



Metamora
GOLF & COUNTRY CLUB

A delicious casual alternative...

FAIRWAY BBQ BUFFET DINNER

\$27 PER PERSON

Metamora House Salad with Ranch & Italian Dressing

Garlic Parmesan Dinner Rolls or Cornbread

Pasta Salad or Coleslaw

BBQ Pulled Pork

Smoked Brisket

Herb Baked Chicken

Southern Mac & Cheese

Green Beans Almondine

*Featuring Bourbon, Apple and
Sweet & Tangy BBQ Sauces*

*We look forward to working with you to
make your event a great success!*



1600 Club Drive, Metamora, MI 48455

248.969.2120

www.MetamoraGolf.com

Pricing includes white buffet table linens, chaffers, sternos,
premium plastic china & silverware and buffet set up/clean up.

Hors D'oeuvres and supplementary services are
available upon request for an additional fee.

All pricing is subject to 6% sales tax, 20% service charge, and a \$100 delivery
fee. Final guest count and payment is due 7 days prior to the event.



PROFESSIONAL CATERING

FOR YOUR

wedding day



SAVORY APPETIZERS TO

start the night off right

HORS D'OEUVRES

\$6 PER PERSON | SELECT TWO:

Seasonal Fresh Fruit Display

Vegetable Platter with Dip

Assorted Domestic Cheese & Cracker Display

Mediterranean Platter:

*Carrots, celery, bell peppers, hummus,
spicy feta & pita chips*

Charcuterie Display:

*Cheese, crackers, nuts, berries,
dried fruit, olives & cured meats*

Bruschetta on Toasted Crostini

Spring Rolls with Plum Sauce

Kentucky Bourbon BBQ Meatballs

THANK
YOU FOR YOUR
INTEREST
IN FAIRWAY
CATERING FOR
YOUR SPECIAL
DAY

BUFFET DINNER MENU

FEATURING:

House or Caesar Salad | Garlic Parmesan Dinner Rolls
Potato Salad, Pasta Salad or Coleslaw
Pasta Selection | Vegetable Selection | Starch Selection

ONE ENTREE - \$30 PER PERSON

TWO ENTREES - \$35 PER PERSON

ENTREE SELECTIONS

CHICKEN MARSALA

Chicken breast sautéed with mushrooms and garlic,
simmered in a marsala wine sauce

CHICKEN SICILIANO

Italian Parmesan breaded chicken breast
pan fried in butter and served with Amoguesauce -
diced tomato, basil onion and garlic sauce

GARLIC ROSEMARY CHICKEN

Marinated grilled chicken breast topped
with a Boursin cheese sauce

CHICKEN PICCATA

Sautéed chicken breast topped with lemon
mushroom artichoke sauce

SLICED ROAST BEEF

Slow roasted top round in a red wine mushroom sauce

ROASTED PORK LOIN

Marinated, seared pork loin in a wine & herb sauce

WILD MUSHROOM LONDON BROIL

Marinated char grilled flank steak topped
with a wild mushroom demi glaze

PASTA SELECTION

SELECT ONE:

PASTA ROMANO

Mushrooms, bacon and chopped green onion simmered
in parmesan cream and tossed with penne pasta

PASTA BOLOGNESE

Rich tomato sauce combined with ground beef,
Italian sausage and fresh herbs tossed with penne pasta and
topped with parmesan cheese

PASTA PRIMAVERA

Mushrooms, onions, tomatoes, spinach and additional
seasonal veggies sautéed in a white wine olive oil with garlic
and fresh basil tossed with penne pasta

VEGETABLE SELECTION

SELECT ONE:

Green Beans Almondine | California Blend | Asparagus

STARCH SELECTION

SELECT ONE:

Roasted Red Skins | Garlic Mashed Potatoes | Rice Pilaf