

The Regency Club

Reception and Buffet Menu

Menu I/\$38 per person

A selection of any eight Hors D'oeuvres

Menu II/\$44 per person

All of the above as well as:

Display of Imported and Domestic Cheeses served with Baguette Bread and Crackers

Hummus with Pita Chips

An Array of Sliced Seasonal Fresh Fruit

Assortment of Fresh Vegetable Crudites presented in Red Cabbage Cups with Dips

Menu III/\$58 per person

All of the above from Menu II plus

A Pasta Station

Three Gourmet Pastas to include Penne Pasta A La Checca, Bow Tie with Chicken &

Spinach Alfredo and Penne Pesto with Sundried Tomato

A Smoked Salmon Station

Regency Homemade Smoked Salmon presented with Condiments.

Additional Chef Selections

A Carving Station at \$12 per person (Carver Included)

Your choice of Roasted Prime Rib of Beef, Honey Baked Ham or Free Range Turkey. Served with Miniature Bread Rolls, Condiments and Sauces.

Fresh Seafood Station at \$14.00 per person

A Seafood Display with Jumbo Shrimp, Oysters on the Half Shell,

Crab Claws and Medallions of Maine Lobster

Served with Lemon Wedges and Cocktail Sauce

Japanese Sushi Station at \$14.00 per person

Freshly Cut California Rolls

Sushi to Include Tuna, Whitefish, Yellowtail, Octopus

Pickled Ginger, Soy Sauce and Wasabi

Coffee and Sweets at \$8.00 per person

Assorted Cookies, Chocolate Dipped Strawberries and Assorted Petit Fours

Coffee & Tea Station

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 Homemade 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*

Belgium 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 Sundried Tomatos 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

