



Flint Elks Lodge 222

Banquet Center
2025 Selections

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FLINT ELKS LODGE 222
BANQUET SELECTIONS

BREAKFAST

All Breakfast include Fresh Coffee, Hot Tea, and Ice Water Station.

Add Chilled Juices: Apple, Cranberry, Orange Juice **\$3 per person**

CONTINENTAL

Fresh Fruit with Dip
Assorted Danish
Assorted Muffins
Assorted Donut Holes
Bagels with whipped Cream Cheese

\$13.00 per person

HOUSE BREAKFAST

Scrambled Eggs
Bacon & Sausage
Pancakes or French Toast
O'Brian Potato or Home Fry
Fresh Fruit with Dip

\$17.00 per person

ELKS BREAKFAST

Frittata: **Choice of One:**

- *Bacon, Cheese, Onion, Potato
- *Ham, Cheese, Onion, Potato
- *Rustic Vegetable, Potato
- * Spinach, Bacon, Sausage Onion,
Parmesan Cheese

Scrambled Eggs
French Toast or Pancakes
Biscuit & Sausage Gravy
O'Brian Potato or Home Fry
Fresh Fruit with Dip & Muffins

\$22.00 per person

Condiments Included: (Syrup, Whipped Butter, Assorted Jelly's)



FLINT ELKS LODGE 222
BANQUET SELECTIONS

TACO BAR – Unlimited Buffet & Beverage Station

Seasoned Ground Beef
Seasoned Pulled Chicken
Refried Beans
Spanish Rice
Hard and Soft Shells
Featuring House Fried Boat Shell
Tortilla Chips
Crushed Dorito Chips
Shredded Cheddar & Jack Cheese
Hot Nacho Cheese
Lettuce
Tomato
Onion
Jalapeno
Black Olives
Sour Cream
Fire Roasted Salsa
Pico De Gallo Salas
Guacamole
Tamale Sauce
Mexican Fruit Salad

\$24.00 per person

Dessert:

Churros \$1.25 each

Includes Caramel & Chocolate Sauce

Add Ice Cream \$1.00 per person



FLINT ELKS LODGE 222
BANQUET SELECTIONS

DINNER 1 Plate Buffet per person

All Dinners include Roll with Butter, Garden Salad with the following topping:

Cheese, Tomato, Red Onion, Cucumber, Crouton

Choice of Two Dressings: Ranch, Creamy Italian, French, 4-Berry Vinaigrette,
Balsamic, Whole Grain Honey Mustard

BUFFET

1 entrée, 1 side and 1 vegetable	\$22 per person
1 entrée, 2 sides and 1 vegetable	\$25 per person
2 entrées, 1 side and 1 vegetable	\$28 per person
2 entrées, 2 sides and 1 vegetable	\$30 per person
Add Salmon \$2.00 per person,	
Add Prime Rib \$5.00 per person	
Prime Rib, <i>Carving Station</i> \$ 100.00 Fee	

ENTREE CHOICES:

Boneless Chicken Breast:

Alferdo, Caprese*, Florentine*, Parmesan, Piccata, Tenders, Woodland*, Boursin*, Scallopini*

Bone - In Chicken:

Buttermilk Fried, Cajun Roasted*, Herb Roasted*, House Roasted*, Mesquite*

Beef:

Roast Beef*, Salisbury, Short Ribs*, Meatballs

Fish:

Cod, Tilapia, Pollock, Flounder, Haddad

(Choice on how to be prepared: Broiled, Broiled* Lemon Pepper Broiled, Cajun Broiled*, Pecan Crusted, Panto Crusted, Maple Chili Glazed, Beurre Monte Lemon Dill Butter Compound*, Tropical Fruit Chutney*, Berry Chutney*, Triple Citrus Glazed*)*

Buffet options continued next page:

Flint Elks Lodge 222 ◊ 7177 East Maple Ave ◊ Grand Blanc, MI 48439 ◊ Banquets@flintelks222.com

Pricing is Subject to Change Based on Current Market Price. March 2025



FLINT ELKS LODGE 222 BANQUET SELECTIONS

Pork:

Baby Back Ribs*, Herb Tenderloin*, Stuffed Loin, Honey Bourbon Glazed Ham, Maple Glazed Ham

Vegetarian Option:

Alferdo, Pasta Rose', Pasta Primavera with Red Sauce or Garlic Oil, Grilled Vegetable Ravioli with Rosa' Sauce

Side Choices

Mashed Potato & Gravy, Herb Roasted Potato, Sweet Potato Mash, Wild Rice Pilaf, Macaroni & Cheese, Dauphinoise Potatoes, Au gratin Potato, Alfredo Sauce Noodles

Vegetable Choices

Cali - Blend, Seasonal, Broccoli, Green Beans Almondine or Mushroom, Buttered Corn Glazed Carrots, Root Vegetables, Asparagus +\$0.50 per person

***Gluten Free**



FLINT ELKS LODGE 222
BANQUET SELECTIONS

HORS D' OEUVRES

Bacon Wrap Scallop (GF) (100 pcs)	\$250.00
Boursin Crab Stuffed Mushrooms (120 pcs)	\$250.00
Boursin Stuffed Mushrooms (120 pcs)	\$200.00
Crab Cake (100 pcs, 2 oz)	\$250.00
Crab Rangoon with Sauce (120 pcs)	\$175.00
Assorted Quiche (100 pcs)	\$175.00
Pigs in Blanket & Dipping Sauce (120 pcs)	\$200.00
Pigs in Pretzel Wrap & Dipping Sauce (120 pcs)	\$225.00
Meatballs (150 pcs, 1 oz) <i>(BBQ, Bourbon, Sweet & Sour, Swedish)</i>	\$175.00
Boneless Chicken Wings (125 pcs) <i>Served with Ranch or Blue Cheese & 2 Dipping Sauces</i>	\$210.00
Bone in Chicken Wings (GF) (125 pcs) <i>Served with Ranch or Blue Cheese & 2 Dipping Sauces</i>	\$225.00
Shrimp (150 ps) <i>Cocktail (GF) \$225.00, Coconut Shrimp \$275.00, Panko Shrimp \$250.00, Skewered Lemon (GF) \$250.00</i>	

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FLINT ELKS LODGE 222

BANQUET SELECTIONS

HORS D' OEUVRES – Continued

Potstickers (150 pcs)

*Chicken & Vegetable, Pork & Vegetable, \$200.00
Or Plain Vegetable, (Served with Sweet Chili Sauce)*

Egg Rolls

*Corn Beef (1.5 oz) 150 pcs \$250.00
(Corn Beef, Sauerkraut, Swiss Cheese, Served with 1000 Island Dressing)*
*Philly Steak & Cheese (3 oz) 75 pcs (Onions, Peppers, \$300.00
American Cheese, Served with Marinara Sauce)*
*BBQ Pork (1.5 oz) 150 pcs (Caramelized Onions, \$225.00
American Cheese, served with Whole Grain Honey Mustard)*
*Southwestern Chicken (3 oz) 75 pcs \$250.00
(Spinach, Black beans, Corn, Pepper, Pepperjack Cheese,
served with Chipotle Ranch)*

Spring Rolls (150 pcs)

*Vegetable (served with Sweet Chili Sauce) \$200.00
California Style Sushi Roll (50 pcs) \$150.00
(served with Sweet Chili Sauce)*

Skewers (75 pcs)

*Caprese (GF) \$150.00
(Fresh Mozzarella Cheese, Basil, Grape Tomatoes Balsamic)*
*Antipasto (GF) \$175.00
(Fresh Mozzarella Cheese, Salmani, Pepperoni, Artichoke,
Olive, Tomato)*
*Vegetable (GF) \$200.00
(Squash, Zucchini, Pepper, Onion, Mushroom, Eggplant,
Tomato)*
*Beef and Vegetable \$300.00
(Beef, Onion, Pepper, Mushroom, Tomato, Zucchini)*
*Chicken & Vegetable \$250.00
(Chicken, Onion, Pepper, Mushroom, Tomato, Zucchini)*

Skewers Glazed with our choice of the following:

(Garlic & Herb Compound Butter, Teriyaki, BBQ*, Bourbon, Maple Chili, Chili Lime*)
Gluten Free = **



FLINT ELKS LODGE 222
BANQUET SELECTIONS

TRAYS & DIPS

Cheese Ball, Cheese & Crackers

Assorted Cheeses, Crackers

Vegetable (GF)

Seasonal Vegetables served with Creamy Vegetable Dip

Fruit (GF)

Seasonal Fruit served with Fruit Dip

Pricing for above:

Small 50 people \$85.00, Medium 75 people \$120.00, Large 100 people \$ 150.00

Dips Trio (GF)

Guacamole, Salsa, Hot Cheese Sauce, Corn Chips \$150.00

7 Layer Dip with Corn Chips (GF) \$150.00

Pretzel Bites & Cheese Dip \$150.00

Spinach Dip & Pita Chips \$150.00

Buffalo Chicken Dip & Tortilla Chips \$175.00

Bruschetta \$150.00

Grape Tomatoes, Onion, Fresh Basil, Garlic & Balsamic with Crostini

Dip 5lbs served with Crostini \$200.00

Choice of (1)

Crab, Smoked White Fish, Smoked Salmon, smoked Cajun Shrimp

CHARCUTERIE BOARD

Assorted Cured Meats, Premium Cheeses, Crackers, Fruit,
Breads, Olive Medley (**Small \$200.00 - Large \$350.00**)



FLINT ELKS LODGE 222
BANQUET SELECTIONS

Cold Sandwiches or Wraps / Salads & Soups

(Includes House Chips & Pickle Spear)

Choices:

Chicken Salad - Original

Chicken Caesar - Grilled Chicken, Lettuce, Tomato, Parmesan Cheese, Caesar Dressing (available as a wrap only)

Waldroff Chicken Salad - Grapes, Celery, Mayo, Onion, Provolone

Tuna Salad - Celery, Onion, Pickel, Mayo Whole Grain Mustard

Egg Salad - Mayo, Dill, Chives, Whole Grain Mustard

BLT - Bacon, Mayo, Lettuce, Tomato

Club - Bacon, Ham, Turkey, American & Swiss Cheese, Lettuce, Tomao, Sweet Onion Sauce

Ham - Cheddar Cheese, Lettuce, Tomato, Whole Grain Honey Mustard

Turkey - Swiss Cheese, Lettuce, Tomato, Sweet Onion Spread

Roast Beef - Prime Rib, Swiss Cheese, Lettuce, Tomato, Zesty Sauce

Michigan Wrap – Grilled Chicken, Blue Cheese, Lettuce, Tomato, Dried Cherries, Balsamic Glaze Dressing (available as a wrap only)

Vegetarian - Spinach, Tomato, Boursin Cheese, Artichoke, Roasted Pepper, Roasted Onion



Cold Sandwiches or Wraps / Salads & Soups

Continued

Soup Choices:

Chicken Noodle, Tomato Bisque (GF), Broccoli Cheese (GF),
Ham & Bean (GF), Loaded Potato (GF), Beef & Barley

Salad Choices:

Pesto Pasta, Italian Pasta, Caprese Pasta,
Mustard Egg Potato (GF), Classic Potato Salad (GF) or Garden Salad

Michigan Salad (GF): Mixed Greens, Bacon, Dried Fruit Medley, Danish Crumbled Blue Cheese, Toasted Almonds, Red Onions, Cucumbers, Grape Tomatoes, Balsamic Vinaigrette Dressing

Cobb Salad: Greens, Topped with Bacon, Red Onions, Grape Tomatoes, Avocado, Hard Boiled Egg, Danish Blue Avocado Ranch Dressing

Caesar Salad: Romaine, Grape Tomatoes, Parmesan Cheese, Croutons, Caesar Dressing

Greenskeeper Salad: Romaine, Cheddar Jack Cheese, Bacon, Red Onion, Grape Tomatoes, Hard Boiled Egg, Avocado, Ranch Dressing

Pricing:

2 Sandwich/Wrap \$16.00 per person, 3 Sandwich/Wrap \$18.00 per person
* Add Salad \$3.00 per person, Add Soup \$3.00 per person

**Add Grilled Chicken \$4.00, Grilled Shrimp \$6.00,
Beurre Monte Poached Salmon \$ 7.00 to any Salad.*



FLINT ELKS LODGE 222
BANQUET SELECTIONS

Pan Pricing*

(Based on Est of 50 people, unknow of how much each person will put on their plate,4" Hotel Pan)

Meat Mostaccioli	\$200.00
Rosa' Mostaccioli	\$150.00
Chicken Alferdo	\$175.00
Rosa' Chicken	\$175.00
Meat Lasagna	\$200.00
Non-Meat Lasagna	\$150.00
Spaghetti and Meatballs	\$175.00
Beef Ravioli in Tomato Sauce	\$225.00
Grilled Vegetable Ravioli in Tomato Sauce	\$200.00
4 Cheese Ravioli in Rosa' Sauce	\$225.00
Chicken Pot Pie (Topped with Homemade Biscuits & Dutchess Potatoes)	\$175.00
Beef Pot Pie (Topped with Homemade Biscuits & Dutchess Potatoes)	\$200.00
Turkey Pot Pie (Topped with Homemade Biscuits & Dutchess Potatoes)	\$185.00
Chicken Poulet	\$175.00
Turkey Poulet	\$175.00
Pot Roast	\$200.00
Shrimp Scampi	\$225.00
Chicken Tenders	\$200.00
Beef Stroganoff	\$200.00
Baby Back Ribs (10 slabs), BBQ or Plain	\$200.00
Garlic Bread Sticks	\$ 60.00

Other dishes are available please inquire



FLINT ELKS LODGE 222
BANQUET SELECTIONS



Golf Outings:

ON THE TURN

Includes: House Chips & Pickle Spear

Handhelds

*Bratwurst, 5.5 oz Burger, Grilled Chicken,
Hotdog, Pulled Pork, Sloppy Joes*

Sides:

*Coleslaw (GF), Baked Beans, Broccoli & Bacon Salad (GF),
Italian Pasta, Spaghetti Salad, Macaroni Salad, Potato Salad,
French Fries, Or Garden Salad*

Condiments Include:

*American Cheese, Ketchup, Mustard, Mayo, Lettuce, Relish, Tomato,
Onion*

Pricing:

1 Grilled Item and 1 Salad	\$12.00 per person
1 Grilled Item and 2 Salads	\$14.00 per person
2 Grilled Items and 2 Salads	\$17.00 per person
3 Grilled Items and 2 Salads	\$19.00 per person

Add:

*Fresh Fruit Platter \$3.00 per person,
Add Gazpacho \$2.00 per person.*

Grill Fee: \$ 85.00 / Chef to cook on Grill Fee: \$100.00 Cash Only



FLINT ELKS LODGE 222
BANQUET SELECTIONS

LIQUOR MENU

PRICE PER BOTTLE

WHISKEY

Well Whiskey.....\$65
Canadian Club.....\$80
Seagram's VO.....\$80
Crown Royal.....\$90

BOURBON

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

RUM

Well Rum.....\$65
Bacardi.....\$80
Captain Morgan.....\$80
Malibu.....\$80

OTHER

Bailey's.....\$80
Fireball.....\$80
Kahlua.....\$80

VODKA

Well Vodka.....\$65
Absolut.....\$80
Tito's.....\$90
Valentine.....\$95

GIN

Well Gin.....\$65
Tanqueray.....\$80
Aviator.....\$90

SCOTCH

Well Scotch.....\$65
Dewars.....\$80
Chivas Regal.....\$90
Monkey Shoulder.....\$95

TEQUILA

Well Tequila.....\$65
Jose Cuervo Gold.....\$80
Patron.....\$100



FLINT ELKS LODGE 222
BANQUET SELECTIONS

BEER & WINE

BEER

DOMESTIC DRAFT BEER

Half Barrel..... \$230.00 & Up

Quarter Barrel..... \$145.00

IMPORT DRAFT BEER

Half Barrel..... \$250.00 & Up

Quarter Barrel..... \$150.00

WINE

House Wine.....\$45 per Liter

Merlot / Cabernet Sauvignon / Pinot Noir / White Zinfandel / Chardonnay

Pinot Grigio / Moscato / Riesling / Piesporter

Mimosa Bar: \$ 65.00 per Bottle

Includes: Champagne, Orange Juice, Cranberry Juice, Orange Slices, Strawberries

Tito's Bloody-Mary Bar: \$90.00 per Bottle

Includes: Bloody Mary Mix, Pickle, Olive, Cubed Cheese, Celery Stick, Pepperoni Stick



FLINT ELKS LODGE 222
BANQUET SELECTIONS

LINEN

Colored Linens Available to Rent

72 x 72	\$8.00 each
85 x 85	\$9.00 each
52 x 120	\$10.00 each
90 x 156	\$18.00 each
90" ROUND	\$15.00 each
120" ROUND	\$16.00 each
NAPKINS	\$0.75 each
CHAIR COVERS	\$7.00 each
SASH	\$5.00 each



FLINT ELKS LODGE 222

BANQUET SELECTIONS

Event Policies:

6% sales tax and 20% gratuity automatically will be added to your bill. Tax exemption forms are required to be submitted prior to confirmation of the event

Final number of expected guest must be made **14 days prior to the event**. This is the guaranteed minimum number of guests that you will be charged for. If more are in attendance, the guest count will be charged accordingly. Guests who do not eat will still be charged for attendance.

The lodge reserves the right to adjust food prices if the market requires.

All private events are limited to banquet facilities (banquet room and patio), No banquet guests are allowed to congregate in Lodge Dining Room, or be served at the bar, this is reserved for Lodge Members Only.

All private events require a party Insurance Policy to serve alcohol. Talk to your coordinator about all your options. Without a party Insurance, your event cannot be served alcohol.

NO OUTSIDE ALCOHOL is allowed anywhere on Lodge Property. (Includes Golf Course and Parking Lot and Swimming Pool) **No Outside Vendors are allowed to bring in alcohol.**
All Alcohol must be purchased from the lodge.

The Lodge reserves the right to stop serving any guest(s) as well as request any guest(s) to exit the property for conduct unbecoming.

All guests must stay off practice putting greens, driving range and chipping areas.

Photography on the golf course must be approved by the Pro Shop Staff.

Room Fee Policies:

Member and Non Members: Deposit to hold the Banquets Center is \$300.00.
You must give 40 days' notice of cancellation prior to your event for a full refund.

Members: Room Rate: \$300.00

Non- member: room fees are as follows: \$600.00 for the large room, \$200.00 for the small room. \$700.00 for both rooms.

Room configuration and location may be adapted to accommodate other activities in the lodge. If necessary, notice will be given as soon as possible.

Confetti or any other glitter items will occur a \$75.00 clean up fee. Scotch tape/duct tape/push pins are not allowed. To hang decorations, use blue sticky tack, command strips or magnets only please.

Client Signature: _____ Date: _____

Manager Signature: _____ Date: _____