



# 2017-2018 BANQUET MENU

10050 Robert Trent Jones Parkway, Trinity, FL 34655

(727) 376-6333 • (800) 943-1902

[www.FoxHollowGolfClub.com](http://www.FoxHollowGolfClub.com) • [www.facebook.com/FoxHollowGolfClub](http://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*

Roasted Pork Loin

*with Lemon Caper Sauce*

Herb Crusted Beef Medallions

*all natural beef, green peppercorn  
sauce, roasted shallots*

Stuffed Flounder

*crab and shrimp stuffing, snipped  
chives, lemon beurre blanc*

Chicken Marsala

*sautéed mushrooms, shallots, rich  
marsala glaze*

Chicken Caprese

*fresh basil, roma tomato,  
fresh mozzarella, balsamic reduction*

### Vegetarian Selection

Vegetable Stir Fry *or* Pasta Primavera

### Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf or  
Herbed Risotto or Scalloped Potatoes or Au Gratin Potatoes or Steamed  
Broccoli with White Cheddar Cheese Sauce  
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*

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### Buffet Option 2

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\$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*

Chicken Marsala

*sautéed mushrooms, shallots,  
rich marsala glaze*

Herb Crusted

Filet Medallions

*all natural beef, green peppercorn sauce,  
roasted shallots*

Stuffed Flounder

*crab and shrimp stuffing, snipped  
chives, lemon beurre blanc*

Salmon

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

Chicken Parmesan

*parmesan crusted,  
fresh mozzarella, herbs,  
legends marinara*

Roasted Pork Loin

*with Lemon Caper Sauce*

#### Vegetarian Selection

Vegetable Stir Fry *or* Pasta Primavera

#### Accompaniments

Chef's Vegetable Medley  
(and Choice Of)

Whipped New Potatoes *or* Oven Roasted Potatoes *or* Rice Pilaf *or*  
Herbed Risotto *or* Scalloped Potatoes *or* Au Gratin Potatoes *or* Steamed

Broccoli with White Cheddar Cheese Sauce

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

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## Plated Option 1

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Also Available as Dual Plated

\$18.95/per person (20 person minimum)

### 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*

Marinated Beef Medallions

*all natural beef, roasted shallot glaze*

Roasted Pork Loin

*with Lemon Caper Sauce*

Filet Tips Au Poivre

*cracked black peppercrust,  
roasted peppers, pan gravy*

Grilled Tuscan Vegetable Stack

*marinated vegetables, pesto cappellini,  
tomato gratin*

### Vegetarian Selection

Vegetable Stir Fry *or* Pasta Primavera

### Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf or  
Herbed Risotto or Scalloped Potatoes or Au Gratin Potatoes or Steamed  
Broccoli with White Cheddar Cheese Sauce  
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

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## Plated Option 2

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\$24.95/per person (20 person minimum)

### 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*

### Vegetarian Selection

Vegetable Stir Fry *or* Pasta Primavera

### Accompaniments

Chef's Vegetable Medley

(and Choice Of)

Whipped New Potatoes or Oven Roasted Potatoes or Rice Pilaf or  
Herbed Risotto or Scalloped Potatoes or Au Gratin Potatoes or Steamed

Broccoli with White Cheddar Cheese Sauce

Freshly Baked Dinner Rolls with Whipped Butter

### Dessert

Key Lime Pie OR

New York Style Cheesecake OR

Dutch Apple Pie A la mode

### Beverage Service

Freshly Brewed Coffee and Iced Tea



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## Plated Option 3

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\$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 Cobb 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 or Herbed Risotto or Scalloped Potatoes or Au Gratin Potatoes or Steamed Broccoli with White Cheddar Cheese Sauce  
Freshly Baked Dinner Rolls with Whipped Butter

### Dessert

NY Cheesecake with Strawberries OR Red Velvet Cake OR Dutch Apple Pie A la mode

### Beverage Service

Freshly Brewed Coffee and Iced Tea

# BUILD YOUR OWN COCKTAIL PARTY

## Hors D'oeuvres

Butler Passed Service Available

Available for Additional Fee Speak to your Banquet Director for Pricing

**\$65 per 50 pieces**

Jalapeño Poppers

Mini Assorted Quiche

Mini Chicken Cordon Bleu with Honey Mustard

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

Sausage or Spinach Stuffed Mushrooms

Thai Chile Sesame Chicken

Pork Pot Stickers

**\$100 per 50 Pieces**

Spring Rolls with Thai Chile Sauce

Crab Stuffed Mushroom Caps

Bruschetta Buffalo Mozzarella on Crostini

Proscuitto Wrapped Fresh Mozzarella

Mini Crab Cakes

**\$150 per 50 pieces**

Jumbo Shrimp Cocktail

Scallops Wrapped in Bacon

Brie and Raspberry En Crouté

Mini Beef Wellington

Beef Carpaccio

Proscuitto Wrapped Shrimp

Ahi Tuna and Wonton Crisp

## BUILD YOUR OWN COCKTAIL PARTY *continued*

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### Stationary Hors D'oeuvres

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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*

Hot Spinach &  
Artichoke Dip / \$2.5  
*toasted pita rounds*

Fresh Garden

Vegetable Crudité / \$2.5  
Baked Brie En Crouté / \$2.5  
*gourmet crackers, crostinis*

Bruschetta / \$3.5  
*garlic crostinis, shaved parmesan*

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### Stations

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(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*

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### Carving Station

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(\$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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