

# Breakfast and Brunch

Buffets Marked \*\* Include Fountain Soft Drinks, Coffee, and Tea

## Business Breakfast

\$10.95 per person (10 person minimum)

The Business Breakfast Includes Muffins, Fruit Tray, Coffee, and Juices.

## Continental Breakfast

\$12.95 per person (10 person minimum)

The Continental Breakfast Includes Muffins, Bagels and Cream Cheese, Fruit Tray, Oatmeal with Assorted Toppings, Coffee and Juices.

## Tee Time Breakfast\*\*

\$15.95 per person (30 person minimum)

The Tee Time Breakfast Includes Muffins, Fruit Tray, Bacon or Sausage, Hash Browns, Scrambled Eggs, and Juices.

## Sunrise Breakfast\*\*

\$18.95 per person (30 person minimum)

The Sunrise Breakfast Includes Fruit Tray with Yogurt Dip, Muffins, Bagels and Cream Cheese, Bacon, Sausage, Hash Browns, Scrambled Eggs, and Juices.

## Family Brunch\*\*

\$24.95 per person (30 person minimum)

The Family Brunch Includes Muffins, Bagels and Flavored Cream Cheese, Fruit Tray, Scrambled Eggs, Choice of Applewood Smoked Bacon or Sausage, a Starch or Vegetable Selection, Two Entrée Selections, Rolls and Juices.

## Celebration Brunch\*\*

\$30.95 per person (40 person minimum)

The Celebration Brunch Includes Muffins, Mini Croissant Deli Sandwiches, Fruit Tray, Omelet Station, Applewood Bacon, Sausage, a Starch Selection, a Vegetable Selection, Two Entrée Selections, Rolls, and Juices.

## Plated Breakfast Options

Priced per person

Pancake Breakfast \$13.95 per person (30 person maximum)

Two pancakes with season berry compote, Fresh Fruit and choice of Sausage or Applewood Bacon

Sunrise Breakfast \$15.95 per person (30 person maximum)

Scrambled Eggs, Hash Browns, Choice of Sausage or Applewood Bacon, Fresh Fruit, Muffin Basket

All prices subject to tax and service charge.

## Soup and Salad Buffet

Includes Rolls, Fountain Soft Drinks, Coffee, and Tea  
\$14.95 per person  
30 Person Minimum

The Soup and Salad Buffet Includes Choice of 2 Soups, 2 Chef's Choice Gourmet Salads, and a Salad Bar.  
The Salad Bar Has a Large Bowl of Mixed Greens with  
Eight Different Salad Toppings and Choice of 3 House Made Dressings.

### House Made Salad Dressings

Raspberry Vinaigrette  
Buttermilk Ranch  
Honey Mustard Vinaigrette  
Red Wine Vinaigrette

Balsamic Vinaigrette  
Blue Cheese  
Red Sweet French  
1000 Island

### Soups

New England Clam Chowder  
Chicken Quesadilla Soup  
Creamy Mushroom Soup  
Cream of Broccoli  
Loaded Potato

Chicken Noodle  
Tomato Basil  
Beef Barley  
Gazpacho  
FGC Chili

## Deli Sandwich Lunch Buffet

Includes Fountain Soft Drinks, Coffee, and Tea  
\$16.95 per person  
30 Person Minimum

The Deli Lunch Comes with a Selection of 2 Gourmet Salads, Pickle Tray, Ham, Roast Beef, and Turkey,  
Kettle Chips, Lettuce Tomato and Onion Tray, Assorted Breads, Sliced Cheeses, Condiments,  
and Fresh Baked Cookies.

### Salads

Cole Slaw  
Pasta Salad  
Italian Bean Salad  
House Salad  
Caesar Salad  
Traditional Potato Salad

Ambrosia Salad  
Green Bean and Bacon Catalina  
Asian Slaw  
Thai Noodle Salad  
Roasted Southwest Corn Salad  
Marinated Tomato and Basil Salad

# Lunch Buffets

All Lunch Buffets Include Rolls, Fountain Soft Drinks, Coffee, and Tea  
Minimum of 40 people  
Available until 3:00 pm

## The Tee Box Buffet

\$17.95

The Tee Box Buffet Includes a Garden Salad and a Chef's Choice Gourmet Salad, a Starch Selection, a Vegetable Selection, a Pasta Selection, and an Entrée Selection.

## The Fairway Buffet

\$21.95

The Fairway Buffet Includes Two Chefs Choice Gourmet Salads, a Garden or Caesar Salad, Fresh Fruit, a Starch Selection, a Vegetable Selection, a Pasta Selection, and an Entrée Selection.

## The Greenside Buffet

\$26.95

The Greenside Buffet Includes Three Chefs Choice Gourmet Salads, a Garden or Caesar Salad, Fresh Fruit, a Starch Selection, a Vegetable Selection, a Pasta Selection, and Two Entrée Selections.

# Dinner Buffets

All Dinner Buffets Include Rolls, Fountain Soft Drinks, Coffee, and Tea  
Minimum of 50 people

## The Clubhouse Buffet

\$21.95

The Clubhouse Buffet Includes a Garden Salad with House and Ranch Dressing and Chef's Choice Salad, a Starch Selection, a Vegetable Selection, a Pasta Selection, and an Entrée Selection

## The Par Buffet

\$25.95

The Par Buffet Includes Two Chef's Choice Gourmet Salads, a Garden or Caesar Salad, Fresh Fruit Platter, a Starch Selection, a Vegetable Selection, a Pasta Selection, and an Entrée Selection

## The Birdie Buffet

\$29.95

The Birdie Buffet Includes Three Gourmet Salad Selections, a Garden or Caesar Salad, Fresh Fruit, a Starch Selection, a Vegetable Selection, a Pasta Selection, and Two Entrée Selections

## The Eagle Buffet

\$32.95

The Eagle Buffet Includes Three Gourmet Salad Selections, a Garden or Caesar Salad, Fresh Fruit, a Starch Selection, a Vegetable Selection, and Three Entrée Selections

## The Hole-in-One Buffet

\$36.95

The Hole-in-One Buffet Includes Three Gourmet Salad Selections, a Garden or Caesar Salad, Fresh Fruit, a Starch Selection, a Vegetable Selection, an Additional Starch or Vegetable, Two Entrée Selections, and a Chef Attended Carved Item

# Buffet Selections

## Gourmet Salads

Cole Slaw  
House Salad  
Caesar Salad  
Pasta Salad  
Italian Bean Salad  
Asian Slaw

Ambrosia Salad  
Thai Noodle Salad  
Traditional Potato Salad  
Roasted Southwest Corn Salad  
Marinated Tomato and Basil Salad  
Green Bean and Bacon Catalina

## Vegetables and Starches

Buttered Red Skin Potatoes  
Roasted Garlic Whipped Potatoes  
Rosemary Roasted Yukon Gold Potatoes  
Steamed Brown Rice Scallion Sesame Oil Parsley  
Fresh Vegetable Medley with Herb Butter

Balsamic Marinated Grilled Vegetables  
Green Beans with Sautéed Shallots  
Steakhouse Style Garlic Broccoli  
Honey Ginger Carrots

## Entrée and Pasta Selections

Roasted Rosemary Pork loin  
Roasted Honey Glazed Ham  
Braised Pot Roast with Red Wine Sauce  
Roast Sliced Beef Top Round Bordelaise  
Penne Pasta with Meat Sauce  
Rotini with Wild Mushroom Cream Sauce  
Vegetable Bowtie with Garlic Olive Oil  
Baked Gourmet Macaroni and Cheese

Chicken Marsala with Mushrooms  
Chicken Scaloppini  
Chicken Piccata  
Chicken Champagne  
Citrus Crusted Salmon with Wine Sauce  
Potato Encrusted Whitefish  
Salmon with Chardonnay Sauce

## Carving Items\*

\* Included with the-Hole in-One buffet

\* Salmon Wellington with Remoulade Sauce  
\* Roast Beef Top Round Bordelaise  
\* Roasted Honey Glazed Ham  
\* Herb Roasted Pork Loin

\* Roasted Turkey and Gravy  
\* House Made Corned Beef Brisket  
Roasted Prime Rib \$8 per person  
Roast Beef Tenderloin \$10 per person

## Additional Items

Additional Salads \$2 per *person*      Additional Entrées \$4 per *person*

Additional Bread Options (Buttermilk Biscuits or Garlic Bread) \$5.50 per *dozen*  
Sticky Buns \$6.00 per *dozen*

# Food Stations

Minimum of 3 Stations, Minimum of 50 Guests

## Salad Bar Station

\$6 per person

Choice of 3 Dressings, Blue Cheese, Pecans, Cherries, Cucumbers, Tomatoes, Cheddar Cheese, Parmesan Cheese, Croutons, and Mixed Greens

## BBQ Station

\$9 per person

BBQ Chicken, Pulled Pork, Cornbread and Cole Slaw

## Whipped Potato Martini Station\*

\$7 per person

Whipped Yukon Gold, Sweet and Russet Potatoes, Scooped into a Martini Glass with Topping Bar: Sautéed Mushrooms, Sour Cream, Bacon, Chives, Ham, Broccoli, Cheddar, Blue Cheese, Pecans, Butter

## Prime Rib Station\*

\$12 per person

Accompanied by Horseradish and Au Jus Sauces, and Steakhouse Broccoli

## Italian Station

\$9 per person

Meat or Vegetable Lasagna, Garlic Bread, Caesar Salad, and Pasta Salad

## Chef Attended Pasta Station\*

\$11 per person

3 Types of Pasta, Alfredo and Marinara Sauces, Chicken and Ground Beef, Seasonal Pasta Toppings

## Happy Hour Station

\$8 per person

Nachos, Chicken Wings with Your Choice of Buffalo or BBQ Sauce, and Mini Corn Dogs

## Sushi Station

\$11 per person

Crab, Tuna, Salmon and Vegetable Sushi Rolls. Noodle Salad, Fried Rice, Pickled Ginger, Wasabi, Soy Sauce  
Chopsticks are Included

## Kids Station

\$7 per person

Hot Dogs or Chicken Fingers, Fruit Salad, Garden Salad and French Fries or Tater Tots

## Action Dessert Station

\$6 per person

Choose from a Chef Attended Ice Cream Sundae Bar, or One of Our Entertaining Flaming Dessert Stations: Bananas Foster, Russian Strawberries, Cherries Jubilee

All prices subject to tax and service charge.

## Hot Hors d'oeuvres

Per Dozen

Mini Salmon Cakes \$18  
BBQ or Buffalo Chicken Wings \$18  
Coconut Curry Chicken Strips \$15  
Boursin Stuffed Mushrooms \$15  
BBQ or Swedish Meatballs \$15  
Crispy Pork Pot Stickers \$18  
Assorted Mini Quiche \$18

House Smoked Baby Back Ribs \$24  
Bacon Wrapped Scallops \$30  
Vegetable Spring Rolls \$18  
Mini Beef Wellingtons \$22  
Coconut Fried Shrimp \$24  
Cheese Quesadilla \$15  
Mini Crab Cakes \$18

## Cold Hors d'oeuvres

Per Dozen

Grape and Cheese Kabobs \$18  
Tomato Basil Bruschetta \$15  
Roast Beef Roulades \$15  
Salami Cornucopias \$15  
Hummus Crostini \$15  
Antipasto Skewer \$18  
Caprese Skewer \$18  
Fruit Kabobs \$18  
Deviled Eggs \$15

Boursin Asparagus Encroute \$MKT  
Pesto Caprese Crostini \$15  
Mini Crudités \$16  
Cucumber Dill Crostini \$16  
Spicy Tuna Wontons \$22  
Shrimp Cocktail \$30  
  
Bloody Mary Shrimp Shooters  
(Without Alcohol) \$30 (With Alcohol) \$42

### Fruit Platter

\$3.50 per person  
Seasonal Fresh Fruit Availability

### Cheese Platter

\$4.00 per person  
Imported and Domestic Cheeses with Cracker Selection

### Vegetable Platter

\$3.00 per person  
Raw Seasonal Vegetables with Ranch Dip

## Carved Ice Bowl of Shrimp

Minimum 100 people \$6.50 per person  
Large Lighted Display of Shrimp in a Beautiful Ice Bowl  
Cocktail Sauce and Lemons Included

All prices subject to tax and service charge.

# Plated Soups and Salads

All items are a la carte.

Flint Golf Club will happily accommodate special requests.

If more than two plated banquet selections are required there will be an additional \$1 charge for all guests.

Flint Golf Club allows a 10% vegetarian exception.

## Side Salads

Michigan Berry Salad with Almonds, Michigan Berries, Chivre Cheese and Blueberry Vinaigrette \$6

Spinach Salad with Pears, Mushrooms, Candied Pecans, and Honey Mustard Dressing \$6

House Salad with Field Greens, Blue Cheese, Michigan Dried Cherries, and House Dressing \$4

Catalli Salad, Heart of Romaine, French Beans, Tomato, Red Onion, Carrots, Sweet Dressing \$5

Caesar Salad or Garden Salad with Mixed Greens, Cucumbers, Tomatoes, and Carrots \$3

## Soups

\$3 per person

New England Clam Chowder

Chicken Quesadilla Soup

Creamy Mushroom Soup

Cream of Broccoli

Loaded Potato

Chicken Noodle

Tomato Basil

Beef Barley

Gazpacho

FGC Chili

Stuffed Pepper

Additional Soups Available Upon Request

## Entree Salads

All Plated Options Include Rolls, Fountain Soft Drinks, Coffee and Tea

Add Chicken \$4, Salmon or Ahi Tuna \$8

## Par 3 Salad

Tuna or Chicken Salad, Fruit and Cottage Cheese Served with a Side of Grilled Pita \$12

## House Salad

Field Greens, Blue Cheese, Michigan Dried Cherries, and House Dressing \$9

## Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and House Made Caesar Dressing \$9

## Cobb Salad

Chicken, Bacon, White Cheddar, Tomato, Scallions, Blue cheese, Iceberg and Romaine Lettuce Mix \$14  
Choice of Dressing



## Plated Entrees

Plated entrée selections include rolls, choice of starch, choice of vegetable and all non-alcoholic beverages.

Flint Golf Club will accommodate special requests, but only if arrangements are made ahead of time.

If more than two plated banquet selections are required there will be an additional \$1 charge for all guests.

Flint Golf Club allows a 10% vegetarian exception.

## Poultry Entrees

Chicken Dijonaise \$20  
Honey Rosemary Chicken \$20  
Raspberry Glazed Chicken \$20  
Supreme Pan Roasted Chicken \$20  
Chicken Marsala with Mushrooms \$20

Chicken Champagne \$20  
Chicken Piccata \$20  
Chicken en Croute Red Pepper Aioli \$20  
Teriyaki Chicken with Pineapple Salsa \$20  
Chicken Scaloppini \$20

## Seafood Entrees

Maryland Crab Cakes Red Pepper Aioli \$26  
Pan Roasted Salmon with Saffron Aioli \$22  
Citrus Crusted Salmon Wine Sauce \$22  
Breaded Crispy Shrimp (6) \$24  
Salmon Wellington \$23

Rosemary Shrimp Skewers \$24  
Potato Encrusted Whitefish \$22  
Scallops with Beet Puree \$MKT  
Cold Water Lobster Tail \$MKT

## Pork and Beef Entrees

6oz Beef Tenderloin with Demi Glace \$24  
8oz Beef Tenderloin with Demi Glace \$30  
12oz NY Strip with Demi Glace \$26

6oz Herb Sliced Beef Tenderloin \$22  
8oz Rosemary Pork Loin \$20  
Roasted Honey Glazed Ham \$20

## Mixed Grill Choices

Select at least 2 items

4oz Beef Filet Mignon \$16  
4oz Salmon Wellington \$13  
3 Shrimp in Garlic Sauce \$17

4oz Chicken Champagne \$11  
4oz Chicken en Croute \$13  
9oz Lobster Tail \$MKT

## Vegetables and Starches

Roasted Garlic Whipped Potatoes  
Balsamic Marinated Grilled Vegetables  
Rosemary Roasted Yukon Gold Potatoes  
Boiled Redskin Potatoes with Parsley Butter  
Parmesan Risotto

Seasonal Vegetable Blend with Herb Butter  
Green Beans with Sautéed Shallots  
Steakhouse Style Garlic Broccoli  
Honey Ginger Carrots  
Vegetable Cous Cous

All prices subject to tax and service charge.

# Late Night Snacks

(Minimum-Half of Final Guarantee)

**Choose One \$5 per person    Choose Two \$9 per person**

## Assorted Pizza Bagels

Meat and Vegetarian

## Coney Dog Station

Served with Chili, Onions and Appropriate Condiments

## Mini Slider Hamburgers

Served with Cheese and Appropriate Condiments

## Assorted Cocktail Sandwiches

Chef's Choice of Following: Turkey or Ham  
Served on Sourdough White Bread and Wheat Bread  
Finished with Chef's Choice Toppings

## Taco Bar

Served with Seasoned Taco Meat, Shredded Cheese and Additional Toppings

## Nacho Bar

Served with Seasoned Nacho Meat, Melted Nacho Cheese and Additional Toppings

## Assorted Dessert Bar

Three Chef's Choice Desserts

**Prices Subject to Change**

# Desserts

## Action Dessert Station

\$6 per person

Choose From a Chef Attended Ice Cream Sundae Bar or  
One of Our Entertaining Flaming Dessert Stations:  
Bananas Foster, Russian Strawberries, or Cherries Jubilee

## New York Style Cheesecake

Seasonal Berries \$6

## Chocolate Decadence Cake

Chocolate Ganache Filling and Raspberry Sauce \$5

## Lemon or Wildberry Sorbet

Mint Garnish \$3

## Saunders Hot Fudge Ice Cream Sundae

Whipped Cream and Cherry \$6  
Rolled Cookie Garnish

## Warm Berry Cobbler

Oatmeal Streusel Topping \$5

## Scoop of Ice Cream with Whipped Cream and Cherry

Chocolate, Vanilla, Strawberry, Cookies and Cream \$3

## Chocolate Chip Cookies

House Baked (2) \$2

**Prices Subject to Change**