

Banquet Menu Options

Showers | Rehearsal Dinners | Graduation Parties |
Outings | Meetings | & More

BRUNCH BUFFET

Fresh Baked Danish
Seasonal Fresh Fruit
Choose 3 Other Options:

- Egg Casserole
- Bagels & Cream Cheese
- Assorted Muffins
- Yogurt, Fruit, & Granola
- Sausage & Bacon
- Lemon Ricotta Pancakes
- Candied Bacon
- Chicken Salad Wraps
- Strawberry Walnut Salad
- Bowtie Pesto Pasta Salad

\$19.95/ Per Person

COOKOUT BUFFET

House Salad
Coleslaw
Potato Salad
Macaroni Salad
White Cheddar Mac n' Cheese
Protein Options (Choose 2):

- Flame Grilled Burgers
- Grilled Chicken Breast
- Bratwursts
- Hot Dogs

All Toppings & Fixings

\$23.95/ Per Person

MEXICAN BUFFET

Chips & Salsa
Fiesta Salad
Spanish Rice
Refried Beans
Bean & Cheese Burritos
Ground Beef Taco Station
Chicken Fajita Station
All Toppings & Fixings

\$23.95/ Per Person

BRICK OVEN PIZZA BUFFET

House Made Breadsticks
Garlic Cream Cheese Dip
Salad Option (Choose 1):

- House Salad
- Caesar Salad

Pizza Options (Choose 3):

- Cheese
- Pepperoni
- Club Veggie
- Metamora Meatza
- Club Supreme
- BBQ Chicken
- Margherita
- Chicken Bacon Ranch

\$21.95/ Per Person

Add a pasta for \$3.00
additional per person

HOUSE SMOKED BBQ BUFFET

Cornbread
House Salad
Pasta Salad
Coleslaw
Green Beans Almondine
Southern Mac & Cheese
Herb Baked Chicken
BBQ Pulled Pork
House Smoked Brisket

Featuring Bourbon, Apple, &
Sweet & Tangy BBQ sauces

\$25.95/ Per Person

ITALIAN BUFFET

Garlic Parmesan Dinner Rolls
Salad Option (Choose 1):

- House Salad
- Caesar Salad

Green Beans Almondine
Pasta Alfredo
Chicken Siciliano

\$23.95/ Per Person

DELI WRAP BUFFET

House Salad
Pasta Salad
Potato Chip Basket
House Soup Options (Choose 1):

- Chicken Noodle
- Potato Leek
- Tomato Basil
- Minestrone
- Beef & Mushroom Barley

Deli Wrap Options (Choose 2):

- Turkey
- Ham
- Turkey & Ham Combo
- Chicken Salad
- Italian

Tomato & Onion Platter
Mustard & Mayo

\$19.95/ Per Person

BUILD YOUR OWN BUFFET

Garlic Parmesan Dinner Rolls
Salad Option (Choose 1):

- House Salad
- Caesar Salad
- Strawberry Walnut Salad
- Seasonal Berry & Feta Salad

Vegetable Option (Choose 1):

- Green Beans Almondine
- California Blend
- Roasted Asparagus
- Honey Glazed Carrots

Potato Option (Choose 1):

- Roasted Yukon Gold Potatoes
- Gouda Whipped Potatoes
- Garlic Mashed Potatoes
- Candied Pecan Sweet Potatoes

Pasta Option (Choose 1):

- Pasta Romano
- Pasta Bolognese
- Pasta Primavera
- Pasta Alfredo

Entrees:

- Chicken Marsala
- Chicken Siciliano
- Traverse Harvest Chicken
- Rosemary Boursin Chicken
- Chicken Piccata
- Sliced Roast Beef
- Sliced Pork Loin
- Beef Tips Over Wild Rice
- Wild Mushroom London Broil
- Baked White Fish

Select 1 Entree: \$25.95/ Per Person
Select 2 Entrees: \$27.95/ Per Person
Select 3 Entrees: \$29.95/ Per Person

Add Hors D'oeuvres to Any Buffet

Hors D'oeuvre Options (Choose 2):



- Seasonal Fresh Fruit Display
- Vegetable Platter with Dips
- Assorted Cheese & Cracker Display
- Mediterranean Platter Spanakopita
- Charcuterie Display
- Spring Rolls with Plum Sauce
- Kentucky Bourbon BBQ Meatballs
- Bruschetta on Toasted Crostini
- Cajun Shrimp & Andouille Sausage Skewers
- Caprese Skewers

\$6.00/ Per Person
Each additional hors d'oeuvre \$3.00 per person



Specialty Bar Packages

(Available for On-Site Events)



Mimosa Bar

Champagne
Orange Juice
Cranberry Juice
Pineapple Juice
Blueberries
Strawberries
Oranges
Cherries
\$8.00/ Per Person

Bloody Mary Bar

Zing Zang Bloody Mary
Worcestershire Sauce
Tabasco Sauce
Olives
Pickles
Celery Sticks
Bacon
\$10.00/ Per Person

Sangria Bar

Red Wine Sangria
White Wine Sangria
Oranges
Strawberries
Lemons
Limes
Cherries
\$9.00/ Per Person

Margarita Bar

Classic Margarita (Jose Cuervo Silver)
Strawberry Margarita (Jose Cuervo Silver)
Lime juice
Salt
Sugar
Limes
Strawberries
\$12.00/ Per Person

Cash Bar & Open Bar Options Available



Room Rental, Catering Fees, Deposit & Payment Information

Room rental may vary based on location and banquet room selection.

Minimums may apply based on location & date.

All on-site banquet packages include white tables linens, room set up & clean up, china, silverware, glassware, non-alcoholic beverages, & staffing needs.

All catering packages include premium plastic plates, premium rolled plastic silverware, white table linens for the buffet, buffet set up & clean up.

Supplementary services are available upon request for an additional fee: Table Linens & Napkins, Bartending Services, Full Bar Inventory Set Up, After Dinner Waitstaff, China/ Silverware Rental

Final payment and guest count are due 7 days prior to your event.

Thank you for your consideration

Angie Mortimore

Director of Club Services

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