

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



THREE COURSE MENU

69 Per person

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

COURSE 1 (select 2)

Mixed Field Greens Salad III Forks Salad +\$3 Wedge Salad +\$3

COURSE 2 (select 3)

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

Filet Mignon 6 oz Roasted Chicken Atlantic Salmon USDA Prime New York Strip +\$15 USDA Prime Bone-In Ribeye +\$19 Chilean Seabass +\$13

COURSE 3 (select 2)

Chocolate Ganache Cake Cheesecake Fresh Berries







FOUR COURSE MENU

89 Per person

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

COURSE 1 (select 1)

Texas Blue Crab Cake Shrimp Cocktail Seared Ahi Tuna Beef Croustade

COURSE 2 (select 2)

Mixed Field Greens III Forks Salad Wedge Salad French Onion Soup

COURSE 3 (select 4)

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

Filet Mignon 6 oz Roasted Chicken Atlantic Salmon Chilean Seabass USDA Prime Pork Chop USDA Prime Bone-In Ribeye +\$19 USDA Prime Bone-In Strip +\$15

COURSE 4 (select 2)

Chocolate Ganache Cake Cheesecake Seasonal Cake Fresh Berries









STANDING RECEPTION

Please inquire for our Chefs Seasonal hand-crafted selections.

Appetizer Platter Selections

Serves 6-8

CHEF COMBO 80

Beef Croustades

Onion Rings

Fried Mushrooms

Bruschetta

PREMIUM SEAFOOD 195

Seared Scallops

Calamari

Texas Blue Crab Cake

Chopped Cold Water Lobster

SHRIMP 105

Shrimp Cocktail

Shrimp Remoulade

Pan Fried Shrimp

SILVER FOX SEAFOOD 14C

Shrimp Cocktail

15

15

15

Calamari

Texas Blue Crab Cake

Additions

Family Style Sides

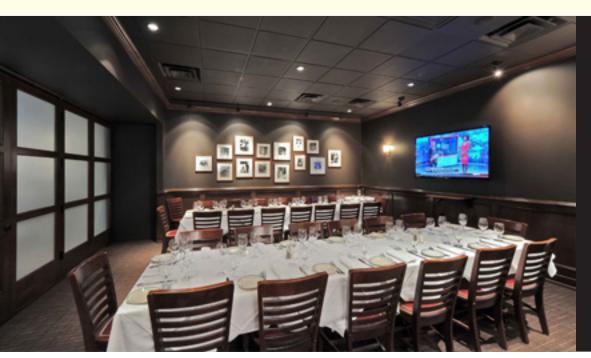
serves 4

Grilled Asparagus Macaroni & Cheese Mushrooms 15 Creamed Spinach15 Sautéed Spinach15 Brussels Sprouts

The Banquet Room

Seats up to 30 guests audio/visual capabilities 65" linked flat screen





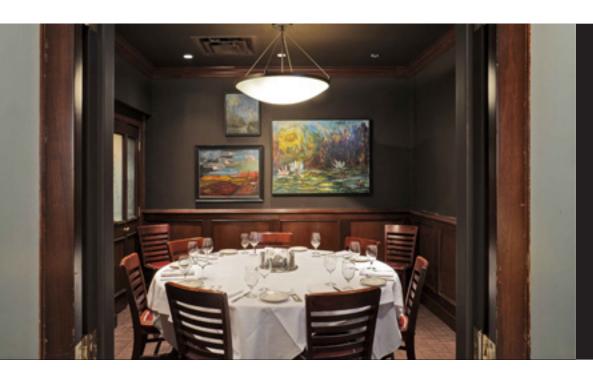
The Chef's <u>Room</u>

Seats up to 30 guests audio/visual capabilities 65" linked flat screen

& The Banquet Chef's Room

Seats up to 60 guests audio/visual capabilities 2 - 65" linked flat screens





The Poker Room

Seats up to 10 guests audio/visual capabilities 65" linked flat screen