

We hope that you will find our menu of food and services complete and easy to follow. If you haven't had the opportunity to be our guest since we started twenty-five years ago, please come in. Let myself or the banquet coordinator give you a tour. Our banquet center has all the elements you'll be looking for when planning a large event, such as full service catering, simple yet elegant décor, convenient location and ample parking. We also have surprises that make the Regent unique, like a truly private atmosphere, solid oak flooring and one of the area's largest dance floors!

At Your Service, Ellen Lin, Banquet Director

Starters & Décor

Pre-Dinner Hors D'oeuvres

While guests await your arrival, our wait staff will tempt them with a selection of appetizers.

*Available only with a dinner or sandwich buffet.

Choose 3 to be Passed \$5.25 per person - 1 Hour Service*

Stuffed Baby Mushrooms
Shredded Chicken Fajita Cups
Bruschetta with Roma Tomatoes & Shallots
Chicken Salad Phyllo Cups
Fuji Apple & Herbed Goat Cheese Crostini
Cheese & Bacon Loaded Potato Pinwheels
Seasonal Fresh Fruit Skewers

Or Choose 3 for A Pre-Dinner Buffet \$6.95 per person – 1 Hour Service*

Cranberry Pinot NoirMeatballs Spinach Artichoke Dip with Soft Pita Fresh Vegetable Crudite with Herbed Dip Domestic Cheeses with Assorted Crackers Fresh Fruit Platter Mediterranean Hummus with Soft Pita

Or Choose Table Snack Service

Provide baskets of party snacks on each table to appease appetites prior to dinner. **\$1 per person**

Decorating Options & Rentals

Ceiling Lights

Make an impression with our ceiling light display. Twelve points of white lights in a cloud of white or black tulle cover the ceiling and create elegance incomparable.

\$295 includes set up and tear down

Uplighting

Uplighting is unique decorating trend which places twenty beams of colored light on the walls to create a dramatic ambience.

\$495 includes set up and tear down

\$595 Ceiling Lights & Uplighting Package

Backdrop

As an elegant backdrop for your head table we offer a display of white drapery with beams of uplighting **\$150** includes set up and tear down

Round 12" Beveled Mirrors - \$1.50 rental Square 8" Beveled Mirrors - \$1.50 rental Projection Screen and Projector - \$50 rental

Ask About our Wedding Dance Instruction

Prices Are Subject To 18% Gratuity And 8% Sales Tax Prices Subject To Change

Regent's Dinner Buffet

\$25.50 Two Entrée Buffet - Additional Entrées \$2.50

Herbed Chicken Breast Golden oven roasted chicken breast generously marinated in garlic and herbs

Chicken Cacciatore Italian seasoned chicken breast in a tomato and roasted vegetable sauce

Mediterranean Chicken Seasoned panseared chicken breast smothered with sautéed baby spinach and feta cheese

Mushroom Chicken Thyme and sage rubbed chicken breast in a mushroom cream sauce

Linguini Shrimp Scampi Shrimp sautéed with capers, lemon, seasoning and Italian parsley and then tossed with al-dente linguini and fresh shaved parmesan cheese

Tuscan Rigatoni A rustic blend of fresh mushrooms, basil, red onion, and roasted red peppers sautéed with chopped tomato and Italian sausage and then tossed with rigatoni pasta and baby spinach

Meat Filled Tortellini Sausage and ground beef stuffed tortellini topped with a tomato basil sauce

Penne A La Carbonara A deliciously creamy dish with penne pasta, crispy bacon pieces, green peas, our homemade alfredo sauce, and lots of fresh shaved parmesan cheese

Glazed Pork Tenderloin Trussed whole pork loin brushed with your choice of glaze and roasted to golden perfection: Tangy Chipotle and Adobo Apricot OR Mouthwatering Apple Butter Barbeque

Thyme Roasted Pork Loin Classic thyme marinated pork loin with caramelized onion and mushrooms

Teriyaki Flank Steak Tender portions of seared flank steak marinated and then drizzled with our Asian inspired house marinade

Caramelized Onion Flank Steak

Grilled flank steak served with a roasted garlic and caramelized onion a jus

Cranberry-Mushroom Brisket*

Marinated, seasoned, and slow cooked beef brisket smothered with a cranberry, mushroom & red wine reduction Add \$1.50pp

Barbeque Beef Brisket* Smoked and slow roasted beef brisket brushed with Sweet Baby Ray's Barbeque sauce Add \$1.50pp

Ricotta & Parmesan Stuffed Ravioli

Delicious cheese stuffed ravioli tossed in a rich creamy blush sauce

Vegetarian Lasagna This made from scratch lasagna is layered with roasted vegetables, ricotta, mozzarella and parmesan cheese and baked to perfection with a classic marinara

Penne Primavera A colorful blend of multi colored bell peppers, broccoli florets, mushrooms, zucchini and yellow squash tossed with a light garlicparmesan cream sauce and al-dente penne pasta

Pesto Cream Cavatappi Cavatappi pasta tossed in a cheesy pesto cream with tomato concasee

Includes 1 Salad & 2 Side Choices Served With Fresh Baked Rolls and Honey & Herb Butter Coffee & Iced Tea Station and Table-Side Water Service

Buffets include white linen tablecloths and napkins, china and silver, room rental*, setup and cleanup.
*Room Rental Up to 5 Hours: 150+ adult guests=\$0, 100-149 adult guests=\$850, 100 Adult Guest Minimum
Room Rental Over 5 Hours=\$125 per Hour
Food and Beverage Minimums Apply to May through October Dates

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Hearty Sandwich Buffet

\$23.50 per person

Choose 2 Hot Selections

Pulled Barbeque Pork Italian Beef with Au Jus and Pepperoncinis Marinated Grilled Chicken Breast

Or 2 Custom Sandwiches

Roast Beef, Provolone Cheese & Horseradish Aioli Sliced Turkey, Cream Cheese & Cranberry Sauce Honey Ham, Swiss Cheese & Garlic Aioli Club with Ham, Turkey, Bacon, Mayo and Swiss

Includes 2 Salad Choices Served With Breads, Rolls & Kettle Cooked Chips Coffee & Iced Tea Station and Table-Side Water Service

Salads and Sides

Salad Choices

Salad of Mixed Greens with Assorted Dressings
Caesar Salad with Aged Parmesan & Herb Croutons
Spinach Salad with Dried Cranberries, Red Onion,
Walnuts & Bleu Cheese
Greek Salad with Olives, Tomatoes, Red Onion,
Cucumber & Feta Cheese
Fresh Fruit Salad
Penne Pasta Salad with Chef's Choice Vegetables
with Vinaigrette
Fresh Vegetable Platter with Herbed Dip
Red Skinned Potato Salad with Crispy Bacon

Side Choices

Roasted Baby Red Potatoes
Homestyle Garlic Smashed Baby Red Potatoes
Sour Cream & Chive Whipped Potatoes
Potatoes Dauphinoise: thinly sliced and slowly baked
with cream and guyrere cheese
Fluffy Rice Pilaf with Chicken Stock & Vegetables
Broccoli & Carrot Medley with Fresh Herbs
Buttered Corn
Sautéed Green Beans and Shallots
Mixed Vegetables in Clarified Butter
Succotash: Lima bean, corn, peppers & onion

Add Extra Salads or Sides To Your Buffet For \$1.50 per person

Desserts

Dessert Display

Your guests will step up to a delectable assortment of desserts. What better way to end a meal than to have an array of cakes and cheesecakes to choose from? \$5.95 per person

Or an assortment of mini cheesecakes and Dish signature bouchons \$4.95 per person.

Wedding Cake Service

An experienced hostess arranges the table to your specification.

Cake Service - \$.60 per person includes plates, forks, napkins and use of serving set.

Punch Service - \$.60 per person includes punch, ice, cups and use of punch bowl

Full Punch & Cake Service - \$1 per person

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Beverage Service

Host is required to purchase a minimum of \$500 in beverages.

Semi Open Bar

\$9.50 per person

A very popular option. The Regent will serve unlimited beer, wine and soft drinks to guest for three hours. Add \$1.50 per person per hour for additional time.

or

\$8.50 per person

Supply your guests with unlimited beer and soft drinks for three hours. Add \$1 per person per hour for additional time.

Open Bar

\$15.50 per person

This bar service provides for three hours of unlimited well-brand mixed drinks, in addition to beer, wine and soft drinks. Add \$4 per person per hour for additional time.

Premium Open Bar

\$19.50 per person

A premium open bar is similar to the above, except that premium brand liquors are also available. Add \$5 per person per hour for additional time.

Tab Bar

A tab bar allows the hosts endless flexibility in providing drinks to their guests. The bartenders can keep a tab on all or certain types of drinks by the glass for the entire or portions of the party.

Champagne Toast

Have one bottle placed on each table before the toasts are proposed.

Spumante or Brut - \$19 per bottle

Sparkling Grape Juice - \$9 per bottle

Hosted Beer, Wine & Soft Drinks a La Carte

Beer can be purchased by the Keg, Wine by the bottle and Soft Drinks by the glass. Budweiser and Bud Light are served at the Regent for \$245 per keg. Other beer brands are also available upon request. Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet Sauvignon and Pinot Noir Wines cost \$204 per case and can also be purchased by the bottle. Host provided Soft Drinks are \$1.50 each.

Packages

The Celebration

Ceiling Light Display, Table Snack Service, Champagne Toast for Head Table, Cake Cutting Service and 3 hours unlimited Beer & Soft Drinks. Add \$10.50 per person to any buffet.**

Deluxe Celebration

Ceiling Light Display, Pre-Dinner Passed Hors D'oeuvres, Champagne Toast for Head Table, Cake Cutting Service, 3 hours unlimited Beer, Wine & Soft Drinks. *Add* \$15.50 per person to any buffet.**

**For Parties below 150 adult guests, add additional \$0.75 per person to either package For minors the package prices are reduced by \$2.75 per person Uplighting can be added to either package for \$320

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