

# Hickory Heights Golf Club

## *Banquet Dinner Buffet Menu*

### **Entrees**

(Choice of Two)

#### *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 Two)

*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*

### **Choice One Carved Item**

*Roast Prime Rib of Beef Au Jus, Honey Baked Ham, Roasted or Smoked Turkey Breast*

#### *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

\$34.95 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