

SILVER FOX STEAKHOUSE

3422 S. Energy Lane
Casper, Wyoming 82604
Phone (307) 235-3000
Fax (307) 234-5324
Bernard@silverfoxrestaurant.net

Appetizer Menu

Fresh Relish Display

Assorted fresh vegetables including carrots, celery, black olives, cucumbers, cherry tomatoes, and other seasonal vegetables with homemade ranch dressing for dipping

Assorted Cheese Tray

A mix of cubed cheddar, pepper jack, Swiss, and Colby cheeses

If requested, a pastry wrapped stuffed Brie is available

Cheese tray will be served with mixed crackers

Fresh Fruit Bowl

The chef's choice of fresh seasonal mixed fruit

Silver Fox Bacon Knots

Our Signature Appetizer! Brown Sugar Encrusted Bacon

Shrimp Cocktail

Served over ice with cocktail sauce for dipping

Stuffed Jalapenos

Baked with bacon and cream cheese filling topped with cheddar cheese

Stuffed Mushrooms

Filled with a sausage and cheddar cheese stuffing

Caribbean Chicken Skewers

Fried, then tossed with a sweet and spicy jerk glaze

Spinach and Artichoke Dip

With homemade tortilla chips for dipping

Dessert Display

Finger Desserts such as brownies, fruit bars, and varied cookies

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Beef Brisket Dinner

Festive Salad

Mixed Field Greens, Diced Apples, Cashews, Dried Cranberries & Swiss Cheese with Chef's Sweet Citrus Vinaigrette

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Stuffed Mushrooms

Sausage and cheddar cheese filling

Smoked Beef Brisket

With Barbeque sauce

Chicken Duxelle

In a white wine, mushroom, cream sauce

Grilled Seasonal Vegetables

In a garlic butter sauce

Chef's Potato Casserole

A blend of hash browns, cheddar cheese, and mild green chilies

Rolls

Petite French bread with butter

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Beef Brisket Dinner

Silver Fox House Salad

A fresh blend of mixed greens, tomatoes, cucumbers, black olives, soy beans, red peppers, and baby corn with a side of homemade Ranch dressing

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Stuffed Mushrooms

Sausage and cheddar cheese filling

Smoked Beef Brisket

With Barbeque sauce

Chicken Duxelle

In a white wine, mushroom, cream sauce

Grilled Seasonal Vegetables

In a garlic butter sauce

Chef's Potato Casserole

A blend of hash browns, cheddar cheese, and mild green chilies

Rolls

Petite French bread with butter

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Cocktail Party Hors D'oeuvres

Stuffed Mushrooms

With a sausage and cheddar cheese filling

Italian Meatballs

Choice of pepper cream sauce or sweet red sauce

Assorted Cheese Display

Swiss, Cheddar, Colby and Pepper Jack cubes, with a variety of crackers to pair

Jalapeño Poppers

Crisp chopped bacon mixed with cream cheese baked with melty cheddar cheese over the top

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Fresh Relish Display

Black Olives, Carrots, Celery, Cherry Tomatoes, Red Peppers and Cucumbers with homemade ranch for dipping

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Cocktail Party Hors D'oeuvres

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Jalapeño Poppers

Crisp Chopped Bacon mixed with Cream Cheese baked with melty cheddar cheese on the top

Stuffed Mushrooms

With a sausage and cheddar cheese filling

Stuffed Italian Pasta Shells

With a ground sausage, mozzarella, spinach, and ricotta filling topped with layers of Alfredo and red sauce

Caribbean Chicken Skewers

With a spicy pineapple Glaze

Bacon Pierogi Bites

Potato and cheddar pierogies wrapped in brown sugar bacon

Toasted Mexican Ravioli

Breaded and fried Ravioli topped with cheese and creamy enchilada sauce, garnished with sliced jalapenos

Deluxe Display of Cheeses

Such as double Crème Brie with assorted fillings wrapped in puff pastry, Cheddar, Colby and Pepper Jack with an accompaniment of mixed crackers

Fruit Kebobs

With Seasonal Fruit

Assorted Finger Desserts

Such as brownies, cherry bars, chocolate chip bars, blueberry squares

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Prime Rib Dinner

Festive Salad

*Mixed Field Greens, Diced Apples, Cashews, Dried Cranberries & Swiss
Cheese with Chef's Sweet Citrus Vinaigrette*

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Stuffed Mushrooms

Sausage and cheddar cheese filling

Hand-Carved Roasted Prime Rib

With au jus and horseradish

Chicken Duxelle

In a white wine, mushroom, cream sauce

Grilled Seasonal Vegetables

In a garlic butter sauce

Chef's Potato Casserole

A blend of hash browns, cheddar cheese, and mild green chilies

Rolls

Petite French bread with butter

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Prime Rib Dinner

Silver Fox House Salad

A fresh blend of mixed greens, tomatoes, cucumbers, black olives, soy beans, red peppers, and baby corn with a side of homemade Ranch dressing

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Stuffed Mushrooms

Sausage and cheddar cheese filling

Hand-Carved Roasted Prime Rib

With au jus and horseradish

Chicken Duxelle

In a white wine, mushroom, cream sauce

Grilled Seasonal Vegetables

In a garlic butter sauce

Chef's Potato Casserole

A blend of hash browns, cheddar cheese, and mild green chilies

Rolls

Petite French bread with butter

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Salads

Festive Salad

*Mixed Field Greens, Diced Apples, Cashews, Dried Cranberries & Swiss Cheese with
Chef's Sweet Citrus Vinaigrette*

Spring Berry Salad

*Assorted Greens, Seasonal Berries, Crumbled Feta Cheese, Pecans & Dried Cranberries
and Balsamic Vinaigrette*

Silver Fox House Salad

*Mixed greens, Tomatoes, Cucumbers, Olives, Red Peppers, Radishes with Ranch or
Balsamic Vinaigrette*

Caesar Salad

Romaine Lettuce, Tomato, shaved Parmesan and Caesar dressing

Beef, Pork & Lamb Entrees

Silver Fox Beef Brisket

Slow Smoked with a BBQ sauce

Herb Crusted Pork Tenderloin

In Mushroom Cream Sauce

Pulled Pork

Boston Pork Butt Slow Smoked and served with lite Au Jus

Chicken Fried Steak

Breaded and deep fried Steak served with mashed potatoes and gravy

Italian Meatballs

In Pepper Cream Sauce or Sweet and Spicy Sauce

Grilled Kielbasa Sausage

Finished with Tangy BBQ Glazed

Pork Wings

Roasted and Deep Fried; Finished with a Sweet and Spicy Glaze

Traditional Carving Stations

Full Dinner Sized Portions Carved to order

Beef Tenderloin

Prime Rib

Beef Sirloin Roast

Roast Pork Tenderloin

Smoked Ham

Full Roasted Pig Display

All carving stations include variety of sauces to accompany meat selection

Classic Poultry Entrees

Chicken Duxelle

In Mushroom Cream Sauce

Caribbean Chicken Skewers

With a spicy pineapple Glaze

Chicken Fried Chicken

Served with Country Gravy

Slow Smoked BBQ Chicken

With Extra BBQ Glaze

Chicken Enchilada Lasagna Roll Ups

Creamy Chicken & Green Chili filling topped with cheddar cheese

Chicken Wings

In Teriyaki Sauce or Buffalo Hot Sauce

Seafood & Fish Options

Poached Salmon

*In Choice of Citrus Butter Sauce, Champagne Mustard Sauce or Topped with Spinach
and Feta*

Chilled Salmon Filet

Yogurt Dill Sauce or Tarragon Marmalade Glaze

Walleye Cakes

House-Made Lump Walleye with Remoulade

Walleye Fingers

Breaded Deep fried Walleye served with Remoulade

Vegetable Options

Roasted Vegetable Medley

Green Beans Amandine

Sautéed Green and Yellow Beans

Broccoli with Garlic Butter

Sautéed Squash & Zucchini

Starch Options

Parsley Roasted Sliced Baby New Potatoes

Potato Casserole

With Cheddar Cheese and Green Chile

Garlic Whipped Potatoes

Scalloped Potatoes

With Cream and Swiss cheese

Rolls

Petite French Bread with Butter

Pasta Options

Vegetarian Lasagna

Sautéed Seasonal Vegetables with Parmesan Spinach Ricotta and Marinara

Stuffed Mexican Pasta Shells

Large Pasta Shells filled with Ground Beef, Cheese and salsa topped with sauce and cheddar cheese

Stuffed Italian Pasta Shells

Large Pasta Shells filled with Ground Sausage, Mozzarella, Spinach and Ricotta topped with Alfredo and red sauce

Chicken Enchilada Lasagna Roll Ups

Creamy Chicken & Green Chili filling topped with cheddar cheese

Signature Buffet Enhancers

Shrimp Cocktail

Served on Ice with Spicy Cocktail Sauce

Bacon Knots

Silver Fox's Signature Appetizer! Brown Sugar encrusted Bacon

Fresh Relish Display

Such As Black Olives, Carrots, Celery, Cherry Tomatoes, Red Peppers and Cucumbers

Served with Ranch

Sausage Stuffed Mushrooms

Large Button Mushrooms with Sausage and Cheddar Cheese Filling

Deluxe Cheese Display

Such As Double Crème Brie with assorted fillings wrapped in puff pastry, Cheddar, Colby and Pepper Jack cubes -Garnished with Grapes & Strawberries

Served with Crackers

Antipasto Display

Assorted Vegetables, Peppers and Olives, Herb Marinated Mozzarella, Provolone and

Meats Such As: Salami, Capicola Ham and Pepperoni

Served with Assorted Crackers, Toasted Baguette Rounds or Crisp Wafers

Fresh Seasonal Fruit Display

Tomato, Basil & Mozzarella Skewers Display

Deli Sandwich Platter

Meats Such As: Smoked Turkey, Roast Beef, Salami, Ham, Chicken Salad and Pepperoni

Cheeses: Swiss, Cheddar or Monterey Jack served on Croissants, Rolls, or Wraps

Desserts

Assorted Finger Desserts

Such as brownies, cherry bars, chocolate chip bars, blueberry squares

Cheesecake

Assorted topping such as strawberries, chocolate fudge, caramel and blueberries

Ice Cream Sundae Bar

Chopped nuts, fresh fruit, caramel, chocolate and whipped cream

Please note that other options are available with varying seasons. Please contact us at (307) 235-3000 with any questions you may have for you catering requirements!