Regent Park Golf Club

& Conference Center

Golf Tournaments & Outings

Grillroom & Bar w/Patio Dining

Corporate Meetings Space Private Parties

Weddings & Wedding Ceremonies

Full Service Banquet Facility& Catering

Banquet & Catering

MENU

Regent Park Banquet and Buffet Menu

Breakfast

Continental Breakfast $8

(Minimum of Ten Guests)
All served with Chilled Orange Juice and Fresh Brewed Coffee

Assorted Danish, Muffins and Breakfast pastries
Toast, Bagels and English Muffins served with butter, cream cheese and fruit preserves
Cereal, Oatmeal and Fresh Fruit Platter

Hot Breakfast Buffet $11

(Minimum of Ten Guests)

Chilled Orange Juice and Fresh Brewed Coffee
Country Scrambled Eggs
Breakfast Potatoes or Homemade Grits
Pecan French Toast with Warm Maple Syrup or Pancakes w/Fresh Fruit
Your Choice of Sausage patties or Bacon

Breakfast Sides

Assorted Fruit Yougart
Homemade Grits
Fresh Bisquits
Assorted Boxed Cereal

Breakfast Extras

Omelet Station $4 per person
Smoked Salmon $5 per person
Fruit Display $3 per person

Regent Park Banquet and Buffet Menu

Lunch

Soup and Sandwich Buffet $12.5

Choice of Two Homemade Soups:

Broccoli Cheddar
Spanish Red Bean
Chicken and Sausage Gumbo
Tomato Basil
Down Home Chicken Noodle
Lion stout and Potato

Choice of Two Salads:

Seasonal Greens with Choice of Dressing
Mini Wedges with Blue Cheeses Dressing or Ranch)
In House Caesar Salad
Italian Pasta Salad
Regent Parks Chicken Salad
Home style Potato Salad

Choice of Two Sandwiches:

Turkey and Cheddar
Ham and Swiss
Roast Beef and Provolone
Chicken Salad
Veggie Wrap

Lunch

Deli Buffet $12

Today's Fresh Soup
Home-style Potato or Pasta Salad
A selection of Rye, White and Wheat Country Bread
Turkey, Ham, Corned Beef, Roast Beef ,
Lettuce, Tomato, Onion, Mayonnaise, Mustard
Fresh Baked Cookies

Country Lunch Buffet $14

In house Fried Chicken
Carolina Pulled Pork BBQ
Down Home Mac and Cheese
Cole Slaw
Black eyed Pea Succotash
Fresh Baked Apple Tart or Key Lime Tart

Red White and Blue $12

Grilled Hamburgers, Hot Dogs and BBQ Chicken
Lettuce, tomato, Onion and all the Fixings
Cole Slaw
Tossed Salad with Home Made Dressings
Assorted Potato Chips
Fresh Baked Cookies

Lunch Extras

- Fresh Fruit Display $3.5 per person
- Fresh Vegetable Crudités' $3.5 per Person
- Antipasto Display $5 per person
- Cheese Display $4.5 per person

Please add SC sales tax and 18% gratuity to all menu items.

REGENT PARK
GOLF CLUB

Banquet and Buffet Menu

Dinner

Cold Hors D'Oeuvres

(Price Listed for Fifty Pieces)

Tomato and Mozzarella Bruschetta $50

Chilled Yellow fin Tuna with Sweet Soy, Wasabi and Won Ton Chips $100

A Trio of Hummus, Pimiento Cheese, and Scar Dalia with Pita Chips $70

Assorted Chef's Canapés $75

Mini Rueben's $70

Hot Hors D"Oeuvres

(Price Listed Per Fifty Pieces)

Spicy Chicken Wings with Blue Cheeses Dressing $40

Chicken Sate with Peanut Sauce $65

Crab Stuffed Mushrooms $85

Smoked Chicken Quesadillas $70

Crispy Crab Fritters with She- Crab Sauce $100

Steamed Pot Stickers with Tai Chili $60

Shrimp and Andouille Skewers $75

Vegetable Spring Rolls with Sweet Soy $50

Fried Artichokes with Horseradish Cream $65

Raw Bar

(Market Price)

Oysters on the Half Shell

Jumbo, lump Crab Martinis

Chilled Shrimp Cocktail

Littleneck Clams on the Half Shell

REGENT PARK
GOLF CLUB

Banquet and Buffet Menu
Dinner

The Tuscany Buffet $21

Italian Wedding Soup
Classic Caesar Salad
Fresh Garlic Bread
Antipasto Display
Chicken Penne Alfredo
Spaghetti and Meatballs
Creamy Polenta
Chicken Cacciatore
A Ratatouille of Egg Plant, Squash and Tomatoes
Italian Dessert Display

The Fiesta Fajita Buffet $16

Ice burg Salad with Tortilla Crisps, Vegetables, with a Southwest Ranch Dressing
Marinated Sliced Chicken
Marinated sliced Carne Asada
Sautéed onions and Bell Peppers
Warm Flour Tortillas
Spanish Rice and Refried Beans
Shredded lettuce, Sour Cream, Guacamole, Salsa, Shredded Mexican Cheese
Warm Churros with Cinnamon and Sugar

Lowcountry Boil $24

(Chef's Specialty)

A lowcountry Tradition to provide Snow Crab, Jumbo Shrimp, Potatoes, Corn on the Cobb, Andouille Sausage and Onions all Boiled with Traditional Low Country Spices and Served With Cocktail Sauce, Drawn Butter, Tossed Salad with Fresh Dressings, Cole Slaw and Rolls.

Please add SC sales tax and 18% gratuity to all menu items.

Grande Buffet

Fresh Baguette Bread Basket with Olive Oil and Butter
Soup of the Day

Choice of Two Salads

In House Caesar Salad
Tossed Green Salad with Home Made Dressings
Tomato and Cucumber Salad
Greek Salad with Basil Vinaigrette

Entrée Selection

Grilled Chicken with Mushroom Cram
Herbed Chicken with Rosemary Jus
Braise Beef Burgundy
Grilled Sirloin with Port Glaze
Roasted Rosemary Rubbed Pork Tenderloin with a Cider Reduction
Asian Glazed Salmon
Vegetarian Lasagna
Carolina Flounder with Lobster Sauce
Coastal Seafood with a Lobster Sherry Alfredo

Side Items (Choice of Three)

Layered Potatoes Collard Greens
Lowcountry Red Rice
Mashed Potatoes Green Beans
Stone Ground Grits
Squash Casserole
Black eyed Pea Succotash

Desserts

*All Dessert Choices are Seasonal Please ask the Chef for Yours

Per Person: One Entrée $21 Two Entrees $25 Three Entrees $29

Please add SC sales tax and 18% gratuity to all menu items.

Grande Buffet Extras

Fresh Fruit Display	$4 per person
Antipasto Display	$5 per person
Cheese display	$5 per person

Carving Station

Beef Tenderloin	$15 per person
Steamship Round	$10 per person
Pork Loin	$ 8 per Person

Pasta Station	$5 per person

Please add SC sales tax and 18% gratuity to all menu items.