Events at South River

Welcome to The Golf Club at South River where Exceptional Fare, Thoughtful Presentation and Gracious Service are all trademarks of this Extraordinary Venue. Just minutes from downtown Annapolis, 30 minutes from Baltimore and Washington, D.C., GCSR is the perfect location for your next event.

Our Adirondack Room is a unique space that features Beamed Ceilings, Stone Fireplace and Majestic Chandeliers. This great room accommodates up to 120 guests for a plated dinner, 95 guests for a Buffet, 80 guests with a dance floor. Also available is the Outdoor Pavilion which is the perfect setting for Social Gatherings, Tournaments and Weddings with seating of up to 144 guests for a plated dinner, 120 with dance floor. Both spaces can also be utilized for Cocktail Receptions.

Available for Meetings, Weddings, Golf Outings, Milestone Celebrations, Memorials and much more, we look forward to your hosting your next event at the Club

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To tour the club and to discuss the details of your event,
Please contact Angelique Litherland at 410-798-5865 x.2312 or email alitherland@golfclubsr.com

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We invite you to visit our website at www.golfclubsr.com to learn more about the Club

Fresh Start Breakfast

Breakfast options include fresh roasted coffee & gourmet blend teas, chilled fruit juices and appropriate accompaniments

LIGHT SIDE

A selection of sliced fresh Fruit with Berries, individual Yogurts, Harvest Granola
7
Add: Bagels & Cream Cheese 2

GRAB & GO

Bacon, Egg & Cheddar Cheese Breakfast Biscuit
Whole Fruit Basket
Individual Yogurts

10

SUNRISE BUFFET
(Minimum of 25 guests)

Selection of Freshly Baked Breakfast Breads and Pastries
Seasonal Sliced Fresh Fruit & Berries
Farm Fresh Scrambled Eggs
Choice of Belgian Waffles or Cinnamon French toast
Maple Bacon & Pork Sausage (Turkey Sausage can be substituted)
Hash Browns

15

SIMPLY BRUNCH
(Minimum of 40 guests)

Scrambled Eggs
Hash Browns
Maple Bacon & Pork Sausage (Turkey Sausage can be substituted)
Seasonal Sliced Fresh Fruit & Berries
Choice of Belgian Waffles, Cinnamon French toast or Buttermilk Pancakes
Steel Cut Oatmeal or Harvest Granola
Freshly Baked Bagels & Scones

Choice of Two:
Blackened Chicken Alfredo
Pan Roast Salmon, Light Lemon-Tarragon Sauce
Smoked Salmon, Capers, Red Onions, Creamy Dill Sauce
Thinly sliced London Broil with Red Wine Jus
Classic Chicken Picatta, Lemon, Capers

Fresh made to order Omelet's (Shrimp, Country Ham, Mushrooms, Peppers, Onions, Cheddar, Jalapenos)

25

A 20% service fee & Maryland State Tax will be added

Plated Lunch

All luncheons are served with your choice of Appetizer or seasonal Dessert selection, Warm rolls and fresh roasted coffee, decaffeinated coffee, gourmet blend teas and iced tea

APPETIZERS (Please select one)

Seasonal Fresh Fruit Salad

Mixed Green Salad with Chef's Vegetables, light Vinaigrette

Roasted Tomato Bisque Soup, Cheddar Crouton

Summer Tomato Gazpacho, Fried Green Tomato

ENTRÉE SALADS

Classic Caesar
Chopped Romaine Hearts, sourdough Croutons & shaved Parmesan, House made dressing

The Greek
Mixed greens, sliced olives, tomatoes, red onions, cucumbers, crumbled feta, Herb Vinaigrette

Farmers Market Salad
Iceberg Lettuce, ripe tomatoes, cucumbers, sweet onions, charred corn, green peppers, Buttermilk Ranch

14

Add: Grilled Chicken to any of the above Salads 17

Nuts & Berries
Baby field greens, berries, goat cheese, candied pecans, Raspberry Walnut vinaigrette

Spinach & Watermelon
Fresh spinach & basil, watermelon, ripe tomatoes, crumbled Feta, White Balsamic Vinaigrette

Annapolitan
Mixed greens, avocado, cucumbers, cilantro, charred corn, tropical salsa, Honey Balsamic

15

Add: Grilled Chicken 18 ◊ Warm Flank Steak 19

Chilled Shrimp 19 ◊ Crab Salad 20

**Same add-on per selection for all*

MAINS

Shrimp River South
Shrimp, roasted peppers, pancetta, sweet onions, Citrus wine sauce over Linguine
17

Penne Rustico
Chicken, harvest vegetables, wild mushrooms, charred corn, pesto cream sauce
16

Chesapeake Platter
Lump Crab Cake, Old Bay Fries
18

Asian London Broil
Marinated & grilled with sweet onions
18

Mediterranean Salmon
North Atlantic Salmon, spinach, feta, dill, Olive oil
17

Bistro Burger
Topped with Tangy Burger Sauce, Old Bay Fries
13

A 20% service fee & Maryland State Tax will be added

Lunch Buffet

Accompanied with fresh roasted coffee & gourmet blend teas, iced tea

SALAD BAR

(Minimum 15 guests required)

Garden mixed green salad with Chef's vegetables

Sliced Fruit salad with fresh Berries
Chicken Salad with golden raisins and pecans
Freshly made Tuna salad with celery, old bay, seasonings
Buttermilk Ranch, Honey Balsamic Dressings
Brioche rolls, sliced breads
Club Chips
Chef made Cookies & Fudgy Brownies

15

Add: Roasted Tomato Bisque Soup, Cheddar Crouton ◊ Summer Tomato Gazpacho, Fried Green Tomato 2

CORNER DELI BUFFET

(Minimum 20 guests required)

Tangy Dutch Cole Slaw
Ranch dressed Pasta Salad with harvest vegetables
Roasted Turkey Breast, Honey Baked Ham, Sliced Roast Beef
Sliced Swiss, Provolone and Cheddar Cheese
Brioche Rolls & Sliced Breads
Lettuce, Ripe Tomatoes, Red Onions and Kosher Pickles
Club Chips
Chef made Cookies & Fudgy Brownies
Freshly Roasted Coffee, Decaffeinated Coffee, Tea and Iced Tea

17

Add: Roasted Tomato Bisque Soup, Cheddar Crouton ◊Summer Tomato Gazpacho, Fried Green Tomato 2

LUNCH ENTREE BUFFET

(Minimum 30 guests required)

Salads - Select two:

Seasonal Garden Greens with Chef's Vegetables, Balsamic Vinaigrette

Fresh Caesar Salad with Garlic Croutons, Shaved Parmesan
Sweet Potato Salad with dried Cranberries & minced Chipotles **or** Traditional Redskin Potato Salad
Ranch dressed spiral Pasta Salad with harvest vegetables

Entrées - Select two or three:

Tilapia Florentine
Sliced Roast Beef Au Jus
Classic Chicken Picatta, Lemon, Capers
Pan Roasted Salmon with Lemon Beurre Blanc
Spinach & Cheese stuffed Tortellini, Marinara, shaved Parmesan
Blackened Chicken Alfredo

22 Two Entrees/ 25 Three Entrees

Included with your Lunch Entrée Buffet:

Appropriate Seasonal Accompaniments, Freshly Baked Rolls and Creamy Butter

A 20% service fee & Maryland State Tax will be added

Plated Dinner Entrees

All dinners are served with a fresh Garden salad or Caesar salad,

Chef's seasonal vegetable & starch, warm rolls and creamy butter, fresh roasted coffee & gourmet blend teas

Lump Crab Cakes
Maryland's finest, secret seasonings, remoulade sauce
36

Blackened Mahi Mahi
Grilled Pineapple relish, fresh mint
29

Shrimp River South
Shrimp, roasted peppers, pancetta, sweet onions, citrus wine sauce over Linguine
32

Chop House New York Strip
12 ounce farm raised New York Strip finished with a Brandy Peppercorn Demi-glace Sauce
34

Mediterranean Salmon
Served over a bed of Spinach, crumbled Feta, roasted peppers, Olive Oil and fresh Dill
28

Penne Rustico
Breast of Chicken, Harvest vegetables, wild mushrooms, charred corn, pesto sauce
(can be made vegetarian-friendly without Chicken)
26

Chicken Chesapeake
Breast of Chicken with Lump Crab, Prosciutto Ham, Roasted Peppers, White Wine Sauce
32

Rockfish (Seasonal)
Simply seasoned over a bed of Cherry Tomatoes, sweet Onion, Pancetta & Charred Corn
34

Prime Rib of Beef
Slow Roasted to perfection, rosemary Au Jus, horseradish cream
36

Land and Sea

8oz Prime Rib Au Jus topped with Chesapeake Crab Imperial 44

London Broil, Red Wine Jus with Grilled Salmon, Lemon-Tarragon Sauce 40

Petite Filet, Bordelaise Sauce with Lump Crab Cake 46

A 20% service fee & Maryland State Tax will be added

Dinner Buffet

(Minimum 30 guests required)

SALADS
(Select two)

Baby field greens with Chefs Vegetables, light Vinaigrette
Classic Caesar Salad with Sourdough Croutons & shaved Parmesan
Spinach Salad with bacon, hardboiled egg, shaved carrot, cherry tomatoes, balsamic vinaigrette

Entrees

(Select two or three)

Chicken Chesapeake with Lump Crab

Tilapia Florentine

Spinach & Ricotta stuffed Tortellini, Marinara, shaved Parmesan

Thinly sliced London Broil, Red Wine Jus

Classic Shrimp Scampi

Pan Roasted Filet of Salmon with Lemon Thyme Buerre Blanc

Blackened Chicken Alfredo with Penne Pasta

Chef Carved, Prime Rib of Beef, Au Jus additional $3.99++ per person, 50.00 carver fee

Chesapeake Bay Crab Cakes, Additional $5.99++ per person

Oven Roasted Redskin Potatoes, Whipped Garlic Potatoes or Rice Blend
Chef's Selection of Seasonal Vegetable
Fresh Rolls and Creamy Butter

32, two entrees

37, three entrees

DESSERT

A display of seasonal selections

Add: 4 per person

A 20% service fee & Maryland State Tax will be added

Stationary Hors D' Oeuvres

(Priced Per Guest)

Cheese Board
Homemade soft Boursin with fresh chives, Imported & Domestic Cheeses, Gourmet Crackers
5

Vegetable Crudités
A bountiful array of Fresh Vegetables with dipping sauces
2

Fruit Display
An array of fresh fruit, berries
4

Traditional Crab Dip
Rich & creamy with lumps of Crab, secret seasonings, Crostini
3

Caprese Platter
Layers of Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Basil, Virgin Olive Oil and Balsamic Reduction
3

Mezze Platter
House made Hummus drizzled with olive oil, Babbaganoush, cubes of Feta, Roasted Peppers and Marinated Artichoke Hearts
Served with Pita Crisps
3

Antipasto Array
Chilled Marinated and Grilled Seasonal Vegetables in Balsamic, Olives, Pepperoni stuffed with Mozzarella
3

Spinach & Artichoke Dip
Warm cream cheese brimming with spinach, artichoke, roasted peppers & onions, Crostini
2

CHILLED SEAFOOD DISPLAYS

Chesapeake Bounty
Fresh local Oysters on the half shell, shrimp cocktail & cocktail crab claws
13

Poached & Smoked
Chilled side of Salmon with capers & lemons, Smoked Trout, pumpernickel toast
8

A 20% service fee & Maryland State Tax will be added

Butlered Hors D' Oeuvres

(PRICED PER DOZEN, MAY BE PRICED PER HOUR/COMBINATIONS UPON REQUEST)

LAND

Rosemary Steak Skewer, Peppercorn Dijon
36
Jerk Chicken Skewers, Cucumber-Cilantro Sauce
27
Seared Duck Breast, Boursin Cheese on Baguette
33
Asian Beef Skewers with Ponzu Dipping Sauce
33
Chicken Satay with a Spicy Peanut Dipping Sauce
30
Kosher Frank in Puff Pastry
27
Tenderloin on Crostini, horseradish cream
40
Truffled deviled egg
24
Lamb Lollipops with Mint
48
Chicken Cilantro Pot stickers
28
Grilled Tandoori Chicken Skewers, Spicy Chutney
27

VEGETARIAN FRIENDLY

Caprese Mozzarella kebobs with fresh basil
33
Cracked Pepper and Balsamic Tomato Bruschetta
21
Fresh celery stuffed with Boursin cheese
21
Brie in phyllo with raspberry or honey-pecan
25
Edamame Pot stickers
22
Gazpacho Spoons
28
Sweet Peppadew stuffed with savory cheese
32

SEA

Chesapeake Crab Stuffed Mushrooms Caps $33
Homemade Mini Crab Cakes with Remoulade $46
Traditional Shrimp Cocktail $42
Sesame Seared Tuna, Wasabi, Crispy Wonton $42
Smoked Salmon & Dill, Pumpernickel Crostini $33
Classic Bacon Wrapped Scallops $36
Crab Maison on Toasted Baguette $33
Hand Shucked Oysters with Mignonette $36
Old Bay Spiced Shrimp Cocktail $46
Mini Cream of Crab Soup Shot $40
Ahi Tuna Poke with Sesame Cucumber Crisp $33

Action Stations

(Priced per guest)

Soup Duets
Mini Roasted Tomato Bisque with Mini Grilled Cheese
Mini 3 bean chili with corn bread
9

Mashed Potato & Mini Twice Baked Bar
Petite glasses of creamy mashed potatoes with toppings, Mini twice baked Potatoes
7

50.00 Attendant fee for Action Stations

A 20% service fee & Maryland State Tax will be added

Buffet Enhancements

(Priced Per Guest)

CARVING STATIONS

Baked Honey Glazed Ham
Honey Dijon & Whole grain mustards, sweet rolls
6

Smoked Breast of Turkey
Cranberry Chutney, spicy mustard sauce,
8
Roast Beef Au Jus
Wild mushroom sauce
10

Carved Roast Prime Rib of Beef,
Rosemary Au Jus, Horseradish Cream
12

Culinary Stations

Italiano
Cheese stuffed Tortellini, Penne Pasta
Alfredo, Marinara & Pesto Sauces
Rustic bread basket
Shaved parmesan & manchego cheeses

8

Southern Shrimp & Grits
Seasoned Shrimp, Andouille sausage, peppers & sweet onions, Cheddar Grits, Tabasco

11

Slider Station
Choice of 2:

Pulled Carolina Pork & Coleslaw, Beef brisket & horseradish cream, Mini BLT's, Ham & Cheddar sliders, Mini Burgers with toppings, Fried Chicken breast on biscuits, Lamb sliders with Tajiki sauce
9

Baked Potato Bar
Bacon, Cheddar Cheese, Green Onions, Bleu Cheese Crumbles, Jalapenos, Butter, Sour Cream
6

A 20% service fee & Maryland State Tax will be added

Beverages

CONSUMPTION BAR

(Charged per drink, based on consumption)

Call Brands 6 ◊ Premium Brands 8 ◊ Top Shelf 10
Imported Beer 5 Domestic Beer 4

By the Bottle, Folonari (Italy) House Wine, 25 per bottle
(Pinot Grigio, Chardonnay, Cabernet, Pinot Noir)

Selection of Soft Drinks and Bottled Water 2

HOSTED BAR

(Charged per person, per hour)

	Call Brands	**Premium Brands**	**Limited Bar**
First Hour	10.75	12.50	9.50
Second Hour	5.50	5.50	5.50
Additional Hour	4.75	4.95	4.25

CASH BAR

(Guests pay for their own drinks, 2 Hour Minimum Required)

Cordials 12 ◊ Top Shelf 10 ◊ Premium Brands 8 ◊ Call Brands 6
Imported Beer 5 Domestic Beer 4
House Wine 5
Soft Drinks and Bottled Water 2

A 150.00 Staffing Fee Applies for First Two Hours, Each Additional hour is 50.00

◊ ***SIGNATURE MARTINIS OR COCKTAILS*** ◊
(Pricing on request)

Bloody Marys, Bellini's, Mimosas, Jungle Rum Punch, Champagne Punch

80/per gallon

Non-alcoholic Citrus Ginger or Fruit Punch

40/per gallon

A 20% service fee and Maryland State Tax will be added