

Flint Elks Lodge
Buffet Menu

Platinum Package

Salads

Seasonal Pasta Salad & House Salad with Dressings

Choice of (1) Entrée

Herb Encrusted Prime Rib with Au Jus
Stuffed Chicken Cordon Bleu with Rochford Cheese Sauce
Lemon Pepper Salmon or Mustard Glazed Salmon

Choice of (1) Vegetable

Green Bean Almondine, Baked Beans, Vegetable Medley, Corn O'Brien, Honey Glazed Carrots,
Brussel Sprouts with Apples & Bacon or Asparagus

Choice of (1) Starch

Herb Roasted Redskin Potatoes, Rice Pilaf, Whipped Mashed potatoes, Sweet Potato Mash, Mac
& Cheese or Au gratin Potatoes

\$26.99 Per Person Plus Tax & Gratuity
Add an Additional Entrée for \$7 Per Person

Flint Elks Lodge
Buffet Menu

Gold Package

Salads

Seasonal Pasta Salad & House Salad with Dressings

Choice of (1) Entrée

Homestyle Pot Roast or Beef Stroganoff

Chicken Alfredo or Pasta Carbonara

Chicken Marsala or Raspberry Chicken

Choice of (1) Vegetable

Green Bean Almondine, Baked Beans, Vegetable Medley, Corn O'Brien, Honey Glazed Carrots or Brussel Sprouts with Apples & Bacon

Choice of (1) Starch

Herb Roasted Redskin Potatoes, Rice Pilaf, Whipped Mashed Potatoes, Sweet Potato Mash, Mac & Cheese or Au Gratin Potatoes

\$24.99 Per Person Plus Tax & Gratuity
Add an Additional Entrée for \$6 Per Person

*Flint Elks Lodge
Buffet Menu*

Silver Package

Salads

Seasonal Pasta Salad & House Salad with Dressings

Choice of (1) Entrée

Woodland Chicken or 8 Cut Roasted Chicken

Lasagna

Icelandic Cod (Fried or Baked)

Top Round Roast Beef

Choice of (1) Vegetable

Green Bean Almondine, Baked Beans, Vegetable Medley, Corn O'Brien or Honey Glazed Carrots

Choice of (1) Starch

Herb Roasted Redskin Potatoes, Rice Pilaf, Whipped Mashed Potatoes, Sweet Potato Mash or Mac & Cheese

*\$19.99 Per Person Plus Tax & Gratuity
Add an Additional Entrée for \$5 Per Person*

Flint Elks Lodge
Buffet Menu

Bronze Package

Salads

Seasonal Pasta Salad & House Salad with Dressings

Choice of (1) Entrée

Chicken Poulet

Beef Mostaccioli

Pulled Pork

Choice of (1) Vegetable

Green Bean Almondine, Baked Beans, Vegetable Medley, Corn O'Brien or Honey Glazed Carrots

Choice of (1) Starch

Herbed Roasted Red Skin Potatoes, Rice Pilaf or Whipped Mashed Potatoes

\$13.99 Per Person Plus Tax & Gratuity
Add an Additional Entrée for \$4 Per Person

Flint Elks Lodge

Shower Menu

Please Choose Two (2) Options from Each Category

Sandwiches

Waldorf Chicken Salad Croissants
Salmon Mousse & Cucumber Tea Sandwiches
Ham or Turkey Wraps
Deviled Egg Salad Croissant (Vegetarian)
Corned Beef & Swiss Sliders
Cucumber & Avocado Tea Sandwiches

Salads

Mixed Fruit Salad
Cucumber Salad
Mustard Potato Salad
Three Bean Salad
Seasonal Pasta Salad

\$13.95 Per Person Plus Tax & Gratuity

Flint Elks Lodge

Appetizers

Prices Below Based on 100 Pieces

Meatballs \$150 Tossed in Your Favorite Sauce (BBQ, Swedish or Sweet & Sour)

Chicken Wings \$185 Plain or Tossed in Your Favorite Sauce (Buffalo, BBQ or Sweet Chili)

Pot Stickers \$95 Served with Sweet Chili & Soy Sauce

Coconut Shrimp \$230 Served with Raspberry Dipping Sauce

Coconut Chicken \$200 Served with Raspberry Dipping Sauce

Stuffed Mushrooms \$185 Sausage or Vegetarian

Chicken Satay \$200 Served with Peanut Dipping Sauce

Steak Bites \$225 Served with Dijon Cream

Bacon Wrapped Scallops \$230 Served with Brown Butter Sauce

Salami Cornets \$125 Salami Rolls with Herbed Cream Cheese

Tax & Gratuity not Included

Flint Elks Lodge
Per Pan Menu

Pan Feeds Approx. 50 ppl

<i>Chicken Strips</i>	<i>\$175</i>	<i>Beef Taco Meat</i>	<i>\$165</i>
<i>Meatballs</i>	<i>\$200</i>	<i>Shredded Chicken</i>	<i>\$175</i>
<i>Mashed Potatoes</i>	<i>\$100</i>	<i>Pulled Pork</i>	<i>\$185</i>
<i>Tossed Salad</i>	<i>\$60</i>	<i>Rice of Refried Beans</i>	<i>\$115</i>
<i>Potato Salad</i>	<i>\$65</i>	<i>Taco Condiments</i>	<i>\$ 85</i>
<i>Chips & Salsa</i>	<i>\$65</i>	<i>Nacho Dip W/ Chips</i>	<i>\$90</i>
<i>Pub Chips</i>	<i>\$70</i>	<i>Nacho Cheese Sauce</i>	<i>\$50</i>
<i>Antipasto Salad</i>	<i>\$85</i>	<i>Mac & Cheese</i>	<i>\$165</i>
<i>Mostaccioli</i>	<i>\$150</i>	<i>Pasta Salad</i>	<i>\$65</i>
<i>Beef Mostaccioli</i>	<i>\$195</i>	<i>Coleslaw</i>	<i>\$60</i>

Tax & Gratuity Not Included

Flint Elks Lodge

Bar Menu

Whiskey

Well Whiskey	\$65
Canadian Club	\$80
Seagrams VO	\$80
Crown Royal	\$90

Bourbon

Jim Beam	\$80
Jack Daniels	\$80
Makers Mark	\$90

Scotch

Well Scotch	\$65
Dewar's	\$80
Chivas Regal	\$90

Draft Beer

Domestic 1/2 BBL	\$230
Domestic 1/4 BBL	\$145
Import 1/2 BBL	\$250 & Up
Craft 1/4 BBL	\$175 & Up

Gin

Well Gin	\$65
Tangueray	\$80

Rum

Well Rum	\$65
Bacardi	\$80
Captian Morgan	\$80
Malibu	\$80

Vodka

Well Vodka	\$65
Absolute	\$80
Titos	\$80

Tax & Gratuity Not Included

Flint Elks Lodge

Banquet Linens

Specialty Linens Available for Rental

<i>72 x 72</i>	<i>\$8.00</i>
<i>85 x 85</i>	<i>\$8.50</i>
<i>90 x 156</i>	<i>\$18.00</i>
<i>52 x 120</i>	<i>\$10.00</i>
<i>90" Round</i>	<i>\$15.00</i>
<i>120" Round</i>	<i>\$16.00</i>
<i>Napkins</i>	<i>.50</i>
<i>Chair Covers</i>	<i>\$3.00</i>
<i>Sash</i>	<i>\$1.00</i>

White or Ivory Linens & Napkins Included for All Buffets

Flint Elks Lodge #222 7177 Maple Ave

Grand Blanc, MI 48439

Phone (810) 743-8681 Fax (810) 743-8680 Email manager@flintelks222.com



Date of Event _____ Renter's Name & address _____

Member Sponsor Name _____ Member# _____ Tax Exempt _____

Attendance# _____ Event Type _____ Phone# _____

Email _____ Party insurance thru us _____ their own _____

Deposit paid _____ yes _____ no Receipt # _____

Room fee _____ Set up/Decorate time _____ Party arrival time _____

Menu type _____ Social Hour time _____ Buffet time _____

Small Room _____ Large Room _____ Whole Room _____ Board Room _____ Other _____

Menu Choices & Notes

Open bar _____ Cash bar _____ Bartender \$75 _____ Beverage station _____

DJ/Band _____ PA/Projector _____ Podium/Mic _____ Stage \$125 _____

Cake/Dessert table _____ Gift/Card table _____ Display table _____ Sign-in

table/Entry Table _____ Extras _____

Special order linen _____ White/Ivory linen _____

Marquee display _____

The above contract has been accepted by both parties.

Client Signature _____ **Date** _____

Management Signature _____

