



## *Events at South River*

### *Dinner*

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.

### *Unique Spaces*

The Adirondack Room is a unique space that features Beamed Ceilings, Stone Fireplace and Majestic Chandeliers with seating of up to 120 guests

The Outdoor Pavilion is the perfect setting for Social Gatherings, Tournaments and Weddings with seating of up to 180 guests.

The Upper Lounge is an intimate space that is ideal for smaller cocktail parties, VIP Lounge or Meetings with seating of up to 25 guests and additional Lounge seating.

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

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](mailto:alitherland@golfclubsr.com)

We invite you to visit our website at [www.golfclubsr.com](http://www.golfclubsr.com) to learn more about the Club

*\*A 20% service fee & Maryland State Tax will be added to Food & Beverage*

## *Stationary Hors D' Oeuvres*

Displayed for 1.5 hours

### *Cheese Board*

Imported & Domestic Cheeses, Gourmet Crackers  
+170.00 (serves 25)

### *Vegetable Crudités*

A bountiful array of Fresh Vegetables with Spring Onion Ranch  
+129.00 (serves 25)

### *Fruit Display*

Sliced Cantaloupe, Honeydew, Pineapple, Seasonal Berries  
+118.00 (serves 25)

### *Traditional Crab Dip*

Old Bay Crab Claws, Herb Crostini  
+351.00 (serves 25)

### *Caprese Platter*

Vine Ripe Tomatoes, Fresh Mozzarella Cheese Basil, Virgin Olive Oil, Balsamic Reduction  
Garlic Crostini  
+149.00 (serves 25)

### *Mezze Platter*

House made Hummus drizzled with olive oil Babbaganoush, cubes of Feta, Roasted  
Peppers and Marinated Artichoke Hearts  
Served with Pita Crisps  
+148.00 (serves 25)

### *Antipasto Array*

Chilled Marinated and Grilled Vegetables, Aged Balsamic, Olives, Prosciutto Stuffed Buffalo  
Mozzarella, Herb Toasted Pita  
+153.00 (serves 25)

### *Spinach & Artichoke Dip*

Crisp Baguette, Crispy Onion Petals  
+135.00(serves 25)

### *Chesapeake Bounty*

Blue Point Oysters on the half shell, jumbo Shrimp Cocktail & Cocktail Crab Claws  
+427.00(serves 25)

## *Passed Hors D' Oeuvres*

(Maximum total of 5 selections may be chosen from cold and hot menu)

	<b>Per Dozen</b>
Gazpacho Shooters with Lemon Balm Crème Fraiche	36
Sherry Roasted Vegetables in Phyllo Cup, Goat Cheese Mousse, Aged Balsamic	38
Tomato Bruschetta with Buffalo Mozzarella Cracked Pepper, Aged Balsamic	25
Antipasto Skewer Mozzarella, Kalamata, Sundried Tomatoes, Salami	46
Sweet Peppadew Stuffed with Boursin Cheese	26
Mushroom Leek Crescents with Roquefort Fondue, Peppered Sherry Wildflower Honey	46
Fried Edamame Pot stickers	40
Sesame Seared Tuna, Wasabi Avocado Mousse, Daikon Radish Salad Crispy Wonton	48
Ahi Tuna Poke with Sesame Cucumber Crisp	42

### **Chesapeake Collection**

	<b>Per Dozen</b>
Chesapeake Crab Stuffed Mushrooms Caps	60
Mini Crab Cakes with Remoulade	68
Bacon Wrapped Scallops	47
Old Bay Spiced Shrimp Cocktail	28
Crispy Shrimp Wraps, Honey Sriracha	31
Cream of Crab Soup Shot	58

## *Passed Hors D' Oeuvres*

(Maximum total of 5 selections may be chosen from cold and hot menu)

	<b>Per Dozen</b>
Asian Chicken Satay, Spicy Peanut Dipping Sauce	48
Chicken Lemongrass Pot Sticker, Soy Lemongrass Sauce	45
Miniature Chicken Cordon Bleu, Green Peppercorn Sauce	37
Jerk Styled Chicken Skewer, Jerk Sauce, Mango Cucumber Relish	49
Old Bay Chicken Bites, Spring Onion Ranch and Barbeque Sauce	26
Sante Fe Chicken Crisp, Pepper Jack Spring Onion Fondue	28
Beef Brisket Slider Horseradish Cream, B&B Pickle, Silver Dollar Roll	41
Miniature Pretzel Wrapped Beef Frank	27
Asian Beef Skewer with Ponzu Dipping Sauce	50
Philly Cheesesteak Spring Roll, Red Chili Mostarda	26
Miniature Beef Wellington Red Wine Sauce	30
Feta Crusted Lamb Lollipop, Dijon Pesto Rub, Pomegranate Molasses Glaze	60

## *Plated Dinner Events*

Minimum 45 People

Please add \$150 per additional Choice - Maximum three (3) choices allowed.

Guaranteed attendance and selections must be finalized before 72 hours of Event date.

A 10% charge will be accessed to total amount of food for all guarantees finalized within the 72 hour timeline.

All dinners are served with a Signature Field Green Salad or Caesar salad,  
Bread, Coffee and Tea Service

### *Jumbo Lump Crab Cakes*

Lemon Beurre Blanc, Market Vegetables  
Yukon Mashed Potatoes  
47 / Gluten Free 49

### *Shrimp and Crabmeat Imperial*

White Vermouth Sauce, Market Vegetables  
Duchess Potatoes  
41

### *Mediterranean Salmon*

Baby Spinach, Potatoes, Roasted Peppers  
Olive Oil, Crumbled Feta, Dill  
27

### *Seared Sea Bass*

Smoked Mussel Cream, Skillet Potato  
Brandade Hazelnut Haricot Verts  
Divina Tomatoes, Fennel Conserve  
52

### *Filet Mignon*

Bordelaise Sauce, Black Garlic, Thyme  
Market Vegetables  
Fingerling Potatoes or Yukon Mashed  
48

### *Berkshire Pork Loin*

Whiskey Peppercorn Sauce, Shopeg Corn  
Spoonbread, Market Vegetables  
42

### *Creekstone Farms Short Ribs*

Syrah Braised, Parsnip Mash, Root  
Vegetables Crispy Onions  
38

### *Chicken Chesapeake Supreme*

White Wine Sauce, Lump Crab, Prosciutto  
Roasted Peppers  
Yukon Gold Potatoes, Market Vegetables  
39

### *Syrah Braised Veal Osso Buco*

Served Boneless, Roasted Cipollini Onions, Creamy Risotto  
Asparagus, Lemon Gremolata  
47

## *Plated Dinner Events*

All dinners are served with a Signature Field Green Salad or Caesar salad,  
Bread, Coffee and Tea Service

### *Plated Duo*

*Filet Mignon and Jumbo Lump Crab Cake*

Red Wine Sauce, Lemon Beurre Blanc

Garlic Potatoes, Haricot Verts, Morel Corn Relish, Blistered Tomatoes

49

*Filet Mignon and Lemon Thyme Garlic Shrimp*

Blackberry Demi-Glace, Petite Zucchini, Squash, Asparagus Tips, Truffled Risotto

48

*Creekstone Farms Short Ribs & Sea Bass*

Syrah Braised Short Rib & Sea Bass, Lemon Beurre Blanc, Market Vegetables

Yukon Mashed Potatoes

44

### **Vegetarian Entrée Selections**

(Priced as lowest priced Entrée Selection)

*Cauliflower and Eggplant Korma*

Green Beans, Sundried Tomatoes, Basmati Rice

Garlic Flatbread

*Porcini Risotto Cakes*

Wildflower Roasted Shallot Broth, Roasted Seasonal Vegetables

*Potato Cauliflower Pave*

Vaudouvan Curry Yogurt, Zucchini, Squash, Haricot Verts,

Smoked Chickpea Tomato Relish

## *Plated Desserts*

Warm Seasonal Berry Crisp	Sweet Mascarpone Chantilly	12
Chocolate Smith Island Cake	Baileys Hazelnut Anglaise	12
Crème Brulee with Seasonal Berries		11
Apple Pie Ala Mode	Caramel Sauce, Whipped Cream	10
Flourless Chocolate Cake	Raspberry Sauce	10
Raspberry Swirl Cheesecake	Raspberry Coulis	10
Warm Chocolate Lava Cake	Fresh Bay leaf Anglaise	11
Seasonal Cheesecake		9

## *South River Dinner Buffet*

(Minimum 40 guests required)

45.00

Includes Artisanal Dinner Rolls, Coffee and Tea Service  
Chef's Selection of Seasonal Vegetable and Starch Included as applicable

### **SALADS**

*(Select One)*

#### *Baby Field Greens*

Balsamic Vinaigrette, Cucumbers, Carrots  
Red Onions, Tomatoes, Herb Croutons

#### *Classic Caesar Salad*

White Anchovies, Garlic Croutons  
and Parmesan cheese

#### *Baby Iceberg Wedge Platter +2*

Blue Cheese Dressing, Peppered Bacon  
Divina Tomatoes Watercress, Maytag Blue  
Cheese Crumbles, Cotton Onions

#### *Baby Spinach Salad*

with Maple Gorgonzola Vinaigrette  
Tomatoes, Cucumbers Red Onions, Sliced  
Boiled Eggs, Crisp Pancetta, Candied Pecans

### ***Mini Martini Glass- Event Accents +4***

Shrimp & Toasted Tri Color Orzo Salad  
with Harissa Vegetables and Feta Cheese

Vegan Brussel Sprout Salad  
Blackberries, Red Onions, Apples and Cider Vinaigrette

Haricot Vert and Smoked Mozzarella Salad  
with Tomatoes, Red Onions, Red Wine Vinaigrette, Walnuts

### ***Soup Additions***

Butternut Squash Soup

+3

Cream of Crab Soup

+5

Tomato Bisque with Cheddar Crouton

+3

Maryland Crab Soup

+4

Chilled Gazpacho

+3



## South River Dinner Buffet Entrees

(Select 1 Meat or Poultry)

### *Chicken Chesapeake*

White Wine Sauce and Herb Fingerling  
Potatoes

### *Lancaster Chicken Breast*

Creamy Roasted Red Pepper Sauce, White  
Truffle Scented Risotto

### *Leg of Lamb with Pomegranate Molasses*

Butternut Squash, Skillet Asparagus, Wild  
Rice

### *Top Sirloin Steak*

Black Garlic Truffle Sauce  
Country Sweet Potato Mash

### *Sirloin Beef Tips*

Red Wine Sauce, Toasted Barley-Mushroom  
Pilaf

### *Porter Braised Beef Short Ribs*

Roasted Cipollini Onions, Creamy Polenta,  
Divina Tomatoes

### *Berkshire Pork Loin*

Whisky Peppercorn Sauce, Southern Spoon  
Bread, Braised Greens

### *Certified Angus Prime Rib – all Natural*

Au Jus, Horseradish Cream  
+6 per person (includes carver)

## Signature Seafood Selections

(Select 1 Seafood)

### *Classic Shrimp Scampi*

Garlic Butter, Steamed Rice

### *Alaskan Salmon Fillet*

Citrus Beurre Blanc, Wild Rice

### *Feta Crusted Salmon*

Lemon Basil Sauce, Butternut Squash,  
Eggplant, Red Onions, Peppers, Zucchini,  
Roasted Yellow Potatoes

### *Potato Crusted Codfish*

Lemon Caper Butter, Grilled Asparagus

### *Rockfish Fillet*

White Wine Sauce and Andouille Hash

### *Shrimp and Grits*

Creole Lobster Cream, Braised Greens

### *Macadamia Crusted Mahi Mahi*

Red Curry Sauce, Stir Fried Vegetables,  
Jasmine Rice

### *Sole Fillet and Lump Crab Imperial*

White Wine Cream Sauce  
Additional \$5++ per person

### *Chesapeake Bay Crab Cakes*

Lemon Butter Sauce, Sautéed Spinach  
Fingerling Potatoes  
Additional \$9++ per person

## *Dinner Buffet - Dessert Additions*

*Seasonal Bistro Dessert Inspiration*

11.00 per person

*Trinity Dessert Selections*

*3 Choices of the Following:*

Smith Island Cake, Flourless Chocolate Cake, German Chocolate Cake, Strawberry Romanoff Cake  
Baileys Irish Cream Cake, Oreo Cookie Cheesecake, White Chocolate Raspberry Cheesecake,  
Tiramisu, Dutch Apple Pie, Key Lime Pie, Seasonal Pie Selection

13.00 Per Person

*Assorted Miniature French Dessert Display*

Key Lime Tarts, Cream Puffs, Chocolate Éclairs, Mocha Squares, Lemon Diamonds, Fruit Tarts

12.00 Per Person

*Signature Market Styled Mini Display; Served in miniature glass*  
(3 Selection Maximum)

Miniature Martini Hazelnut Mousse with Dark Chocolate

Miniature Passion Fruit Mousse with Coconut

Miniature Crème Brulee; Chocolate, Vanilla Bean and Popcorn

Miniature Salted Caramel Macaroon with White Chocolate Bavarian

Miniature Seasonal Trifle with Sherry Cream Anglaise

Gram Cracker Vanilla Pudding with Seasonal Berries

Glassed Miniature Key Lime Pie, Oreo Crumb

15.00 Per Person

## *Build Your Own Stations Occasion*

Includes Artisanal Dinner Rolls, Coffee and Tea Service

Final Pricing is based on completed selections  
(Minimum **50** guests required)

### **SALADS**

#### *Baby Field Greens*

Balsamic Vinaigrette, Cucumbers, Carrots  
Red Onions, Tomatoes, Herb Croutons

#### *Classic Caesar Salad*

White Anchovies, Garlic Croutons  
and Parmesan cheese

#### *Baby Iceberg Wedge Platter*

Blue Cheese Dressing, Peppered Bacon  
Divina Tomatoes Watercress, Maytag Blue  
Cheese Crumbles, Cotton Onions

#### *Baby Spinach Salad*

with Maple Gorgonzola Vinaigrette  
Tomatoes, Cucumbers Red Onions, Sliced  
Boiled Eggs, Crisp Pancetta, Candied Pecans

### ***Mini Martini Glass- Event Accents***

Shrimp & Toasted Tri Color Orzo Salad  
with Harissa Vegetables and Feta Cheese

Vegan Brussel Sprout Salad  
Blackberries, Red Onions, Apples and Cider Vinaigrette

Haricot Vert and Smoked Mozzarella Salad  
with Tomatoes, Red Onions, Red Wine Vinaigrette, Walnuts

### ***Soups***

Chilled Gazpacho  
Tomato Bisque  
Chilled Champagne Melon Soup  
Minestrone  
White Bean Soup with Pancetta

Curried Zucchini Soup  
Butternut Squash Soup  
Chicken Noodle Soup  
Cream of Crab Soup  
Maryland Crab Soup

## *Rustic Style Skillet Food Displays*

### *Medallions of Beef Tenderloin*

Blistered Red Pepper Sauce, Crispy Portobello Mushrooms, Jasmine Rice Pilaf

### *Top Sirloin Steak Medallions*

Mushroom Demi-Glace, Grilled Asparagus, Crispy Onion Rings

### *Sliced Flank Steak*

Blackberry Peppercorn Sauce, Barley Mushroom Risotto, Roasted vegetables

### *Berkshire Porkloin*

Brandied Peppercorn Sauce, Skillet Vegetable Escalivada

### *Chicken Coq Au Vin*

Mushrooms, Tomatoes, Applewood Bacon, Red Pearl Onions, Chopped Parsley  
Red Bliss Potatoes

### *Chicken Breast Roulade*

Ricotta, Sundried Cherries, Pinenuts, Basil Chardonnay Sauce, Creamy Risotto

### *Baked Ziti*

Roasted Tomato Olive Sauce, Ground Angus Beef, Italian Sausage, Shaved Parmesan  
Garlic Bread

### *Seafood Paella*

Bronzino, Shrimp, Mussels, Roasted Tomato Sauce, Saffron Rice, Reggiano Cheese

### *Shrimp and Crab Vermicelli Tort*

White Wine Parmesan Sauce, Divina Tomatoes, Asparagus, Lemon Oil

### *Charmoula Salmon*

Tomato Olive Sauce, Baby Carrots, Fingerling Potatoes, Lemon Pesto

### *Quinoa Cakes*

Harissa Roasted Vegetables with Lemon Tahini Yogurt, Herb Flat Bread

## *Carving Stations - Additions*

Minimum of 50 people required

*Honey Glazed Ham*

Honey Dijon & Whole Grain Mustards

*Turkey Breast*

Cranberry Chutney, Spicy Mustard Sauce

*Prime Rib of Beef*

Black Garlic Jus, Horseradish Cream

*Roasted Black Angus Top Round of Beef*

Wild mushroom sauce

*Herb Crusted Beef Tenderloin*

Red Wine Demi-glace

*Alaskan Salmon Au Poivre*

Citrus Glaze, Leek Ragout, Purple Potatoes

## *Vegetables and Starch*

*Sesame Asparagus and Eggplant*

*Honey Glazed Baby Carrots*

*Broccoli and Toasted Almonds*

*Butternut Squash and Brussel Sprouts, Haricot verts*

*Creamy Potato Risotto with Parmesan*

*Garlic Mashed Potatoes*

*Red Bliss Potatoes*

*Jasmine Joloff Rice*

# *Beverages*

## **CONSUMPTION BAR**

**(Charged per drink, based on consumption)**

Call Brands 8 ◊ Premium Brands 10 ◊ Top Shelf 11-16  
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)**

	<b>Call Brands</b>	<b>Premium Brands</b>	<b>Limited Bar</b>
First Hour	12.75	15.50	9.50
Second Hour	7.50	8.50	6.50
Additional Hour	6.75	7.95	5.25

## **CASH BAR**

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

Cordials 14-17 ◊ Top Shelf 11-13 ◊ Premium Brands 10 ◊ Call Brands 8  
Imported Beer 5 Domestic Beer 4  
House Wine 6  
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**

**85/per gallon**

**Non-alcoholic Citrus Ginger or Fruit Punch**

**45/per gallon**