

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

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

SESAME GINGER ASIAN SLAW
THAI NOODLE SALAD
TRADITIONAL POTATO SALAD
CAPRESE 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 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.

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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

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 MARSALA 17

SEARED CHICKEN BREAST SERVED WITH MUSHROOM-MARSALA 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-PARMESAN 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
ENTRÉE SELECTION.

FAIRWAY BUFFET 25

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

COLD HORS D'OEUVRES

PER DOZEN

- | | |
|----------------------------|-----------------------------|
| CUCUMBER DILL CROSTINIS 17 | CHIPS & SALSA 13 |
| ANTIPASTO SKEWERS 18 | SHRIMP COCKTAIL 30 |
| CAPRESE SKEWERS 18 | HUMMUS AND PITA CROSTINI 10 |
| FRUIT SKEWERS 18 | TURKEY PINWHEELS 13 |
| ARTICHOKE DIP & PITA 15 | BRUSCHETTA 15 |

DISPLAYS

20 PERSON MINIMUM

- | | |
|--|--|
| SLICED FRUIT DISPLAY
4 PER PERSON
<i>SEASONAL VARIETY.</i> | VEGETABLE CRUDITÉ
3.50 PER PERSON
<i>RAW SEASONAL VEGETABLES, RANCH DIP.</i> |
| CHEESE PLATTER
4.50 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 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 CRUMBLES, 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

CORN 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.

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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 PROVENCAL 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.

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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, ROLL 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

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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

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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

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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

CAKE CUTTING

WE DO ALLOW SPECIALTY CAKES TO BE BROUGHT IN. WE WILL CUT AND SERVE YOUR CAKE.

\$0.50 PER PERSON

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