

# **The Regency Club**

## *Served Dinner*

*Any five course meal and a selection of any six Hors D'Oeuvres  
Price based on menu selection*

*Any four course Meal and a selection of any six Hors D'Oeuvres  
\$96 per person*

*Hors D'Oeuvres du chef and Guests order from the A La Carte  
Dinner Menu (up to 18 people only)  
\$90 per person*

*Any three course Meal and a selection of any four Hors D'Oeuvres  
\$88 per person*

*Any three course Meal, and a selection of any two Hors D'Oeuvres  
\$80 per person*

*All meals include Fresh Rolls and Butter, Coffee Service and Cookies*

*Note: There is an additional charge of \$5.00pp++ for a choice of two entrees.  
Each additional Hors d'oeuvres is \$5pp++*

*Validated valet parking at \$12.50 per car*

*All beverages are itemized and charged on a consumption basis.*

*The average cocktail price is \$10.00*

*A customary 20% service charge and 9.75% sales tax will be added to all food and  
beverage*

*All Prices are subject to change without notice*



*Cold Hors D'oeuvres Selections*

*White Corn Blinis, Sour Cream and Osetra Caviar*

*Spoon of Lobster Salad with Tropical Fruit Confetti*

*Prosciutto and Parmesan Grissini*

*Lobster Kebob with Spiced Aioli*

*Regency's House Smoked Salmon on Toast*

*Norwegian Salmon Tatar on Crisp Belgium Endive*

*Assortment of Vegetable Crudites with Vegetable Dip*

*Antipasto tray with Baby Artichoke, Kalamata Olives, Roasted Peppers, Eggplant,  
Marinated Zucchini, Mozzarella and Feta Cheese*

*Belgian Endive, Stilton Cheese and Apple*

*Steak Tartar on Toast or Belgium Endive*

*Beef Carpaccio with Parmesan Cheese, served on Toast Medallion*

*Spicy Southwestern Chicken Salad on Thinly Sliced Cucumber*

*Tuna Sashimi in a Crispy Won Ton Boat*

*Stuffed Mushroom Cap with Ratatouille Nicoise*



Hot Hors D'oeuvres Selections

*Miniature Lamb Chop with Mint Jelly*

*Individual Brie en Croute*

*Miniature Chicken Quesadillas served with Guacamole*

*Baked Flat Bread with Blue Cheese and Pear*

*Crabcakes with Red Bell Pepper Remoulade*

*Spring Rolls, Choice of: Barbecue Duck, Shrimp or Vegetarian*

*Mini Cocktail Franks in Blankets*

*Miniature Peking Duck Strudel with Scallions*

*Warm Wallapa Bay Oysters with Leek Confit and Caviar*

*Spinach, Goat Cheese and Sun Dried Tomatoes in Filo Dough*

*Individual, Mini Mushroom or Spinach Quiche*

*Chicken Teriyaki on Skewer*

*Beef Satay on Skewer with Peanut Sauce on the Side*

*Potato Gnocchi Croquette, Goat Cheese and Spinach Dip*

*Nouvelle Potatoes, Sour Cream and Osetra Caviar*

*Coconut Shrimp with Papaya Marmalade*

  
Appetizers

*Lobster Ravioli with Lemon Meuniere*

*Italian Risotto with Santa Barbara Shrimp,  
Baked Pumpkin and Pink Peppercorn*

*Vol au Vent of Porcini Mushroom Provencal*

*Artichoke Flan with Rosemary and Tomato Vinaigrette*

*Crispy Duck Ravioli  
with Ginger, Garlic, Lime and Green Onion Meuniere*

*Risotto with Saffron, Bay Shrimp and Chives*

*Duo of Homemade Salmon, Black Pepper and Wild Honey,  
White Corn Blinis, Sour Cream and Osetra Caviar*

*Orchid Island Goat Cheese Ravioli with Sage and Nage Sauce*

*Italian Risotto with Porcini Mushrooms*

*Maine Lobster with Baby Artichokes, Baby Frisee and Black Truffle*

*Sea Scallops with Cucumber, Haricots Verts , Mustard Yogurt Dressing*

*Assorted Baby Vegetables in a Delicate Filo Dough Basket  
with Medallions of Whole Maine Lobster and Cognac Sauce*

*Strudel of Cabbage with Truffle Vinaigrette*

*Vol Au Vent of Santa Barbara Shrimp and Morrel Mushrooms*

*Sea Scallops with Watercress, Belgium Endive, Garlic and Lemon*



Entrees

*Filet of Norwegian Salmon with Chanterelle Mushroom and Tarragon*

*Beef Tenderloin with Three Peppercorn, Cabernet Sauce and Pomme Galette*

*Roasted Rack of Lamb with Garlic Confit and Haricots Verts*

*Roasted Veal Chop with Wild Mushroom Ragout and Lotus Chips*

*Swordfish with Mango, Papaya Salsa and Haricots Verts*

*Venison with Black Peppercorn, Cabernet Wine and Shitake Mushroom*

*Roasted Rack of Lamb with Garlic and Rosemary Au Jus*

*Filet of Norwegian Salmon with Spinach, Crispy Ravioli, Lemon*

*Roasted Chicken Breast with Black Truffles and Risotto*

*Beef Tenderloin with Shallot Confit and Cabernet Wine*

*Sauteed Chilean Sea Bass with Haricots Verts and Lemon Meuniere*

*Roasted Veal Chop with Wild Mushroom and Horseradish*

*Filet of John Dory with Black Truffle and Roasted Fingerling Potatoes*

*Alaskan Halibut with Leek Confit, Pink Peppercorn and Light Curry,  
Seasonal Vegetables*

*Beef Prime Rib with Black Peppercorn and Cognac with Garlic Mashed Potatoes*



*Salads*

*Smoked Goat Cheese with Salad of Belgium Endive,  
Mache Lettuce and Walnuts*

*Arugula Salad, Tear Drop Tomatoes, Shaved Parmesan Cheese*

*Belgian Endive Salad with Watercress and Mache with Warm Goat Cheese,  
Warm Brie en Brioche and Pistachio Vinaigrette*

*Baby Mixed Greens with Cherry Tomatoes and Goat Cheese en Croute*

*Grilled Asparagus Salad with Tomatoes and Truffle Vinaigrette*

*Belgian Endive Salad with Watercress and Radicchio with Stilton Cheese,  
Toasted Walnuts in a Walnut Vinaigrette*

*Grilled Portobello Mushroom a la Provencale with Garlic Herb,  
Mixed Greens and Cherry Tomatoes*

*Maine Lobster with Mache, Roasted Bell Pepper and Black Truffle Vinaigrette*

*Prosciutto di Parma with Sweet Cantaloupe Melon and Baby Greens*

*Dungeness Crabmeat Salad with Fennel, Celery, Dill, Lemon and Mustard*

*Buffalo Mozzarella with Tomato and Basil and Balsamic Vinaigrette*

*Santa Barbara Shrimp with Greens, Vegetables and Pink Peppercorns*

*Maine Lobster with Baby Frisee and Saffron*

*Santa Barbara Shrimp with Mache, Parsnip Chips and Pink Peppercorn  
Salad "Riche" with Lobster, Shrimp, Crab, Scallops and Spring Vegetables*



*Desserts*

*Mort au Chocolate Cake with Raspberry Sauce*

*Regency Club's Famous Creme Brulee*

*Apple Tart Tatin with Vanilla Ice Cream*

*Warm Chocolate Tort with Marinated Berries*

*Flourless Chocolate Cake with Blood Orange Coulis*

*Dole Pineapple Upside-Down Cake with Vanilla Sauce*

*Cinnamon and Sugar Beignet with Caramel and Vanilla Custard*

*Fresh Berries with Vanilla Ice Cream and Italian Macaroons*

*Pear and Marzipan Tart with Dark Chocolate*

*Key Lime Pie with Graham Cracker Crust and Piña Colada Sauce*

*Dole Banana Cream Pie with Caramel Sauce*

*Chocolate Profiteroles with Kona Coffee Ice Cream and Amaretto Almond Praline*

*Assorted Sorbets in a Tulip Cookie Shell and Fresh Berries*

*Seasonal Berry Cobbler with Crumb Topping and Vanilla Ice Cream*

*Georgia Peach Melba with Peach Ice Cream in a Sugar Cage*

*For an additional \$4.50 per person*

*Symphony of Regency Desserts: Mini Crème Brulee, Mini Warm Chocolate Torte with  
Cassis Marinated Berries and Raspberry Sorbet in a Tulip Cookie Shell*

