



GOLF OUTING MENU

Presented By

CRANK'S
CATERING



BREAKFAST

The Putt

- Assorted donuts
- Assorted bagels & muffins \$2 per guest
- Lemon water
- Fresh brewed coffee

\$2.95/guest

The Chip

- Breakfast croissant sandwich (ham, egg, cheese)
- Lemon water
- Fresh brewed coffee

\$5.95/guest

The Drive

- Assorted donuts, muffins, Danishes, & pastries
- Bagels & cream cheese
- Assorted fresh fruits
- Granola bars
- Assorted juices
- Fresh brewed coffee

\$6.95/ guest

The Hybrid

- Scrambled eggs
- Hickory smoked bacon
- Breakfast sausage
- Hashbrowns
- Assorted donuts, muffins, Danishes, & pastries
- Bagels & cream cheese
- Fresh assorted fruits
- Assorted juices
- Lemon water
- Fresh brewed coffee

\$9.95/guest

**Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. All prices are subject to change. All prices are subject to a 19% service charge and 6% sales tax.*

ON THE TURN

The Par

- All beef hot dog
- Italian sausage or bratwurst – add \$1
- Potato chips
- Fountain pop or bottled water

\$7/guest

The Birdie

- Fieldstone Burger or chicken breast
- Potato chips
- Fountain pop or bottled water

\$10/guest

The Eagle

- Choice of sandwich (turkey, ham, Italian, veggie)
- Potato chips
- Chocolate chip cookie
- Apple or banana
- Bottled water

\$10/guest



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BUFFET

Buffet #1

- Italian style sausage
- Mostaccioli with meat sauce
- Farfalle alfredo
- Garden salad
- Rolls & butter
- Chef Extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - 4-6 chef's choice summer salads
- Coffee, tea, and assorted sodas

\$16.95/guest

Buffet #2

- Choice of 2 or 3 entrees
- Choice of 1 pasta
- Choice of 1 potato/starch
- Choice of 1 vegetable
- Garden salad
- Rolls & butter
- Chef Extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - 4-6 chef's choice summer salads
- Fountain drinks
- Coffee, tea, and assorted sodas

2 entrée \$22.95 | 3 entrees \$24.95



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ENTREES SELECTIONS

Chicken Selections

- Baked Herb Chicken
- Rosemary Chicken
- Chicken Piccata – add \$1
- Chicken Marsala – add \$1
- Chicken Supreme – add \$1
- Smothered Chicken – add \$1

Beef Selections

- Roast Sirloin w/Mushroom Gravy
- Eye of Round Beef w/Bourguignonne Sauce
- Homemade Meatballs
- Kansas City Beef Tips – add \$2
- London Broil – add \$2
- Prime Rib or Beef Tenderloin – add \$6

Pasta Selections

- Mostaccioli w/ Meat Sauce
- Farfalle Alfredo
- Pasta Primavera
- Macaroni and Cheese
- Mama's Kisses – add \$2
- Lasagna – add \$2

Potato Selections

- Crank's Famous Red Skins
- Au Gratin Potatoes
- Mashed Potato w/Gravy
- Scalloped Potatoes
- Anna Potatoes

Vegetable Selections

- Green Bean Amandine
- Buttered Corn
- California Medley
- Belgian Carrots
- Mixed Greens

Please see sales representative if you would like additional selections.



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BARBECUES

BBQ#1

- BBQ chicken
- ¼ lb. ground sirloin burgers
- Red skin potatoes
- Chef Extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - Assorted relishes
 - 4-6 chef's choice summer salads
- All buns and condiments
- Coffee, tea, and assorted sodas

\$16.95 /guest

BBQ #2

- Marinated chicken kabobs
- Marinated beef kabobs
- Rice pilaf
- Roasted red skin potatoes
- Greek salad
- Grilled pita bread
- Chef Extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - Assorted relishes
 - 4-6 chef's choice summer salads
- Coffee, tea, and assorted sodas

\$26.95/guest

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BARBECUES

BBQ #3

- BBQ chicken
- Canadian baby back ribs
- Macaroni and cheese
- Baked beans or roasted red skin potatoes
- Green beans amandine
- Garden salad
- Rolls and butter
- Chef extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - Assorted relishes
 - 4-6 chef's choice summer salads
- Coffee, tea, assorted sodas

\$27.95/guest

BBQ #4

- 12 oz. NY strip steak
- Baked potato with sour cream
- California mixed vegetables
- Garden salad
- Rolls and butter
- Chef extras
 - Fresh assorted fruits
 - Raw vegetables and dip
 - Assorted relishes
 - 4-6 chef's choice summer salads
- Coffee, tea, assorted sodas

\$28.95/guest

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DESSERT

- Assorted Cookies \$1.50/guest
- Frosted Brownies \$2/guest
- Assorted Cupcakes \$1.50/guest
- Cannoli & Chocolate Éclair Mix \$3.75/guest
- Mini Dessert Table \$6.95/guest
- Sheet Cake \$1.75/guest

Ask your sales representative about more options!

BEVERAGES

- Assorted soda \$2
- Bottled Water \$2
- Gatorade/Tea/Arnold Palmer \$3
- Domestic Canned Beer \$3
- Imported Canned Beer \$4
- Wine \$5
- Premium Cocktails \$7
- Drink Tickets \$3/each

BAR SERVICE

*2-hour minimum

Standard Bar \$7/guest/hour
Premium Bar \$8.50/guest/hour

Fieldstone Golf Course

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