



2020

Wedding Menu

Please Consider: All pricing within this menu is before 6% PA Sales Tax and 20% Service Charge

Foxchase is willing to make accommodations for any guests who require a Vegan, Gluten Free or Nut Free meal as well as any other food restrictions that we are aware of within one month of the event date.

Bronze

\$70.00 per person

Buffet Package

Buffet Dinner Service with China, Linens, & Centerpieces included
Coffee, Tea, & Soda Station included

One Hour

Butlered Hors d'Oeuvres

Select Two Signature Hors d'Oeuvres

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Signature

One Hour

Stationary Tasting Station

Select One Tasting Station

Entree

Select
Two Signature
Entrées

Starches &
Vegetables

Select
Two Signatures

Silver

\$65.00 per person

Full Service Package

Sit Down Dinner Service with China, Linens, & Centerpieces included
Coffee, Tea, & Soda Station included

One Hour

Butlered Hors d'Oeuvres

Select Three Signature Hors d'Oeuvres

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Signature

One Hour

Stationary Tasting Station

Select One Tasting Station

Entree

Select
One Signature
Entrée

Starches &
Vegetables

Select
Two Signatures

Gold

\$76.00 per person

Full Service Package

Sit Down Dinner Service with China, Linens, & Centerpieces included
Coffee, Tea, & Soda Station included

One Hour

Butlered Hors d'Oeuvres

Select Two Premium
& Two Signature Hors d'Oeuvres

One Hour

Stationary Tasting Station

Select One Tasting Station

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Premium
or Signature

Entree

Select
One Premium
& One Signature
Entrée

Starches &
Vegetables

Select
One Premium
& One Signature

Diamond

\$80.00 per person

Full Service Package

Sit Down Dinner Service with China, Linens, & Centerpieces included
Coffee, Tea, & Soda Station included

One Hour

Butlered Hors d'Oeuvres

Select Two Premium
& Three Signature Hors d'Oeuvres

One Hour

Stationary Tasting Station

Select Two Tasting Station

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Premium
or Signature

Entree

Select up to
One Premium
& Two Signature
Entrées

Starches &
Vegetables

Select
Two Premium

Alcohol Menu

Open Beer and Wine Cash Sale for Mixed Drinks

Includes:
two standard beers on tap
house wine selection

<i>One Hour</i> \$14.00 per person	<i>Two Hours</i> \$15.00 per person
<i>Three Hours</i> \$17.00 per person	<i>Four Hours</i> \$19.00 per person

Full Open Bar

Includes:
two standard beers on tap
house wine selection
mixed drink service

<i>One Hour</i> \$19.00 per person	<i>Two Hours</i> \$22.00 per person
<i>Three Hours</i> \$24.00 per person	<i>Four Hours</i> \$26.00 per person

Full Cash Bar Service

\$50.00 set-up fee

<i>Beer</i>	<i>Wine</i>	<i>Mixed Drinks</i>	<i>Signature Drink</i>
\$4.00 per draft	\$7.00 per glass	\$7.00 - \$9.00 per glass	priced accordingly per gallon
<i>Standard:</i> Budweiser Bud Light Coors Coors Light Miller Lite Yuengling Lager	<i>Red:</i> Cabernet Sauvignon Pinot Noir <i>White:</i> Pinot Grigio Sauvignon Blanc White Zinfandel	Our apologies, we do not accommodate any drink requiring a blender.	Create a signature mixed drink for your event and call it what you wish.
<i>Rotating:</i> Blue Moon Corona Heineken Labatt Blue Michelob Ultra		<i>Champagne Toast</i> \$3.00 per glass	
<small>*seasonal or micro brews available upon request</small>		<i>Choice of:</i> Martini & Rossi Asti Spumante Cooks or André	

Foxchase has the right to request identification of any individual before serving an alcoholic beverage. Foxchase can refuse an alcoholic beverage to any guest that appears intoxicated or to any guest whom does not have a valid form of identification to prove that they are twenty-one years of age or older. The bar will be closed one half hour prior to guest departure. No "shots" are permitted, only beer, wine, and mixed drinks. Foxchase does not allow any outside food or beverages on the premises. Any guest(s) whom are behaving inappropriately will be asked to leave the premises.

Tasting Stations

Antipasto

Assorted Cured Italian Meats,
Salamis & Prosciutto
with Provolone Cheese,
Roasted Red Peppers & Olives
Served with Crusty Bread & Olive Oil

A Taste of Asia

Seared Chicken Bites
with Ginger, Soy & Spicy Peanut Sauce,
Assorted Steamed & Fried Dumplings
& Vegetarian Spring Rolls
with Sweet Chili Sauce

Global Dips

French Onion Dip,
Spinach & Artichoke Dip,
Baked Brie Wheel en Crute,
Hummus, Bruschetta, Guacamole & Salsa
Served with Assorted Fancy Crackers,
Crostini, Pita Bread & Tortilla Chips

Traditional Standards

Seasonal Fresh Fruits & Berries
with Yogurt Dip
and Artisanal Domestic & Imported
Cheeses with Honey Mustard
Served with Crusty Breads & Crackers

Global Tasting

Dijon & Herb Crusted Salmon Side
with Balsamic Drizzle,
Antipasto Display, Mezze Platter
& Traditional Bruschetta
Served with Crostini & Garlic Bread

Mediterranean Mezze

Hummus, Tzatziki (Greek Yogurt),
Roasted Seasonal Vegetables,
Roasted Peppers, Kalamata Olives,
Feta Cheese & Pita Bread

Philly Cheesesteak

Thinly Sliced Chicken & Beef Steaks,
Fried Onions, Peppers, Cheese Sauce,
Mayonnaise, Ketchup
& Fresh Italian Rolls

Vegetable & Cheese

Assorted Grilled Vegetables
with Ranch & Balsamic Vinaigrette,
Artisan, Domestic & Imported Cheeses with
Honey & Spiced Mustard Dips
Served with Assorted Specialty Crackers

Butlered Hors d'Oeuvres

Signature

Spanakopita

Tomato Bruschetta Crostini
with Balsamic Glaze

Tomato & Mozzarella Caprese Skewers

Spinach & Artichoke Crostini's

Vegetarian Spring Rolls
with Sweet Chili Sauce

Prosciutto Wrapped Asparagus Spears

Crispy Chicken Tenders
with Honey Mustard

Sesame Chicken Bites
with Spicy Peanut Sauce
Baked Stuffed Mushrooms
with Italian Sausage

Italian Sausage Sliders with Basil Aioli

All Beef Franks in Blankets with Dijon Dip

Mini Meatballs in Fra Diavolo Sauce

Premium

Mini Beef Wellingtons

Angus Sirloin Beef Sliders with Sriracha

Beef Tender Tips
with Béarnaise Sauce on Pumpnickel

Chilled Shrimp Cocktail Skewers

Smoked Salmon on Black Bread
with Dill Cream

Bacon Wrapped Scallops
with Horseradish Aioli

BBQ Bacon Wrapped Shrimp
with Horseradish

Crab Imperial Stuffed Mushroom Caps

Baby Crab Cakes with Lemon Aioli

Clams Casino

Mini Grilled Cheese Sandwiches
with Tomato Bisque Shooters

Salad

Signature

Traditional Mixed Greens
with Lemon Poppy Seed
or Balsamic Vinaigrette

Classic Caesar
Anchovies are available
upon request.

Premium

Strawberry Fields
with Chopped Bacon
& Raspberry Vinaigrette

Apple Walnut
with Crumbled Goat Cheese
& Champagne Citrus Vinaigrette

Entrées

Signature Pasta

Four Cheese Lasagna
Topped with Marinara Sauce

Baked Rigatoni Tossed in Marinara Sauce
with choice of Meatballs
or Sweet Italian Sausage

Penne Bravo
with choice of
Grilled Chicken or Grilled Shrimp

V - Pasta Prima Vera
with Assorted Fresh Vegetable Medley
Tossed in Garlic Olive Oil Sauce

Signature Poultry

Grilled Chicken
with Lemon, Garlic, Fresh Herbs & Olive Oil

Chicken Kiev
with Garlic Parmesan, Sour Cream
& Chive Butter Stuffing

Three Cheese Chicken
with Roasted Red Peppers
over Baby Spinach

Signature Meat

Tender Steak
over Sautéed Mushrooms
with Herb Seasoned Steak Butter

Roasted Apple Wood Pork Loin
with Apple Raisin Sauce

Signature Seafood

Panko Encrusted Alaskan Cod
with Lemon Cream Sauce

(Market Price) Grilled Salmon
with Lemon, Garlic, Fresh Herbs & Olive Oil

Premium Pasta

Seafood Mac & Cheese
with Shrimp, Lump Crab
& a Parmesan Crumb Crust

Tortellini with Roasted Salmon & Asparagus
in French Dill Cream Sauce

Premium Poultry

Almond Encrusted Chicken Breast
Stuffed with Brie & Mixed Berry Sauce

Parmesan Crab Stuffed Chicken Breast

Prosciutto Wrapped Asparagus
& Fresh Mozzarella Stuffed Chicken

***Premium Meat* +\$5.00 pp**

Twelve Ounce Slow Roasted Prime Rib
with Horseradish Dill Aioli

Filet Medallions
with Balsamic Red Onion Marmalade,
Gorgonzola & Cabernet Sauce

Filet Oscar
with Crab Imperial, Sautéed Asparagus
& Hollandaise Sauce

***Premium Seafood* +\$3.00 pp**

Sweet Potato Encrusted Salmon
with Sun Dried Cranberries, Apples, Walnuts
& Amaretto Sauce

Flounder Florentine
Stuffed with Lump Crab, Spinach
& Saffron Dill Blanc Sauce

Broiled Lump Crab Cakes with Lemon Aioli

Baked Shrimp
Stuffed with Crab & Lobster Cream Sauce

Starches & Vegetables

Signature

Vegetable Medley
Buttered Green Beans
Roasted Red Bliss Potatoes
Herbed White Rice
Garden Herb Orzo & Wild Rice

Premium

Baked Potato
with Sour Cream & Chives
Pecan Encrusted
Caramel Mashed Sweet Potatoes
Steamed French Green Beans
with Baby Carrots, Herbs
& Sliced Almonds
Sautéed Asparagus with
Brown Sugar Butter & Parmesan

Dessert

Assorted +\$5.25 pp

*Seasonal Changing Variety
which may include:*

Triple Chocolate Cake
Classic Cheesecake
Chocolate Peanut Butter Cup Cake,
Apple Pie
Lemon Meringue Pie
Raspberry Cheesecake
& More

Premium +\$8.50 pp

Choice of One:

Vanilla Crème Brûlée
Chocolate Kahlua Crème Brûlée
Tiramisu
Apple Walnut Cobbler
Bananas Foster
Ricotta Cheesecake
with Strawberries

Although we do not offer any custom cake options we are happy to cut & plate for you. For any outside dessert purchased from a licensed vendor which will be served by Foxchase a cut & plate fee of \$2.00 per person plus 6% PA sales tax applies. Aside from dessert from a licensed vendor no other outside food or beverage is allowed.

For a list of our recommended Bakeries see our Wedding Info packet.