ے Metcalfe Gon ر

QR-Code zur Speisekarte von Hickories Metcalfe Golf Club

Hickories Metcalfe Golf Club Menu

https://menulist.menu 1956 8th Line RdON KOA 2PO, Metcalfe, United States (+1)6138213673 - http://www.metcalfegolf.com/





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On this website, you can find the <u>complete menu of Hickories Metcalfe Golf Club</u> from Metcalfe. Currently, there are 308 dishes and drinks up for grabs. For seasonal or weekly deals, please contact the restaurant owner directly. You can also contact them through their website. When the weather conditions is nice you can also be served outside, And into the accessible spaces also come visitors with wheelchairs or physiological limitations. Hickories Metcalfe Golf Club from Metcalfe is a **relaxed café**, where you can have a small snack or cake with a warm coffee or a hot chocolate, Furthermore, the **magical treats** of this local sparkle not only on children's plates and in children's eyes. It goes without saying that a suitable drink completes a meal; therefore this gastropub offers a diverse variety of scrumptious and local alcoholic options, be it beer or wine, Also, the visitors of the establishment love the extensive variety of various coffee and tea specialities that the establishment has to



Pasta

VEGETARIAN LASAGNA

Sandwich, bagels, burger

GRILLED CHEESE SANDWICH

Fish dishes

FISH CHIPS

Side orders

SEASONAL MIXED VEGETABLES

Drinks

COFFEE TEA

Beer*

HEINEKEN

Soup

MAPLE SWEETENED SWEET POTATO-SQUASH SOUP

Crepes

GRAND MARNIER

Main

PORK TENDERLOIN

Beer

COORS LIGHT

Häagen-dazs eiscreme

BAILEYS

Beers

MOOSEHEAD

Soul food

CHICKEN CAESAR WRAP

Vodka

GREY GOOSE

Side stars

HOT DOG

Pizza mini 20cm

CANADIAN

Beverages

COFFEE, TEA

Breads

RYE

Mocktails

EXOTIC FRUIT PUNCH

Breakfast sides

HICKORY SMOKED BACON (3)

Salads and soups

AUTHENTIC GREEK SALAD

Delightful desserts

ASSORTED DESSERT SQUARES



Popular items

PARISIENNE POTATOES

To begin

SEASONAL SALAD SELECTION

Specialty sandwiches

TRADITIONAL CLUB

Food

BREAKFAST SANDWICHES

Bottled beer

COORS BANQUET

Heavenly omelettes

HAM CHEDDAR

Shareable plates

BREAKFAST POUTINE

Domestic

MILLER LITE

Savory sides

BUTTERED BABY CARROTS

House drinks

PREMIUM SCOTCH

Shareables

HERB ROASTED POTATOES

Popular services

PHOTOGRAPHY

Course 2

CRISP GARDEN SALAD WITH OUR CREAMY HOUSE DRESSING

Appetisers

CREAMY POTATO SALAD

Add to your salad

GRILLED ATLANTIC SALMON FILET

Piatto principale

OVEN ROASTED CHICKEN SUPREME

From the bakery

FRESHLY BAKED CROISSANTS

Coffee

COFFEE

Entrees & roasts

ROAST BEEF AU JUS

Тар

CRAFT FEATURE

Domestic - 20oz pint

RICKARDS RED

Pork - entrees

MAPLE GLAZED PORK TENDERLOIN



Amber lagers

BARKING SQUIRREL

Other offerings

BARTENDERS

Tall cans

8TH SIN

Rubs poutines

CLASSIC POUTINE

Sides and desserts

CHOCOLATE TRUFFLE ROYAL CAKE

Late night munchies

CRISP GARDEN VEGETABLES WITH LEMON RANCH DIP

Hot drinks - coffee

CORTADO

Lauderdale delite

STEAMED SEASONAL VEGETABLE MEDLEY

Pierogi

MONTREAL SMOKED MEAT

Assrtd app trays

DOMESTIC CHEESE TRAY

Pasta or starch

ROASTED BABY RED POTATOES

Appetizers, sliders & beverages

ROASTED RED PEPPER GREEN BEANS

Rise n' shine

FARM FRESH SCRAMBLED EGGS

Seafood salads

SEAFOOD PASTA SALAD

Beer, coolers & cider

CRACKED CANOE

Breakfast - am grill

3-EGG OMELETS

Table rental

1 HOUR

Pasta pairs

PASTA SALAD

Wedding cakes

WEDDING CAKES

Benedicts*

TRADITIONAL EGGS BENEDICT



Cocktail reception

2 HOURS

Garden salads, wraps

OUR HOUSE CAESAR SALAD

Package # 3

ROAST BEEF AU JUS CARVED LEG OF HAM

Hickories garlic chicken & pasta dinner

CHAR-GRILLED CHICKEN S/W OUR HOUSE GARLIC DIPPING SAUCE

Fruit punches

SPIKED FRUIT PUNCH

3 course gourmet table service dinner (choose 1)

OUR FILET OF SALMON

Recommended services

WEDDING OFFICIANTS

Package # 2

PASTA SALAD AND CHEF SALAD

Side saddle

GARDEN GREENS

#3. **menu \$** 12.95

ASSORTED DESSERTS

Hearty breakfast - add ons

EXTRA EGG

We offer a variety of services and special features

LIVE MUSIC

Insalata/entree size salads

HOUSE CAESAR

Cold hors d'oeuvres - from the land

PROSCIUTTO WRAPPED MELON

Soups and vegetable dishes

MIXED VEGETABLE SALAD

Restaurant category

DESSERT

Burgers

HAMBURGER

CHICKEN SUPREME

Salad

CAESAR SALAD

FRESH BAKED ROLLS

Continental breakfast

FRESHLY BAKED CROISSANTS MIXED MUFFINS



JUICE, COFFEE TEA

Course 1

CREAMY ROASTED RED PEPPER-TOMATO SOUP

CRISP GARDEN GREEN SALADWITH OUR HOUSE DRESSING

Соштье 3

DECADENT PECAN PIE

10 OUNCE CENTRE CUT NEW YORK STRIPLOIN

Soup or salad

MIXED GREENS CRISP VEGETABLES WITH OUR HOUSE GARLIC DRESSING

OUR CHEF'S SOUP CREATION

Hot sides

HONEY-BUTTER GLAZED BABY CARROTS

LEMON-THYME RICE PILAF

Option #4

HICKORIES SPECIALTY BUFFET OR GOURMET 4-COURSE TABLE SERVICE DINNER

2 HOUR SLEIGH RIDE RENTAL OR A DUO MUSICAL ACT FOR 4 HOURS

Brunch buffet

CARVED LEG OF HAM

ASSORTED DESSERTS SQUARES

Entrée choices

ROASTED TURKEY WITH ALL THE FIXINGS

IN-HOUSE BRINDED BBQ CHICKEN

All dinners include

OUR CHEF'S SEASONAL SALAD SELECTION

PENNE PASTA WITH SUNDRIED TOMATO 'ROSE SAUCE

Buffet breakfast

HAND-CUT HOME-FRIES

APPLEWOOD BACON BREAKFAST SAUSAGES

Buffet dinner

ROAST CHICKEN BREAST WITH MUSHROOM CREAM SAUCE

PENNE IN SUN-DRIED TOMATO ROSE SAUCE

Evening nibblers

A SELECTION OF SANDWICH WEDGES

CRISP GARDEN VEGETABLES WITH LEON RANCH DIP

These types of dishes are being served

STEAK

DESSERTS

White

ONTARIO PELEE ISLAND VIN VILLA VIDAL



ONTARIO PELEE ISLAND PINOT GRIGIO CALIFORNIA MONDAVI CHARDONNAY

Classic deli sandwich platters

DELI SANDWICH PLATTERS

JUMBO BALLPARK HOT DOG

GRILLED ITALIAN SAUSAGE ON A BUN

First tee breakfast

HICKORIES TRADITIONAL
HUNGRY GOLFERS
EGG MELT

From the fields

AAA 100Z ALBERTA STRIPLOIN STEAK GRILLED TO YOUR LIKING RIGHT OFF OUR BBQ

HERB ROASTED MEDLEY OR BERMUDA ONIONS, SWEET BELL PEPPERS FIELD MUSHROOMS

SLOW-BAKED PEI POTATOES WITH ALL THE FIXINGS

Wine options

#1 OUR HOUSE WINE #2 L.C.B.O WINE #3 HOMEMADE WINES

Pre-tournament lunch options

PRE-GAME GRILL TO GO OPTION #1
PRE-GAME GRILL TO GO OPTION #2
PRE-GAME GRILL TO GO OPTION #3

Hickories winter season facility fees

\$0 \$299 IN PRE BOOKED FOOD BEVERAGE

\$300 \$499 IN PRE BOOKED FOOD BEVERAGE

\$500 IN PRE BOOKED FOOD BEVERAGE

Dishes are also prepared with these ingredients



BEEF
CHICKEN
MEAT

Red

ONTARIO PELEE ISLAND BACO NOIR

ONTARIO PELEE ISLAND MERLOT

SOUTH AUSTRALIA CLIFF 79 CABERNET/SHIRAZ

CALIFORNIA MONDAVI CABERNET SAUVIGNON

Hickories backyard bbq

CHOICE OF OUR HOUSE MARINATED CHICKEN BREAST OR ANGUS BEEF PATTIE

ASSORTED CONDIMENTS TOPPINGS

SPECIALLY SEASONED KETTLE POTATO CHIPS

THE CHEF'S SEASON SALAD SELECTION

Hickories poutine bar

CRISP EAST COAST POTATO FRIES
ST. ALBERT CHEESE CURDS



HICKORY SMOKED BACON BITS
RICH HOUSE GRAVY

The following items are not included in our rental fees

ADDITIONAL QUANTITIES OR COLORS OF LINEN OR RUNNERS

WHITE AND BLACK RUNNERS AVAILABLE AT A COST OF \$3 EACH

ADDITIONAL TABLES OR CHAIRS

ADDITIONAL DISH RENTALS

Dessert plate charge

SOCAN FEE (TO HAVE MUSIC WITH NO DANCING)

SOCAN FEE (TO HAVE MUSIC WITH DANCING)

RE SOUND (TO HAVE MUSIC WITH NO DANCING)

RE SOUND (TO HAVE MUSIC WITH DANCING)

Spirits

SCOTCH

BRANDY

KAHLUA

SAMBUCA

JACK DANIELS

Others | sides

TOAST PRESERVES

LOCALLY BAKED BAGEL CREAM CHEESE

PLATE OF HOME-FRIES

FARMERS SAUSAGE (2)

TOUPIE HAM

Refreshing summer drinks

MOTT'S CAESAR (355ML)

RICHARD'S RADLER (473ML)

HENRY'S HARD SODA (473ML)

MAD JACK (473ML)

MOLSON CIDER (473ML)

Metcalfe golf club – 2018 wedding fees

FIREPLACE ROOM, MAIN ROOM OR PATIO RENTAL

BANQUET TENT RENTAL

WEDDING SERVICE ON SITE

SOCAN FEE (TO HAVE MUSIC)

RE SOUND FEE (TO HAVE MUSIC)

Alcoholic drinks

SOL

RUM

VODKA

GIN

SOUTHERN COMFORT

TEQUILA

Entrees

OUR FAMOUS ROAST BEEF AU JUS

BREAST OF CHICKEN, THYME-FOREST MUSHROOM CREAM SAUCE

PEPPERED PORK TENDERLOIN, BRANDY-APPLE DEMI-GLACE

BAKED ATLANTIC SALMON, CITRUS-DILL HOLLANDAISE SAUCE



HERB-ROASTED ONTARIO PORK TENDERLOIN MEDALLIONS

GRILLED ALBERTA ANGUS BEEF TENDERLOIN

In the fairway

THE CLASSIC BURGERS

GREEN IN 2 VEGGIE BURGER

MONTREAL STYLED SMOKED MEAT SANDWICH

HICKORIES FAMOUS BEEF DIP AU JUS

IN-HOUSE PULLED PORK SAMMIE

HOUSE PENNE PASTA

Option #3

HICKORIES ATLANTIC SALMON FILET

BABY SHRIMP, LEMON-DILL HOLLANDAISE SAUCE SALTED LEEK FRIZZLES

HICKORIES APPETIZERS BEFORE DINNER

BOTTLES OF WINE SERVED WITH DINNER (1 PER 4 PEOPLE)

MAPLE GLAZED ONTARIO PORK TENDERLOIN

THYME PERFUMED MUSHROOM CREAM SAUCE

Cocktail platters

ASSORTED OLIVES, MARINATED VEGETABLES PICKLES

CRISP GARDEN VEGETABLES, LEMON RANCH DIP

SEASONAL FRUITS, SWEETENED VANILLA SOUR CREAM DIP

SANDWICH WEDGES INCLUDING TUNA, SALMON, ROAST BEEF, EGG, HAM

SLICED COLD CUT DELI MEATS

MIXED CANADIAN CHEESES CRACKERS

Enjoy winter in the country

GOURMET DINNERS BUFFETS
INCLUDING OUR FAMOUS ROAST BEEF
'AU JUS'

FIREPLACE ROOM WHICH SEATS UP TO 30 AND MAIN DINING ROOM WHICH SEATS UP TO 60

PROFESSIONAL CHEF TO CUSTOMIZE ANY MENU FOR YOU

ALL INCLUSIVE CHRISTMAS PACKAGES INCLUDING DINNER, APPETIZERS, WINE, ENTERTAINMENT AND SLEIGH/WAGON RIDES THROUGH THE GOLF COURSE ARE AVAILABLE

DINNERS PERFECT FOR FAMILIES OR SMALL GROUPS FRIDAY NOVEMBER 24TH, SUNDAY DECEMBER 10TH FRIDAY DECEMBER 15TH, 2017

WE OFFER CATERING SERVICES, YOU MAY PICK UP HERE OR WE CAN DELIVER TO YOUR HOME

Dessert

AMARETTO

SMOOTH CHOCOLATE TRUFFLE CAKE WITH RASPBERRY COULIS

OLD FASHIONED CARROT CAKE WITH CREAM CHEESE ICING

DECADENT PECAN PIE WITH CARAMEL SAUCE

ASSORTED CAKES

ASSORTED SWEETS

TRADITIONAL CARROT CAKE

South western buffet

IN-HOUSE PULLED PORK IN WHISKEY BBQ SAUCE



MEXICAN SHAVED BEEF MIXED WITH SALSA, SWEET BELL PEPPERS ONION

FRESH SANDWICH BUNS

MEXICAN FRIED RED RICE

ROASTED CORN, AVOCADO BLACK BEAN SALAD IN LIME-CILANTRO VINAIGRETTE

CREAMY SUNSET COLESLAW
CRISP CORN TORTILLA CHIPS

Salads



CRISP GREENS GARDEN VEGETABLES WITH AN ARRAY OF DRESSINGS

BEET-MANDARIN SALAD WITH FENNEL MAPLE-RASPBERRY VINAIGRETTE

PESTO-OLIVE OIL FUSILLI SALAD

TRADITIONAL CAESAR SALAD

CREOLE SUNSET COLESLAW

SALAD

SIDE SALAD

AUTHENTIC GREEK

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 ARRAY OF DRESSINGS

MAPLE SWEETENED BEET MANDARIN SALAD IN BASIL-RASPBERRY VINAIGRETTE THE CHEF'S SEASONAL SALAD SELECTION

HERB-GARLIC ROASTED POTATOES

FANTASTIC ASSORTED DESSERT TABLE

Side dishes



BEER BATTERED ONION RINGS

TOMATO BOCCONCINI SALAD

FRESHLY BAKED MUFFINS

FRIED TOMATOES

STEAMED SEASONAL VEGETABLES

SEASONAL VEGETABLES

PARMESAN RISOTTO

GREEN BEAN SALAD

HERBED ROASTED POTATOES

The driving range nibblers

WONTON CRUNCHES DUO

TEMPURA BATTERED CAULIFLOWER BITS

GRIDDLED CHEESE QUESADILLA WEDGES

HICKORIES COMBO PLATTER

3-CHEESE LAYERED NACHOS

SAVORY BREADED CHICKEN WINGS

PUB STYLED CHICKEN FINGERS FRIES

PLANK-CUT SWEET POTATO FRIES

RUSTIC-CUT COUNTRY FRIES

Option #2

CHICKEN SENTIER



PROSCIUTTO WRAPPED BREAST OF CHICKEN, MAPLE-WHISKEY BUTTER SAUCE

HERB-GARLIC ROASTED POTATO

1 HOUR SLEIGH RIDE RENTAL OR 1 SOLO MUSICIAN FOR 4 HOURS

GRILLED SALMON FILETS WITH DILL-CHARDONNAY WINE CREAM SAUCE

ROASTED CHICKEN BREAST PENNE PASTA SUNDRIED TOMATO ROSE SAUCE

BEEF CANNELLONI BAKED IN HERBED TOMATO SAUCE BLENDED CHEESES

HICKORIES GRILLED ATLANTIC SALMON

BABY SHRIMP, LEMON-DILL HOLLANDAISE SALTED LEEK FRIZZLES

The following items are included in our rental fees

OUR HOUSE TABLE CLOTHS IN A SELECTION OF GREEN, BURGUNDY, BLUE, BLACK, ROYAL BLUE WHITE

WHITE LINEN NAPKINS

OUR BANQUET PATIO TABLES BISTRO CHAIRS

OUR SELECTION OF DISHES

FULL TABLE SET – LINENS, GLASSES, SILVERWARE, PLATES, COFFEE CUPS SAUCERS

GLASS FLOWER VASES

LED CANDLES IN FROSTED HOLDERS

PICTURES ON SITE

CUTTING OF YOUR WEDDING CAKE

Option #1

CHAR-GRILLED 80Z ALBERTA AAA STRIPLOIN

SLOW-BAKED P.E.I. POTATO

HICKORIES STANDARD BUFFET OR 3-COURSE TABLE SERVICE DINNER

HICKORIES APPETIZERS BEFORE DINNER OR A GLASS OF WINE SERVED WITH DINNER

PENNE PASTA WITH SUNDRIED TOMATO ROSE SAUCE

ROASTED CHICKEN BREAST& PENNE PASTA SUNDRIED TOMATO ROSE SAUCE

CREAMY RANCH PASTA SALAD

ASSORTED PIES SQUARES

CHICKEN SENTIER PROSCUITTO WRAPPED BREAST OF CHICKEN, MAPLE WHISKEY BUTTER SAUCE

ROASTED POTATOES SEASONAL VEGETABLES

Info

SUPERB CUISINE INCLUDING OUR FAMOUS ROAST BEEF AU JUS

FRIENDLY COUNTRY SERVICE IN A RELAXED ATMOSPHERE

MAIN DINING ROOM WITH ADJACENT 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

60 PERSON MAIN DINING ROOM WITH ADJACENT 80 PERSON PATIO SHADED BY OUR 400 YEAR OLD OAK TREE

INTERLOCK DECK COVERED BY OUR 120 PERSON BANQUET TENT, WHICH OVERLOOKS OUR NINE HOLE COURSE'S 1ST HOLE



PRIVATE ROOM WITH STONE FIREPLACE WITH SEATING FOR 30

OFF SITE CATERING SERVICE AVAILABLE FOR WEDDINGS, REHEARSAL DINNERS BRUNCHES

PRE WEDDING GOLF OUTINGS

FIND OUT WHY OUR CLIENTS TELL US OVER AND OVER: WE SERVE THE BEST BANQUET MEALS THEY HAVE EVER HAD

Appetizers

BEEF MEATBALLS TOSSED IN PARMESAN CHEESE, SWEET TERIYAKI SAUCE

TOMATO BRUSCHETTA WITH GREEK FETA CHEESE

HOUSE-BRINED CHICKEN WINGS, DIPPING SAUCES RANCH DIP

BEEF KAFTA SKEWERS, TZATZIKI DIP

GOLDEN CHICKEN NUGGETS, PLUM SAUCE

ORIENTAL EGG ROLL BITS, PLUM SAUCE

BAKED ITALIAN SAUSAGE WRAPPED IN PUFF PASTRY, MAPLE-MUSTARD DIP

BREADED TIGER SHRIMP, VODKA COCKTAIL SAUCE

APPLEWOOD BACON WRAPPED SCALLOPS, VODKA COCKTAIL SAUCE

HERBED CREAM CHEESE CUCUMBER ROUNDS

HAM CHEDDAR CHEESE BITS

CAPRESE-BABY BOCCONCINI CHERRY TOMATOES, BASIL PESTO DIP

COLD WATER SMOKED SALMON ON RYE

BABY SHRIMP SALAD ON RYE

OUR CHEF'S SEASONAL SOUP CREATION

EXOTIC GREENS WITH HERBED CROUTONS, CRISP GARDEN VEGETABLES OUR IN-HOUSE MADE LEMON-GARLIC DRESSING

EXOTIC GREENS WITH SUN-DRIED CRANBERRIES, VINE CHERRY TOMATOES HERBED GOAT'S CHEESE BALLS WITH RASPBERRY-BASIL VINAIGRETTE DRIZZLES

BRUSCHETTA TRIO OF WILD MUSHROOM RAGOUT, TRADITIONAL TOMATO-BASIL SMOKED SALMON-CAPER CONCASSE

OVEN ROASTED POTATOES



Hickories Metcalfe Golf Club

1956 8th Line RdON K0A 2P0, Metcalfe, United States Opening Hours: Monday 07:30-20:00 Wednesday 07:30-20:00 Friday 07:30-20:00 Tuesday 07:00-20:00 Thursday 07:00-20:00 Saturday 07:00-19:00



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