



AT THE CRUMPIN-FOX CLUB

Banquet & Outing Menu

87 Parmenter Rd * Bernardston, MA 01337

Phone: 413.648.5356

www.golfthefox.com

*****All Prices Are Inclusive Of Tax & Gratuity*****



BREAKFAST & BRUNCH

Continental Breakfast

\$13 per person

Sliced Fresh Fruit Platter
Assorted Breakfast Pastries, Bagels & Muffins
Granola & Greek Yogurt
Assorted Jams, Cream Cheese & Butter
Juices, Tea, Regular & Decaf Coffee

Crumpin-Fox Breakfast

\$18 per person

Sliced Fresh Fruit Platter
Assorted Breakfast Pastries, Bagels & Muffins
Granola & Greek Yogurt
Scrambled Eggs
Hardwood Smoked Bacon & Breakfast Sausage
Home Fried Potatoes
Vanilla Apple French Toast
Assorted Jams, Cream Cheese & Butter
Juices, Tea, Regular & Decaf Coffee

Crumpin-Fox Brunch

\$32 per person

Sliced Fresh Fruit Platter
Assorted Breakfast Pastries, Bagels & Muffins
Granola & Greek Yogurt
Scrambled Eggs
Hardwood Smoked Bacon & Breakfast Sausage
Home Fried Potatoes
Vanilla Apple French Toast
Lemon Garlic Poached Salmon
Lemon, garlic & wilted spinach
Grilled Steak Tips
Horseradish cream & roasted garlic mashed potato
Assorted Jams, Cream Cheese & Butter
Juices, Tea, Regular & Decaf Coffee



LIGHT LUNCH & DINNER

Boxed Lunch

\$18 per person

Choice Of One Sandwich

ALL SANDWICHES CAN BE MADE AS A WRAP

Honey Baked Ham & Swiss on Hearty White Bread

Oven Roasted Turkey & Cheddar on Hearty White Bread

Roast Beef & Garlic Aioli on Hearty White Bread

Chicken Salad on Hearty White Bread

Tuna Salad on Hearty White Bread

Choice Of One Side

Bag of Chips

Potato Salad

Macaroni Salad

Cole Slaw

Choice Of One Dessert

Freshly Baked Cookie, Brownie or Cheesecake

Bottled Water Or Soft Drink

Backyard BBQ

\$18 per person

Flame Grilled Burger

Grilled Hot Dog

Fixings On The Side

Potato Chips

Potato Salad

Macaroni Salad

Cole Slaw

Freshly Baked Cookie, Brownie & Cheesecake

Chicken & Ribs Backyard BBQ

\$32 per person

Grilled BBQ Chicken Breast

BBQ Pork Ribs

Mixed Greens Salad

Assorted Dressings

Roasted Red Potatoes

Mac & Cheese

Baked Beans & Cole Slaw

Dinner Rolls

Honey Jalapeno Cornbread

Freshly Baked Cookies, Brownies & Cheesecake

\$28 per person with either Chicken or Ribs

NY Strip Steak Backyard BBQ

\$37 per person

Hand Cut Flame Grilled NY Strip Steak

Mixed Green Salad

Assorted Dressings

Roasted Garlic Mashed Potato

Seasonal Mixed Vegetables

Mac & Cheese

Dinner Rolls

Honey Jalapeno Cornbread

Freshly Baked Cookies, Brownies & Cheesecake



LUNCH & DINNER BUFFETS

Light Lunch

\$18 per person

Starters

Choice Of Two

Mixed Greens Salad

Caesar Salad

Potato Salad

Macaroni Salad

Tuscan White Bean Soup

New England Clam Chowder

Wraps

Choice Of Three

Grilled Chicken Caprese

Mixed greens, tomatoes
fresh mozzarella & balsamic glaze

Honey Baked Ham & Swiss

Mixed greens, tomatoes, sweet onions
& a honey mustard aioli

Oven Roasted Turkey & Cheddar

Mixed greens, tomatoes, crispy bacon & a
cranberry aioli

**Grilled Portabella With Balsamic
Marinated Vegetables & Goat Cheese**

Roast Beef

Mixed greens, tomatoes, sweet onion & a
horseradish aioli

Chicken Or Tuna Salad BLT

Dessert

Freshly Baked Cookies, Brownies &
Cheesecakes

Pasta Dinner

\$23 per person

Starters

Choice Of Two

Mixed Greens Salad

Caesar Salad

Potato Salad

Macaroni Salad

Tuscan White Bean Soup

New England Clam Chowder

Main

Choice Of Three

Penne With Vodka Sauce

Grilled Chicken Fettuccini Alfredo

Rigatoni Bolognese

Hearty meat sauce

Spaghetti & Meatballs

Baked Ziti

Baked in a hearty meat sauce with aged
cheeses

Meat Lasagna

Pasta sheets layered with hearty meat
sauce & creamy cheese blend

Lasagna Verde

Pasta sheets layered with wilted spinach,
basil pesto & creamy cheese blend

Dessert

Freshly Baked Cookies, Brownies &
Cheesecakes

Crumpin-Fox Buffet

\$33 per person

Starters

Choice Of Two

Mixed Greens Salad

Caesar Salad

Potato Salad

Macaroni Salad

Tuscan White Bean Soup

New England Clam Chowder

Main

Choice Of Four

Lemon Garlic Poached Salmon

Lemon, garlic butter & wilted spinach

Grilled Steak Tips

Horseradish cream & roasted garlic mash

Country Style Meatloaf

Onion gravy & roasted garlic mash

Chicken Madeira

Mushroom sage sauce & wild rice

Tuscan Grilled Chicken Breast

Arugula, tomatoes & balsamic glaze

Baked Cod

Panko breaded & lobster sauce

Lasagna Verde

Spinach, basil pesto & cheese blend

Dessert

Freshly Baked Cookies, Brownies &
Cheesecakes



BUILD YOUR OWN COCKTAIL PARTY

Stationary Hors D'oeuvres Platters

Served for Two Hours—Priced Per Person

First Tier

\$3 Per Person Per Item

Farmers Harvest Crudités

With Cucumber Mint Tzatziki

Artisan Cheese Board

With Seasonal Fruits, Flat Breads & Crackers

Hummus Platter

Assorted Hummus Flavors with Pita & Corn Chips

Spinach & Artichoke Dip

Served Hot with Pita & Corn Chips

Ale & Cheddar Dip

Served Hot with Pita & Corn Chips

Buffalo Chicken Dip

Served Hot with Pita & Corn Chips

Tomato Bruschetta

Sweet Tomato Salsa on Toasted Crostini

Fig & Goat Cheese Bruschetta

Diced Fig & Goat Cheese Salsa on Toasted Crostini

Cucumber Mint Bruschetta

Diced Cucumber Salsa with Greek Yogurt
on Toasted Crostini

Spanakopita

With Cucumber Mint Tzatziki

Bacon Wrapped Jalapenos

Stuffed with Bacon Cream Cheese

Reuben Fritters

1000 Island Dipping Sauce

Spicy Asian Ginger Meatballs

Tender All Beef Meatballs

Swedish Meatballs

Tender All Beef Meatballs

Tomato Basil Meatballs

Tender All Beef Meatballs

Vegetable Spring Rolls

Citrus Soy Dipping Sauce

Fresh Seasonal Fruit Platter

Assorted Seasonal Fruits

Flatbread Platter

Assorted Flatbread Pizzas



Second Tier

\$5 Per Person Per Choice

Charcuterie & Crostini Board

Imported Cured Meats, Cheese, Local Fruit Jams
Artisan Style Breads & Flavored Oils

Caprese Skewers

Fresh Mozzarella, Tomatoes & Basil Drizzled
with Aged Balsamic Glaze

Bacon & Boursin Mushroom Caps

Cheesy Bacon Stuffed Mushrooms

Lobster & Corn Fritters

Roasted Red Pepper Remoulade

Fried Pork Dumplings

Sesame Ginger Dipping Sauce

Crab Rangoon

Sweet & Sour Dipping Sauce

Mini Crab Cakes

Chipotle Aioli

White Truffle & Mushroom Tartlets

Drizzled with Chive Oil

Scallops Wrapped With Bacon

Third Tier

\$7 Per Person Per Choice

Norwegian Smoked Salmon Canapes

Thinly Sliced Served with Diced Sweet Onion
Capers, Lemon Drizzle & An English Mustard Aioli

Citrus Poached Shrimp Cocktail

Traditional Accompaniments

Grilled Lamb Lollipops

Cucumber Mint Tzatziki

Beef Wellington

Puff Pastry Purse Stuffed with
Fillet Mignon & Mushroom Duxelles

**WE AT ZEKE'S ARE HAPPY TO ASSIST YOU IN YOUR PARTY PLANNING NEEDS.
CUSTOMIZATION OF THE PARTY MENU IS ENCOURAGED AND WE WILL DO OUR
BEST TO MEET ALL OF YOUR EVENT DESIRES.
CONTACT EVENT MANAGER WITH ANY QUESTIONS.**

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