

The Foxtail

GLENVIEW HOUSE

BOOK YOUR EVENT

The Foxtail is here to provide you and your guests with an unforgettable event, custom tailored to fit your every need.

Come taste our Culinary Director
Maya Nahouli's,
authentic Mediterranean cuisine, along with
handcrafted beverages from our bar that you
and your guests are sure to enjoy!

Simply pick a date, a space and a menu and
you can leave the rest to our dedicated team
at
The Foxtail Glenview House.



BRUNCH

\$60 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE TWO

HUMMUS & VEGGIES*

spicy fresno & garlic hummus,
cucumbers, house pita

GARLIC LABNEH*

walnut fresno salsa, house pita

BURRATA FIG MOSTARDA*

figs apricots, cherries, crostini, truffle drizzle

BRICK OVEN ROASTED CAULIFLOWER

tahini miso sauce, red onion, red pepper,
cilantro, almonds, capers

CHICKEN SHAWARMA ROLLS

phyllo, cabbage, red peppers, mozzarella,
spicy garlic aioli

*PASSED APPETIZERS AVAILABLE

GREENS

CHOOSE ONE

ROASTED BEET*

roasted beets, goat cheese, pumpkin seeds, red
onion, cherry tomato, arugula, romaine,
citrus lemon evoo

LITTLE GEM*

cabbage, lettuce, red bell pepper, red onion,
cucumber, tomatoes, radish, cilantro, parsley,
mint, scallions, toasted pita, sumac citrus
vinaigrette

BURRATA WEDGE*

burrata, cranberry, almonds,
red pepper, bacon, tomato,
white balsamic blue cheese vinaigrette



MAINS

CHOOSE TWO

FRITTATA*

smoked mozzarella, tomato,
seasonal vegetables
add jumbo lump crab \$6/person

BREAKFAST FLATBREAD

applewood bacon, mozzarella, peppers,
red onions, scrambled eggs, harissa

SCRAMBLED EGGS*

applewood smoked bacon, toasted brioche

MOROCCAN TAGINE

squash, onions, chickpeas, peppers,
zucchini, harissa, moroccan spiced couscous

SIDES

CHOOSE TWO

BACON

GREEK FRIES

FRESH FRUIT

BREAKFAST POTATOES

SCONE PACKAGE

\$35/ 15 SCONES

Served with whipped butter

Blueberry, chocolate chip, savory bacon
cheddar and/or seasonal

BEVERAGES

MIMOSA & BLOODY MARY PACKAGE

2 hours \$35 per person

3 hours \$45 per person

Any item with an * can be made gluten free upon request

LUNCH

\$60 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE TWO

HUMMUS & VEGGIES*

spicy fresno & garlic hummus, cucumbers, house pita

GARLIC LABNEH*

walnut fresno salsa, house pita

BURRATA FIG MOSTARDA*

figs apricots, cherries, crostini, truffle drizzle

BRICK OVEN ROASTED CAULIFLOWER

tahini miso sauce, red onion, red pepper, cilantro, almonds, capers

CHICKEN SHAWARMA ROLLS

phyllo, cabbage, red peppers, mozzarella, spicy garlic aioli

*PASSED APPETIZERS AVAILABLE

GREENS

CHOOSE ONE

ROASTED BEET*

roasted beets, goat cheese, pumpkin seeds, red onion, cherry tomato, arugula, romaine, citrus lemon evoo

BURRATA WEDGE*

burrata, cranberry, almonds, red pepper, bacon, tomato, white balsamic blue cheese vinaigrette

LITTLE GEM*

cabbage, lettuce, red bell pepper, red onion, cucumber, tomatoes, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette



MAINS

CHOOSE TWO

BASIC B BURGER

grilled & griddled, cheddar, lettuce, tomato, onions, bacon, house-made 1000

CHICKEN FLATBREAD

evoo, shishito peppers, red onion, red bell pepper, savory, brie & mozzarella cheese

SALMON POKE BOWL*

edamame, cucumber, avocado, fried shallot, ginger soy drizzle, shiso furikake, togarashi, toasted sesame

*** Can substitute for Tuna Poke Bowl***

MOROCCAN TAGINE

squash, onions, chickpeas, peppers, zucchini, harissa, moroccan spiced couscous

FOXY CHIC

chicken thigh grilled and griddled, cheddar, cabbage, garlic dressing, tomatoes, pickles

SIDES

CHOOSE TWO

ROASTED POTATOES

GREEK FRIES

SEASONAL VEGETABLES*

ASPARAGUS*

BEVERAGES

MIMOSA & BLOODY MARY PACKAGE

2 hours \$35 per person

3 hours \$45 per person

Any item with an * can be made gluten free upon request



The Foxtail
GLENVIEW HOUSE

SCONES

BRUNCH OR LUNCH PACKAGES

\$35 BASKET

COMES WITH 15 SCONES

BLUEBERRY
CHOCOLATE CHIP
SAVORY BACON CHEDDAR
AND A SEASONAL

SERVED WITH
WHIPPED BUTTER



***EACH PLATTER COMES WITH
ALL 4 SCONES
OR YOU CAN SELECT WHICH ONES
YOU PREFER

DINNER

\$80 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE TWO

HUMMUS & VEGGIES*

spicy fresno & garlic hummus,
cucumbers, house pita

BRICK OVEN ROASTED CAULIFLOWER

tahini miso sauce, red onion, red pepper,
cilantro, almonds, capers

CHICKEN WINGS*

lebanese style, lemon, cayenne,
cilantro, garlic

BURRATA FIG MOSTARDA*

figs, apricots, cherries, crostini,
truffle drizzle

CHICKEN SHAWARMA ROLLS

phyllo, cabbage, red peppers, mozzarella,
spicy garlic aioli

GARLIC LABNEH*

walnut fresno salsa, house pita

*PASSED APPETIZERS AVAILABLE

SIDES

CHOOSE TWO

ROASTED POTATOES

MASH POTATOES

FRENCH FRIES

GREEK FRIES

ASPARAGUS



GREENS

CHOOSE ONE

ROASTED BEET*

roasted beets, goat cheese, pumpkin seeds,
red onions, cherry tomatoes, arugula,
romaine, citrus lemon & evoo

LITTLE GEM*

cabbage, lettuce, red bell pepper, red onion,
cucumber, tomatoes, radish, cilantro, parsley,
mint, scallions, toasted pita,
sumac citrus vinaigrette

BURRATA WEDGE*

burrata, cranberry, almonds,
red pepper, bacon, tomato,
white balsamic blue cheese vinaigrette

SEASONAL SALAD*

Ask your event manager about what is
in season now!

MAINS

CHOOSE TWO

TALEGIO FLATBREAD

mushroom, honey, truffle, arugula

SHRIMP POKE BOWL*

avocado, cucumber, masago, spicy mayo,
ginger soy drizzle, shiso furikake, togarashi

BRICK CHICKEN

amish chicken, garlic sauce, arugula

MOROCCAN TAGINE

squash, onions, chickpeas, peppers, zucchini,
harissa, moroccan spiced couscous

Any item with an * can be made gluten free
upon request

DINNER

\$100 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE THREE

HUMMUS & VEGGIES*

spicy fresno & garlic hummus, cucumber, house pita

GARLIC LABNEH*

walnut fresno salsa, house pita

BURRATA FIG MOSTARDA*

figs, apricots, cherries, crostini, truffle drizzle

BRICK OVEN ROASTED CAULIFLOWER

tahini miso sauce, red onion, red pepper, cilantro, almonds, capers

GRILLED OCTOPUS*

shishito peppers, potatoes, fresno aioli

SHRIMP SAGANAKI

ragu, savory, ouzo, feta cheese, shishito peppers, crostini

GRILLED CALAMARI*

roasted red pepper, red onion, fennel, lemon & olive oil

*PASSED APPETIZERS AVAILABLE

GREENS

CHOOSE ONE

ROASTED BEET*

roasted beets, goat cheese, pumpkin seeds, red onions, cherry tomatoes, arugula, romaine, citrus lemon & evoo

LITTLE GEM*

cabbage, lettuce, red bell pepper, red onion, cucumber, tomatoes, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette

BURRATA WEDGE*

burrata, cranberry, almonds, red pepper, bacon, tomato, white balsamic blue cheese vinaigrette



MAINS

CHOOSE THREE

SALMON POKE BOWL*

TUNA POKE BOWL*

MOROCCAN TAGINE

FOXTAIL "PAELLA"

BRICK CHICKEN

ATLANTIC SALMON*

SIDES

CHOOSE TWO

ROASTED POTATOES

SEASONAL VEGETABLES*

MASH POTATOES

FRENCH FRIES

GREEK FRIES

ASPARAGUS*



Any item with an * can be made gluten free upon request

DINNER

\$140 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE THREE

HUMMUS & VEGGIES*

spicy fresno & garlic hummus,
cucumbers, house pita

CHICKEN SHAWARMA ROLLS

phyllo, cabbage, red peppers, mozzarella,
spicy garlic aioli

BURRATA FIG MOSTARDA*

figs, apricots, cherries, crostini,
truffle drizzle

LAMB & BEEF KEFTA KABOB*

garlic hummus, house pita, parsley,
onion tomato salsa

SHRIMP SAGANAKI

ragu, savory, ouzo, feta cheese, shishito
peppers, crostini

GRILLED OCTOPUS*

shishito peppers, potatoes, fresno aioli

GRILLED CALAMARI*

roasted red pepper, red onion, fennel,
lemon & olive oil

SHRIMP COCKTAIL*

cocktail, horseradish, lemon

*PASSED APPETIZERS AVAILABLE

GREENS

CHOOSE ONE

ROASTED BEET*

roasted beets, goat cheese, pumpkin seeds,
red onions, cherry tomatoes, arugula,
romaine, citrus lemon and evoo

LITTLE GEM*

cabbage, lettuce, red bell pepper, red onion,
cucumber, tomatoes, radish, cilantro,
parsley, mint, scallions, toasted pita, sumac
citrus vinaigrette

BURRATA WEDGE*

burrata, cranberry, almonds,
red pepper, bacon, tomato,
white balsamic blue cheese vinaigrette

SEASONAL SALAD*



MAINS

CHOOSE THREE

TALEGGIO FLATBREAD

CHIRASHI POKE BOWL*

MOROCCAN TAGINE

FOXTAIL "PAELLA"

PETIT FILET MIGNON*

SEARED BRANZINO

BEEF SHAWARMA

SIDES

CHOOSE THREE

ROASTED POTATOES

SEASONAL VEGETABLES*

MASH POTATOES

FRENCH FRIES

GREEK FRIES

ASPARAGUS*



Any item with an * can be made gluten free upon request

DINNER

\$150 PER PERSON FAMILY STYLE

APPETIZERS

CHOOSE THREE

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

BURRATA FIG MOSTARDA*
figs, apricots, cherries, crostini,
truffle drizzle

LAMB & BEEF KEFTA KABOB*
garlic hummus, house pita, parsley,
onion tomato salsa

SHRIMP SAGANAKI
ragu, savory, ouzo, feta cheese, shishito
peppers, crostini

GRILLED OCTOPUS*
shishito peppers, potatoes, fresno aioli

GRILLED CALAMARI*
roasted red pepper, red onion, fennel,
lemon & olive oil

SHRIMP COCKTAIL*
cocktail, horseradish, lemon

PORK BELLY BRUSCHETTA
goat cheese, walnuts, dates, pork belly,
calabrian chili, honey balsamic glaze,
ciabatta

*PASSED APPETIZERS AVAILABLE

GREENS

CHOOSE ONE

ROASTED BEET*
roasted beets, goat cheese, pumpkin seeds,
red onions, cherry tomatoes, arugula,
romaine, citrus lemon and evoo

LITTLE GEM*
cabbage, lettuce, red bell pepper, cucumber,
tomatoes, red onion, radish, cilantro,
parsley, mint, scallions, toasted pita, sumac
citrus vinaigrette

BURRATA WEDGE*
burrata, cranberry, almonds,
red pepper, bacon, tomato,
white balsamic blue cheese vinaigrette

SEASONAL SALAD*



MAINS

CHOOSE THREE

CRISPY DUCK RISOTTO

MORROCCAN TAGINE

FOXTAIL "PAELLA"

PETIT FILET MIGNON*

SEARED BRANZINO

BEEF SHAWARMA

SIDES

CHOOSE THREE

ROASTED POTATOES

SEASONAL VEGETABLES*

MASH POTATOES

FRENCH FRIES

GREEK FRIES

ASPARAGUS*



Any item with an * can be made gluten free upon request



The Foxtail
GLENVIEW HOUSE

SEAFOOD TOWERS

SMALL \$195

LARGE \$380

OYSTERS, SHRIMP,
KING CRAB LEG,
CRAB CLAWS, LOBSTER

ADD 1 OZ CAVIAR \$110

SUSHI PLATTERS

ONE PLATTER

\$275

TUNA, HAMACHI, SALMON NIGIRI

ROLLS

CALIFORNIA, SPICY TUNA, PHILLY,
VEGGIE, EEL, RAINBOW, DRAGON

NO MODIFICATIONS

****SOY & SESAME****





The Foxtail

GLENVIEW HOUSE

PASSED APPETIZERS

PRICING PER PIECE

CAN SUBSTITUTE FOR APPETIZERS IN ALL PACKAGES

BURRATA FIG MOSTARDA BITES	\$2 (MIN 12)
HUMMUS/PITA BITES	\$1 (MIN 12)
LABNEH/CUCUMBER BITES	\$2 (MIN 12)
MUHAMMARA/CARROT BITES	\$1 (MIN 12)
CRAB CAKE BITES	\$4.5
LOBSTER DYNAMITE BITES	\$4.5
CHICKEN SHAWARMA ROLLS	\$5/ROLL
KEFTA POCKET	\$4.5 (1OZ EACH)
CALIFORNIA ROLL	\$1.5 (MIN 24)
LOBSTER MAKI	\$3.5 (MIN 24)
TUNA CRUDO	\$4
HAMACHI CRUDO	\$4
SHRIMP COCKTAIL	\$3.5
SALMON TARTAR	\$3.5
BEEF TARTAR	\$4.5
OYSTERS	\$4
CAVIAR BITES	\$9 (MIN 8)
ALL FLATBREADS (INCREMENTS OF 10)	
ZA 'ATAR FLATBREAD	\$1.5
TALEGGIO FLATBREAD	\$2
CHICKEN FLATBREAD	\$1.75
PISTACHIO FLATBREAD	\$2
PROSCIUTTO FLATBREAD	\$2.5



DESSERTS

\$75 PER PLATTER
SERVES 8-10 GUESTS

KEY LIME
CHEESECAKE BITES
pistachio crust, cherry drizzle

TAHINI DREAM BARS (GF)
shortbread sesame caramel, &
chocolate

CHOCOLATE MOUSSE
CAKE BITES (GF)
chocolate curls

DOUBLE MOUSSE CARROT
CAKE BITES
cookie butter mousse, cream cheese
mousse, cookie butter glaze, spiced
pecans, caramel



OUR BAKERY TEAM CAN ALSO MAKE
CUSTOM CAKES
\$110

KEY LIME CAKE, CHOCOLATE MOUSSE CAKE, &
DOUBLE MOUSSE CARROT CAKE

*GLUTEN FREE COOKIES ARE AVAILABLE UPON
REQUEST

***EACH PLATTER COMES WITH ALL 4 DESSERTS
OR YOU CAN SELECT WHICH ONES YOU PREFER



The Foxtail
GLENVIEW HOUSE

Prophet Package

All Draft, Canned & Bottled Beer
Select (3) Wines by the Glass
Select Spirits

*Sneaky Fox Vodka, Titos, Stray Dog Gin, Libelula Tequila,
Bacardi, Jack Daniels, Four Roses*

2 Hours - \$55 per person
3 Hours - \$65 per person

Fox Package

All Draft, Canned & Bottled Beer
Select (4) Wines by the Glass
Your Choice of 3 Signature Cocktails
Premium Spirits

*Grey Goose, Belvedere, Bombay Sapphire, Hendricks,
Casamigos Blanco, Don Julio,
Captain Morgan, Bacardi, Woodford Reserve, Basil
Haydens, Elijah Craig*

2 Hours - \$65 per person
3 Hours - \$75 per person

Beer & Wine

All Draft & Bottled Beer
Select (4) Wine By the Glass:
*Prosecco, Rose, Sauvignon Blanc,
Chardonnay, Pinot Noir, Cabernet Sauvignon*

2 Hours - \$40 per person
3 Hours - \$50 per person



Mimosa & Bloody Mary Bar

Includes juices, fruits & garnishes

2 Hours - \$35 per person
3 Hours - \$45 per person

Mocktails & NA Beverage

The Virgin Rosemary
Berry-Mint Smash
The Flyboy
Athletic Brewing Company NA Beer
Coke, Diet Coke, Ginger Ale, Powerade, Iced Tea,
Lemonade, Soda Water, Regular Coffee, Decaf
Coffee & Tea

2 Hours - \$25 per person
3 Hours - \$35 per person