

SRYC BANQUET/EVENT MENU

Chef James, chefjames@singingryc.com

228-769-1876 sryc@singingryc.com

Appetizers

GROUP A

Cheese Display, Spiced Pecans, Seasonal Berries
Crispy Fried Green Beans, Horseradish Cream Dipping
Sauce

Hot Queso Dip, Tortillas

Hot Spinach & Artichoke Dip, Tortilla Chips

SRYC Smoked Fish Dip, Grilled Flatbread

Beer Battered Mushrooms, BBQ Ranch Artisan

Crispy Asian Spring Rolls, Garlic Soy Dipping
Sauce

Grilled Chicken Quesadillas

GROUP B

Peach BBQ Pulled Pork Sliders

Mini Cuban Sandwiches, Mojo Sauce

Crawfish Poppers, Creole Remoulade

Hot Creole Shrimp & Artichoke Dip, Tortilla Chips

SRYC Crispy Chicken Wings, Buffalo and Thai Chili
Sauces, Blue Cheese and Ranch, Celery

Grilled Conecuh Sausage Bites, Grain Mustard Aioli

Salads

Garden Salad, Local Lettuces, Cherry Tomatoes,
Cucumbers, Mushrooms, Herbed Croutons, 2
Dressings

Classic Caesar Salad, Crisp Romaine, Shaved Parmesan
Herbed Croutons

Spinach Salad, Smoked Bacon, Mushrooms, Eggs,
Cherry Tomatoes, Balsamic Vinaigrette

Marinated Pasta Salad, Olives, Artichokes, Tomatoes,
Sweet Onions, Fresh Herbs

Dinner Entrees

GROUP D

SRYC Seafood Gumbo, Fluffy White Rice

Pasta Alfredo

Breast of Chicken Française, Marsala Mushroom
Cream

Smoked Bacon Wrapped Roasted Breast of Chicken

Grilled Pork Loin

GROUP E

Blackened Red Fish

Bang Bang Shrimp

Creole Shrimp n' Grits

Rosemary Garlic Grilled Flank Steak, Red Wine

Mushroom Sauce

Ribeye

Sides/Soups

Sautéed Veggies

Sautéed Green Beans & Mushrooms

Wild Rice Pilaf

Saffron Rice Pilaf

Mashed Red Skinned Potatoes

Sweet Potato Puree

MacNCheese

Taco Soup

Loaded Potato Soup

Broccoli Cheddar

Beef Vegetable

Crab and Corn Bisque

Stations

Mashed Potato or Grits Bar

\$7.95pp

Whipped baby red mashed potatoes or grits (choose one) served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, broccoli florets, jalapeno peppers, black olives, chives

Add chicken (\$2.00pp)

Add Shrimp (\$4.00pp)

Taco Bar

\$11 pp (1 meat)

\$13 pp (2 meats)

Choice of seasoned ground beef or shredded southwest chicken in your choice of soft or hard tortilla shells with lettuce, tomato, cheddar cheese, sour cream, jalapenos, black olives and salsa

Add Spanish Rice for \$1 pp

Desserts

Assorted Mini Cheesecake Bites
Mini Cream Puffs & Brownie Bites
Chocolate Covered Seasonal Fruits
James' Banana Puddin'

All pricing includes Water, Iced Tea & Coffee

Final guarantee for number of guests is required 72 hours prior to day of event along with a 25% non-refundable deposit paid by credit card or check. Deposits cannot be charged to member accounts. Remainder is due on day of event. Remainder can be charged to member account or paid by credit card.

Lunch Options (15 people min)

\$12.95 Plated

Balsamic Marinated Grilled Breast of Chicken
Roasted Garlic Mashed Potatoes
Sautéed Green Beans & Mushrooms
Assorted Rolls & Butter

\$12.95 Buffet Style

\$14.95 Plated

Fall Greens Crispy Chicken Salad - Kale, Spinach, Cucumbers, Dried Cranberries, Red Bell Peppers, Spiced Pecans, Creamy Scallion Parmesan Dressing
Cup of Soup
Petite Rosemary Chicken Salad Croissants
Grilled Ham & Swiss Panini's with Dijonaise

\$13.95 Buffet Style

\$15.95 Plated

Mixed Green Salad, Cucumbers, Carrots, Tomatoes, Herbed Croutons, Ranch and Italian Dressings
Marinated Pasta Salad
Seared Breast of Chicken, Light Tomato Sauce (served on the side)
Sautéed Zucchini
Red Skinned Mashed Potatoes
Assorted Rolls & Butter

\$13.95 Buffet Style

\$15.95 Plated

Mixed Green Salad, Cucumbers, Carrots, Tomatoes, Herbed Croutons, Ranch and Italian Dressings
Seasonal Fruit Salad
Grilled Chicken, Herbed White Wine Sauce (served on the side)
Glazed Carrots
Garlic Roasted New Potatoes
Assorted Rolls & Butter

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Building Rental Fees

(plus tax):

Per 4 hour block

Monday – Thursday

10am to 4pm

Members - \$100

Non-Members - \$175

Monday – Thursday

4pm – 9pm

Members - \$200

Non-Members - \$275

Friday

10am – 4pm

Members - \$150

Non-Members - \$225

Saturday/Sunday

10am – 9pm

Members - \$200

Non-Members - \$275

Other Rental Fees

(plus tax):

Per 2 hour block

Under the club rental

Members - \$75

Non-Members - \$150

Pool Party Rental

Members ONLY

\$50

Pricing (20 people min, 100 max)

20% Gratuity added to all Banquet/Catering Events

Heavy Hors D'Oeuvres Buffet

\$13.95pp plus tax

Choose 3 Appetizers from Group A and 2 Appetizers from Group B

Light Dinner Buffet

\$15.95pp plus tax

Choose 1 Salad, 2 Appetizers from A or B, 2 Sides, 1 Entree from D or E, 1 Dessert

Heavy Dinner Buffet

\$22.95pp plus tax

Choose 1 Salad, 3 Appetizers from A or B, 3 Sides, 1 Entrée from D and 1 Entrée from E, 2 Desserts

Add additional:

Salad/Side (\$2.00pp)

Appetizers A (\$2.00pp)

Appetizers B (\$3.00pp)

Entrées D(\$4.00pp)

Entrées E(\$5.00pp)

Dessert (\$2.00pp)

Seated Dinners (15 people min, 60 max)

Any of our delicious menu items can also be created for a seated dinner. Ask about pricing. Plated dinner pricing starts at \$19.95 per person.

The Dining Room tables will be topped with white table cloths, the buffet table beverage station etc., will be topped with white table cloths. You are welcome to come in anytime the day of the event to decorate. Decorations should not leave any permanent marks or damage to walls, floors, or ceiling.

You are welcome to bring in a cake or dessert from an outside vendor. If it is a cake we will cut and serve for you when the time comes.

We have a number of options for the bar package. If you are planning on a hosted bar you can have Beer & Wine only, or a Full Bar with options limited to well and mid-tier spirits and wines, or any number of combinations. You have the ability to set the tab limit and we will keep you updated during the event so you can decide to increase or end the open bar. Guests who would like something not offered on the hosted bar are welcome to purchase and pay with a debit or credit card, SRYC does not accept cash as a form of payment.