

## 2019 Outing Menu Options

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### **BREAKFAST**

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

Assorted Fresh Donuts \$2.00 pp

Basic Continental \$5.00 pp

*(Includes muffins, bagels, and Danishes)*

Hot Breakfast "Sandwedges" \$3.50 pp

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

Flavorful Yogurt Cups with Fresh Fruit \$3.50 pp

Breakfast Buffets (Minimum 20 Guests)

All offer chilled juice and freshly brewed coffee.

### **Gourmet Continental Breakfast - \$10.50**

*Assorted breakfast pastries, "Crust" breads, and bagels served with a variety of jams, butter and cream cheese. Seasonal fresh fruit display with grapes and seasonal berries. Includes coffee, juice, yogurt, milk and homemade granola.*

### **Fenton Farms American Breakfast - \$14.95**

*All items in Gourmet Continental breakfast with the addition of seasoned breakfast potatoes, fluffy scrambled eggs, choice of bacon, country ham or sausage, biscuits and gravy.*

### **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!!!!

**After Golf Outing Dinners & Luncheon's on the following pages**



## The Ace Buffet

**\$24 per person (with Carving Station)**

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**SALADS:** Choose ONE

Mandarin Orange & Almond Salad, *with Creamy Citrus dressing*

Fenton Farms Fresh Caesar Salad, *with Regal Caesar dressing*

Fresh Mixed Greens, Strawberry & Pecan Salad, *with Strawberry Balsamic Vinaigrette*

Fresh Mixed Greens & Garden Vegetable Salad, *choice of dressing*

Fenton Farms Signature Pear & Gorgonzola Mixed Green Salad, *with Signature dressing*

**HOT ENTRÉE:** Choose TWO

Herb Encrusted Roast Sirloin

Seasoned Roast Turkey Breast with Gravy

Fenton Farms Famous BBQ Ribs

Roast Pork Loin with warm Apple Brandy Sauce

Fenton Farms Signature Root Beer and Brown Sugar Boiled Ham

Fresh Herbed Roast Chicken Quarters

Seasoned Baked Whole Fillet of Salmon

Bacon Wrapped Chicken Breast with Mornay Sauce

Chef's Choice Seafood Pasta

**SIDES:** Choose TWO

VEGGIE: Seasonal Mixed Vegetables    Sweet Cut Corn

Buttery Peas and Carrots    , Green Beans Almondine    , Steamed Sesame Broccoli

STARCH: Pasta w/ Pesto    , Marinara    , Cheddar Cheese    , Alfredo    , Butter Parmesan

Creamy Scalloped Potatoes    , Idaho Baked Halves    , Garlic Mashed Redskins    , Herb Roasted Redskins    , Rice Pilaf    , Seasoned Rice with Tomatoes & Onions

**ACCOMPANIED WITH ROLLS AND BUTTER & ASSORTED SEASONAL DESSERT TABLE**

**BEVERAGES:** Choose TWO

Coffee    Ice Tea    Lemonade    Punch

Plus 6% Tax and 20% Service charge

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

\$20 per person

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**SALADS:** Choose ONE

Fenton Farms Fresh Creamy Classic Coleslaw

Fenton Farms Caesar Salad

Fenton Farms Mixed Greens Salad

Fenton Farms Hearty Kale & Romaine with Cranberries and Sesame Seeds

**HOT ENTRÉE:** Choose TWO

Seasoned and Roasted Turkey Breast

Sliced Applewood Smoked Ham

Char-grilled Herbed & Marinated Pork Loin

Slow Roasted Seasoned Pot Roast

Herb-Roasted Chicken Leg Quarters

Sautéed Breast of Chicken with Marsala Mushroom Sauce

**SIDES:** Choose TWO

VEGGIE: Seasonal Mixed Vegetables    Sweet Cut Corn    Buttery Peas and Carrots  
Green Beans Almondine

STARCH: Chefs choice of Pastas with Marinara    Pesto    Alfredo    Cheese  
Butter Parmesan    , Creamy Scalloped Potatoes    , Cheesy Potato Casserole    , Herb Roasted  
Redskins    , Garlic Mashed Potatoes    , Rice Pilaf    , Chef's Choice Gourmet Rice    ,  
Baked Potato Halves

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

**BEVERAGES:** Choose TWO

Coffee    Ice Tea    Lemonade    Punch

Plus 6% Tax and 20% Service Charge

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## Surf and Turf Buffet

**\$18.00 per person**

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**Salads:** (*Choose One*)

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

Additional \$2.00 per person: Spicy Corn Crab Chowder    New Orleans Style Gumbo  
New England Clam Chowder    Manhattan Seafood Chowder

**Hot Entrée:** (*Choose Two*)

Surf: Panko Breaded Baked Tilapia Fillets    Fried Clam Strips    Amber Ale Battered Pollack  
Salmon Croquettes    Baked Tilapia with Tomato Basil Sauté    Seafood Penne Alfredo  
Seafood Bowtie Pesto    Grilled Hawaiian Shrimp and Chicken Skewers

Bourbon-Maple Glazed Salmon    Seafood Penne Alfredo    Seafood Bowtie Pesto

Turf: Grilled Marinated Boneless Pork Ribs    BBQ Boneless Pork Ribs

Seasoned Roast Sirloin    Herb Roasted Chicken Quarters

Grilled Smoked Sausage with Onions & Peppers

Herb Encrusted Grilled Pork Tenderloin    Sirloin Beef Tips with Mushroom Sauce

**SIDES:** (*Choose Two*)

Baked Potato Halves    Baked Beans    Herb Roasted Redskins

Rice Pilaf    Cajun Mac and Cheese    Yellow Rice    Cheesy Potato Casserole

Garlic Mashed Redskins    Seasonal Mixed Vegetables    Sweet Cut Corn

Baby Sweet Glazed Carrots    Green Beans Almondine

**Banquet Includes: Assorted Seasonal Dessert Table**

**Beverages:** (*Choose Two*)

Coffee    Ice Tea    Lemonade    Punch

Plus 6% Tax and 20% Gratuity

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## The Backyard BBQ Buffet

### \$15 per person

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**SALADS:** Choose ONE

Fenton Farms Mixed Greens Salad  
Caesar Salad  
Classic Creamy Coleslaw  
Sweet and Tangy Vinaigrette Coleslaw

**HOT ENTRÉE:** Choose TWO

Seasoned and Grilled Chicken Leg Quarters  
Homemade BBQ Pulled Pork  
Bratwurst with Sauerkraut  
Italian Sausage with Grilled Peppers and Onions  
Grilled Angus Burger's  
Jumbo Grilled Hot Dogs (All served with traditional condiments)

**SIDES:** Choose TWO

**STARCH:** Garlic Mashed Redskins Idaho Baked Halves Herb Roasted Redskins  
Cheesy Potato Casserole , Rice Pilaf , Chef's Choice Gourmet Rice  
Chef's Choice Pasta with Marinara , Pesto , Alfredo , Classic Cheese  
or Butter Parmesan Sauce  
**VEGGIE:** Seasonal Mixed Vegetables Sweet Cut Corn Buttery Peas and Carrots  
Green Beans Almondine

**ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE**

**BEVERAGES:** Choose TWO

Coffee Ice Tea Lemonade Punch

Plus 6% Tax and 20% Service Charge

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# The Fenton Farms Gourmet "Taco Bar" Menu \$15.00 per person

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**Salads:** (*Choose One*)

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

**Hot Entrée:** (*Choose Two*)

Seasoned Ground Beef  
Grilled Chicken Fajita Meat  
Seasoned Pork Carnitas  
Marinated Grilled Peppers, Eggplant and Onion Medley  
Sofritas (Tofu) with Peppers, Onions and Tomatoes  
Roasted Sliced Beef Fajita Meat  
Additional \$2.00 per person: Cajun Seafood Medley with Assorted Veggies

**SIDES:** (*Choose Two*)

Mexican Style Rice    Baked Beans Mole  
Green Chili Creamed Corn    Herb Roasted Redskins  
Refried Beans    Cajun Mac and Cheese    Yellow Rice    Cheesy Potato Casserole  
Fried Chipotle Redskin Potatoes    Seasonal Mixed Vegetables    Warm Fiesta Corn  
Baby Sweet Glazed Carrots    Garlic Green Beans

**Banquet Includes: Corn and Flour Taco Shells, Tortilla Chips, Salsa, Sour Cream, Shredded Cheese, Jalapenos, Diced Onions, and Black Beans for Toppings.**

**Beverages:** (*Choose Two*)

Coffee    Ice Tea    Lemonade    Punch

Plus 6% Tax and 20% Service Charge

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## The Asian Station Buffet

### \$15.00 per person

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**Salads:** (Choose One)

Fenton Farms Oriental Cole Slaw  
Spinach & Romaine w/ Mandarin Orange Salad  
Fenton Farms Fresh Mixed Greens Salad

**Soup:** (Choose One)

Hot and Sour Soup , Asian Chicken Soup , Egg Drop Soup , Beefy Chinese Noodle  
Add Rolls for Additional \$1.50 per person: Vegetable Egg Roll or Spring Roll

**Hot Entrée:** (Choose Two)

Chicken Thighs with Ginger Sesame Glaze  
Thai Sautéed Squash and Shrimp  
Garlic Orange Chicken w/ Peanuts  
Beef and Broccoli Stir Fry  
Sweet and Sour Chicken  
Spicy Asian Shredded Pork w/ Peppers and Onions  
Chicken Pad Thai  
Szechuan Tofu with Vegetables  
Pork or Chicken Moo Goo Gai Pan  
Honey-Sriracha Beef Medley  
Chicken w/ Mixed Vegetable Stir Fry

**SIDES:** Choose One

Vegetable Fried Rice  
Steamed White Rice Chinese- Cabbage Stir Fry  
Brown Rice Asian Noodles Coconut Rice

**Accompaniments and Toppings: Soy Sauce, Duck Sauce, Hot Mustard, Green Onions and Chow Mein Noodles**

**Beverages:** (Choose Two)

Coffee Ice Tea Lemonade Punch  
Plus 6% Tax and 20% Service Charge

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## The Gourmet Italian Buffet

### \$14 per person

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**SIDES:** Choose ONE

Fresh Mixed Greens  
Caesar Salad  
Classic Creamy Coleslaw  
Antipasto Salad

**HOMEMADE PASTA:** Choose TWO

Grilled Chicken Pesto Bowtie    Sweet Onion and Mushroom Rigatoni Marinara  
Sautéed Chicken Florentine Penne Alfredo  
Bowties with Seasoned Pork with Tomato Basil Cream  
Cheese Tortellini with Spinach and Kale in Butter Parmesan Sauce  
Fenton Farms Gourmet Seafood Baked Macaroni and Cheese with Bacon Crumbles  
Spaghetti and Meatballs with Red Gravy    Sausage and Onion Baked Ziti  
Chef's Choice Gourmet Pasta    Chicken Marsala    Chicken Parmesan

**FRESH BAKED BREAD:** Choose ONE

Assorted Hard Rolls, with butter  
Soft Potato Dinner Rolls, with butter  
Fresh Baked Italian Loaf, sliced with butter  
Honey Wheat Rolls, with butter  
Sliced Garlic Bread

**ACCOMPANIED BY ASSORTED SEASONAL DESSERT TABLE**

**BEVERAGES:**

Ice Tea & Lemonade  
Plus 6% Tax and 20% Service Charge

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## Fenton Farms

### Hors d' Oeuvres Selection

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#### **Cold Selections (\$125.00 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 (\$120.00 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 (\$120.00 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 - \$125.00  
Party Pinwheel Sandwich Platter with Ham and Turkey - \$125.00  
Garden Vegetable Crudités with Ranch Dip - \$125.00



# The Fenton Farms Wedding Banquet Menu

## \$24 per person

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### **Salads:** (*Choose One*)

Fenton Farms Mixed Greens Salad with Garden Vegetables  
Fenton Farms Classic Caesar Salad with Croutons and Parmesan Cheese  
Fenton Farms Mixed Greens Salad with Strawberries and Pecans  
Fenton Farms Mixed Greens & Spinach with Mandarin Oranges and Almonds

### **Hot Entrée:** (*Choose Two*)

Fenton Farms Signature Root Beer Boiled Ham  
Chef's Choice Gourmet Seafood Pasta  
Glazed Boneless Pork Ribs  
Marinated Herb Roasted Turkey Breast, with Gravy  
Herb Encrusted Roast Sirloin, with Au Jus  
Seasoned Roast Pork Loin  
Glazed Baked Whole Salmon  
Herb Roasted Chicken Quarters    Chicken Marsala    Chicken Parmesan

### **SIDES:** *Choose Two*

STARCH: Garlic Smashed Redskins    Idaho Baked Halves    Rice Pilaf  
Chef's choice of Pastas with Marinara    Pesto    Alfredo    Cheese    Butter Parmesan  
Creamy Herbed Potato Casserole    Cheesy Potato Casserole    Herb Roasted Redskins  
VEGGIE: Seasonal Mixed Vegetable Medley    Sweet Cut Corn    Steamed Sesame Broccoli  
Green Beans Almondine

### **SERVED With Warm Dinner Rolls and Creamy Butter**

### **Beverages:** (*Choose Two*)

Coffee    Ice Tea    Lemonade    Punch  
Plus 6% Tax and 20% Service Charge

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# The Fenton Farms

## Wedding Banquet Menu

### \$16 per person

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**Salads:** (*Choose One*)

Fenton Farms Asian Slaw

Fenton Farms Fresh Caesar Salad

Fenton Farms Fresh mixed Greens Salad

Includes: Choice of Hard Rolls    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 Two*

STARCH: Garlic Mashed Redskins    Idaho Baked Halves    Creamy Potato Casserole

Rice Pilaf    Herb Roasted Redskins

Chef's choice of Pastas with Marinara    Pesto    Alfredo    Cheese    Butter Parmesan

VEGGIE: Seasonal Mixed Vegetable Medley    Sweet Cut Corn    Baby Sweet Glazed Carrots

Green Beans Almondine

**Beverages:** (*Choose Two*)

Coffee    Ice Tea    Lemonade    Punch

Plus 6% Tax and Service Charge

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