

**2018 BANQUET MENU**

The **METCALFE GOLF CLUB** is home to **HICKORIES**, a full-service restaurant, which is the perfect venue to host your party or banquet. Hickories offers…

* Superb cuisine including our **Famous Roast Beef “au Jus”**
* Friendly country service in a relaxed atmosphere
* Main dining room with adjacent patio shaded by our 400-year-old Oak tree.
* Interlock deck covered by our banquet tent, which overlooks our nine-hole course’s 1st hole
* Private meeting room with stone fireplace
* Find out why our clients tell us over and over: “This is the best food we have ever had at a golf course”

Here is What Organizers Say About Events at The Metcalfe Golf Club

"I would like to express our deep appreciation for the gourmet appetizers, the excellent level of service provided by your super professional and friendly staff members at our celebration yesterday. A great number of our guests told us how delicious the appetizers were and they were impressed by the variety offered."

"My golfers enjoyed themselves, as always -- they thought the golf was great and the food was excellent! Rob and his staff were as attentive and thoughtful as they've been every year."

"Thanks to you and your team for a wonderful tournament! The weather cooperated and everyone had a great time on the course. The dinner was yummy as usual and a special thanks to the kitchen staff. We all had a great time!"

"Thank you notes have been coming in from our participants. They all say that the day was just great, the weather, the course, the staff and of course the food were all exceptional."

Hickories Famous Roast Beef Buffet

Slow-roasted AAA Roast Beef

Marinated in our special blend of spices with Red Wine “au Jus”

Penne Pasta in Sun-dried Tomato “Rose” Sauce

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Maple Sweetened Beet & Mandarin Salad in Basil-Raspberry Vinaigrette

Seafood Pasta Salad

The Chef’s Seasonal Salad Selection

Herb-Garlic Roasted Potatoes

Steamed Seasonal Vegetables

Fresh Baked Rolls

Fantastic Assorted Dessert Table by



Coffee, Tea

$30

From the Fields

AAA 10oz Alberta Striploin Steak grilled to your liking right off our BBQ

Herb Roasted Medley or Bermuda Onions, Sweet Bell Peppers & Field Mushrooms

Slow-baked PEI Potatoes with all the fixings

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Maple Sweetened Beet & Mandarin Salad in Basil-Raspberry Vinaigrette

The Chef’s Seasonal Salad Selection

Fresh Baked Rolls

Fantastic Assorted Dessert Table by



Coffee, Tea

$37

All Prices Are Per Person - 13% HST & 10% Gratuity are not included

Hickories Garlic Chicken & Pasta Dinner

Char-grilled Chicken s/w Our House Garlic Dipping Sauce

Penne Pasta in Sun-dried Tomato “Rose” Sauce

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Maple Sweetened Beet & Mandarin Salad in Basil-Raspberry Vinaigrette

The Chef’s Seasonal Salad Selection

Herb-Garlic Roasted Potatoes

Steamed Seasonal Vegetables

Fresh Baked Rolls

Fantastic Assorted Dessert Table by



Coffee, Tea

$24

South Western Buffet

In-House Pulled Pork in Whiskey BBQ Sauce

Mexican Shaved Beef mixed with Salsa, Sweet Bell Peppers & Onion

Fresh Sandwich Buns

Mexican Fried Red Rice

Roasted Corn, Avocado & Black Bean Salad in Lime-Cilantro Vinaigrette

Creamy Sunset Coleslaw

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Crisp Corn Tortilla Chips

Fantastic Assorted Dessert Table by



Coffee, Tea

$24

All Prices Are Per Person - 13% HST & 10% Gratuity are not included

Hickories Backyard BBQ

Perfect for Lunch or a Light Dinner

The Grill: Choice of Our House Marinated Chicken Breast or Angus Beef Pattie

Assorted Condiments & Toppings

Specially Seasoned Kettle Potato Chips

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Maple Sweetened Beet & Mandarin Salad in Basil-Raspberry Vinaigrette

The Chef’s Season Salad Selection

Assorted Dessert Squares

Coffee, Tea

$17

Pre-Tournament Lunch Options

**Pre-Game Grill to Go Option #1**

Choice of Grilled Angus Burger or Italian Sausage

**$5**

**Pre-Game Grill to Go Option #2**

Choice of Grilled Angus Burger or Italian Sausage

Choice of Non-Alcoholic Beverage & Chips

**$8.50**

**Pre-Game Grill to Go Option #3**

Choice of Grilled Angus Burger or Italian Sausage

Choice of Domestic Tall Boy & Chips

**$12**

All Prices Are Per Person - 13% HST & 10% Gratuity are not included

**Hickories 3 Course Table Service Meals**

**Soup or Salad Choice Of:**

Mixed Greens & Crisp Vegetables with our House Garlic Dressing

(upgrade to Caesar Salad for $2)

or

Our Chef’s Soup Creation

**Entrees Choice Of:**

**Char-grilled 8oz Alberta AAA Striploin**

**(upgrade to 10oz $3)**

Slow-baked P.E.I. Potato

Seasonal Vegetables   
or

**Chicken “Sentier”**

Prosciutto wrapped Breast of Chicken, Maple-Whiskey Butter Sauce

Herb-Garlic Roasted Potato

Seasonal Vegetables

or

**Hickories Atlantic Salmon Filet**

Baby Shrimp, Lemon-Dill Hollandaise Sauce & Salted Leek Frizzles

Parmesan Risotto

Seasonal Vegetables

**Dessert Choice Of:**

Smooth Chocolate Truffle Cake with Raspberry Coulis

or

Old Fashioned Carrot Cake with Cream Cheese Icing

or

Decadent Pecan Pie with Caramel Sauce

$34

Table Service Meals for groups of 12 or more  
1 Soup or Salad, 1 Entrée & 1 Dessert must be chosen for the entire group

All Prices Are Per Person - 13% HST & 10% Gratuity are not included

Breakfast Options

# Continental Breakfast

## Freshly Baked Croissants & Mixed Muffins

## Juice, Coffee & Tea

**$9.95**

# Buffet Breakfast

## Farm Fresh Scrambled Eggs

## Hand-cut Home-fries

## Applewood Bacon & Breakfast Sausages

## Freshly Baked Croissants

Coffee & Tea

**$12.95**

# Brunch Buffet – Minimum 40 people

# Farm Fresh Scrambled Eggs

# Hand-cut Home-fries

# Applewood Bacon & Breakfast Sausages

# Freshly Baked Croissants

Crisp Mixed Greens & Fresh Garden Vegetables with an array of Dressings

Maple Sweetened Beet & Mandarin Salad in Basil-Raspberry Vinaigrette

Steamed Seasonal Vegetables

Carved Leg of Ham

Assorted Desserts Squares

Coffee & Tea

**$24**

Add a Fruit Platter **$3** per person

Add French Toast to Any Breakfast **$2** per person

All Prices Are Per Person - 13% HST & 10% Gratuity are not included

Add Some Appetizers to your Package

**HOT APPETIZERS**

(served by the dozen, minimum 2 dozen)

Beef Meatballs tossed in Parmesan Cheese, Sweet Teriyaki Sauce $ 15.00

Tomato Bruschetta with Greek Feta Cheese $ 15.00

House-brined Chicken Wings, Dipping Sauces & Ranch Dip $ 15.00

Beef Kafta Skewers, Tzatziki Dip $ 18.00

Golden Chicken Nuggets, Plum Sauce $ 18.00

Oriental Egg Roll Bits, Plum Sauce $ 18.00

Baked Italian Sausage wrapped in Puff Pastry, Maple-Mustard Dip $ 18.00

Breaded Tiger Shrimp, Vodka Cocktail Sauce $ 24.00

Applewood Bacon Wrapped Scallops, Vodka Cocktail Sauce $ 24.00

**COLD APPETIZERS**

(served by the dozen, minimum 2 dozen)

Herbed Cream Cheese & Cucumber Rounds $ 12.00

Ham & Cheddar Cheese Bits $ 12.00

Prosciutto Wrapped Melon $ 18.00

Caprese-Baby Bocconcini & Cherry Tomatoes, Basil Pesto Dip $ 18.00

Cold Water Smoked Salmon on Rye $ 18.00

Baby Shrimp Salad on Rye $ 18.00

**COCKTAIL PLATTERS**

(Serves 25 people if added to a meal)   
(Additional quantities is recommended if being served without a meal)

Crisp Garden Vegetables, Lemon Ranch Dip $ 49.95

Mixed Canadian Cheeses & Crackers $ 89.95

Sandwich Wedges including Tuna, Salmon, Roast Beef, Egg, Ham… $ 85.95

Seasonal Fruits, Sweetened Vanilla Sour Cream Dip $ 79.95

Assorted Olives, Marinated Vegetables & Pickles $ 39.95

Sliced Cold Cut “Deli” Meats $ 85.95

We can recommend the appropriate quantities to have before your meal

or on their own for a cocktail reception

13% HST & 10% Gratuity are not included