



# ON THE ROCKS

## AT FOX HOPYARD

### 2011-2012 Banquet Menu

1 Hopyard Road • East Haddam, CT 06423  
Phone: 860.434.6644 • Fax: 860.434.3504  
[www.golfthefox.com](http://www.golfthefox.com)



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Breakfast & Brunch

---

---

### Continental Breakfast

10.95/per person

---

---

Sliced Fresh Fruit Platter  
Mini Danishes  
Bagels, Muffins & Toasting Breads  
Toasted Granola  
Greek Yogurt  
Assorted Jams, Cream Cheese & Butter  
Juices, Tea, Regular & Decaf Coffee

### Brunch

34.95/per person

---

---

Fresh Fruit & Cheese Display  
Selection of Chilled Salads  
Mini Danishes, Bagels, Muffins & Toasting Breads  
Toasted Granola  
Scrambled Eggs  
Scrambled Eggs with fresh Vegetables & Cheese  
Bacon & Sausage  
Eggs Benedict  
Sautéed Seasonal Vegetables  
Whipped Potatoes  
Grilled Steak Tips with Green Peppercorn Sauce  
Lemoncello Chicken Francaise  
Steamed Sole Fillets with Lobster Beurre Blanc  
Homefries  
French Toast  
Greek Yogurt  
Assorted Jams, Cream Cheese & Butter  
Juices, Tea & Regular & Decaf Coffee

### Breakfast

14.95/per person

---

---

Sliced Fresh Fruit Platter  
Mini Danishes, Bagels, Muffins & Toasting Breads  
Toasted Granola  
Scrambled Eggs  
Bacon & Sausage  
Homefries  
French Toast or Pancakes  
Greek Yogurt  
Assorted Jams, Cream Cheese & Butter  
Juices, Tea, Regular & Decaf Coffee

### Breakfast/Brunch Combination

21.95/per person

---

---

Sliced Fresh Fruit Platter  
Mini Danishes, Bagels, Muffins & Toasting Breads  
Toasted Granola  
Scrambled Eggs  
Bacon & Sausage  
Homefries  
Pancakes  
Chicken Piccata with Tomato-Caper Remoulade  
Sliced Roasted Country Ham  
Assorted Jams, Cream Cheese & Butter  
Juices, Tea, Regular & Decaf Coffee



ON THE ROCKS  
AT FOX HOPYARD

## Assorted Wrap Luncheon & Barbeques

### Assorted Wraps

15.95/per person

#### To Begin

(Choose Two)

**Mixed Greens Salad**

**House-Made Potato Chips**

**Soup du Jour**

**Country Style Potato Salad**

#### Wraps

(Choose Three)

**Grilled Chicken Caprese**

roasted tomato, mozzarella, basil, artisan lettuce

**Turkey & Avocado**

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

**Roasted Portobello**

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

**Ham & Swiss**

roasted tomato mayo, spinach, roasted peppers

**Pulled Pork**

avocado salsa, jack cheese and chipotle crema

**Thai Chicken Salad**

fresh peppers, cilantro, golden raisins & tat soi greens

**Roasted Beef**

caramelized onions, rosemary aioli, cheddar, romaine & roasted tomato

#### Dessert

**Freshly Baked Cookies & Brownies**

### Backyard Barbeque

20.95/per person

#### Entrées

**Grilled Barbequed Chicken**

**Steamed Hot Dogs**

**Grilled Hamburgers**

**Grilled Cheese Burgers**

#### Accompaniments

**Mixed Greens Salad**

**Fresh Sliced Fruit**

**Potato or Pasta Salad**

**Coleslaw**

**Baked Beans**

with appropriate condiments

#### Dessert

**Freshly Baked Cookies & Brownies**

### Texas Barbeque

32.95/per person

#### To Begin

**Fresh Greens Salad**

**Fresh Sliced Fruit**

#### Entrées

**Slow Roasted Chicken**

**Barbequed Pork Ribs**

**Pulled Braised Beef Brisket**

**Steamed Hot Dogs**

**Grilled Hamburgers**

**Grilled Cheese Burgers**

#### Accompaniments

**Potato or Pasta Salad**

**Cornbread**

**Coleslaw**

**Baked Beans**

with appropriate condiments

#### Dessert

**Freshly Baked Cookies & Brownies**



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Lunch & Dinner Buffet

---

---

### Buffet Option I

24.95/per person

---

#### To Begin

Soup du Jour

Mixed Greens Salad

#### Entrées

(Choose Two)

**Grilled Steak Tips**

with Wild Mushroom Sauce

**Sliced Roasted Top Round of Beef**

with Roasted Onions & Jus

**Grilled Chicken**

with Roasted Tomato Pesto

**Chicken Francaise**

with Lemoncello Beurre Blanc

**Baked Codfish**

Champagne Butter Sauce

**Seared Loin of Pork**

with Crushed Apple Chutney

**Grilled Vegetable Lasagna**

**Baked Penne Primavera**

**Rigatoni with Vegetable Bolognese**

#### Accompaniments

**Whipped Yukon Gold Potatoes or Potato Salad**

**Sautéed Seasonal Vegetable**

**Toasted Sweet Rolls with whipped butter**

#### Dessert

**Pastry Chef's Choice of Dessert**

### Buffet Option II

33.95/per person

---

#### To Begin

Soup du Jour

Mixed Greens Salad

#### Entrées

(Choose Three)

**Grilled Steak Tips**

with Wild Mushroom Sauce

**Sliced Roasted Top Round of Beef**

with Roasted Onions & Jus

**Grilled Chicken**

with Roasted Tomato Pesto

**Chicken Francaise**

with Lemoncello Beurre Blanc

**Seared Loin of Pork**

with Crushed Apple Chutney

**Baked Codfish**

Champagne Butter Sauce

**Grilled Pork Medallions**

with Calvados Jus

**Grilled Vegetable Lasagna**

**Baked Penne Primavera**

**Rigatoni with Vegetable Bolognese**

**Steamed Sole Fillets**

with Lemon Beurre Blanc

**Truffle Mac & Cheese**

#### Accompaniments

**Whipped Yukon Gold Potatoes or Potato Salad**

**Sautéed Seasonal Vegetable**

**Toasted Sweet Rolls with whipped butter**

#### Dessert

**Pastry Chef's Choice of Dessert**



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Plated Lunch & Dinner

---

---

### Plated Option I

20.95/per person

---

---

#### To Begin

Soup du Jour

- OR -

Mixed Greens Salad with Fresh Vegetable Julienne

#### Entrées

(Choose Three, Served with Artisan Bread & Whipped Butter)

**Grilled Steak Tips**

with wild mushroom sauce, whipped potatoes & garlicky spinach

**Pan Roasted Filet Medallions**

with brandy glaze, roasted fingerlings & green beans

**Grilled Southwestern Chicken**

spicy avocado Alfredo sauce, rice pilaf and sautéed vegetables

**Lemon Cello Chicken Francaise**

herbed risotto, and asparagus

**Grilled Pork Loin**

orange horseradish sauce, herbed polenta and broccoli

**Baked Codfish**

with lobster Newberg sauce, rice pilaf and green beans

**Flounder Francaise**

with crab meat, lemon butter, garlic whipped potatoes and seasonal vegetables

**Grilled Vegetable Terrain**

with Portobello Mushroom Marinara

**Pesto Pasta Primavera**

#### Dessert

Flourless Chocolate Torte

- OR -

Apple Crisp

### Plated Option II

36.95/per person

---

---

#### To Begin

Soup du Jour

- OR -

Mixed Greens Salad with Fresh Vegetable Julienne

#### Entrées

(Choose Three, Served with Chef's Choice of Starch & Vegetables)

**Grilled Cowboy Steak**

gorgonzola & pancetta topping

**Cast Iron Blackened Filet Medallions**

black truffle butter

**Crusted Codfish Fillet**

horseradish & potato crust, lemon oil

**Pan Roasted Salmon**

sauce Charon, chive oil

**Sole Francaise**

with chunk lobster, lemon beurre blanc

**Grilled Pork Chop**

red onion jam, smoked bacon jus

**Chicken Francaise**

with lemon caper butter

**Grilled Center Cut Swordfish**

sundried tomato & brown sugar butter

**Grilled Pesto Chicken**

arugula pesto cream

**Grilled Vegetable Terrain**

with Portobello Mushroom Marinara

**Pesto Pasta Primavera**

#### Dessert

(Choose One)

Flourless Chocolate torte

Vanilla Crème Brulee

Apple Crisp

Raspberry Mousse



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Build Your Own Cocktail Party

---

---

---

### Butler Passed Hors D'oeuvres

---

Priced per 50 pieces. Choice of 4 at \$16 per person (\$1 upcharge per guest for Lobster Quesadilla)

**Assorted Crostini / \$75**

**Mini Lobster Quesadillas / \$150**

**Spanakopita / \$100**

**Scallops Wrapped in Bacon / \$120**

**Chicken or Beef Satay / \$105**

**Pulled Pork Sliders / \$110**

**Thai Crab Salad Cones / \$125**

**Seared Tuna Crisps with Wakame  
& Spicy Edamame Puree / \$115**

**Beef Crostini with Chives & Alouette Cheese / \$110**

**Mini Wasabi Pancakes with Tobiko  
& Mango Brunnoise / \$90**

**Poached Green Lip Mussels with Curried Coconut  
& Pineapple Salsa / \$110**

**Mini Crab Cakes with Chipotle Aioli / \$120**

**Shrimp (or) Chicken Potstickers with a Roasted Pepper  
& Miron Coulis / \$95**

**Grilled Seafood Stuffed Portobello Roulades / \$115**

---

### Stationary Hors D'oeuvres

---

Served for Two Hours

**Farmers Harvest Crudité / \$5pp**

Choice of: Roasted Pepper Boursin, Mango-Curry Aioli,  
Green Goddess or Creamy Stilton

**Artisan Cheese Board & Seasonal Fruit / \$6pp**  
with artisan flatbreads & crackers

**Italian Charcutie / \$6pp**

Cured Italian meats, cheeses, basil tomatoes & olives

**Tuscan Antipasto / \$6pp**

Grilled onions, asparagus, squash, mushroom, eggplant, roasted  
tomatoes, olives, stuffed peppers, aged balsamic drizzle

---

### Raw Bar

---

**Shucked Native Blue Point Oysters, Shucked Little Neck Clams, Shrimp Cocktail**

Served with Appropriate Condiments, Citrus Wedges & Garnishes

**One Hour \$14.5pp, Two Hours \$26pp**

---

### Stations

---

#### Pasta Sauté Station

Featuring selections of your favorite pastas, sauces, cheeses,  
& other traditional accompaniments

**One Hour \$6pp, Two Hours \$14pp (\$50 Attendant Fee)**

#### Artisan Salad Station

Fresh selection of artisanal lettuces, farm fresh vegetables,  
croutons, herbs, cheeses, proteins & home-made dressings

**One Hour \$5pp, Two Hours \$10pp (\$50 Attendant Fee)**

#### Whipped Potato Martini Station

Featuring a mélange of roasted vegetables, roasted garlic,  
cured meats & cheeses

**One Hour \$5.5pp, Two Hours \$10pp (\$50 Attendant Fee)**

#### Tuscan Antipasto & Charcutie

Italian salads, grilled marinated vegetables, cured meats, cheeses,  
stuffed peppers, crusty breads, crackers, olives, bread sticks &  
canapés

**One Hour \$8pp, Two Hours \$12pp**

#### Carving Station

(Select Two)

##### Glazed Buddha Ball Ham

crushed roasted apples

##### Prime Rib of Beef

fresh horseradish cream & jus

##### Roasted Statler Breast of Turkey

cranberry compote & gravy

##### Roasted Top Round of Beef

caramelized onion jus

##### Roast Loin of Pork

apple-pomegranate glaze

**One Hour \$9.25pp, Two Hours \$17pp (\$50 Attendant Fee)**



**ON THE ROCKS**  
AT FOX HOPYARD

# Holiday Function Buffets

Comfort and Joy! This holiday season have your get-together in the comfort of the On the Rocks restaurant and private dining rooms. Whether it be a social gathering for friends and family or your office holiday party, you can revel in the joy of not doing the dishes!

Menu prices are subject to a 20% service charge and appropriate state sales tax.

## Luncheon Buffet

20.95/per person

### To Begin

**Butternut Squash Soup**  
with caramel apples

- OR -

**Winter Greens Salad**  
with endives, radishes, pickled red onions, toasted walnuts *(Also Available: Winter Greens Salad with Fresh Vegetable Julienne)*

### Entrées [choose 2]

**Grilled Steak Tips**  
with Wild Mushroom Sauce

**Roasted Cranberry Brined Breast of Turkey**

**Statler Breast of Chicken**  
stuffed with cranberries and brie cheese

**Roast Buddha Ball Ham**  
with Ginger-Apricot Compote

**Seared Loin of Pork**  
with Home-Made Cranberry Sauce

**Baked Codfish**  
Herbed Crumbs, lemon Beurre Blanc

### Accompaniments

**Whipped Yukon Gold Potatoes or Wild Rice Pilaf**

**Sautéed Seasonal Vegetables**

**Warm Baguettes**  
with whipped butter

### Dessert

Pastry Chef's Choice of Dessert

## Dinner Buffet I

34.95/per person

### To Begin

**Butternut Squash Soup**  
with caramel apples

**Winter Greens Salad**  
with endives, radishes, pickled red onions, toasted walnuts *(Also Available: Winter Greens Salad with Fresh Vegetable Julienne)*

### Entrées [choose 3]

**Sliced Country Ham**  
with Gingered Apricot Compote

**Roasted Breast of Turkey**  
with Cranberries & Sage Stuffing

**Grilled Salmon**  
wrapped in Puff Pastry stuffed with Smoked Bacon & Spinach

**Roast Loin of Pork**  
roasted garlic & dijon crust, cranberry jus

**Statler Breast of Chicken**  
stuffed with cranberries and brie cheese

**Baked Codfish**  
Herbed Crumbs, lemon Beurre Blanc

### Accompaniments

**Whipped Yukon Gold Potatoes or Wild Rice Pilaf**

**Sautéed Vegetable Medley**

**Roasted Acorn Squash**

**Warm Baguettes**  
with whipped butter

### Dessert

Pastry Chef's Choice of Dessert

## Dinner Buffet II

43.95/per person

### To Begin

**Butternut Squash Soup**  
with caramel apples

**Waldorf Salad**  
crisp romaine, candied pecans, dried fruits, cinnamon chantilly

**Winter Greens Salad**  
with endives, radishes, pickled red onions, toasted walnuts *(Also Available: Winter Greens Salad with Fresh Vegetable Julienne)*

### Entrées [choose 3]

**Sliced Roasted Top Round of Lamb**

**Sliced Country Ham**  
with Gingered Apricot Compote

**Roasted Cranberry Brined Breast of Turkey**  
with Cranberries & Sage

**Grilled Atlantic Salmon**  
pistachio encrusted, lemon-caper beurre blanc

**Baked Codfish**  
lump crabmeat & vegetable topping

**Sliced Top Round of Beef**  
with fresh horseradish and jus

**Statler Breast of Chicken**  
stuffed with cranberries and brie cheese

**Roast Loin of Pork**  
roasted garlic & dijon crust, cranberry jus

**Grilled Salmon**  
wrapped in Puff Pastry stuffed with Smoked Bacon & Spinach

### Accompaniments

**Whipped Yukon Gold Potatoes or Wild Rice Pilaf**

**Roasted Sweet Potatoes**

**Sautéed Vegetable Medley**

**Roasted Acorn Squash**

**Warm Baguettes**  
with whipped butter

### Dessert

Pastry Chef's Choice of Dessert



## Gift Cards Available!

Stop by On the Rocks any day of the week and pick up the gift of a great night out.

**To Book Your Holiday Function:**

Call 860.434.6644 or Fax 860.434.3504 • [www.golfthefox.com](http://www.golfthefox.com)



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Wedding Packages

---

---

### All Wedding Packages Include:

- Five Hour Reception
- Four Hour Open Bar
- Champagne Toast
- Stationary Hors D'oeuvres
- Butler Passed Hors D'oeuvres
- Seated or Buffet Dinner

---

---

### Stationary Hors D'oeuvres

---

---

Tuscan Grilled Vegetable Crudité & Canapés , Assortment of Rustic Breads, Flatbreads & Crackers , Artisan Cheese & Fresh Fruit

---

---

### Butler Passed Hors D'oeuvres

---

---

Choice of 4, Served for One Hour

---

---

#### Cold

---

---

##### Seared Tuna Crisps

with Wakame & Spicy Edamame Purée

##### Mini Ahi Tuna Taco

with Cucumber Kimchee & Diced Tomato

##### Grilled Tenderloin Crostini

with Herbed Mascarpone & Snipped Chive

##### Mini Wasabi Pancakes

with Tobiko & Mango Brunnoise

##### Lobster (or) Crab Salad Cones

##### Smoked Salmon Bruschetta

with Black Bean Guacamole & Three Pepper Salsa

##### Poached Green Lip Mussels

with Curried Coconut & Pineapple Salsa

##### Marinated Perle

wrapped with Prosciutto Di Parma & Opal Basil

##### Lobster & Smoked Ricotta Tartlet

##### Seared Duck & Raspberry Roulades

---

---

#### Hot

---

---

##### Sweet & Sour Meatballs

##### Quail Confit Bouches

with Cherry Comfiture

##### Spicy Duck Spring Rolls

with Miso Barbeque Sauce

##### Scallops Wrapped In Bacon

##### Mini Crab Cakes

with Chipotle Aioli

##### Tandoori Beef (or) Chicken Brochettes

with Mango Aioli

##### Grilled Avocado Satay Brochettes

##### Southwestern Chicken Spring Rolls

with Chive Crema

##### Chimmi Churri Beef Brochettes

##### Shrimp (or) Chicken Potstickers

with a Roasted Pepper & Miron Coulis

##### Grilled Seafood Stuffed Portobello Roulades

##### Grilled Lamb Brochettes

with Mint Chimmi Churri

##### Mini Lobster Tostada

with Black Bean Guacamole

##### White Truffle Mushroom Tartlet

with Chive Oil & Shaved Romano

##### Grilled Chicken (or) Beef Satay Brochettes

##### Spanakopita



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Wedding Buffet Dinner Option

---

---

---

---

### Salads

---

---

**Select One** – Served with Toasted Soft Rolls & Whipped Butter.

**Pear & Gorgonzola**

Candied Walnuts, Red Onion, Crumbled Gorgonzola, Sliced Pear & Raspberry Vinaigrette

**Mixed Greens Salad**

Julienned Fresh Vegetables, Sliced Radishes & Golden Balsamic Vinaigrette

**Arugula Salad**

Toasted Almonds, Dried Fruits, Goats Cheese, Peruvian Onion & Balsamic Reduction

**Spinach Salad**

Feta Cheese, Roasted Peppers, Shaved Onion, Olives, Mushrooms, Cabernet-Peppercorn Vinaigrette

---

---

### Entrées

---

---

Chef's Accompaniments of Starch & Vegetable. Some items are subject to market availability. Custom menu enhancement proposals are available to complement your special occasion.

---

---

### Carving Station — Select One

---

---

**Grilled Salmon En Croute**

with Vegetable Compote & Jasmine Rice

**Prime Rib of Beef**

with Fresh Horseradish & Peppercorn Cream

**Herb-Crusted Statler Breast of Turkey**

with Cranberry-Black Current Chutney

**Dijon & Seasoned Crumb Crusted Loin of Pork**

with Crushed Roasted Apples & Golden Raisins

**Roasted Tenderloin of Beef**

with Black Garlic Jus & Port Glace (additional \$5 per person)

---

---

### Stationed Items — Select Two

---

---

**Seared Medallions of Chicken**

Prosciutto, Mushrooms, Asparagus, Provolone Cheese, Hunter Sauce

**Grilled Tenderloin Tips**

Roasted Onions, Sautéed Mushrooms & Green Peppercorn Sauce

**Grilled Center Cut Swordfish**

Light Cajun Spices, Grilled Sweet Corn Purée

**Petite Chicken En Croute**

Stuffed with Cranberries & Brie Cheese, Garlic Cream

**Sliced Roasted Loin of Pork**

Smoked Bacon, Slivered Peaches, Rich Glace

**Pan Roasted Atlantic Salmon**

Roasted Onions & Pancetta with Lobster Beurre Blanc

**Shrimp Tetrastini Style**

Sautéed Mushrooms, Roasted Tomato, Romano, Peas, Penne, Sherry-Butter Cream

**Grilled Vegetable Lasagna**

Marinated Squash, Zucchini, Eggplant, Peppers, Onions, Spinach with Roasted Garlic Pomodoro

**Fillet of Turbot Roulade**

Fresh Vegetable Julienne, Lump Crab, Lemon & Champagne Butter

---

---

### Dessert Accompaniments

---

---

Freshly Brewed Coffee & Herbal Tea Bar



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Wedding Plated Dinner Option

---

---

---

---

### Salads

---

---

**Select One** – Served with Toasted Soft Rolls & Whipped Butter.

**Pear & Gorgonzola**

Candied Walnuts, Red Onion, Crumbled Gorgonzola, Sliced Pear & Raspberry Vinaigrette

**Mixed Greens Salad**

Julienned Fresh Vegetables, Sliced Radishes & Golden Balsamic Vinaigrette

**Grilled Artisan Gem Lettuce**

Grilled Red Onions, Charred Tomato, Shaved Romano & Roasted Tomato Vinaigrette Balsamic Reduction

**Arugula Salad**

Toasted Almonds, Dried Fruits, Goats Cheese, Peruvian Onion & Balsamic Reduction

---

---

### Entrées

---

---

**Select Two** – A customized duet may also be served to all guests as a combination of two selections. Some items are subject to market availability. Custom menu enhancement proposals are available to complement your special occasion.

**Mango Chili Glazed Atlantic Salmon**

Saffron Risotto, Sautéed Asparagus & Coconut Butter

**Peppercorn Crusted Statler Breast of Chicken**

Natural Juices, Smoked Cheddar Stacked Potatoes & Broccoli

**Grilled Sirloin Filet**

Roasted Shallot & Peppercorn Glace, Gorgonzola Lyonnaise Potatoes & Garlicky Spinach

**Chicken En Croute**

Stuffed with Cranberries & Brie Cheese, Garlic Cream, Anna Potatoes & Haricot Verts

**Grilled Pork Tenderloin**

Smoked Bacon, Slivered Peaches, Rich Glace, Sweet Potato Purée & Broccolini

**Pan Roasted Atlantic Salmon**

Honey-Dijon & Pistachio Encrusted, Herb Basmati Rice & Vegetable Compote

**Seared Beef Tenderloin**

Caramelized Onion & Brie Glace, Truffle Anna Potatoes & Sautéed Broccolini

**Lobster Stuffed Colossal Shrimp**

Chive Beurre Blanc, Confetti Basmati Rice & Grilled White Asparagus

**Grilled Center Cut Swordfish**

Light Cajun Spices, Grilled Sweet Corn Puree & Quinoa Pilaf

**Grilled Vegetable Mille Feuille**

Marinated Squash, Zucchini, Eggplant, Peppers, Onions, Spinach with Roasted Garlic Pomodoro

---

---

### Dessert Accompaniments

---

---

Freshly Brewed Coffee & Herbal Tea Bar



ON THE ROCKS  
AT FOX HOPYARD

---

---

## Wedding Dinner Packages — Prices from \$89 - \$99

\$3 per person for table linens.

\$500.00 Ceremony Fee — Includes setup and breakdown of white garden chairs.

---

---

## Wedding Dinner Enhancements

---

---

### Poached Seafood Medley & Raw Bar — \$18/pp

Based Upon One Hour of Service. Served with Condiments, Citrus Wedges & Garnishes

Shucked Native Blue Point Oysters  
Shucked Little Neck Clams  
Ahi Tuna Rolls

Poached Mussels  
Wasabi Tobiko & Shrimp Cocktail

---

---

### Chef Attended Carving Station

Served with Chef's Medley of Home-made Sauces & Assorted Accompaniments

Grilled Marinated Tenderloin of Beef	10/pp	Glazed Buddha Ball Ham	7.5/pp
Roasted Statler Breast of Turkey	7/pp	Roasted Top Round of Beef	7/pp
Slow Roasted Steamship of Lamb	9/pp	Roast Loin of Pork	7/pp

---

---

### Attended Pasta Sauté Station — \$8/pp

Featuring selections of your favorite pastas, sauces, cheeses & other traditional accompaniments.

---

---

### Whipped Potato Martini Station — \$5.5/pp

Featuring a mélange of roasted vegetables, roasted garlic, and cured meats & cheeses.

---

---

### Artisan Salad Station — \$5/pp

Selection of artisanal lettuces, farm fresh vegetables, croutons, herbs, cheeses, proteins & home-made dressings.

For More Information Please Contact:

**Lisa Onofri**  
Restaurant & Banquet Manager  
860.434.6644, Ext 105  
[lonofri@golfthefox.com](mailto:lonofri@golfthefox.com)