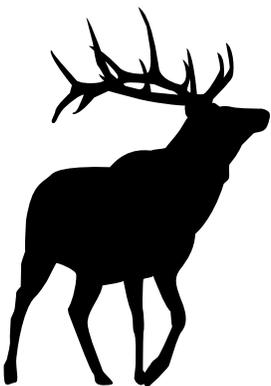


Port Huron Elks Lodge 343

Banquet Menus



Breakfast and Brunch Menu

BREAKFAST

\$19.95 per person

Choice of: Scrambled Eggs or Scrambled Eggs with Peppers and Onions

Choice of: French Toast or Pancakes

Sides Included: Bacon, Sausage Links, Crispy Cubed Hashbrowns, Assorted Juice and Coffee/Tea.

OMELETTE STATION

\$8 per person

BRUNCH

\$27.95 per person

Includes:

Breakfast Sausage Links

Bacon

Herb Butter Crumb Chicken

Oven Roasted Redskin Potatoes

Prince Charles Blend Vegetable

Fresh House Salad

Seasonal Fruit Platter

Assorted Juice

Coffee/Tea

Add Sweet Treats for \$3 a person

Choice of Two: Muffins, Assortment of Danish Pastries, Chef Shells Doughnuts, or Bagels with Cream Cheese.



All prices subject to a 20% gratuity and a 6% sales tax. If you choose to pay with credit or debit card, a 4% surcharge will be added to your total bill.

Luncheon Menu

ON THE LIGHT SIDE (SALADS & WRAPS)

\$19.95 per person

Choice of Two Wraps: Ham, Turkey, Chicken Salad or Tuna Salad

A N D

Choice of Two Salads: Pasta Salad, Fruit Salad, Potato Salad, House Salad

TACO / NACHO BAR

\$19.95 per person

Includes: Seasoned Ground Beef, Shredded Chicken, Flour Tortillas and Tortilla Chips

Served with: lettuce, tomato, onion, cheese, sour cream, salsa, guacamole

Black Beans or Refried beans can be added for an additional \$2 per person.

BUILD YOUR OWN DELI SANDWICH

\$20.95 per person

Choice of Two Freshly Sliced Meats: Turkey, Ham or Roast Beef

Cheese served on platter: American, Swiss and Pepper Jack

Breads included: White & Wheat

Toppings included: Lettuce, Tomato, Sliced Onion, Mayo and Mustard

Served with a house salad and soup.



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Lunch Menu

\$21.95 per person

Choice of one entree, one vegetable, one pasta OR one potato. Served with warm rolls and a house salad.

ENTREES

CHICKEN PARMESAN

Crispy, oven-baked chicken breast topped with our signature heirloom tomato sauce, melted mozzarella, and a sprinkle of aged parmesan.

CHICKEN PICCATA

Tender sautéed chicken breast with artichokes, mushrooms, and capers in a silky lemon cream sauce.

MARRY ME CHICKEN

Juicy chicken breast simmered in a garlic parmesan cream sauce with sun-dried tomatoes.

SLOW ROASTED ANGUS SIRLOIN

Sliced, slow-roasted Angus sirloin served in its own savory au jus.

BOURBON BEEF TENDERLOIN TIPS

Tender beef medallions sautéed with caramelized onions and mushrooms in a rich bourbon glaze.

ITALIAN SAUSAGE *with roasted red peppers and onions*

Savory Italian sausage sautéed with sweet red peppers and onions for a bold, rustic flavor.

MEATBALLS

Tender, seasoned meatballs served in your choice of savory brown gravy, rich marinara, or sweet and tangy BBQ sauce.

VEGETABLE

GREEN BEAN ALMONDINE

Fresh green beans sautéed in butter with toasted almonds and a touch of lemon.

GLAZED BABY CARROTS

Sweet baby carrots slow roasted in in a buttery brown sugar glaze.

CALIFORNIA BLEND

Crisp yet tender broccoli, cauliflower, and carrots, delicately steamed and finished with a touch of herb butter.

PRINCE CHARLES BLEND

A regal mix of baby carrots, whole green beans, and yellow wax beans, gently steamed and served with a light butter glaze.

POTATO

AU GRATIN *(add \$1 per person)*

Thinly sliced potatoes baked in a rich, creamy cheese sauce and topped with a golden, bubbly crust.

GARLIC PARSLEY REDSKIN POTATOES

Tender redskin potatoes tossed with fresh parsley and roasted garlic.

OVEN-ROASTED REDSKIN POTATOES

Crispy yet tender redskin potatoes, oven-roasted with olive oil and simple seasonings.

MASHED REDSKIN POTATOES

Creamy mashed redskin potatoes, whipped with butter and a touch of cream for a rustic, homestyle classic.

GARLIC MASHED POTATOES *served with gravy*

Fluffy garlic-infused mashed potatoes served with rich, savory brown gravy.

PASTA

CHOOSE YOUR PASTA:

BOWTIE
CAVATAPPI
PENNE
FETTUCCINE

CHOOSE YOUR SAUCE:

ALFREDO
PALOMINO *(tomato and cream)*
MARINARA
MEAT SAUCE
PESTO PRIMAVERA



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Hors d'oeuvres

Choice of Two: \$16.95 per person

Choice of Three: \$23.95 per person

CHICKEN POT STICKERS

MINI CRAB CAKES

VEGGIE SPRING ROLLS

CHICKEN TENDERS *served with your choice of dipping sauces*

VEGETABLE & HUMMUS PLATTER

SPINACH & ARTICHOKE DIP *served with pita chips*

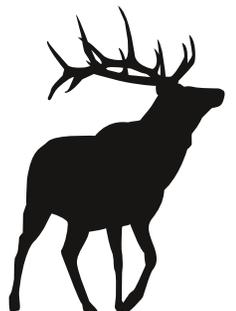
SEASONAL FRUIT PLATTER *available Spring/Summer*

BACON WRAPPED SCALLOPS *market price*

CHICKEN SATAY *market price*

SHRIMP COCKTAIL *market price*

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Banquet Menu

\$31.95 per person

* = market price applies



Choose two entrees, one vegetable, one pasta and one potato. Served with warm rolls and a house salad.

ENTREES

CHICKEN PARMESAN

Crispy, oven-baked chicken breast topped with our signature heirloom tomato sauce, melted mozzarella, and a sprinkle of aged parmesan.

CHICKEN PICCATA

Tender sautéed chicken breast with artichokes, mushrooms, and capers in a silky lemon cream sauce.

MARRY ME CHICKEN

Juicy chicken breast simmered in a garlic parmesan cream sauce with sun-dried tomatoes.

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BOURBON BEEF

TENDERLOIN TIPS

Tender beef medallions sautéed with caramelized onions and mushrooms in a rich bourbon glaze.

ITALIAN SAUSAGE

with roasted red peppers and onions

Savory Italian sausage sautéed with sweet red peppers and onions for a bold, rustic flavor.

MEATBALLS

Tender, seasoned meatballs served in your choice of savory brown gravy, rich marinara, or sweet and tangy BBQ sauce.

LEMON ENCRUSTED COD *

Flaky cod fillet coated in zesty lemon pepper seasoning, perfectly baked for a light and flavorful finish.

SWEET AND SPICY SALMON *

Cajun-spiced salmon filet glazed with sweet honey — a bold fusion of heat and sweetness.

PRIME RIB *

Succulent, slow-roasted prime rib sliced to order and served with traditional au jus.

EGGPLANT PARMESAN

Golden fried eggplant layered with rich tomato sauce and melted mozzarella and parmesan cheeses — a comforting vegetarian classic.

VEGETABLE

GREEN BEAN ALMONDINE

Fresh green beans sautéed in butter with toasted almonds and a touch of lemon.

GLAZED BABY CARROTS

Sweet baby carrots slow roasted in in a buttery brown sugar glaze.

CALIFORNIA BLEND

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GARLIC MASHED POTATOES *served with gravy*

Fluffy garlic-infused mashed potatoes served with rich, savory brown gravy.

PASTA

CHOOSE YOUR SAUCE:

ALFREDO

PALOMINO *(tomato and cream)*

MARINARA

MEAT SAUCE

PESTO PRIMAVERA

CHOOSE YOUR PASTA: BOWTIE, CAVATAPPI,
PENNE OR FETTUCCINE

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Bar Options

H O U S E B A R :

Inquire for pricing.

House options of the following: Vodka, Rum, Spiced Rum, Gin, Whiskey, Tequila and Scotch.

Choice of two domestic draft beers: Coors Light, Miller Light, Bud Light, Budweiser

House wine options included: Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel and Pino Grigio.

P R E M I U M B A R :

Inquire for pricing.

Tito's Vodka, Absolute Vodka, Bacardi Rum, Captain Morgan, Tanqueray Gin, Jack Daniels, Jim Beam, Canadian Club, Jose Cuervo Tequila and Dewar's Scotch.

Choice of two draft beer: Coors Light, Miller Light, Bud Light, Budweiser, Michelob Ultra.

House wine options included: Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel and Pino Grigio.

C A S H B A R / B A R T A B

\$100 Bartender Fee

B A R A D D O N S :

Spiked Punch: \$90 fee per event (*ask about our seasonal punch options!*)

Nonalcoholic Bar: \$75 per event (includes soda, lemonade, iced tea and coffee)



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Desserts

Choice of one: \$3 per person

CHEESECAKE

Options: New York, Cherry, Chocolate, Blueberry & Strawberry

BROWNIES

Options: Chocolate Brownies, Turtle Brownies and Peanut Butter Brownies

PIES

Options: Apple, Cherry, Pumpkin and Pecan.

COOKIES

Options: M & M, Oatmeal Raisin, Chocolate Chip, Gingersnap, White Chocolate Macadamia Nut

CAKES

Options: Vanilla, Chocolate, Red Velvet & German Chocolate



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