

# The Regency Club

*Served Luncheon*

*Any three course Meal and a selection of any three Hors D'Oeuvres  
\$48 per person*

*Guests order from the A La Carte Lunch Menu (up to 15 people only)  
\$44 per person*

*Any three course Meal  
\$42 per person*

*A three course Meal with Soup as the first course  
\$40 per person*

*Any two course Meal  
\$38 per person*

*All Meals include Bread & Butter, Coffee Service and Cookies with Dessert  
Note: There is an additional charge of \$5 pp for a choice of up to three entrees.*

*A Deli Station Buffet  
\$39 per person*

*Validated Valet Parking at \$12.50 per car  
All beverages are itemized and charged on a consumption basis. 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*

*Appetizers and Salads*

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

*Hawaiian Hearts of Palm with Cherry Tomatoes and Cilantro Vinaigrette*

*Heirloom Tomatoes with Sweet Basil and Aged Balsamic Vinegar*

*Maine Lobster Ravioli with Lemon Meuniere*

*Trilogy of Goat Cheese Salad with Frisée, Herbs, Pepper, Garlic and Parsley*

*Mache Lettuce with Smoked Goat Cheese Crouton*

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

*Bouquet of White Asparagus with Black Truffle Vinaigrette*

*Buffalo Mozzarella with Roma Tomato, Fresh Basil and Balsamic*

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

*Baby Golden Beet Salad with Butter Lettuce and Balsamic Vinaigrette*



*Hot Soups*

*Green Asparagus and Pistachio*

*Tortilla Soup with Tri Colored Tortilla Strips*

*Black Bean and Orange*

*Roasted Corn Chowder*

*White Asparagus with Melon and Pacific Lobster*

*Sweet Carrot and Ginger*

*Regency Clam Chowder*

*Chilled Soups*

*Melon Soup with Sauterne Wine*

*Spanish Gazpacho with Parmesan Cheese Stick*

*Red and Yellow Bell Pepper*



*Entree Salads*

*The Regency SBC:*

*Imported Haricot Verts, Mixed Greens, Julienne of Vegetables  
and Sliced, Grilled Chicken Breast Salad with Papaya*

*Seared Ahi Tuna Niçoise with Mixed Greens and Capers*

*Assorted California Mixed Greens, Medallions of Chicken on Idaho Potatoes, Mushrooms  
and Balsamic Dressing*

*Chicken Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese*

*Norwegian Salmon, Salad of Parisian Mushrooms, Spinach, Lemon Vinaigrette*

*Lobster and Avocado Nest with Lime*

*Poached Salmon, Artichoke and Dill Sauce, Mache, Vinaigrette Dressing*

*For an additional \$4.00 per person*

*Regency Trilogy of Salads*

*Choose Three of the Above Salads Served in smaller portions on one plate*



## Entrees

*Medallions of Beef, Cabernet Sauce, Seasonal Vegetables, Pomme Galette*

*Roasted Chicken Breast, Seasonal Vegetables, Mashed Sweet Potatoes*

*Lamb Chops with Baby Zucchini Flower and Garlic Confit*

*Norwegian Salmon with Spinach and Truffle Sauce*

*Alaskan Halibut with Mango Salsa, Seasonal Vegetables*

*Sautéed Chilean Sea Bass with Lemon Meuniere, Haricots Verts*

*Roasted Chicken Breast with Black Truffle Risotto, Seasonal Vegetables*

*Medallions of Veal, Wild Mushroom, Pomme Galette*

*Penne Pasta, Pesto and Julienne of Chicken*

*Breast of Chicken stuffed with Goat Cheese and Sun Dried Tomatoes*

*Veal Scaloppini, Lemon Meuniere, Capers, Haricots Verts*

*Organic Cod, Sautéed Spinach, Fingerling Potatoes, Dijon Mustard*

*Tex Mex Chicken Torta with Salsa, Ranch Dressing, Lime and Cilantro*



Desserts

*Warm Chocolate Tort with Cassis Marinated Berries*

*Regency Club Famous Crème Brûlée*

*Pear and Marzipan Torte with Dark Chocolate*

*Flourless Chocolate Cake with Blood Orange Coulis*

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

*Apple Tart Tatin with Vanilla Ice Cream*

*Dole Banana Cream Pie with Caramel Sauce*

*Warm Pear Tart with Sabayon and Ice Cream*

*Georgian Peach Melba with Peach Ice Cream and Sugar Cage*

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

*Assortment of Sorbets in a Tulip Cookie Shell and Fresh Berries*

*Seasonal Mixed Berry Cobbler with Vanilla Ice Cream*

*For an additional \$3.50 per person*

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

