

The Regal Menu Selections

Our Most Popular Reception!

*Five Hour Premium Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests*

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BUTLER PASSED HORS D' OEUVRES

*Asian Duck Salad, Carrots, Scallions, in a Cucumber Cup • Spice Rubbed
Pork Tenderloin, Corn Bread, Red Onion Marmalade • Mini Puffs with Crab,
Roasted Corn, Smoked Ham Salad • Petite Carpaccio Bruschetta
• Seasonal Vegetable Tartlets, Herbed Boursin • Thai Chicken Spring Rolls*

STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit
• Assorted Tapas and Small Plates Table • Charcuterie, Crostini, Spreads,
Exotic Olives, Marinated Mushrooms, Artichokes, Grilled Vegetables*

PASTA ACTION STATION

Please select two chef attended pasta station options:

Pasta Carbonara, Smoked Ham, Spring Peas

Shrimp Penne, Garlic, Tomatoes, Spinach, Fresh Oregano

Pappardelle with Bolognese

Farfalle, Herb Grilled Chicken, Vegetables

Rigatoni, Fresh Tomatoes, Garlic, Shallots, Basil, Tomato Cream

APPETIZERS

Please select one of the following:

*Tomato, Fresh Mozzarella, Basil Caprese,
Aged Balsamic Reduction, Extra Virgin Olive Oil*

*Seared Shrimp, Scallops, Organic Field Greens,
Belgian Endive, Roasted Garlic-Red Pepper Vinaigrette*

Seasonal Vegetable Bisque

Crisp Lump Crab Cake, Lemon Caper Aioli, Field Greens, Champagne Vinaigrette

Grilled Duck Breast, Rosti Potatoes

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SALAD

Please select one of the following:

*Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes,
Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*

*Organic Bibb Lettuce, Radicchio, Haricot Vert,
Point Reyes Bleu Cheese, Edible Flowers, Shallot Vinaigrette*

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ENTRÉE SELECTIONS

Please select three of the following:

*Char Grilled Tenderloin of Beef, Bleu Cheese Crust,
Duchesse Potatoes, Haricots Vert, Jus Liés*

*Sliced Roast Prime Beef Sirloin, Fingerling Potatoes,
Butter Glazed Baby Carrots, Mushroom Demi Glace*

*Grilled Lemon Marinated Chicken, Summer Squash, Zucchini,
Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*

*Prosciutto, Basil, Fontina Stuffed Chicken Paillard,
Penne Pasta, Spinach, Plum Tomatoes*

*Sole Paupiette filled with Scallops, Watercress,
Melted Leeks, Wild Rice Pilaf, Chive Velouté*

*Potato Crusted King Salmon, Roasted Root Vegetable,
Late Picked Riesling Butter Sauce, Rice Pilaf*

*Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be
included with your entree selections for your vegetarian guests*

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DESSERT

Custom Designed, Beautifully Crafted Wedding Cake

Classic Confection Collection Dessert Station

Coffee & Tea Service