



# *Banquet Menu*

Executive Chef, Mark Ruiz

Banquet and Restaurant Manager, Kristen Ritz Fox Hollow Golf Club 10050 Robert Trent Jones Pkwy,  
(727) 376-6333 ext. 3 [www.foxhollowgolfclub.com](http://www.foxhollowgolfclub.com)



## Lunch Buffet

### **Deli Board**

\$24.95/per person

CHOOSE TWO

### **Salads**

Chunky Chicken Salad - Pasta Salad

Fairway House Salad - Mixed greens, Tomatoes, Cucumber, Cheddar Cheese, Jack Cheese, and Croutons with Chef's Special Dressing

Proudly Featuring

**Boar's Head**

PREMIUM DELI MEATS & CHEESES

Oven gold 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 Menu prices are subject to a 20% service charge and appropriate state taxes

# Breakfast & Brunch

Continental

\$14.95/per person

Fruit Salad – Mini Danishes – Assorted Muffins – Croissants – Assorted Jams & Butter Orange Juice  
– Iced Tea – Regular & Decaf Coffee

## **Trinity Breakfast Buffet or Plated**

\$20.95/per person

Scrambled Eggs – Crisp Smoked Bacon & Sausage – Breakfast Potatoes – Fruit Salad – Assorted  
Muffins – Mini Danishes  
Orange Juice – Iced Tea – Regular & Decaf Coffee

## **Fairway Brunch**

\$26.95/per person

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

## **Fairway Brunch**

Mimosa Bar. ASK FOR PRICING.

French Toast or Waffles/\$6.95 pp

Trinity Pasta or Potato Salad/\$6.95 pp

Sausage Gravy and Biscuits/\$10.95 pp

Omelette Station/\$7.50 pp (\$40 Chef Attendant Fee)

Carving Station with choice of:

Oven Roasted Turkey, Honey Ham or Roast Beef/\$10.50 pp  
(\$40 Chef Attendant Fee)

Menu prices are subject to a 20% service charge and appropriate state taxes

# Lunch Buffet

## **Assorted Wraps**

\$24.95/ per person

## **Assorted Wraps (Choose Two)**

### **Fairway House Salad**

Mixed greens, Tomatoes, Cucumber, Cheddar Cheese, Jack Cheese, and Croutons with Chef's Special Dressing

### **Trinity New Potato Salad**

### **House Crisp Potato Chips**

### **Creamy Cole Slaw or 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 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**

Cookies or Brownies

### **Beverage Service**

Freshly Brewed Coffee and Iced Tea

Menu prices are subject to a 20% service charge and appropriate state taxes

# Lunch & Dinner Buffet

## **Buffet Option 1**

\$32.95/per person

### **To Begin**

#### **Fairway House Salad Bar**

Mixed greens, Tomatoes, Cucumber, Cheddar Cheese, Jack Cheese, and Croutons  
With Balsamic Vinaigrette Dressing or Ceasar Salad  
With Dinner Rolls and Whipped Butter

### **Main (Choose Two)**

#### **Herb Crusted Beef Medallions**

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

#### **Stuffed Flounder**

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

#### **Pork Chops**

Grilled or blackened, apple rosemary Stuffing with a Cranberry Demi-Glace

#### **Chicken Francaise**

Lightly battered and Grilled with Lemon Butter Sauce

#### **Chicken Picatta**

Lightly battered and Grilled in Lemon Butter Caper Sauce

#### **Trinity Chicken**

Artichoke and Sundried Tomatoes in a Lemon Butter Sauce

#### **Vegetarian Selection**

##### **Vegetable Stacks**

Grilled Eggplant, Zucchini, Yellow Squash, Baby Portobello with Quinoa

#### **Accompaniments**

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes – Oven roasted Potatoes – Scalloped Potatoes

Rice Pilaf or Herb Risotto

#### **Dessert**

New York Style Cheesecake or Chocolate Cake

#### **Beverage Service**

Freshly Brewed Coffee and Iced Tea

Menu prices are subject to a 20% service charge and appropriate state taxes

# Lunch & Dinner Buffet

## Buffet Option 2

\$38.95/per person

### To Begin

#### Fairway House Salad Bar

Mixed greens, Tomatoes, Cucumber, Cheddar Cheese, Jack Cheese, and Croutons  
With Balsamic Vinaigrette Dressing or Ceasar 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 Loin with a Citrus Mojo shallot Demi Sauce

##### Fresh Salmon

Blackened, 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

##### Vegetable Stacks

Grilled Eggplant, Zucchini, Yellow Squash, Baby Portobello with Quinoa

#### Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes – Oven roasted Potatoes – Scalloped Potatoes

Rice Pilaf or Herb Risotto

#### Dessert

New York Style Cheesecake or Chocolate Cake

#### Beverage Service

Freshly Brewed Coffee and Iced Tea

Menu prices are subject to a 20% service charge and appropriate state taxes

# Lunch & Dinner

## Plated Option 1

\$32.95 per person – 20 persons 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)

Italian Chicken Caprese

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

#### Herb Crusted Beef Medallions

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

#### 12oz Pork Chop

Grilled and topped with a Rum Raisin Demi-Glace

### Vegetarian Selection

#### Vegetable Stacks

Grilled Eggplant, Zucchini, Yellow Squash, Baby Portobello with Quinoa

### Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes – Oven roasted Potatoes – Scalloped Potatoes  
Rice Pilaf or Herb Risotto

### Dessert

New York Style Cheesecake or Chocolate Cake

### Beverage Service

Freshly Brewed Coffee and Iced Tea

Menu prices are subject to a 20% service charge and appropriate state taxes

# Lunch & Dinner

## Plated Option 2

\$40.00 per person – 20 persons minimum

### First

#### Fairway House Salad

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

With Balsamic Vinaigrette Dressing or Ceasar 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

#### 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 10oz cut with Au Jus and Horseradish

### Vegetarian Selection

#### Vegetable Stacks

Grilled Eggplant, Zucchini, Yellow Squash, Baby Portobello with Quinoa

### Accompaniments

Chef's Vegetable Medley (and Choice of One)

Whipped New Potatoes – Oven roasted Potatoes – Scalloped Potatoes

Rice Pilaf or Herb Risotto

**Add a 6oz Lobster Tail on Any Plated Option at Market Price**

### Dessert

New York Style Cheesecake or Chocolate Cake

**Beverage Service-** Freshly Brewed Coffee and Tea

Menu prices are subject to a 20% service charge and appropriate state taxes



# Attended Stations

**\$40/Attendant Fee – 30 persons Minimum**

(Below Stations require at least one attendant, depending on headcount)

## **Pasta Sauté Station/\$24.95 per person**

Featuring selections of your favorite Pastas, Sauces, Cheese and Other Traditional Accompaniments

## **Risotto Bar Station/\$24.95 per person**

Featuring an Assortment of Proteins and Vegetables

## **Taco Bar Station / \$24.95 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 Shells and served with Mexican Beans and Rice

## **Carving Station / \$40.00 Attendant Fee**

Please ask your banquet coordinator for Seasonal Pricing

Menu prices are subject to a 20% service charge and appropriate state taxes

# Build Your Own Cocktail Party

## **\$90.00 per 50 Pieces**

Jalapeno Poppers  
Meatballs – Choice of Swedish, Marinara or Sweet & Sour  
Stuffed Mushrooms – Sausage or Spinach  
Pot Stickers – Pork or Mushroom  
Pretzel Sticks with Cheese Sauce

## **\$145.00 per 50 Pieces**

Springs 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

## **\$225.00 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

Menu prices are subject to a 20% service charge and appropriate state taxes

# Build Your Own Cocktail Party

## **Stationary Hors D'oeuvre**

Priced Per Person Minimum 30 Guests

### **Imported Domestic Cheese Display / \$9.00 pp**

Assorted Cheeses with Rustic Crackers

### **Fresh Seasonal Fruit Display / \$12.00 pp**

### **Charcuterie Board / \$13.95 pp**

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

### **Hot Spinach and Artichoke Dip / \$8.00 pp**

with Rustic Crackers

### **Bruschetta / \$7.95 pp**

With Shaved Parmesan and Garlic Crostini

Menu prices are subject to a 20% service charge and appropriate state taxes

# **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 located just minutes north from downtown Tampa and sandy Florida Baches in Trinity, Florida. You and your guests will be impressed by our breathtaking 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**  
**Holiday 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](mailto:banquets@foxhollowgolfclub.com)**

**727.376.6333 ext. 3**

**Fox Hollow Golf Club**

**10050 Robert Trent Jones Pkwy, Trinity, FL 34655**