



*A delicious casual alternative...*

## FAIRWAY BBQ BUFFET DINNER

**\$27 PER PERSON**

- Metamora House Salad with Ranch & Italian Dressing
- Italian Baguette 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](http://www.MetamoraGolf.com)

*Pricing includes white buffet table linens, chaffers, stemos, 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 | Italian Baguette  
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 Amogue sauce - diced tomato, basil onion and garlic sauce

### TRAVERSE HARVEST CHICKEN

Grilled chicken breast served over seasoned mushrooms topped with a cherry-cranberry sauce and sprinkled with crumbled bleu cheese

### 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

### STEAK TIPS OVER WILD RICE

Tender seared steak tips over wild rice with onions and mushrooms in a red wine sauce

## 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