

The Foxtail

CATERING MENU

SHAREABLES

HUMMUS ½ PAN | 35

spicy fresno & garlic
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

+ 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

ALASKAN KING CRAB LEGS | 99/LB

butter, mustard dipping 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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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 skirt steak, 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