

2019

Wedding Menu

25
YRS

GOLF CLUB

Bronze

\$67.00 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

One Hour

Stationary Tasting Station

Select One Tasting Station

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Signature

Entree

Select
Two Signature
Entrées

Starches &
Vegetables

Select
Two Signatures

Silver

\$62.00 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

One Hour

Stationary Tasting Station

Select One Tasting Station

Fresh Baked
Bread

Assortment of
Rosemary
Sun-dried Tomato
& Roasted Onion

Salad

Select
One Signature

Entree

Select
One Signature
Entrée

Starches &
Vegetables

Select
Two Signatures

Gold

\$73.00 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

\$77.00 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> \$13.00 per person	<i>Two Hours</i> \$14.00 per person
<i>Three Hours</i> \$16.00 per person	<i>Four Hours</i> \$18.00 per person

Full Open Bar

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

<i>One Hour</i> \$18.00 per person	<i>Two Hours</i> \$21.00 per person
<i>Three Hours</i> \$23.00 per person	<i>Four Hours</i> \$25.00 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	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>White:</i> Pinot Grigio Sauvignon Blanc White Zinfandel	<i>Champagne</i> <i>Toast</i> \$3.00 per glass	
*seasonal or micro brews available upon request		<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.

Hors d'Oeuvre

Butlered

Signature

Choice of:

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 or Hot Sauce

Sesame Chicken Bites with Ginger, Soy, & 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

Choice of:

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

Station

Stationary Hors d'Oeuvres

Antipasto

Featuring Cured Italian Meats, Salamis, & Prosciutto
Provolone Cheese, Roasted Peppers, & Olives
served with Crusty Bread & Olive oil

Traditional Standards Tasting Station

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

Vegetable & Cheese Display with Assorted Dips

Assorted Grilled Vegetables with Ranch Dressing & Basil Balsamic Vinaigrette
Assorted Domestic & Imported Cheeses with Honey & Spiced Mustard Dips
Assorted Specialty Crackers

A Taste of Asia Station

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

Station

Stationary Hors d'Oeuvres Continued

Global Dips Station

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

Philly Cheese Steak

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

Mediterranean Mezze Station

House Made Hummus
Tzatziki (Greek Cucumber Yogurt)
Roasted Seasonal Vegetables
Roasted Peppers
Kalamata Olives
Feta Cheese
Pita Bread

Global Tasting Station

Dijon & Herb Encrusted Salmon Side with Balsamic Drizzle
Antipasto Display Featuring Cured Meats, Salamis, Sausages, & Cheeses
Mezze Platter with Roasted Garlic Hummus, Dolmas, & Grilled Pita
Traditional Bruschetta with Crostini & Garlic Bread

Salad

Signature

Traditional Mixed Greens
with Lemon Poppy Seed
or Balsamic Vinaigrette

Classic Caesar
with Crisp Romaine
& Shredded Parmesan
Anchovies are available
upon request.

Premium

Strawberry & Walnut Spinach
with Raspberry Vinaigrette

Apple Walnut
with Spring Mix
Goat Cheese
& Champagne Citrus Vinaigrette

Starch & Vegetable

Signature

Vegetable Medley

Buttered Green Beans

Rigatoni Marinara

Roasted Red Bliss Potatoes

Herbed White Rice

Garden Herb Orzo & Wild Rice

Little Dickey Q Penne Mac & Cheese

Little Dickey Q Baked Beans

Premium

Baked Potato
with Sour Cream & Chives

Pecan Encrusted
Caramel Mashed Sweet Potatoes

Steamed French Green Beans
with Baby Carrots, Herbs,
& Sliced Almonds Double Stuffed
with Onions, Bacon, & Cheese

Sautéed Asparagus with
Brown Sugar Butter & Parmesan

Entrée

Signature Pasta Entrées

Four Cheese Lasagna with Marinara Sauce
Rigatoni Marinara with House Made Meatballs
Penne Bravo with Grilled Chicken or Grilled Shrimp

Premium Pasta Entrées

Seafood Macaroni & Cheese with Shrimp, Lump Crab, Rotini & Parmesan
Tortellini with Roasted Salmon & Asparagus in French Dill Cream Sauce

Signature Poultry Entrees

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

Premium Poultry Entrées

Almond Encrusted Chicken Breast Stuffed with Brie & Mixed Berry Sauce
Parmesan Crab Stuffed Chicken Breast
Prosciutto Wrapped Asparagus & Fresh Mozzarella Stuffed Chicken

Signature Meat Entrées

Tender Steak over Sautéed Mushrooms with Herb Seasoned Steak Butter
Roasted Applewood Pork Loin with Apple Raisin Sauce
Little Dickey Q Pulled Pork with Assorted BBQ Sauces
Little Dickey Q Smoked Brisket with Assorted BBQ Sauces

***Premium Meat Entrées* +\$5.00 per person**

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

Entrée

Entrées Continued

Signature Seafood Entrées

Panko Encrusted Alaskan Cod with Lemon Cream Sauce
(Market Price) Grilled Salmon with Lemon, Garlic, Fresh Herbs, & Olive Oil

***Premium Seafood Entrées* +\$3.00 per person**

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

Signature Combination Entrées +\$3.00 per person

Lemon & Herb Grilled Chicken Breast & Signature Crab Cake with Lemon Aioli
Lemon & Herb Grilled Chicken Breast & Maple Glazed Salmon

***Premium Combination Entrées* +\$5.00 per person**

Petite Filet & Crab and Shrimp Tower with Herb Seasoned Melted Butter
Petite Filet & Signature Crab Cake with Lemon Aioli
Petite Filet & Crab Imperial Stuffed Shrimp with Lobster Cream Sauce

Vegetarian

Pasta Prima Vera with Assorted Fresh Vegetable Medley
tossed in Garlic Olive Oil Sauce
topped with a Grilled Portobello Mushroom

**We do also accommodate Gluten Free and Nut Allergies,
as well as any other food allergy.**

Dessert

Signature

\$5.00 per person

*Seasonal Changing Variety
which may include:*

Triple Chocolate Cake

Classic Cheesecake

Chocolate Peanut Butter Cup Pie

Apple Pie

Lemon Meringue

Raspberry Cheesecake

& More

Premium

\$8.00 per person

Choice of One:

Vanilla Crème Brulee

Chocolate Kahlua Crème Brulee

Tiramisu

Apple Walnut Cobbler

Bananas Foster

& Ricotta Cheesecake
with Strawberries

Wedding Cake

Please note, we no longer include Wedding Cakes in our packages.
However, we will be happy to cut, plate, and serve your cake.

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

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