

# FLUSHING VALLEY GOLF COURSE

## 2023 - 2024 EVENT MENU

### Appetizer Platters

each platter serves 50 people

#### FRESH FRUIT DISPLAY

seasonal assortment 200

#### VEGETABLE DISPLAY

baby carrots, broccoli, cauliflower, cucumber,  
red pepper, ranch dip 175

#### CHEESE & CRACKERS

fresh cheese assortment, artisan crackers 250

#### CHARCUTERIE

spicy capicola, Genoa salami, mortadella, olives,  
manchego, aged white cheddar, honey 375

#### CRAB CAKES

50 pcs  
house recipe, Old Bay remoulade, lemon 400

#### SHRIMP COCKTAIL

citrus poached shrimp, chipotle cocktail, 150 pcs  
lemon, parsley 425

#### PRETZEL BITES

100 pcs  
ham, cheddar, pretzel skewer 150

#### HOUSE MEATBALLS

100 pcs  
house recipe meatballs, herb marinara, 225  
melted mozzarella, parmesan

#### SOUP & SANDWICH

50 pcs  
mini grilled cheese, tomato soup shooter 200

#### GENERAL TSO'S SKEWERS

100 pcs  
marinated chicken, scallion, Tso's sauce 200

#### BUILD YOUR OWN PORK SLIDERS

slow roasted pulled pork shoulder, buns, 100 pcs  
BBQ sauce, american cheese, slaw, pickle 275

### Salads

#### HOUSE

fresh greens, diced tomato, shredded cheddar,  
house croutons, ranch 2.5

#### PURE MICHIGAN

spinach, red apple, dried cherry, blue cheese crumbles,  
walnuts, balsamic vinaigrette 3

#### NAPA VALLEY

romaine, red apple, grapes, goat cheese crumbles,  
pistachio, honey lime dressing 4

#### CAESAR

romaine, grated parmesan, house croutons,  
zesty caesar dressing 3

#### CAPRESE

romaine, marinated tomatoes, mozzarella,  
fresh basil, balsamic reduction 3

### Breads

#### DINNER ROLLS

yeast rolls, butter 1

#### ITALIAN BREADSTICKS

garlic butter, parmesan, marinara 1.5

#### GARLIC BREAD

baguette, garlic spread, marinara 3

#### GRILLED PITA

garlic herb olive oil 2

#### EXECUTIVE CHEF

Joseph Huls

#### FOOD AND BEVERAGE DIRECTOR

Riza Arca

1124 E. Main Street  
810.487.0792  
www.flushingvalleygcc.com

## Entrees

<b>CHICKEN MARSALA</b>	
<i>herb roasted mushrooms, marsala cream</i>	14
<b>CHICKEN PARMESAN</b>	
<i>herb marinara, mozzarella, parmesan</i>	14
<b>STUFFED CHICKEN CORDON BLEU</b>	
<i>ham, swiss, dijon cream sauce</i>	17
<b>GARLIC CRUSTED PRIME RIB</b>	
<i>reverse seared Choice Angus rib, garlic herb crust, pan jus, horsey sauce</i>	22
<b>NEW YORK STRIP</b>	
<i>grilled 10 oz hand-cut strip, garlic butter</i>	25
<b>LONDON BROIL</b>	
<i>thin-sliced secret marinade flank steak</i>	17
<b>BBQ PORK LOIN</b>	
<i>sweet and spicy BBQ, crispy onions</i>	10
<b>PORK and APPLES</b>	
<i>spiced apples, bourbon cream sauce</i>	12
<b>CUBANO PORK</b>	
<i>dijon marinade, caramelized onion, oregano, orange Mojo sauce</i>	12
<b>LOBSTER TAIL</b>	
<i>cold-water lobster, drawn butter, lemon</i>	MP
<b>ROASTED SALMON</b>	
<i>honey pepper glaze</i>	16
<b>WHITEFISH</b>	
<i>parmesan herb crust, jalapeno tartar</i>	17
<b>WILD MUSHROOM MAC and CHEESE</b>	
<i>herb roasted mushrooms, house cheese sauce, classic elbow macaroni</i>	9
<b>KUNG PAO SPROUTS</b>	
<i>crispy fried brussels sprouts, red peppers, house Kung Pao sauce, peanuts</i>	8

## Starches

<b>MASHED POTATOES</b>	
<i>beef or chicken gravy</i>	2.5
<b>LOADED MASH</b>	
<i>cheddar, bacon, sour cream, scallion</i>	2.5
<b>BABY POTATO WEDGES</b>	
<i>roasted red potatoes, garlic herb butter</i>	2
<b>PASTA</b>	
<i>macaroni and cheese, marinara, or pesto</i>	3
<b>SWEET POTATO MASH</b>	
<i>brown sugar, cinnamon butter</i>	2
<b>CRISPY SPAETZLE</b>	
<i>garlic herb brown butter</i>	2

## Vegetables

<b>CORN O'BRIEN</b>	
<i>sweet corn, onion, red pepper</i>	1.5
<b>TEXAS STYLE CREAMED CORN</b>	
<i>bacon, jalapeno, garlic cream</i>	2.5
<b>ROASTED CARROTS</b>	
<i>spicy maple glaze</i>	1.5
<b>GRILLED ASPARAGUS</b>	
<i>simply grilled, salt and pepper</i>	5
<b>ROASTED BROCCOLI</b>	
<i>chili flake, garlic butter</i>	2.5
<b>GREEN BEANS ALMONDINE</b>	
<i>black pepper butter, toasted almonds</i>	2.5
<b>RATATOUILLE</b>	
<i>yellow squash, zucchini, onion, red pepper, herb tomato sauce</i>	3
<b>VEGGIE MEDLEY</b>	
<i>broccoli, carrot, cauliflower</i>	3

## BEVERAGES

*please see our BEVERAGE MENU for options to build your perfect experience*

All menu items may change due to seasonality and availability. Prices subject to change with 21 day notice.  
Before an event is booked, an event contract must be signed and a non-refundable deposit of \$500 paid to secure your date.  
Balance must be paid in full two weeks before your event.  
Menu and final count must be confirmed two full weeks before your event.  
Prior approval required for desserts. Dessert vendors must be licensed and insured in the state of Michigan.  
No food or drink will be allowed to be taken off premises, per health department regulations.  
All events are subject to 6% sales tax and 20% gratuity.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# FLUSHING VALLEY GOLF COURSE

## 2023 - 2024 LATE NIGHT SNACKS

### Pepperoni Pizza

*Rustic garlic butter crust, mozzarella & Detroit brick cheese*  
\$4/person

### Chicken Tenders

*Hand dipped crispy recipe, assortment of dipping sauces*  
\$7/person

### Taco Bar

*Taco meat, hard and soft shells, classic toppings*  
\$7/person

### Chicken and Waffle Bites

*Crispy spicy fried chicken, maple infused waffle*  
\$5/person

### Cheeseburger Sliders

*American cheese, sauteed onions, pickles*  
\$5/person

### Salted Pretzels

*Cheese sauce, mustard dipping sauce*  
\$3/person

### Ice Cream Sundaes

*Assorted toppings*  
\$4/person

### Chicken Wings

*Chef's Nashville sauce, buffalo sauce, blue cheese, ranch, celery*  
\$4/person

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## Policies

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*Balance must be paid in full two weeks before your event.*

*Menu and final count must be confirmed two full weeks before your event.*

*Prior approval required for desserts. Dessert vendors must be licensed and insured in the state of Michigan.*

*No food or drink will be allowed to be taken off premises, per health department regulations.*

*Must be served between 8PM and 9:30PM.*

*All events are subject to 6% sales tax and 20% gratuity.*

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# FLUSHING VALLEY GOLF COURSE

## 2023 - 2024 BAR PACKAGES

5 HOURS OF BAR SERVICE

Your package includes everything from tiers above it

### *Non-Alcoholic Dry Bar*

**FOUNTAIN DRINKS** - Pepsi, Diet Pepsi, Mountain Dew, Starry

**COFFEE BAR** - Medium Roast with Traditional Accompaniments

**Service Staff**

\$4.99 per person

### *The Essentials*

**HOUSE WELL SPIRITS** - vodka, gin, rum, tequila

**DRAFT BEERS** - domestic draft selections

**HOUSE WINES** - Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Cabernet, Pinot Noir

**Service Staff**

\$19.99 per person

### *Enhanced Bar Selection*

**HOUSE SPIRITS** - Three Olives Flavored, Bacardi, Bacardi Limon, Malibu, Bombay Gin, Lauder's, Jim Beam, Early Times, Seagram's 7, Canadian Club, Southern Comfort, Dempsey, Black Velvet, Canada House, Jose Cuervo, Carolan's

**DRAFT BEERS** - domestic draft selection

**HOUSE WINES** - Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Cabernet, Pinot Noir

**MIXERS** - sweet & dry vermouth, triple sec, Schnapps, Puckers, juices, soft drinks, garnishes

**Service Staff**

\$24.99 per person

### *Premium Bar Selection*

**PREMIUM SPIRITS** - Grey Goose, Tito's, Captain Morgan, Tanqueray, Dewars, Maker's Mark, Bulleit Bourbon, Larceny, Buffalo Trace, Bailey's, 1800 Coconut, 1800 Silver, Jack Daniels, Crown Royal, Crown Apple, Jameson

**DRAFT BEERS** - rotating domestic and craft tap selection

**PREMIUM WINES** - Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Cabernet, Pinot Noir

**MIXERS** - sweet & dry vermouth, triple sec, juices, soft drinks, garnishes

**Service Staff**

\$29.99 per person

### *Ultra-Premium Bar Selection*

**ULTRA-PREMIUM SPIRITS** - Ciroc, Hendrick's Gin, Woodford Reserve, Four Roses, Elijah Craig, Hennessy, Kahlua, Casamigos Blanco, Casamigos Anejo, Patron Silver

**DRAFT BEERS** - rotating domestic and craft tap selection

**HOUSE WINES** - Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Cabernet, Pinot Noir

**MIXERS** - sweet & dry vermouth, triple sec, juices, soft drinks, garnishes

**Service Staff**

\$34.99 per person

#### DISCLAIMERS

**IDENTIFICATION** - THE LEGAL AGE FOR ALCOHOL IS 21. YOU MUST PROVIDE A VALID DRIVER'S LICENSE WITH A PICTURE, OR YOU MAY BE REFUSED SERVICE. THIS APPLIES TO ALL BRIDAL PARTY MEMBERS, FAMILY, AND GUESTS. STATE LAW PROHIBITS SERVING ALCOHOL TO ANYONE WHO APPEARS VISIBLY INTOXICATED.

**OPEN CONTAINERS** - STATE LAW PROHIBITS AN INDIVIDUAL FROM ENTERING OR EXITING A LICENSED PREMISE WITH ANY FORM OF OPEN ALCOHOLIC BEVERAGE.

**UNAPPROVED ALCOHOL** - ABSOLUTELY NO OUTSIDE BEVERAGES WILL BE ALLOWED ON SITE. ALL UNAPPROVED ALCOHOL WILL BE CONFISCATED, THE EVENT MAY BE SHUT DOWN AND AUTHORITIES CALLED.

NO SHOTS WILL BE SERVED WITH THESE PACKAGES.

# FLUSHING VALLEY GOLF COURSE

## 2023 - 2024 EVENT RENTAL

### Wedding Package

#### Venue Rental for 9 Hours

(6 hours day of wedding / 3 hour set-up time for decorations)

#### Ceremony at the Outdoor Arbor

Featuring White Chairs

(indoor ceremony for inclement weather)

#### Bridal Dressing Room

(including light fare lunch and a complimentary mimosa)

#### Groom's Dressing Room / Bachelor Pad

(including use of Golf Simulator and large pepperoni pizza)

#### Reception in the Main Banquet Room

Gold Chiavari Chairs

Floor Length White Linen Tablecloth

Skirted Buffet Tables

White Linen Napkins

Silver Flatware

White China Plates

Lighted Decorative Pillars

Ceiling Draping

Uniformed Wait Staff & Bartenders

Set up and Breakdown of Event

Chef cake cutting

#### Champagne Toast for the Head Table

#### Day of Event Coordinator

\$1500

### Golf Cart Rental

Ride Around Our Beautifully Manicured Grounds to Take Pictures

(price per cart, per hour)

\$45

### Patio

Closed to the Public

Featuring Gas Firepit, String Lights and Cornhole Boards

\$250

### Shangri-La Suite

CHECK-IN - 3pm

CHECK-OUT - 10am

\$400

### Rent Entire Restaurant

Closed to the Public

\$500

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Menu and final count must be confirmed two full weeks before your event.

Prior approval required for desserts. Dessert vendors must be licensed and insured in the state of Michigan.

No food or drink will be allowed to be taken off premises, per health department regulations.

All events are subject to 6% sales tax and 20% gratuity.

All events must be finished by 12AM.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.