



BANQUET MENU SELECTIONS

15083 MOLOKAI DRIVE
TEGA CAY, SC 29708
803.548.3500

HORS D' OEUVRES

the following are priced per person as indicated

CLASSIC HORS D' OEUVRES PACKAGE \$9.75 PER PERSON

Please select 3 of the following menu items:

Additional items can be added for \$3.25 per person

- Antipasto Platter
- Assorted Mini Quiche
- Cocktail Meatballs
- Domestic Cheese and Cracker Platter
- Herb Stuffed Mushroom Caps
- Chicken Tenders with Honey Mustard & BBQ Sauce
- Spanakopita
- Mini Ham Biscuits
- Pork Potstickers with Spicy Thai Dipping Sauce
- Veggie Spring Rolls with Thai Dipping Sauce
- Vegetable Crudités with Dipping Sauce
- Spicy Cream Cheese & Sausage Dip served with Tortilla Chips

PREMIUM HORS D' OEUVRES PACKAGE \$15.50 PER PERSON

Please select 4 from the following menu items or from the classic hors d' oeuvre options listed above:

Additional items can be added for \$3.85 per person

- Assorted Seasonal Fruit Tray
- Chicken Tempura with Sweet and Sour Dipping Sauce
- Chicken or Beef Satay with Cucumber Cilantro Salad and Peanut Sauce
- Spinach Artichoke Dip with Tortilla Chips
- Coconut Shrimp with a Dark Rum Marmalade Sauce
- Crab Fritters with Orange Horseradish
- Crab Stuffed Mushroom Caps
- Prosciutto Wrapped Cantaloupe & Honey Dew

VIP HORS D' OEUVRES PACKAGE \$21.75 PER PERSON

Please select 5 from the following menu items or from the classic or premium hors d' oeuvre options listed above:

Additional items can be added for \$4.35 per person

- Chicken Wings with Celery and Bleu Cheese Dressing
- Applewood Smoked Bacon Wrapped Scallops
- Mini Crab Cakes with Remoulade Sauce
- Shrimp Cocktail
- Shrimp Tempura with Sweet and Sour Dipping Sauce
- BBQ Pork Sliders
- Grilled Chicken Sliders
- Burger Sliders

OUR "CHOOSE TWO" BUFFET

\$28.75 PER PERSON

*includes fresh tossed house or caesar salad, hot yeast rolls
with butter, sweet and/or unsweet tea, coffee and water*

please choose (2) from each of the following categories

VEGETABLE SELECTIONS

green beans almondine

grilled zucchini & yellow squash

steamed broccoli and cauliflower florets

broccoli & glazed carrots

steamed asian blend vegetables

classic laguna blend (yellow & green beans, red pepper & onion)

POTATO & RICE SELECTIONS

roasted baby new potatoes

creamy scalloped potatoes

garlic smashed potatoes

pasta with garlic and parmesan

au gratin potatoes

herbed rice

wild rice pilaf

CHEF ATTENDED STATIONS

all choices include accouterments and assorted rolls.

minimum of 20 people

chef attended station, \$99 labor charge

**CARVERY OF
OVEN ROASTED TURKEY BREAST**
\$6.25 per person

CARVERY OF PORK TENDERLOIN
\$8.75 per person

CARVERY OF BEEF TENDERLOIN
\$10.95 per person

CARVERY OF PRIME RIB
\$9.95 per person

CARVERY OF SPIRAL CUT HAM
\$6.75 per person

PASTA STATION
*cheese tortellini & penne pasta with marinara &
alfredo sauce*
\$7.75 per person

South Carolina Sales Tax of 7%, 2% Hospitality Tax, and 20% Gratuity will be added to all Menu Items

BUFFET ENTRÉE SELECTIONS

Choose 2 Entrée Total from our 3 Categories

BEEF & PORK ENTREES

PRIME RIB

seasoned roast prime rib of beef au jus cooked to perfection

LONDON BROIL

select cut of tender aged black angus beef, marinated and grilled to your pleasure

SLICED FLAT IRON STEAK

marinated, sliced and served with a cabernet demi-glace

ROASTED PORK TENDERLOIN

*rosemary and garlic crusted pork tenderloin roasted to perfection
add \$2.00 per person*

BEEF TENDERLOIN

*seasoned and grilled beef tenderloin with cabernet demi-glace
add \$4.00 per person*

CLASSIC BEEF STROGANOFF

tender slow cooked beef in classic stroganoff style

SEAFOOD ENTREES

STUFFED FLOUNDER

*freshly broiled and stuffed with crab
topped with white wine citrus sauce*

GRILLED SALMON

grilled atlantic salmon topped with creamy dill sauce

SHRIMP AND GRITS

low country grits with rock shrimp and tasso ham gravy

CRAB CAKES

*jumbo lump crab cakes served with remoulade sauce
add \$3.00 per person*

POULTRY ENTREES

CHICKEN CORDON BLEU

breaded boneless chicken breast stuffed with imported ham and swiss cheese

STUFFED CHICKEN BREAST

boneless breast of chicken stuffed with wild rice and fresh herbs

CHICKEN MARSALA

lightly floured sautéed with mushroom spring onion and sweet marsala wine

CHICKEN PARMESAN

breaded boneless chicken breast with marinara sauce and grated cheese

ROAST TURKEY BREAST

boneless turkey breast slow roasted with dressing and gravy

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RECOMMENDED BUFFET MENUS

Choose from one of the following pre-set menus and save up to 10%

*all menus include fresh tossed house or caesar salad, hot yeast rolls
with butter, sweet and/or unsweet tea, coffee and water*

THE COVE

\$29.75 PER PERSON

APPETIZER PLATTERS

Seasonal Fresh Fruit

Vegetable Crudités

BUFFET SELECTIONS

Steamed Broccoli and Cauliflower Florets

Grilled Zucchini & Squash

Creamed Scalloped Potatoes

Garlic Smashed Potatoes

London Broil

Chicken Marsala

THE PINES

\$32.95 PER PERSON

APPETIZER PLATTERS

Pork Pot Stickers with Spicy Thai Dipping Sauce

Coconut Shrimp with Dark Rum Marmalade

Chicken Satay with Cilantro Cucumber Salad & Peanut Sauce

BUFFET SELECTIONS

Grilled Zucchini & Squash

Sugar Snap Peas

Roasted Baby New Potatoes

Au Gratin Potatoes

Prime Rib

Shrimp & Grits in Tasso Gravy

THE GRANDE VIEW

\$38.50 PER PERSON

APPETIZER PLATTERS

Applewood Smoked Bacon Wrapped Scallops

Mini Crab Cakes with Remoulade

Chicken Tempura with Sweet and Sour Dipping Sauce

Shrimp Cocktail

BUFFET SELECTIONS

Steamed Broccoli & Cauliflower

Roasted Laguna Blend of Vegetables

Roasted Baby New Potatoes

Wild Rice Pilaf

Flat Iron Steak

Grilled Salmon

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RECOMMENDED PLATED MENUS

*all menus include either a fresh tossed house or caesar salad,
hot yeast rolls with butter, sweet and/or unsweet tea, coffee and water*

DUAL ENTRÉE*

\$34.25 PER PERSON

all guests will receive the same plate consisting of:

4oz Filet Mignon
4oz Grilled Chicken Breast with Chardonnay Cream Sauce
Mixed Vegetables
Smashed Red Skin Potatoes

* If this menu is chosen, total guest count will reflect the number of these plates that are created. Please specify if there are any children who will need a different meal or if there are any vegetarians as their meal and price will be a different charge on your total bill

GUESTS CHOICE**

\$31.95 PER PERSON

plated guests choice options can be created for a maximum of 60 guests

guests will be able to choose between:

Prime Rib served with Mixed Vegetables
and Garlic Smashed Potatoes

or

Marinated Chicken Breast served with
Grilled Asparagus and Pasta in Chardonnay Cream Sauce

or

Grilled Salmon with choice of Creamy Dill Sauce or Bourbon Glaze
served with Sugar Snap Peas and Rice Pilaf

**If this menu is chosen, upon giving a total guest count prior to the event, we will also need to know how many of each of the above entrees has been chosen. Please specify if there are any vegetarians or if there are any children who will need a different menu for the event.

FRESH SUSHI SELECTIONS

all platters are served with pickled ginger, wasabi, soy sauce & chopsticks

GARDEN FRESH PLATTER

Platter includes:

Avocado Roll-16 pieces
Cucumber Roll- 16 pieces
Farmer's Roll-16 pieces
*Asparagus, spinach, cucumber, carrots
&avocado*

\$40.00 PER PLATTER

CHERRY BLOSSOM PLATTER

Platter includes:

Spicy Tuna Roll-16 pieces
Spicy Salmon Roll- 16 pieces
Firecracker Roll-8 pieces
*Crawfish, cucumber, red onion, jalapeno inside
& topped with seared spiced tuna*

TNT Roll-8 pieces
*Shrimp tempura, cream cheese, crab, avocado
inside & topped with fresh tuna and scallions*

\$65.00 PER PLATTER

THE SHORE CLUB PLATTER

Platter includes:

Rainbow Roll-16 pieces
*Avocado & crab topped with salmon, tuna,
yellowtail, shrimp & crab masago*
California Roll- 16 pieces
Casual Water Roll-12 pieces
*Shrimp tempura, smoked salmon, eel, tuna,
avocado & masago topped with eel sauce &
wasabi mayo*

\$75.00 PER PLATTER

SEAFOOD PLATTER

Platter includes:

Tuna Roll-16 pieces
Nega Hamma Maki Roll- 16 pieces
Yellowtail & scallions
Alaskan Roll-16 pieces
Smoked salmon, cucumber & crab
Kani Roll-16 pieces
Shrimp, snow crab, cucumber and masago
Unagi Roll-16 pieces
Grilled eel & cucumber

\$90.00 PER PLATTER

BRONZE PLATTER (SERVES 5-8)

Platter includes:

15 pieces of assorted Nigiri
2 California or Philly Rolls
1 Rainbow Roll- 8 pieces
*Avocado & crab topped with salmon, tuna,
yellowtail, shrimp & crab masago*
1 Tiger Roll-8 pieces
*Crab & avocado topped with grilled eel &
salmon*

\$90.00 PER PLATTER

SILVER PLATTER (SERVES 8-12)

Platter includes:

25 pieces of assorted Nigiri
3 California, Shrimp Tempura or Philly Rolls
2 Spicy Tuna or Unagi Rolls

\$145.00 PER PLATTER

GOLD PLATTER (SERVES 15-20)

Platter includes:

25 pieces of assorted Nigiri
4 California, Shrimp Tempura or Philly Rolls
4 Spicy Tuna or Unagi Rolls
2 Rainbow Roll- 16 pieces
*Avocado & crab topped with salmon, tuna,
yellowtail, shrimp & crab masago*
2 Tiger Roll-16 pieces
*Crab & avocado topped with grilled eel &
salmon*

\$200.00 PER PLATTER

ASSORTED NIGIRI MAY INCLUDE

*Maguro Tuna
Ika Squid
Kani Crab
Hamachi Yellowtail
Ikura Salmon Roe
Unagi Eel
Ebi Shrimp
Sake Salmon*

THE SHORE CLUB DESSERTS

\$3.75 PER PERSON

New York Style Cheesecake

Chocolate Peanut Butter Pie

Pecan Pie

Coconut Cake

Banana Pudding

Fresh Fruit Cobbler

Chocolate Fudge Brownie

Gourmet Cookies

Lemon Squares

Key Lime Pie

Bananas Foster (\$1.25 upcharge per person)

Crème Brulee (\$1.25 upcharge per person)

ICE CREAM BAR

\$6.75 PER PERSON

vanilla or chocolate ice cream served with an array of toppings to build your own masterpiece!

If you can't find the hors d'oeuvre, entrée or dessert selection of your dreams on this list, please let us know and we will be happy to make it for you!

BREAKFAST SELECTIONS

three excellent ways to begin your golf outing, business meeting or fun filled day with family & friends!

CLASSIC CONTINENTAL

\$4.95 PER PERSON

Assorted Danishes & Muffins
Regular & Decaffeinated Coffee

add juice and fruit for \$2.50 per person

TRADITIONAL FULL BREAKFAST BUFFET

\$10.95 PER PERSON

Fluffy Scrambled Eggs
Smoked Bacon
Link Sausage
Hashbrowns
Assorted Danish and Muffins
Regular & Decaf Coffee
Orange Juice

SOUTHERN STYLE BREAKFAST

\$12.25 PER PERSON

Fluffy Scrambled Eggs
Buttermilk Biscuits
Creamy Sausage Gravy
Grits
Smoked Bacon
Hashbrowns
Regular & Decaf Coffee
Orange Juice

BRUNCH BUFFETS

Choose one of the following packages to create a custom brunch menu for your event

CLASSIC BRUNCH PACKAGE \$15.50 PER PERSON

Please select 4 of the menu items listed below

PREMIUM BRUNCH PACKAGE \$23.25 PER PERSON

Please select 6 of the menu items listed below

BRUNCH MENU ITEMS:

Bananas Foster French Toast
Spinach, Mushroom and Bacon Quiche
Crab, Goat Cheese, and Tomato Quiche
Chicken Salad Croissant

Corned Beef Hash
Shrimp and Grits
Fresh Fruit Display
Assorted Danishes and Muffins

Brunch Enhancements:

Eggs Benedict *ham or sausage* (+\$0.75)
Crab Cake Benedict (+ \$2.75)
Spinach & Pear Salad (+1.25)
with roasted pears, candied pecans, bleu cheese crumbles

LUNCH SELECTIONS

DELI TO-GO BOXED LUNCH \$10.95 PER PERSON

Choice of Ham or Turkey Deli Sandwich
Choice of Swiss or American cheese
Served with Potato Chips, Cookie & Iced Tea

MARKET FRESH BUFFET \$13.25 PER PERSON

Sliced Ham and Turkey
Sliced American and Swiss Cheeses
Assorted Breads and Rolls
Lettuce, Tomato and Onion Display
Cole Slaw & Potato Salad
Potato Chips
Chef's Choice Small Dessert
Water, Sweet Tea & Unsweet Tea

THE ALL-AMERICAN \$14.25 PER PERSON

Hamburgers
Hot Dogs
Assorted Breads and Buns
Sliced American and Swiss Cheeses
Lettuce, Tomato & Onion Display
Cole Slaw
Baked Beans
Potato Chips
Chef's Choice Small Dessert
Water, Sweet Tea & Unsweet Tea
add grilled chicken for \$2.00 per person

THE TEGA CAY BAR-B-Q \$18.75 PER PERSON

Southern Style Fried Chicken
Carolina Pulled pork
Cole Slaw
Baked Beans
Potato Salad
Brioche Buns
Chocolate Brownies
Chocolate Chip Cookies
Water, Sweet Tea & Unsweet Tea

THE FIESTA BUFFET \$19.75 PER PERSON

Choice of Two Proteins:
(grilled chicken, grilled steak, grilled shrimp, or pork)
Refried Beans
Sautéed Peppers and Onions
Warm Corn or Flour Tortillas
Shredded Cheese
Guacamole
Sour Cream & Salsa
Water, Sweet Tea & Unsweet Tea
add a 3rd protein for \$2

CHILDREN'S MENU

*The Shore Club at Tega Cay is the perfect place for your next children's party!
Below are menu items that can be chosen for children's birthday parties, sports team events or
even just to offer a different menu for those who are attending a wedding
or other special event here at The Shore Club.
All plated meals from the children's menu are \$5.50 and
small children's buffets start at \$9.95 for a combination of two of the following options.*

CHICKEN FINGERS

three hand breaded chicken tenders served with choice of ranch, honey mustard, or bbq sauce

MINI BURGER SLIDERS

two mini beef sliders with american cheese on a brioche bun

MACARONI & CHEESE

creamy cheese sauce and perfectly cooked pasta

GRILLED CHEESE SANDWICH

melted cheese inside toasted white bread

PASTA

*served with choice of marinara sauce or butter sauce
served with a side of garlic bread*

PEANUT BUTTER & JELLY SANDWICH

creamy peanut butter and grape jelly on white bread

**all meals with the exception of pasta are served with choice of fries or fruit*

BAR SELECTIONS

\$99 labor charge applicable for all bar set ups

DOMESTIC BOTTLED BEER

*Inclusive of:
Bud Light, Miller Lite, Coors Light,
Michelob Ultra, Budweiser, Yuengling
& Pabst Blue Ribbon*
\$3 PER BOTTLE

IMPORTED BOTTLED BEER

*Inclusive of:
Heineken, Heineken Light, Amstel Light,
Corona, Corona Light, Stella Artois,
& Blue Moon*
\$4 PER BOTTLE

BOTTLED CRAFT BEER

Please ask us about our craft beer selection as options change with availability

PRICES VARY BASED ON MARKET PRICE

KEG BEER

DOMESTIC KEGS
*Bud Light, Miller Lite,
Coors Light or Yuengling*
\$250.00 PER KEG

PREMIUM KEGS
*Stella Artois, Blue Moon,
or Heineken*
\$330.00 PER KEG

WINE SERVICE

House Wine: Woodbridge & Canyon Road
Selections include: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, & Pinot Noir
\$23.25 PER BOTTLE

Other Wine Selections Available Upon Request

CHAMPAGNE TOAST
\$4 PER PERSON
House Champagne - J Roget

MIXED DRINKS

WELL LIQUORS

*Well Brands include:
Fleischmanns Vodka,
Bartons Gin, Montezuma,
Evan Williams, Canadian
Mist, and Mclver*

PREMIUM LIQUORS

*Premium Brands include:
Absolut, Titos, Bacardi,
Tanqueray, Olmeca Altos,
Jim Beam, Jack Daniels,
Dewars*

TOP SHELF LIQUORS

*Top Shelf Brands include:
Ketel One, Grey Goose,, Bombay
Sapphire, Hendricks, Patron
Silver, Crown Royal, Makers
Mark, JW Black, JW Red*

OPEN BAR PACKAGES*

** All bar packages do not include champagne in the price per person*

Open Bar for Beer & Wine

inclusive of house wine, domestic and imported beer

1 HOURS \$9 2 HOURS \$17.75
3 HOURS \$26.50 4 HOURS \$35.25

Open Bar for Beer, Wine & Well Liquor**

inclusive of house wine, domestic beer, imported beer and well brand liquor

1 HOURS \$11 2 HOURS \$22
3 HOURS \$33 4 HOURS \$44

Open Bar for Beer, Wine & Premium Liquor*

inclusive of house wine, domestic beer, imported beer and well brand liquor

1 HOURS \$14.50 2 HOURS \$28.75
3 HOURS \$43 4 HOURS \$57.25

Open Bar for Beer, Wine & Top Shelf Liquor*

inclusive of house wine, domestic beer, imported beer and well brand liquor

1 HOURS \$16.50 2 HOURS \$33
3 HOURS \$49.50 4 HOURS \$66

NON-ALCOHOLIC BEVERAGES (PRICED PER PERSON)

Soft Drinks
\$2.75

Fruit Juice
\$2.50

Bottled Water
\$2.00

South Carolina Sales Tax of 7%, 2% Hospitality Tax, and 20% Gratuity will be added to all Menu Items