



PRIVATE EVENTS MENU

REGENTS' GLEN COUNTRY CLUB

717.747.1919 | 1000 GOLF CLUB DRIVE
YORK, PA 17403
REGENTSGLEN.COM

BREAKFAST PACKAGES

CONTINENTAL BREAKFAST | 10

assorted scones | mini muffins
fresh seasonal sliced fruit and berries
orange juice | cranberry juice
coffee | decaffeinated coffee | specialty hot teas

THE EARLY BIRD BUFFET | 15

Eggs | choice of one
classic scramble | cheese & herb strata
quiche Lorraine

Meats | choice of one
bacon | ham | sausage

assorted scones | mini muffins
fresh seasonal sliced fruit and berries
coffee | decaffeinated coffee | specialty hot teas

SIGNATURE BRUNCH BUFFET | 25

Eggs | choice of one
classic scramble
cheese & herb strata
quiche Lorraine

Meats | choice of one
bacon | ham | sausage

assorted Danish | mini muffins
fresh seasonal sliced fruit and berries

Seasonal Garden Salad
ranch dressing | balsamic dressing
(other dressing options available upon request)

Entrees | choice of one

Penne Primavera
blush sauce | marinara | alfredo

Chicken & Broccoli Penne
blush sauce | marinara | alfredo

Chicken Marsala | Chicken Piccata | Chicken Florentine
Honey & Brown Sugar Glazed Ham

Sides | choice of two
Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese
Rice Pilaf | Green Beans Almandine | Steamed Broccoli
Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of one
New York Style Cheese Cake | Chocolate Fudge Cake
Carrot Cake | German Chocolate | Coconut Cake
Cookies & Brownies
coffee | decaffeinated coffee | specialty hot teas

BREAKFAST ENHANCEMENTS

[WITH PURCHASE OF BREAKFAST PACKAGE]

Granola & Yogurt | 4
assorted variety

Mini Bagels & Cream Cheese | 5
assorted variety

Omelet Station | 8
chef attendant to prepare omelets 'made to order'
cheddar cheese | bacon | ham
assorted toppings

Waffle Station | 6
fresh fruit | assorted toppings

Smoked Salmon Display | 8
sliced smoked salmon | red onion
hard-boiled egg | capers | toast points
dill crème fraiche

Bloody Mary Toppings Bar | 7
[with the purchase of a bar package]
'build your own bloody mary'
assorted toppings & seasonings
celery | pickled vegetables | bacon

Mimosa Juice Bar | 6
[with the purchase of a bar package]
'build your own mimosa'
assorted juices | fruit nectars
fresh strawberries

LUNCH PACKAGES

SOUP & SALAD BUFFET | 14

Tureen of House-Made Soup | choice of one

Tomato Bisque | Beef Vegetable | Maryland Crab | Chicken Noodle

Seasonal Garden Salad

ranch dressing | balsamic dressing

(other dressing options available upon request)

add chicken 4 | add shrimp 6 | add salmon 8

Fresh Deli Salad | choice of one

red bliss potato salad | Mediterranean pasta salad

house-made coleslaw

fresh rolls | cookies & brownies

coffee | decaffeinated coffee | iced tea | specialty hot teas

BAKED POTATO BAR | 16

Tureen of House-Made Soup | choice of one

Tomato Bisque | Beef Vegetable | Maryland Crab | Chicken Noodle

Classic Caesar Salad | with warm grilled chicken breast

Baked Potato Bar

cheddar cheese | bacon | chives | sour cream | butter

fresh rolls | cookies & brownies

coffee | decaffeinated coffee | iced tea | specialty hot tea

THE DELI BUFFET | 16

Tureen of House-Made Soup | choice of one

Tomato Bisque | Beef Vegetable | Maryland Crab | Chicken Noodle

Sandwiches & Wraps | choice of two

Chicken Club Wrap

grilled chicken breast | bacon | lettuce | tomato | cheddar
honey mustard | assorted wraps

Turkey & Swiss Wrap

bacon | lettuce | tomato | chipotle aioli | assorted wraps

Gourmet Chicken or Tuna Salad

lettuce | tomato | flaky croissant

Roasted Vegetable Wrap

seasonal vegetables | hummus | balsamic drizzle | assorted wraps

Sliced Roast Beef

lettuce | tomato | red onion | horseradish aioli | ciabatta

Ham & Cheddar Wrap

lettuce | tomato | Dijon aioli | assorted wraps

cookies & brownies

coffee | decaffeinated coffee | iced tea | specialty hot tea

CLASSIC LUNCH BUFFET | 25

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar

Entrees | choice of two

Penne Primavera

blush sauce | marinara | alfredo

Chicken & Broccoli Penne

blush sauce | marinara | alfredo

Chicken Marsala

Chicken Piccata

Honey & Brown Sugar Glazed Ham

Chicken Florentine

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

SIGNATURE LUNCH BUFFET | 30

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of two

Seafood Imperial

Chicken Florentine

Vegetarian Penne Primavera

Apple & Goat Cheese Stuffed Chicken

Flank Steak with Bordelaise

Grilled Mahi Mahi with Pineapple Salsa

Burgundy Beef Tips with Wild Mushrooms

Shrimp Scampi with Penne Pasta

Southern Style Fried Chicken

Roasted Turkey Breast with Cranberry Chutney

Sliced Pork Loin with Cherry Demi-Glace

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

A LA CARTE LIGHT SEATED LUNCH SERVICE

(MAXIMUM OF 20 GUESTS)
[BUILD A MENU - CHOICE OF THREE]

Seasonal Garden Salad | 9

Classic Caesar Salad | 9

Greek Salad | 10

add to any salad - chicken 4 | shrimp 6

Grilled Chicken Sandwich | 12

mozzarella | arugula | tomato | pesto aioli | ciabatta bread

Turkey & Swiss Wrap | 10

bacon | lettuce | tomato | chipotle aioli | assorted wraps

Gourmet Chicken Salad | 12

lettuce | tomato | flaky croissant

Roasted Vegetable Wrap | 10

seasonal vegetables | hummus | balsamic drizzle | assorted wraps

RG Signature Burger | 12

lettuce | tomato | red onion | mayo | Brioche bun

Crab Cake Sandwich | mkt

lettuce | tomato | spicy remoulade | Brioche bun

Desserts | 7

New York Style Cheese Cake | Chocolate Fudge Cake

Carrot Cake | German Chocolate | Coconut Cake

SEATED LUNCH SERVICE

Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of one

Chicken Marsala | 22

Chicken Piccata | 22

Signature Crab Cake | 26

Bourbon Glazed Salmon | 24

Panko Herb Crusted Haddock | 23

Crab Ravioli | 24

creamy blush sauce

Eggplant Rollatini | 18

Braised Short Rib | 24

wild mushroom demi-glace

Bistro Steak Beef Medallions | 25

cabernet demi-glace

Chicken Florentine | 24

spinach | ricotta | sundried tomatoes

Sides | choice of one starch and one vegetable

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of one

New York Style Cheese Cake | Chocolate Fudge Cake

Carrot Cake | German Chocolate | Coconut Cake

entrée pricing includes: salad, entrée, and dessert selection

additional entrée selection charge | 2

[host is responsible for providing place cards for the guests]

DINNER BUFFET PACKAGES

CLASSIC DINNER BUFFET | 28

Salad | choice of one

Seasonal Garden Salad | Classic Caesar

Entrees | choice of two

Penne Primavera
blush sauce | marinara | alfredo

Chicken & Broccoli Penne
blush sauce | marinara | alfredo

Chicken Marsala
Chicken Piccata
Honey & Brown Sugar Glazed Ham
Chicken Florentine

Sides | choice of two

Roasted Red Potatoes | Garlic Whipped Potatoes | Mac & Cheese
Rice Pilaf | Green Beans Almandine | Steamed Broccoli
Zucchini & Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake
Carrot Cake | German Chocolate | Coconut Cake
Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

SIGNATURE DINNER BUFFET | 34

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of two

Seafood Imperial

Chicken Florentine

Vegetarian Penne Primavera

Apple & Goat Cheese Stuffed Chicken

Flank Steak with Bordelaise

Grilled Mahi Mahi with Pineapple Salsa

Burgundy Beef Tips with Wild Mushrooms

Shrimp Scampi with Penne Pasta

Southern Style Fried Chicken

Roasted Turkey Breast with Cranberry Chutney

Sliced Pork Loin with Cherry Demi-Glace

Sides | choice of two

Roasted Red Potatoes | Garlic Whipped Potatoes

Mac & Cheese | Rice Pilaf | Green Beans Almandine

Steamed Broccoli | Zucchini & Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

DELUXE DINNER BUFFET | 40

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of two

Chicken Oscar

lump crab | hollandaise | asparagus

Bistro Steak Beef Medallions with Cabernet Demi-Glace

Apple & Goat Cheese Stuffed Chicken

Shrimp & Crab Scampi over Penne Pasta

Braised Short Ribs with Wild Mushroom Demi-Glace

Bourbon Glazed Salmon

Carved Prime Rib with Au Jus

Carved Pork Tenderloin

Carved Filet of Beef | 5

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

SEATED DINNER SERVICE

Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of one

Chicken Marsala | 24

Chicken Piccata | 24

Signature Crab Cake | 32

Bourbon Glazed Salmon | 29

Braised Short Rib | 31

wild mushroom demi-glace

Panko Herb Crusted Haddock | 26

Crab Ravioli | 28

creamy blush sauce

Stuffed Chicken Florentine | 26

spinach | ricotta | sundried tomatoes

Eggplant Rollatini | 21

Herb Roasted Statler Chicken Breast | 25

Tenderloin Oscar | 37

8 oz. filet | lump crab | béarnaise sauce

Shrimp Stuffed Flounder | 29

Cajun creole sauce

Sides | choice of one starch and one vegetable

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of one

New York Style Cheese Cake | Chocolate Fudge Cake

Carrot Cake | German Chocolate | Coconut Cake

entrée pricing includes: salad, entrée, and dessert selection

additional entrée selection charge | 2

[host is responsible for providing place cards for the guests]

THE TEA SERVICE BUFFET | 22

Fresh Seasonal Fruit and Berries

High Tea Finger Sandwiches

Chicken Salad | Tuna Salad | English Cucumber & Cream Cheese

Scones with Fresh Cream and Preserves

Ham & Cheese Strata | Broccoli & Cheese Strata

Chocolate Cream Puffs | Eclairs

coffee | decaffeinated coffee | iced tea | specialty hot tea

THE SHOWER LUNCH BUFFET | 24

Fresh Seasonal Fruit and Berries

Mozzarella and Tomato Platter with Fresh Basil

Mediterranean Pasta Salad

Grilled Chicken Breast

Roasted Salmon with Fresh Herbs

Wild Rice Blend | Roasted Vegetables

Chocolate Cream Puffs | Eclairs

coffee | decaffeinated coffee | iced tea | specialty hot tea

THEME BUFFETS

THE PICNIC | 19

grilled hamburgers | hot dogs
pulled pork BBQ
lettuce | tomato | onion
American cheese | pickle
potato salad | cole slaw
buns & rolls | appropriate condiments

assorted cookies
iced tea & lemonade station

Chef Attended Grill | 50

THE SOUTHERN STYLE BUFFET | 31

Seasonal Garden Salad
ranch dressing| balsamic dressing
(other dressing options available upon request)

Pulled Pork BBQ | Sliced Slider Rolls
Honey BBQ Glazed Ribs
Southern Style Fried Chicken
Fresh Green Beans
Rosemary Roasted Red Bliss Potatoes
Baked Corn Bread with Honey Butter

Assorted Desserts
iced tea & lemonade station

THE ITALIAN BUFFET | 31

Classic Caesar Salad
Caprese Salad
Mediterranean Pasta Salad

Chicken Marsala
Beef Lasagna
Vegetable Ratatouille
Penne Pasta with Classic Marinara and Shaved Asiago
Fresh Baked Garlic Bread

Tiramisu and Cannoli
coffee | decaffeinated coffee | iced tea | specialty hot tea

THE HAWAIIAN BUFFET | 31

Seasonal Garden Salad
ranch dressing| balsamic dressing
(other dressing options available upon request)

Pineapple Cole Slaw
Hawaiian Potato Salad with Bacon
Asian Barbeque Chicken
Hawaiian Style Pork Loin in a Teriyaki Glaze with Grilled Pineapple
Fresh Mahi Mahi with Pineapple Mango Salsa
Green Bean Almandine
Jasmine Rice

Assorted Desserts
iced tea & lemonade station

Add a Pig Roast | 200

KID'S PARTY BUFFET | 16

Entrees | choice of two

Hamburgers
Hot Dogs
Chicken Fingers
Penne with Marinara & Meatballs
Baked Ziti
Mini Franks in Puff Pastry
Sliders with American Cheese

Sides | choice of one

French Fries
Mac & Cheese
Onions Rings
Caesar Salad
Mozzarella Sticks

cookies & brownies
iced tea & lemonade station

(available for children under the age of 12)

COCKTAIL STATIONS

50 OR MORE GUESTS REQUIRED WITH A MINIMUM OF FOUR STATIONS
PRICES ARE BASED ON TWO HOURS OF SERVICE

ITALIAN STATION | 9

Pasta | choice of two

penne | farfalle | cheese tortellini | orecchiette | spinach ravioli

Homemade Sauce | choice of two

fresh Pomodoro | alfredo | basil pesto cream | classic marinara

served with grated Parmesan cheese and garlic bread

CHEF-ATTENDED CARVING STATION | 13

Meats | choice of two

roasted turkey breast | cranberry chutney

honey glazed baked ham | pineapple relish

herb crusted pork loin | whole grain mustard

peppercorn crusted bistro beef tenderloin | horseradish cream sauce

served with assorted sliced rolls

SOUTHWESTERN STATION | 9

marinated grilled chicken tossed with sautéed onions and peppers

warm flour tortillas | tri-colored tortilla chips

Spanish rice | guacamole | sour cream | pico de gallo

add beef | 2

MASHED POTATO BAR | 7

garlic mashed potatoes | whipped sweet potatoes
bacon | chives | sour cream | butter
shredded cheddar cheese
brown sugar | marshmallows

SALAD STATION | 6

Salads | choice of two

Tomato & Mozzarella

fresh basil | balsamic reduction

Roasted Vegetable

roasted seasonal vegetables | fresh greens | champagne vinaigrette

Classic Caesar

romaine lettuce | parmesan | focaccia croutons | house made Caesar dressing

Seasonal Garden

fresh greens | tomato | cucumber | carrot | balsamic vinaigrette

Spinach & Berries

baby spinach | fresh strawberries & blueberries | sliced almonds
goat cheese crumbles | poppy seed dressing

Gorgonzola Pear

fresh greens | crumbled gorgonzola cheese | sliced pears
candied pecans | balsamic vinaigrette

CARVING BOARD STATION | 12

pre-carved roast turkey breast and honey glazed ham

buffalo mozzarella | swiss cheese

caramelized onions | roasted tomatoes

cranberry chutney | whole grain mustard

grilled asparagus | marinated Portobello mushrooms

assorted rolls

MAC & CHEESE STATION | 7

gourmet five-cheese mac & cheese

bacon | blue cheese crumbles | panko

breadcrumbs | scallions

ASIAN STIR FRY STATION | 9

Meats | choice of one

marinated chicken

teriyaki beef

fresh julienne vegetables

white rice | fried rice

served with chopsticks and fortune cookies

SLIDER STATION | 10

pangus burgers and chicken sliders

lettuce | tomato | onion | pickle

swiss | blue cheese crumbles

hot sauce | BBQ sauce | bacon

served with potato chips

add pulled pork | 2

TAILGATE STATION | 12

Signature Chili

shredded cheddar | jalapenos | sour cream

Boneless Wings

buffalo or barbeque

ranch | blue cheese | celery

Loaded Potato Skins

bacon | cheddar | scallions

SWEETS STATIONS | 8

assorted cookie & brownies | chocolate cream puffs

eclairs | chocolate dipped strawberries

add fruit display and chocolate fondue | 4

HORS D'OEUVRES

[HORS D'OEUVRES ARE PRICED PER PERSON BASED ON ONE HOUR PRIOR TO DINNER SERVICE]

PASSED HORS D'OEUVRES | 8.50

[one selection from each category]

Category One

Hummus on Sesame Pita
Gazpacho Shooter
Broccoli Cheese Puff
Spanakopita
Vegetable Spring Roll | Sweet Chili Sauce
Mac & Cheese Bite
Caprese Skewer
Toasted Ravioli | Spicy Marinara

Category Two

Bang Bang Shrimp
Franks in Puff Pastry
Boneless Chicken Bites | Buffalo or BBQ
Chicken Pot Stickers
Spinach & Feta Stuffed Mushroom
Chicken Satay | Teriyaki, Buffalo | Peanut | Coconut
Philly Cheesesteak Roll | Spicy Ketchup

Category Three

Ceviche Shooter
Coconut Shrimp
Crab Stuffed Mushroom
Spicy Tuna Tartar
Tenderloin & Boursin Crostini
Shrimp Cocktail Shooter
Smoked Salmon on Cucumber | Dill Crème Fraiche
Mini Crab Cake
Bacon Wrapped Scallop

DISPLAYED HORS D'OEUVRES

[served for one hour]

Cheese Display | 6

imported and domestic cubes cheese

wedges of blue and brie cheese | assorted crackers

Charcuterie Display | 7

imported Italian meats

grilled asparagus | marinated Portobello mushrooms

whole grain mustard

Fruit Display | 5

served with sweet yogurt dip

Vegetable Display | 4

served with creamy herb dressing

Antipasti Display | 5

seasonal grilled vegetables | hummus

assorted olives | whole grain mustard | baguette

Crab Dip | 8

Spinach and Artichoke Dip | 5

Buffalo Chicken Dip | 7

Smoked Salmon Display | 9

capers | chopped red onion | chopped egg | crème fraiche | crostini

Meatballs | 5

Classic Italian | Swedish | Jack Daniels BBQ

BEVERAGE PACKAGES

[ALL PRICES ARE PER PERSON, PER HOUR]

Soda Bar | 2.50

Beer and Wine

first hour | 8

each additional hour | 5

house red & white wines | domestic bottled beers
assorted soft drinks

House Bar

first hour | 11

each additional hour | 7

house red & white wines | domestic bottled beers
house spirits
assorted soft drinks and juices

Premium Bar

first hour | 13

each additional hour | 8

house red & white wines | domestic bottled beers
premium spirits
assorted soft drinks and juices

Cash and Consumption Bar Service is Available
with a Minimum Purchase of \$300 and a \$50 Bar Set Up Fee

A LA CARTE BEVERAGE PRICING

Spirits

House Brands | 5

Premium Brands | 7

Signature Cocktails | based on selection

Wine

House Wines | 6

Chardonnay | Pinot Grigio | White Zinfandel

Cabernet Sauvignon | Merlot | Pinot Noir

Beer

Domestic Bottle | 4

Craft Beers & Ciders | based on selection

Champagne

'House' Brut Champagne 750ml | 25

'House' Prosecco 750ml | 35

Martini & Rossi Asti Spumante 750ml | 40

Alcoholic Punch | 52

Non-Alcoholic Punch | 22

White or Red Sangria | Mimosa | Whiskey Sour | Peach Bellini

BANQUET BAR POLICIES

In accordance with the Pennsylvania Liquor Control Board, alcohol **can not** be brought in from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21.

Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink and are being disruptive to guests of the event or event staff.

Minimum revenue of \$300 is required for all bars. If revenues do not meet this minimum requirement, the host will be responsible for paying the difference.

There is a two-hour minimum on all bars.

There will be a \$50.00 set up fee for all cash and consumption-based bars.

A 20% service charge will be applied to all consumption bars, plus 6% PA State Tax on the service charge.

Prices/Selections are subject to change.