



FOX | FOOD SERVICES
CATERING MENU

FOX | CATERING
FoxFoodServices@fox.com

BREAKFAST PACKAGES

CHILLED SELECTIONS

All prices listed are per person

BAKERY BUNDLE

\$9.25

Bagels, Croissants, Pastries, Muffins, Scones
Cream Cheese, Butter, Jams

CONTINENTAL

\$28.75

Muffins, Butter Croissants & Pastries
Butter, Jams
Fresh Fruit & Berries
Includes: Carafes of Orange, Cranberry, & Grapefruit Juices, Bluestone Lane Coffee & Tea Selection
ADD: Bagels & Cream Cheese **\$3.50**, Iced Coffee **\$3.50**, Cold Brew **\$5.25**
V GF Vegan and Gluten-Free Options Available

BUILD YOUR OWN GREEK YOGURT BAR GF

\$23.00

Greek Plain Yogurt, Granola, Coconut Flakes, Fresh Berries, Dried Fruits, Almonds
Includes: Carafes of Orange, Cranberry & Grapefruit Juices, Bluestone Lane Coffee & Tea Selection
ADD: Iced Coffee **\$3.50** Cold Brew **\$5.25**

HICKORY COLD-SMOKED SALMON

\$16.50

Bagels & Cream Cheese, Sliced Tomatoes, Chopped Egg, Red Onions, Capers, Lemon Wedges
GF Gluten-free options available

HOT SELECTIONS

BUILD YOUR OWN OATMEAL BAR V GF

\$12.75

Steel-Cut Oats, Brown Sugar, Honey, Coconut Flakes, Fresh Berries, Dried Fruits, Almonds
Half & Half, Nonfat Milk, Oat Milk

SCRAMBLED EGG BREAKFAST BUFFET GF

\$20.75

Breakfast Potatoes, Bacon, Turkey Sausage, Fresh Fruit & Berries
Salt, Pepper, Hot Sauce, Ketchup
SUBSTITUTE: Egg Whites **\$1.25**

BUILD YOUR OWN BREAKFAST TACO BAR

\$23.00

Scrambled Eggs, Applewood Smoked Bacon, Chorizo, Breakfast Potatoes, Fajita-Style Vegetables,
Shredded Cheese, Salsa, Guacamole, Mexican Crema
Served with Flour Tortillas, Whole Wheat Tortillas, Corn Tortillas
SUBSTITUTE: Egg Whites **\$1.25**

BREAKFAST a la CARTE

CHILLED SELECTIONS

All prices listed are per item

VANILLA YOGURT PARFAIT VG GF

\$5.25

Granola & Fresh Berries

GREEK YOGURT PARFAITS VG GF

\$7.00

▪ Citrus

Plain Greek Yogurt, Citrus Curd,
Granola & Fresh Berries

▪ Honeycomb

Plain Greek Yogurt, Honeycomb,
Granola & Fresh Berries

▪ Tropical

Pineapple, Mango, Banana &
Coconut Shreds

▪ Mixed Berry

Plain Greek Yogurt, Granola
& Fresh Berries

FRESH FRUIT & BERRY CUPS VG

\$4.75

OVERNIGHT OATS VG GF

\$9.25

Steel-Cut Oats, Almond Milk (Sub Oat Milk or Dairy Milk)

- Almond Butter
- Matcha Raspberry
- Blueberry Coconut

BAKED SELECTIONS VG

Bagels & Cream Cheese

\$3.50

Assorted Butter Croissants: Plain, Pain au Chocolate, Almond

\$4.75

Randy's Donuts

\$3.50

Muffins

\$5.25

Scones

\$4.75

HOT SELECTIONS

BREAKFAST BURRITOS - Please select 1

\$9.25

Tortilla Selection: Whole Wheat, White or Spinach

▪ Scrambled Eggs, Chorizo, Jack
Cheese, Potatoes, Salsa

▪ Scrambled Eggs, Black Beans,
Salsa, Avocado

▪ Scrambled Eggs, Bacon,
Cheddar Cheese

▪ Scrambled Eggs, Spinach,
Caramelized Onions, Swiss Cheese

SUBSTITUTE: Egg Whites \$1.25

BREAKFAST POTATOES

\$2.50

BACON / TURKEY BACON or SAUSAGE / TURKEY or CHICKEN SAUSAGE

\$2.50



LUNCH PACKAGES

COLD SELECTIONS

All prices listed are per person

GOURMET SANDWICH LUNCH

\$31.25

SALADS - Please select 2

- Mixed Greens & Garden Vegetable
- Classic Caesar
- Greek
- Coleslaw
- Macaroni
- Potato
- Fruit Salad

SANDWICHES

Grilled Chicken, New York Cheddar, Arugula, Tomatoes with Garlic Aioli on a Baguette

Mozzarella, Tomatoes, Basil, Roasted Peppers with Pesto Aioli on Italian Bread 

Oven Roasted Turkey Breast, Pepper Jack Cheese, Avocado, Sprouts, Tomatoes with Cranberry Aioli on Ciabatta Bread

Roast Beef, Swiss Cheese, Lettuce, Tomatoes on a Pretzel Roll

  Vegan and Gluten-Free Options Available

WELLNESS LUNCH

\$34.50


Includes Fresh Fruit & Berries

SALADS - Please select 2

- Baby Kale, Romaine, Quinoa, Golden Raisins, Toasted Almonds, Lemon Vinaigrette
- Romaine, Focaccia Croutons, Shaved Parmesan, Caesar Dressing
- Mixed Baby Greens, Farmers Market Vegetables, Balsamic Vinaigrette

*All Dressings Served On The Side

PROTEINS - Please select 2

- Chicken Paillard
- Seared Sesame Ahi Tuna
- Grilled Skirt Steak
- Grilled Shrimp
- Grilled Tofu 

HOT SELECTIONS

STUDIO FAVORITES

\$34.50

Salad

Little Gem Lettuce, Arugula, Fuji Apple, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette 

Entrées

Rosemary Roasted Chicken, Sautéed Spinach, Pan Jus

Pan Seared Salmon, Lemon, Thyme

Sides

Yukon Gold Mashed Potatoes

Oven-Roasted Broccolini

Dessert

Cookies, Brownies, Lemon Bars



LUNCH PACKAGES CONT'D

HOT SELECTIONS Cont'd

All prices listed are per person

MEDITERRANEAN

\$34.50

Salad

Israeli Salad, Diced Tomato, Red Onion, Persian Cucumber, Parsley, Bell Peppers, Olive Oil & Lemon

Entrées

Lemon-Yogurt Grilled Chicken Breast

Pan Seared Salmon, Lemon, Thyme

Sides

Saffron Couscous, Moroccan Spiced Butter, Parsley

Hummus, Warm Pita Bread

Dessert

Fresh Fruit & Berries

ITALIAN

\$34.50

Salad

Tuscan Chopped Vegetable Salad, Herb Vinaigrette

Entrées - Please select 2

▪ Chicken Piccata

▪ Beef Lasagna

▪ Eggplant Parmesan 

Sides

Roasted Vegetables with Lemon, Herbs & Olive Oil

Garlic Bread

Dessert

Tiramisu

ASIAN

\$32.25

Salad

Napa Cabbage, Romaine, Radicchio, Carrots, Radish Sprouts & Crispy Wontons, Soy Ginger Vinaigrette

Entrées

Stir-Fry Chicken, Asian Vegetables, Udon Noodles

Miso-Glazed Black Cod, Bok Choy, Crispy Shallots

Sides

Steamed White Rice or Brown Rice

Dessert

Fresh Fruit & Berries

SOUTHWEST BUFFET

\$29.00

Salad

Southwestern Salad, Chipotle-Buttermilk Dressing

Entrées - Please select 2

▪ Chicken Breast

▪ Carne Asada

▪ Cheese Enchiladas

▪ Cumin-Cilantro Grilled Vegetables

Sides

Tortilla Chips, Salsa, Guacamole

Spanish Rice and Pinto Beans

Corn & Flour Tortillas

Dessert

Cinnamon Churros

 VEGETARIAN

 VEGAN

 GLUTEN-FREE

LUNCH a la CARTE

ENTRÉE SALADS

Individually priced per person

CLASSIC COBB GF \$25.50

Chicken, Bacon, Hard Cooked Egg, Tomato, Blue Cheese, Avocado, Balsamic Vinaigrette

KALE VG GF \$18.25

Quinoa, Golden Raisins, Parmesan Cheese, Toasted Almonds, Chopped Romaine, Lemon Vinaigrette

CAESAR \$15.00

Romaine Lettuce, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing

ASIAN CHICKEN \$22.00

Spicy Chicken, Napa Cabbage, Romaine, Radicchio, Carrots, Edamame, Crispy Wontons, Scallions, Soy Ginger Vinaigrette

SOUTHWEST GRAIN BOWL GF \$22.00

Black Quinoa, Corn, Romaine, Avocado, Cotija Cheese, Kidney Beans, Pico de Gallo, Chili-Lime Vinaigrette

ADD ONS:

- Chicken \$8.50
- Salmon \$11.50
- Shrimp \$14.50
- Seared Ahi Tuna \$12.25
- Tofu \$6.00

SANDWICHES & WRAPS

CLASSIC BLT \$9.25

Applewood Smoked Bacon, Butter Lettuce, Heirloom Tomatoes, Garlic Aioli

TURKEY CLUB \$10.50

Turkey, Bacon, Lettuce, Tomatoes, Herb Aioli

ROAST BEEF \$9.25

Swiss Cheese, Red Onions, Lettuce, Tomatoes, Dijon Aioli

CHICKEN SALAD \$9.25

Almonds, Dried Apricots, Celery, Tarragon Mayonnaise, Mixed Greens

CAPRESE VG \$9.25

Sliced Tomatoes, Mozzarella, Basil, Arugula, Olive Oil, Balsamic Glaze

CHICKEN CAESAR WRAP \$9.25

Herb Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing

TUNA SALAD WRAP \$9.25

Albacore Tuna, Celery, Onion, Lemon-Herb Mayonnaise, Tomatoes, Mixed Greens

GRILLED CHIMICHURRI STEAK WRAP \$10.50

Arugula, Tomatoes, Fresh Basil, Muenster, Aji Amarillo Aioli

GRILLED VEGETABLE WRAP VG \$9.25









Grilled Seasonal Vegetables, Fresh Mozzarella, Arugula, Herb-Balsamic Glaze

VG VEGETARIAN V VEGAN GF GLUTEN-FREE

SNACKS & DESSERTS

SNACKS

Individually priced per person

FRUIT & BERRY PLATTER 	\$10.50
MEZZE  Hummus, Tzatziki, Marinated Feta Olives, Pita Bread	\$11.50
CHEESE & CHARCUTERIE Assorted Breads & Crackers	\$14.00
FARMERS MARKET CRUDITÉ   Served With Avocado Dip	\$7.00
TORTILLA CHIPS & SALSA   Guacamole & Homemade Salsa	\$7.00
MIXED NUTS  	\$7.00
CANDY BARS, GRANOLA BARS, ENERGY BARS	\$5.75
BAG OF CHIPS	\$2.50

DESSERTS

FRESH BAKED COOKIES, BROWNIES & DESSERT BARS  Gluten-Free Available	\$5.75
ASSORTED FRESH BAKED COOKIES	\$4.50
BROWNIES	\$4.75
LEMON BARS	\$4.75
TIRAMISU	\$5.75
CHOCOLATE PEANUT BUTTER CRUNCH PIE	\$5.75
OPERA CAKE	\$5.75
BLACKBERRY CHEESECAKE	\$5.75
COBBLER - Please select 1 ▪ Peach ▪ Apple ▪ Mixed Berry	\$5.75

BEVERAGES

All prices listed are per person
Bottled and canned beverages are billed upon consumption

WATERS

- 12oz Proud Source (can) \$2.00
- 16oz Proud Source (Aluminum), Evian, Perrier, San Pellegrino \$3.00-\$4.00

PRESSED JUICERY \$7.50 - \$9.00

CARAFE OF JUICE \$12.00/carafe

Orange, Grapefruit, Cranberry, Apple

CARAFE OF FRESH BREWED ICED TEA \$12.00/carafe

CARAFE OF LEMONADE \$12.00/carafe

BOTTLED TEAS & JUICE \$3.00-\$4.00

SOFT DRINKS \$2.00

Coke, Diet Coke, Sprite

RED BULL \$3.00

Regular, Sugar Free

BLUESTONE LANE COFFEE & TEA \$5.75

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas
Creamer/Milk Selection: Half & Half, Whole, 2%, Nonfat, Almond, Soy, Oat
ADD: Iced Coffee **\$3.50**, Cold Brew **\$5.25**, Coffee & Tea Refresh **\$3.50**

HOT CHOCOLATE \$5.75

Whipped Cream & Mini Marshmallows

BLUESTONE LANE PREMIUM MOBILE COFFEE CART

Based on availability and requires additional staffing. Please contact us for further details.

ORDERING INFORMATION

PLACING AN ORDER

To place a catering order, please email us: FoxFoodServices@fox.com at least 24 hours in advance. A catering team member will send you an order confirmation for review and approval. We will try our best to accommodate short notice orders when possible.

When ordering, please include all of the following information:

- Name
- Phone number
- Email
- Delivery Date
- Guest Count
- Delivery Location
- Setup Time
- Strike Time
- Menu Selections
- Beverage Selections



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Order Delivery Hours Are:

8:00 AM - 3:00 PM Monday through Friday
8:00 AM - 2:00 PM Saturday & Sunday

Please Note:

Additional labor charges will apply at \$85.00 per hour for deliveries before 8:00 AM and after 3:00 PM or 2:00 PM Saturday & Sunday.

Order changes and cancellations of non-special order items can be made without penalty if requested within 24 hours. Same day orders cannot be cancelled once confirmed.

Service Charge:

All catering orders will incur a 20% service charge and applicable sales tax. Unless otherwise indicated, all packages require a minimum of 5 guests.

Methods of Payment Accepted:

Coupa Charge Code, Visa, Master Card & American Express.