

The Ace Buffet
\$22 per person



SALADS: *Choose ONE*

Fenton Farm Homemade Cole Slaw

Fenton Farms Fresh Caesar Salad

Fenton Farms Fresh Mixed Greens

Fenton Farms Signature Pear and Gorgonzola spring mixed Salad

Marinated Three Bean Salad, or Mediterranean Vegetable Salad or Pasta Salad or Potato Salad

HOT ENTRÉE: *Choose Two*

Herb Encrusted Roast Sirloin*, Hand Carved

Tortilla Lime Encrusted or Parmesan Encrusted Baked Tilapia

Root Beer and Brown Sugar Boiled Ham, Hand Carved

Chicken Marsala or Herbed Roasted Chicken Quarters

Tenderloin tips Stroganoff

Pork Tenderloin with Roasted Fuji Apples

Chefs Choice Seafood Pasta

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,
Herb Roasted Redskins

VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,
Baby sweet glazed carrots, Green Beans Almondine

PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,
Mac & Cheese or Butter Parmesan

ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE

BEVERAGES: *Choose Two*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 18% Gratuity

Note: Menus may be customized to meet any special requests. Please let us know if you have any dietary or allergy restrictions. Consultation with the chef is available upon request.

*Sirloin Roasts are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Birdie Buffet
\$19.00 per person
(Carving Station Buffet)



SALADS: *Choose ONE*

Fenton Farms Fresh Creamy Classic Coleslaw

Fenton Farms Caesar Salad

Fenton Farms Mixed Greens Salad

Marinated Three Bean Salad, or Mediterranean Vegetable Salad or Sumr Pasta Salad

Potato Salad

HOT ENTRÉE: *Choose Two*

Hand Carved Seasoned and Roasted Turkey Breast

Hand Carved Fenton Farms Signature Root Beer Boiled Ham

Hand Carved Char-grilled Marinated Pork Loin

Hand Carved Slow Roasted Marinated Pot Roast

Sautéed Breast of Chicken with Marsala Mushroom Sauce

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,

Herb Roasted Redskins

VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,

Baby sweet glazed carrots, Green Beans Almondine

PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,

Mac & Cheese or Butter Parmesan

ACCOMPANIED with Rolls and Butter **& ASSORTED SEASONAL DESSERT TABLE**

BEVERAGES: *Choose Two*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 18% Gratuity

Note: Menus may be customized to meet any special requests. Please let us know if you have any dietary or allergy restrictions. Consultation with the chef is available upon request.

The Bogey Buffet
\$15 per person



SALADS: *Choose One*

Fenton Farms Fresh Mixed Greens

Fenton Farms Fresh Caesar Salad

Fenton Farms Classic Coleslaw

Marinated Three Bean Salad, or Mediterranean Vegetable Salad or Sumr Pasta Salad

Potato Salad

HOT ENTRÉE: *Choose One*

Fenton Farms Root Beer Boiled Buffet Ham

Marinated and Herb Encrusted Roasted Chicken

Southern Fried Chicken.

Seasoned and Breaded Baked Tilapia

Chef's Choice Gourmet Pasta

Roasted Pork Loin

North Carolina Style Pulled Pork

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,
Herb Roasted Redskins

VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,
Baby sweet glazed carrots, Green Beans Almondine

PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,
Mac & Cheese or Butter Parmesan

ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE

BEVERAGES: *Choose Two*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 18% Gratuity

Note: Menus may be customized to meet any special requests. Please let us know if you have any dietary or allergy restrictions. Consultation with the chef is available upon request.

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Backyard BBQ Buffet
\$13 per person



SALADS: *Choose ONE*

Fenton Farms Mixed Green Salad
Caesar Salad
Classic Creamy Coleslaw
Chopped Vinaigrette Coleslaw

HOT ENTRÉE: *Choose Two*

BBQ or Seasoned and Grilled Chicken
Homemade BBQ Pulled Pork
Beer Bratwurst with Sauerkraut
Grilled Angus Burgers
Jumbo Grilled Hot Dogs
Chris's Famous BBQ Ribs (additional \$5.00 per person)

(Served with Traditional Condiments)

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,
Herb Roasted Redskins

VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,
Baby sweet glazed carrots, Green Beans Almondine

PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,
Mac & Cheese or Butter Parmesan

ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE

BEVERAGES: *Choose Two*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 18% Gratuity

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The Deli Luncheon
\$15 per person



SIDES: *Choose Two*

Fenton Farms Fresh Creamy Cole Slaw
Fenton Farms Asian Slaw
Fenton Farms Pasta Salad
Fenton Farms Fresh Mixed Greens Salad
Fenton Farms Caesar Salad

MEATS *Choose Three*

Sliced Honey Roasted Turkey
Sliced Marinated Fresh Roast Beef
Sliced Oven Baked Ham
Sliced Cornbeef
Sliced Pastrami
BBQ Pulled Pork (hot)
Homemade Chicken Salad

CHEESES: *Choose Two*

Sliced American,
Swiss Cheese,
Cheddar,
Montery Jack,
Colby,
Provolone

BREADS:

Whole Wheat, White, Rye, and Pumpernickel
Hard Rolls or Soft Potato Sandwich Rolls

(Above includes traditional condiments)

ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE

BEVERAGES: *Choose Two*

Coffee, Ice Tea, Lemonade, Punch

Fenton Farms Gourmet Pasta Menu

\$11 per person



SIDES: Choose *ONE*

Fenton Farms Fresh Mixed Greens
Fenton Farms Classic Caesar
Fenton Farms Signature Coleslaw

HOMEMADE PASTA: Choose *Two*

Grilled Chicken Pesto Bowtie
Sweet Onion and Mushroom Rigatoni Marinara (Vegetarian)
Sautéed Chicken Florentine Penne Alfredo
Classic Spaghetti and Italian Meatballs
Fenton Farms Baked Macaroni and Cheese, with bacon crumbles
Sausage and Onion Baked Ziti
Chef's Choice Gourmet Pasta

FRESH BAKED BREAD: Choose *One*

Assorted Hard Rolls, with butter
Soft Potato Dinner Rolls, with butter
Fresh Baked Italian Loaf, sliced with butter
Garlic Toast

**Fresh Baked Homemade Cookies are Included with all Gourmet Pasta Menus as a
Desert**

BEVERAGES:

Ice Tea, Lemonade

Plus 6% Tax and 18% Gratuity

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2015 Outing Menu Options

BREAKFAST

Pot of Coffee (40-150) \$1.00 pp

Assorted Fresh Baked Goods \$1.50 ea

(Includes muffins, bagels, and Danishes)

Hot Breakfast "Sandwedges" \$3.00 pp

(Choice of Breakfast Burritos, Sausage Biscuits, Fenton Farms Mini Egg Pies)

Flavorful Yogurt Cups with Fresh Fruit \$3.50pp

Breakfast Buffets (Minimum 20 Guests)

All offer chilled juice and freshly brewed coffee.

Continental Breakfast -\$6.50

Assorted breakfast pastries and bagels served with a variety of jams, butter and cream cheese. Seasonal fresh fruit display with grapes and seasonal berries.

Fenton Farms American Breakfast-\$12.95

Assorted breakfast pastries and bagels served with a variety of jams, butter and cream cheese. Seasonal fresh fruit display with grapes and seasonal berries.

Seasoned breakfast potatoes, fluffy scrambled eggs, choice of bacon, country ham or sausage.

Fenton Farms Deluxe Morning-\$15.95

All of the above with the addition of home-made granola, milk and skim milk, regular and blueberry pancakes, syrup and yogurt cups.

ALA CARTE

Bagels and Cream Cheese \$15.00/Dozen

Homemade Assorted Muffins, Danish or Croissants \$14.00/Dozen

Hot and Cold "At the Turn" Lunch Options

Pizza & Beer (21 years and older) \$16 per Foursome

(Includes one large pepperoni (or plain) pizza to share and four draft beers)

"Made in Michigan" Hot Dog at the Turn \$6.00pp.

(Includes a Flint Classic "Kogel" Vienna, "Bettermade" Potato Chips, and "Faygo" Soda)

Fenton Farms Signature Boxed Lunch \$8.00pp.

(Selection determined in advance includes: deluxe sandwich wraps (choice of chicken Caesar, smoked turkey with cheddar and apple, ham and Swiss or vegetarian), chips, fruit or veggie bites, and a sweet)

Upgrade your meal at the turn and consider our Backyard BBQ Menu for that special outing and event!!!!

Fenton Farms
Hors d'Oeuvres Selection



Cold Selections (\$120.00 per 50 pieces)

Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemon
Mediterranean Bruschetta
Seafood Salad Rounds
Smoke Whitefish Dip served with Sourdough Crostini
Finger Sandwiches with Tuna Salad or Chicken Salad
Smoked Salmon with Cream Cheese and Capers Crostini
Stuffed Deviled Eggs with Caviar Garnish

Hot Selections (\$90.00 per 50 pieces)

Tender Chicken Skewers with a Mango Dipping Sauce
Gourmet BBQ or Swedish Meatballs
Homemade Mini Quiche Lorraine
Baked Spinach and Feta wrapped in Phyllo Dough
Seafood Stuffed Mushroom Caps with Panko Bread Crumbles
Hand-dipped Chicken Strips with Ranch or BBQ Dipping Sauce

Hot Selections (\$100.00 per 50 pieces)

Crispy Spring Rolls with Sweet Plum Dipping Sauce
Spicy Sausage and Parmesan Cheese Crostini
Open Faced Mini Reuben on Cocktail Rye Rounds
Assorted Puff Pastry

Platters and Displays (Serve 50 people)

Assorted Cheeses and Gourmet Crackers - \$150.00
Seasonal Fresh Fruit Kabob Platter with Dipping Sauce - \$130.00
Combination Platter Cheese and Fruit with Crackers - \$120.00
Party Pinwheel Sandwich Platter with Ham and Turkey - \$125.00
Garden Vegetable Crudités with Ranch Dip - \$140.00

The Fenton Farms
Wedding Banquet Menu
\$22 per person



Salads: *(Choose Two)*

Fenton Farms Signature Mixed Greens Salad
Fenton Farms Classic Caesar Salad
Fenton Farms Asian Sesame Slaw

Hot Entrée: *(Choose Two)*

Fenton Farms Signature Root Beer Boiled Ham,
Chef's Choice Gourmet Pasta,
Glazed Boneless Pork Ribs,
Chicken Marsala,
Marinated oven Roasted Turkey Breast,
Herb Encrusted Roast Sirloin,
Seasoned Roast Pork TenderLoin,
Herb Roasted Chicken Quarters

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,
Herb Roasted Redskins

VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,
Baby sweet glazed carrots, Green Beans Almondine

PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,
Mac & Cheese or Butter Parmesan

SERVED With Warm Dinner Rolls and Creamy Butter

Beverages: *(Choose Two)*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 20% Gratuity

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The Fenton Farms
Wedding Banquet Menu
\$15 per person



Salads: *(Choose Two)*

Fenton Farms Asian Slaw
Fenton Farms Fresh Caesar Salad
Fenton Farms Fresh mixed Greens Salad
Choice of Hard Rolls or Soft Dinner Rolls and Creamy Butter

Hot Entrée: *(Choose One)*

Fenton Farms Signature Root Beer Boiled Ham
Chef's Choice Gourmet Pasta
Marinated and Herb Encrusted Oven Roasted Chicken Quarters
Seasoned and Roasted Pork Loin
Baked Sweet Onion and Mushroom Rigatoni Marinara (Vegetarian)
Slow Roasted Pulled Pork (BBQ or Zesty Herb)

SIDES: *Choose One Potato, One Veggie & One Pasta*

POTATO: Garlic Smashed Redskins, Idaho Baked Halves,
Herb Roasted Redskins
VEGGIE: Seasonal Mixed Vegetables, Sweet Cut Corn,
Baby sweet glazed carrots, Green Beans Almondine
PASTA: Chefs choice of Pastas, with Marinara, Pesto, Alfredo,
Mac & Cheese or Butter Parmesan

Beverages: *(Choose Two)*

Coffee, Ice Tea, Lemonade, Punch

Plus 6% Tax and 20% Gratuity

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