



# Metamora Fields Golf Club Wedding & Banquet Menus



## **Welcome to Metamora Fields Golf Club,**

We are pleased that you are considering Metamora Fields Golf Club for your upcoming special event and look forward to making your entire time with us an enjoyable experience.

With stunning panoramic views of our prestigious golf course, Metamora Fields offers a dramatic backdrop for your flawless event whether it is the wedding reception of your dreams, an important business function, a festive holiday party or a dinner gathering of family and friends. Here at Metamora Fields we have focused our efforts on ensuring that every guest at our facility is "welcomed" with open arms. Our goal is to make every visit feel as if you have walked through the front door of your own home.

Our experienced culinary team is anxious to create menus for you that will astonish your guests and exceed your personal expectations. We will be delighted to customize a menu to your specifications or theme. Our entrées and desserts will have your guests raving about your event long after it has passed.

As Director of Events, my goal and the entire Metamora Fields Golf Club service team, is to get to know you personally, attend to your every detail, from the initial planning stages through the departure of your last guest. If you have a vision for your memorable event... we are here to bring it to life.

Metamora Fields Golf Club... *"Where You're Always Welcome"*.

Best Regards,

*Lisa Miller*

Director of Events

309.367.4000 ext. 12

801 Progress Street

Metamora, IL 61548

[www.metamorafields.com](http://www.metamorafields.com)

## Metamora Fields Buffets

*(25 Person Minimum)*

*Includes Dinner Rolls & Butter,  
Regular and Decaffeinated Coffee, Hot & Iced Tea and Soda*

### *The Golden Buffet*

*Includes:*

*Choice of 2 Salad Selections  
Choice of 3 Featured Entrees  
Choice of 2 Starch Selections  
Choice of 2 Vegetable Selections*

### *The Silver Buffet*

*Includes:*

*Choice of 1 Salad Selection  
Choice of 2 Featured Entrée  
Choice of 1 Starch Selections  
Choice of 1 Vegetable Selection*

*All Buffets include Dinner Rolls & Butter,  
Regular & Decaffeinated Coffee,  
Hot & Iced Tea and Soda*

*Children's Buffet*

***Children - ages 10-4***

***Complimentary – age 3 & under***

*All prices are subject to Current Sales Tax and 18% Service Charge. Menus and Pricing are subject to change.*

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## Metamora Fields Buffet Entrées

(25 Person Minimum)

### **Italian Stuffed Pork Loin**

*Juicy pan seared then baked, Stuffed with Caramelized Onion, Sage Focaccia, Basil, Thyme and Sun Dried Tomatoes served with Rosemary Cream Sauce*

### **Smoked Honey Ham**

*Slow baked and glazed with Maple Bourbon Sauce*

### **Roasted Pork Loin**

*Roasted to perfection served with Apple Cranberry Chutney*

### **Chicken Marsala**

*Tender pan sautéed Chicken Breast served with Mushroom Marsala Sauce*

### **Chicken Cordon Bleu**

*Chicken breast stuffed with Ham and Swiss Cheese drizzled with a White Wine Sauce*

### **Pan Seared Chicken**

*Chicken breast pan seared then baked with Rosemary, Prosciutto and Lemon*

### **Piedmont Chicken**

*Chicken Breast stuffed with Prosciutto, Spinach, Mozzarella and Brie Cheese and drizzled with Parmesan Sun Dried Tomato Sauce*

### **Italian Crusted Chicken Breast**

*Sautéed in Olive Oil with Roasted Red Peppers, Garlic, Capers, diced Roma Tomatoes, and served over Penne Pasta with Basil Cream Sauce*

### **Roast Turkey**

*Slow roasted Turkey infused with Sage Butter*

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## Metamora Fields Buffet Entrées

(25 Person Minimum)

### **Carved Inside Round**

*Exceptional taste and tenderness cooked to perfection*

### **Prime Rib**

*Perfectly cooked served with Au Jus and Horseradish Chive Sauce*

### **Filet Mignon Meatloaf**

*Ground Tenderloin, mixed with Shiitake Mushrooms, Shallots, Garlic, Carrots, Sun Dried Tomatoes and drizzled with Mushroom Marsala Sauce*

### **Tri Peppercorn Grilled Sirloin**

*Full-flavored and tender served with Whiskey Sauce*

### **Tuscany Lombardia Pasta**

*Farfalle Pasta, Sun Dried Tomatoes, Asparagus, Prosciutto, Peas, Grilled Chicken tossed in a Goat Cheese Alfredo Sauce*

### **Lasagna**

*Classic Italian Favorite*

### **Pan Seared Salmon**

*Moist and flaky drizzled with Olive Oil infused with Dill and served with Lemon and roasted Jalapeño Sauce*

(Carving Station & Chef – Additional Fee)

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# Metamora Fields Buffet Selections

(25 Person Minimum)

## *Salad Selections*

*Mixed Green Salad*  
*Caesar Salad*  
*Cole Slaw*  
*Potato Salad (Mustard or Fresh Herb)*  
*Fresh Fruit*  
*Pineapple Salad*  
*Waldorf Salad*  
*Arugula Watermelon and Feta Salad*  
*Harvest Salad*

## *Vegetable Selections*

*Balsamic Glazed Vegetables*  
*Buttered Peas*  
*Green Bean Almondine*  
*Cauliflower with Smoked Cheese Sauce*  
*Glazed Baby Carrots*  
*Grilled Zucchini with Tomatoes*  
*Country Style Green Beans*  
*Buttered Corn*  
*Broccoli with Lemon Butter*

## *Starch Selections*

*Au Gratin*  
*Baked*  
*Roasted Baby Reds with Fresh Herbs*  
*Garlic Mashed*  
*Wild Mushroom Rice Pilaf*  
*Roasted Red Pepper Parmesan Mashed*  
*Scalloped Potatoes*  
*Twice Baked Potato*  
*White Truffle Mashed*

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## Metamora Fields Plated Dinner Selections

*Includes Mixed Green Salad, Potato, Vegetable, Dinner Roll & Butter,  
Regular and Decaffeinated Coffee, Hot & Iced Tea and Soda*

### *Entrees*

#### **Prime Rib of Beef**

*Slow Roasted, Served with Natural Au Jus and Horseradish Chive Sauce  
10oz.*

#### **Peppercorn Filet Mignon**

*Served with Whiskey Sauce  
8oz.*

#### **Petite Filet & Grilled Shrimp**

*6oz. Filet Cooked to Perfection accompanied with Grilled Jumbo Shrimp and Glazed with  
Pineapple-Basil Sauce*

#### **Grilled Salmon Fillet**

*Grilled Salmon, drizzled with Lemon, Capers and  
Rosemary Beurre Blanc*

#### **Grilled Tuna**

*Grilled Tuna served with Tropical Salsa and Citrus Butter*

#### **Filet Mignon Meatloaf**

*Ground Tenderloin, mixed with Shiitake Mushrooms, Shallots, Garlic, Carrots, Sun Dried  
Tomatoes and drizzled with Mushroom Marsala Sauce*

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## Metamora Fields Plated Dinner Selections

*Includes Mixed Green Salad, Potato, Vegetable, Dinner Rolls,  
Regular and Decaffeinated Coffee, Hot & Iced Tea and Soda*

### ***Stuffed Pork Loin***

*Stuffed with Caramelized Apples, Sage Focaccia and served with Maple Bourbon Sauce*

### ***Italian Crusted Chicken Breast***

*Sautéed in Olive Oil with Roasted Red Peppers, Garlic, Capers, diced Roma Tomatoes, and served over Penne Pasta with Basil Cream Sauce*

### ***Piedmont Chicken***

*Chicken Breast stuffed with Prosciutto, Spinach, Mozzarella and Brie Cheese and drizzled with Parmesan Sun Dried Tomato Sauce*

### ***Tuscany Lombardia Pasta***

*Farfalle Pasta, Sun Dried Tomatoes, Asparagus, Prosciutto, Peas, Grilled Chicken tossed in a Goat Cheese Alfredo Sauce*

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## Metamora Fields Hors d'oeuvres

### *Hot Hors d'oeuvres*

*Baked Crab Spinach & Artichoke Dip served with Grilled Flatbread*  
*Crab Stuffed Mushrooms*  
*Tomato and Goat Cheese Tarts*  
*Ham and Cheese in Puff Pastry*  
*Fried Portabella Mushroom Strips*  
*Buffalo Wings; Barbecue or Orange Teriyaki*  
*Hawaiian Meatballs*  
*Swedish Meatballs*  
*Grilled Smoked Sausage with Spicy Mustard*  
*Smoked Cheese Fondue*  
*Caribbean Chicken Skewers*  
*Mini Beef Wellington*  
*Italian Stuffed Mushrooms*  
*Fried Raviolis*  
*Coconut Shrimp*  
*Crab Rangoon*

### *Cold Hors d'oeuvres*

*Vegetable Crudités*  
*Trio Cheese Tray*  
*Spinach and Herb Dip*  
*Assorted Fruit Tray*  
*Tomato and Basil Bruschetta*  
*Herb Cream Cheese Stuffed New Potatoes*  
*Deviled Eggs*  
*Sun Dried Tomato and Roasted Pepper Hummus*  
*Salsa and Guacamole with Fresh Tortilla Chips*  
*Smoked Salmon Tea Sandwiches*  
*Sun-Dried Tomato Dip*  
*Bleu Cheese Dip*  
*Melon Wrapped in Prosciutto*  
*Fruit Kabobs*  
*Southwestern Cheese Cake*  
*Bruschetta with Roasted Peppers and Gorgonzola*  
*Pan-Fried Onion Dip*  
*California Pin Wheels*  
*Goat Cheese & Sun-Dried Tomato Profiteroles with Herb Olive Oil*

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