

**Red Fox Supper Club & Lounge**  
**@ Fox Ridge Golf Course**  
**4020 Lake Helena Drive Helena, Montana 59602**  
**(406) 227-0099**

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*Thank you for selecting Red Fox Supper Club & Lounge @ Fox Ridge Golf Course for your event.*

We are providing you with the information you requested.

We will make a follow up phone call in a day or two to go over any questions you may have.

**We cannot book any event until a Retainer of 50% is received.**

This Retainer will be applied in full to the remaining balance, which is due the day prior to the Event.

The Red Fox Supper Club, its management, its employees, or our guests while on this property are not responsible for

The loss, theft, or damage to any items brought onto the property for this event.

Your event is semi private. We will remain open to the public.

**Payment by Cash, Money Order or Check is preferred.**

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Attention: \_\_\_\_\_

Phone # \_\_\_\_\_ Fax # \_\_\_\_\_

Number of pages to follow (included this cover sheet) \_\_\_\_\_

From: \_\_\_\_\_

*(Rental of additional tables & chairs if required) and Gratuity*

## **Breakfast Buffet Menu**

### **Continental**

**At \$12.00 per guests for parties under 100 guests.**

**At \$14.00 per guests for parties over 100 guests.**

**At \$15.00 per guests for parties over 175 guests**

Assorted Muffins  
Cinnamon Rolls  
Fresh Fruit  
Juice  
Coffee  
Tea

### **Breakfast Buffet**

**At \$14.95 per guests for parties under 100 guests.**

**At \$16.95 per guests for parties over 100 guests.**

**At \$17.95 per guests for parties over 175 guests**

Scrambled Eggs With Cheese  
Bacon and Sausage  
Potato Casserole  
Biscuits and Sausage Gravy  
Pancakes  
Cheese Blintz  
Fresh Fruit  
Assorted Muffins  
Juice  
Coffee  
Tea

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**2008 Golf Buffets**

**At \$20.00 per guests for parties under 100 guests.**

**At \$25.00 per guests for parties over 100 guests.**

**At \$30.00 per guests for parties over 175 guests**

*Pricing includes Facility Fee, Linens, Set-up and Clean up, Food  
(Rental of additional tables & chairs if required) and Gratuity*

**WESTERN BUFFET (Select two items (50% split))**

Country fried chicken  
BBQ chicken breast  
Roasted BBQ pork loin  
Blacken pork chops

Served with corn bread, au-gratin potatoes, baked beans, coleslaw, and macaroni salad.

**BBQ PARTY (Select two items (50% split))**

Hamburgers  
Brats  
Hotdogs  
Chicken burgers

Served with all condiments, potato salad, coleslaw, tossed salad, and chips.

**SANDWICH AND SALAD BUFFET**

**@ 15.00 per guests for parties under 100 guests.**

**@ \$20.00 per guests for parties over 100 guests.**

**@ \$25.00 per guests for parties over 175 guests**

Sliced turkey, ham, and salami. Sliced cheddar, jack, and provolone cheese.  
Served with two breads and all the condiments, potato salad, tossed salad, and a chicken pasta salad.

**(406) 227-0099**

**Appetizer Buffets**

**Offered at \$25.00 per guests**

*Pricing includes Facility Fee, Linens, Set-up and Clean up, Food  
(Rental of additional tables & chairs if required) and Gratuity*

**For groups of 25-50 guests includes your choice of 5 selected appetizers from the listed appetizers offered below.**

**For groups of 51+over guests includes your choice of 7 selected appetizers from the listed appetizers offered below.**

Meatballs w/your choice of Tangy BBQ, or Sweet & Sour Sauce (3 per guest)

Chicken Wings w/your choice of Buffalo, Teriyaki or BBQ Sauce (3 per guest)

Pork & Veggie Spring Rolls (1 per guest)

Assorted Meat & Cheese Trays w/ hinged dinner roll (3 oz per guest)

Seasonal Vegetable Platter (4 oz per guest)

Tortilla Chips & Salsa (2oz per guest)

Chicken Tenders w/Ranch or BBQ Sauce (2 per guest)

Gilled Chicken Skewers w/ pineapple (2 per guest)

Pot Stickers w/Thai Pepper Sauce (2 per guest)

Onion Rings w/BBQ or Ranch Dressing (4 per guest)

Shrimp Bowls w/cocktail sauce (4 per guest)

Seasonal Fruit Platter (4 oz per guest)

Deviled Eggs (3 per guest)

*In the past we have found that when serving appetizers, with no meal to follow, guests tend to eat as if it were a meal. Please order enough food accordingly. Red Fox will serve the requested amount of food ordered but cannot replenish once the event begins.*

*Prices Subject to Change*

*Revised 1/2/08*

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*Pricing includes Facility Fee, Linens, Set-up and Clean up, Food*

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**Special Occasion or Pre Order Menu  
For groups of 30 or less  
Billing on one ticket only!**

*Pricing includes Facility Fee, Linens, Set-up and Clean up, Food and Gratuity*

***\$27.95 per guest***

Slow Roasted Prime Rib (12 oz.) served w/Baked Potato  
Whiskey Mushroom Rib-Eye (12 oz) served w/Baked Potato  
Salmon w/Tomato Basil Sauce served w/Rice Pilaf  
Halibut w/Lemon Butter Caper Sauce served w/Rice Pilaf  
Apricot Pork Medallions served w/honey mustard cream sauce

Served with Dinner Salad and assorted Dressings \*\* Dinner rolls & butter \*\*and Chef's Vegetable Medley

Desserts are "Chef's Choice"

**\$ 4.50 each**

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**Dinner Buffet Menu**

One entrée selection prepared buffet style for a minimum of 25 guests  
Second entrée can be selected for 26-50 guests (50% split).  
Third entrée selection can be selected for 51-175 guests (33% split).  
Guests of 176 plus may require a special quote.

*Pricing includes Facility Fee, Linens, Set-up and Clean up, Food  
(Rental of additional tables & chairs if required) and Gratuity*

**Dinners @ \$39.95 per guest**

Grilled Alaskan Halibut Filet (8 oz.) w/Lemon Butter Caper Sauce  
Carved Prime Rib w/Au Jus and Horseradish Sauce  
Carved New York Strip Steak (12 oz.) w/Au Jus

**Dinners @ \$29.95 per guest**

Baked Atlantic Salmon Filet (8 oz.) w/Tomato Basil Sauce  
Carved Roast Beef w/Au Jus  
Baby Back Pork Ribs

**Dinners @ \$24.95 per guest**

Slow Braised Pot Roast  
Pork Loin Dijonaise topped with a Honey Mustard Cream Sauce  
Burgundy Mushroom Chicken

\*\*\*All meats on Buffets will be cooked to "medium" temperature\*\*\*

**Salads and Sides:**

All buffets will include a Garden Green Salad w/assorted dressings

**Select one additional salad for groups of 26-50, Select second salad for groups of 51 and over**

Cucumber Tomato Basil  
Waldorf Salad  
Cajun Chicken Pasta Salad

**Select one starch for groups under 25 and select second starch for groups 26-50, Select third starch for groups of 51 and over**

Roasted Red Potato  
Au-Gratin Potato  
Rice Pilaf  
Garlic Mashed

**Select one vegetable for groups under 25 and select second vegetable for groups of 26-50, Select third vegetable for groups of 51 and over**

Chef's Fall Vegetable Sautée'  
Corn O'Brien  
Green Beans Almandine

**Desserts (Select one for each 25 quest increments)**

Chefs Choice Seasonal \$4.50 each