3.50
Warm Oatmeal	\$3.50
Granola & Yogurt Parfaits	\$3.95
Baguette French Toast with Maple Syrup	\$4.50
Breakfast Quiche	\$4.50
Cheese Blintzes with Raspberry Jelly	\$4.50
Egg, Cheese, and Ham Mini Croissants	\$4.50
Silver Dollar Buckwheat Pancakes with Maple Syrup	\$4.50
Bohemian Beignets with Cinnamon Streusel	\$4.95
Country Ham & Cheese Turnovers	\$4.95

Crepe Station*

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

\$8.25 Per Person

Display of Smoked Salmon

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

\$8.50 Per Person

Belgian Waffles*

Classic and Chocolate with Fresh Berries and Vermont Maple Syrup

\$9.25 Per Person

Omelets Cooked to Order*

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

\$9.25 Per Person

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

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MANSION
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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

\$24.95 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

\$27.95 Per Person

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MANSION
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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

\$28.95 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

\$29.95 Per Person

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MANSION
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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

\$41.95 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

\$48.95 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

\$8.25 Per Person

Roasted Leg of Lamb

with Garlic and Rosemary Lamb Jus with Soft Rolls

\$9.95 Per Person

Roasted Prime Rib of Beef

with Au Jus and Whipped Horseradish

\$12.95 Per Person

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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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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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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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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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Hot Luncheon Entrées

Please Select One Entrée to Be Served

Bohemian Style “Macaroni and Cheese” Asparagus Tips, Sundried Tomatoes, Ziti Pasta, Goat Cheese Cream	\$34.95
Penne Pasta and Herb Roasted Chicken Tomato and Basil Pomodoro, Olive Oil, Parmesan Cheese, Pinenuts	\$36.95
Breast of Chicken with Lemon and Capers Sautéed with Egg and Parmesan Cheese	\$37.95
Herb Seared Salmon Confit Shellfish Butter, Seasonal Baby Vegetables	\$37.95
Pecan Crusted Chicken Breast Caribbean Barbeque, Coconut Rice, Papaya Slaw	\$37.95
Grilled Jerk Rubbed Mahi Mahi Plantain Sauce, Black Bean Salsa	\$38.95
Hoisin Glazed Pork Tenderloin Stir Fried Vegetables, Jasmine Rice, Asian Jus	\$38.95
Roasted Chicken Roulade with Arugula and Prosciutto Served with Wild Rice Blend, Sage Scented Natural Jus, Balsamic Drizzle	\$38.95
Pan Roasted Chilean Seabass Braised Beluga Lentils, Roasted Tomato Nage	\$39.95
Pan Seared Crab Cake Shrimp and Asparagus Risotto, Gazpacho Vinaigrette, Remoulade	\$39.95
Stuffed French Breast of Natural Chicken Roasted Peppers, Spinach, Wild Mushroom Crema	\$39.95
Petite Filet Mignon Crimini Mashed Potato, Onion Marmalade, Adobo Demiglace	\$41.95

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Hot Luncheon Duos

Please Select One Dual Entrée to Be Served

Grilled Salmon & Herb Roasted Chicken Citrus Emulsion, Scallion Coulis, Pearl Pasta	\$42.95
Petite Filet Mignon & Stuffed Chicken Roulade Shallot and Port Reduction, Basil Butter, Roasted Corn Mashed Potato	\$46.95
Luncheon Mixed Grill Marinated Pork Medallion, Stuffed Chicken Roulade, and Crab Croquette Fine Herb & Reisling Citron, Potato Hash, Remoulade	\$49.95
Pan Roasted Chilean Seabass & Grilled Filet Mignon Sauce Americaine, Grilled Baby Vegetables, Veal Reduction	\$51.95

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Chilled Luncheon Entrées

Please Select One Entrée to Be Served

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

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MANSION
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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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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

\$38.95 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

\$43.95 Per Person

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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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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

\$28.95 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

\$33.95 Per Person

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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

\$36.95 Per Person

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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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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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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

Feuilette 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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MANSION
ON FORSYTH PARK

Signature Appetizers

These appetizer selections are available at a supplemental cost

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

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MANSION
ON FORSYTH PARK

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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MANSION
ON FORSYTH PARK

Gourmet Plated Dinner Entrée Selections

Please Select One Entrée to Be Served

Poultry Entrées

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

Robust Meat Entrées

Lemon and Thyme Crusted Pork Tenderloin Calvados, Fine Herb Buerre Blanc	\$59.95
Mustard and Herb Crusted Rack of Lamb Dauphine Potatoes, Lamb Jus, Minted Oil	\$65.95
Pepper and Asiago Crusted New York Steak Shallot Demiglace, Pepper Confetti	\$65.95
Porcini Dusted Petite Veal Chops Woodland Mushroom, Marsala Sauce	\$66.95
Grilled Filet Mignon Cabernet and Black Pepper Butter, Truffle Demi Glace	\$69.95
Tournedos of Beef Tenderloin with Artichoke and Crab Gratin Walnut Levan Crouton, Cabernet Reduction, Shellfish Emulsion	\$71.95

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MANSION
ON FORSYTH PARK

Gourmet Plated Dinner Entrée Selections Continued

Please Select One Entrée to Be Served

Fresh Seafood Entrées

Grilled Caribbean Mahi Mahi Sweet Potato Mash, Papaya Relish, Ruby Red Grapefruit Sauce	\$52.95
Fennel Dusted Salmon with Morel Mushrooms Broccolini, Wild Rice Melange, Champagne Cream	\$53.95
Crab Crusted Grouper Fingerling Potatoes, Zucchini Pomodoro, Citrus Buerre Blanc	\$55.95
Pan Roasted Chilean Seabass Braised Beluga Lentils, Roasted Tomato Nage	\$58.95
Roasted Australian Lobster Tail Grilled Asparagus, Meyer Lemon Anglaise	\$99.00 72 hours notice

Melodic Duo Entrées

Grilled Chicken & Rosemary Skewered Shrimp Provencale Sauce, Chive Mashed, Citron Emulsion	\$75.95
Grilled Salmon & Herb Roasted Chicken Sauce Chivry, Pearl Pasta, Roasted Tomato Coulis	\$76.95
Filet Mignon & Stuffed Chicken Roulade Wild Mushroom Demiglace, Fine Herb White Mornay	\$79.95
Filet of Beef & Atlantic Salmon Sauce Poivrade, Shrimp Hollandaise	\$79.95
Filet Mignon & Crab Stuffed Jumbo Prawn Cabernet Reduction, Shellfish Buerre Blanc	\$84.95
Chilean Seabass & Porcini Dusted Veal Noisette Truffle Sauce, Parsley Nage	\$88.95
Filet Mignon & Petite Lobster Tail Grilled Vegetable Bouquet, Veal Reduction, Lobster Butter	\$125.00 72 hours notice

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MANSION
ON FORSYTH PARK

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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MANSION
ON FORSYTH PARK

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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MANSION
ON FORSYTH PARK

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

\$69.95 Per Person

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MANSION
ON FORSYTH PARK

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

\$76.95 Per Person

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MANSION
ON FORSYTH PARK

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

\$81.95 per person

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MANSION
ON FORSYTH PARK

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

\$7.95 Per Person

Jerk Seasoned Pork Loin

Tropical Chutney, Calvados Demiglace

\$8.95 Per Person

Roast Leg of Lamb

with a Roast Garlic and Mint Jus with Soft Rolls

\$8.95 Per Person

Tellicherry Pepper Crusted Beef Striploin

Roasted Garlic Demiglace, Slipper Rolls

\$11.95 Per Person

Sonoran Spiced Beef Tenderloin

Chili Demiglace and French Baguettes

\$12.95 Per Person

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MANSION
ON FORSYTH PARK

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

\$6.95 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

\$13.95 Per Person, Per Hour

Seafood Scampi Saute

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

\$15.95 Per Person, Per Hour

Savannah Shrimp and Grits

Shrimp and Stone Ground Grits served in an Elegant Martini glass

\$16.95 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

\$9.95 Per Person, Per Hour

French Crepes with Seasonal Berries

Vanilla Pastry Cream, Grand Marnier Flambe

\$ 9.95 Per Person, Per Hour

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MANSION
ON FORSYTH PARK

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.

\$6.95 Per Person

Chips and Dips

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

\$6.95 Per Person

Fresh, Marinated, and Grilled Vegetable Melange

Herbed Ranch, Red Pepper Aioli

\$6.95 Per Person

Wild Mushroom and Parmesan Dip

with Sliced Baguettes and Flat Bread

\$7.95 Per Person

International Fruit and Cheese Display

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

\$14.25 Per Person

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MANSION
ON FORSYTH PARK

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
\$7.95 Per Person

Warm Rock Crab Dip
with Sliced Baguettes and Flatbread
\$9.95 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
\$13.95 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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MANSION
ON FORSYTH PARK

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

\$8.95 Per Person

Godiva Chocolate Fondue

with Fresh Fruit and Pound Cake

\$10.95 Per Person

Chocolate, Chocolate, Chocolate

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

\$13.95 Per Person

Viennese Dessert Display

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

\$15.95 Per Person

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MANSION
ON FORSYTH PARK

Receptions

Minimum of 2 Dozen of any one Selection.

Hot Hors d'oeuvres

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

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MANSION
ON FORSYTH PARK

Receptions

Minimum of 2 Dozen of any one Selection.

Chilled Hors d'oeuvres

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

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MANSION
ON FORSYTH PARK

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

Wine

Kessler Arties Series, California
\$38 per bottle / \$10 per glass

Wente Restaurant Cuvee
\$34 per bottle / \$9 per glass

Beer

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

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MANSION
ON FORSYTH PARK

The Cash Bar

guests purchase drinks individually on a cash basis

Liquor

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

Wine

Kessler Arties Series, California
\$42 per bottle / \$11 per glass

Wente Restaurant Cuvee
\$38 per bottle / \$10 per glass

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

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MANSION
ON FORSYTH PARK

A Wake Up Call

charges are based on the actual number of drinks consumed

Bloody Mary STATION

Select \$7

Premium \$8

Luxury \$10

Mimosas

with fresh Orange, Peach or Pineapple juice \$7

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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