

Welcome to the Fox Hollow

Love. Eat. Celebrate.

Your wedding is a celebration of your love for one another.

It is a reflection of “you” ~ your taste and your style.

Whether it is traditional, vintage chic, rustic romantic, or black tie formal, trust our professional wedding planners to deliver on every detail of your event.

The Fox Hollow will provide an unforgettable experience with inventive cuisine, enhanced with gracious and exceptional hospitality.

Fall in Love with The Fox

INCLUDED SERVICES

Valet Parking

Directional Maps

Guest Place Cards

Printed Dinner Menus

Private Bridal Suite & Attendant

Scenic Photographic Locations Including:
Outdoor Gardens & Waterfalls, Indoor Fireplaces

Event Coordinator

Maître D'

Guest Elevators

Coat Check

Custom Linens

Fine English China & Silver Service

Attended Restrooms

Hospitality Reception

Afternoon

Viennoiserie

chocolate hazelnut, almond & apricot croissants
cinnamon swirl, maple pecan, vanilla cream, raspberry & apple danishes

Fresh Baked Assorted Bagels

accompanied by cream cheese, butter & fresh fruit preserves

Champagne

Juice Bar

orange, grapefruit, apple, pineapple & tomato with lemon

Fresh Brewed Lavazza Coffee, Decaffeinated Coffee, Herbal Teas

Evening

Assorted Cheese & Crackers

Brie (France), Bel Paese (Italy), Goat Cheese (France), Taleggio (Italy), Manchego (Spain), Fontina (Italy)

Cold Canapes

cherry tomato stuffed with lobster meat
endive leaf filled with marinated crab meat
petite filet mignon tips of beef, garlic croutons, sauce raifort
salmon mousse on water crackers
bruschetta

Assorted Wines & Champagne

Prosecco, Pinot Grigio, Chardonnay, Riesling, Merlot, Cabernet Sauvignon, Chianti, Shiraz

Cocktail Reception

Each of your guests will be greeted upon arrival by a white gloved attendant with a glass of chilled champagne & fresh California strawberries

Passed Hors D'oeuvres

contemporary, distinctive presentations with bursts of flavor to amuse the palate

Lobster BLT with Arugula & Two-Tomato Confit

Vol-au-vent Filled with Grilled Asparagus & Prosciutto

Chilled Shrimp Cocktail with Assorted Homemade Sauces

Portobello Steak Fries with Balsamic Aioli

BBQ Short Rib on Grilled Polenta Medallion

Mini Maryland Crab Cakes with Tartar Sauce

Fried Mac & Cheese Bites with Bacon

Chicken Quesadillas with Homemade Guacamole

Fire-Roasted Tomato Soup Shooters with Grilled Cheese Wedge

Roasted Chicken Skewers with Yellow Chili Dipping Sauce

Cocktail Reception

Gourmet Cheese & Charcuterie Display

An Array of Gourmet Cheeses & Charcuterie Selections Including:
Prosciutto, Genoa Salami, Soppressata, Mortadella

Roasted Pork Loin

with herbes de provence & citrus thyme with fresh & dried fruits

Assorted Artisan Breads & Pâté

accompanied by an assortment of mustards, cornichons & olives

Braised Artichoke Hearts & Oven-Dried Tomatoes

Seasonal, Roasted, Grilled & Pickled Vegetable Display

Cannellini Beans, Fennel Salad, Roasted Peppers, Marinated Mushrooms & Marinated Eggplant

Mozzarella Caprese Station

Fresh Homemade Mozzarella Fior di Latte Made To Order
vine-ripe tomatoes served with fresh basil, extra virgin olive oil,
bocconcini salad & garlic toast points

Cocktail Reception

Fruit, Crudites & Mediterranean Dip Station

Farm Fresh Vegetable Crudités

with herb aioli, green goddess, buttermilk ranch & Gorgonzola dipping sauces

Fresh Fruit Fantasy

display of sliced fresh seasonal fruit

Creamy Hummus

Olive Tapenade

Fresh Tomato Bruschetta

Warm Spinach & Artichoke Dip

Pita Bread

Crostini Bar

Grilled Bermuda Onion Relish & Sriracha

Balsamic Strawberries with Lemon Pepper Ricotta & Basil Chiffonade

Rosemary Pepper Goat Cheese & Whole Roasted Garlic

Gorgonzola, Pear & Walnut Spread with Lavender Honey

Cocktail Reception

CHOICE OF _____ COCKTAIL STATIONS

Risotto e Pasta (choice of two)

Fusilli all Amatriciana

pancetta, pecorino cheese & fresh tomato

Gnocchetti Bianchi a la Gorgonzola

gnocchi, spinach, Gorgonzola, topped with chopped walnuts

Traditional Penne ala Vodka

penne, vodka sauce & basil

Trofie with Truffle Oil

fresh pasta with a light wild mushroom cream sauce

Saffron & Sausage Risotto

risotto, sausage, saffron butter, Parmesan & green peas

Mushroom Risotto

imported Carnaroli risotto with mushrooms

Lobster Ravioli

lobster stuffed ravioli tossed with a creamy lobster sauce

Cocktail Reception

Butcher Block

Marinated Top Sirloin Steak
served with chimichurri

Toscana Pork Loin
herb & vegetable roasted

Sesame Encrusted Seared Tuna
ginger, wasabi, soy sauce

Classic French

Beef Bourguignon
filet mignon tidbits in a traditional red wine mushroom sauce & egg noodles

Coquille St. Jacques
shrimp & scallops with Gruyère cheese topped with a creamy lobster sauce

Mahi Mahi
in a lemon butter sauce

Casserole de Poulet Francais
chicken on the bone, heavy cream, bacon, mustard, onions & mushrooms

Cocktail Reception

Regional Italian

Veal Piccata

scaloppini in a lemon white wine sauce with capers & artichoke hearts

Fried Calamari

tender rings of calamari fried to a crispy golden brown with spicy marinara sauce

Involtini di Pollo Fiorentina

stuffed chicken breast rolled with spinach & fontina cheese

Eggplant Rولاتini

thinly sliced eggplant stuffed with ricotta, Parmesan & mozzarella in a tomato basil sauce

A Taste of the Mediterranean

Spanakopita

filo crusted pie stuffed with sautéed spinach, onions, & imported feta cheese

Warm Orzo Pasta

with artichoke, kalamata olives & feta

Braised Lamb Shoulder

served with chilled tzatziki

Mediterranean Skillet

shrimp, scallops, olive oil & citrus sauce

Stuffed Eggplant

filled with a ground beef & bulgur stuffing

Cocktail Reception

Eastern European

Stuffed Cabbage

traditional wrapped cabbage leaves stuffed with rice & beef in a light tomato sauce

Kielbasa & Sauerkraut

traditional Polish sausage surrounded by a bed of sauerkraut

Shrimp Stroganoff

egg noodles, onion, garlic, mushroom, heavy cream, soy sauce & Worcestershire

Pierogi

potato filled dumplings served with sautéed onions

Southern Comfort

Fried Chicken & Waffles

served with spicy maple syrup & red eye gravy

Deep South Fish Fry & Chips

served with tartar sauce & sriracha mayo dipping sauce

Shrimp Jambalaya

southern Louisiana spicy tomato sauce, onions, green, red & yellow peppers

Down Home SoCo Meat Loaf

traditional dish of mixed ground meat topped with our signature Southern Comfort sauce

Cocktail Reception

Mexican Food Truck

Chicken, Beef & Shrimp Tacos
made to order

Assorted Toppings Station
guacamole, green sauce, red sauce, fried beans, diced onions, pico de gallo,
cilantro, queso fresco, cheddar cheese, lettuce, sour cream, corn & flour tortillas

Totopos & Salsa
crispy chips straight from the kitchen

The BBQ Joint

Baby Back Ribs
with sweet guava BBQ sauce

Chile Chipotle Chicken
sliced grilled chicken breast with a spicy BBQ sauce

BBQ Brisket
hand carved, tender, juicy, flavor infused beef brisket smothered in a homemade BBQ sauce

Coleslaw & Creamed Corn

Cocktail Reception

Little Havana

Cuban Cuisine

Moro & Cristiano

Cuban style rice & black beans

Roasted Pork

topped with garlic mojo & Vidalia onion

Maduros

sweet ripe plantains

Ropa Vieja

shredded beef stew with sofrito

Cuban Mojo Shrimp

onion, garlic & cilantro

Beijing Bistro

Peking Duck Breast Marinated & Slow Roasted to Crispy Perfection

prepared fresh for your guests in a warm moo-shu wrap with hoisin sauce, scallions & julienne cucumber

Dim Sum

assorted steamed & fried vegetable & pork dumplings

Assorted Miniature Spring Rolls

served with a traditional ponzu dipping sauce

Cocktail Reception

Pan-Asian

Chicken Pad Thai Noodles

bean sprouts, carrots, cilantro, green onion, peanut, egg, sesame seed, soy sauce & lime

Ginger Glazed Sea Scallops & Shrimp

served over a bed of Asian vegetables

Mongolian Beef

flank steak, garlic, ginger, soy sauce, crushed red pepper & scallions

Dim Sum

assorted steamed & fried vegetable & pork dumplings

Iberian Peninsula

Specialties from Spain & Portugal

Paella

a traditional blend of select chicken pieces, Chorizo sausage,
& assorted seasonal shellfish tossed in a saffron flavored rice

Portuguese Chicken

served in a portuguese peri peri chili sauce

Carne Alentejana

marinated pork tenderloin medallions & clams

Patata Brava

potatoes with garlic & sweet chili tomato sauce

Bacalao

salted cod, red escabeche, tomato, onion & red bell peppers

Dinner Reception

Champagne Toast

First Course

(host choice of one)

Prosciutto Caprese

fresh homemade mozzarella & sliced prosciutto with a sliced tomato salad in a balsamic reduction

Shrimp Imperial

baked shrimp stuffed with fontina cheese wrapped in bacon,
served with baby romaine hearts wrapped in cucumber, topped with ginger dressing

Churasco Salad

rolled skirt steak with chimichurri, ice berg wedge with bleu cheese dressing
topped with tomato, bacon & avocado

Asparagus Duetto

poached green and white asparagus, heirloom tomato, goat cheese,
baby spinach & quinoa with orange pistachio vinaigrette

Pollo de Causa

mashed potatoes with Peruvian yellow peppers filled with shredded chicken tossed in homemade aioli,
topped with a light pink dressing, micro greens with balsamic vinaigrette in an iceberg basket

Tuna Tartare

sushi grade tuna served with avocado, arugula & mango sesame vinaigrette

Intermezzo

A Variety of Flavored Sorbets

served on a painter's palette

Dinner Reception

Main Course (guest choice of one)

Filet Mignon

chianti sauce, confit heirloom cherry tomatoes, asparagus, carrots, sautéed spinach & potato au gratin

Roasted Stuffed Chicken

onion, spinach and parmesan stuffed breast, fennel gratin, spinach & basil mashed potatoes

Duck al'Orange

crispy Long Island duckling filled with fruit & topped with a Grand Marnier glaze

North Atlantic Salmon

pan-seared, presented with a creamy lemon artichoke sauce, sautéed vegetables, spinach & basil mashed potatoes

Red Snapper

pan seared, with ginger soy coconut flavored white & wild rice

Citrus Shrimp

Gulf prawns served in a citrus lobster sauce, red wine faro & sautéed vegetables

Braised Pork Shank

braised and roasted pork shank with a rum orange sauce served with whipped polenta

Ranch & Reef

petite filet mignon & shrimp with a citrus lobster sauce, potatoes au gratin & sautéed vegetables

Spinach & Cheese Cannelloni

pasta filled with ricotta, fresh spinach & homemade mozzarella
(vegetarian)

Mediterranean Trio

hummus, grilled zucchini, eggplant salad, stuffed stewed tomato, served with pita triangles
(vegan & gluten free)

Dessert & Beverages

Dessert

(host choice of one)

Waffle Zabaglione

pizzelle waffle topped with a zabaglione crème, fresh berries, confectionary sugar & raspberry coulis

Tiramisu

ladyfingers dipped in coffee & amaretto, layered with mascarpone cheese

Panna Cotta

cream custard with preserves, topped with fresh fruit & a port wine reduction

Cannoli Profiteroles

French choux pastry ball filled with freshly made cannoli cream topped with a nutella glaze

Signature Cheesecake

creamy New York style cheesecake, topped with fresh berries, raspberry & chocolate drizzle

Custom Occasion Cake

beautifully designed to perfection

Gourmet Coffee & Herbal Tea

freshly brewed dark roasted regular & decaffeinated international coffee, assorted teas, espresso & cappuccino

International Cordial Cart

an endless selection of fine liqueurs, complimented by petite chocolate cups

Premium Liquor Service

full selection of cocktails, mixed drinks, imported wines, premium beer, cordials, flavored sodas & exotic frozen drinks are unlimited for the entire affair