

STONE FOX GRILL



GOLF OUTING MENU

\*Special requests or menu changes can always be discussed. Our goal is to make every guests visit the best it can possibly be!  
*Smaller parties are encouraged to dine in house off of our regular dining menu, private rooms available...*

Prices include tax and gratuity

## CONTINENTAL BREAKFAST

Minimum 15 guests

\$11 per person

includes coffee and juice

Asst pastries

Bagels w/ cream cheese

Asst fruit

Asst Muffins

LUNCH BETWEEN THE NINES

\$12 per person

Hot Dogs

Sausage and Peppers

Macaroni Salad

Choice of One Coors Light Draft or One Soft Drink

HORS D'OEUVRES

\$12 per person

Vegetable Display with Assorted Dips

Swedish Meatballs

BBQ Ribs

Domestic and Imported Cheeses

Specialty Breads

DINNER BUFFET

Minimum 30 guests

\$28 per person

Fresh Garden Salad

Sliced Sirloin

Chicken Piccata or Chicken Marsala

Garlic Mashed Potato

Penne Marinara

Seasonal Vegetable

Rolls and Butter

Coffee/Tea

Assorted Fresh Baked Cookies

\*Add Shrimp Cocktail \$4 per person\*

SIT DOWN DINNER

Minimum of 30 Guests

\$27 Per Person Choose One

Chicken Parmesan

Roasted Turkey W/ Gravy

Lemon Garlic Chicken

Sliced Sirloin W/ Gravy

\$30 Per Person Choose One

Stuffed Chicken Breast

Choice Sirloin Steak

Prime Rib W/ Au Jus

All entrees served with fresh garden salad, pasta or potato,  
seasonal vegetable, rolls & butter, dessert, coffee/tea.

## PAVILION BBQ MENU

Minimum of 30 guests

“Dinner served at the pavilion”

### CLASSIC BBQ

\$26 per person

BBQ Chicken

Hamburgers

Hot Dogs

Corn on the Cob

Macaroni Salad & Potato Salad

Rolls & Butter

Asst Cookies, Unlimited Soft Drinks

DELUXE PAVILION BBQ

\$35 per person

Grilled Sirloin Steak

Grilled Salmon

Clam Bake

Grilled Seasoned Vegetable

Roasted Potatoes or Baked Potato

Deluxe Tossed Salad

Rolls & Butter

Chef's Choice Dessert

Unlimited Soft Drinks

Domestic, Specialty Craft and Imported Draft Beer available for  
all pavilion get-togethers. Call for pricing...