

# Outing Menu 2023



This menu is priced per person plus 6% PA Sales Tax and a 20% Service Charge.  
 Due to market instability prices are subject to change.  
 All prices listed are based on 100 person minimum.  
 Any group of less than 100 is subject to increased Entrée pricing.  
 Final count is due not later than 7 business days prior to event.

**Boxed Lunch:** ..... \$13.00

*\$10.00 when combined with dinner entrée*

A choice of Honey Baked Ham, Oven Roasted Turkey Breast or Roast Beef with Lettuce, Tomato, Onion, Cheese and Mayo (served on the side) plus chips served with two fresh baked Chocolate Chip Cookies and a bottle of Water or canned Soda. The boxed lunch is to go on carts prior to tee off.

**Platters:**

- Fresh Vegetables Display with Ranch Dip ..... \$3.00
- Fresh Fruit Display ..... \$3.00
- Cheese & Ring Bologna Display with Assorted Mustards ..... \$4.00

**Entrees:**

Buffet Only, Include Chips, Two Sides, Drink Station and Assorted Dessert

*Entrees 1-6 also include choice of either Roasted Red Bliss Potatoes or Baked Potato with Sour Cream*

- 1. ½ Rack of BBQ Ribs & 5oz Grilled Chicken Breast ..... \$28.00
- 2. Italian Sausage with Peppers and Onions & 5 oz Grilled Chicken Breast ..... \$25.00
- 3. Hand Cut Ribeye "The Assistant Cut" Steak & 5 oz Grilled Chicken Breast ..... \$30.00
- 4. Hand Cut Ribeye "The Pro Cut" Steak grilled to your liking ..... \$30.00
- 5. 10 oz Grilled Chicken Breast with Dijon and BBQ Dipping Sauces ..... \$25.00
- 6. Pulled Pork & Sliced Brisket with Mac & Cheese, Cole Slaw & Baked Beans ..... \$30.00
- 7. Hot Dog & Hamburger with Lettuce, Tomato, Onion and Cheese ..... \$19.50

**Each Entrée includes a choice of two of the following sides:**

Macaroni Salad, Fruit Salad, Pasta Salad, Tossed Garden Salad, Red Skinned Potato Salad, Cole Slaw

**Additional Beverages:**

- Assorted Canned Soda & Bottled Water on the Course ..... \$1.00 ea
- ¼ Keg of Most Domestic Beer ..... \$200.00
- ½ Keg of Most Domestic Beer ..... \$350.00

\*Please Note: We may use Peanut, Soy, Egg, Lactose & Wheat products in our kitchen. Consuming Raw or under cooked Meat, Poultry, Seafood or Eggs may increase your chance of food borne illness, especially if you have a serious medical condition.

For a custom menu contact **Doug Graybill** by email [dsgreybill@foxchasegolf.com](mailto:dsgreybill@foxchasegolf.com)