



FLINT HILLS NATIONAL
G O L F C L U B

Catering Menu 2022

Menu Selection:

To insure adequate staffing and inventory, menu planning is required to be completed no later than 10 days prior to the arrival date. After 10 days the menu will be chef's choice of all items. We recommend that all banquet menus be limited to one entrée for the overall group's satisfaction. We would appreciate advance notice of any specific individual dietary requirements. The enclosed menu suggestions are only guidelines designed to assist you in selecting a menu for your event. All prices are subject to change.

If no menu is selected 10 days prior the dinner will become chef's choice.

**Dinner times selected is the time your salads will be served, please arrive 15 minutes prior to your selected time to insure proper service. Arriving late will result in the dinners following yours to run late. **

Beverage and Bar Service:

No outside beverage for consumption is permitted, excluding bottles of wine with paid corkage fee. All items in the lodge are charged based on consumption excluding specialty items. If Flint Hills National provides a specialty beverage we do not carry in our everyday inventory you will be required to purchase the amount agreed on being brought in for your stay. Please preorder any special liquor, beer, wine, or nonalcoholic beverage you would like to have in the cabin prior to arrival.

Service Charge and Sales Tax:

Food items are subject to a 20% service charge and a 7.5% sales tax. All alcoholic beverages are subject to 20% service charge and 10% sales tax.

Guarantee Policy:

For all private functions, the club must have a specific attendance 72 hours prior to the event. The number will be considered a guarantee not subject to reduction. We will charge for the guarantee or the number served, whichever is greater. If no guarantee is received, the estimated number in the party will be used and is not subject to reduction after this time. Any function canceled within 72 hours of the event is subject to a cancellation charge or no less than 50% of the estimated charges. Lodges Cancelled 30 days or more out from the night are released without charge. Lodges cancelled within 30 days of the stay will be charged to the account if Flint Hills National is unable to rebook the lodge.

Lodge Drop Off Breakfast Menu

Continental Breakfast

Fresh Seasonal Fruit

Assorted Breakfast Breads

Orange Juice

Coffee

\$9.95

Hearty Breakfast

Breakfast Casserole

Fresh Seasonal Fruit

Assorted Breakfast Breads

Orange Juice

Coffee

\$11.95

Breakfast Buffet

Breakfast Casserole

Bacon & Sausage

Hash Browns

Orange Juice

Coffee

\$14.95

Add on Yogurt & Granola for any of the above drop offs for \$1.00 per person.

The above options will be delivered to the lodge Hot and Ready the day of the event or the night before cold if preferred. (No Monday Drop offs)

Or join us in the Clubhouse Tuesday-Sunday for off the menu breakfast.

Lodge Drop Off Box Lunch Menu

Box Lunches—\$12 per person

Please select one type of box lunch for the group

Turkey Sandwich with Cheddar Cheese

Ham Sandwich with Swiss Cheese

Jr. Club Sandwich (two pieces of bread with Turkey, Bacon, and Ham)

Half Ham/ Half Turkey Sandwich

Bread options— White, Wheat, or English Muffin

Each box lunch will be accompanied with

Side of Tomato & Lettuce

Bag of Chips

&

Two Cookies

Box Lunches will be delivered to the lodge after 11am on Mondays.

Cold Hors D'oeuvres

Crudit  with Ranch Dip \$3.25

Seasonal Fruit with Cr me Fraiche \$3.95

Potato Chips & Ranch Dip \$4

Chips and Salsa \$4.50

Garlic Hummus and Pita Chips \$5

Shrimp Cocktail \$8.25

Charcuterie Board \$8.50

Smoked Salmon Tray \$175 per tray

Hot Hors D'oeuvres

Swedish or BBQ Meatballs \$3.25

Water Chestnuts Wrapped in Bacon \$3.50

Artichoke and Spinach Dip with Chips \$3.50

Spicy Sausages wrapped in Puffed Pastry \$3.50

Buffalo Wings \$4

Spiedini Beef Teriyaki with Mushrooms and Peppers \$4

Spicy Cajun Shrimp \$8.25

Pan Seared Scallops with Tomato Bacon Jam - Market Price

Prices do not include sales tax and service charge, prices subject to change without notice.

Minimum of 4 of each order, excluding Salmon Tray

Dinner Entrees

All Entrees are served with choice of Salad, Starch, Vegetable, Ona Mae Roll & Dessert

Beef

16 ounce Prime Ribeye Steak \$65

10 ounce Bacon Wrapped Tenderloin of Beef \$60

5 ounce Tenderloin \$52

14 oz KC Strip \$55

Pork

Grilled Double Boned Pork Chop *with Apple Jack Brandy* \$45

Chicken

Pan Fried Chicken \$29

Chicken Breast Milanese Style \$29

Choice of Piccata , Marsala or Garlic Cream Sauce

Seafood

Poached Sea Bass \$45

Grilled Salmon *with White Wine Cream Sauce* \$32

Pasta

Served with choice of Salad, Garlic Bread, and Choice of Dessert

Vegetarian Baked Ziti \$28

Baked Ziti with Chicken \$30

Baked Ziti with Ground Chuck \$32

Choose any of the following Accompaniments and Toppers for your Entrée

Sautéed Shrimp \$8.25

Oscar Topping \$7.95

Sautéed Mushrooms & Onions \$3.25

Please keep in mind when choosing a menu that everyone will need to have the same items.

(Prices do not include sales tax and service charge, prices subject to change without notice)

Salad Options

Flint Hills Special

Fresh Salad mix with candied pecans, feta cheese, cornbread croutons
With Flint Hills special dressing

Feta Greens

Mixed Greens Salad with Feta Cheese, Pecans
With Raspberry Vinaigrette Dressing

Savoy Salad

Mixed Greens Topped with Toasted Almonds, Fresh Parmesan,
With Cracked Pepper and Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce , Parmesan Cheese and Croutons
With Traditional Caesar Dressing

Tossed Garden Salad

Garden Salad with Choice of Dressing

Seasonal Salad– Only served in November and December

Noel Salad

Mixed Greens Topped with Citrus Sections, Cranberries and Pecans
With Cranberry Vinaigrette Dressing

Starch, Vegetable, Dessert Selections

Starch

Wild Rice

Au Gratin Potatoes

Twice Baked Potatoes

Whipped Potatoes

Vegetables

Broccoli

Asparagus

Chef's Fresh Seasonal Vegetable

Green Beans- *Almondine or Country Style*

Dessert

Carrot Cake

Lemon Cake

Italian Cream Cake

Apple or Peach Pie

Chocolate Sheet Cake

Layered Chocolate Cake

Peach or Apple Cobbler à la mode

Cream Pie with Whipped Topping—Coconut, Chocolate, or Lemon

Cookies—Chocolate Chip, Snickerdoodle, or Peanut Butter

***Ice Cream is available on request— please order in advance ***

Flint Hills Lunch Buffet

(For groups of 20-50 people)

Deli Buffet - \$19.95

Potato Salad
Fresh Seasonal Fruit
Sliced Roasted Turkey and Ham
Assorted Cheeses and Breads
Chips
Freshly Baked Cookies

Italian Buffet - \$32.95

Tossed Salad with Assorted Dressing
Baked Ziti with Ground Chuck
Chicken Piccata
Choice of Vegetable
Garlic Bread
Dessert Table

Flint Hills Cook Out - \$22.95

Potato Salad
Fruit Salad
Hamburgers, Brats, and Chicken Breasts
Baked Beans
Chips
Brownies or Lemon Bars

Mexican Buffet - \$29.95

Chips and Salsa
Chicken & Beef Fajitas
Homemade Tamales
Beans & Rice
Dessert Table

Flint Hills Dinner Buffets

(For groups of 20-50 people)

Beef Tenderloin Buffet \$51.95

Choice of one Salad

Carved Beef Tenderloin

Char-grilled Salmon with White Wine Cream Sauce

Sautéed Breast of Chicken with Choice of Sauce

Choice of Vegetable and Starch, Rolls & Dessert Table

Prime Rib Buffet \$48.95

Choice of one Salad

Carved Prime Rib of Beef with Aujus and Creamy Horseradish Sauce

Cajun Blackened Catfish with Green Onion Butter

Chicken Cordon Bleu with Mornay Sauce

Choice of Vegetable and Starch, Rolls & Dessert Table

Pork Tenderloin Buffet \$39.95

Choice of one Salad

Roasted Pork Tenderloin with Natural Sauce

Char-grilled Salmon with White Wine Cream Sauce

Sautéed Breast of Chicken Choice of Sauce

Choice of Vegetable and Starch, Rolls & Dessert Table

(Prices do not include sales tax and service charge, prices subject to change without notice)

SPARKLING, ROSÉ, WHITE	GL BTL	RED, con't.	GL BTL
Cantine Maschio Brut White peach orange blossom almond <i>Prosecco, Italy</i>	10	Whitehall Lane Cabernet Sauvignon* Mixed berry dark chocolate cedar <i>Napa Valley, California</i>	80
Graham Beck Brut Green apple bread mousse <i>Robertson, South Africa</i>	35	Alexander Valley Cabernet Sauvignon Cherry cassis blackberry chocolate <i>Alexander Valley, California</i>	15 58
Schramsberg Blanc de Noirs Cherry orange mango <i>North Coast, California</i>	60	Jordan Cabernet Sauvignon Blackberry currant graphite vanilla <i>Alexander Valley, California</i>	95
Moët & Chandon Impérial Brut Pineapple almond white peach <i>Champagne, France</i>	100	Orin Swift Palermo Cabernet Sauvignon Oak blackberry chocolate <i>Napa Valley, California</i>	105
Chateau Ste Michelle Rosé* Wild strawberry citrus zest melon <i>Columbia Valley, Washington</i>	10 38	Stag's Leap Artemis Cabernet Sauvignon* Black cherry nutmeg raspberry <i>Napa Valley, California</i>	115
Urban Riesling Apple citrus honey <i>Mosel, Germany</i>	35	Silver Oak Cabernet Sauvignon Cedar black cherry spice <i>Alexander Valley, California</i>	120
Love Block Sauvignon Blanc* Grapefruit melon tropical fruit <i>Marlborough, New Zealand</i>	13 50	Caymus Cabernet Sauvignon Black cherry vanilla cassis <i>Napa Valley, California</i>	130
Merry Edwards Sauvignon Blanc Nectarine peach mineral <i>Russian River Valley, California</i>	70		
Folonari Pinot Grigio Green apple pear citrus zest <i>Veneto, Italy</i>	9 35	CAPTAIN'S LIST	
Chamisal Chardonnay Stainless steel green apple passionfruit <i>Central Coast, California</i>	11 42	Opus One Bordeaux Blend** Blackberry cassis pepper rose <i>Napa Valley, California</i> 2015	330
Sonoma-Cutrer Chardonnay* Pear melon barrel spice <i>Sonoma, California</i>	13 50	Heitz Cellar Cabernet Sauvignon** Red fruit crushed rock cedar <i>Napa Valley, California</i> 2015	100
Rombauer Chardonnay Vanilla papaya mango <i>Carneros, California</i>	60	Keenan Cabernet Sauvignon** Plum cassis berry tobacco <i>Napa Valley, California</i> 2016	110
Cakebread Cellars Chardonnay Oak apple pear melon <i>Napa Valley, California</i>	80	Faust Cabernet Sauvignon** Blackberry plum dark chocolate dried herbs <i>Napa Valley, California</i> 2018	95
RED	GL BTL	FEATURED SELECTIONS	
Stoller Pinot Noir Plum cherry raspberry <i>Dundee Hills, Oregon</i>	15 55	Flint Knoll Wines <i>Aaron Michaelis, Vintner</i>	
Boen Pinot Noir Cherry dark chocolate barrel spice <i>Russian River Valley, California</i>	50	Aaron Michaelis is a Wichita native who, as a child, played on the very grounds that are now Flint Hills National Golf Club. Aaron's passion for wine led him to Napa Valley nearly a decade ago. In 2016, after years in the making, Aaron harvested the first vintage of Flint Knoll. With very limited production, we are the only establishment in the Wichita area to carry these wines (with allocations). Everything Aaron puts into these wines is an ode to the Flint Hills of Kansas. We are proud to feature these wines on our list. Cheers!	
Goldeneye Pinot Noir* Blackberry dark fruit spice <i>Anderson Valley, California</i>	100	Royal Appointment Cabernet Sauvignon Dark berry vanilla cinnamon <i>Sonoma Coast, California</i> 2017	150
Catena Malbec Dark fruit vanilla spice <i>Mendoza, Argentina</i>	11 42	Silver Eagle Pinot Noir Strawberry lavender black cherry mushroom <i>Sonoma Coast, California</i> 2019	130
Estancia Reserve Meritage Blend* Chocolate plum blackberry <i>Paso Robles, California</i>	60		
Mercer Bros. Cabernet Sauvignon* Blackberry cranberry spice <i>Horse Heaven Hills, Washington</i>	11 42		

*available in Flint Hills National lodges

**available in limited quantities