## LUNCH BOXES

## Carry Out | 15

## Served with Chips and a cookie

 Turkey Club | Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Herb Mayo, served on Toasted Multi-grain.Lobster Roll | Lobster Tail and claw meat, Celery, Green Onion, Lemon Aioli, Toasted Buttered New England Style Roll. +4.00

Chicken Caesar Wrap | Chicken, Caesar dressing Pecorino Cheese, Fried Onion, Grape Tomatoes, Applewood smoked Bacon.

Greek Vegetable Wrap | Sliced Cucumber, Tomato, Red Onion, Bell Pepper, Kalamata Olives, Yellow Squash, Zucchini, Egg Plant, Feta Cheese, Romaine Lettuce, Balsamic Reduction, Feta Dressing

Caesar Salad | Crisp Romaine Lettuce, Fresh Croutons, Parmesan Cheese, tossed in our signature Caesar Dressing. Add Chicken +2.00.

Wedge Salad | Iceberg Lettuce, Pickled Onions Pork Belly, Grape Tomatoes, Bleu Cheese

## DESSERT

Macaroons | Assorted Flavors
Half - 20 Guests | 100.00
Full - 40 Guests | 200.00
Assorted Cakes | Choose One: Lemon Squares,
Chocolate Chip Cookies
Half - 20 Guests | 100.00
Full - 40 Guests | 200.00
Assorted Cakes | Choose Three: Carrot Cake Black Forrest Brownies, Mango Mousse, Raspberry Mousse, Puff Pastry
Half - 20 Guests | 140.00
Full - 40 Guests | 280.00
Assorted Cookies | Choose Two: Chocolate Chip Oatmeal and Raisin, Salted Caramel, Macadamia Nut and White Chocolate Chip, Peanut Butter 2.50 Per Person



## Catering Information

FoxFire offers Catering and delivery. Catering is priced by per person, please speak with our event coordinator, Samantha at
Samanthad@foxfiregeneva.com. She can build your perfect menu for your office meeting or inhome extravaganza. Please note we require 48 hours in advance for your catering order. Please sign and confirm our BEO along with a credit card authorization. We require a minimum $\$ 200$ spend for delivery and have a 24 -hour cancellation policy. $50 \%$ same day cancellation charge will be applied to the credit card on file. There is a delivery fee and $3 \%$ administrative fee added to each order. We Supply plates, silverware, serving utensils, chafing dishes, and sternos (If needed).

STEAKS \| CHOPS I SEAFOOD WWW.FOXFIREGENEVA.COM 630.232.1369

SAMANTHAD@FOXFIREGENEVA.COM

## Fox Fire

 TEAKS CHOPS SEAFOOD

17 W State Street, Geneva IL. 60134

## APPETIZERS

## Deviled Eggs

Classic with bacon and jalapeños
Half - 20 Pieces | 27.00
Full - 40 Pieces | 54.00

## Bruschetta

Tomato, Garlic, Mozzarella, Basil, on a Toasted Crostini
Half - 20 Pieces | 22.00
Full - 40 Pieces | 46.00

## Chorizo Stuffed Mushrooms

Cream Cheese, Pecorino Romano
Cheese, and Chorizo
Half - 15 Pieces | 33.75
Full - 30 Pieces | 67.50

## diterranean Stuffed Mushrooms

Garlic, Spinach, Red Pepper, Feta Cheese.
Half - 15 Pieces | 33.75

## Full - 30 Pieces | 67.50

## Bacon Wrapped Stuffed Dates

Dates, Herb Infused Goat Cheese, Applewood Smoked Bacon, and Balsamic Reduction
Half - 40 Pieces 80.00
Full - 80 Pieces | 160.00

## Shrimp Cocktail

Tiger Shrimp served with zesty
cocktail sauce.
Half - 15 Pieces | 37.50
Full - 30 Pieces | 75.00

## Coconut Chicken

Skewered Chicken served with Thai
Sweet Pepper Sauce
Half - 20 Pieces 55.00 Full - 40 Pieces | 110.00

## Beef Brochett

Certified Black Angus Beef Ribeye
lightly tossed in Cajun Seasonings, skewered with Red Onion, Cremini Mushrooms, and Peppadew Peppers, finished with Teriyaki Glaze.
Half - 15 Pieces | 43.50
Full-30 Pieces | 87.00

## FoxFire Egg Rolls

Prime Rib, Diced Red Onion, Bell
Peppers, Horseradish, Swiss Cheese, Horseradish
Dressing, El Nino Sauce.
Half - 20 Pieces | 58.00

## Full - 40 Pieces 116.00

## Filet Bites

Skewered Diced Tenderloin, BlackPeppercorn, Honey Mustard
Half - 20 Pieces | 78.00
Full - 40 Pieces | 156.00

Vegetable Tray
Half - 30 Guests | 74.25
Full-50 Guests | 143.60
Fruit Tray
Half - 30 Guests | 80.00
Full - 50 Guests | 153.50
Charcuterie Board | Meat, Cheese, Grapes
Olives, Nuts,Toast Points
Half - 25 Guests - 200
Full - 50 Guests - 400

## SALADS

House Salad | Mixed Greens, Carrot, Onion,
Cucumber, Tomato, served with choice of dressing
Half- 15 Guests | 40.00
Full - 30 Guests | 80.00
Caesar Salad | Romaine, Pecorino Cheese, Garlic
Croutons, Homemade Caesar Dressing
Half- 15 Guests | 40.00
Full - 30 Guests $\mid 80.00$
Chopped Salad | Mixed Greens, Tortilla Strips,
Cheddar Cheese, Tube Pasta, Avocado, Tomato,
Pico de Gallo, Apples, Bacon, Nino
Dressing
Half- 15 Guests | 45.00


## ENTREES

Chicken
Choice of: Napa Valley Style, Caprese Style, Marsala Style All Natural, Hormone Free Chicken Breast,
Half- 20 Guests | 150.00
Full-40 Guests | 300.00
Stuffed Pepper
Portobello Mushrooms, Roasted Sweet Corn
Asparagus, Spinach, Garlic, Goat Cheese, Balsamic Reduction.
Half- 20 Guests | 75.00
Full - 40 Guests | 150.00
Salmon
Choice of: Lemon Garlic, Honey Sriracha, Teriyaki,
Bearnaise, etc
Half-20 Guests | 190.00
Full - 20 Guests | 380.00

## Ribs

Spice Rubbed. Sweet and Tangyhouse made BBQ sauce
Half- 20 Guests | 80.00
Full - 40 Guests | 360.00

## Prime Rib

Rubbed with fresh garlic and herbs, braised with beer, then slowly roasted Accompanied by horseradish whipped cream and Au jus
8 oz portions. Market Price
Sausage and Penne Pasta
|Italian Sausage, Roasted Red Peppers Sautéed Onions, Fresh Mozzarella Cheese, Penne Noodles, in a Tomato Bisque Sauce Half- 20 Guests | 120.00 Full - 40 Guests | 240.00 Spaghetti and Meatballs
Half - 20 Guests | 120.00
Full - 40 Guests | 240.00
Chicken Fettuccine Alfredo
Half - 20 Guests | 120.00
Full - 40 Guests | 240.00

## SIDES

Garlic Mashed Potatoes
Half - 15 Guests | 25.00
Full - 30 Guests | 50.00
Chefs Vegetable Medley
Half - 15 Guests | 25.00
Full - 30 Guests | 50.00
Green Beans
Half-15 Guests | 25.00
Full - 30 Guests | 50.00
German Potato Salad Half - 15 Guests | 25.00 Full - 30 Guests | 50.00
Au Gratin Potatoes
Half-15 Guests | 30.00
Full - 30 Guests | 55.00
Bourbon Mashed Sweet Potatoes
Half - 15 Guests | 25.00
Full - 30 Guests | 50.00
Broccoli Casserole
Half-15 Guests | 25.00
Full-30 Guests |50

## Asparagus

Market Price
Cauliflower Au Gratin
Half - 15 Guests | 25.00
Full - 30 Guests | 50.00

