

The Farm at Fox Brown

&

The Seminole Inn

2020 Menu

Portfolio

Table of Contents

Wedding Packages	Page 3
Wedding Hors D'Oeuvres/Platters	Page 4
Wedding Entrees/Upgrades	Page 5
Wedding Pasta	Page 6
Wedding Starch/Vegetables	Page 7
Wedding Salads	Page 8
Wedding Station Upgrades	Page 9
Wedding Rehearsal Dinner	Page 10
Breakfast	Page 11
Lunch Plated	Page 12
Lunch Buffet/Box	Page 13
Dinner Buffet	Page 14
Hors D'Oeuvres	Page 15
Beverages	Page 16

The Farm at Fox Brown & Seminole Inn
Wedding Package
772-597-3777

Packages Include:

Vintage China
Mason Jars
Sweetheart Table
Grand Piano Gift Table
Built-In Bar
Wedding Barn
Sound System

Flatware
Cake Table
Rustic Farm Tables
Dance Floor
Lodge with Fireplace
Pavilion with BBQ Pit
Whiskey Barrel Tables

Classic Farm Buffet
\$29.95 Per Person

*

Orange Blossom Buffet
\$34.95 Per Person

*

Southern Magnolia Buffet
\$38.95 Per Person

*All wedding packages include Fresh Baked Rolls, and Butter,
Fresh Brewed Coffee, Iced Tea and Flavored Water

All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations. Wedding cake setup and cake cutting fee \$1.00 per person. Menu and pricing subject to change and based on availability.

 WEDDING PACKAGE
The Farm at Fox Brown & Seminole Inn

We invite you to consider the Historic Seminole Inn for your upcoming wedding. The historic Seminole Inn and the Farm at Fox Brown have hosted hundreds of weddings in all sizes and venues. From Casual Country to Inn Elegant and helped make many dreams become reality.

We pride ourselves on our ability to help you custom design the wedding of your dreams. Our size allows us extreme flexibility that many larger, more corporate properties are not able to exercise.

When you begin your planning with our staff the same staff that begins your planning will complete your planning and be available to you the day of your event.

At our Historic inn, each of our dining rooms accommodate up to 70 guests. Many times, wedding parties reserve both rooms or use a tent and flow into the garden. We have hosted weddings up to 200 guests. At the farm at Fox Brown our rustic chic barn can accommodate up to 300 guests.

We are able to host and help plan your wedding as well as your reception. Enclosed we have included several suggested menus and themes. However, we are able to accommodate most changes or complete designs of your choosing.

Please contact Jonnie at 772-597-3777 to help design the wedding of your dreams.

Wedding Buffet Packages

Classic Farm Buffet - \$29.95 Per Person

- Choice of Two Entrees
- Choice of One Pasta
- Choice of One Starch
- Choice of One Vegetable
- Choice of One Salad

Orange Blossom Buffet \$34.95 Per Person

- Choice of Two Entrees
- Choice of One Pasta
- Choice of One Starch
- Choice of Two Vegetables
- Fox Brown Salad Bar

Southern Magnolia Buffet \$38.95 Per Person

- Choice of Two Entrees
- Choice of One Pasta
- Choice of Two Starch
- Choice of Two Vegetables
- Choice of One Salad
- Fox Brown Salad Bar

*All wedding packages include Fresh Baked Rolls, and Butter,
Fresh Brewed Coffee, Iced Tea and Flavored Water

All prices are subject to 6.5% sales tax and 20% service
charge. An additional fee of \$150.00 will be added for
chef attended stations.

Hors D'Oeuvres

Price based on 2.5 pieces per person

(All passed Hors D'Oeuvres \$3.75 Per Person)

- Honey, Pecan and Brie Crostini
- Strawberry, Goat Cheese, Balsamic Bruschetta
- Mini Tom Turkey, Sweet & Sour Meatballs
- Southern Chicken and Waffles with Bourbon Maple sauce
- Pecan Encrusted Chicken bites with Elderberry Dipping Sauce
- Shrimp and Cheesy Grit Shooters
- Garden Vegetable, Heirloom Tomato Canapes on Grilled Rustic Baguette
- Coney Island Miniature Franks with Country Mustard
- Sweet BBQ Pork Biscuit with Sweet Cabbage Garnish
- Torpedo Fried Coconut Shrimp with Thai Chili Dipping sauce
- Sweet Potato, Quinoa stuffed Mushrooms with Chimichurri Sauce
- Fox Brown Deviled Eggs with Bacon & Chives

Platters

Imported & Domestic Cheese Platter \$2.25 Per Person
with Assorted Gourmet Crackers and Fresh Fruit Garnish

*

Garden Farm Fresh Vegetable Crudite \$2.25 Per Person
with Avocado Ranch dipping sauce

*

Mexican Fiesta Platter \$2.25 Per Person
Layers of Guacamole, Cheddar Jack Cheese, Sour Cream, topped
with Diced Tomatoes, Red Onions, sliced Black Olives. Served with
Nacho chips

*

Seasonal Fruit Display \$2.95 Per Person
Cantaloupe, Honeydew, Watermelon, Oranges, Pineapple,
Strawberries and Grapes, Served with Fruit Yogurt Dipping Sauce

*

Antipasto Display \$2.95 Per Person
Assorted Olives, Fresh Mozzarella, Assorted Cured Meats,
Roasted Peppers, Artichoke Hearts

Entrees

- Seminole Inn Southern Fried Chicken
- Farm Roasted Turkey with Pan Gravy
- Dijon Beef Brisket with Maple Mustard BBQ Sauce
- Seminole Roasted BBQ Chicken with Lime, Orange and Garlic
- Cuban Style Mojo Pork with Cilantro Lime Chimichurri
- Rolled Roast Top Round of Beef with Brown Sauce
- Country Fried White Fish with Grilled Fruit Salsa
- Chicken Mushrooms with Garlic and Flamed Marsala
- Apple Cinnamon Boneless Pork with Brandy Brown Sauce
- Crackers Chicken Francese with Butter, Wine, and Lemon
- Brown Sugar Rubbed St. Louis Ribs

Entree Upgrades

- Pecan Encrusted Salmon with Honey Mustard Glaze +\$3.50
- Shrimp and Penne Scampi with Butter, Garlic and Herbs +\$3.50
- Roast Leg of Lamb with Mint Demi Sauce +\$3.00
- Prime Rib of Beef Au Jus with Horseradish Sour Cream Sauce +\$8.75
- Baked Stuffed Catfish with Cracker, Crabmeat, and Lemon Dill Mornay Sauce +\$3.50
- Cracked Pepper & Herb Encrusted Tenderloin of Beef with Horseradish Sour Cream Sauce +\$14.75



All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations. Menu and pricing subject to change and based on availability.

Pasta

Seminole Inn Mac & Cheese
Topped with Crispy Bacon and Cracker Crumbs

*

Garden Vegetable Primavera
Penne Pasta with Seasonal Vegetables, Garlic, Herbs and
Tomatoes

*

Penne Alla Vodka
Penne Pasta tossed with Cream, Garlic, Tomatoes and Bacon

*

Fettuccine Alfredo with Spinach
Pasta with a Creamy Sauce of Garlic, Parmesan Cheese and
Wilted Spinach

*

Basil Pesto
Rigatoni with Roasted Vegetables Rigatoni pasta with Roasted
Garden Vegetables, Pesto, Herbs and Garlic

All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations. Menu and pricing subject to change and based on availability.

Starch

Southern Mashed Potatoes with Gravy

*

Roasted Potatoes with Rosemary and Thyme

*

Sweet Potatoes Casserole
with Coconut Flakes, Brown Sugar and Cornflakes

*

Baked Potatoes with Appropriate Toppings

*

Jasmine Rice

*

Spanish Yellow Rice

*

Rice Pilaf with Herbs

*

Potatoes Au Gratin or Scalloped

*

Country Style Mashed Potatoes
with Sour Cream, Shredded Cheddar Bacon and Chives

Vegetables

Southern Style Collards

Street Corn

Roasted Brussel Sprouts

Southern Green Beans

Roasted Garden Vegetables

Honey Pecan Glazed Carrots

Steamed Garden Vegetables

Sauteed Zucchini & Yellow Squash

Citrus Beets

Ratatouille

Grilled Vegetable Platter

Add \$1.50 Per Person

 WEDDING PACKAGE
The Farm at Fox Brown & Seminole Inn

Salads

Country Caesar

Romaine, Tomatoes, Carrots, Golden Raisins, Croutons, Asiago
cheese

*

Garden Salad

Mixed Greens, Tomato, Onion, Carrots, Cucumbers and Bell
Peppers

*

Fox Brown Salad

Three Garden Greens, Teardrop Tomatoes, Red Onion, Carrots, Bell
Peppers, Cucumbers, Croutons, Shredded Cheddar Cheese, Black
Olives, Banana Peppers, Hard Boiled Eggs

Fresh Fruit with Berries
Cucumber and Onion
Pesto Pasta
Mozzarella & Tomato
New Potato & Egg
Marinated Mushrooms

Country Coleslaw
Tortellini Vinaigrette
Spinach and Bacon
Watermelon Feta
Orange & Onion
Three Bean & Pepper



All prices are subject to 6.5% sales tax and 20% service charge. An
additional fee of \$150.00 will be added for chef attended stations.
Menu and pricing subject to change and based on availability.

 WEDDING PACKAGE
The Farm at Fox Brown & Seminole Inn

Upgrades

These are add on stations to previously ordered buffets.

Pasta Station +\$6.95

Garlic Alfredo, Marinara and Pesto Sauces.
Penne and Bowtie Pasta, Assorted Vegetables,
Grilled Chicken and Italian Sausage

*

Mashed Potato Bar Station +\$5.95

Roasted Garlic and Brown Sugar Sweet Mashed Potatoes Bacon,
Chives, Sour Cream, Butter, Broccoli, Brown Sugar, Candied Nuts
and Cheddar Jack Cheese

*

Scampi Station +\$7.95

Sautéed Shrimp in Fresh Garlic, Basil and White Wine Butter Sauce

*

Carving Stations (\$150.00 Chef Fee)

- Tenderloin of Beef with Wild Mushrooms Demi-Glaze
- Herb Roasted Turkey Breast with Cranberry Chutney
- Prime Rib of Beef Au Jus with Sour Cream Horseradish
- Cuban Roast Loin of Pork with Citrus BBQ Sauce and Cilantro Chimichurri

All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations. Menu and pricing subject to change and based on availability.

 WEDDING PACKAGE

The Farm at Fox Brown & Seminole Inn

Rehearsal Dinner \$22.95

Hot Entrée

Choice of Three

(Extra Item \$2.50 Per Person)

- Chicken Picatta
- Fried Chicken
- Roast Pork with Apples
- Baked Herb Chicken
- Baked Lasagna
- Eggplant Parmigiana
- Beef Stroganoff
- Macaroni and Cheese
- Pasta with Meatballs
- Baked Stuffed Tilapia
- Pasta Primavera
- Chicken Marsala
- Sliced Roast Beef
- Beef and Broccoli Teriyaki
- Smothered Pork Cutlet
- Roast Turkey

Salads

Choice of Two

(Extra Item \$1.75 Per Person)

- Pasta Salad
- Country Coleslaw
- Red Royale Potato Salad
- Chef's Tossed Garden Salad
- Fresh Fruit Salad
- Cucumber and Onion Salad
- Caesar Salad
- Three Bean Salad
- Pesto Pasta Salad
- Marinated Tomato Salad
- Spinach and Bacon
- Watermelon Feta

Potato Du Jour and Fresh Vegetables

Biscuits and Honey Butter

Iced Tea, Flavored Water, Coffee

All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.

Menu and pricing subject to change and based on availability.

The Farm at Fox Brown & Seminole Inn

(Minimum of 30 Guests)

Red Fox

Fresh Chilled Fruit Juice
Fresh Baked Muffins and Pastries
Bagels with Cream Cheese
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
Crispy Bacon and Sausage Links
Herbed Breakfast Potato
Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Tea

Gray Fox

Fresh Chilled Fruit Juice
Fresh Baked Muffins and Pastries
Bagels with Cream Cheese
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
French Toast
Vermont Maple Syrup
Assorted Cold Cereals
Whole and Skim Milk

Brown Fox

Continental Breakfast

Fresh Chilled Fruit Juice, Seasonal Sliced Fresh Fruit,
Assorted Muffins, Bagels with Whipped Butter and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea \$10.95
Assorted Cereals, Non-Fat Milk and Low-Fat Yogurt Add \$2.00 Per Person

Blue Fox

Breakfast Sandwiches English Muffin with Egg, Bacon and American
Cheese or Biscuit with Egg, Sausage and American Cheese
with Juice and Coffee \$7.95 Per Person

Silver Fox

Coffee and Pastries, Assorted Muffins,
Cinnamon Buns and Fresh Brewed Coffee \$6.95 Per Person

Breakfast Buffet Enhancements

Belgium Waffles	Omelets	Smokey Honey Ham
Seasonal Berries	Made to Order,	Southern Style Biscuits
Whipped Cream	Assorted Traditional	Honey Butter
Vermont Maple Syrup	Toppings	Mustard Sauce
\$4.95 Per Person	\$6.95 Per Person	\$6.95 Per Person

Chef to Prepare at your Buffet - Chef Fee \$150.00

LUNCH

The Farm at Fox Brown & Seminole Inn

Plated Luncheon

Selections Served with Rolls and Butter or biscuits,
Garden Salad, Coffee and Iced Tea

*

Lemon Chicken

Sautéed Chicken Breast with Butter, Wine and Lemon
Served with Seasonal Vegetables and
Rice Pilaf \$16.95 Per Person

*

Pasta Primavera

Penne Pasta Tossed with Sautéed Vegetables
and Marinara Sauce Topped with Parmesan Cheese
\$14.95 Per Person

(Add Grilled Chicken \$2.00 Per Person)

*

Baked Meatloaf

Our Famous Meatloaf with Brown Gravy,
Served with Mashed Potatoes and Chef Choice Vegetables

*

Lunch Combo

Soup or Salad, Chef's Choice Half Deli Sandwich
Dessert Included, Iced Tea or Lemonade and Coffee \$14.95



All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.

Menu and pricing subject to change and based on availability.

LUNCH

The Farm at Fox Brown & Seminole Inn

Country BBQ Buffet

Minimum of 25 Guests

Grilled Hamburger, Hot Dogs and Chicken Breast

Fresh Buns, Lettuce, Tomato, Onions, Pickles, Potato Chips

Swiss and American Cheeses, Potato Salad, coleslaw, Baked Beans, Assorted

Cookies, Condiments, Lemonade and Iced Tea

\$17.95 Per Person

*

The Classic Deli Buffet

Minimum of 25 Guests

Sliced Ham, Turkey and Roast Beef with Swiss and American Cheese,

Potato Salad Coleslaw, Assorted Breads, Condiments, Potato Chips,

Lettuce, Tomato, Onion, Pickles, Assorted cookies, Lemonade and Iced Tea

\$11.95 Per Person

*

Box Lunch

Turkey Breast Sandwich with Swiss or American Cheese

Lettuce and Tomatoes, Potato chips, Seasonal Whole Fruit,

Chocolate Chip Cookies

\$11.95 Per Person



All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.

Menu and pricing subject to change and based on availability.

DINNER

The Farm at Fox Brown & Seminole

Custom Dinner Buffet
Minimum of 30 Guests \$24.95

Salads

Choice of Two

Chef's Tossed Garden Salad	Caesar Salad
Country Cole Slaw	Three Bean Salad
Royale Potato Salad	Marinated Tomato
Pasta Salad	Spinach and Bacon
Fruit Salad	Cucumber Onion

Potato/Starch

Choice of One

Herb Roasted Potato	Sweet Potato Casserole
Country Style whipped Potato	Rice Pilaf

Vegetable

Chef's Choice of Fresh Seasonal Vegetable

Entrees

Choice of Two

Chicken Picatta	Beef Stroganoff
Fried Chicken	Chicken Marsala
Roast Pork with Apples	Rolled Roast Beef
Baked Herb Chicken	Beef and Broccoli Teriyaki
Smothered Pork Cutlet	Roast Turkey with Gravy

Pasta

Choice of One

Baked Macaroni and Cheese	Pasta Primavera
Baked Eggplant Parmigiana	Penne Marinara

**Biscuits and Honey Butter, Iced Tea,
Flavored water, Coffee, Peach Cobbler**

All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.

Menu and pricing subject to change and based on availability.

*H*ORS D'OEUVRES

The Farm at Fox Brown & Seminole

Cold Hors D'Oeuvres

Fruit and Cheese Platter	\$75.00 Serves 50
Fresh Vegetable Crudite Platter	\$65.00 Serves 50
Antipasto Platter	\$95.00 Serves 50
Bruschetta - Tomato Basil	\$65.00 Serves 50
Turkey and Ham Pinwheel	\$75.00 serves 50
Wraps	\$55.00 Serves 50
Deviled Eggs	Market
Jumbo Shrimp Cocktail	\$75.00 Serves 50
Assorted Finger Sandwiches	

Hot Hors D'Oeuvres

Sausage Stuffed Mushrooms	\$65.00 Serves 30
Crab Stuffed Mushroom	\$105.00 Serves 30
Bacon Wrapped Scallops	\$125.00 Serves 30
Chicken Tenders	\$95.00 Serves 50
Chicken Wings	\$65.00 Serves 50
Fried Shrimp	\$105.00 Serves 50
Swedish Meatballs	\$75.00 Serves 50
Coconut Shrimp	\$ 115.00 Serves 50
Pork Eggrolls	\$80.00 Serves 50
Mini Spring rolls	\$75.00 Serves 50



All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.

Menu and pricing subject to change and based on availability.

*B*EVERAGES

The Farm at Fox Brown & Seminole

Coffee Station Regular and Decaffeinated
\$4.00 Per Person

*

Beverage Station
(Charged on consumption or Preorder)
Assorted Coca-Cola Products \$3.00 Per Bottle
Bottled Water \$2.00 Per Bottle



All prices are subject to 6.5% sales tax and 20% service charge. An additional fee of \$150.00 will be added for chef attended stations.
Menu and pricing subject to change and based on availability.