

FORGE SOUTHERN COMFORT

LARGE PARTY MENU

Pricing is determined based on the Entree Tier that you select. Each Tier comes with a choice of 2 Appetizers and 2 Desserts served Family Style.



BRONZE TIER

\$35 PER PERSON

Entrée Selection

Choose 3

FRIED CATFISH

Fried Lemon Pepper Marinated Blue Catfish, House Cut French Fries, House-made Tartar Sauce

BLACKENED CATFISH

Blackened Fresh Blue Catfish, Cajun Rice, Green Bean Salad, Capers, White Wine Cream Sauce, Lemon

CHICKEN & WAFFLES

House Waffle, Fried Chicken Thighs, Grade-A Jalapeno Maple Glaze, Spicy Pecans, Maple Butter, Scallions

SHRIMP & GRITS

Cajun Dusted Jumbo Shrimp, Blue Corn Grits, Corn & Andouille Gravy, Charred Corn, Micro Sweet Corn Shoots

PESTO PASTA

Fettuccine Pasta, Basil Pesto, Peppers, Onions, Spinach, Blistered Tomatoes, Goat Cheese

CURRY CAULIFLOWER STEAK

Curry Lemon Grass Braised Cauliflower Steak, Basmati Rice, Coconut Chickpeas

AIRLINE CHICKEN

Pan Seared Airline Chicken Breast, Spinach Florentine, Smashed Fingerling Potatoes, Pan Jus

AIBIS JAMBALAYA WITH CHICKEN

Grilled Chicken Breast, Andouille Sausage, Peppers, Onions, Spicy Tomato Broth, Cajun Rice, Scallions

FILET SALAD

Blackened Filet Tips, Spring Mix, Spinach, Red Onions, Toasted Almonds, Grape Tomatoes, Blue Cheese, House-made Balsamic Vinaigrette

SILVER TIER

\$45 PER PERSON

Entrée Selection

Choose 3

All Entrées from the Bronze Tier are also available
for selection in addition to the below.

FORGE SMOKED RIBS

House Smoked Spare Ribs, Apple Barbeque
Sauce, Collard Greens, Mac & Cheese

BEEF STROGANOFF

Filet Mignon Beef Tips, Egg Noodles, Mushrooms,
Caramelized Onions, Fried Onion rings, Fresh
Source Farm Micro Celery

INTO THE AIBIS WITH SALMON

Pan Seared Salmon, Creamy Blue Corn Grits,
Blistered Tomatoes, Spicy Tomato Broth, Crispy
Salmon Skin

HERB CRUSTED SALMON

Rosemary and Thyme Crusted Salmon, Garlic
Mashed Potatoes, Dijon Cream Sauce, Honey
Glazed Brussel Sprouts

PORK TENDERLOIN

Coffee Rubbed Pork Tenderloin, Spaghetti
Squash, Sweet Potato Puree, Veal Demi-Glace

AIBIS JAMBALAYA WITH SHRIMP

Blackened Jumbo Shrimp, Andouille Sausage,
Peppers, Onions, Spicy Tomato Broth, Cajun Rice,
Scallions

GOLD TIER

\$55 PER PERSON

Entrée Selection

Choose 3

All Entrées from the Bronze and Silver Tiers are also
available for selection in addition to the below.

CRAB CAKES

Maryland Style Crab Cakes, Fondant Potatoes,
Grilled Asparagus, Corn Relish, Old Bay
Hollandaise, Fresh Source Farms Microgreens

HERB CRUSTED LAMB

Rack of Lamb, Butternut Squash Risotto, Roasted
Butternut Squash, Micro Celery, Veal Demi-Glace

INTO THE AIBIS WITH HALIBUT

Pan Seared Halibut, Creamy Blue Corn Grits,
Blistered Tomatoes, Spicy Tomato Broth, Crispy
Salmon Skin

NEW YORK STRIP

New York Strip, Potato Hash, Caramelized Onions,
Roasted Red Peppers, Scallions, Honey Glazed
Brussel Sprouts

FILET MIGNON (\$5 ADD ON)

Pan Seared 8oz Filet, Mashed Potatoes, Grilled
Asparagus, Veal Demi-Glace

AIBIS JAMBALAYA WITH CRAB

Jumbo Lump Crab, Andouille Sausage, Peppers,
Onions, Spicy Tomato Broth, Cajun Rice, Scallions

PLATINUM TIER

\$65 PER PERSON

Entrée Selection

Choose 3

All Entrées from the Bronze, Silver, and Gold Tiers are also available for selection in addition to the below.

STUFFED SALMON

Crab Cake Stuffed Fresh Salmon, Cajun Rice, Blistered Tomatoes, Tomato Vinaigrette

SCALLOPS

Pan Seared Scallops, White Wine Basmati Rice, Asparagus, Pomegranate Beurre Rouge Sauce, Crispy Prosciutto

DUCK BREAST

Five Spiced Pan Seared Duck Breast, Roasted Butternut Squash Puree, Rice Pilaf, Cranberry Demi-Glace

COWBOY RIBEYE (\$10 ADD ON)

18oz Grilled Cowboy Ribeye, Cheesy Potatoes, Honey Glazed Bacon Brussel Sprouts, Veal Demi-Glace

FILET MIGNON OSCAR STYLE

Pan Seared 8oz Filet, Jumbo Lump Crab, Hollandaise, Mashed Potatoes, Grilled Asparagus, Veal Demi-Glace

LOBSTER RISOTTO

Lobster Tail and Claw Meat, Mushroom & Asparagus Risotto

APPETIZERS

Choose 2

WINGS

Seasonal Flavor, Scallions

BAKED MAC & CHEESE

Cavatappi Pasta, Carlisle Produce Smoked Cheddar Cheese, Queso Cheese, Ritz Cracker Butter Crumb Topping, Scallions

PIMENTO CHICKEN DIP

Homemade Pimento Cheese Dip, Roasted Peppers, Cream Cheese, Shredded Chicken Breast, Scallions, Homemade Tortilla Chips

CHICKEN POT PIE

Slow Roasted Chicken, Yukon Gold Potatoes, Peas, Carrots, Onions, Carlisle Produce Smoked Cheddar Biscuit Topping

HUSH PUPPIES

Golden Fried Cornmeal Fritter, Orange Honey Butter

SEASONAL SALAD

Seasonal Flavor, House-made Dressing

HOUSE SALAD

Romaine & Iceberg Lettuce, Grape Tomatoes, Carrots, Red Onions, Cucumbers, Cornbread Croutons, Red Wine Vinaigrette

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Cornbread Croutons, Anchovies, House-made Caesar Dressing

PORK "NACHOS"

Fried Green Tomatoes, Pulled Pork, Apple Barbeque Sauce, Carlisle Produce Smoked Cheddar Cheese, Chives

STUFFED MUSHROOMS

Silver Dollar Mushrooms, Chorizo Stuffing, Ritz Crackers, Parmesan Cheese

DESSERTS

Choose 2

APPLE PIE

Granny Smith Apples, Orange & Brown Sugar
Caramel, Powdered Sugar

SWEET POTATO PIE

House-made Toasted Marshmallows, Candied
Pecans, Caramel Sauce

FLOURLESS CHOCOLATE CAKE

Berry Compote, Fresh Whipped Cream

CRÈME BRÛLÉE

Brûléed Custard, Seasonal Berries

CHOCOLATE MOUSSE

Semi-sweet Chocolate, Cream Cheese, Oreo
Cookie Crumble

BREAD PUDDING

Chocolate Chips, Espresso, Peanut Butter Creme
Anglaise

ICE CREAM

House-Made Vanilla Ice Cream

BAR PACKAGES

PREMIUM OPEN BAR

LIQUOR

Premium, Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 HOUR SERVICE, PER PERSON - \$35
ADDITIONAL HOUR PER PERSON - \$10

STANDARD OPEN BAR

LIQUOR

Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 HOUR SERVICE, PER PERSON - \$32
ADDITIONAL HOUR PER PERSON - \$9

BEER & WINE OPEN BAR

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2 HOUR SERVICE, PER PERSON - \$26
ADDITIONAL HOUR PER PERSON - \$8

CASH BAR

Individual Alcoholic Beverages charged based
on restaurant prices.

LUNCH & BRUNCH PACKAGE

\$ 2 5 PER PERSON

Choose 3

SEASONAL CAULIFLOWER STEAK

Seasonally-Marinated Cauliflower Steak, Seasonal Side

Ask Catering Manager for Details

CRISPY FRIED CHICKEN SANDWICH

Crispy Chicken Thigh, Brioche Bun, Spring Mix, Tomatoes, Homemade Pickles, Pickled Onions, Hot Nashville or Jalapeno Maple Glaze, Fries

PULLED PORK SANDWICH

Slow-Cooked Pork Butt, Brioche Bun, Apple Barbeque Sauce, Carlisle Produce Smoked Cheddar, Spring Mix, Tomatoes, Homemade Pickles, Fries

CRAB CAKE SANDWICH (\$5 ADD ON)

Jumbo Lump Crab Cake, Brioche Bun, Old Bay Hollandaise, Spring Mix, Tomatoes, Homemade Pickles, Fries

PO' BOY

Fried Catfish or Shrimp, Cilantro Aioli, Spring Mix, Tomatoes, Homemade Pickles, Fries

CHEESEBURGER

Fresh Ground Beef, Brioche Bun, Carlisle Produce Smoked Cheddar Cheese, Spring Mix, Tomatoes, Homemade Pickles, Fries

BLACK & BLUE BURGER

Black Pepper Crusted Beef, Blue Cheese Crumbles, Bacon, Lettuce, Tomato, Homemade Pickles, Brioche Bun, Fries

PIMENTO BURGER

Fresh Ground Beef, Brioche Bun, Pimento Cheese, Onion Straws, Lettuce, Tomato, Homemade Pickles, Fries

GRILLED PIMENTO CHICKEN SANDWICH Grilled Chicken Breast, House-made Pretzel Bun, Honey Mustard, Pimento Cheese, Bacon, Spring Mix, Tomato, Homemade Pickles, Fries

BLACKENED SALMON CAESAR WRAP

Romaine, Bacon, Tomatoes, Cornbread Croutons, Parmesan Cheese, House-made Caesar Dressing, Fries

HANGOVER BURGER

Fresh Ground Beef, Bacon, Sunny Side Up Egg, Fried Onion Rings, Lettuce, Tomato, House-made Pickles, Home Fries

SMOKED CHEDDAR BISCUITS & GRAVY

Homemade Biscuits, Carlisle Produce Smoked Cheddar Cheese, Corn & Andouille Sausage Gravy, Home Fries

OSCAR OMELET (\$5 ADD ON)

Jumbo Lump Crab Meat, Asparagus, Carlisle Produce Smoked Cheddar Cheese, Old Bay Hollandaise, Home Fries, Biscuit

HAM & CHEESE OMELET

Peppers, Onions, Canadian Bacon, Carlisle Produce Smoked Cheddar Cheese, Home Fries, Biscuit

VEGGIE OMELET

Peppers, Onions, Tomatoes, Spinach, Mushrooms, Carlisle Produce Smoked Cheddar Cheese, Home Fries, Biscuit

TRADITIONAL EGGS BENEDICT

Poached Eggs, Hollandaise, Canadian Bacon, English Muffin, Home Fries

CHESAPEAKE BENEDICT (\$5 ADD ON)

Crab Cake, Poached Eggs, Old Bay Hollandaise, English Muffin, Home Fries

SEASONAL CREPE

Seasonal Cream Cheese Filling, Seasonal House-Made Foster Sauce, Fresh Berries

THREE EGG BREAKFAST

Three Eggs Cooked to Your Liking, Bacon, Home Fries, Biscuit

FRG FRENCH TOAST

Banana Bread, Strawberry Cream Cheese Filling, Maple Syrup, Fresh Berries, Home Fries, Add Banana Fosters \$4