



Flint Elks Lodge 222

Banquet Center
2024 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
Homemade Muffins
Homemade 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
\$18.00 per person

ELKS BREAKFAST

Frittata: **Choice of One:**
*Bacon, Cheese, Onion, Potato
*Ham, Cheese, Onion, Potato
*Rustic Vegetable, Potato
* Spinach, Onion, Parmesan Cheese
Scrambled Eggs
French Toast or Pancakes
Biscuit & Sausage Gravy
O'Brian Potato or Home Fry
Homemade Donuts Holes & 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

\$23.00 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

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
3 entrées, 2 sides and 1 vegetable	\$35 per person
Prime Rib, 1 entrée, 2 sides and 1 vegetable	\$40 per person
<i>Carving Station \$ 75.00 Fee</i>	

ENTREE CHOICES

Boneless Chicken Breast:

Alferdo, Caprese, Florentine, Parmesan, Piccata, Tenders, Woodland

Bone - In Chicken:

Buttermilk Fried, Cajun Roasted, Herb Roasted, House Roasted
Roast Beef, Salisbury, Short Ribs, Meatballs, Beef Stroganoff

Fish:

Baked Panko Cod, Broiled Cod, Broiled Salmon, Beurre Monte Salmon, Maple Salmon

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

SIDE CHOICES

Mashed Potato & Gravy, Herb Roasted Potato, Sweet Potato Mash,
Rice Pilaf, Wild Rice, Yellow Rice, Macaroni & Cheese, Dauphinoise Potatoes,
White Sauce Noodle

VEGETABLE CHOICES

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



FLINT ELKS LODGE 222
BANQUET SELECTIONS

HORS D' OEUUVRES

Bacon Wrap Scallop	\$225.00
Boursin Crab Stuffed Mushrooms	\$225.00
Boursin Stuffed Mushrooms	\$175.00
Chicken Tenders	\$200.00
Crab Cake	\$250.00
Crab Rangoon with Sauce	\$175.00
Fish Bites with Tatar Sauce	\$225.00
Mini Quiche	\$210.00
Pigs in Blanket with Dipping Sauce	\$200.00
Pigs in Pretzel Wrap with Dipping Sauce	\$225.00
Pizza Bites	\$175.00
Pizza 10" with 1 Topping	\$ 12.00
<i>Additional Topping \$0.50 each</i>	
Shrimp	
<i>Cocktail \$200.00, Coconut Shrimp \$225.00</i>	
<i>Firecracker Shrimp \$275.00, Panko Shrimp \$225.00</i>	
<i>Popcorn Shrimp \$250.00</i>	

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FLINT ELKS LODGE 222
BANQUET SELECTIONS

HORS D'

OEUVRES – Continued

Meatballs <i>BBQ, Sweet & Sour, Swedish</i>	\$175.00
Potstickers <i>Chicken & Vegetable, Pork & Vegetable, Or Plain Vegetable, Sweet Chili Sauce</i>	\$175.00
Egg Rolls <i>Corn Beef, Steak & Cheese, BBQ Chicken & Pineapple</i>	\$225.00
Caprese Skewers <i>Fresh Mozzarella Cheese, Grape Tomatoes Balsamic</i>	\$150.00
Antipasto Skewers <i>Fresh Mozzarella Cheese, Salmani, Pepperoni, Artichoke, Olive, Roasted Red Pepper</i>	\$155.00
Boneless Chicken Wing <i>Served with Ranch or Blue Cheese & 2 Dipping Sauces</i>	\$225.00
Bone in Chicken Wings <i>Served with Ranch or Blue Cheese & 2 Dipping Sauce</i>	\$200.00

Condiments Includes: Dipping Sauce

Feeds approximately 50 people



FLINT ELKS LODGE 222
BANQUET SELECTIONS

TRAYS & DIPS

Cheese Ball, Cheese & Crackers

Assorted Cheeses, Crackers

Vegetable

Seasonal Vegetables served with Creamy Vegetable Dip

Fruit

Seasonal Fruit served with Fruit Dip

Dips Trio

Guacamole, Salsa, Cheese Sauce, Chips

Hummus Trio

Roasted Red Peppers, Roasted Garlic, Original, Pita Chips

Pretzel Bites & Cheese Dip

Spinach Dip & Pita Chips

Buffalo Chicken Dip & Pita Chips

Bruschetta

*Choices: * Classic with House Crostini*

**Smoked Whitefish Pate with Crostini & Crackers*

**Sun Dried Tomato Pecan or Oliva Tapenade with Crostini*

Pricing

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

CHARCUTERIE BOARD

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



FLINT ELKS LODGE 222
BANQUET SELECTIONS

Croissant or Wraps Trays / Salads & Soups

(Includes House Chips & Pickle Spear)

Choices:

Chicken Salad – Original

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

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

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FLINT ELKS LODGE 222
BANQUET SELECTIONS

Croissant or Wraps Trays / Salads & Soups

Continued

Soup Choices:

Chicken Noodle, Tomato Bisque, Broccoli Cheese, Ham & Bacon,
Loaded Potato, Beef & Barley

Pasta Salad Choices:

Pesto Pasta, Italian Pasta, Caprese Pasta, Spaghetti, Macaroni,
Mustard Egg Potato

Salad Choices:

Michigan Salad: 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 Croissant/Wrap \$16.00 per person, 3 Croissant /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



ON THE GREEN

Includes: House Chips & Pickle Spear

Handhelds

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

Sides:

*Coleslaw, Baked Beans, Broccoli & Bacon Salad, Italian Pasta,
Spaghetti Salad, Macaroni Salad, Potato Salad, French Fries*

Condiments Include:

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

Pricing:

1 Grilled Item and 1 Salad	\$13.00 Per person
1 Grilled Item and 2 Salads	\$15.00 per person
2 Grilled Items and 2 Salads	\$18.00 per person
3 Grilled Items and 2 Salads	\$20.00 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



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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



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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	\$3.00 each



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