

Hickory Heights Golf Club

Banquet Dinner Buffet Menu

Entrees

(Choice of Three)

Chicken Milanese

Breaded & Pan Fried with Fresh Lemon

Chicken Parmesan

Baked Breaded Chicken with Marinara & Cheese

Chicken Florentine

Chicken Breast Baked with Ricotta & Creamed Spinach

Roast Beef

Roasted Beef Sliced Thin and Topped with Gravy

Broiled Scrod "English Style"

Filet of Scrod Pan Roasted with Buttered Breadcrumbs

Pork Loin

Boneless Pork Loin Roasted with Celery & Onions in Brown Gravy

Grilled Salmon

Grilled Salmon in a Dill Butter Sauce

Labriola's Hot Sausage

Sausage Cooked with Sautéed Peppers & Onions

Side Dishes

(Choice of Three)

Oven Roasted Redskin Potatoes with Coarse Salt and Pepper

Au Gratin Potatoes with Butter, Cheese, and Breadcrumbs

Steamed Rice Pilaf or Seasoned Spanish Rice

Italian Roasted Yukon Gold Potatoes with Garlic, Rosemary, & Parmesan

Green Beans with Olive Oil & Garlic

Cauliflower Baked with Butter and Parmesan

Roasted Carrots with Olive Oil, Coarse Salt, & Pepper

Pasta with Homemade Marinara OR Aglio Olio

Buffet Dinner Includes

Fresh Mixed Green Salad Tossed in House Dressing, Caesar Salad, Coleslaw, or Seasonal Fruit

Assorted Dinner Rolls with Butter

Fresh Brewed Coffee, Tea, and Fountain Drinks

\$29.95 per person (Plus Tax & Gratuity)

Optional Carved Items

(Added to Replace Meat Option)

Roast Prime Rib of Beef Au Jus \$10.95 Per Person

Baked Virginia Ham \$6.95 Per Person

Top Sirloin of Beef \$7.95 Per Person

Final Menu Selections & Head Count Must be Confirmed No Later Than 7 Days Before the Event
Consumption of undercooked meats, eggs, or seafood may increase your risk of food borne illness
Due to Market Conditions, Prices are Subject to Change