



2016-2017 BANQUET MENU

10050 Robert Trent Jones Parkway, Trinity, FL 34655

(727) 376-6333 • (800) 943-1902

www.FoxHollowGolfClub.com • www.facebook.com/FoxHollowGolfClub

Executive Chef, Mark Ruiz • Banquet Director, Joseph Manna

BREAKFAST & BRUNCH

Continental Breakfast

\$7.95/per person

Fruit Salad • Mini Danishes & Muffins

Bagels, Croissants

Assorted Jams, Cream Cheese and Butter

Orange Juice, Iced Tea, Regular and Decaf Coffee

Trinity Breakfast Buffet

\$11.95/per person

Sliced Fresh Fruit Platter • Scrambled Eggs

Muffins and Mini Danishes

Crisp Pecanwood Bacon and Sausage • Home Fries

Orange Juice, Iced Tea, Regular and Decaf Coffee

Legends Brunch

\$16.95/per person (minimum of 30 guests)

Sliced Fresh Fruit • Trinity House Salad

Crisp Pecanwood Smoked Bacon & Sausage • Scrambled Eggs

Lemoncello Chicken Française • Mini Danishes and Bagels

Home Fries • Chef's Vegetable Medley

Assorted Jams, Cream Cheese & Butter

Orange Juice, Iced Tea, Regular and Decaf Coffee

Enhancements

Sparkling Mimosa / \$3.5pp

Eggs Benedict / \$2pp

Smoked Salmon Display / \$3.5pp

Trinity Pasta or Potato Salad / \$1.5pp

Omelette Station / \$3.5pp (\$35 Chef Attendant Fee)

Oven Roasted Turkey or Honey Ham Carving Station / \$6.5pp
(\$35 Chef Attendant Fee)

LUNCH BUFFET

Deli Board

\$13.50/per person

Salads

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

Italian Pasta Salad

Chunky Chicken Salad

Boar's Head

Deli Meats & Cheese

Ovengold® Turkey

SmokeMaster Beechwood Smoked™ Black Forest Ham

42% Lower Sodium Provolone Cheese

American Cheese

Accompaniments

Bakery Fresh Bread

Leaf Lettuce

Sliced Tomatoes

Sliced Red Onions

Pickle

Chips

Dessert

Cookies and Brownies

Beverage Service

Freshly Brewed Coffee and Iced Tea

LUNCH BUFFET

Assorted Wraps

\$16.50/per person

To Begin (Choose Two)

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

Trinity New Potato Salad

House Crispy Potato Chips

Soup du Jour

Main (Choose Three)

Grilled Chicken Caprese

roasted tomato, fresh mozzarella, basil, artisan lettuce

Turkey & Avocado

smoked bacon, garlic aioli, smoked cheddar, lettuce and tomato

Roasted Portobello

zucchini squash, tomatoes, peppers, goat cheese, basil pesto aioli

Ham & Swiss

roasted tomato, mayo, spinach, roasted peppers

Pulled Pork

avocado, salsa, jack cheese and chipotle crema

Chunky Chicken Salad

bacon, swiss, lettuce & tomato

Roasted Beef

caramelized onions, rosemary aioli, cheddar, romaine and roasted tomatoes

Dessert

Cookies and Brownies

Beverage Service

Freshly Brewed Coffee and Iced Tea

LUNCH & DINNER BUFFET

Buffet Option 1

\$19.95/per person • 30 Person Minimum

To Begin

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

Main (Choose Two)

Trinity Chicken

artichoke and sundried tomatoes in lemon butter sauce

Herb Crusted Beef Medallions

all natural beef, green peppercorn sauce, roasted shallots

Bourbon BBQ Pork Chop

grilled, glazed in Jack Daniels bourbon bbq sauce

Stuffed Flounder

crab and shrimp stuffing, snipped chives, lemon beurre blanc

Chicken Caprese

fresh basil, roma tomato, fresh mozzarella, balsamic reduction

Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes
or Rice Pilaf or Herbed Risotto

Freshly Baked Dinner Rolls with Whipped Butter

Dessert

Key Lime Pie

New York Style Cheesecake

Beverage Service

Freshly Brewed Coffee and Iced Tea

LUNCH & DINNER BUFFET *continued*

Buffet Option 2

\$26.95/per person • 30 Person Minimum

To Begin

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

or
Caesar Salad

Main (Choose Three)

Trinity Chicken

artichoke and sundried tomatoes in lemon butter sauce

Herb Crusted Filet Medallions

all natural beef, green peppercorn sauce, roasted shallots

Salmon

blackened, grilled or poached, chef's choice of sauce

Bourbon BBQ Pork Chop

grilled, glazed in Jack Daniels bourbon bbq sauce

Stuffed Flounder

crab and shrimp stuffing, snipped chives, lemon beurre blanc

Chicken Parmesan

parmesan crusted, fresh mozzarella, herbs, legends marinara

Bone In Braised Short Ribs

demi glace, carrots, celery and onions

Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf

Freshly Baked Dinner Rolls with Whipped Butter

Dessert

Key Lime Pie

Chocolate Cake

New York Style Cheesecake

Beverage Service

Freshly Brewed Coffee and Iced Tea

Plated Option 1

Also Available as Dual Plated

\$18.95/per person

First

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

or

Caesar Salad

Main (Choose Two)

Trinity Chicken

artichoke and sundried tomatoes in lemon butter sauce

Chicken Marsala

sautéed mushrooms, shallots, rich marsala glaze

Herb Roasted Pork Chop

chargrilled, caramelized apples, red onion confit

Marinated Beef Medallions

all natural beef, roasted shallot glaze

Steak Tips Au Poivre

cracked black peppercrust, roasted peppers, pan gravy

Grilled Tuscan Vegetable Stack

marinated vegetables, pesto cappellini, tomato gratin

Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf

Freshly Baked Dinner Rolls with Whipped Butter

Dessert

Key Lime Pie OR

New York Style Cheesecake OR

Chocolate Cake

Beverage Service

Freshly Brewed Coffee and Iced Tea

Plated Option 2

\$24.95/per person

First

Charcuterie Board

cured meats, imported and domestic cheeses, seasonal fruit, rustic crackers

Salad

Legends House Salad

*mixed greens, tomatoes, cucumbers, croutons, cheddar jack,
with chef's specialty dressing*

Main (Choose Two)

Grilled Bistro Filet of Beef

all natural au jus, horseradish crusted, gorgonzola

Prime Pork Tenderloin Medallions

mild house cajun spices, grilled pineapple salsa

Blackened Mahi Mahi (or Grilled)

house cajun spices, pineapple salsa

Stuffed Flounder

crabmeat stuffing, snipped chives, lemon beurre blanc

Vegetable Tetrazzini Sauté

*sherry mushroom sauce, sundried tomatoes, fresh basil, peas,
roasted baby vegetables, shaved parmesan, mezzis rigatoni*

Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf

Freshly Baked Dinner Rolls with Whipped Butter

Dessert

Key Lime Pie OR

New York Style Cheesecake OR

Chocolate Suicide Cake

Beverage Service

Freshly Brewed Coffee and Iced Tea

Plated Option 3

\$36.95/per person

First

Trinity Lobster Bisque

rich and creamy lobster stock reduction with a touch of sherry wine and lobster meat

Salad (choose one)

Legends Caesar Salad

crisp romaine, house croutons, parmesan, tomatoes, house caesar dressing

Petite Trinity Cob Salad

cheddar, smoked turkey, avocado, carrots, red onion, fresh greens, house white balsamic vinaigrette

Main (Choose Three)

Trinity Cordon Bleu

herbed crumb crusted statler breast of chicken stuffed with parmesan ham and brie, roasted garlic bechamel

Slow Roasted Prime Rib of Beef

12oz angus beef, fresh horseradish cream and au jus

Rum Glazed Prime Pork Loin

rum glaze, grilled pineapple salsa, smoked bacon

Grilled Tuscan Vegetable Stack

marinated vegetables, pesto cappellini, tomato gratin

Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf

Freshly Baked Dinner Rolls with Whipped Butter

Dessert

Chocolate Molten Cake with Vanilla Bean Ice Cream

Beverage Service

Freshly Brewed Coffee and Iced Tea

BUILD YOUR OWN COCKTAIL PARTY

Hors D'oeuvres

Butler Passed Service Available

\$65 per 50 pieces

Jalapeño Poppers

Mini Assorted Quiche

Mini Chicken Cordon Bleu with Raspberry Sauce

Meatballs (choice of Swedish, Marinara or Sweet and Sour)

Sausage or Spinach Stuffed Mushrooms

Thai Chile Sesame Chicken

\$100 per 50 Pieces

Spring Rolls with Thai Chile Sauce

Crab Stuffed Mushroom Caps

Bruschetta Buffalo Mozzarella on Crostini

Prosciutto Wrapped Fresh Mozzarella

\$150 per 50 pieces

Jumbo Shrimp Cocktail

Scallops Wrapped in Bacon

Brie and Raspberry En Crouté

Mini Beef Wellington

Beef Carpaccio

Prosciutto Wrapped Shrimp

Ahi Tuna and Wonton Crisp

BUILD YOUR OWN COCKTAIL PARTY *continued*

Stationary Hors D'oeuvres

Priced Per Person. Minimum 30 Guests

Imported Domestic Cheese Display / \$3.5

cheddar, smoked Gouda, provolone and swiss with rustic crackers

Fresh Seasonal Fruit Display / \$3

Tuscan Antipasto & Charcuterie Board / \$6.50 per person

grilled marinated vegetables, cured meats, cheeses, crusty breads, crackers, olives, bread sticks, ginger apricot marmalade

Pineapple Tree / \$3.5

add \$3.50 for cheese

add \$3.00 for fruit

add \$6.50 for cured meats

Fresh Garden

Vegetable Crudité / \$2.5

Baked Brie En Crouté / \$2.5

gourmet crackers, crostinis

Hot Spinach &

Artichoke Dip / \$2.5

toasted pita rounds

Bruschetta / \$3.5

garlic crostinis, shaved parmesan

Stations

(30 Person Minimum)

Stir Fry Station

\$12.95/per person (\$35 Attendant Fee)

napa cabbage, onion, shiitake mushrooms, broccoli, carrots, celery and red peppers. choice of two meats: chicken, pork, beef, shrimp, jasmine rice or lo mein. three sauces: peanut sauce, teriyaki sauce and szechuan sauce

Pasta Sauté Station

\$10.95/per person (\$35 Attendant Fee)

featuring selections of your favorite pastas, sauces, cheeses and other traditional accompaniments

Carving Station

(\$35 Attendant Fee) Select One

Glazed Hardwood Smoked Ham

\$6.00/per person

grilled pineapple salsa

Roast Loin of Pork

\$6.00/per person

caramelized red onion jam

Roasted Breast of Turkey

\$6.00/per person

cranberry compote and gravy

Prime Rib of Beef

\$12.00/per person

fresh horseradish cream and au jus

Notes:

Questions? Contact Us:

Banquet Director, Joseph Manna ex 3 (727) 376-6333 • (800) 943-1902

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