

# 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

#### 70 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 and snap peas

Filet Mignon 6 oz Roasted Chicken Atlantic Salmon USDA Prime New York Strip +\$16 USDA Prime Delmonico Ribeye +\$20 Chilean Seabass +\$14

#### COURSE 3 (select 2)

Chocolate Ganache Cake Cheesecake Fresh Berries







#### FOUR COURSE MENU

#### 90 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 and snap peas

Filet Mignon 6 oz Roasted Chicken Atlantic Salmon Chilean Seabass USDA Prime Pork Chop USDA Prime Delmonico Ribeye +\$20 USDA Prime New York Strip +\$16

#### 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 85

Beef Croustades

Onion Rings

Fried Mushrooms

Bruschetta

PREMIUM SEAFOOD 200

Seared Scallops

Calamari

Texas Blue Crab Cake

Chopped Cold Water Lobster

SHRIMP 110

Shrimp Cocktail

Shrimp Remoulade

Pan Fried Shrimp

SILVER FOX SEAFOOD 145

Shrimp Cocktail

Calamari

Texas Blue Crab Cake

#### Additions

### Family Style Sides

serves 4

Grilled Asparagus 16 Creamed Spinach 16 Macaroni & Cheese 16 Sautéed Spinach 16 Mushrooms 16 Brussels Sprouts 16 Creamed Corn 16





### Trinity Room

Seats up to 36 guests audio/visual capabilities 60" and 50" linked flat screens

### Uncle Tony's Room

Seats up to 12 guests audio/visual capabilities 50" linked flat screen





### Wine Room

Seats up to 6 guests