



Saginaw Bay Yacht Club

"Commitment Beyond Service"

2018 Banquet Menus

The following pages are a list of items to help you in the planning of your Banquet Menu. If you have a personal preference that is not listed please let us know. If possible, we will be happy to accommodate.

Thank you for considering having your event at the Saginaw Bay Yacht Club! Our professional staff stands ready to assist you in every aspect of event planning. Our mission statement:

“The staff of the Saginaw Bay Yacht Club will honor a ‘Commitment beyond Service’ by consistently meeting or exceeding the expectations of our members and guests through; accommodating, pleasant, service-orientated attitudes; quality preparation of quality goods; high standards of facilities housekeeping and maintenance.”

1. Because SBYC is a Private Club, we have an obligation to our regular membership to provide normal bar and dinner service to them during your event. As we have several rooms available for dining and Banquet events, we are still able to provide this service, as well as catering to your specific needs. Our Lounge area cannot be reserved for private functions during regular bar hours. During the month of December this restriction is suspended, as the entire month is devoted specifically to Holiday events.
2. The Club will not accept bookings of less than 30 guests during those times normally closed. Should you book an event during a “closed” period, you will be charged the minimum of 30 attendees.
3. No outside alcohol is permitted on Club grounds.
4. House linen is included in the pricing. Should you desire “special order” linen, the additional cost will be included in the billing.
5. All billing is to be settled at the conclusion of the event. In some cases a deposit may be required. Payment may be made by credit card, check, cash, or billed directly to a member account.
6. All menu pricing is subject to 6% State Sales Tax and 20% Service charge
7. Guarantees. A final guarantee count of guests attending is required 72 hours prior to the event. This guaranteed number will be utilized for staffing, room set up, food ordering and preparation. Your billing will reflect this number. In the event more guests than anticipated are in attendance, your billing will include these additional guests.



BREAKFAST BUFFET OPTIONS

Continental Breakfast

\$7.95 per person

Includes 2 juices of your choice, coffee, tea, assorted breakfast pastries, bagels with cream cheese and sliced fresh fruit

Customized Breakfast Buffet

Includes continental items and 2 juices of your choice, coffee and tea

3 Entrée selections \$13.95

Scrambled Eggs

Western Scramble

Baked Quiche (your choice of filling)

Pancakes/Syrup

French Toast/Syrup (add fruit topping for .75)

Bacon

Sausage (links or patties)

Breakfast Potatoes (hash browns or home fries)

Biscuits and Sausage Gravy



LUNCHEON SELECTIONS

Homemade Soups

\$3.00 per cup of soup \$3.50 per cup of Clam Chowder

Plated Chilled Luncheons

All lunch entrees are served with rolls and butter, coffee, tea and fountain soda pop

Fresh Fruit Plate – A scoop of our fresh chicken or tuna surrounded by fresh seasonal fruit on a bed of fresh greens. Accompanied by a fresh fruit dip. \$10.95

Chicken Caesar Salad – Grilled chicken breast strips on a bed of fresh romaine lettuce, croutons and Parmesan cheese lightly tossed in Caesar dressing. \$12.95

Chef Salad – Tossed garden greens with ham, turkey, cheese, egg, tomatoes and green peppers. Served with choice of dressings on the table. \$12.95

Chicken or Tuna Salad Croissant – A large fluffy croissant filled with your choice of our fresh chicken or tuna salad and surrounded by fresh seasonal fruits and vegetables. \$10.95

SBYC Sandwich Wrap – Your choice of chicken, chicken Caesar, club, ham, turkey, roast beef and cheese and wrapped in a flour tortilla. Served with fresh vegetables and ranch. \$10.95

Buffet Luncheon Option

(minimum 30 people)

Includes rolls, butter, coffee, tea and fountain pop

Soup, Salad and Sandwich – Includes soup du jour and salad station with assorted toppings, fresh homemade specialty salads, meat and cheese sandwich board with accompaniments, condiments and homemade brownies/cookies \$15.95/person



DINNER SELECTIONS

Plated Dinners

All dinner entrees are served with rolls, butter, tossed salad with your choice of dressing, your choice of baked potato, rice pilaf, garlic mashed potato and Chef's selection of vegetable, coffee, tea or fountain soda pop. Choose up to 3 selections for your event

Blackened or Pan Seared Salmon – Fresh salmon prepared to your request and served with lemon dill butter sauce. \$22.95

Broiled Whitefish – Fresh Lake Superior whitefish baked with a white wine butter sauce. \$22.95

Shrimp Scampi Fettuccini – Sautéed shrimp tossed in a garlic butter sauce. \$24.95

NY Strip Steak – A twelve ounce center cut lightly seasoned and grilled to perfection. \$24.95

Sirloin Steak – An eight ounce sirloin lightly seasoned and grilled to perfection. \$22.95

Filet Mignon Steak – In house cut filet lightly seasoned and served with a merlot reduction.

Eight ounce - \$34.95 Six ounce - \$30.95

Prime Rib – A juicy ten ounce slice of prime rib slow roasted in our special seasonings. Served with house made au jus. \$25.95

Slow Roasted Pork Tenderloin – Marinated and served with a peppercorn demi-glaze. \$20.95

Chicken Parmesan – Coated with Italian bread crumbs, baked with marinara sauce and topped with melted provolone and mozzarella cheese. \$18.95

Chicken Piccata – A fresh chicken breast, egg washed, dusted in flour and sautéed with garlic, white wine and capers. \$19.95

Fettuccini Alfredo – Tossed in a parmesan alfredo sauce. \$17.95

Buffet Style Dinners

(minimum 25 people)

Served with a full salad station, rolls, butter, your choice of starch/vegetable, coffee/tea and fountain soda pop

Carving Station

Roasted Pork Loin with Gravy	Add \$3.50 per person
Oven Roasted Turkey Breast with Gravy	Add \$3.50 per person
Slow Roasted Prime Rib with Au Jus	Add \$5.95 per person
Honey Baked Ham with Dijon Sauce	Add \$3.50 per person

Entrée Selections

2 Entrée \$24.95 3 Entrée \$26.95

Beef Tips and Noodles	Sliced Baked Ham
Swiss Steak	Baked Cod
Baked or BBQ Chicken	Broiled Whitefish
Chicken Alfredo	Salmon
Chicken Cordon Bleu	Penne Pasta w/a Wild
Chicken Marsala	Mushroom Sauce
Chicken Parmesan	

Potato and Vegetable Selections

Cheddar Mashed Potatoes	Green Peas & Mushrooms
Garlic Mashed Potatoes	Broccoli & Cauliflower
Herb Roasted Redskins	Cauliflower Au Gratin
Baked Potatoes	Green Bean Almandine
Rice Pilaf	Baby Carrots
Sautéed Zucchini & Yellow Squash	Sweet Corn
California Blend Vegetables	

Cold Hors d'oeuvre Selections

(MINIMUM 30 PEOPLE)

- Herb Cream Cheese Stuffed Red Potato's with Caviar \$8.00 per dozen
- Side of Smoked Salmon Display (serves 30 people) – \$125.00
- Deli Meat Platter (serves 30 people)-- \$80.00
- Cheese Display/Crackers (serves 30 people) – \$65.00
- Vegetable Display with Dip (serves 30 people) – \$55.00
- Fruit Display (serves 30 people) – \$75.00
- Deviled Eggs – \$7.00 per dozen
- Assorted Mini Sandwich's - \$15.00 per dozen
- Ham Roll Ups – \$8.00 per dozen
- Pate (Chicken, Smoked Salmon or Smoked Whitefish – serves 30 people) – \$65.00

Hot Hors d'oeuvre Selections

(MINIMUM 30 PEOPLE – BY THE DOZEN)

- Scallops wrapped in Bacon – \$30.00
- Egg Rolls (pork or vegetable) – \$18.00
- Swedish Meatballs – \$10.00
- Crab Rangoon – \$24.00
- Mini Chicken Quesadillas – \$15.00
- Shrimp or Sausage Stuffed Mushrooms – \$25.00
- Chicken Wings – \$16.00
- Chicken Tenders – \$16.00
- Mini Crab Cakes – \$28.00
- Assorted Mini Pizzas (cut into quarters)– \$12.00
- Chicken or Beef Vegetable Kabobs – \$31.00
- Escargot in Mushroom Caps – \$29.00
- Mini Beef Wellingtons-- \$36.00

Slider Station with Rolls and condiments

- Choose two of the following:
- Grilled chicken, prime rib, house made pulled pork or house made sausage and peppers
- \$6.95 per person



CUSTOMIZED “BRUNCH” BUFFET

\$25.95/person

Breakfast Items (Select 2)

Scrambled Eggs
Baked Quiche
Pancakes
French Toast
Bacon or Sausage

Luncheon Items (Select 2)

Beef Tips & Noodles
Baked or BBQ Chicken
Chicken Parmesan or Alfredo
Baked Cod
Baked Ham

Starch Vegetable Items (Select 2)

Breakfast Potatoes	California Blend Vegetables
Garlic Mashed Potatoes	Steamed Broccoli
Rice Pilaf	Green Beans Almandine

Brunch Buffets include sliced fresh fruit tray, assorted breakfast pastries, orange and cranberry juices, fountain soda, coffee and tea