

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 in-home 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).



FOXFIRE

STEAKS | CHOPS | SEAFOOD

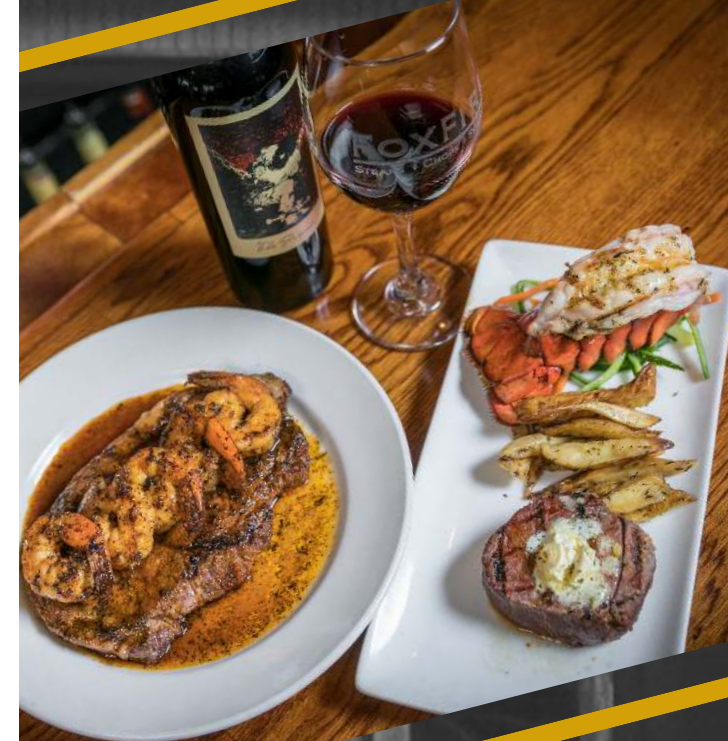
WWW.FOXFIREGENEVA.COM

630.232.1369

SAMANTHAD@FOXFIREGENEVA.COM

FOXFIRE

STEAKS | 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

Mediterranean 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 Brochette

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 | 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

Full - 30 Guests | 90.00



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