



FORUM

MENU COLLECTION



109 N. BLACKHORSE
PIKE
BLACKWOOD, NJ

ELEGANT EVENTS
EXCEPTIONAL CUISINE



WELCOME TO YOUR EVENT EXPERIENCE

**AT THE FORUM, EVERY EVENT IS
DESIGNED WITH ELEGANCE,
EXCEPTIONAL CUISINE, AND
UNFORGETTABLE SERVICE.**

**GRAND BALLROOM: 450 CAPACITY
TERRACE ROOM COCKTAIL OPTION
BRIDAL SUITES
CEREMONY + RECEPTION PACKAGES**





BRUNCH COLLECTION

FRESH INGREDIENTS

◆
CHEF-CRAFTED FAVORITES

◆
PERFECT FOR ANY OCCASION



BRUNCH

PASSED HORS D'OEUVRES

SILVER DOLLAR PANCAKE SKEWERS TOPPED WITH FRESH FRUIT
MINI FRENCH TOAST STICKS WITH SYRUP
DONUT HOLES SKEWERS
ASPARAGUS WRAPPED IN BACON
MINI QUICHE BITES

DISPLAYED STATION

ASSORTED MUFFINS AND DANISH
SCONES AND CINNAMON BUNS

OMELETTE STATION

MADE TO ORDER EGG AND EGG WHITE OMELETTES
WITH CHOICES OF BELL PEPPERS, ONIONS, MUSHROOMS,
TOMATOES, SPINACH, SUN-DRIED TOMATO, HAM,
TURKEY BACON, CHEESES, ETC.

BREAKFAST POTATOES

BELGIUM WAFFLE STATION

MADE TO ORDER WAFFLES, WITH CHOICES OF BUTTER,
WARM MAPLE SYRUP, NUTELLA WHIPPED FRESH CREAM,
AND FRUIT TOPPINGS

CARVING STATION

OVEN ROASTED TURKEY OR HONEY BAKED HAM
GRILLED SEASONAL VEGETABLES
STRAWBERRY AND PECAN SALAD

DESSERT

CREPE STATION WITH ASSORTED FRUITS, CHOCOLATE CHIPS,
PEANUT BUTTER, WHIPPED CREAM

MINIATURE PASTRY TABLE

ARRAY OF MINIATURE PASTRIES INCLUDING
CANNOLIS, CREAM PUFFS, ÉCLAIRS,
BROWNIES,

ITALIAN COOKIES ACCOMPANIED WITH
COFFEE AND TEA SERVICE



CONTINENTAL BREAKFAST: —◆— \$19.95

BREAKFAST BUFFET PACKAGE A: —◆— \$25.95

BREAKFAST BUFFET PACKAGE B: —◆— \$32.95

BREAKFAST BUFFET PACKAGE C: —◆— \$37.95

**ALL PRICES PLEASE ADD
PLUS 20% SERVICE CHARGE AND 6.625% SALES TAX
(MINIMUM OF 50 PEOPLE)**

PRICE INCLUDES: CHINA, GLASSWARE, SOFT DRINKS
OPERATING FEE OF 20% - DOES NOT INCLUDE STAFF
GRATUITIES.

**THE SERVICE / OPERATING FEE IS A FEE THAT IS ADDED TO ACT AS
AN OPERATING COST FOR EXPENSES SUCH AS
INSURANCE, ADVERTISING,
ADMINISTRATIVE STAFF, MAINTENANCE AND DAY TO DAY
OPERATIONS.**





CONTINENTAL BREAKFAST

FRESH BAKED GOODS

ASSORTED MUFFINS, BAGELS
WHIPPED PLAIN & VEGETABLE
CREAM CHEESE
BUTTER & PRESERVES

SEASONAL FRUIT DISPLAY

FRESH CUT SEASONAL FRUIT

YOGURT PARFAIT STATION

HOUSE-MADE YOGURT BLEND,
GRANOLA, SEASONAL FRUIT

BEVERAGES

COFFEE AND TEA SERVICE
ASSORTED BREAKFAST JUICES



BREAKFAST PACKAGE



FRESH BAKED GOODS



MUFFINS, BAGELS
WHIPPED PLAIN & VEGETABLE CREAM
CHEESE
BUTTER & PRESERVES



YOGURT PARFAIT

SEASONAL FRUIT, HOUSE-MADE YOGURT
BLEND, GRANOLA



ENTREES

SCRAMBLED EGG SOUFFLE



****CHOICE OF TWO BREAKFAST MEATS:****

TURKEY BACON, PORK BACON, TURKEY SAUSAGE,
PORK SAUSAGE, PORK ROLL
BREAKFAST POTATOES
FRENCH TOAST WITH MAPLE SYRUP



BEVERAGES

COFFEE AND TEA SERVICE
ASSORTED BREAKFAST JUICES





BREAKFAST PACKAGE

FRESH BAKED GOODS

MUFFINS, BAGELS

WHIPPED PLAIN & VEGETABLE CREAM

CHEESE

BUTTER & PRESERVES

YOGURT PARFAIT

SEASONAL FRUIT, HOUSE-MADE YOGURT

BLEND, GRANOLA

ENTREES

SCRAMBLED EGG SOUFFLE

****CHOICE OF TWO BREAKFAST MEATS**:**

TURKEY BACON, PORK BACON, TURKEY SAUSAGE,

PORK SAUSAGE, PORK ROLL

BREAKFAST POTATOES

FRENCH TOAST WITH MAPLE SYRUP

BEVERAGES

COFFEE AND TEA SERVICE

ASSORTED BREAKFAST JUICES



BREAKFAST BUFFET PACKAGE

B

SEASONAL FRUIT TRAY WITH ASSORTED CHEESE

ASSORTED MUFFINS

DANISH AND CINNAMON BUNS

ASSORTED BAGELS WITH (4) CREAM CHEESES ~
LOX & WHITEFISH (+\$5.00 PER PERSON UPCHARGE)

OMELETTE STATION

MADE TO ORDER EGG AND EGG WHITE OMELETTES WITH
CHOICES OF BELL PEPPERS, ONIONS, MUSHROOMS,
TOMATOES, SPINACH, PORK
BACON, HAM, TURKEY BACON, CHEESES, ETC.

BELGIUM WAFFLE STATION

MADE TO ORDER WAFFLES, WITH CHOICES OF BUTTER,
WARM MAPLE SYRUP, LEMON WHIPPED FRESH CREAM,
AND SEASONAL FRUIT TOPPINGS

ENTREES

SCRAMBLED EGG SOUFFLE

TURKEY BACON, PORK SAUSAGE, PORK BACON, TURKEY
SAUSAGE

BREAKFAST POTATOES

BEVERAGES

COFFEE AND TEA SERVICE
ASSORTED BREAKFAST JUICES





BREAKFAST BUFFET PACKAGE

C

SEASONAL FRUIT TRAY WITH ASSORTED CHEESE
ASSORTED MINI MUFFINS AND DANISH
SCONES AND CINNAMON BUNS

SMOKED AND SLICED NOVA LOX STATION (+\$5.00 PER PERSON
UPCHARGE)

SMOKED, BLACKENED, JALAPENO, AND PLAIN SLICED NOVA
WHITE FISH SALAD

ASSORTED BAGELS WITH CREAM CHEESES, SWISS CHEESE
SLICED ONION, TOMATO, AND SIDE OF CAPERS

OMELETTE STATION

MADE TO ORDER EGG AND EGG WHITE OMELETTES WITH CHOICES
OF BELL PEPPERS, ONIONS, MUSHROOMS, TOMATOES, SPINACH,
PORK

BACON, HAM, TURKEY BACON, CHEESES, ETC.

BELGIUM WAFFLE STATION

MADE TO ORDER WAFFLES, WITH CHOICES OF BUTTER, WARM MAPLE
SYRUP, LEMON WHIPPED FRESH CREAM, AND SEASONAL FRUIT
TOPPINGS

ENTREES

SCRAMBLED EGG SOUFFLE

TURKEY BACON, PORK SAUSAGE, PORK BACON, TURKEY SAUSAGE
BREAKFAST POTATOES

BEVERAGES

COFFEE AND TEA SERVICE
ASSORTED BREAKFAST JUICES





CLASSIC COLLECTION

BUFFET
SIT DOWN





BRONZE PACKAGE: \$40.95

CHOOSE FROM:

2 APPETIZERS, 1 SALAD, 2 ENTREES/PROTEINS,
1 PASTA, 1 VEGETABLE AND 1 DESSERT

SILVER PACKAGE: \$45.95

CHOOSE FROM:

3 APPETIZERS, 1 SALAD, 3 ENTREES/PROTEINS,
1 PASTA, 1 VEGETABLE AND 1 DESSERT

GOLD PACKAGE: \$50.95

CHOOSE FROM:

4 APPETIZERS, 1 SALAD, 3 ENTREES/PROTEINS,
1 PASTA, 1 VEGETABLE AND 1 DESSERT

PLATINUM PACKAGE: \$60.95

CHOOSE FROM:

6 APPETIZERS, 1 SALADS, 3 ENTREES/PROTEINS,
1 PASTA, 1 VEGETABLE AND 2 DESSERTS

COFFEE, TEA, WATER AND SOFT DRINKS ACCOMPANIED ON ALL PACKAGES

FOR SIT-DOWN SERVICE:

SHOULD YOU CHOOSE A SIT-DOWN PLATED DINNER SERVICE, PRICING
WILL INCREASE BY \$6.00 PER PERSON FOR EACH PACKAGE SELECTED.

FOR FAMILY STYLE:

SHOULD YOU CHOOSE FAMILY-STYLE SERVICE, PRICING WILL INCREASE BY
\$10.00 PER PERSON FOR EACH PACKAGE SELECTED.

PRICE PER PERSON DOES NOT INCLUDE 20% SERVICE CHARGE AND 6.625% SALES TAX
(ALL MENU ITEMS REQUIRE MINIMUM OF 50 PEOPLE)
OPERATING FEE OF 20% - DOES NOT INCLUDE STAFF GRATUITIES.





THE CLASSIC

APPETIZER CHOICES



PIGS IN A BLANKET, ITALIAN SAUSAGE STUFFED MUSHROOMS
CHICKEN QUESADILLAS, SHOE-STRING FRIES IN A SHOOTER GLASS,
BUFFALO CHICKEN SHOOTERS, CHICKEN AND VEGETABLE
DUMPLING, FRIED MAC AND CHEESE BALLS, CHEESESTEAK
EGGROLLS, ASSORTED FLAT BREAD PIZZAS, MINI BEEF SLIDERS
TERIYAKI SKIRT STEAK, PETITE ITALIAN MEATBALLS ON A STICK

SALADS



CAESAR SALAD, SPRING MIX SALAD, GREEK SALAD,
CAPRESE SALAD, BABY SPINACH SALAD

ENTRÉES



POULTRY

CHICKEN PICCATA, CHICKEN MARSALA, CHICKEN PARMESAN
SICILIAN CHICKEN MEDALLION

PORK

PINWHEEL SLICED ROAST PORK OR SLICED ROASTED LOIN OF PORK

BEEF

HOMEMADE ITALIAN MEATBALLS OR FLANK STEAK

SEAFOOD

STUFFED FLOUNDER WITH CRABMEAT
HERB ENCRUSTED SALMON
PARMESAN ENCRUSTED TILAPIA





BIRTHDAY

MENUS

APPETIZER CHOICES

PIGS IN A BLANKET, ITALIAN SAUSAGE STUFFED MUSHROOMS
CHICKEN QUESADILLAS, SHOE-STRING FRIES IN A SHOOTER GLASS,
BUFFALO CHICKEN SHOOTERS, CHICKEN AND VEGETABLE
DUMPLING, FRIED MAC AND CHEESE BALLS, CHEESESTEAK
EGGROLLS, ASSORTED FLAT BREAD PIZZAS, MINI BEEF SLIDERS
TERIYAKI SKIRT STEAK, PETITE ITALIAN MEATBALLS ON A STICK

SALADS

CAESAR SALAD, SPRING MIX SALAD, GREEK SALAD,
CAPRESE SALAD, BABY SPINACH SALAD

ENTRÉES

POULTRY

CHICKEN PICCATA, CHICKEN MARSALA, CHICKEN PARMESAN
SICILIAN CHICKEN MEDALLION

PORK

PINWHEEL SLICED ROAST PORK OR
SLICED ROASTED LOIN OF PORK

BEEF

HOMEMADE ITALIAN MEATBALLS OR FLANK STEAK

SEAFOOD

STUFFED FLOUNDER WITH CRABMEAT
HERB ENCRUSTED SALMON
PARMESAN ENCRUSTED TILAPIA





APPETIZERS

PLEASE SELECT 2

SALAD

PLEASE SELECT 1

ENTRÉE STATIONS

PLEASE SELECT 1

ENTRÉES

PLEASE SELECT 1

PASTA

PLEASE SELECT 1

DESSERT

PLEASE CHOOSE 1

\$38.95 PP

**ALL PRICES ADD PLUS 20% SERVICE CHARGE AND 6.625% SALES TAX
(MINIMUM OF 50 PEOPLE)**

**PRICE INCLUDES: CHINA, GLASSWARE, SOFT DRINKS
OPERATING FEE OF 20% - DOES NOT INCLUDE STAFF GRATUITIES.**

THE SERVICE / OPERATING FEE IS A FEE THAT IS ADDED TO ACT AS AN OPERATING COST FOR EXPENSES SUCH AS INSURANCE, ADVERTISING, ADMINISTRATIVE STAFF, MAINTENANCE AND DAILY TO DAY OPERATIONS. AS WELL AS CATERING CONTRACT MAN VS ROOM AMENANDMENTS OF THE VENUE ELEMENTS AND THEIR COSTS, THE SERVICE CHARGE ALSO HELPS COVER THE COST OF THE RENTALS AND HOURS NEEDED TO PREP AND PLAN EACH EVENT.



BIRTHDAY MENU

APPETIZERS

CHICKEN AND CHEESE QUESADILLAS,
MOZZARELLA STICKS,
BUFFALO CHICKEN TENDERS, NACHOS
CHICKEN TENDERS

SALAD

CAESAR SALAD, TOSSED GREENS SALAD
PASTA SALAD, TRI-COLOR PASTA SALAD,

ENTRÉE STATIONS

PHILLY STYLE CHEESE STEAKS WITH FRENCH FRIES OR TATER TOTS
SOFT TACOS OR HARD TACOS, HAMBURGER OR CHEESE BURGER AND HOT
DOG WITH FRENCH FRIES OR TATER TOTS, PIZZA BAR

ENTRÉES

CHICKEN PARMESAN OR HOMEMADE ITALIAN MEATBALLS

PASTA

BAKED MACARONI AND CHEESE, ROTINI OR PENNE

DESSERT

RICE PUDDING WITH CINNAMON
SEASONAL FRUIT SALAD (ADD AN ADDITIONAL \$2)
FRESH BAKED COOKIES AND MILK
CHOCOLATE MOUSSE WITH OREO COOKIE PIECES
VANILLA MOUSSE WITH OREO COOKIE PIECES
BREAD PUDDING WITH A FRENCH CREAM SAUCE
APPLE OR PEACH CRISP WITH VANILLA ICE CREAM
PEACH COBBLER WITH VANILLA ICE CREAM



FUNDRAISER A

SALAD: PLEASE SELECT 2
SANDWICHES: PLEASE SELECT 1
PASTA: PLEASE SELECT 1

PRICE PER PERSON: \$29.95
PLUS 20% OPERATING FEE AND 6.625% SALES TAX
INCLUDES PLASTIC TABLE COVERS AND DISPOSABLE DINNERWARE

FUNDRAISER B

SALAD: PLEASE SELECT 2
SANDWICHES: PLEASE SELECT 2
PASTA: PLEASE SELECT 2
DESSERT: PLEASE CHOOSE 1
VEGETABLES: PLEASE CHOOSE 1
DESSERT: SHEET CAKE

PRICE PER PERSON: \$35.95
PLUS 20% OPERATING FEE AND 6.625% SALES TAX
INCLUDES TABLE COVERS AND CHINAWARE

PRICE INCLUDES: CHINA, GLASSWARE, SOFT DRINKS
OPERATING FEE OF 20% – DOES NOT INCLUDE STAFF GRATUITIES.

THE SERVICE / OPERATING FEE IS A FEE THAT IS ADDED TO ACT AS AN OPERATING COST FOR EXPENSES SUCH AS INSURANCE, ADVERTISING, ADMINISTRATIVE STAFF, MAINTENANCE AND DAILY TO DAY OPERATIONS. AS WELL AS CATERING CONTRACT MAY SHOW A BREAKDOWN OF THE EVENT ELEMENTS AND THEIR COSTS, THE SERVICE CHARGE ALSO HELPS COVER THE COST OF THE RENTALS AND HOURS NEEDED TO PREP AND PLAN EACH EVENT.





FUNDRAISING A

SALAD: PLEASE SELECT 2

SANDWICHES: PLEASE SELECT 1

PASTA: PLEASE SELECT 1

PRICE PER PERSON: \$29.95

PLUS 20% OPERATING FEE AND 6.625% SALES TAX

INCLUDES PLASTIC TABLE COVERS AND DISPOSABLE DINNERWARE

FUNDRAISING A

SALAD: PLEASE SELECT 2

SANDWICHES: PLEASE SELECT 2

PASTA: PLEASE SELECT 2

DESSERT: PLEASE CHOOSE 1

VEGETABLES: PLEASE CHOOSE 1

DESSERT: SHEET CAKE

PRICE PER PERSON: \$35.95

PLUS 20% OPERATING FEE AND 6.625% SALES TAX

INCLUDES TABLE COVERS AND CHINAWARE

PRICE INCLUDES: CHINA, GLASSWARE, SOFT DRINKS

OPERATING FEE OF 20% – DOES NOT INCLUDE STAFF GRATUITIES.

THE SERVICE / OPERATING FEE IS A FEE THAT IS ADDED TO ACT AS AN OPERATING COST FOR EXPENSES SUCH AS INSURANCE, ADVERTISING, ADMINISTRATIVE STAFF, MAINTENANCE AND DAILY TO DAY OPERATIONS. AS WELL AS CATERING CONTRACT MAY SHOW A BREAKDOWN OF THE EVENT ELEMENTS AND THEIR COSTS, THE SERVICE CHARGE ALSO HELPS COVER THE COST OF THE RENTALS AND HOURS NEEDED TO PREP AND PLAN EACH EVENT.





FUNDRAISING MENU

SALADS

CAESAR SALAD
SPRING MIX SALAD
PASTA SALAD
POTATO SALAD

SANDWICHES

ROAST PORK AU JUS
ROAST BEEF AU JUS
ROASTED ITALIAN SAUSAGE
HOMEMADE ITALIAN MEATBALLS

PASTA

PENNE
STUFFED SHELLS
ROTINI

DESSERT

SHEET CAKE

ADDITIONAL

MICROPHONE & A/V
2 – SCREENS
PODIUM

\$300.00 RENTAL FOR 4 HOURS





WEDDING PACKAGES

CLASSIC PACKAGE

\$75.95 PP

2 APPETIZERS, 1 SALAD, 2 ENTRÉES,
1 PASTA, 1 VEGETABLE, 1 DESSERT

PREMIER PACKAGE

\$85.95 PP

3 APPETIZERS, 1 SALAD, 3 ENTRÉES,
1 PASTA, 1 VEGETABLE, 1 DESSERT

ELEGANCE PACKAGE

\$99.95 PP

4 APPETIZERS, 1 SALAD, 3 ENTRÉES,
1 PASTA, 1 VEGETABLE, 2 DESSERTS

PLATINUM PACKAGE

\$109.95 PP

6 APPETIZERS, 1 SALAD, 4 ENTRÉES,
1 PASTA, 1 VEGETABLE, 2 DESSERTS

ALL PACKAGES INCLUDE:

CHOICE OF LINEN COLORS
CHINA, GLASSWARE,
SILVERWARE
COFFEE, TEA, WATER
SOFT DRINKS
DEDICATED EVENT CAPTAIN
CAKE CUTTING SERVICE

ALL PRICES ADD PLUS 20% SERVICE CHARGE AND 6.625% SALES TAX
(MINIMUM OF 50 PEOPLE)

DOES NOT INCLUDE BAR PACKAGES,
PLEASE SEE SEPARATE LIQUOR PRICING.



WEDDING COVER

◆ PAGE ◆

WEDDING PACKAGE INCLUSIONS

THOUGHTFULLY CURATED FOR YOUR PERFECT DAY

At The Forum, every wedding package is designed to provide an elegant, seamless, and memorable experience for you and your guests.



INCLUDED WITH YOUR WEDDING PACKAGE

Wedding tasting included, to be scheduled no less than 60 days prior to the wedding date



PRIOR TO THE WEDDING DATE

(No tastings are offered prior to the signing of an agreement and receipt of deposit)



DEDICATED BRIDAL ATTENDANT ON THE DAY OF YOUR WEDDING, exclusively assigned to the bride and groom



BANQUET LEAD CAPTAIN ON-SITE FOR THE DAY OF YOUR EVENT to oversee service and execution



ONE (1) BRIDAL SUITE FOR WEDDINGS OF 100 GUESTS OR FEWER
THREE (3) BRIDAL SUITES FOR WEDDINGS OF 125 GUESTS OR MORE
Standard black or white linen included



CEREMONY SPACE AVAILABLE FOR \$500
(Includes up to 2 hours of ceremony time)



CUSTOM-DESIGNED FLOOR PLAN LAYOUT INCLUDED
TWO (2) EASELS FOR SIGNAGE INCLUDED
SWEETHEART TABLE INCLUDED



STAGING / DISPLAY ENHANCEMENT AVAILABLE FOR \$250
UPGRADED COLORED LINEN PACKAGE AVAILABLE FOR \$250





PRICING AND INCLUSIONS



ALL WEDDING PACKAGES CAN BE CUSTOMIZED TO REFLECT YOUR PERSONAL STYLE, CULINARY PREFERENCES, AND GUEST EXPERIENCE. OUR TEAM WILL WORK CLOSELY WITH YOU TO DESIGN THE PERFECT MENU FOR YOUR SPECIAL DAY.



OUR WEDDING PACKAGES ARE AVAILABLE IN THE FOLLOWING SERVICE STYLES:

- ✦ **BUFFET SERVICE** – BEAUTIFULLY PRESENTED WITH A WIDE VARIETY OF SELECTIONS FOR GUESTS TO ENJOY
 - ✦ **FAMILY STYLE SERVICE** – GENEROUS PLATTERS SERVED TO EACH TABLE FOR A WARM, SHARED DINING EXPERIENCE
 - ✦ **PLATED / SIT-DOWN SERVICE** – AN ELEGANT COURSED DINING EXPERIENCE WITH TABLESIDE SERVICE
- 

➤ **WEDDING PACKAGE A** ◀

A BEAUTIFULLY CURATED PACKAGE IDEAL FOR CLASSIC AND ELEGANT WEDDING CELEBRATIONS.

BUFFET SERVICE: \$75.95 PER PERSON

FAMILY STYLE SERVICE: \$79.95 PER PERSON

PLATED / SIT-DOWN SERVICE: \$85.95 PER PERSON



➤ **WEDDING PACKAGE B** ◀

AN ENHANCED WEDDING PACKAGE OFFERING UPGRADED MENU SELECTIONS

AND ELEVATED DINING OPTIONS FOR A MORE LUXURIOUS EXPERIENCE.

BUFFET SERVICE: \$95.95 PER PERSON

FAMILY STYLE SERVICE: \$99.95 PER PERSON

PLATED / SIT-DOWN SERVICE: \$105.95 PER PERSON





WEDDING PACKAGE A

APPETIZERS

PASSED OR BUFFET

PIGS IN A BLANKET

ITALIAN SAUSAGE STUFFED MUSHROOMS

CHICKEN QUESADILLAS

SHOE STRING FRIES SHOOTER GLASS

BUFFALO CHICKEN SHOOTERS

CHICKEN AND VEGETABLE DUMPLING

FRIED MAC AND CHEESE BALLS

CHEESESTEAK EGGROLLS

ASSORTED FLAT BREAD PIZZAS

MINI BEEF SLIDERS

TERIYAKI SKIRT STEAK

PETITE ITALIAN MEATBALLS ON A STICK

DISPLAYED STATIONS

MEDITERRANEAN MEZZE STATION

TRIO OF DIPS

RED PEPPER HUMMUS, HUMMUS, BLACK BEAN DIP

HOUSE ROASTED PEPPERS

ROASTED GARLIC OIL

VEGETARIAN STUFFED VINE LEAVES

OLIVE OIL

GRILLED PITA BREAD

ANTIPASTO STATION

ITALIAN CHEESES

SALADS

MARINATED PEPPERS, MARINATED OLIVES, ROASTED MARINATED PLUM

TOMATOES, ARTICHOKE TAPENADE, OLIVE TAPENADE

SALAMI

PROSCIUTTO, SPICY CAPICOLA, SOPPRESSATA

ASSORTED SEASONED FLAT BREADS





WEDDING PACKAGE A

SALADS

PLEASE SELECT 2 FROM THESE OPTIONS:

CAESAR SALAD: Homemade Garlic Croutons

Spring Mix SALAD: Candied Pecans, Mandarin Oranges,
Craisins, Poppy Seed Dressing

Baby Spinach Salad: Feta Cheese, Smoked Bacon, Creamy Raspberry Vinaigrette

Beet Salad: Shaved Fennel, Goat Cheese, Arugula, Citrus Vinaigrette

Greek Salad: Tomato, Cucumber, Olives, Feta Cheese, Red Onion

ENTRÉES

PLEASE SELECT 3 FROM THESE OPTIONS:

POULTRY

Chicken Piccata: Chicken Medallion, White Wine, Lemon, Capers

Chicken Marsala: Chicken Medallion, Mushrooms, Garlic, Marsala Wine

Chicken Parmigiana: Breaded Chicken Cutlet, Mozzarella Cheese, Marinara Sauce

Sicilian Chicken Medallione: Chicken Medallion, Sautéed Artichokes, Black Olives,
Tomatoes

PORK

Pinwheel Sliced Roast Pork: Roast Pork, Spinach, Roasted Peppers, Provolone Cheese

Roasted Italian Sausage: Sweet Italian Sausage, Peppers, Onions
Roast Pork Au Jus

SEAFOOD

Stuffed Flounder with Crabmeat

Fresh Filet of Flounder, Lump Crabmeat

Herb Encrusted Salmon

Fresh Filet of Salmon, Wild Herbs, Honey Hoisin Glaze

Parmesan Crusted Tilapia

Fresh Filet of Tilapia, Parmesan Cheese, Beurre Blanc



WEDDING PACKAGE A

PASTA

PLEASE SELECT 1 FROM THESE OPTIONS:

ROTINI

ROTINI PASTA, CREAMY TOMATO VODKA INFUSED TOMATO SAUCE

STUFFED CHEESE TORTELLINI

TORTELLINI PASTA, PESTO CREAM SAUCE

FARFALLE PRIMAVERA

FARFALLE PASTA, SAUTÉED SEASONAL VEGETABLES, ALFREDO

GRILLED VEGETABLE LASAGNA

EGGPLANT, ZUCCHINI, MOZZARELLA CHEESE, TOMATO SAUCE

STUFFED SHELLS

THREE CHEESE STUFFED SHELLS, TOMATO SAUCE

PENNE

PENNE PASTA, TOMATO SAUCE

VEGETABLES

PLEASE CHOOSE 1 FROM THESE OPTIONS:

GRILLED SEASONAL VEGETABLES

FRESH STRING BEANS TOSSED WITH SHALLOTS AND SUN DRIED TOMATOES

ROASTED CARROTS WITH FRESH BABY DILL

MIXED ROASTED POTATOES WITH OLIVE OIL AND ROSEMARY

CREAMED SPINACH

SAUTÉED BROCCOLI FLORETS AND GARLIC BUTTER

MASHED SWEET POTATOES OR GARLIC MASHED POTATOES

ROASTED BRUSSEL SPROUTS WITH SMOKED BACON

DESSERT

MINIATURE PASTRY TABLE

ARRAY OF MINIATURE PASTRIES INCLUDING: CANNOLIS, CREAM PUFFS, ÉCLAIRS, BROWNIES, ITALIAN COOKIES

ALL DINNERS ARE SERVED WITH FRESH GOURMET ROLLS AND BUTTER
COFFEE AND TEA WILL BE SERVED DURING AND AFTER DINNER



WEDDING PACKAGE B

APPETIZERS

PASSED OR BUFFET



SHRIMP COCKTAIL
VODKA INFUSED COCKTAIL SAUCE
THAI SALMON CAKES
CHILI MAYO
JUMBO LUMP CRABMEAT STUFFED MUSHROOM
ARANCINI BALLS
SPINACH PUFF PASTRY
MARINARA SAUCE
SHOE STRING FRIES SHOOTER GLASS
CHIPOTLE MAYO
CHICKEN AND VEGETABLE DUMPLINGS
CHINESE BARBEQUE SAUCE
CHEESESTEAK EGGROLLS
SPICY KETCHUP
MINI BEEF SLIDERS
CHEDDAR CHEESE, TOMATO, WAFFLE FRY
BUFFALO CHICKEN SHOOTERS
BLEU CHEESE
PETITE ITALIAN MEATBALLS ON A STICK
BASIL AIOLI DRIZZLE
MINIATURE CRAB CAKES
RED PEPPER MAYO





WEDDING PACKAGE B

DISPLAYED STATIONS



MEDITERRANEAN MEZZE STATION

TRIO OF DIPS

RED PEPPER HUMMUS, HUMMUS, BLACK BEAN DIP

HOUSE ROASTED PEPPERS

ROASTED GARLIC OIL

VEGETARIAN STUFFED VINE LEAVES

OLIVE OIL

GRILLED PITA BREAD

ANTIPASTO STATION



ITALIAN CHEESES

SALADS

MARINATED PEPPERS, MARINATED OLIVES, ROASTED MARINATED PLUM
TOMATOES, ARTICHOKE TAPENADE, OLIVE TAPENADE

SALAMI

PROSCIUTTO, SPICY CAPICOLA, SOPPRESSATA

ASSORTED SEASONED FLAT BREADS

BRUSCHETTA STATION



TOMATO, BASIL, GARLIC BRUSCHETTA

OLIVE TAPENADE SPREAD

WILD MUSHROOM BRUSCHETTA

ROASTED RED PEPPER BRUSCHETTA

ARTISAN FRUIT AND CHEESE STATION



AMERICAN AND EUROPEAN CHEESES

SEASONAL FRUIT

CRACKERS / CROSTINI



Antipasto Station

*Marinated Italian
Meats, Imported
Cheeses, Roasted
Vegetables, Olives,
Artisan Breads
and More*

WEDDING PACKAGE B

SALADS

PLEASE SELECT 2 FROM THESE OPTIONS:

CAESAR SALAD: HOMEMADE GARLIC CROUTONS

SPRING MIX SALAD: CANDIED PECANS, MANDARIN ORANGES,
CRAISINS, POPPY SEED DRESSING

BABY SPINACH SALAD: FETA CHEESE, SMOKED BACON,
CREAMY RASPBERRY VINAIGRETTE

BEET SALAD: SHAVED FENNEL, GOAT CHEESE, ARUGULA,
CITRUS VINAIGRETTE

GREEK SALAD: TOMATO, CUCUMBER, OLIVES,
FETA CHEESE, RED ONION

ENTRÉES

PLEASE SELECT 3 FROM THESE OPTIONS:

POULTRY

CHICKEN PICCATA: CHICKEN MEDALLION, WHITE WINE, LEMON, CAPERS

CHICKEN MARSALA: CHICKEN MEDALLION, MUSHROOMS, GARLIC, MARSALA WINE

CHICKEN PARMIGIANO: BREADED CHICKEN CUTLET, MOZZARELLA CHEESE, MARINARA SAUCE

SICILIAN CHICKEN MEDALLIONE: CHICKEN MEDALLION, SAUTÉED ARTICHOKES, BLACK OLIVES,
TOMATOES

PORK

PINWHEEL SLICED ROAST PORK: ROAST PORK, SPINACH, ROASTED PEPPERS, PROVOLONE CHEESE

ROASTED ITALIAN SAUSAGE: SWEET ITALIAN SAUSAGE, PEPPERS, ONIONS
ROAST PORK AU JUS

SEAFOOD

STUFFED FLOUNDER WITH CRABMEAT

FRESH FILET OF FLOUNDER, LUMP CRABMEAT

HERB ENCRUSTED SALMON

FRESH FILET OF SALMON, WILD HERBS, HONEY HOISIN GLAZE

PARMESAN CRUSTED TILAPIA

FRESH FILET OF TILAPIA, PARMESAN CHEESE, BURRE BLANC



WEDDING PACKAGE B

PASTA



PLEASE SELECT 1 FROM THESE OPTIONS:

ROTINI

ROTINI PASTA, CREAMY TOMATO VODKA INFUSED TOMATO SAUCE

STUFFED CHEESE TORTELLINI

TORTELLINI PASTA, PESTO CREAM SAUCE

FARFALLE PRIMAVERA

FARFALLE PASTA, SAUTÉED SEASONAL VEGETABLES, ALFREDO

GRILLED VEGETABLE LASAGNA

EGGPLANT, ZUCCHINI, MOZZARELLA CHEESE, TOMATO SAUCE

STUFFED SHELLS

THREE CHEESE STUFFED SHELLS, TOMATO SAUCE

PENNE

PENNE PASTA, TOMATO SAUCE



VEGETABLES

PLEASE CHOOSE 1 FROM THESE OPTIONS:

GRILLED SEASONAL VEGETABLES

FRESH STRING BEANS TOSSED WITH SHALLOTS AND SUN DRIED TOMATOES

ROASTED CARROTS WITH FRESH BABY DILL

MIXED ROASTED POTATOES WITH OLIVE OIL AND ROSEMARY

CREAMED SPINACH

SAUTÉED BROCCOLI FLORETS AND GARLIC BUTTER

MASHED SWEET POTATOES OR GARLIC MASHED POTATOES

ROASTED BRUSSEL SPROUTS WITH SMOKED BACON





ELITE STATION PACKAGE



ELITE STATIONS WEDDING PACKAGE



**OUR PREMIER WEDDING DINING
EXPERIENCE**



**FEATURING INTERACTIVE
CHEF-INSPIRED
STATIONS AND UPSCALE CULINARY
PRESENTATIONS,
PERFECT FOR COUPLES SEEKING
A MODERN AND UNFORGETTABLE
RECEPTION.**



**PLATINUM STATIONS
PACKAGE:**



\$155.95 PER PERSON





ELITE STATION PACKAGE



ELITE STATIONS WEDDING PACKAGE



OUR PREMIER WEDDING DINING
EXPERIENCE



FEATURING INTERACTIVE
CHEF-INSPIRED
STATIONS AND UPSCALE CULINARY
PRESENTATIONS,
PERFECT FOR COUPLES SEEKING
A MODERN AND UNFORGETTABLE
RECEPTION.



PLATINUM STATIONS
PACKAGE:



\$155.95 PER PERSON





ELITE STATION PACKAGE



APPETIZERS



PASSED OR BUFFET
SHRIMP COCKTAIL
VODKA INFUSED COCKTAIL SAUCE
THAI SALMON CAKES
CHILI MAYO
JUMBO LUMP CRABMEAT STUFFED
MUSHROOM
ARANCINI BALLS
SPINACH PUFF PASTRY
MARINARA SAUCE
SHOE STRING FRIES SHOOTER GLASS
CHIPOTLE MAYO
CHICKEN AND VEGETABLE DUMPLINGS
CHINESE BARBEQUE SAUCE
CHEESESTEAK EGGROLLS
SPICY KETCHUP
MINI BEEF SLIDERS
CHEDDAR CHEESE, TOMATO, WAFFLE FRY
BUFFALO CHICKEN SHOOTERS
BLEU CHEESE
PETITE ITALIAN MEATBALLS ON A STICK
BASIL AIOLI DRIZZLE
MINIATURE CRAB CAKES





ELITE STATION PACKAGE

DISPLAYED STATIONS

ANTIPASTO STATION

ITALIAN CHEESES

MOZZARELLA, WHIPPED RICOTTA

SALADS

MARINATED PEPPERS, EGGPLANT CAPONATA,
MARINATED OLIVES, BRUSCHETTA

SALAMI

PROSCIUTTO, SPICY CAPICOLA, SOPPRESSATA

TUSCAN BREAD

FOCACCIA, BAGUETTE

SEAFOOD DISPLAY STATION ON ICE DISPLAY WITH "LAST INITIAL"

THE MARKET'S FRESHEST CATCH OF SHRIMP AND
CRABMEAT GARNISHED WITH COCKTAIL SAUCE,
HOT SAUCE, HORSERADISH, LEMON WEDGES AND
OYSTER CRACKERS



ELITE STATION PACKAGE

PERFORMANCE STATIONS

PLEASE SELECT 2 FROM THESE OPTIONS:



PASTA STATION

PASTA:

PLEASE SELECT 2 FROM THESE OPTIONS

LOBSTER RAVIOLI, CHEESE RAVIOLI, PENNE,
TRI-COLOR TORTELLINI



SAUCES:

PLEASE SELECT 2 FROM THESE OPTIONS

CARBONARA, MARINARA, BASIL PESTO,
ALA VODKA, RATATOUILLE, BOLOGNESE



CARVING STATION

PLEASE SELECT 1 FROM THESE OPTIONS

PRIME RIB

ROASTED TURKEY

FILET MIGNON

COUNTRY SMOKED BONELESS HAM

PINWHEEL ROAST PORK

GRILLED OR ROASTED SALMON

ACCOMPANIED WITH GARLIC MASHED POTATOES
AND SEASONAL GRILLED VEGETABLES





ELITE STATION PACKAGE

AHI TUNA BAR

WASABI ENCRUSTED AHI TUNA,
SESAME ENCRUSTED AHI TUNA
TERIYAKI AHI TUNA
AVOCADO CILANTRO RICE



COMFORT STATION

PARMESAN ENCRUSTED CHICKEN WITH A TOMATO-
BASIL SAUCE
PARMESAN ENCRUSTED TILAPIA IN A BLURRE BLANC
SAUCE
BRAISED SHORT RIBS TOPPED WITH SHALLOT FRIED
RINGS IN A RED WINE REDUCTION
GARLIC MASHED POTATOES



DIM SUM STATION

CHEESE STEAK DUMPLINGS WITH SPICY KETCHUP
VEGETABLE LO MEIN
THAI VEGETABLE DUMPLINGS WITH A SWEET AND
SOUR SAUCE
CHICKEN AND VEGETABLE DUMPLINGS WITH A SOY
GINGER SAUCE
STATION TOPPINGS: CRISPY SOUP NOODLES, DUCK
SAUCE, SOY SAUCE, SPICY CHINESE MUSTARD



ELITE STATION PACKAGE

DINNER DISPLAYED STATIONS
PLEASE SELECT 1 FROM THESE OPTIONS:

SUSHI STATION

AN ASSORTMENT OF SUSHI ROLLS SERVED WITH WASABI,
PICKLED GINGER, SOY SAUCE

SLIDER STATION

CHOICE OF GRILLED ANGUS BEEF, CRAB CAKES, GRILLED
CHICKEN SLIDES

TRUFFLE FRENCH FRIES

STATION TOPPINGS: CARAMELIZED ONIONS, BACON, GRILLED
MUSHROOMS, SWISS CHEESE, AMERICAN CHEESE, GUACAMOLE,
LETTUCE, TOMATO

MAC AND CHEESE BAR

SHARP CHEDDAR AND MONTEREY JACK ELBOW PASTA
GRUYERE AND FONTINA CHEESE SHELL PASTA
STATION TOPPINGS: CRISPY FRIED ONIONS, STEAMED
BROCCOLI, DICED HAM, MUSHROOMS

TASTE OF PHILADELPHIA

CHEESE STEAK SANDWICHES
ITALIAN ROAST PORK SANDWICHES
TOMATO, MOZZARELLA, BASIL PESTO SKEWERS
SOFT PRETZELS
PHILADELPHIA'S FAMOUS SOFT PRETZELS, CLASSIC YELLOW
AND SPICY MUSTARD,
CHEDDAR CHEESE DIP
ASSORTED TASTYKAKES



ELITE STATION PACKAGE

WEDDING CAKE

TRADITIONAL TIERED WEDDING CAKE IN STANDARD DESIGN AND TRIM COLORS TO MATCH YOUR SPECIAL OCCASION. OUR WEDDING CAKE EXPERT WILL HELP YOU TO CUSTOMIZE THE CAKE OF YOUR DREAMS.
(ADDITIONAL "UPGRADE" FEES MAY BE APPLIED)

DESSERT STATIONS

PLEASE SELECT 1 FROM THESE OPTIONS:

BANANAS FOSTER STATION

A TRADITIONAL DESSERT OF BANANAS, BROWN SUGAR, BUTTER, CINNAMON, BANANA LIQUOR AND DARK RUM FLAMBÉED AT THE STATION AND SERVED OVER VANILLA ICE CREAM.

DONUT WALL

A VARIETY OF DONUTS DISPLAYED ON A WALL

BASSET'S ICE CREAM BAR

CHOCOLATE AND VANILLA ICE CREAM
STATION TOPPINGS EXAMPLES INCLUDE: OREO COOKIES, M&MS RAINBOW SPRINKLES, CHOCOLATE SPRINKLES, GRAHAM CRACKER CRUMBS, CHERRIES, NUTS, WET NUTS, FRESH WHIPPED CREAM

MINIATURE PASTRY TABLE

ARRAY OF MINIATURE PASTRIES INCLUDING CANNOLI'S, CREAM PUFFS, ÉCLAIRS, BROWNIES, ITALIAN COOKIES





ELITE STATION PACKAGE



**LATE-NIGHT PHILADELPHIA EXIT TREAT FROM THE
BRIDE & GROOM**

**SEND YOUR GUESTS OFF WITH A SIGNATURE
PHILADELPHIA-STYLE FAREWELL THAT IS AS MEMORABLE
AS THE CELEBRATION ITSELF.**



**AS THE EVENING COMES TO A CLOSE, THE FORUM'S
CUSTOM FOOD TRUCK
WILL PULL UP TO THE FRONT OF OUR BEAUTIFUL
PORTE-COCHÈRE, CREATING THE
PERFECT LATE-NIGHT SENDOFF EXPERIENCE.
OUR TEAM WILL GREET DEPARTING GUESTS
WITH ELEGANTLY MONOGRAMMED TAKEAWAY BAGS,
CUSTOMIZED WITH THE
COUPLE'S INITIALS OR WEDDING MONOGRAM,**



**EACH THOUGHTFULLY
PREPARED WITH
YOUR SELECTED LATE-NIGHT TREAT AND CLASSIC
PHILADELPHIA FAVORITES.**

**CHOOSE ONE SIGNATURE EXIT TREAT
MINI CHEESE STEAKS
SERVED WITH FRIED ONIONS AND KETCHUP
OR**

**OLD-FASHIONED HOT DOG
STEAMED ALL-BEEF HOT DOGS, FRESH BUNS, SAUERKRAUT,
KETCHUP, AND MUSTARD**



LIQUOR PACKAGES

STANDARD OPEN BAR PACKAGE

TITOS VODKA, ABSOLUT VODKA, BOMBAY SAPPHIRE GIN,
CUERVO TEQUILA, BACARDI RUM, JACK DANIELS WHISKEY,
JIM BEAM BOURBON,
IMPORTED AND DOMESTIC BEER,
HOUSE RED AND WHITE WINES, MOSCATO, AND CHARDONNAY,
BAR MIXERS,
SODA, JUICES, WATER, AND ICE.

5 HOURS \$30 PP

4 HOURS \$27 PP

3 HOURS \$25 PP

PREMIUM PACKAGE

KETEL ONE, GREY GOOSE, BOMBAY SAPPHIRE GIN, CASAMIGOS
TEQUILA, 1800 TEQUILA, BULLEIT BOURBON, JACK DANIELS WHISKEY,
JAMESON IRISH WHISKEY, CAPTAIN MORGAN RUM, BACARDI RUM,
APPLETON ESTATE RUM, DEWAR'S, JOHNNY WALKER BLACK.

IMPORTED AND DOMESTIC BEER

HOUSE RED AND WHITE WINES, MOSCATO, AND CHARDONNAY.

PREMIUM BAR MIXES AND GARNISHES.

5 HOURS \$37 PP

4 HOURS \$35 PP

3 HOURS \$32 PP

ULTRA PREMIUM PACKAGE

TOP SHELVES LIQUORS ALONG WITH PREMIUM MIXERS AND GARNISHES.

MACALLAN 12, GLENLIVET, BALVENIE, BRUT CHAMPAGNE

"YELLOW LABEL" CLICQUOT.

5 HOURS \$60 PP

4 HOURS \$57 PP

3 HOURS \$52 PP

LIQUOR PACKAGES

OUR HOSPITALITY TEAM CAN CRAFT A SPECIALIST
DRINK UNIQUE
TO YOUR EVENT, OR A SIGNATURE COCKTAIL THAT
COMPLEMENTS THE SEASON.

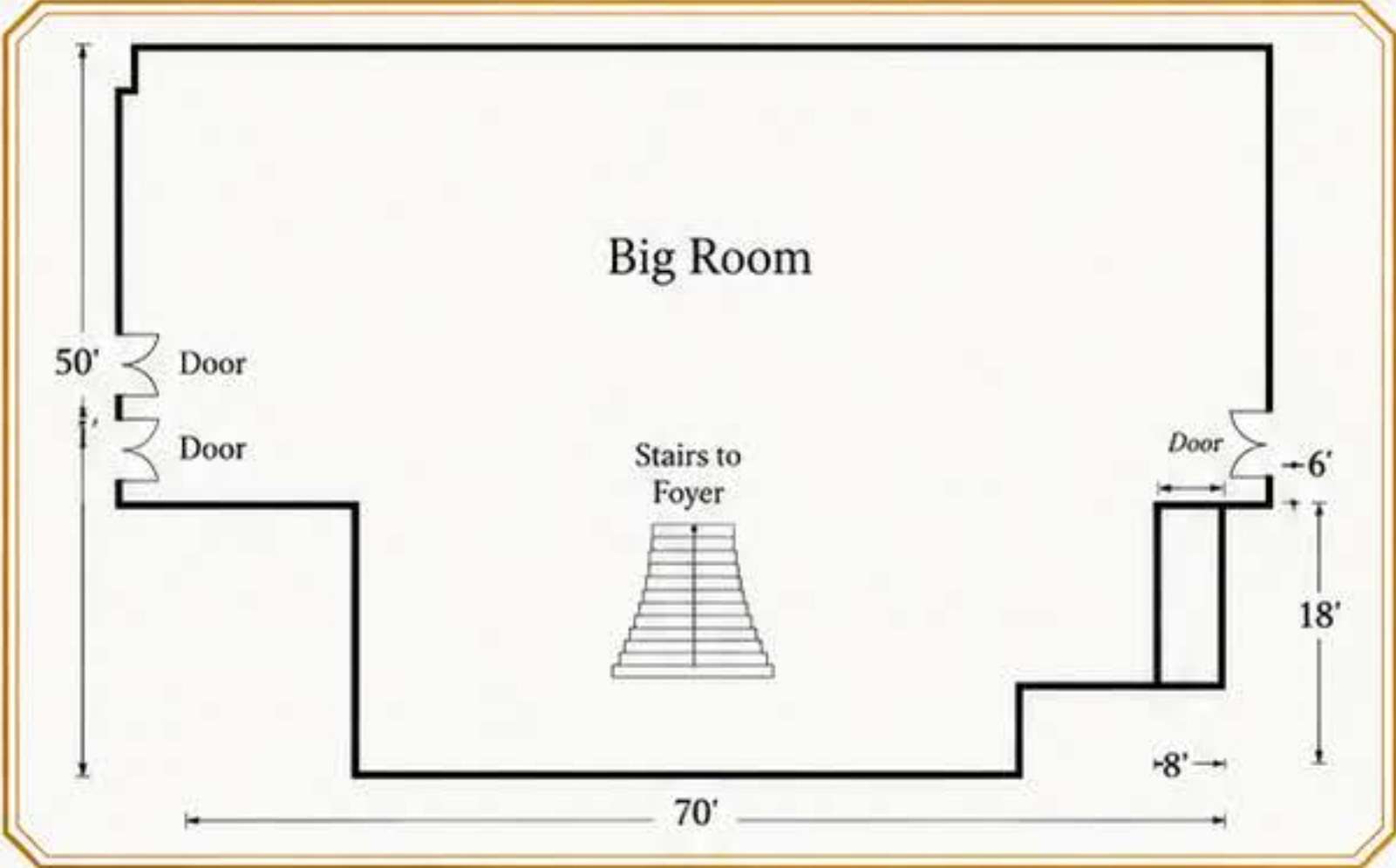
OUR MIXOLOGISTS CAN CREATE ENTIRELY NEW
COCKTAILS BASED ON YOUR LIQUOR
OF CHOICE AND FAVORITE
FLAVORS. OR WE CAN PUT A TWIST ON AN
OLD CLASSIC FOR A TASTY AND REFRESHING
DRINK.

DRAFT BEER ONLY PACKAGE: \$10 PP

BEER & WINE ONLY PACKAGE:

5 HOURS \$23 PP, 4 HOURS \$20 PP, 3 HOURS \$17
PP

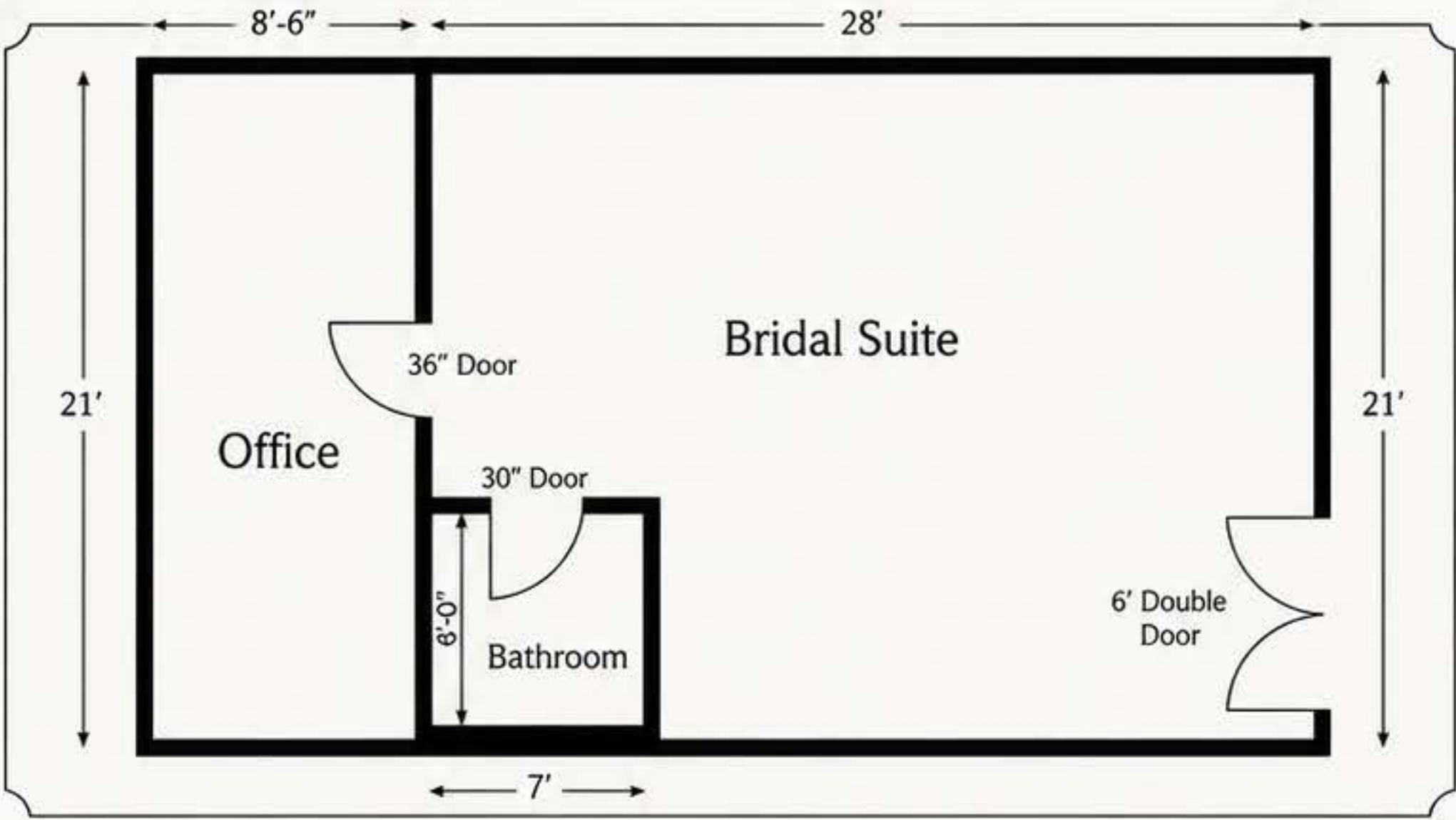
GRAND BALLROOM



ROOM CAPACITIES

NAME	MAX CAPACITY	SETUP DURATION	TEARDOWN DURATION
PRE-FUNCTION GRAND BALLROOM COCKTAIL ROUNDS	250 250 250	120 120 120	120 120 120 190
PRE-FUNCTION GRAND BALLROOM FLOW PRE-FUNCTION GRAND BALLROOM REGISTRATION THE	400	190	190
GRAND BALLROOM CLASSROOM 3 PER TABLE	500	190	190
THE GRAND BALLROOM COCKTAIL ROUNDS	700	190	190
THE GRAND BALLROOM FLOW	500	190	190
THE GRAND BALLROOM ROUNDS OF 10	750	190	190
THE GRAND BALLROOM THEATRE	500	190	190
	—	—	—

BRIDAL SUITE



ROOM CAPACITIES

NAME	MAX CAPACITY	SETUP DURATION	TEARDOWN DURATION
Bridal Suite 1 Existing	20	—	—

