

THE
FORESTER
HOTEL

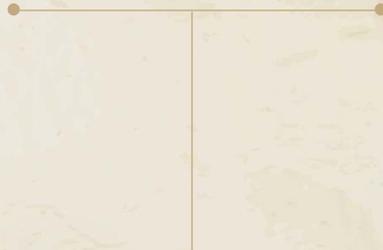
EVENTS MENU





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.



lobe

Quercus bicolor



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

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

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

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

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

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BREAKFAST & BRUNCH ENHANCEMENTS

PRICE PER PERSON

ADD-ONS

Daily Pastry Assortment

4

Deviled Eggs

18

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

8

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

Breakfast Wraps

9

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

Vegan Tofu Scramble Wrap

10

Roasted peppers, spinach, cashew cheese

ACTION STATIONS

(Attendant Required)

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

Omelet

8

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

Crepe

10

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

MORE

Assorted Cereal Boxes

4

2%, Skim or Chocolate Milk

Assorted Greek Yogurt Cups

5

Steel Cut Oatmeal

7

Brown sugar, berries, chocolate chips

Seasonal Fruit Salad

14

Buttermilk Pancakes

4

Scrambled Eggs with Fresh Herbs

5

Scrambled Egg Whites with Fresh Herbs

6

Breakfast Sausage or Applewood Bacon

5

Turkey Sausage or Bacon

6

Baked Egg Muffins

6

Choice of cheese & meat or vegetable

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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

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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



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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



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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

Seasonal vegetables, mozzarella, fresh herbs

40

Stuffed Bell Pepper

Toasted brown rice & quinoa, charred heirloom tomato puree

41

Green Circle Chicken Piccata

Garlic-whipped potatoes, wilted greens, crispy capers

42

Lemongrass Shrimp

Chilled soba noodles, snow peas, papaya

45

Penne Bolognese

Burrata, basil, Calabrian chili

41

DESSERT – CHOOSE ONE

Seasonal Fruit Crisp

House-churned ice cream

Butterscotch Budino

Maldon sea salt

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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

40

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

45

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

55

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

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

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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

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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

Searred 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
Searred 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 | 7 |

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 |

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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

22

18

25

50

45

STATIONS

CHARCUTERIE BOARD

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

25

MEDITERRANEAN STATION

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

18

SLICED SEASONAL FRUIT

16



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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

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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



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

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