

Seated Dinner Package

Seasonal Garden Salad, house specialty vinaigrette dressing
Traditional Caesar Salad with housemade caesar dressing
Warm Ciabatta Rolls and Whipped Butter
Choice of Starch and Vegetable du Jour

Entrees

Land & Sea

5oz. Choice filet mignon, prepared medium-rare, 4 oz. Regents' housemade crab cake, demi-glaze \$45.95

Filet Mignon

8 oz. Choice filet mignon, prepared medium-rare, demi-glaze \$40.95

Frenched Veal Chop

10 oz. veal chop, prepared medium-rare, boursin cheese and sun-dried tomato infused demi-glaze \$52.95

Prime Rib

12oz. Choice prime rib, prepared medium-rare, au jus \$29.95

Flounder Florentine

Fresh flounder fillet stuffed with our housemade crab mix and spinach, beurre blanc \$33.95

Potato Crusted Salmon

Fresh broiled salmon fillet, crusted with mashed potatoes and leeks, orange beurre blanc \$28.95

Stuffed Shrimp

Jumbo shrimp stuffed with our housemade crab mix, broiled to perfection, beurre blanc \$35.95

Chicken & Stuffed Shrimp

Broiled chicken breast topped with (2) jumbo shrimp, house crab mix, bernaise sauce \$31.95

Chicken Wellington

Breast of chicken stuffed with mushroom duxelle, wrapped in puff pastry, baked golden brown, chicken demi-glaze \$29.95

Chicken Oscar

Grilled breast of chicken, lump crab meat, asparagus, bernaise sauce \$29.95

Chicken Marsala

Grilled chicken breast, wild mushroom marsala wine sauce \$28.95

Starch

Garlic mashed potatoes, parmesan & herb roasted red potatoes, candied pecan mashed sweet potatoes, potatoes anna, twice baked potatoes, tomato basil risotto, parmesan risotto, rice pilaf

Vegetable

Vegetable medley, asparagus bundles, baby carrots & french bean bundles, sauteed zucchini & squash, green bean almandine, glazed carrots

Dinner Buffet Station Menu

(prices vary depending on selections)

Butlered Hors d' oeuvres:

Sesame Peanut Chicken Tartlets

Asparagus Straws

Petite Maryland

Crab Balls

Bruschetta alla Pomodoro

Assorted Mini Quiche

Coconut Chicken Tenders

*Boursin Cheese stuffed Cherry
Tomatoes*

*Beef Vegetable Skewers with
Cheese*

*Smoked Salmon Mousse stuffed
Baby Red Potatoes*

Salad Station:

*Spinach Salad with Hot Bacon Dressing
tomatoes, red onion, mushroom and egg
Greek Salad with Greek Vinaigrette
kalamata olives, tomatoes, feta, cucumber, red onions*

*Classic Caesar Salad
Basil croutons, tomatoes, housemade dressing
Seasonal Spring Garden Salad with/ two dressings*

Pasta Station:

*Pasta Choices:
Fettucini, Tri-Color Tortellini, Rotini,
Penne, Linguini, Farfale*

*Sauces:
Marinara, Alfredo, Carbonara, Pesto, Aolioli*

RG Specialties:

Penne Con Vodka with Shrimp Ziti with Marinara and meatballs, Fresh Vegetable Primavera

Carving Station:

Roasted Eye Round | *Roast Turkey Breast*
Herb Crusted Pork Loin | *Honey Mustard Glazed Ham*
Served with: Warm Rolls, whipped butter and appropriate condiments

Entrée Station:

*Flounder Florentine Roulade, crabmeat, spinach, lemon herb beurre blanc
Pecan crusted chicken breast, orange thyme bourbon sauce
Broiled Salmon, roasted pepper cream sauce
Grilled Lemon herb chicken breast, fresh fruit salsa
Broiled parmesan-crusted haddock, tomato beurre blanc*

Vegetables:

*Bouquetierre of Fresh Vegetables
Sautéed Italian Vegetables
Vanilla Bourbon Carrots
Green Bean Provencale or Almandine*

Starch:

*Parmesan Roasted Red Bliss Potatoes
Loaded Mashed Potatoes
Wild Rice Pilaf
Smoked Gouda AuGratin Potatoes or
Sweet Potato and Bleu Cheese Gratin*

Dinner Buffet Packages

Laurel-(\$24.95++)

Pasta- *Tri-Color Cheese Tortellini*
with Fresh Pesto Sauce

Salad- *Seasonal Spring Garden Salad*
with two dressings

Entrée: *Grilled Lemon Herb Chicken Breast*
with Fresh Fruit Salsa

Carving Station- *Herb Crusted Pork Loin*
with appropriate condiments, rolls and butter
*

Starch & Vegetable-
Bouquetiere of Seasonal Vegetables
and Parmesan Roasted Red Bliss Potatoes

Boxwood-(\$32.95++)

Salad- *Classic Caesar Salad-*
With Basil Croutons, tomatoes, housemade dressing

Pasta- *Ziti with Marinara & Meatballs*

Entrée- *Flounder Florentine Roulade*
with crabmeat, spinach, lemon herb beurre blanc

Carving Station-
Roasted Eye Round (or)
Roast Turkey Breast
With appropriate condiments, rolls and butter

Starch & Vegetable-
Green Beans Almandine
Rice Pilaf (or) Loaded Mashed Potatoes

Beverage Service

Cash Bar

\$200.00 Bartender Fee per Bartender

Beer & Wine (4 Hours) \$17.00++ p/p

Beer: Miller Lite/ Yuengling Lager

Wine: House Chardonnay, Cabernet Sauvignon, White Zinfandel

Open Bar (4 Hours) \$22.00++ p/p

Bacardi Rum	Canadian Club Whiskey	Cutty Sark Scotch
Cuervo Tequila	Smirnoff Vodka	Peach Schnapps
Gordon's Gin	Jim Beam Bourbon	Dry Vermouth
Triple Sec	Grenadine	Sweet Vermouth

Beer: Miller Lite/ Yuengling Lager

Wine: House Chardonnay, Cabernet Sauvignon, White Zinfandel

Premium Bar (4 Hours) \$28.50++ p/p

Absolut Vodka	Bacardi Rum	Beefeater Gin
Crown Royal	Cuervo Tequila	Dewar's Scotch
Jack Daniels Bourbon	Malibu Rum	VO Blended Whiskey
Cpt. Morgans' Rum	Peach Schnapps	Triple Sec
Grenadine	Dry Vermouth	Sweet Vermouth

Beer: Miller Lite/ Yuengling Lager

Wine: House Chardonnay, Cabernet Sauvignon, White Zinfandel

***Current House Brands are subject to change**

Customized Options

Additional suggestions for your special day

*Elegantly displayed array of fresh seasonal fruits, garden crudités,
imported cheeses garnished with fresh baked baguettes, crackers, pitas and appropriate dippers
\$4.95++ p/person*

Champagne Toast

Frexienet Champagne \$3.00++ p/person

"Cleanse the Palate"

Housemade Champagne Sorbet \$2.50++ p/person

Gourmet Coffee Station

*Regular and decaf, gourmet herbal teas, assortment of
3 flavoring syrups, whipped cream and chocolate sauce,
Biscotti, assortment of handmade cookie \$3.00++ p/p*

French Vanilla Ice Cream

(1) scoop of ice cream atop wedding cake \$2.00++ p/p

Valet Service

\$100.00 per valet attendant