The Foxtail

CATERING MENU

SHAREABLES

HUMMUS ½ PAN | 35
house made garlic hummus
8 house made pitas

MUHAMMARA ½ PAN | 45
roasted bell pepper, walnut, pomegranate seeds, fresh mint, pomegranate molasses
10 crostinis cut in half

GARLIC LABNEH ½ PAN | 55
walnut fresno salsa
8 house made pitas

BRICK OVEN ROASTED CAULIFLOWER ½ PAN | 50
cauliflower florets, salsa verde, crispy capers, parmesan, pomegranate seeds

BURRATA + FIG MOSTARDA ½ PAN | 65
figs, apricots, cherries
15 crostinis cut in half

GRILLED OCTOPUS ½ PAN | 75
shishito peppers, potatoes, fresno aioli

CHICKEN WINGS ½ PAN | 60
lebanese style - lemon, garlic, cilantro, cayenne

CHICKEN SHAWARMA ROLLS | 4 ea
phyllo, cabbage, red peppers, mozzarella, spicy garlic aioli

LAMB & BEEF KEFTA MEATBALLS ½ PAN | 65
20 meatballs, ragu sauce

SHRIMP SAGANAKI | 100
25 jumbo shrimp, ragu, savory, ouzo, feta cheese, shishito pepper, crostinis

GREENERY

LITTLE GEM ½ PAN | 45
cabbage, lettuce, red bell pepper, cucumber, tomato, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette

FOXTAIL WEDGE ½ PAN | 60
blue cheese crumbles, cranberry, almonds, red pepper, bacon, tomatoes, white balsamic-blue cheese vinaigrette

POACHED SHRIMP SALAD ½ PAN | 90
16 poached jumbo shrimp, boston lettuce, heirloom tomato, cucumber, scallion, red pepper, fresh mint, crispy chickpeas, creamy cilantro dressing

+ 4 servings of protein to your salad
(chicken $28 / salmon $64 /
jumbo shrimp $36 / kefta skewer $36)

RAW BAR

SHRIMP COCKTAIL | 75
24 jumbo shrimp, house cocktail sauce

SHRIMP POKE BOWL ½ PAN | 85
spicy mayo, masago, avocado, cucumber, ginger soy drizzle, toasted sesame

SALMON POKE BOWL ½ PAN | 95
spicy miso mayo, edamame, cucumber, avocado, fried shallots, ginger soy drizzle, toasted sesame

TUNA POKE BOWL ½ PAN | 105
spicy mayo, cucumber, avocado, radish, ginger soy drizzle, black sesame

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CATERING MENU

MAIN EVENTS

BRICK CHICKEN | 68
four - half amish chickens, sliced
served with garlic sauce

MAC + CHEESE ½ PAN | 50
roasted bell pepper cream, toasted parmesan breadcrumbs
+ shrimp or chicken $35

MOROCCAN TAGINE ½ PAN | 70
squash, onions, chickpeas, peppers, zucchini, harissa, moroccan spiced couscous
+ shrimp or chicken $35

FOXTAIL "PAELLA" ½ PAN | 105
orzo, chicken, andouille sausage, shrimp, mussels, red bell pepper, onion, peas, saffron broth, parsley

FREEKEH "RISOTTO" | 110
freekeh risotto, spring vegetables
+ chicken or shrimp $35

BEEF SHAWARMA | 140
4.5 lbs marinated tenderloin, 10 house made pitas cut in half
tahini, onion, roasted tomatoes, parsley, radish

ATLANTIC SALMON | 96
six 8oz filets, soy mustard glaze

PETIT FILET MIGNON | 150
six 6oz filets, spicy compound butter

ACCOMPANIMENTS

MASHED POTATOES ½ PAN | 35
GARLIC MASHED POTATOES ½ PAN | 35
ROASTED POTATOES ½ PAN | 28
SEASONAL VEGETABLES ½ PAN | 40
FRENCH FRIES ½ PAN | 25
HOUSE MADE PITA (1 PC) | 3
PINT OF GARLIC AIOLI | 10
PINT OF SPICY GARLIC AIOLI | 12

MINIMUM OF 48 HOURS NOTICE REQUIRED FOR CATERING ORDERS
(630) 541-9240