BREAKFAST AND BRUNCH

**Includes Fountain Soft Drinks, Coffee and Tea
ALL OPTIONS AVAILABLE BEFORE 12:00PM
We allocate two hours for each buffet.

BUSINESS BREAKFAST
$12 PER GUEST (10 GUEST MINIMUM)
INCLUDES ASSORTED MUFFINS, FRESH FRUIT DISPLAY, COFFEE AND JUICES.

CONTINENTAL BREAKFAST
$14 PER GUEST (10 GUEST MINIMUM)
INCLUDES ASSORTED MUFFINS, FRESH FRUIT DISPLAY, YOGURT AND BLUEBERRIES, COFFEE AND JUICES.

SUNRISE BREAKFAST
$16 PER GUEST** (30 GUEST MINIMUM)
INCLUDES ASSORTED MUFFINS, FRESH FRUIT DISPLAY, SCRAMBLED EGGS, HASHBROWNS, CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE, COFFEE AND JUICES.

FAMILY BRUNCH
$26 PER GUEST** (30 GUEST MINIMUM)
SELECTIONS CAN BE MADE FROM PAGE 9.
INCLUDES ASSORTED MUFFINS, BAGELS AND CREAM CHEESE, YEAST ROLLS AND WHIPPED BUTTER, FRESH FRUIT DISPLAY, SCRAMBLED EGGS. CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE, ONE VEGETABLE SELECTION, ONE STARCH SELECTION, ONE ENTRÉE SELECTION.

BREAKFAST ADDITIONS
OMELETTE STATION – $8
BUTTERMILK PANCAKES WITH SYRUP AND BERRIES – $4
BELGIAN WAFFLE WITH WHIPPED CREAM, STRAWBERRIES AND SYRUP– $6
YOGURY STATION WITH FRESH BERRIES AND GRANOLA – $3
BACON OR SAUSAGE – $3
HASHBROWNS OR AMERICAN FRIES WITH KETCHUP - $2

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
### SOUP AND SALAD BUFFET

*Includes Fountain Soft Drinks, Coffee, and Tea*

- **$15** **PER GUEST (30 GUEST MINIMUM)**
- **AVAILABLE 11:00AM-4:00PM**
- We allocate two hours for each buffet.

Includes yeast rolls and whipped butter, 2 soup selections, iceberg lettuce, spring greens, eight toppings and 3 dressings of your choice.

### COLD-CUT LUNCH BUFFET

*Includes Fountain Soft Drinks, Coffee, and Tea*

- **$17** **PER GUEST (30 GUEST MINIMUM)**
- **AVAILABLE 11:00AM-4:00PM**
- We allocate two hours for each buffet.

Includes your choice of one composed salad, one soup selection, ham, roast beef, turkey, american and swiss cheese, lettuce, tomato and onion, pickles, assorted breads, condiments, kettle chips and fresh baked cookies.

### SALAD DRESSING SELECTIONS

<table>
<thead>
<tr>
<th>BUTTERMILK RANCH</th>
<th>BLEU CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>THOUSAND ISLAND</td>
<td>RASPBERRY VINAIGRETTE</td>
</tr>
<tr>
<td>BALSAMIC VINAIGRETTE</td>
<td>ITALIAN</td>
</tr>
<tr>
<td>CATALINA</td>
<td></td>
</tr>
</tbody>
</table>

### HOUSE CRAFTED SOUP SELECTIONS

<table>
<thead>
<tr>
<th>FGC CHILI</th>
<th>LOADED POTATO</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN NOODLE</td>
<td>CREAM OF MUSHROOM</td>
</tr>
<tr>
<td>TOMATO BASIL</td>
<td>CREAM OF BROCCOLI</td>
</tr>
<tr>
<td>HEARTY VEGETABLE</td>
<td>FRENCH ONION</td>
</tr>
</tbody>
</table>

### COMPOSED SALAD SELECTIONS

<table>
<thead>
<tr>
<th>FGC HOUSE SALAD</th>
<th>SESAME GINGER ASIAN SLAW</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLE SLAW</td>
<td>THAI NOODLE SALAD</td>
</tr>
<tr>
<td>CAESAR</td>
<td>TRADITIONAL POTATO SALAD</td>
</tr>
<tr>
<td>ITALIAN-STYLE PASTA SALAD</td>
<td>CAPRESE SALAD</td>
</tr>
</tbody>
</table>

### ADD AN ADDITIONAL COMPOSED SALAD $2 PER GUEST

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
PLATED LUNCHEON SALADS AND SANDWICHES

Fountain Soft Drinks, Coffee, and Tea Included.
AVAILABLE 11:00AM-4:00PM

SALADS
All Selections Include Yeast Rolls and Whipped Butter
ADD CHICKEN (4), SALMON (8), SHRIMP (7) OR BEEF TIPS (7)

FGC HOUSE 10
MIXED GREENS, BLEU CHEESE, PECANS, BLOOMED CHERRIES, AND SHAVED RED ONION TOSSED IN HOUSE DRESSING.

CAESAR 10
CHOPPED ROMAINE, PARMESAN AND CROUTONS TOSSED IN CAESAR DRESSING.

COBB 13
CHOPPED ICEBERG, GRILLED CHICKEN BREAST, BACON, TOMATO, HARDBOILED EGG, AVOCADO, AND BLEU CHEESE.
YOUR CHOICE OF DRESSING.

WEDGE 10
ICEBERG, BACON, TOMATO, BLEU CHEESE AND RANCH.

PAR 3 11
CHOICE OF TUNA OR CHICKEN SALAD, FRESH FRUIT, COTTAGE CHEESE AND WARM PITA.

SANDWICHES
All Selections Include Choice of House made Chips or French Fries.

REUBEN 12
TOASTED RYE, CORNED BEEF, SWISS, SAUERKRAUT AND THOUSAND ISLAND.

FLINT GOLF CLUB 12
HAM, TURKEY, BACON, ICEBERG, TOMATO, SWISS & AMERICAN CHEESE, MAYONNAISE.
SERVED ON TOASTED WHITE BREAD.

CALI CLUB 13
WARM CIABATTA, CHAR GRILLED CHICKEN, TOMATO, AVOCADO, ICEBERG, BACON,
SWISS CHEESE AND MAYONNAISE.

BUFFALO WRAP 11
CRISPY CHICKEN, BUFFALO SAUCE, ICEBERG LETTUCE, TOMATO AND RED ONION.
SERVED WITH RANCH OR BLEU CHEESE DRESSING.

TURKEY MELT 12
SHAVED TURKEY, SWISS CHEESE, TOMATO, COLESLAW AND MAYONNAISE.
SERVED ON TOASTED WHITE BREAD.

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
PLATED LUNCHEON ENTREES

All Selections Include Choice of Caesar or House Salad, Yeast Rolls and Whipped Butter.
Fountain Soft Drinks, Coffee, and Tea Included.
AVAILABLE 11:00AM-4:00PM

SESAME SALMON 18
SEARED SESAME CRUSTED SALMON SERVED WITH PLUM SAUCE.
INCLUDES YOUR CHOICE OF STARCH AND VEGETABLE.

CHICKEN PICATTA 17
SEARED CHICKEN BREAST WITH A LIGHT WHITE WINE, LEMON AND CAPER SAUCE.
INCLUDES YOUR CHOICE OF STARCH AND VEGETABLE.

CHICKEN MARSCALA 17
SEARED CHICKEN BREAST SERVED WITH MUSHROOM-MARSHALLA REDUCTION.
INCLUDES YOUR CHOICE OF STARCH AND VEGETABLE.

WHITEFISH 20
FRESH WHITEFISH FILET BROILED WITH LEMON, FRESH HERBS AND WHITE WINE.
SERVED WITH LEMON BEURRE BLANC AND YOUR CHOICE OF STARCH AND VEGETABLE.

FILET MIGNON 20
4 OZ CENTER CUT FILET SERVED WITH DEMI-GLACE.
INCLUDES YOUR CHOICE OF STARCH AND VEGETABLE.

CHICKEN ALFREDO 15
CHAR GRILLED CHICKEN SERVED OVER AL DENTE FETTUCINE
TOSSED IN GARLIC-PARMESEAN CREAM SAUCE. INCLUDES YOUR CHOICE OF VEGETABLE.

CAVATAPPI AND CHEESE 13
CAVATAPPI PASTA TOSSED IN HOUSE CRAFTED CHEESE SAUCE,
TOPPED WITH GARLIC-HERB PANKO AND BAKED GOLDEN. INCLUDES YOUR CHOICE OF VEGETABLE.

LUNCHEON BUFFETS

All Selections Include Yeast Rolls and Whipped Butter.
Fountain Soft Drinks, Coffee, and Tea Included.
30 GUEST MINIMUM
AVAILABLE 11:00AM-4:00PM
We allocate two hours for each buffet.
Buffet Selections Can Be Chosen From Page 9.

TEE BOX BUFFET 20
INCLUDES A GARDEN SALAD, STARCH SELECTION, VEGETABLE SELECTION AND AN ENTREE SELECTION.

FAIRWAY BUFFET 25
INCLUDES ONE GOURMET SALAD, CHOICE OF GARDEN OR CAESAR SALAD, STARCH SELECTION, VEGETABLE SELECTION, PASTA SELECTION AND AN ENTREE SELECTION.

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
**HOT HORS D’OEUVRES**

**PER DOZEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEATBALLS 16</td>
<td>16</td>
</tr>
<tr>
<td>BARBEQUE OR SWEDISH</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE SPRING ROLLS 18</td>
<td>18</td>
</tr>
<tr>
<td>WITH THAI CHILI SAUCE</td>
<td></td>
</tr>
<tr>
<td>MINI CRAB CAKES 20</td>
<td>20</td>
</tr>
<tr>
<td>COCONUT CHURRY CHICKEN STRIPS 17</td>
<td>17</td>
</tr>
<tr>
<td>WITH PINA COLADA SAUCE</td>
<td></td>
</tr>
<tr>
<td>BOURSIN STUFFED MUSHROOMS 15</td>
<td>15</td>
</tr>
<tr>
<td>MINI FRANKS EN CROUTE 18</td>
<td>18</td>
</tr>
<tr>
<td>WITH MUSTARD</td>
<td></td>
</tr>
<tr>
<td>LOADED POTATO SKINS 15</td>
<td>15</td>
</tr>
<tr>
<td>BEEF WELLINGTONS 24</td>
<td>24</td>
</tr>
<tr>
<td>JALAPENO POPPERS 15</td>
<td>15</td>
</tr>
<tr>
<td>BEEF AND CILANTRO EMPANADAS 20</td>
<td>20</td>
</tr>
<tr>
<td>CHICKEN WINGS 19</td>
<td>19</td>
</tr>
<tr>
<td>BARBEQUE OR BUFFALO</td>
<td></td>
</tr>
<tr>
<td>ADD $3 PER DOZEN FOR RANCH, CARROT, CELERY.</td>
<td></td>
</tr>
</tbody>
</table>

**COLD HORS D’OEUVRES**

**PER DOZEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUCUMBER DILL CROSTINIS 17</td>
<td>17</td>
</tr>
<tr>
<td>ANTIPASTO SKEWERS 18</td>
<td>18</td>
</tr>
<tr>
<td>CAPRESE SKEWERS 18</td>
<td>18</td>
</tr>
<tr>
<td>FRUIT SKEWERS 18</td>
<td>18</td>
</tr>
<tr>
<td>ARTICHOKE DIP &amp; PITA 15</td>
<td>15</td>
</tr>
<tr>
<td>CHIPS &amp; SALSA 13</td>
<td>13</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL 30</td>
<td>30</td>
</tr>
<tr>
<td>HUMMUS AND PITA CROSTINI 10</td>
<td>10</td>
</tr>
<tr>
<td>TURKEY PINWHEELS 13</td>
<td>13</td>
</tr>
<tr>
<td>BRUSCHETTA 15</td>
<td>15</td>
</tr>
</tbody>
</table>

**DISPLAYS**

20 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLICED FRUIT DISPLAY</td>
<td>4 PER PERSON</td>
</tr>
<tr>
<td>SEASONAL VARIETY</td>
<td></td>
</tr>
<tr>
<td>CHEESE PLATTER</td>
<td>4.50 PER PERSON</td>
</tr>
<tr>
<td>IMPORTED AND DOMESTIC</td>
<td></td>
</tr>
<tr>
<td>WITH CRACKER ASSORTMENT</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE CRUDITÉ</td>
<td>3.50 PER PERSON</td>
</tr>
<tr>
<td>RAW SEASONAL VEGETABLES, RANCH DIP</td>
<td></td>
</tr>
<tr>
<td>CHARCUTERIE DISPLAY</td>
<td>10 PER PERSON</td>
</tr>
<tr>
<td>VARIETY OF SPECIALTY CURED MEATS AND</td>
<td></td>
</tr>
<tr>
<td>APPROPRIATE GARNISH</td>
<td></td>
</tr>
</tbody>
</table>

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
**FOOD STATIONS**

**MINIMUM 3 STATIONS, MINIMUM 50 GUESTS**
**INCLUDES COFFEE, TEA, LEMONADE AND SOFT DRINKS**
*We allocate two hours for each buffet.*

**SALAD BAR**
10 PER PERSON
ROLLS AND BUTTER, BABY GREENS AND ICEBERG LETTUCE,
8 TOPPINGS, CHOICE OF 3 DRESSINGS.

**SLIDER**
8 PER PERSON
GROUND BEEF SLIDERS WITH CHOICE OF AMERICAN OR SWISS CHEESE,
FRENCH FRIES, APPROPRIATE CONDIMENTS.

** ConeY**
10 PER PERSON
KOEGEL VIENNA DOGS, CHILI SAUCE, MINCED ONION,
ASSORTED CHIPS AND APPROPRIATE CONDIMENTS.

** LOADED POTATO BAR**
8 PER PERSON
BAKED POTATOES, SOUR CREAM, CHEDDAR, WHIPPED BUTTER,
BACON CRUMBL ES, SCALLIONS, BROCCOLI FLORETS, AND SLICED MUSHROOMS.

**PASTA**
12 PER PERSON
GARLIC BREAD, AL DENTE CAVATAPPI AND PENNE, MARINARA, ALFREDO,
GRILLED CHICKEN, GROUND BEEF, SEASONAL VEGETABLES AND APPROPRIATE CONDIMENTS.

**ASIAN**
12 PER PERSON
FRIED RICE, SPRING ROLLS, SWEET AND SOUR TEMPURA CHICKEN.

**NACHO**
12 PER PERSON
SEASONED GROUND BEEF, CORN CHIPS, HOUSE CRAFTED QUESO AND APPROPRIATE CONDIMENTS.

**BBQ**
10 PER PERSON
COR N BREAD, COLESLAW, HOUSE BRAISED PULLED PORK TOSSED IN HICKORY BARBEQUE SAUCE.

**CHILDREN’S**
10 PER PERSON
GARDEN SALAD WITH RANCH, SLICED FRUIT, FRENCH FRIES, CHICKEN TENDERS AND APPROPRIATE CONDIMENTS.

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
PLATED ENTREES

Plated entrées are accompanied with choice of House or Caesar salad, starch, vegetable and rolls, fountain soft drinks, coffee and tea. 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.

GOLD TIER

CHICKEN MARSALA 23
TUSCAN CHICKEN 23
CHICKEN CHASSEUR 23

ROSEMARY CHICKEN 23
HERB ROASTED PORKLOIN 23
CHIMICHURRI FLANK 25

DIAMOND TIER

CHICKEN PROVENÇAL 25
KEY WEST SALMON 26
BROILED SALMON 25

DILL CRUSTED SALMON 26
ROASTED WHITEFISH 26
6 OZ FILET W/ DEMI-GLACE 26

PLATINUM TIER

DAY BOAT SCALLOPS $MKT
COLD WATER LOBSTER TAIL $MKT
ROASTED RED SNAPPER $MKT

CRAB CAKES 28
8 OZ FILET W/ DEMI-GLACE 34

MIXED GRILL

SELECT 2 ITEMS

2 ROSEMARY LAMB POPS 16
3 SHRIMP SCAMPI 10
4 OZ BRONZED SALMON 12
4 OZ FILET W/ DEMI-GLACE 18

4 OZ CHICKEN 12
(CHOICE OF PICATTA, MARSALA, OR ROSEMARY)
4 OZ SEARED MAHI W/ PESTO 12
2 U10 SCALLOPS $MKT
6 OZ LOBSTER TAIL $MKT

UPGRADE SALADS

Salad option can be substituted for a $2 additional upcharge.

MICHIGAN BERRY SALAD
ALMONDS, MICHIGAN BERRIES, CHEVRE CHEESE AND BERRY VINAIGRETTE.

SPINACH SALAD
STRAWBERRIES, CANDIED WALNUTS, FETA CHEESE AND RASPBERRY VINAIGRETTE.

THE ROCKET
BABY KALE, CHARD, ARUGULA, WALNUTS, RED ONION, BLEU CHEESE,
MANDARIN ORANGE, CITRUS VINAIGRETTE.

VINEYARD CAESAR
HEIRLOOM GRAPE TOMATOES, PARMESAN REGGIANO, PARMESAN CRISP.

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
DINNER BUFFETS

All Selections Include Yeast Rolls and Whipped Butter, Fountain Soft Drinks, Coffee, and Tea Included.
50 GUEST MINIMUM
We allocate two hours for each buffet.
Buffet Selections Can Be Chosen From Page 9.

THE CLUBHOUSE 24
GARDEN SALAD WITH ITALIAN AND RANCH DRESSING, STARCH SELECTION, VEGETABLE SELECTION AND ONE ENTRÉE SELECTION.

THE BIRDIE 28
ONE COMPOSED SALAD SELECTION, CHOICE OF GARDEN OR CAESAR SALAD, ONE VEGETABLE, ONE STARCH, AND TWO ENTRÉES.

THE HOLE-IN-ONE 39
TWO COMPOSED SALAD SELECTIONS, GARDEN SALAD WITH ITALIAN AND RANCH DRESSINGS, ONE STARCH SELECTION, ONE VEGETABLE SELECTION, ONE PASTA SELECTION AND ONE ENTRÉE SELECTION. INCLUDES CARVED* SLOW ROASTED PRIME RIB & AU JUS.

*$100 ATTENDEE CHARGE.

THEMED BUFFETS

All Selections Include Fountain Soft Drinks, Coffee, and Tea.
50 GUEST MINIMUM
We allocate two hours for each buffet.

ITALIAN 23
ROLLS AND WHIPPED BUTTER, GARLIC BREAD, GARDEN SALAD WITH ITALIAN AND RANCH DRESSINGS, VEGETABLE SELECTION, PENNE BOLOGNESE AND CHICKEN PARMESAN.

ALL AMERICAN 23
CORNBREAD, ROLLS AND WHIPPED BUTTER, COLE SLAW, VEGETABLE SELECTION, POTATO WEDGES AND HOUSE BRAISED PULLED PORK.

ORIENTAL STATION 21
ROLLS AND WHIPPED BUTTER, ASIAN-STYLE SLAW WITH SESAME-GINGER DRESSING, SPRING ROLLS WITH THAI CHILI DIPPING SAUCE, FRIED RICE AND CHICKEN STIR FRY* WITH SEASONAL VEGETABLES.

*CHOICE OF TERIYAKI, SAMBAL OR THAI PEANUT

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
BUFFET SELECTIONS

COMPOSED SALADS

FGC HOUSE
CAESAR
COLESLAW
ITALIAN-STYLE PASTA SALAD
SESAME GINGER ASIAN SLAW
THAI NOODLE SALAD
TRADITIONAL POTATO SALAD
CAPRESE SALAD

STARCHES AND VEGETABLES

BUTTERED REDSKIN POTATOES
ROASTED GARLIC WHIPPED POTATOES
ROSEMARY ROASTED YUKON GOLD POTATOES
RICE PILAF

STEAMED SEASONAL VEGETABLE MEDLEY
GRILLED BALSAMIC VEGETABLE MEDLEY
ROASTED VEGETABLE MEDLEY
GREEN BEANS AMANDINE
STEAMED BROCCOLI WITH ROASTED GARLIC BUTTER

ENTRÉE AND PASTAS

CHICKEN MARSALA
CHICKEN PICATTA
TUSCAN CHICKEN
CHICKEN CHASSEUR
ROSEMARY CHICKEN

BRONZED SALMON WITH PINEAPPLE GLAZE
HERB BROILED SALMON WITH BUERRE BLANC
HERB ROASTED PORK LOIN WITH HERB VELOUTE
CHAR GRILLED FLANK WITH CHIMICHURRI
SLICED TOP ROUND WITH BORDELAISE

PENNE BOLOGNESE
BOW TIE PRIMAVERA
BAKED CAVATAPPI AND CHEESE

ADD ONS OR SUBSTITUTIONS - PLEASE INQUIRE WITHIN

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
VEGETARIAN AND VEGAN

Fountain Soft Drinks, Coffee, and Tea Included.
V= VEGAN, GF=GLUTEN FREE

CAULIFLOWER AU POIVRE 16 (V, GF)
SEARED PEPPERCORN CRUSTED CAULIFLOWER, CHILLED PESTO QUINOA SALAD, BRANDY PAN SAUCE.

MOROCCAN STUFFED PEPPER 16 (V, GF)
ROASTED PEPPER, SEASONAL VEGETABLES, SPICED RICE, AND MARINARA.

VEGETABLE AND POTATO CURRY 16 (V, GF)
SIMMERED SEASONAL VEGETABLES AND YUKON GOLD POTATOES, SERVED OVER RICE.

MOUSSAKA 16
THINLY SLICED EGGPLANT, TOMATO AND ZUCCHINI, LAYERED WITH BÉCHAMEL, TOPPED WITH PARMESAN AND BAKED GOLDEN.

EGGPLANT PARMESAN 16
SERVED OVER AL DENTE SPAGHETTI.

MUSHROOM RAVIOLI 17
PORTABELLO FILLED PASTA, SPINACH AND GRAPE TOMATO, TOSSED WITH GARLIC-HERB BUTTER.

CHILDREN’S MENU

Fountain Soft Drinks, Coffee, and Tea Included.

CHICKEN TENDERS AND FRIES 8
INCLUDES BBQ, RANCH AND KETCHUP.

SPAGHETTI AND MEAT SAUCE 5

MAC AND CHEESE 5

HOTDOG AND FRIES 5

GRILLED CHEESE AND FRIES 5

SUBSTITUTE FRIES FOR FRUIT 1

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.
DESSERTS

PRICE PER PERSON

PLATED

PEANUT BUTTER BISTRO 6
CARROT CAKE 7
NEW YORK STYLE CHEESE CAKE 6
LAVA CAKE 8
CHOCOLATE DECADENCE 6
TIRAMISU 6
RED VELVET CAKE 6

DESSERT DISPLAYS

COOKIES 2
CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN
BROWNIES 3.50
MINI CHEESECAKES 7
COBBLER 6
APPLE, PEACH, CHERRY
ASSORTED DESSERT SHOOTERS 6
FRUIT TARTS 6
PETIT FOURS 8
PIES 6
APPLE, BLUEBERRY, LEMON MERINGUE,
CHOCOLATE CREAM PIE AND PUMPKIN
*ALa MODE 1
S'MORES BAR 6

All prices subject to a 21% service charge and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.