









You and your guests will be impressed by our breath-taking views which overlook our beautiful golf course landscape.

The perfect location for any event:

Weddings · Anniversaries · Corporate Events & Meetings · Birthdays · Cocktail Receptions Flotiday Parties · Golf Events









Executive Chef, Mark Ruiz

Banquet and Restaurant Manager, Kristen Ritz Fox Hollow Golf Club 10050 Robert Trent Jones Pkwy, Trinity, FL 34655 (727) 376-6333 ext. 3 www.foxhollowgolfclub.com





BREAKFAST & BRUNCH

Continental Breakfast

\$8.95/per person

Fruit Salad · Mini Danishes · Assorted Muffins

Croissants · Assorted Jams & Butter

Orange Juice · Iced Tea · Regular and Decaf Coffee

Trinity Breakfast Buffet or Plated

\$13.50/per person

Scrambled eggs · Crisp Pecanwood Bacon & Sausage · Breakfast Potatoes

Fruit Salad · Assorted Muffins · Mini Danishes

Orange Juice • Iced Tea • Regular and Decaf Coffee

Fairway Brunch

\$19.95/per person

Scrambled eggs • Crisp Pecanwood Bacon & Sausage • Breakfast Potatoes
Choice of Chicken Francaise, Chicken Marsala or Trinity Chicken
Trinity House Salad · Fruit Salad · Chef's Vegetable Medley
Mini Danishes • Assorted Muffins • Assorted Jams & Butter
Orange Juice • Iced Tea • Regular and Decaf Coffee

Fairway Brunch

Sparkling Mimosa / \$3.50 pp
French Toast or Waffles / \$3.00 pp
Trinity Pasta or Potato Salad / \$2.50 pp
Omelette Station / \$4.50 pp (\$35 Chef Attendant Fee)
Carving Station with choice of
Oven Roasted Turkey, Honey Ham or Roast Beef / \$7.50 pp
(\$35 Chef Attendant Fee)

LUNCH BUFFET

Deli Board

\$16.50/per person

Salads

Chunky Chicken Salad · Pasta Salad Fairway House Salad - Mixed Greens, Tomatoes, Cucumber, Cheddar Cheese, Jack Cheese, and Croutons with Chef's Special Dressing.



Ovengold Turkey · Black Forest Ham Provolone Cheese · American Cheese

Accompaniments

Bakery Fresh Bread
Leaf Lettuce
Sliced Tomatoes
Sliced Red Onion
Garlic Pickle Chips

Dessert

Cookies or Brownies

Beverage Service

Freshly Brewed Coffee and Iced Tea

LUNCH BUFFET

Assorted Wraps

\$16.50/per person

Assorted Wraps (Choose Two)

Fairway House Salad

Mixed greens, Tomatoes, Cucumbers, Croutons, Cheddar and Jack Cheese. With Chef's Special Dressing.

Trinity New Potato Salad

House Crispy Potato Chips

Creamy Cole Slaw and Baked Beans

Main (Choose Three)

Grilled Chicken Caprese

Sliced Tomatoes, Fresh Mozzarella, Shredded Lettuce, and Basil Aioli.

Turkey & Avocado

Smoked Bacon, Swiss Cheese, Sliced Tomatoes, Shredded Lettuce, and Garlic Aioli.

Ham & Cheese

American Cheese, Roasted Red Pepper, Sliced Tomatoes, Shredded Lettuce, and Mayonnaise.

Pulled Pork

Shredded Pork Carolina Style and Topped with Coleslaw.

Chunky Chicken Salad

Smoked Bacon, Provolone cheese, Sliced Tomatoes, and Shredded Lettuce.

Roast Beef

Caramelized Onions, Sliced Tomatoes, Shredded Lettuce, and Garlic Aioli.

Dessert

Cookie or Brownies

Beverage Service

Freshly Brewed Coffee and Iced Tea

LUNCH & DINNER BUFFET

Buffet Option 1

\$25.95/per person · 30 Person Minimum

To Begin

Fairway House Salad Bar

Mixed Greens, Tomatoes, Cucumbers, Cheddar, Jack Cheese and Croutons.

With Balsamic Vinaigrette Dressing or Caesar Salad.

With Dinner Rolls and Whipped Butter

Main (Choose Two)

Herb Crusted Beef Medallions

All-Natural Beef, Cabernet Demi-Glace, and Roasted Shallots.

Stuffed Flounder

Crab and Shrimp Stuffing, with Lemon Beurre Blanc and Snipped Chives.

Pork Roulade

Apple Rosemary Stuffing with a Cranberry Demi-Glace.

Chicken Marsala

Sauteed Golden Brown with Mushrooms and a Marsala Demi-Glace.

Chicken Roulade

Fontina Cheese, Spinach, Artichoke, Sundried Tomatoes with a Lemon Basil Beurre Blanc Sauce.

Vegetarian Selection

Pasta Primavera

Penna Pasta, Tomatoes, Broccoli, Bell Peppers, Carrots, and Red Onion in Olive Oil.

Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes · Oven Roasted Potatoes · Scalloped Potatoes.

Rice Pilaf or Wild Rice

Dessert

New York Style Cheesecake or Chocolate Cake

Beverage Service

Freshly Brewed Coffee and Tea

LUNCH & DINNER BUFFET

Buffet Option 2

\$31.95/per person · 30 Person Minimum

To Begin

Fairway House Salad Bar

Mixed Greens, Tomatoes, Cucumbers, Cheddar, Jack Cheese and Croutons.

With Balsamic Vinaigrette Dressing or Caesar Salad.

With Dinner Rolls and Whipped Butter.

Main (Choose Two)

Trinity Chicken

Artichoke and Sundried Tomatoes in a Lemon Butter Sauce.

NY Beef Medallions

All-Natural Beef, in a Cabernet Demi-Glace.

Braised Short Ribs

Bone in Ribs with a Cabernet Shallot Demi Sauce.

Citrus Pork Roast

Roasted Pork Lion with a Citrus Mojo Shallot Demi Sauce.

Fresh Salmon

Blacken, Grilled, or Baked with Chef's Choice of Sauce.

Mediterranean Grouper

Artichoke Hearts, Kalamata Olives, Sundried Tomatoes, and Feta Cheese with a Lemon Basil Butter Sauce.

Vegetarian Selection

Pasta Primavera

Penna Pasta, Tomatoes, Broccoli, Bell Peppers, Carrots, and Red Onion in Olive Oil.

Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes · Oven Roasted Potatoes · Scalloped Potatoes.
Rice Pilaf or Wild Rice

Dessert

New York Style Cheesecake or Chocolate Cake

Beverage Service

Freshly Brewed Coffee and Tea

LUNCH & DINNER

Plated Option 1

\$24.95/per person · 20 Person Minimum

To Begin

Fairway House Salad Bar

Mixed Greens, Tomatoes, Cucumbers, Cheddar, Jack Cheese and Croutons.

With Balsamic Vinaigrette Dressing or Caesar Salad.

With Dinner Rolls and Whipped Butter.

Main (Choose One)

Italian Chicken Caprese

Topped with Buffalo Mozzarella, Tomatoes, Garlic, Basil, and Balsamic Reduction Sauce.

Herb Crusted Beef Medallions

All-Natural Beef, Cabernet Demi-Glace, and Roasted Shallots.

Marinated Flank Steak

Marinated, Grilled, and Thinly Sliced with Chimichurri Sauce.

Fresh Salmon

Blacken, Grilled, or Baked with a Champagne Dill Sauce.

Char Crusted Pork Tenderloin

Slow Roasted and topped with a Rum Raisin Demi-Glace.

Vegetarian Selection

Pasta Primavera

Penna Pasta, Tomatoes, Broccoli, Bell Peppers, Carrots, and Red Onion in Olive Oil.

Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes · Oven Roasted Potatoes · Scalloped Potatoes.

Rice Pilaf or Wild Rice

Dessert

New York Style Cheesecake or Chocolate Cake \$24.95/per person · 20 Person Minimum

Beverage Service

Freshly Brewed Coffee and Tea

LUNCH & DINNER

Plated Option 2

\$31.95/per person · 20 Person Minimum

First

Fairway House Salad

Mixed Greens, Tomatoes, Cucumbers, Cheddar, Jack Cheese and Croutons.

With Balsamic Vinaigrette Dressing or Caesar Salad.

With Freshly Baked Dinner Rolls and Whipped Butter.

Main (Choose One)

Steak Au Poivre

Filet Mignon with a Peppercorn Cognac Sauce.

Chicken Saltimbocca

Chicken with Prosciutto Ham, Provolone Cheese, Fresh Sage, and Lemon Beurre Blanc Sauce.

Island Chicken

Macadamia Coconut Crusted Topped with a Thai Chili Pineapple Cilantro Sauce.

Braised Short Ribs

Bone in Ribs with a Cabernet Shallot Demi Sauce.

Mediterranean Grouper

Artichoke Hearts, Kalamata Olives, Sundried Tomatoes, and Feta Cheese with a Lemon Basil Butter Sauce.

Snapper

Grilled or Blackened with House Cajun Spices and Pineapple Salsa.

Prime Rib

Slow Roasted 12oz Cut with Au Jus and Horseradish Sauce.

Vegetarian Selection

Pasta Primavera

Penna Pasta, Tomatoes, Broccoli, Bell Peppers, Carrots, and Red Onion in Olive Oil.

Add a 6oz Lobster Tail on Any Plated Option for \$16.00 Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes · Oven Roasted Potatoes · Scalloped Potatoes.
Rice Pilaf or Wild Rice

Dessert

New York Style Cheesecake or Chocolate Cake

Beverage Service

Freshly Brewed Coffee and Tea

2021- 2022 Banquet Menu Menu prices are subject to a 20% service change and appropriate state sales tax

ATTENDED STATIONS

\$35.00 /Attendant Fee · 30 Person Minimum

Pasta Sauté Station / \$18.95 Per Person

Featuring Selections of your Favorite Pastas, Sauces, Cheese, and Other Traditional Accompaniments.

Risotto Bar Station / \$16.95 Per Person

Featuring an Assortment of Proteins and Vegetables.

Taco Bar Station / \$18.95 Per Person

Traditional Mexican Fixings. Ground Beef, Grilled Chicken, Cheddar Cheese, Jack Cheese, Shredded Lettuce, Tomatoes, Sour Cream, Guacamole, and Pico De Gallo. With Soft and Hard Toco Shells and Served with Mexican Beans and Rice.

Pasta Sauté Station / \$18.95 Per Person

Featuring Selections of your Favorite Pastas, Sauces, Cheese, and Other Traditional Accompaniments.

Carving Station / \$35.00 Attendant Free

Please Ask your Banquet Coordinator for Seasonal Pricing.

BUILD YOUR OWN COCKTAIL PARTY

Hors D'oeuvre

Butler Passed Service Available for an Additional Fee. Speak to your Banquet Director for Pricing.

\$75.00 per 50 Pieces

Jalapeño Poppers

Meatballs - Choice of Swedish, Marinara or Sweet and Sour **Stuffed Mushrooms - Sausage or Spinach** Pot Stickers - Pork or Mushroom **Pretzel Sticks with Cheese Sauce**

\$125.00 per 50 Pieces

Spring Rolls with Thai Chili Sauce Southwest Egg Rolls with Avocado Ranch Mini Chicken Cordon Blue with Honey Mustard **Bruschetta on a Crostini** Mozzarella Sticks with Marinara Sauce

\$175.00 per 50 Pieces

Mini Crab Cakes with Remoulade Sauce **Ahi Tuna and Wonton Crisps** Mini Burger Sliders with American Cheese and Onions **Prosciutto Wrapped Shrimp Jumbo Shrimp Cocktail**

BUILD YOUR OWN COCKTAIL PARTY

Stationary Hors D'oeuvre

Priced Per Person Minimum 30 Guest

Imported Domestic Cheese Display / \$5.00 pp

Assorted Cheeses with Rustic Crackers.

Fresh Seasonal Fruit Display / \$5.00 pp

Charcuterie Board / \$9.50 pp

Cured Meats, Imported Cheeses, Marinated Vegetables, Hummus, Marmalade, and Rustic Crackers.

Hot Spinach & Artichoke Dip / \$4.50 pp

With Rustic Crackers.

Bruschetta / \$4.50 pp

With Shaved Parmesan and Garlic Crostini.

NOTES



Fox Hollow Golf Club: Tampa Bay's Premier Semi-Private Golf & Banquet Facility

Are you looking for an amazing setting for your next event?

Fox Hollow is in Trinity, Florida just minutes north of downtown Tampa and sandy Florida beaches. You and your guests will be impressed by our breath-taking views which overlook our beautiful golf course landscape. The Fox Hollow staff will provide you and your guests with unsurpassed service and irresistible cuisine.

WE CAN HELP YOU PLAN:

Weddings · Wedding Receptions and Rehearsal Dinners
Corporate Events · Business Breakfast · Lunch or Dinner Meetings
Holiday Parties
Cocktail Receptions
Baby Showers
Birthday Parties
Retirement Parties
Anniversary Parties
Family Reunions
Intimate Gatherings
Golf Event · Breakfast · Lunch · Dinner
Or Any Special Occasion

To speak with our special events coordinator or to plan a private tour Contact:

Kristen Ritz, Banquet and Restaurant Manager Email: banquets@foxhollowgolfclub.com 727-376-6333 ext: 3 www.foxhollowgolfclub.com

> Fox Hollow Golf Club 10050 Robert Trent Jones Pkwy, Trinity, FL 34655

