

Hickory Heights Golf Club SHOWER BUFFET MENU

Build Your Own Salad Grilled Chicken, Grilled Steak, and Grilled Salmon (All Vegetables, Dressings, Toppings, & Garnishes on the Side)

Turkey OR Ham Croissants With Cheese, Lettuce, Tomato, and Mayonnaise

Seasonal Fresh Fruit Platter

Buffet Shower Includes: Fresh Brewed Coffee, Tea, and Fountain Drinks

\$24.95 per person (Plus 7% Tax & 22% Gratuity)

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



Hickory Heights Golf Club

Brunch Buffet Menu

- Scrambled Eggs
- Sauteed Breakfast Potatoes •
- Bacon and Breakfast Sausage

Belgium Waffles with Warm Maple Syrup and Butter

Fresh Fruit Platter

Assorted Rolls with Butter

CHICKEN

Milanese - Breaded & Pan Fried with Fresh Lemon
Parmesan - Breaded with Marinara Sauce & Cheese
Florentine - Baked with Ricotta & Creamed Spinach

•Additional Pastries may be Purchased for \$2.00 per person •

Buffet Brunch Includes: Fresh Brewed Coffee, Tea, and Fountain Drinks

> \$25.95 per person plus Tax and Gratuity

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HORS D'OEUVRES

Choice of 1 \$ 6.95 Choice of 2 \$ 9.95 Choice of 3 \$14.95

- Crab Balls with Remoulade Sauce
- Stuffed Mushrooms with Crabmeat or Sausage
- Bruschetta
- Artisan Meat and Cheese Tray
- Meatballs
- Italian Sausage

APPETIZERS

Choice of 1 \$ 3.95 Choice of 2 \$ 6.95 Choice of 3 \$ 8.95

- Fresh Vegetable Tray
- Homemade Pepperoni Rolls
- Fresh Made Garlic Knots
- Buffalo Chicken Dip
- Spinach Artichole Dip
- Faggioli Dip
- Assorted Cheese Tray

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HICKORY HEIGHTS GOLF CLUB

Banquet Lunch Buffet Menu



"ENTREES"

Chicken Milanese Breaded and Pan Fried with Fresh Lemon

Chicken Parmesan
Breaded Baked Chicken with
Marinara Sauce and Cheese

Chicken Florentine
Chicken Breast Baked with Ricotta
Cheese and Creamed Spinach

Roast Beef Roasted Beef Sliced Thin and Topped w/Gravy

Pork Loin
Boneless Pork Loin Roasted with Celery
and Onions in a Brown Gravy

Labriola's Hot Sausage Sausage prepared with Sauteed Peppers and Onions

Broiled Scrod "English Style"
Fillet of Scrod Pan-Roasted with Breadcrumbs

Salmon Grilled in a Dill Butter

"<u>SIDE DISHES</u>"

Oven-Roasted Redskin Potatoes with Coarse Salt and Pepper

Au Gratin Potatoes with Butter, Cheese and Breadcrumbs

Italian Roasted Yukon Gold Potatoes with Garlic, Rosemary, and Parmesan Cheese

Pasta with Homemade Marinara Sauce OR Aglio Olio

Steamed Rice Pilaf or Seasoned Spanish Rice

Roasted Carrots with Olive Oil, Coarse Salt and Pepper

Green Beans with Olive Oil and Garlic

Buffet Lunch Includes:

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

> Assorted Dinner Rolls with Butter Fresh Brewed Coffee, Tea, and Fountain Drinks

1 Entrée and 1 Side \$25.95 per person (Plus 7% Tax and Gratuity)

2 Entrees and 2 Sides \$31.95 per person (Plus 7% Tax and Gratuity)

Your FINAL Menu Selections and 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.

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