

Foxchase



2018

WEDDING MENU



GOLF CLUB

BRONZE

\$85 PP

Buffet Package

*Buffet Dinner Service with China, Glassware, Linens & Centerpieces Included;
Coffee, Tea, and Soda Included*

Three Hours of Open Beer & Wine Bar

Cash Bar with House Liquors

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

Main Entrees

Select Two Signature Entrees

Starches & Vegetables

Select Two Signatures

Wedding Cake

Personalized Cake by Wendi's Cakes

SILVER

\$80 PP

Full- Service Package

*Sit-Down Dinner Service with China, Glassware, Linens & Centerpieces Included;
Coffee, Tea, and Soda Included*

Three Hours of Open Beer & Wine Bar

Cash Bar with House Liquors

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

Main Entree

Select One Signature

Starches & Vegetables

Select Two Signatures

Wedding Cake

Personalized Cake by Wendi's Cakes

GOLD

\$96 PP

Full- Service Package

*Sit-Down Dinner Service with China, Glassware, Linens & Centerpiece Included;
Coffee, Tea, and Soda Included*

Four Hours of Open Beer & Wine Bar

Cash Bar With House Liquors

Champagne Toast

One Hour

Butlered Hors D' Oeuvres

*Select Two Premium and
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

Main Entrees

Select One Premium and One Signature Entree

Starches & Vegetables

Select One Premium and One Signature

Ceremonial Wedding Cake

Personalized Cake by Wendi's Cakes

Signature Dessert Bar

DIAMOND

\$113 PP

Full- Service Package

*Sit-Down Dinner Service with China, Glassware, Linens & Centerpiece Included;
Coffee, Tea, and Soda Included*

Four Hours of Open Bar

With Premium Liquors

Champagne Toast

Specialty Cocktail

One Hour

Butlered Hors D' Oeuvres

*Select Two Premium and Three Signature
Hors D' Oeuvres*

One Hour

Stationary Tasting Station

Select Two Tasting Stations

Fresh Baked Bread

Assortment of Rosemary, Sun-dried Tomato, & Roasted Onion

Salad

Select One Premium or Signature

Main Entrees

Select Up to One Premium and Two Signature Entrees

Starches & Vegetables

Select One Premium and One Signature

Ceremonial Wedding Cake

Personalized Cake by Wendi's Cakes

Premium Dessert Bar

SALADS

Signature

Choice of One

Traditional Mixed Greens with Balsamic or Lemon Poppyseed Dressing

Classic Caesar with Romaine, Parmesan, & Anchovies

Premium

Choice of One

Strawberry & Walnut Spinach with Raspberry Vinaigrette

*Goat Cheese & Apple Walnut Spring Mix with
Champagne Citrus Vinaigrette*

Butlered

HORS D' OEUVRES

Signature

Choice of:

Spanakopita

Tomato Bruschetta Crostini with Balsamic Glaze

Tomato & Mozzarella Caprese Skewers

Spinach & Artichoke Crostinis

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 Bearnaise 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

STATIONARY HORS D'OEUVRES

Antipasto Station

Featuring Cured Italian Meats, Salamis, and Prosciutto
With Provolone Cheese, Roasted Peppers, Olives
Served with Crusty Bread and Olive Oil

Traditional Standards Tasting Station

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

Vegetable & Cheese Display with Assorted Dips

Assorted Grilled Fresh Vegetables with Ranch Dressing & Basil Balsamic Vinaigrette
Artisan, 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 and Dipping Sauces

STATIONARY HORS D' OEUVRES

Continued

Global Dips Station

French Onion Dip

Spinach & Artichoke Dip

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 Cheesesteak Station

Thinly Sliced Chicken and Beef Steaks

Fried Onions, Peppers, and Cheese Sauce

Mayonnaise and 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 and Herb-Encrusted Salmon Side with Balsamic Drizzle

Antipasto Display Featuring Cured Meats, Salamis, Sausages and Cheeses

Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita

Traditional Bruschetta with Crostini and Garlic Bread

ENTREES

Signature Pasta Entrees

House-Made 4-Cheese Lasagna with Marinara Sauce
Rigatoni Marinara with Hand-Made Meatballs for Italian Sausage
Penne Bravo with Grilled Chicken or Grilled Shrimp

Premium Pasta Entrees

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

Signature Poultry Entrees

Grilled Chicken with Lemon, Garlic, Fresh Herbs, & Olive Oil
Chicken Kiev with Garlic, Parmesan, Sour Cream & Chives Butter Stuffing
Three Cheese Chicken with Roasted Red Peppers over Baby Spinach

Premium Poultry Entrees

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

Signature Seafood Entrees

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

ENTREES

Premium Seafood Entrees +\$3 PP

Sweet Potato Encrusted Salmon with Sun Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
Flounder Florentine Stuffed with Lump Crab Meat & Spinach with Saffron-Dill Beurre Blanc Sauce
Broiled Lump Crab Cakes with Lemon Aioli
Baked Shrimp Stuffed with Crab Meat with Lobster Cream Sauce

Signature Meat Entrees

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
Tender Steak Over Sauteed Mushrooms Topped with Herb-Seasoned Steak Butter
Roasted Apple-Wood Pork Loin with Apple Raisin Sauce

Premium Meat Entrees +\$5 PP

12oz Slow-Roasted Prime Rib with Horseradish Dill Aioli
Filet Medallians with Balsamic Red Onion Marmalade, Gorgonzola, & Cabernet Sauce
Filet Oscar with Crab Imperial, Sauteed Asparagus, & Hollandaise Sauce

Signature Combo Entrees +\$3 PP

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

Premium Combo Entrees +\$5 PP

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

STARCHES & VEGETABLES

Signature

Vegetable Medley
Buttered Green Beans
Rigatoni Marinara
Roasted Red Bliss with Garlic
Herbed White Rice
Garden Herb Orzo & Wild Rice
Rotini Alfredo

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, and Cheese
Sautéed Asparagus with Brown Sugar Butter & Parmesan
Duchess Potato
Penne A La Vodka

DESSERT BAR

Signature

Whoopie Pies

Fudge Brownies

Cookie Bites

Lemon Squares

Assorted Candies

Premium

Fine Chocolate Truffles

Mini Torte Cakes

Cheesecake Bites

2oz Cupcakes

Assorted Cookies

Assorted Candies