



A delicious casual alternative...

FAIRWAY BBQ BUFFET DINNER

\$25 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

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 \$75 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

SLICED PORK TENDERLOIN

Marinated, seared tenderloin in a wine & herb sauce

SHORT RIBS

Braised short ribs over wild rice

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