

SILVER FOX PRIME STEAKS SEAFOOD LOBSTER

EVENT DINING GUIDE



Richardson

Ft. Worth

FINE DINING - SERVICE - EXPERIENCE

At Silver Fox, we promise to do everything to make your event one you'll never forget. We deliver more than just amazing food and drinks: We create remarkable experiences. We'll take care of any special requests with excellence. Anything from valet service to AV support, and specialty cakes – we will deliver.

We'll work with you to create a menu that will meet all your event details. Whether it's an elegant private dinner or an exciting celebration for your guests, we look forward to helping you create something spectacular.

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Baby Showers
- Bar and Bat Mitzvahs
- Birthday Celebrations

- Bridal Showers
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties



PRE-SET MENUS

3- COURSE: SILVER

58 Per person

prices do not include sales tax, gratuity or 3% administration fee

COURSE 1

Mixed Field Greens Salad

COURSE 2

all served with mashed potatoes, snap peas, and off-the-cob cream corn

Filet Mignon 6 oz Roasted Chicken Atlantic Salmon

COURSE 3

Chocolate Ganache Cake Cheesecake

3-COURSE: GOLD

70 Per person

prices do not include sales tax, gratuity or 3% administration fee

COURSE 1

Mixed Field Greens Salad III Forks Salad Wedge Salad

COURSE 2

all served with mashed potatoes, snap peas, and off-the-cob cream corn

Filet Mignon 6 oz USDA Prime New York Strip Roasted Chicken Atlantic Salmon Chilean Seabass

COURSE 3

Chocolate Ganache Cake Cheesecake

4-COURSE: PLATINUM

85 Per person

prices do not include sales tax, gratuity or 3% administration fee

COURSE 1

Texas Blue Crab Cake

COURSE 2

Mixed Field Greens III Forks Salad Wedge Salad Lobster Bisque

COURSE 3

all served with mashed potatoes, snap peas, and off-the-cob cream corn

Filet Mignon 6 oz USDA Prime Bone In Ribeye Roasted Chicken Atlantic Salmon Chilean Seabass

COURSE 4

Chocolate Ganache Cake Cheesecake Seasonal Cake

STANDING RECEPTION

Please inquire for our Chefs Seasonal hand-crafted selections.

Appetizer Platter Selections

Serves 6-8

CHEF COMBO 65

Beef Croustades

Onion Rings

Fried Mushrooms

Bruschetta

PREMIUM SEAFOOD 175

Seared Scallops

Calamari

Texas Blue Crab Cake

Chopped Cold Water Lobster

SHRIMP 85

Shrimp Cocktail

Shrimp Remoulade

Pan Fried Shrimp

SILVER FOX SEAFOOD 11C

Shrimp Cocktail

Calamari

Texas Blue Crab Cake

Additions

Family Style Sides

Serves 4

Grilled Asparagus Macaroni & Cheese

Macaroni & Cheese

Mushrooms

14 Creamed Spinach

12 Sautéed Spinach

12 Brussels Sprouts

10 10

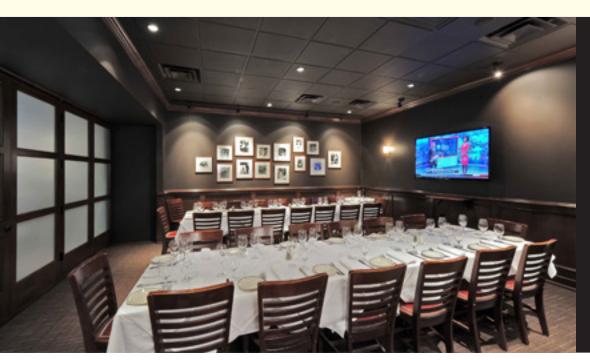
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The Banquet Room

Seats up to 30 guests audio/visual capabilities 50" linked flat screen





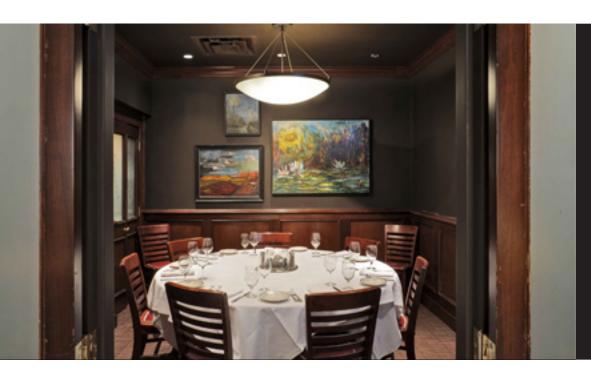
The Chef's Room

Seats up to 30 guests audio/visual capabilities 50" linked flat screen

& The Banquet Chef's Room

Seats up to 60 guests audio/visual capabilities 2 - 50" linked flat screens





The Poker Room

Seats up to 10 guests audio/visual capabilities 50" linked flat screen

VIRTUAL EVENTS

We virtualize, completely or partially, events that would have been hosted in our restaurant pre-pandemic so we can host the events in a responsible way, responsive to your needs.

Silver Fox understands the challenges, and is here help conduct your business dinners, company happy hours, and meetings in a new way.

WHAT IS VIRTUAL DINING?

Your private dining event can now take place virtually. Your event can be held entirely online, or with an in-person presence and remote online participation by invited guests whether they are joining in the restaurant or participating virtually.

HOW DOES IT WORK?

We provide your guests with an easy to order menu link designed for your group with a custom menu and personalized company messaging. The link will be sent prior to the event with enough time for your guests to make selections from your custom menu. Guests choose from the menu, but you control the budget.

We are pleased to offer fare ranging from light luncheon and charcuterie boards to traditional coursed dinners with bottles of wine.

Your invitees make their food and drink selections and schedule a convenient curbside pick-up time. We prepare and package your guests' selections for easy pick-up.

We will gladly set up the event for you or we will work with your own organizers to assist with arrangements. Our staff can send out invitations to your guests or we can simply coordinate the confirmations.

Silver Fox also has available professional virtual event planning services for preplanning assistance and day of event execution.

WHAT OCCASIONS ARE SUITED FOR VIRTUAL DINING?

- •Dinner & Lunch Team Happy Hours
- Meetings
- Staff & Client
- •Sales Presentations Appreciation Dinners