

Premium Buffet Packages

Thank you for considering Fox Run Golf Links to help plan your social party, golf banquet, holiday party, or other function you are anticipating. We are confident yours will be a happy and memorable event.

ALL PREMIUM BUFFET PACKAGES INCLUDE:

White linen tablecloths

Choice of white or colored linen napkins

Coffee service

Assorted dinner rolls and butter

China, stainless flatware, and glassware* (\$4 discount per person if selecting high grade disposable plasticware)

Gift tables

Your choice of open or cash bar

(30 guest minimum)

Special desserts and cakes may be brought in by the client.

Serving of the dessert is the client's responsibility. Client must bring in all serving utensils, napkins, and plates for the serving of the dessert.

Special room rental rates are available with this package.

All prices are subject to sales tax, an 18% service charge, and a \$25 delivery charge.

*Servers are \$120 each for China service as needed.

Please note that Fox Run Golf Links is a non-smoking facility.

Buffet Dinner Packages

DELUXE BUFFET

Choice of one entrées...\$16.95 Choice of two entrées...\$18.95 Plate served, choice of one entrée...\$21.95 (40 minimum for plated)

Grilled Chopped Sirloin with Sautéed Mushrooms and Onions

100% ground sirloin grilled and served with sautéed mushrooms and onions in a brown creamy sauce

Baked Ham with Fruit Sauce

Baked and sliced off the bone, served with a sweet fruit sauce

Honey Glazed Pork Chops

Grilled fresh center cut pork chop brushed with a honey glaze

Stuffed Shells Florentine

Jumbo pasta shell packed with fresh spinach, ricotta, and parmesan cheese, drizzled with marinara sauce, topped with mozzarella cheese, baked to perfection

Grecian Chicken

Oven-baked chicken seasoned with fresh garlic, oregano, and basil, served with a white wine and fresh lemon sauce

Boneless Breast of Chicken Kabobs

Handmade with fresh cubed chicken skewered with fresh peppers, onions, zucchini, and mushrooms marinated, then grilled to perfection

Chicken Vesuvio

Garlic sautéed with herbs, lemon and sausage bits served with roasted potatoes

Lasagna

Homemade layered pasta with four cheeses and marinara sauce your choice of cheese, spinach, meat, or vegetable

Rigatoni Vodka

Fresh spinach and mushrooms served with a light vodka sauce and mixed with rigatoni pasta

Fried Chicken

A delightfully moist chicken dipped in eggs and slightly floured, deep fried in canola oil

Barbeque Chicken

Broasted chicken brushed with delicious homemade barbeque sauce

Ravioli

Jumbo stuffed pasta pockets with your choice of cheese, meat or asparagus

Pasta Primavera

A blend of fresh vegetables tossed with garlic and olive oil served over a bed of fettuccini or linguini

Momma's Meatloaf

100% ground sirloin smothered with onions and spices and slowly baked to perfection your choice of cheese, spinach, meat, or vegetable

Ravioli

Jumbo stuffed pasta pockets with your choice of cheese, meat, or asparagus

Buffet Dinner Packages

PREMIUM BUFFET

Choice of one entrées...\$19.95 Choice of two entrées...\$22.95 Plate served, choice of one entrée...\$24.95 (40 minimum for plated)

Chicken Marsala

Fresh boneless skinless breast of chicken sautéed with fresh mushrooms and sweet marsala wine sauce

Roast Pork Loin

Slow roasted pork served with pork gravy or natural au jus

Roast Sirloin of Beef

Round of Beef sliced with beef au jus or mushroom sauce

Chicken Supreme

Sautéed boneless skinless chicken breast in a light sherry wine cream sauce

Baked Tilapia

Mild, delicate, flakey, fresh white fish served with lemon butter

Fresh Turkey

Roasted breast of turkey carved off the bone served with homemade giblet gravy or turkey sauce

Lemon Herb Chicken Breast

Sautéed fresh chicken breast with an herb lemon sauce or herb crusted chicken breast served with a cream sauce

Chicken Parmesan

Fresh boneless chicken breast lightly breaded and sautéed in olive oil topped with fresh mozzarella, provolone, parmesan, and romano cheeses served in a light marinara sauce

Deluxe / Premium Buffet Two Entrée Combo...\$20.95

BUFFET ACCOMPANIMENTS

so Soup as

Cream of chicken rice...\$2 Homemade vegetable...\$2 Beef barley...\$2

So Salad & (choice of two)

Apple Waldorf salad
Cucumber Salad with Italian or Sour Cream
Farfalle brushetta salad
Fresh chopped fruit
Greek salad
Linguine pasta salad
Spinach salad with hot bacon dressing
Tossed salad with tomatoes and cucumbers
Traditional Caesar salad
Vegetable pasta salad

Starch (choice of one)

Baby sweet red potatoes
Blended wild rice
Buttered bowtie noodles
Candied sweet potatoes
Caribbean rice
Fresh mashed potatoes

Garlic mashed potatoes Idaho baked potato Oven browned potatoes Parsley boiled potatoes Potatoes au gratin

So Vegetable & (choice of one)

Baby Belgium carrots
Broccoli and cauliflower with cheese sauce
Buttered kernel corn
Fresh spinach with garlic and olive oil
Fresh whole green heans
Glazed baby carrots with peapods

Grilled vegetables with balsamic vinaigrette
Italian blended vegetables
Steamed broccoli
Stir fry vegetables
Sweet Peas
Tomatoes and zucchini parmesan

BO Dessert CR

French vanilla ice cream...\$2 Rainbow sherbet...\$2

ADDITIONAL MENUS AND BAR PACKAGES ARE AVAILABLE UPON REQUEST

ALL PRICES ARE SUBJECT TO SALES TAX, AN 18% SERVICE CHARGE, AND A \$25 DELIVERY CHARGE. CATERER RESERVES THE RIGHT TO CHANGE PRICING IN ACCORDANCE WITH MARKET CONDITIONS.

Plate Served Dinner Package

Choice of one of each of the following courses...\$32.95

so Appetizer &

Soup de Jour...\$2 Fresh fruit cup...\$2

so Salad ca

Spinach salad with hot bacon dressing Tossed salad with tomatoes and cucumbers Traditional Caesar salad

Bo Entrée CS

Prime Rib Au Jus

Roasted whole prime rib sliced and served medium rare with a natural au jus

Fresh Broiled Halibut

Mild, delicate, flakey, fresh white fish served with lemon butter

Filet Mignon

Char-broiled 9 ounce filet served plain, with a natural au jus, or your choice of sauce

Fresh Baked Salmon

Atlantic salmon baked with butter and lightly seasoned

Roast Sirloin of Beef and Chicken

Round of beef sliced and served with beef au jus or mushroom sauce and your choice of our selection of boneless breast of chicken

Starch C&

Baby sweet red potatoes
Blended wild rice
Candied sweet potatoes
Caribbean rice
Garlic mashed potatoes

Idaho baked potato Oven browned potatoes Parsley boiled potatoes Potatoes au gratin

80 Vegetable &

Broccoli and cauliflower with cheese sauce
Buttered kernel corn
Fresh whole green beans
Glazed baby carrots with peapods

Grilled vegetables with balsamic vinaigrette Italian blended vegetables Steamed broccoli Stir fry vegetables

20 Dessert Co

French vanilla ice cream...\$2 Rainbow sherbet...\$2

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Event Room Beverage Options

OPEN BAR

80 Full Bar	લ્ક
(Bar, call, and premium	brands)
Two hour open bar	\$18 per person
Three hour open bar	\$21 per person
Four hour open bar	\$24 per person
🔊 Modified Bar	લ્જ
(domestic draft beer, wine,	and soda)
Two hour open bar	\$13 per person
Three hour open bar	\$15 per person
Four hour open bar	\$17 per person

CASH BAR

Consumption and cash bar are subject to a \$50 bartender fee per 50 guests.

Mixed drink (bar liquor)	\$4
Mixed drink (call liquor)	
Mixed drink (premium liquor)	
Liqueurs and Cognacs	
Specialty drink (super premium)	
Domestic draft beer	
Pitcher of domestic draft beer	
Domestic beer	
Imported beer	\$4.75
House wine	
Soda (16 ounce)	
Malt beverage	

UNLIMITED SODA BAR

\$3.25 per person or Individual pitchers available for \$6.50 each plus a \$25 setup fee

PUNCH

2.5 gallons (serves 50 guests)...\$55 Champagne for an additional...\$30 Vodka or Rum for an additional...\$25