

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.

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

BUTTERMILK RANCH
THOUSAND ISLAND
BALSAMIC VINAIGRETTE

CATALINA

BLEU CHEESE
RASPBERRY VINAIGRETTE
ITALIAN

HOUSE CRAFTED SOUP SELECTIONS

FGC CHILI
CHICKEN NOODLE
TOMATO BASIL
HEARTY VEGETABLE

LOADED POTATO
CREAM OF MUSHROOM
CREAM OF BROCCOLI
FRENCH ONION

COMPOSED SALAD SELECTIONS

FGC HOUSE SALAD
COLE SLAW
CAESAR
ITALIAN-STYLE PASTA SALAD
THAI NOODLE SALAD
TRADITIONAL POTATO SALAD

ADD AN ADDITIONAL COMPOSED SALAD \$2 PER GUEST

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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 15

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

FLINT GOLF CLUB 16

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

CALI CLUB 15

WARM BRIOCHE, CHAR GRILLED CHICKEN, TOMATO, AVOCADO, ICEBERG, BACON,
SWISS CHEESE AND MAYONNAISE.

BUFFALO WRAP 15

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

TURKEY MELT 15

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

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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*

CHICKEN ALFREDO 17

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

CHICKEN INFERNO 18

SEARED CHICKEN BREAST GLAZED WITH A SWEET AND SPICY RASPBERRY AND JALAPENO SAUCE.

CHICKEN PICATTA 18

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

CHICKEN MARSALA 18

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

TERIYAKI SALMON 19

SEARED SCOTTISH ISLAND SALMON FILET GLAZED WITH TERIYAKI AND SCALLIONS.

BRONZED SALMON 19

CAJUN SEASONED SCOTTISH ISLAND SALMON FILET.

BROILED CITRUS SALMON 19

SCOTTISH SALMON FILET BROILED WITH WHITE WINE, FRESH HERBS AND CITRUS.

FILET MIGNON \$MKT

4 OZ CENTER CUT FILET SERVED WITH DEMI-GLACE.
INCLUDES YOUR CHOICE OF STARCH AND 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 8.*

TEE BOX BUFFET 20

INCLUDES A GARDEN SALAD, STARCH
SELECTION, VEGETABLE SELECTION AND AN
ENTRÉE SELECTION.

FAIRWAY BUFFET 26

INCLUDES ONE GOURMET SALAD, CHOICE OF
GARDEN OR CAESAR SALAD, STARCH
SELECTION, VEGETABLE SELECTION, PASTA
SELECTION AND AN ENTRÉE SELECTION.

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HOT HORS D'OEUVRES

PER DOZEN

- | | |
|---|---|
| MEATBALLS 10
<i>BARBEQUE OR SWEDISH</i> | CHICKEN WINGS 19
<i>BARBEQUE OR BUFFALO</i>
<i>ADD \$.3 PER DOZEN FOR RANCH, CARROT, CELERY</i> |
| BOURSIN STUFFED MUSHROOMS 15 | SPANIKOPITA 20 |
| LOADED POTATO SKINS 15 | MINI QUICHE VARIETY 30 |
| COCONUT CHURRY CHICKEN STRIPS 17
<i>WITH PINA COLADA SAUCE</i> | BEEF WELLINGTONS \$MKT |
| VEGETABLE SPRING ROLLS 18
<i>WITH THAI CHILI SAUCE</i> | MINI CRAB CAKES \$MKT
<i>WITH HOISIN, SCALLION</i> |
| PORK POTSTICKERS 18
<i>HOISIN, SCALLION</i> | |

COLD HORS D'OEUVRES

PER DOZEN

- | | |
|--|---|
| HUMMUS AND PITA CROSTINI 10 | CRUDITE SHOOTER 18
<i>SEASONAL VEGETABLE, SOUR CREAM RANCH DIP</i> |
| CHIPS & SALSA 13 | FRUIT SKEWERS 18 |
| BRUSCHETTA 15 | SHRIMP COCKTAIL 30 |
| CUCUMBER DILL CANAPE 17
<i>WHIPPED CHEESE, CUCUMBER, DILL SPRIG</i> | AHI SHOOTERS 37
<i>WAKAMI, TUNA, EEL SAUCE, SCALLION</i> |
| CAPRESE SKEWERS 18 | |

DISPLAYS

20 PERSON MINIMUM

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| SLICED FRUIT DISPLAY
4.50 PER PERSON
<i>SEASONAL VARIETY.</i> | VEGETABLE CRUDITÉ
4 PER PERSON
<i>RAW SEASONAL VEGETABLES, RANCH DIP.</i> |
| CHEESE PLATTER
5 PER PERSON
<i>IMPORTED AND DOMESTIC
WITH CRACKER ASSORTMENT.</i> | CHARCUTERIE DISPLAY
10 PER PERSON
<i>VARIETY OF SPECIALTY CURED MEATS AND
APPROPRIATE GARNISH.</i> |

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FOOD STATIONS

MINIMUM 50 GUESTS

\$30 PER PERSON

INCLUDES COFFEE, TEA, LEMONADE AND SOFT DRINKS

We allocate two hours for each buffet.

BBQ

HOUSE BRAISED PULLED PORK, SLIDER BUNS, COLE SLAW,
BARBEQUE SAUCE, KETTLE CHIPS.

PASTA

GARLIC BREAD, CAVATAPPI AND PENNE,
MARINARA, ALFREDO, GRILLED CHICKEN, GROUND BEEF,
APPROPRIATE VEGETABLES AND CONDIMENTS.

CARVING

YEAST ROLLS AND APPROPRIATE CONDIMENTS INCLUDED

CHOICE OF PROTEIN:

SLOW PRIME RIB WITH AU JUS

ROSEMARY PORK LOIN WITH HERB VELOUTE

STIR FRY STATION

CHICKEN, BEEF, FRESH VEGETABLES, WHITE RICE,
FORTUNE COOKIES, APPROPRIATE SAUCES.

CONEY

KOEGEL DOGS, BUNS, FLINT STYLE CONEY SAUCE,
MINCED ONION, CHEDDAR AND APPROPRIATE CONDIMENTS.

TEX-MEX

HOUSE FRIED TORTILLA CHIPS, CHEESE SAUCE, HARD SHELLS,
SEASONED BEEF, AND APPROPRIATE ACCOMPANIMENTS.

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PLATED ENTREES

Plated entrées are accompanied with choice of House or Caesar salad, starch, vegetable and rolls, and non-alcoholic beverages. Flint Golf Club will accommodate special requests, but only if arrangements are made ahead of time.

GOLD TIER

CHICKEN MARSALA 23
CHICKEN TERIYAKI 23
CHICKEN CHASSEUR 23

ROSEMARY CHICKEN 23
CHIMICHURRI FLANK 26

DIAMOND TIER

CHICKEN DIJON 25
BRONZED SALMON 26
BROILED SALMON 26

GARLIC AND HERB SHRIMP 27
FILET MEDALLIONS W/ DEMI GLACE 27
CHARGRILLED 8 OZ SIRLOIN STRIP 27

PLATINUM TIER

FRESH U/10 SCALLOPS \$MKT
COLD WATER LOBSTER TAIL \$MKT

8 OZ FILET W/ DEMI-GLACE \$MKT

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 8.*

THE CLUBHOUSE 25

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

THE BIRDIE 30

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

THE HOLE-IN-ONE 41

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.

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BUFFET SELECTIONS

COMPOSED SALADS

FGC HOUSE
CAESAR
COLESLAW
ITALIAN-STYLE PASTA SALAD
THAI NOODLE SALAD
TRADITIONAL POTATO SALAD

STARCHES AND VEGETABLES

BUTTERED REDSKIN POTATOES
ROASTED GARLIC WHIPPED POTATOES
ROASTED HEIRLOOM 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
TERIYAKI CHICKEN
CHICKEN CHASSEUR
ROSEMARY CHICKEN
BRONZED SALMON
HERB BROILED SALMON
HERB ROASTED PORK LOIN WITH HERB VELOUTE
LONDON BROIL WITH MUSHROOM BORDELAISE
SLICED TOP ROUND WITH BORDELAISE

PENNE BOLOGNESE
BOW TIE PRIMAVERA
BAKED CAVATAPPI AND CHEESE

ADD ONS OR SUBSTITUTIONS - PLEASE INQUIRE WITHIN

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VEGETARIAN AND VEGAN

Fountain Soft Drinks, Coffee, and Tea Included.

V= VEGAN, GF=GLUTEN FREE

CAULIFLOWER AU POIVRE 18 [V, GF]

SEARED PEPPERCORN CRUSTED CAULIFLOWER, CHILLED PESTO QUINOA SALAD, BRANDY PAN SAUCE.

MOROCCAN STUFFED PEPPER 18 [V, GF]

ROASTED PEPPER, SEASONAL VEGETABLES, SPICED RICE, AND MARINARA.

VEGAN PAD THAI 19 [V, GF]

GINGER-SESAME TOFU, RICE NOODLES, FRESH VEGETABLES, CRUSHED PEANUT, TAMARIND SAUCE.

PENNE PRIMAVERA 17

SEASONAL VEGETABLES, AL DENTE PENNE, FRESH HERBS, GARLIC & HERB PAN SAUCE.

EGGPLANT PARMESAN 18

SERVED OVER AL DENTE SPAGHETTI.

MUSHROOM STROGANOFF 18

WILD MUSHROOMS, AL DENTE LINGUINE, CREAMY CARAWAY AND CRACKED BLACK PEPPER SAUCE.

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

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DESSERTS

PLATED

25 PERSON MINIMUM

LAVA CAKE 6
FRESH STRAWBERRY, WHIPPED CREAM

NEW YORK STYLE CHEESE CAKE 6
FRESH STRAWBERRY, WHIPPED CREAM, STRAWBERRY SAUCE

TIRAMISU 6
WHIPPED CREAM

HOT FUDGE SUNDAE 6
WHIPPED CREAM, SAUNDERS FUDGE, MARASCHINO

DESSERT DISPLAYS

25 PERSON MINIMUM

SLICED CHEESECAKE ASSORTMENT 4
VANILLA, RASPBERRY SWIRL, CHOCOLATE CHIP, SILK TUXEDO

CHOCOLATE PETITE FOURS ASSORTMENT 6

MINI CHEESECAKE ASSORTMENT 6

S'MORE BAR STATION 6

COOKIES 2

BROWNIES 4

COOKIES AND BROWNIES 5

ASSORTED PIES 5

PREMIUM DESSERT ASSORTMENT

30 PERSON MINIMUM

18 PER PERSON

INCLUDES PETITE FOURS, MINI CHEESECAKES, CANNOLI, CHEF'S CHOICE SHOOTERS, AND ASSORTED DESSERT BARS.

OUTSIDE DESSERT FEE

\$0.50 PER PERSON

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