

THE  
FORESTER  
HOTEL

---

EVENTS MENU








# FOR MEETINGS **THAT FLOURISH**

Plant the seeds for a meeting that takes root. Your dining experience will be anything but ordinary at The Forester with custom catering from our in-house restaurant, Oaken Bistro + Bar. Our Executive Chef can also work with you to craft a menu to accommodate every appetite, custom, or dietary restriction. We look forward to helping your event bloom from start to finish.





# BREAKFAST BUFFETS

PRICE PER PERSON

ALL BUFFETS INCLUDE ASSORTED JUICES, COFFEE, DECAF, AND TEA

## CONTINENTAL

Fresh baked daily pastries & muffins  
Sliced fresh fruit with seasonal garnish  
Whipped butter & house-made jam

25

## PROTEIN PACK

Avocado toast  
Overnight oats  
Scrambled eggs with spinach & basil pesto  
Scrambled egg whites with overnight roasted tomatoes  
Greek yogurt with toasted almonds and fresh berries

32

## FORESTER FARM BREAKFAST

Scrambled Eggs with Fresh Herbs  
Sliced fresh fruit with seasonal garnish  
Cornmeal pancakes with powdered sugar, cinnamon & blueberry compote  
Breakfast potatoes  
Breakfast sausage & applewood smoked bacon  
Whipped butter, barrel aged maple syrup & house-made jam

35

## NEW YORKER

Assorted bagels  
Whipped plain & herbed cream cheeses  
Norwegian smoked salmon  
Red onion, capers, cucumbers, lemon  
Chunky farm egg salad  
Sliced fresh fruit with seasonal garnish

37

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# BRUNCH BUFFETS

PRICE PER PERSON

ALL BUFFETS INCLUDE ASSORTED JUICES, COFFEE, DECAF, AND TEA

## CHICKEN & WAFFLES

Belgian waffles  
Cornmeal battered chicken  
Cheesy baked tater tot casserole  
Fresh fruit salad  
Whipped butter, house-made jam, aged maple syrup

30

## CHILAQUILES

Corn tortilla chips smothered with salsa roja, cotija  
Sunny baked eggs with fresh cilantro  
Guajillo pulled pork  
Chipotle crema, pico de gallo, smashed avocado  
Tajin dusted melon

32

## WEEKENDER

Honey glazed ham  
Pretzel rolls  
Stone ground & violet mustards, house-made jam  
Scrambled eggs with fresh herbs  
Spinach & garlic breakfast potatoes  
Asparagus, burrata & melon salad

35

## FRITTATA

Baked egg frittata squares  
English muffins, biscuits, croissants  
Sliced assorted cheeses, oven-roasted tomatoes, arugula  
Basil pesto, whipped butter, roasted garlic aioli  
Sliced Canadian bacon  
Hash browns  
Fresh fruit salad

30

## BENNIE

Sunny baked farm eggs  
Classic bearnaise sauce  
Sautéed greens with garlic & sun-dried tomatoes  
Smoked salmon with dill, lemon, red onion & capers  
English muffins & biscuits  
Ancient grains salad with roasted seasonal vegetables, avocado, fresh citrus  
Sliced fresh fruit

40

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# BREAKFAST & BRUNCH ENHANCEMENTS

PRICE PER PERSON

## ADD-ONS

### Daily Pastry Assortment

### Deviled Eggs

Classic- relish, paprika & chives  
Smoked Salmon- dill  
Ginger Miso- wasabi tobiko & sesame  
Truffle- crispy pancetta & chives  
Curry- spicy crab  
Buffalo- shaved celery 7 ranch dust

### Strata

Grilled vegetable & goat cheese  
Spinach, ham & swiss  
Sausage, peppers & cheddar  
Chorizo, peppers & chihuahua

### Breakfast Wraps

Southwest egg, chorizo, black bean & cotija  
Farm egg, breakfast sausage, spinach & cheddar  
Vegetarian egg, grilled vegetables, goat cheese

### Vegan Tofu Scramble Wrap

Roasted peppers, spinach, cashew cheese

## ACTION STATIONS

(Attendant Required)

1 Chef per 50 guests, \$150 per Chef, 90 minutes

### Omelet

Cheddar, swiss, feta, caramelized onions, sun-dried tomatoes,  
artichokes, spinach, fennel sausage, bacon lardons

### Crepe

Fresh berries, sweet whipped cream, chocolate fondue, powdered sugar  
Fennel sausage, bacon lardons, caramelized onions, sun-dried tomatoes, cheddar fondue

## MORE

### Assorted Cereal Boxes

2%, Skim or Chocolate Milk

### Assorted Greek Yogurt Cups

### Steel Cut Oatmeal

Brown sugar, berries, chocolate chips

### Seasonal Fruit Salad

### Buttermilk Pancakes

### Scrambled Eggs with Fresh Herbs

### Scrambled Egg Whites with Fresh Herbs

### Breakfast Sausage or Applewood Bacon

### Turkey Sausage or Bacon

### Baked Egg Muffins

Choice of cheese & meat or vegetable

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# AM or PM **BREAKS**

PRICE PER PERSON

## ALL DAY BEVERAGES

Regular coffee, decaf coffee, and assorted tea  
Assorted bottled soft drinks and bottled water

## TRAIL MIX & GREEK YOGURT BAR

Greek yogurt, house made granola, raw honey, fresh berries,  
cinnamon, mixed nuts, dried fruit

## MEDITERRANEAN

House-made hummus & whipped feta dip, crudite vegetables  
baked pita chips

## CHIPS & DIPS

Salsa verde, pico de gallo, fresh guacamole, tortilla chips

40

15

16

12

## CHIPS & DIPS

Salsa verde, pico de gallo, fresh guacamole, tortilla chips

## CHICAGO

Mini Italian beef, Vitner's potato chips, Chicago blended  
popcorn, M&M's

## MOVIE SNACKS

Fresh buttered popcorn, chocolate & yogurt covered raisins,  
Twizzlers, mini hot dogs with mustard, ketchup, relish & onions

12

18

16

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges,  
audiovisual equipment charges, function room setup, and rental fees.





# AM or PM **BREAKS**

PRICE PER PIECE

## SNACKS

- Assorted granola bars
- Individual bags of chips
- Individual bags of trail mix
- Assorted fresh cookies
- Fresh brownies
- Whole fruit

- 4
- 5
- 5
- 35/dozen
- 35/dozen
- 4

## BEVERAGES

- Assorted Pepsi soft drinks
- Still & sparkling water
- Freshly brewed regular coffee or decaf coffee
- Assorted tea selection
- Assorted juices

- 5
- 5
- 85/gallon
- 35/gallon
- 25/carafe



A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# BOXED LUNCHES

PRICE PER PERSON

CHOOSE ONE PER PERSON. NO MORE THAN 3 CHOICES PER EVENT

## SANDWICHES

Peppered Turkey- garlic aioli, provolone, arugula, focaccia

Curried Chicken Salad- golden raisins, toasted almonds, bibb, naan

Shaved Roast Beef- horseradish aioli, arugula, onion roll

Ham & Swiss- stone ground mustard aioli, bibb, whole wheat

Grilled Portobello & Red Pepper- basil pesto, shaved asiago, spinach, focaccia

INCLUDES HOUSE CHIPS, WHOLE FRUIT & BROWNIE

35

## SALADS

Baby spinach, dried cranberries, goat cheese, toasted almonds, red onion, grilled chicken, balsamic vinaigrette

Torn kale, grape tomatoes, niçoise olives, hard boiled egg, fingerling potatoes, seared salmon, red wine vinaigrette

Mixed greens, mandarin oranges, julienned peppers, toasted cashews, miso tofu, ginger-soy vinaigrette

Rainbow quinoa, grilled vegetables, feta cheese, sunflower seeds, herb roasted chicken, lemon vinaigrette

Chopped romaine, grape tomatoes, shredded parmesan, grilled asparagus, focaccia croutons, seared salmon, Caesar dressing

40



A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# PLATED LUNCHES

PRICE PER PERSON

ALL PLATED LUNCHES INCLUDE SOUP OR SALAD, ENTRÉE & DESSERT

## FIRST COURSE – CHOOSE ONE

**Heirloom Tomato Bisque**  
Herbed croutons

**Curried Cauliflower Soup**  
Grape must crostini

**French Onion**  
Gruyere crostini

**Minestrone**  
Basil pesto

**Mixed Greens Salad**  
Grape tomatoes, persian cucumbers, toasted almonds, lemon vinaigrette

**Baby Kale Salad**  
Roasted grapes, shaved asiago, roasted garlic vinaigrette

## MAIN COURSE – CHOOSE ONE

**Baked Cavatappi** 40  
Seasonal vegetables, mozzarella, fresh herbs

**Stuffed Bell Pepper** 41  
Toasted brown rice & quinoa, charred heirloom tomato puree

**Green Circle Chicken Piccata** 42  
Garlic-whipped potatoes, wilted greens, crispy capers

**Lemongrass Shrimp** 45  
Chilled soba noodles, snow peas, papaya

**Penne Bolognese** 41  
Burrata, basil, Calabrian chili

## DESSERT – CHOOSE ONE

**Seasonal Fruit Crisp**  
House-churned ice cream

**Butterscotch Budino**  
Maldon sea salt

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# LUNCH BUFFETS

PRICE PER PERSON



## DELI PLATTER I

Shaved turkey, honey ham, salami, classic tuna salad  
Bibb lettuce, tomato, pickles, red onion, mayo, whole grain & yellow mustard  
Sliced cheddar, swiss, provolone  
Sliced artisan breads  
Heirloom tomato bisque  
Mixed greens, blistered cherry tomatoes, grilled asparagus, asiago, croutons  
Citrus herb vinaigrette, buttermilk ranch  
House potato chips  
Classic blondies & brownies

## DELI PLATTER II

Shaved turkey, roast beef, mortadella, curried chicken salad  
Bibb lettuce, tomato, pickles, red onion, mayo, whole grain & yellow mustard  
Sliced cheddar, swiss, Havarti, crumbled blue cheese  
Sliced artisan breads  
Lemon chicken soup  
Mixed greens, roasted red pepper, torn basil, fresh mozzarella, frizzled onions  
Balsamic vinaigrette, buttermilk ranch  
House potato chips  
Classic blondies & brownies

## LIGHTER FARE

Citrus grilled chicken pieces  
Baked whitefish with fresh herbs  
Rainbow quinoa salad with grilled asparagus, haricots verts, crumbled goat cheese  
Grilled broccoli & cauliflower  
Roasted red pepper & basil soup  
Mixed greens, shaved carrots & fennel, bell peppers, sunflower seeds  
Lemon vinaigrette, champagne vinaigrette  
Seasonal fruit skewers with honey Greek yogurt

## RAMEN

Hoisin pork  
Spicy lemongrass chicken pieces  
Rich roasted vegetable pho broth  
Sesame ramen noodles  
Stir-fry vegetables  
Sambal, tamari, scallions, shredded cabbage  
Miso soup with tofu & wakame  
Mixed greens with shaved carrots, cucumbers, radishes, toasted cashews  
Carrot ginger vinaigrette, sesame soy vinaigrette  
Fortune cookies

55

48





# LUNCH BUFFETS

PRICE PER PERSON

## BURGER DAY

Char-grilled beef, turkey & veggie patties  
Bibb lettuce, tomato, onions, pickles, mayo, yellow & Dijon mustard, ketchup, relish  
Sliced cheddar, provolone, swiss, American cheeses  
Sliced avocado, crumbled bacon, giardiniera  
Sesame & pretzel buns  
Grilled seasonal vegetables  
Curly fries  
Classic minestrone  
Mixed greens with torn kale, roasted beets, blue cheese crumbles, pickled red onions, focaccia croutons  
Balsamic vinaigrette, buttermilk ranch  
Fresh baked cookies

50

## TIJUANA

Al pastor with roasted pineapple (pork)  
Pescado with shaved cabbage slaw (whitefish)  
Frijoles borrachos with oregano & tomato  
Sauteed peppers, onion & poblanos  
Grilled green beans with cumin, raw honey, chilis & crispy onions  
Flour & corn tortillas  
Salsa verde, avocado salsa  
Chopped romaine, shredded parmesan, grilled corn, tomatoes, croutons, white anchovies  
Creamy chipotle dressing, avocado green goddess  
Churros with chocolate & cinnamon dipping sauces

55

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# DINNER BUFFETS

PRICE PER PERSON

## LOMBARDI

Shrimp scampi  
Grilled hanger steak, roasted shallot aioli  
Eggplant parmesan  
Soft mascarpone polenta with grape tomato bruschetta  
Panzanella salad – romaine, roasted tomatoes, sweet peppers, basil, capers, torn focaccia croutons  
Roasted garlic vinaigrette, classic Italian dressing  
Garlic bread  
Ribollita soup  
Mini tiramisu

## RAMEN

Spicy scallion meatballs (pork)  
Lemongrass chicken pieces  
Sweet & sour tofu  
Rich roasted vegetables  
Sesame udon noodles  
Stir-fry vegetables  
Sambal, tamari, scallions, shredded cabbage  
Miso soup with tofu & wakame  
Mixed greens with shaved carrots, cucumbers, radishes, toasted cashews  
Carrot ginger vinaigrette, sesame soy vinaigrette  
Assorted mochi

85

68

## MEDITERRANEAN

Seared salmon with tzatziki  
Sumac roasted chicken pieces  
Garlic, lemon & oregano seitan  
Couscous & bulgur pilaf with fresh mint & tahini  
Grilled Mediterranean vegetables with dukkah  
Chickpea, harissa, & carrot soup  
Chopped romaine with feta, kalamata olives, sun-dried tomatoes, red onions, crispy pita  
Lemon tahini vinaigrette, red wine vinaigrette  
Crispy lavosh  
Honey walnut bars

75

## PARIS

Grilled skirt steak au poivre  
Chicken coq au vin  
Portobello au vin  
Haricots verts with caramelized fennel  
Pommes puree  
French onion soup  
Mixed greens with frisee, grilled asparagus, bacon lardons, brioche croutons  
Dijon vinaigrette, red wine vinaigrette

80

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# PLATED DINNERS

PRICE PER PERSON

ALL PLATED DINNERS INCLUDE SOUP OR SALAD, ENTRÉE & DESSERT

## FIRST COURSE – CHOOSE ONE

**Heirloom Tomato Bisque**  
Herbed croutons

**Curried Cauliflower Soup**  
Grape must crostini

**French Onion**  
Gruyere crostini

**Minestrone**  
Basil pesto

**Mixed Greens Salad**  
Grape tomatoes, persian cucumbers, toasted almonds, lemon vinaigrette

**Classic Caesar Salad**  
Chopped romaine, garlic croutons, shaved parmesan, creamy Caesar dressing

**Baby Kale Salad**  
Roasted grapes, shaved asiago, roasted garlic vinaigrette

## MAIN COURSE – CHOOSE ONE

**Chicken** 75  
Grilled herb-marinated chicken breast, braised baby vegetables,  
Yukon gold puree, sherry shallot jus

Seared maple chicken breast, grilled asparagus, garlic & rosemary  
red potatoes, Dijon jus

**Beef** 85  
Grilled filet mignon, white bean cassoulet, baby carrots demi

Ginger-soy braised beef short ribs, grilled sweet chili broccoli,  
okinawan sweet potatoes

**Fish** 80  
Seared great lakes whitefish, whipped Yukon gold potatoes,  
grilled asparagus, lemon-caper beurre blanc

Miso glazed salmon, grilled bok choy, toasted sesame green  
bamboo rice

**Vegetarian** 70  
Grilled portobello mushroom steak, braised baby vegetables,  
basil pesto couscous, red pepper coulis

Ancient grains & greens, stuffed heirloom tomato, roasted  
carrot puree, lemon caper beurre blanc

## DESSERT – CHOOSE ONE

**Chocolate Budino**  
Maldon sea salt, fresh berries

**Seasonal Fruit Crisp**  
Cardamom cream





# RECEPTIONS

PRICE PER PIECE

20 PIECE MINIMUM | SELECTION MUST BE LIMITED TO (3) ITEMS PER 50 PEOPLE

## MEAT

Beef carpaccio with meyer lemon aioli, capers, parmesan crisp	5
Seared cheddar polenta cake with bbq beef short ribs	5
Mini garlic meatball skewer, parmesan breadcrumbs, house marinara	4
Shredded beef & cheese burrito bite, salsa roja, cilantro	5
Beef short rib croquette with basil pesto aioli	5
Ginger chicken wonton crisp with sesame napa cabbage slaw	4
Waffle battered chicken skewer, maple cheddar dust	5
Ginger chicken meatball skewer, kecap manis, toasted sesame	4
Charmoula chicken brochette, torn mint chutney	4
Chorizo & cotija burrito bite, avocado salsa, cilantro	5
Mini BLT, basil mayo, garlic confit	5
Bacon-wrapped date, peppadew pepper coulis	5
5-spice & honey lamb lollipop	7
Fine herbs & mustard lamb lollipop	7
Foie gras torchon, cherry glaze, brioche toast	7
Foie gras torchon, dark chocolate pistachio brittle, brioche toast	7

## SEAFOOD

Smoked salmon, dill crème fraiche, trout roe, rye crostini	6
Smoked salmon, tarragon crème fraiche, latke	6
Harissa rock shrimp, garlic crostini	5
Thai shrimp cucumber cup, pickled carrots, fresh lime	6
Sesame seared tuna, napa cabbage slaw, wasabi aioli, wonton	6
Tuna poke, avocado, seaweed, yuzu, lotus chip	7
Classic crab cake, old bay aioli	7
Curried crab cake, lime aioli	7
Seared scallop, bacon, granulated honey, gaufrette	7
Seared scallop, raisin crostini, roasted garlic, grape must	7
Yukon gold puree, sherry shallot jus	

## VEGETABLE

Baked brie pretzel crostini, rosemary roasted grapes, truffled honey	5
Fresh shaved vegetable & mango spring roll, togarashi aioli	4
Kabocha squash & sage arancini, creamy whipped goat cheese	5
Stuffed cherry tomato, burrata, balsamic dust, micro basil	4
Mini avocado toast, shaved radish, asparagus tips	5
Grilled watermelon skewer, whipped feta, micro mint	4
Stuffed crimini mushrooms, spinach, sun-dried tomatoes, parmesan	5
Twice-baked fingerling potatoes, crème fraiche, chives	6

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# RECEPTION STATIONS

PRICE PER PERSON

## ACTION STATIONS

Attendant required – 1 chef per 50 guests. \$150 per chef/90 min

### BURRATA

Grilled asparagus, oven-dried tomatoes, crumbled bacon, romesco, basil pesto, toasted pine nuts, truffle oil, maldon sea salt, aged balsamic, grilled baguette

### BRUSCHETTA

Grilled artisan breads, marinated heirloom tomatoes, roasted beets, crumbled feta, whipped ricotta, grilled vegetable relish, toasted pine nuts, fresh herbs

### MASHED POTATO

Yukon gold potatoes, sweet potatoes, shredded beef brisket, garlic spinach, roasted peppers, frizzled onions, aged cheddar, blue cheese, chipotle crema

### ROAST BEEF CARVING STATION

Herb crusted prime ribeye, natural jus, horseradish crema, wild mushrooms, caramelized onions, Hawaiian rolls

### TUNA POKE

Fresh ahi tuna, green bamboo rice, toasted sesame seeds, steamed edamame, persian cucumbers, mango, spicy mayo, ginger soy vinaigrette, toasted macadamia nuts

## STATIONS

### CHARCUTERIE BOARD

Local selection of sliced meats & cheeses, traditional accompaniments, seasonal garnish

### MEDITERRANEAN STATION

House-made hummus & whipped feta dip, crudite vegetables, baked pita chips

### SLICED SEASONAL FRUIT

22

18

25

50

45

25

18

16



A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# RECEPTION STATIONS

PRICE PER PIECE

## SLIDERS

### CLASSIC SIRLOIN SLIDER

Grilled onions, thousand island, American cheese, brioche

### PULLED PORK SLIDER

Vinegar slaw, pickled chilis, potato bun

### BUFFALO CHICKEN SLIDER

Blue cheese, avocado ranch, Hawaiian roll

### PORTOBELLO MUSHROOM SLIDER

Oven-roasted tomato, basil aioli, frizzled onions

6

6

5

5

## DESSERTS

### MINI SWEETS

Seasonal fruit hand pie  
Chocolate-dipped churros  
Black & white brownie bites

4

### MINI MILKSHAKES

Attendant required – 1 chef per 50 guests. \$150 per chef/90 min

4

Chocolate malted  
Vanilla  
Strawberry  
Salted caramel bourbon  
White Russian

5

5

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.





# BAR PACKAGES

PRICE PER PERSON PER HOUR

## LUPINE BAR PACKAGE

15

### Spirits

Nue Vodka  
Duggan's Dew Blended Scotch  
Aviation American Gin  
Jim Beam White Label Bourbon  
Jack Daniel's Whiskey  
Bacardi Rum  
Sugar Island Spiced Rum  
Dulce Vida Tequila  
Hennessy V.S. Cognac

### Wine

House Cabernet Sauvignon  
House Pinot Noir  
House Pinot Grigio  
House Chardonnay  
House Sauvignon Blanc

### Beer

Tighthead Longsnapper IPA Chicago  
Maplewood Pulaski Pilsner Chicago  
Dovetail Helles Lager Chicago  
Way-up Tropical Vision Hard Seltzer

## ASTER BAR PACKAGE

25

### Spirits

Grey Goose or Tito's Vodka  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Plantation Rum  
Jack Daniel's Whiskey  
Bushmills Irish Whiskey  
Casamigos Tequila  
Hennessy VS

### Wine

SR262 Cabernet Sauvignon Columbia Valley WA  
Avelada 12 Knights Red Blend  
Terlato Colli Friuli Pinot Grigio  
Bulgariana Chardonnay Unoaked  
Tiki Sauvignon Blanc

### Beer

Tighthead Longsnapper IPA Chicago  
Maplewood Pulaski Pilsner Chicago  
Dovetail Helles Lager Chicago  
Black Hoof Boysenberry Seltzer Chicago



A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



T H E  
F O R E S T E R  
H O T E L

200 North Field Drive | Lake Forest | Illinois | 60045  
TheForesterHotel.com | 847.582.6400

