



ON THE ROCKS

AT FOX HOPYARD

2017 Banquet Menu

1 Hopyard Road • East Haddam, CT 06423
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ON THE ROCKS
AT FOX HOPYARD

Breakfast & Brunch

Continental Breakfast

12/per person

Sliced Fresh Fruit Platter
Assorted Breakfast Pastries, Bagels & Muffins
Organic Granola, Cereals & Milk
Greek Yogurt
Assorted Jams, Cream Cheese & Butter
Juices, Tea, Regular & Decaf Coffee

Fox Hopyard Breakfast

16/per person

Sliced Fresh Fruit Platter
Assorted Breakfast Pastries, Bagels & Muffins
Organic Granola, Cereals & Milk
Scrambled Eggs
Applewood Smoked Bacon & Breakfast Sausage
Home Fried Bliss Potatoes
Grand Marnier French Toast or Blueberry Pancakes
Assorted Jams, Cream Cheese & Butter
Juices, Tea, Regular & Decaf Coffee

Enhancements

Slow Roasted Virginia Pit Ham / 3 per person
Eggs Benedict / 3 per person
Bananas Foster French Toast / 3 per person
Chef's House Smoked Atlantic Salmon Display / 6 per person

On The Rocks Brunch

25/per person

Fresh Fruit Platter
Chef's Selection of Three Chilled Salads
Assorted Breakfast Pastries, Bagels & Muffins
Organic Granola, Cereals & Milk
Scrambled Eggs
Applewood Smoked Bacon & Breakfast Sausage
Home Fried Bliss Potatoes
Grand Marnier French Toast or Blueberry Pancakes
Chicken Piccata - lemon, capers & olive oil wilted baby spinach
Fire Grilled Steak Tips - mushroom bordelaise & wild rice
Assorted Jams, Cream Cheese & Butter
Juices, Tea & Regular & Decaf Coffee

Chef Attended Carving Station

\$12 per person, \$50 chef attendant fee

Roasted Statler Breast of Turkey with Natural Gravy and Cranberry Relish / 8 per person
Slow Roasted Virginia Pit Ham with Pineapple Glaze and Honey Mustard / 8 per person

Chef's Attended Omelet Station

\$5 per person, \$50 chef attendant fee



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Lunch & Dinner Options

On The Lighter Side

18/per person

Starters — Choice of Two

Mixed Greens Salad

Caesar Salad

Country or Mediterranean Style Pasta Salad

Tuscan White Bean Soup

Country Style Potato Salad

Main — Choice of Three Wraps

Grilled Chicken Caprese

ripe tomato, fresh mozzarella, basil, arugula, aged balsamic

Turkey & Avocado

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

Roasted Portobello

sundried tomato, baby spinach, goat cheese, basil pesto aioli

Ham & Gruyere

honey Dijon, pickle, field greens, ripe tomato

Sweet & Sour Japanese Style Eggplant

lettuce, crisp Asian slaw, trio of spicy dipping sauces

New England Chicken Salad

sundried cranberries, granny smith apple, Vermont cheddar, honey Dijon

Roast Beef

crumbled gorgonzola, lettuce, purple onion, ripe tomato, horseradish aioli

Dessert

Freshly Baked Cookies & Brownies

Tuscan Pasta Dinner

23/per person

Starters — Tuscan Table

Charcuterie & Crostini Station

imported cured meats, cheese, bruschetta, artisan bread, flavored oils, vinegars & dips

Panzenella Salad

crisp romaine, baby tomatoes, white beans, shaved parmesan, house mozzarella, crispy fried ciabatta croutons, olives, capers, house balsamic vinaigrette

Main — Live Tuscan Pasta Station

Vegetables

broccoli rabe, roasted pepper, onion, mushroom, spinach, marinated artichoke, plum tomato, olives, asparagus, eggplant

Cheeses

mozzarella, shaved reggiano, pecorino romano

Sauces

arugula cashew pesto, classic basil marinara, alfredo, vodka sauce

Proteins

marinated shrimp, grilled chicken, grilled sausages

Dessert

Tiramisu

whipped mascarpone mousse



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Lunch & Dinner Buffets

Fox Hopyard Buffet

27/per person

Starters — Choice of

Tuscan White Bean Soup
Mixed Greens Salad

Main — Choice of Two

Peppercorn Grilled Steak Tips
wild mushroom bordelaise

Chef's Country Meatloaf
caramelized onion gravy

Tuscan Grilled Chicken
arugula, tomatoes, aged balsamic

Chicken Madeira
mushroom & sage

Baked Codfish
panko crumbs & lobster sauce

Seared Loin of Pork
caramelized apple & sage glaze

Lasagna Verde
spinach, basil pesto, four cheeses

Rigatoni Bolognese

Sides

Whipped Yukon Gold Potatoes
or Herbed Almond Pilaf

Sautéed Seasonal Vegetable

Sweet Rolls with Whipped Butter

Dessert

Chef's Choice

Smokehouse BBQ

34/per person

Starters

Country Style Potato Salad
Mixed Greens Salad

Main — Choice of Three

Slow Smoked Beef Brisket

Kentucky Bourbon Barbequed
Beef Short Ribs

Applewood Smoked Statler
Breast of Turkey

Mango BBQ Chicken

Hardwood Smoked Louisiana Style
Pork Ribs

Grilled Cajun Swordfish Steaks

House Spiced Rubbed Pulled
Pork Shoulder

Hopyard Smoked Chicken Wings

Sides

Country Style Macaroni Salad

Jalapeño Corn Bread

Collard Greens & Bacon

Bourbon & Bacon Baked Beans

Dessert — Choice of

Caramelized Peach Cobbler

Freshly Baked Cookies & Brownies

Strawberry Shortcake

On The Rocks Buffet

36/per person

Starters

Tuscan White Bean Soup

Mixed Greens or Caesar Salad

Main — Choice of Three

Peppercorn Grilled Steak Tips
wild mushroom bordelaise

Chef's Country Meatloaf
caramelized onion gravy

Tuscan Grilled Chicken
arugula, tomatoes, aged balsamic

Chicken Madeira
mushroom & sage

Baked Codfish
panko crumbs & lobster sauce

Seared Loin of Pork
caramelized apple & sage glaze

Lasagna Verde
spinach, basil pesto, four cheeses

Rigatoni Bolognese

Teriyaki Grilled Pork Tenderloin
caramelized pineapple

Grilled Atlantic Salmon
lemon caper beurre blanc

Penne Carbonara
pancetta, peas, crimini mushroom

Sides

Whipped Yukon Gold Potatoes
or Herbed Almond Pilaf

Sautéed Seasonal Vegetable

Sweet Rolls with Whipped Butter

Dessert

Chef's Choice



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Plated Lunch & Dinner

The Eagle

28/per person

Starters — Choice of

Tuscan White Bean Soup

Mixed Greens Salad

fresh garden vegetables

Main — Choice of Three

*Served with Chef's Selection of Starch & Seasonal Vegetable,
Artisan Bread & Whipped Butter*

Grilled NY Sirloin au Poivre

Cognac infused peppercorn glaze

Pan Roasted Filet Mignon

port wine & sage glaze, crispy fried onions

Rosemary Seared Statler Chicken Breast

limoncello glaze

Chicken Madeira

prosciutto, mushroom & sage

Grilled Berkshire Pork Chop

warm wild mushroom & applewood bacon salad

Stuffed Yellow Tail Flounder

crab meat, asparagus, lemon beurre blanc

Sicilian Eggplant Parmesan

fresh mozzarella, basil, marinara, mint

Penne Pasta Florentine

baby spinach & San Marzano tomato crema

Dessert — Choice of

Flourless Chocolate Torte

Apple Crisp

The Birdie

36/per person

Starters — Choice of

Tuscan White Bean Soup

Mixed Greens Salad – fresh garden vegetables

Spinach Salad

gorgonzola, grape tomatoes, applewood bacon,
English cucumber & roasted red onion vinaigrette

Main — Choice of Three

*Served with Chef's Selection of Starch & Seasonal Vegetable,
Artisan Bread & Whipped Butter*

Surf & Turf

petite filet mignon, crab & boursin stuffed colossal shrimp

Peppercorn Seared Filet Mignon

caramelized shallot & white truffle glaze

Oven Roasted Codfish – baby shrimp & artichoke salad

Pan Roasted Salmon – Vermont maple creamed leeks

Lobster Risotto – fresh lemon, baby tomatoes, truffle butter

Grilled Berkshire Pork Chop

warm mushroom & applewood bacon salad, roasted onion jus lie

Chicken Saltimbocca

prosciutto, fontina cheese, sage, marsala pan sauce

Cajun Grilled Center Cut Swordfish – spicy mango salsa cruda

Grilled Lemon Statler Chicken Breast – artichoke basil purée

Stuffed Portabella Mushroom

fresh mozzarella, baby spinach, sun dried tomatoes,
arugula pesto cream

Penne Pasta Fiorentino

baby spinach, San Marzano tomato crema

Dessert — Choice of

Flourless Chocolate Torte – fresh raspberry coulis

Blueberry Lemon Crème Brûlée

Cranberry Apple Crisp – vanilla bean chantilly

NY Style Cheesecake – California strawberries

Strawberry Lemon Granite – fresh berries



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Build Your Own Cocktail Party

Butler Passed Hors D'oeuvres

Priced per 50 pieces. Choice of 4 - \$20 per person

Seared Tuna Won Ton Crisps - wakame & avocado crema / 120

Eggplant Caponata Crostini - Tuscan sweet & sour style / 80

Tenderloin Carpaccio Crostini
tomato caper relish, aged balsamic / 125

Crab Salad in Endive / 120

Japanese Eggplant Won Ton Crisps / 80

Smoked Salmon Canapés
lemon crème fraîche, tomato concassé / 120

Caprese Skewer
tomato, basil, fresh mozzarella, balsamic drizzle / 85

Fig Goat Cheese Crostini - aged balsamic / 80

Vietnamese Lobster Spring Rolls / 160

Meatballs - Italian, bbq or sweet & sour / 90

Scallops Wrapped In Bacon / 125

Mini Crab Cakes - chipotle aioli / 125

Crab & Boursin Stuffed Mushrooms / 125

Shrimp, Chicken or Vegetable Pot Stickers
ginger soy dipping sauce / 120

Lobster & Corn Fritters - roasted red pepper remoulade / 120

White Truffle Mushroom Tartlet - chive oil, shaved romano / 115

Grilled Chicken or Beef Satay Brochettes / 115

Spanakopita / 105

Garlic & Dijon Encrusted Lamb Lollipops / 150

Coconut Chicken Skewers - sweet & sour sauce / 115

Stationary Hors D'oeuvres

Served for Two Hours - Priced Per Person

Farmers Harvest Crudité - cucumber mint tzaziki, horseradish & roasted garlic aioli, or creamy gorgonzola 6/pp

Artisan Cheese Board & Seasonal Fruit - artisan flatbread and crackers 9/pp

Charcuterie & Crostini Station - imported cured meats, cheese, bruschetta, artisan style bread, flavored oils, vinegars and dips 11/pp

Shoreline Raw Bar - native Blue Point oysters, little neck clams, citrus poached shrimp cocktail, traditional accompaniments 18/pp

Street Foods - sausage & pepper grinders, hot dogs, fish tacos, fritters, French fries 15/pp

Asian Station - assorted sushi & sashimi, bahn mi sandwiches, chilled sesame noodles, tempura vegetables, stir fry 18/pp

French Fry Station - potato, sweet potato & yucca fries, Texas chili, cheddar cheese sauce, assorted salsas, dips and flavored vinegars 15/pp

Live Pasta Station - eggplant, tomato, mushroom, roasted onion, roasted pepper, baby spinach, roasted garlic, basil, crushed red pepper, sweet Italian sausage, grilled chicken, San Marzano marinara, alfredo, arugula cashew pesto, Parmesan, rigatoni or bowtie pasta, cheese tortellini 23/pp

Pizza & Flatbread Station - including select meats, cheese, seasonal vegetables, sauces & drizzles 9/pp

Surf & Turf - lemon thyme grilled chicken, Mediterranean grilled tuna or swordfish, grilled seasonal vegetable, almond pilaf 19/pp

Modern Italian Chicken Amalfi - penne florentine, grilled balsamic asparagus, handmade focaccia 14/pp

European Entrée - beef tips au poivre or chicken francaise, potatoes au gratin, green beans almandine 18/pp

Build a Baked Potato Station - roasted onion, butter, scallion, roasted garlic, broccoli, sour cream, smoked bacon, cheese 8/pp

Southern Hospitality - buttermilk fried chicken, bbq back ribs, baked mac & cheese, cole slaw, corn bread 16/pp

Carving Stations

Priced Per Person

Grilled Salmon En Croute / 12

Prime Rib of Beef / 12

Herb-Crusted Statler Breast of Turkey / 8

Rosemary & Roasted Garlic Crusted Loin of Pork / 8

Roasted Tenderloin of Beef / 15



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