
PORT HURON GOLF CLUB

Banquet Menu



4101 Fairway Drive, Fort Gratiot MI 48059
(810) 385 - 4447

Port Huron Golf Club

Private Event Policies and Procedures

The Management and Staff of Port Huron Golf Club feel that the experience you have with us should be special. We assure you that our excellent food and professional, friendly service will meet and exceed your expectations. We are dedicated to keeping these goals and making your function a great success.

Menu and Party Arrangements

1. All menu and party arrangements shall be completed three weeks in advance of the party date, with a projected number of guests at that time. Final guest count is due three days prior. You will be charged for the final count or for the actual attendance, whichever is greater.

Meals for guests with dietary restrictions are available upon request including Gluten Free, Dairy Free, and Vegetarian or Vegan. Any special dietary meal arrangements must be requested prior to the day of the event.

If selecting multiple menu items there will be an up-charge for the lesser priced meals of \$2.00 per person. You are responsible for indicating who will be having which entrée.

2. All food and beverages must be purchased and supplied by the Port Huron Golf Club in accordance with the St. Clair County Health Department and the State of Michigan Liquor Control Commission. The only exception to this rule is desserts and favors, which must be approved by the Port Huron Golf Club Management. All food and beverages are subject to 6% sales tax and 21% service charge.
3. Port Huron Golf Club will supply white or ivory table linen and napkins at no charge. Colored linens or napkins are available for an additional fee.
4. **Non-member functions must be sponsored by a current Port Huron Golf Club Member. You must provide a letter from the sponsoring member with the date of the event, time of day, number of guests and the type of function.**
5. All Private Parties will be charged for the room or rooms being used. **There will be additional charges for special setup requests.**

Riggin Room	\$200
Grill Room	\$200
Bar/Lounge	\$300
Informal Dining Room	\$325
Formal Dining Room	\$425
Formal & Informal Dining Rooms	\$550
Patio	\$300
Pool House	\$200
Range	\$750 to 1000

6. All functions held at the club on days that we are typically closed are subject to a room charge, or minimum guest count of 100 people. **(Mondays during Season or anytime November through March)**

Date Restrictions: During peak season, May through October, Friday private events require a minimum of 150 guests, or a total expenditure of \$10,000. Saturday or Sunday private events require a minimum of 75 guests, or a total expenditure of \$5,000. This is for the main dining areas, which include the Formal Dining Room, the Bar, and the patio.

7. **All catering events off club property are subject to additional charges. These charges may include: Set-up/Clean up fee, China and Stemware rental, Bartender fee, transportation fee. The fee is based on the size of the event and the amount of service provided by the club. The event manager will provide a quote prior to the final arrangements of the event.**
8. For events over 50 people the host and their vendors will have access to their event space by 9:00 am on the day of their event. For events under 50 people the event space will be available 2:00 hours before their event. Special accommodation may be arranged with your event coordinator.
9. All Decorations must be approved by the event coordinator. Decorating can be done by an event host or an approved outside company. Port Huron Golf Club is not responsible for any decorations or the storing of any personal or rented items before, during or after the event. Glitter including and not limited to Balloons with glitter or confetti inserted, Confetti, Rice, Popcorn, Rose Petals, Sparklers and any items that may damage or destroy property are prohibited. There can be no tacks, nails, screws, on walls. Command strips or decor on the windows are allowed if arranged prior to the event. All decorations must be removed one half hour after the scheduled conclusion of the event unless other arrangements are made with the event coordinator.
10. The Club reserves the right to inspect and control all private parties, bands, meetings, and receptions being held on premises.
11. The person(s) booking/hosting the event will be responsible and shall reimburse the Club for any damage, loss or liability incurred by any customer's guest, persons or organization contracted by the customer to provide services of goods before, during or after the function. The Port Huron Golf Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club during or following any function.
12. Coat check is available at a fee of **\$50.00 per attendant**.
13. Alcoholic beverages must be purchased from the Port Huron Golf Club. No outside alcohol is permitted in or around the venue. Any outside alcohol will be confiscated immediately, and a warning will be given. **Please Note:** Port Huron Golf Club reserves the right to refuse service of alcoholic beverages to any person appearing intoxicated or acting in an unruly manner. Anyone under the age of 21 will be refused alcoholic beverage service under the State of Michigan Law. We will check identification.
13. **DRESS CODE (Club House and Course)**
Tasteful casual wear is permitted throughout the Club except for the formal dining area and upon the course. Bathing attire is not permitted in any area of the clubhouse, grounds except the pool locker rooms, pool area, or pool snack bar. Casual attire at Port Huron Golf Club is defined as "tasteful casual wear." Bermuda shorts and walking shorts, golfing and tennis attire are permissible on the course, the patio, and in the bar. Cutoffs, athletic shorts, crew neck shirts, fish net shirts and t-shirts are inappropriate and not allowed. Appropriate full length or Capri denim/jean apparel (no holes, tears, patches, or jean shorts) is permitted throughout the Club, with the exception of the formal dining area and upon the golf course. Individual event attire will be determined by the Club and may be modified for an event.
15. Smoking is not permitted in any club buildings.

Port Huron Golf Club

Golfing Event Fees

Event Group Fees

Green Fees	\$60
------------	------

Cart Rentals

Carts Required	
----------------	--

20	\$50
----	------

More than 20	TBD
--------------	-----

Beverage Cart Fees	\$50
--------------------	------

Utility Carts Fees	\$50
--------------------	------

Final arrangements for any golfing event must go through Joel Peattie

Responsibility of the host for the use of the course

Port Huron Golf Club Event Contract

Event Name_____

Event Date_____

Set Up Time_____ Starting Time_____ End Time_____

Breakfast_____ Lunch_____ Cocktail Hour_____ Dinner_____

Estimated Guests_____ Room(s) for the Event_____

Set Up Instructions _____

AV Equipment _____

Contact Person_____ Phone Number_____

Email Address _____

Address _____

Member Sponsor_____ Phone Number _____

I have read and agree to abide by all policies set by the Port Huron Golf Club
included in this package.

Signature_____ Date_____

PHGC Representative_____

Port Huron Golf Club

Bar and Beverage Selections

Consumption Bar

(Price per bottle)

Includes Set Up, Mixes, Glassware, Cocktails and Highballs with
Vodka, Gin, Scotch, Whiskey, Bourbon, Rum, and Peach Schnapps

House Brands	\$75.00
Call Brands	\$85.00
Premium Brands	\$95.00

House Wine	\$45.00
Champagne	(list price)
Wine List	(list price)

Final cost is based on the amount consumed and inventoried.
An additional charge of 27% will be added for tax and gratuity.

Keg Beer

Domestic	\$150.00
Imported	\$175.00
Premium	Market Price

An additional charge of 27% will be added for tax and gratuity.

Cash Bar Available Upon Request

A \$50 per bartender fee will be charged to the host of the event.
Drink prices include tax and service charge.

Our charges are based on the guest count given to us 48 hours before the date of the
event.

Custom Menus are available upon request.

Port Huron Golf Club

Hors D'oeuvres

All Hors D'oeuvres and Party Snacks are per piece.

Cold Hors D'oeuvres

Deviled Eggs	\$1.50
Pesto Deviled Eggs	\$1.75
Assorted Deli Sandwiches	\$5.00
Petite Roast Beef and Horseradish Sandwich	\$4.00
Celery w/ Herb Cheese	\$1.00
Fruit Kabobs	\$1.50
Asparagus and Prosciutto Rolls	\$2.00
Smoked Salmon Crostini	\$2.25
Pear and Gorgonzola Crostini	\$2.75
Baked Brie on Pesto Crostini	\$2.25
Olive Tapenade Crostini	\$2.50
Brie and French Bread Canape	\$1.50
Seared Tenderloin Canapes	\$4.00
Smoked duck Canapes	\$3.50
Grilled Vegetable Canape	\$3.00
Tuna Tartar Canapes	\$3.50
Whitefish Mousse Canape (GF)	\$2.50
Ahi Tuna Canape	\$3.50
Endive Tips w/ Salmon Mousse (GF)	\$2.50
Blue Point Oysters (on the half shell)	\$4.00
Snow Crab Claws	\$5.00
Jumbo Shrimp Cocktail	\$3.00

Hot Hors D'oeuvres

Italian Bruschetta	\$2.00
Mushroom Bruschetta	\$2.50
Meatballs	\$1.50
(Choice of Swedish, Sweet and Sour, or BBQ)	
Chicken Wings (Plain or Buffalo Style)	\$2.50
Mini Egg Rolls	\$1.75
Vegetable Spring Rolls	\$2.00
Antipasto Kabob (GF)	\$2.50
Stuffed Mushroom Florentine	\$2.50
Stuffed Mushroom w/ Crabmeat	\$3.00
Oysters (Rockefeller or Casino Style)	\$4.50
Chicken Rumaki	\$2.50
Scallop Rumaki	\$3.50
Mini Rubeen Sandwich	\$4.00
Spanakopita	\$2.00
Coconut Chicken Strips	\$2.50
Coconut Shrimp	\$3.50
Mini Crab Cakes	\$3.00
Beef Wellington	\$3.50
Oriental Pork Potstickers	\$2.25
Thai Chicken Sate' w/ Peanut Sauce	\$3.00
Jalapeno Poppers	\$2.00
Tomato and Prosciutto Tart	\$2.25
Samosa with Mint Sauce	\$2.50
Sliders	\$4.00
Wild Mushroom Quesadillas	\$3.00
Blackened Chicken Quesadillas	\$3.25
Fried Chicken and Waffles	\$4.00
Fried Avocados	\$2.25
Assorted Mini Quiche	\$2.00

Port Huron Golf Club

Specialty Party Trays and Snacks

All trays and party snacks are priced per person and are a minimum of 25 people unless stated otherwise.

Assorted Mini Dessert Bars	\$3.00
Chocolate Dipped Strawberries	\$3.00
Fresh Fruit Tray	\$3.00
Relish Tray	\$2.50
Imported Cheese and Fruit Tray	\$4.50
Assorted Sausage and Cheese Tray	\$5.00
Vegetable Crudities w/ Dip	\$2.50
Hummus & Tabbouleh w/ Pita Points	\$3.50
Spinach & Artichoke Dip w/ Pita Points	\$2.50
Hot or Cold Crab Dip w/ Assorted Crackers	\$2.50
Baked brie En Croute	\$3.25
Roasted Vegetable Tray w/ Dip	\$3.00
Chips, Guacamole and Salsa	\$2.50
Mixed Fancy Nuts (placed on every table)	\$2.50
Smoked Seafood Display (4 pieces per person) Salmon, whitefish, mussels, salmon mousse, garnishes, and crackers	\$10.00
Cold Seafood Bar (minimum of 40 people, 4 pieces per person) Oysters on the half shell, gulf shrimp, crab claws, assorted sauces, and garnishes	\$17.95
Assorted Sushi Rolls (minimum of 40 people, 3 pieces per person)	\$4.00
Grilled Lamb Chops w/ (1 per person)	\$7.00

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club

Chef Stations

Chef Stations are priced per person and in addition to a Food Buffet.

*Will include a \$50 Chef fee.

Stations with a minimum of 30 guests

*Omelet Station	\$10.95
Omelets are cooked to order with a table full of garnishes to choose from.	
Nacho/Taco Bar	\$8.50
Nacho chips, hard and soft shells for tacos, ground beef, refried beans, cheese, and all the fixings. (Add Chicken for \$2.00)	
Coney Island Hot Dog Station	\$7.50
Hot Dogs, Buns, chili, cheese sauce, onions, relish, ketchup, and mustard.	
*Applewood Smoked Turkey Breast	\$10.95
Carved to your specifications and served with cranberry sauce, mayonnaise, Dijon mustard, stone ground mustard, chipotle aioli, and assorted rolls.	
*Smoked Dearborn Ham	\$10.95
Carved to your specifications and served with a medley of mustards, sauces, and assorted rolls.	
*Oriental Stir-Fry Station	\$12.95
Sautéed to order beef, chicken, shrimp, or vegetarian. Served with rice and Chow Mein noodles.	
*Fresh Pasta Station	\$12.95
Three types of sauces, three pastas, chicken, sausage, cheese, assorted vegetables, and seasonings. Served with fresh garlic bread. (Add Shrimp for \$2.00)	
*Fajita Station	\$12.95
Watch the chef sauté sizzling beef and chicken fajita. Accompanied with warm soft tortilla shells, appropriate garnishes, and sauces. (Add Shrimp for \$2.00)	
*Classic Tenderloin	Market Price
Accompanied by sauces, mustards, mini croissants, and fresh rolls.	

Stations with a minimum of 50 guests

*Carved Roast Beef	\$10.95
Served with assorted condiments and fresh rolls.	
Smoked Seafood Display	\$10.95
Salmon, Whitefish, mussels, salmon mousse, garnishes, and crackers.	
Cold Seafood Bar	\$17.95
Oysters on the half shell, jumbo shrimp, crab claws, and appropriate garnishes.	

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.

CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club Banquet Luncheon Menu

Luncheon Salad Selections

All salad selections are served with rolls or muffins, dessert, and beverage.

- Port Huron Golf Club Salad** \$20.95
Grilled Chicken, Swiss cheese, mandarin oranges, berries, candied walnuts, mangos, and golden raisins. Served on a bed of mixed green. Accompanied by Poppy Seed dressing.
- Coconut Chicken Salad** \$18.95
Served over a bed of mixed greens with crumbled bleu cheese, pinenuts, strawberries, tomatoes, and cucumbers. Accompanied by raspberry vinaigrette dressing.
- California Cobb Salad** \$20.95
Mixed greens garnished with black olives, egg, tomatoes, green onions, avocado, bleu cheese, bacon and grilled chicken. Accompanied by Bleu Cheese Dressing unless otherwise specified.
- Maurice Salad** \$18.95
Ham, turkey, Swiss cheese, cheddar cheese, cucumber, eggs, tomato, onion, and Maurice dressing.
- Seasonal Fruit Plate** \$16.95
A selection of fresh fruit served with your choice of turkey salad, tuna salad, or cottage cheese.

Luncheon Sandwich Selections

All sandwiches are served with fresh fruit or French fries, dessert, and beverage.

- Croissant Sandwich** \$14.95
Choice of shrimp salad, turkey salad, or club sandwich.
- Danielle's Wrap** \$17.95
Crispy fried chicken, strawberries, cucumbers, lettuce, cheese, and honey mustard dressing.
- Club Wrap** \$17.95
Ham, turkey, bacon, lettuce, tomato, and mayonnaise.
- New York Steak Sandwich** \$21.95
Served on grilled French bread with sauteed mushrooms & onions.

Add a Soup to your Salad or Sandwich

For \$2.00 extra

Chicken Noodle
Minestrone
Tomato Bisque
Beef Barley

For \$3.00 extra

Clam Chowder
Butternut Squash
Spring Mushroom Bisque

Port Huron Golf Club

Banquet Lunch Entrees

Entrees served with house or Caesar salad, vegetable, starch, rolls, dessert, and beverage.

Roasted Vegetable Pasta	\$16.95
Roasted Vegetables with cavatappi pasta, garlic, herbs, and alfredo sauce.	
Quiche	\$14.95
Ham and Cheese or Spinach and Feta served with fresh fruit.	
Chicken Oriental Stir-Fry	\$17.95
Chicken breast sauteed with vegetables, oriental sauce, garlic, and ginger. Served over rice pilaf.	
Chicken Pesto Pasta	\$17.95
Sauteed chicken breast, spinach, garlic, roasted red pepper, and mushrooms. Tossed in a pesto alfredo sauce and served over linguini. Substitute Shrimp for \$3.00 more.	
Roasted Pork Loin	\$18.95
Seven seasoned rubbed roasted pork, topped with a dried cherry hunters' sauce or an apple brandy sauce.	
Beef Stroganoff	\$18.95
Tender beef tips in a rich mushroom sauce and served over buttered egg noodles.	
Broiled Whitefish Chablis	\$19.95
Flaky, tender whitefish topped off with a white wine sauce.	
Broiled Atlantic Salmon	\$22.95
Broiled Salmon topped with a dill sauce or an Asian sauce.	
Stuffed Amish Chicken	\$17.95
Chicken breast stuffed with sun-dried tomato, Fontina and Swiss cheese.	
Chicken Chardonnay	\$17.95
Stuffed with wild rice and topped with a Beurre Blanc sauce.	
Roasted Rotisserie Style Chicken	\$16.95
Half of a tender roasted chicken topped with a creamy chicken sauce.	
Petit Filet Mignon	\$32.95
Char-grilled 6oz filet topped with your choice of a herb butter sauce or a red wine sauce.	

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club

Banquet Dinner Menu

Banquet Dinner Entrees

Entrees served with house or Caesar salad, vegetable, starch, rolls, dessert, and beverage.

Roast Prime Rib of Beef	\$35.95
Premium slow roasted prime rib with Au Jus.	
Beef Tenderloin ??	
Char Grilled Filet Mignon	\$42.95
8oz filet broiled to perfection, served with a red wine sauce.	
Char Grilled New York Strip Steak	\$38.95
12oz Black Angus NY Strip Steak perfectly grilled, then topped with a maître d butter.	
Roasted Pork Loin	\$18.95
Seasoned rubbed roasted pork, served with a dried cherry hunters' sauce or apple brandy sauce.	
Char Grilled Pork Chop	\$21.95
A juicy 8oz pork chop topped with a bourbon glaze.	
Broiled Whitefish Chardonnay	\$21.95
Laced with chardonnay wine and spices.	
Seared Atlantic Salmon	\$24.95
Seared Salmon topped with a dill sauce or citrus butter.	
Great Lakes Pickerel	\$24.95
Broiled pickerel topped with fresh herb butter.	
Pan Seared Citrus Sea Bass	\$36.95
Seven seasoned sea bass topped with a white wine and lemon sauce.	
New England Seafood Pasta	\$24.95
Sea scallops, shrimp, and lobster in a creamy three cheese sauce with fresh linguini.	
Roasted Vegetable Pasta	\$18.95
Roasted vegetables and cavatappi pasta tossed in a garlic herb alfredo sauce.	
Wild Mushroom Ravioli	\$20.95
Tossed with asparagus and mushrooms in a brown butter sauce.	
Butternut Squash Ravioli	\$20.95
With vegetables and olive oil.	
Breast of Chicken Du Chef	\$21.95
Choice of mediterranean style, grand traverse, marsala sauce, piccata, or chardonnay.	
Chicken Oscar	\$23.95
Lightly breaded pan seared chicken breast, topped with crab meat and béarnaise sauce.	
Baked Chicken Chardonnay	\$21.95
Stuffed with wild rice and topped with a white wine sauce.	

AN ADDITIIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club

Buffet Menu

(50 guest minimum)

All buffets include a vegetable, starch, rolls, dessert, and beverage.

Standard Buffet - Your choice of two salads and two entrees	\$26.95
Deluxe Buffet - Your choice of four salads and two entrees	\$28.95
Grand Buffet - Your choice of four salads and three entrees	\$32.95

Salads

Basil, Tomato, and Mozzarella Salad
Chef's (?) Potato Salad
Roasted Red Skin Potato Salad
Asian Vegetable Salad
Three Bean Salad
Seafood Rice Salad
Port Huron Golf Club Salad
Fresh Fruit Salad
Cole Slaw

Caesar Salad
Spring Vegetable Salad
Grand Traverse Salad
House Garden Salad
Another Pasta Salad?
Italian Pasta Salad
Waldorf Salad
Roasted Vegetable Salad

Entrees

BBQ Chicken
Herb Roasted Chicken
Southern Fried Chicken
Chicken Parmesan
Chicken Pesto Pasta
Chicken Piccata or Marsala
Chicken and Shrimp Jambalaya
Roasted Turkey Dinner w/ Herb Stuffing
Penna Pasta w/ Meat or Marinara Sauce
Lasagna Bolognese
Seafood Tortellini
Roasted Veggie Pesto Pasta
Vegetable Pasta

Deep Fried Cod
Atlantic Salmon w/ Dill or Asian Sauce
Another Fish??
Oriental Pepper Steak
Beef Burgundy w/ Egg Noodles
Roast Beef w/ Diane Sauce
Beef Stroganoff w/ Egg Noodles
Cajun Steak Tips
Apple Brandy Roasted Pork Loin
Smoked Kielbasa
Carved Prime Rib (add \$6.00pp)
Roast Leg of Lamb (add \$3.00pp)

Dinner Combination Plates

Entrees served with house or Caesar salad, vegetable, starch, rolls, dessert, and beverage.

Petit Filet Mignon and Shrimp Scampi or Broiled Salmon	\$42.95
Petit Filet Mignon and ½ lb King Crab or Lobster Tail	Market Price
Breast of Chicken Du Chef and Shrimp Scampi or Broiled Salmon (Choice of Grand Traverse, Piccata, or Marsala Style)	\$26.95

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club

Banquet & Entrée Sides

Salads for Plated Entrees

House Garden Salad	Grand Traverse Salad	\$1.50
Caesar Salad	Spring Vegetable Salad	\$1.50
	Autum Salad	\$1.50

Starch

Blended Wild Rice Pilaf	Mushroom Risotto	\$2.00
Rosemary Roasted Red Potatoes	Au gratin Potatoes	\$2.00
Mashed Redskins	Duchesses Potatoes	\$1.50
Parsley Buttered Yukon Gold Potatoes	Grilled Risotto Cakes	\$2.00
Herbed Baked Potatoes	Twice Baked Potatoes	\$1.75
Garlic Mashed Potatoes	Saffron Rice	\$1.50
	Mac & Cheese	\$2.50

Vegetable

Green Bean Amandine	Stir-Fry Vegetables	\$1.25
Steamed Broccoli or Cauliflower	Grilled Roasted Vegetables	\$1.25
Fresh Vegetable Medley	Asparagus	\$1.50
Carrots with Snow Pea Pods	Roasted Brussel Sprouts	\$1.50
Honey Glazed Carrots	Squash??	\$1.50

Desserts

Ice Cream, Sherbet, or Sorbet	Apple Walnut Spice Cake
Carrot Cake	German Chocolate Cake
Mint Chocolate Cake	Cheesecake Squares with Berry Coulis
Lemon Bars	

Specialty Desserts

Snowball Ice Cream	\$1.00	Chocolate Torte	\$4.00
Strawberry Short Cake	\$5.50	Turtle Ball	\$3.00
NY Cheesecake	\$3.50	Seasonal Fruit Cobbler	\$2.50
Cherries Jubilee	\$2.75	Brownie Ala Mode	\$2.50
Cherry, Apple, or Pumpkin Pie	\$3.00	Peach Melba	\$2.00
Triple Chocolate Mousse	\$3.00	Cherry Bread Pudding	\$3.00
Crème Brulé	\$2.50	Strawberries w/ Amaretto Cream	\$2.00
Chocolate Mousse Crepes	\$3.00	Seasonal Cheesecake	\$3.50

AN ADDITIIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

Port Huron Golf Club

Breakfast/Brunch Buffet

All Breakfast/Brunch Packages include Chilled Juice, Freshly Brewed Coffee, and Hot Tea.
Prices are per person.

Continental Breakfast (Minimum of 15 people) **\$9.00**
Assorted Breakfast Pastries or Muffins, Fresh Fruit Tray or a Bowl of Fresh Fruit, and Hard-Boiled Eggs.

Yogurt Buffet (Minimum of 15 people) **\$10.00**
Greek Yogurt (non-dairy also available upon request), Assorted types of Granolas, Fresh Berries, Honey, and Assorted Breakfast Pastries.

Boxed Breakfast **\$10.00**
Wrapped Egg, Bacon, and Cheese sandwich with choice of a Croissant or English Muffin. Fresh Fruit (Apple, Orange, or Banana), and a Homemade Muffin.

Breakfast Buffet

Minimum of 30 people

\$14.00

Choice of One Egg, Two Meats, and Four Sides

Eggs

Scrambled
Western Scramble
Eggs Benedict (Add \$2.00)

Meat

Bacon
Sausage
Ham

Sides

Breakfast Potatoes
French Toast
Fluffy Pancakes
Assorted Pastries

Fruit Tray
Fruit Bowl
Muffins
Waffles (add \$2.00)

Add on an Omelet Station for 10.95 per person

Port Huron Golf Club

Brunch Buffet

\$30.00 per person

Minimum of 50 people

Choice of One Breakfast item, Two Entrees, and Three Sides
Includes Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage

Breakfast

Assorted Pastries
Muffins with Cream Cheese
Fluffy Pancakes
French Toast
Waffles (Add \$2.00)

Entrees

Chicken Piccata
Salmon with Dill Sauce
Ham with Pineapple Sauce
Apple Brandy Roasted Pork Loin
Vegetable Lasagna

Sides

Roasted Red Skins
Garlic Mashed Potatoes
Green Bean Amandine
Honey Glazed Carrots
Fresh Vegetable Medley
Wild Rice Pilaf

PHGC Salad
Spring Vegetable Salad
Caesar Salad
Italian Pasta Salad
Seafood Rice Salad
Fresh Fruit Salad or Fruit Tray

Bloody Mary Bar

Includes Zing Zang Bloody Mary Mix, Clamato Juice, Tomato Juice, and an assortment of garnishes and seasonings.

Par Bar - includes House Vodka & Tequila	\$75.00 per bottle consumption
Birdie Bar - includes Titos, Absolute, Cuervo Gold	\$85.00 per bottle consumption
Eagle Bar - Grey Goose, Ketel One, Casa Amigos	\$95.00 per bottle consumption

Mimosa Bar

Includes an assortment of juices, strawberries, raspberries, blueberries, oranges, ruby red grapefruit, bitters, sugar cubes and peach puree.

Par Bar - includes house champagne	\$35.00 per bottle consumption
Birdie Bar - house champagne and Prosecco	\$45.00 per bottle consumption
Eagle Bar - Birdie selections plus St. Germaine & Aperol	\$55.00 per bottle consumption

Port Huron Golf Club

Specialty Banquets

All buffets include Coffee, Tea, Soda, and Lemonade. (It does not include can soda)

PHGC Pizza Buffet

(Minimum of 25 people)

Choice of 2 pizzas \$18.00 per person or 3 pizzas \$22.00 per person

Includes 2 Salads, Chicken wings or Coconut Chicken,
a Vegetable Tray, and Cheezy Bread.

Pizza Choices

Cheese
Pepperoni

Margherita

Ham & Pineapple
Buffalo Chicken

Caprese

Veggie Supreme
Meat Lovers

Pool Party Buffet

(minimum of 25 people)

Choice of 2 Meats... Adult \$17.95 10 and under \$10.95

3 Meats...Adult \$19.95 10 and under \$12.95

Includes a choice of 2 Salads, 2 Sides, and Ice Cream

Meats

Hot Dogs
Burgers
Chicken Tenders
Chicken Wings

Salads

PHGC Salad
Ceasar
Italian Pasta
Fresh Fruit Bowl

Sides

French Fries
Onion Rings
Mac & Cheese
Chips & Dip

Student Function Buffet

(Minimum of 25 people)

\$21.95 per person

Includes a PHGC Salad, 3 Entrees, 2 Sides, Rolls, and a Hot Fudge Sundae

Entrees

Grilled Burgers
Chicken Tenders
Grilled Chicken
Roasted Vegetable Pasta

Sides

Mac & Cheese
French Fries
Pretzel Sticks & Cheese
Fresh Fruit Salad

All specialty buffets include coffee, tea, lemonade, soda (It does not include can soda).

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.

Port Huron Golf Club

BBQ Buffet

(Minimum of 50 people)

Adults \$30.00 10 and under \$15.00

Includes a choice of 3 Meats, 3 Sides, 2 Salads, and Rolls or Corn Bread

*Items have our house made BBQ Sauce

Meat

*Pulled Pork
*Brisket
*Ribs
Burgers
*Chicken
Grilled Chicken Breast

Sides

Red Skins
Mashed
Mac & Cheese
Corn on the Cob
Green Beans
Baked Beans

Salads

PHGC Salad
Spring Vegetable
Caesar
Potato Salad
Fruit Salad
Cole Slaw

Soup, Salad, and Sandwich Buffet

(Minimum of 30 people)

\$19.95 per person

Includes choices of 2 Soups, 2 Salads, 4 types of Sandwiches, and a Cookie/Brownie Tray.

Sandwiches will be an assortment of croissants and wraps.

Soups

Clam Chowder
Tomato Bisque
Minestrone
Chicken Noodle
Beef Barley

Salads

PHGC Salad
Caesar
Italian Pasta
Potato Salad
Fruit Salad

Sandwiches

Ham & Swiss
Turkey & Cheddar
Tuna Salad
Turkey Salad
Chicken Salad
Veggie

All specialty buffets include coffee, tea, lemonade, soda (It does not include can soda).

AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.

All specialty buffets include coffee, tea, lemonade, soda (It does not include can soda).
AN ADDITIONAL CHARGE OF 27% WILL BE ADDED TO THE ABOVE PRICING.