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**2024 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 enclosed 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

“Thank you so much for making Dad's birthday perfect. You and your team were as always amazing, the food was delicious, the service was friendly, and the venue was beautiful. We appreciate all the extras and the above and beyond efforts.”

“Dinner was excellent. My steak was a perfect medium rare and my husband raves about the beet salad. Dessert was next level. Well done guys. Great organization and great team!”

 “Thanks for the incredible event on Saturday! Everything went off seamlessly, exactly as planned. Your team was super throughout the day, and all the attendees are raving about the food, venue and service. Thanks for everything - from start to finish, you and your team were exceptional to deal with.”

**Facility Rental Fees & Inclusions**

**Facility Rental Fee:** $0 (with a minimum of $1500 in pre-booked F&B), $200 (with a minimum of $1000 in pre-booked F&B) or $400 (with under $1000 in pre-booked F&B)

Included With Your Event: Bartenders, Table Linens

Hickories Classic Buffets

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 assortment of Dressings
Oil and Vinegar Coleslaw
Chef’s Seasonal Salad Selection
Creamy Broccoli, Bacon & Cheese Salad
Garlic and Rosemary Roasted Potatoes
Fresh Vegetable Medley
Fresh Baked Rolls
Fantastic Assorted Dessert Table
Coffee, Tea

$43

From the Fields

Marinated AAA 10oz Striploin Steak grilled to your liking right off our BBQ
Herb Roasted Medley of Bermuda Onions, Sweet Bell Peppers & Local Mushrooms
Slow-baked PEI Potatoes with all the fixings
Crisp Mixed Greens & Fresh Garden Vegetables with an assortment of Dressings
Oil and Vinegar Coleslaw
Chef’s Seasonal Salad Selection
Fresh Baked Rolls
Fantastic Assorted Dessert Table
Coffee, Tea

$48

All Prices Are Per Person - 13% HST & 15% Gratuity are not included.

Hickories Garlic Chicken & Pasta Dinner

Char-grilled Chicken s/w Our House Garlic Dipping Sauce
Penne Pasta in Pesto cream Sauce
Crisp Mixed Greens & Fresh Garden Vegetables with an assortment of Dressings
Oil and Vinegar Coleslaw
1 of our Chef’s Seasonal Salad Selection
Creamy Broccoli, Bacon & Cheese Salad
Garlic and Rosemary Roasted Potatoes
Fresh Vegetable Medley
Fresh Baked Rolls
Fantastic Assorted Dessert Table
Coffee, Tea

$35

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
Oil and Vinegar Coleslaw
The Chef’s Season Salad Selection
Assorted Dessert Squares
Coffee, Tea

$26

All Prices Are Per Person - 13% HST & 15% 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 $3)
or
Our Chef’s Soup Creation

**Entrees Choice Of:**

**Char-grilled 10oz Alberta AAA Striploin**Herb-Garlic Roasted Potato&Seasonal Vegetables
or

**Roasted Red Pepper and Goat Cheese Stuffed Chicken**7oz Stuffed chicken supreme with light cream thyme sauce Herb-Garlic Roasted Potato&Seasonal Vegetablesor

**Hickories Atlantic Salmon Filet**Topped with a Creamy White Wine-Dill Sauce Herb-Garlic Roasted Potato&Seasonal Vegetables

**Dessert Choice Of:**Rich Chocolate Fudge Cake with Raspberry CoulisorOld Fashioned Carrot Cake with Cream Cheese Icing orDecadent Pecan Pie with Maple Caramel Sauce

$46

(Steak Entrée $52)

Meals for groups of 15 or more

Table Service Meals for groups of 15 or more
1 Soup or Salad, 1 Entrée & 1 Dessert must be chosen for the entire group

All Prices Are Per Person - 13% HST & 15% Gratuity are not included

**Appetizers & Cocktail Platters**

**HOT APPETIZERS**  **-**(Served by the dozen, minimum 2 dozen)

Tomato Bruschetta with Greek Feta Cheese $ 18
Sweet and Sour Glazed Meatballs $ 20
Mini Chicken Spring Rolls, Sweet Chili Thai $ 21
Baked Italian Sausage wrapped in Puff Pastry, Maple-Mustard Dip $ 24
Cream Cheese stuffed Jalapeno Poppers $ 24
Breaded Tiger Shrimp, Sweet chili Thai sauce $ 30 Applewood Bacon Wrapped Scallops, Vodka Cocktail Sauce $ 36

**COLD APPETIZERS -** (Served by the dozen, minimum 2 dozen)

Whipped Herbed Cream Cheese & Cucumber Rounds $ 18 Crostini with onion relish, shaved beef & horseradish crème $ 24
Multigrain crostini, double cream brie & apple chutney $ 24
Caprese skewers with mini bocconcini, cherry tomatoes and basil $ 24
Smoked salmon pinwheels $ 27
Chicken tzatziki flatbread bite $ 27

**COCKTAIL PLATTERS**(Small designed for 15 guests, large for 25-30 guests. We can make recommendations on quantities based on your main meal and/or appetizer selections)

 SM LRG

Crisp Garden Vegetables, Herb Ranch Dip $55 $95

Mixed Canadian Cheeses & Crackers $70 $125

Sandwich Wedges including Tuna, Salmon, Roast Beef, Egg, Ham… $60 $100

Seasonal Fruit Platter $65 $110

Sliced Cold Cut “Deli” Meats $65 $110

Charcutier Board with Mixed Deli Meats and Marinated Vegetables $90 $155

All Prices Are Per Person - 13% HST & 15% Gratuity are not included