

Regis College Catering

Based on an 8 Person Minimum

Regal Catering at Regis College

BREAKFAST

All Continental/Hot Breakfast Buffets are served on upscale disposable service ware. China, glass and silver may be added for an additional \$1.59 per person. Staffing fees may apply for China service over 25 Guests or "Plastic" service over 35 Guests

Continental Breakfast

Tower Continental - \$3.99 per person

Assorted bottled Tropicana® juices, assorted mini breakfast pastries, and assorted bagels with fruit preserves, butter and cream cheese

College Hall Continental - \$5.99 per person

*Assorted bottled Tropicana® juices, basket of freshly Baked Assorted Mini Breakfast Pastries, muffins, & bagels served with fruit preserves, butter and cream cheese
Sliced fresh seasonal fruit*

Healthy Choice - \$7.99 per person

*Assorted bottled Tropicana® juices, bottled Spring Water basket of low fat muffins,
Individual yogurt parfaits & Fresh fruit salad*

All of our continental breakfasts include a standard coffee service which includes :

Our fresh brewed Pierce Bros 100% Organic Coffee® regular and decaffeinated coffee and a Gourmet assortment of our Bewley's® Teas.

Each coffee service includes:

Milk, cream, sugar, equal, sweet and low, and splenda®

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A LA CARTE

Regis McMuffins

Choice of bacon and cheese or sausage and cheese or plain egg and cheese

\$2.50 per person

Bagels with cream cheese

\$2.25 per person

Mini pastries

\$2.75 per person

Mini scones

\$2.75 per person

Fresh baked muffins or mini muffins

\$2.50 per person

Fresh fruit salad

\$2.50 per person

Sliced fruit platter

\$2.50 per person

Whole fruit

\$.75 per person

Yogurt parfaits

(Vanilla yogurt, blueberries, sliced strawberries & granola)

\$2.50 per person

Individual assorted colombo yogurts

\$1.25 per person

Granola bars

(Assorted Nature Valley or Nutri Grain)

\$1.25 per person

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BEVERAGE SERVICE

Coffee Service - \$1.59

Our fresh brewed Pierce Bros 100% Organic Coffee® regular and decaffeinated coffee and a Gourmet assortment of our Bewley's® Teas.

Each coffee service includes:

Milk, cream, sugar, equal, sweet and low, and splenda®

Bottled water

\$0.99 per person

Bottled Tropicana juices

\$0.99 per person

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HOT BREAKFAST BUFFETS

Traditional Breakfast - \$9.99 per person

*Herb Scrambled Eggs, Home Fried Potatoes, Sausage Links
Fresh Fruit Salad & Assorted Mini Pastries
Tropicana Orange, Apple and Cranberry Juice*

Deluxe Breakfast - \$11.49 per person

*Herb Scrambled Eggs, Home Fried Potatoes, Crisp Bacon, &
French Toast Sticks with Maple Syrup
Seasonal Sliced Fruit Tray and Assorted Mini Pastries
Tropicana Orange, Apple and Cranberry Juice*

VIP Breakfast - \$14.49 per person

*Assorted Quiche: Vegetable, Lorraine, Spinach & Swiss & Lyonnaise
Potatoes
Choice of ONE: Ham, Sausage Links or Bacon
Seasonal Sliced Fruit and Fresh Berry Platter
Mini Plain & Chocolate Croissants with Whipped Butter & preserves
Tropicana Orange, Apple and Cranberry Juice*

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which includes:*

*Our fresh brewed Pierce Bros 100% Organic Coffee®
Regular and Decaffeinated Coffee
And a Gourmet assortment of our Bewley's® Teas.*

Each Coffee service includes:

Milk, Cream, Sugar, Equal, Sweet and Low, and/or Splenda®

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LUNCH

All lunches are served on upscale disposable service ware. China, Glass & Silver may be added on for an additional \$1.59 per person. Staffing fees may apply for china service over 25 guests or more.

Sandwich Buffets and Tote Lunches

The "Pride" Deli Platter - \$7.99 per person

Turkey, Ham, Roast Beef

Choice of two cheeses: swiss, american, provolone or cheddar

Choice of tuna salad, chicken salad or egg salad

Served with assorted breads and rolls, lettuce, Tomato, Homemade

Potato Chips Choice of seasonal tossed salad or pasta salad

Assortment of Cold Beverages

Each of the following Trays come with a Choice of 3 Sandwich Selections

-The Classic Sandwich Tray - \$8.99 per person

Assorted classic sandwiches or wraps, served with

Choice of seasonal tossed green salad with a light italian dressing or pasta salad

Frito-Lay chips, assorted cookies and brownies

Assortment of Cold Beverages

Classic Sandwich Choices (Choose Three)

Turkey & Ranch Wrap

Roast beef and Cheddar Baguette

Ham and Swiss Multigrain

Veggie and Hummus Spinach Wrap

Tuna Wheat Wrap

Gourmet Sandwich Tray - \$10.99 per person

Assorted sandwiches or wraps served with

Choice of seasonal tossed salad or red bliss potato salad

Homemade parmesan/ranch potato chips

Assortment of dessert bars

Assortment of cold beverages

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Gourmet Sandwich Choices (Choose Three)

Roast Beef with Tomato Aioli on Ciabatta

Turkey with Dill Havarti on a Braided roll

Grilled Chicken Caesar Whole Wheat wrap

Ham and Boursin Baguette

Tomato Mozzarella with Pesto Aioli Spinach wrap

Tote Lunches- \$9.99 per person

*Choice of Classic Sandwich, One Side, Miss Vickie's Potato Chips,
Homemade Otis Spunkmyer Cookies and Bottled Water*

Sandwich Selections:

Turkey on a Knot roll

Roast Beef and Cheddar Baguette

Ham and Swiss Multigrain

Veggie and Hummus Spinach wrap

Tuna Wheat wrap

Chicken Salad on Ciabatta

Side Selections:

-Whole Fruit

-Pasta Salad

-Potato Salad

-Fruit Salad

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AFTERNOON PLATTERS

| | <i>Small 12” 10-15pp</i> | <i>Large 18” 20-25pp</i> |
|---|------------------------------|------------------------------|
| <i>Vegetable Crudités</i> | \$34.99 | \$45.99 |
| <i>Fruit and Cheese Display</i> | \$59.99 | \$89.99 |
| <i>Cheese Display</i> | \$49.99 | \$59.99 |
| <i>Finger Sandwiches Tuna, Chicken or Egg Salad (One dozen minimum per Selection)</i> | \$26.95 | \$43.95 |
| <i>Pita Chips and Hummus</i> | \$44.99 | \$79.99 |
| <i>Mexican Fiesta - Tri Colored Tortillas and Salsa</i> | \$28.99 | \$48.99 |
| <i>Tomato & Fresh Mozzarella Salad</i> | \$56.99 | \$94.99 |

AFTERNOON SNACKS

Snacks are priced by the dozen

Macaroons- \$14.00

Assorted Cookies- \$12.00

Brownies- \$10.00

Combination of Cookies and Brownies- \$13.00

Assorted Dessert Bars- \$15.00

Assorted Cupcakes- \$15.00

Mini Pastries- \$19.95

Chocolate Dip Strawberries- \$18.00

Rice Krispie Treats- \$12.00

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ENTRÉE SALADS

All Luncheons include Rolls, Butter and assorted Soft Drinks & Bottled Water.

These Selections may be served Plated or Buffet Style, Please specify when ordering.

Grilled Chicken Caesar - \$8.99

This American Classic is Built on a Bed of Crisp Romaine Lettuce Leaves. Sliced, Grilled Chicken, Toasted Croutons, Parmesan Cheese and Classic Caesar Dressing

All White Meat Chicken Salad - \$9.99

Chicken Salad, Grapes, Mesclun greens, Cucumber and Hard Boiled Eggs

Classic Cobb Salad - \$10.99 per person

*Fresh Greens topped with Diced Turkey, Bleu Cheese, Chopped Hard Boiled Egg, Fresh Tomato Wedges, Avocado, Cucumbers and Toasted Croutons, served With your choice of Dressing:
Italian, Ranch, Parmesan Peppercorn, Raspberry Vinaigrette.*

Athenian Grilled Chicken Salad - \$10.99 per person

Mediterranean Greens, Seasoned grilled chicken breast, Marinated Artichoke Hearts, Fresh Plum Tomatoes, Kalamata Olives, Feta Cheese Toasted Pita Wedges and Tatziki Cucumber Sauce

Seafood Salad - \$14.99 per person

Mixed Greens topped with a Fresh Seafood Salad, Cucumbers, cherry tomatoes, Bermuda onions served with a Lemon Vinaigrette

Grilled Beef Tenderloin Salad - \$14.99 per person

Slices of Grilled, Marinated Beef Tenderloin on top of a Mixed Green Salad with Cucumber Slices, Cherry Tomatoes, and Bermuda Onions Served with a Tarragon Vinaigrette

Tomato and Mozzarella Salad - \$12.95 per person

Fresh Mozzarella served with Mesclun Greens, Yellow and Red Vine Ripened Tomatoes and a Pesto Vinaigrette

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LUNCH ENTRÉES

(All lunch entrees can be served either plated or buffet style.)

*All Buffets are served with Rolls, Butter, Chef's choice Starch & Vegetable, Cold Beverages & Coffee.
Paper Goods are included.*

SALAD (CHOOSE ONE)

*Caesar
Traditional Green
Greek*

ENTRÉE (CHOOSE ONE)

Chicken Artichoke- \$11.99 per person

Pan Seared Chicken Breast with Artichokes served with a Roasted Tomato Beurre Blanc

Baked Cod- \$10.95 per person

Baked Cod with Herb Seasoned Breadcrumbs served with a White Wine Lemon Thyme Beurre Blanc

Grilled Flank Steak - \$14.95 per person

Herb rubbed grilled Flank Steak served with a Cabernet Demi Glace

Pork Loin Roasted - \$12.95 per person

Roasted Pork Loin with an Apple Calvados Sauce

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Stuffed Turkey Breast Roulade- \$12.95 per person

Fresh Breast of Turkey stuffed with Cornbread Stuffing and Dried Cranberries served with Pan Gravy

Chicken, Broccoli and Ziti- \$10.95 per person

Sautéed Chicken Tossed with Steamed Broccoli, Ziti in a Parmesan Cream Sauce

Pan Seared Salmon- \$11.95 per person

Herb Rubbed Pan Seared Atlantic Salmon served with a Lemon Dill Beurre Blanc

Pasta Primavera - \$9.95 per person

Penne Pasta Tossed with zucchini, summer squash, julienne carrots, red peppers and a White Wine Garlic Sauce

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DESSERT

CHOOSE ONE

Assorted Cookies

Assorted Brownies

Additional Choice for an extra \$.75

Lemon Pixie Cookies

Macaroons

Chocolate Dipped Cookies

Assorted Cupcakes

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HORS D'OEUVRES

(priced by the dozen/one dozen minimum)

Cold Hors D' Oeuvres

Iced Shrimp with Cocktail Sauce-\$24.00

Roasted Tomato, Fresh Mozzarella and Basil Crostini Drizzled with a Balsamic Reduction-\$21.00

Smoked Salmon Canapé topped with Dill Crème Fraîche-\$21.00

Peppered Beef Tenderloin on Garlic Infused Crostini with Caramelized Onions and Boursin Cheese-\$24.00

Wasabi-Ginger Marinated Tuna topped with a Teriyaki Glaze served on a Crispy Wonton Chip-\$30.00

Assorted Sushi Rolls with Wasabi & Pickled Ginger-\$24.00

Roasted Red Pepper & Asparagus on a Toasted Whole Wheat Crostini-\$18.00

Vietnamese Spring Roll with a Spicy Chili Dipping Sauce-\$18.00

New Potato Stuffed with Crème Fraîche and Caviar-\$18.00

Portobello Mushroom & Bleu Cheese Crostini-\$21.00

Chicken Mango Salad on a Plantain Chip-\$18.00

Crab and Avocado Salad in a Tortilla Cup with Cilantro Lime Aioli-\$30.00

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Hot Hors D' Oeuvres

Brie and Raspberry Feuille de brick-\$21.00

Asiago Arancini with Red Pepper Aioli-\$21.00

Lollipop Lambchop with a Charred Onion Demi Glace-\$42.00

Spanikopita Tartlets with a Lemon Cream-\$18.00

Maple Glazed Sea Scallops Wrapped in Bacon-\$24.00

Chili Lime Salmon Satay-\$24.00

Boursin Stuffed Mushrooms-\$21.00

Vegetarian Samosas served with a Fruit Chutney-\$18.00

Petite Crab Cakes served with an Herbed Remoulade-\$24.00

Peking Duck Spring Roll-\$24.00

Chinese Spiced Pork Tenderloin on Plantain Crisp

Garnished with Apple Chutney-\$24.00

Coconut Shrimp-\$27.00

Teriyaki Beef Satay-\$15.00

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Hot Hors D' Oeuvres (continued)

Mushroom Profiterole-\$21.00

Ruby Beet and Goat Cheese Phyla Star-\$24.00

Sweet Red Chili Cilantro Chicken Satay-\$24.00

Tuscan Beef Roulade-\$26.00

Artichoke Parmesan-\$18.00

Roasted Vegetable & Goat Cheese Tartlet-\$18.00

Chicken Dijon Asparagus-\$18.00

Soup Shooters-\$27.00

Butternut Squash with Apple Garnish

Wild Mushroom Bisque

Gazpacho

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STATIONARY DISPLAYS

Fresh Sliced Fruit and Berry Platter-\$3.29 per person
Freshly Sliced Fruits Garnished with Fresh Berries

International Cheese Display-\$3.59 per person
A display of the World's finest cheeses including Swiss, Great Hill Bleu Cheese, Cheddar, Boursin, Goat Cheese , Smoked Gouda and Dill Havarti Cheese. Accompanied by Gourmet crackers, Toasted Pita and Crostini.

New England Cheese Display- \$4.59 per person
An Assortment of Vermont Cabot Cheddar, Brie, Ashbrush Goat Cheese and Great Hill Bleu Cheese accompanied by Gourmet Crackers, Toasted Pita and Crostini

Vegetable Crudité-\$2.79 per person
A variety of Fresh Garden Vegetables served with Roasted Red Pepper Dip and Hummus

Mediterranean Display-\$6.49 per person
Hummus, Tabbouleh, Eggplant Caponata and Stuffed Grape Leaves Served with Tomato Cucumber Salad, Feta Cheese, Kalamata Olives, Pita Chips and Pita Bread

Tuscan Display- \$6.99 per person
Hard Salami, Roasted Red Pepper, Prosciutto, Artichokes, Olives, Marinated Mushrooms, fresh mozzarella and Grissini Bread Sticks

STATIONARY DISPLAYS (continued)

Warm Artichoke Spinach Dip-\$4.95 per person
With Pita Chips

Baked Brie en Croute-\$5.29 per person
With a Seasonal Fruit Chutney or Savory Wild Mushroom

Chef's collection of Gâteau au Fromage-\$6.79 per person
Crab and Aged Cheddar
Wild Mushroom and Gorgonzola
Or
Cinnamon Apple
served with an Assortment of Herb Grilled Breads and Crackers

Honeycomb Display- \$4.29 per person
Delicious Honey Comb paired up with soft Brie and Gorgonzola
Cheeses served with French Bread and assorted crackers

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ACTION STATIONS

**Requires chef attendant at additional cost*

Fajitas Station-\$8.99 per person

Marinated Chicken or Flank Steak with sautéed Spanish Onions & Fresh Bell Peppers served with Warm Tortillas, Fresh Salsa, Guacamole, Black Bean Corn Salad, Monterey Jack Cheese and Sour Cream

Latin Station-\$11.59 per person

Mini Tacos, Vegetables Quesadilla Cornucopia, Southwest Spring Roll, Chicken Taquito, Cuban Cristo, Rice and Beans and Plantain Chips

Sushi- \$11.99 per person

Assorted Sushi with your choice of a Seaweed Salad or Sesame Noodle Salad

Indian- \$10.29 per person

Tandori Chicken Skewer with a Yogurt Curry Dipping Sauce, Vegetable Pakora, Chicken Samosa, Basmati Rice with Golden Raisins and Almonds

Italian- \$10.59 per person

CHOOSE ONE

Wild Mushroom Ravioli with a Marsala Cream Sauce and Caramelized Onions

Lobster Ravioli or Shrimp Scampi Ravioli (for additional cost)

Choose One:

The Regal Caesar Salad or

Grilled Vegetable Platter with a Balsamic Drizzle

Assorted Focaccia Bread.

Flatbread-\$4.95 per person

Grilled Flatbread with Seasonal Fruit and Lemon Mascarpone Cheese and Grilled Seasonal Vegetables

ACTION STATIONS (continued)

Savory Flatbread-\$6.29 per person

Grilled Flatbread Station with assorted toppings Bleu Cheese Spread and Boursin Spread, Caramelized Onions, Olive Tapenade, Tomato Basil Bruschetta, Roasted Red Pepper, Seasoned Shredded Chicken and Sautéed Mushrooms.

Mashed Potato Martini Bar-\$9.49 per person

Yukon Mashed Potatoes or Mashed Sweet Potatoes Served with assorted toppings Crispy Onion, Sour Cream, Chives, Crumbled Bleu Cheese, Mini Marshmallows, Candied Pecans, Broccoli and Shredded Cheese

Salad Station-\$9.49 per person

Mescaline Greens, Romaine, Balsamic Vinegar, Red Wine Vinegar, Olive Oil

Your Choice of Two Dressings:

Light Italian, Ranch, Thousand Island, Parmesan Pepper, Raspberry Vinaigrette, French, Caesar, Honey Dijon or Greek.

This is served with Your Choice of Five Toppings:

Cucumbers, Cherry Tomatoes, Red Onion, Peppers, Olives, Shredded Carrot, Feta Cheese, Bleu Cheese, Shredded Parmesan, Artichokes, Roasted Red Peppers, Baby Corn, Eggs or Tofu.

*** To Further Enhance Your Salad Station You may add any of the following for an Additional Charge:*

Dry Tuna, Grilled Chicken, Shrimp or Flank Steak.

Also available for an additional charge:

A Tomato Mozzarella Platter, Greek Orzo Salad or a Wheat Berry Salad.

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ACTION STATIONS (continued)

Dim Sum Station-\$10.99 per person

Micro Pork Dumpling, Chicken Wonton, Mini Vegetable Egg Roll and Shrimp Shoa Mei served with a Cilantro Soy Sauce, Chili Lime Sauce and Peanut Sauce accompanied By a Snap Pea Salad

Asian Stir Fry Station-\$9.99 per person

Seasonal Fresh Vegetables Sautéed to Order with a variety of Asian Sauces served with your Choice of Jasmine Rice or Lo Mein Noodles

For an additional charge you may also add:

**Tofu, Chicken, Beef, Pork, Shrimp or Scallops*

Pasta Station-\$13.95 per person

Choice of Two Pastas and Two Sauces served with Freshly Grated Parmesan Cheese, a Crisp Caesar Salad and Bread Sticks.

Choose One: *Farfalle, Penne, Rotini or Low Carb Pasta*

Choose One: *Mushroom Ravioli, Five Cheese Tortellini or Potato Gnocchi*

ACTION STATIONS (continued)

Choose Two:

Bolognese Sauce

Garlic and White Wine Sauce

Marinara Sauce

Pesto Sauce

Alfredo Sauce

Sun Dried Tomato Cream Sauce

Clam Sauce

Piccata Sauce

Gorgonzola Cream Sauce

Creamy Vodka Sauce

Choose Five:

Peppers, Onions, Tomatoes, Mushrooms, Roasted Red Peppers,

Artichoke Hearts, Black Olives, Summer Squash, Zucchini, Broccoli,

Grilled Chicken, Or Mini Meatballs

For an additional charge you may also add:

**Tofu, Chicken, Beef, Pork, Shrimp or Scallops*

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Carving Stations

Beef Tenderloin-\$19.95 per person

Served with Dijon Grain Mustard, Horseradish Cream, Au Jus & Assorted Rolls

Top Round of Beef -\$17.95 per person

Served with a Demi Glace, Dijon Grain Mustard, Horseradish Cream & Assorted Rolls

Fresh Herb Roasted Breast of Turkey-\$13.79 per person

Served with Turkey Gravy, Cranberry Chutney, & Buttermilk Biscuits

Maple Glazed Ham- \$12.95 per person

Served with Dijon Grain Mustard and Assorted Rolls

Honey Glazed Roasted Pork Loin-\$14.79 per person

Served with Apple Sauce, Dijon Grain Mustard & Assorted Rolls

Salmon En Croute Salmon-\$16.95 per person

Wrapped in Puff Pastry with Spinach served with Lemon Thyme Buerre Blanc

Beef Wellington-\$22.95 per person

Herbed Beef Tenderloin & Mushroom Duxelle wrapped in puff pastry dough served with a Cabernet Demi Glace

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LUNCH OR DINNER BUFFET SELECTIONS

SALADS

CHOOSE ONE:

The "Regal" Caesar Salad

With Shaved Pecorino Romano Cheese, Pepperoncini, Roasted Tomatoes, Herbed Croutons and Caesar Dressing (A Regis Twist to the Classic Caesar Salad)

Traditional Mesclun Greens Salad

With Cucumbers, Cherry Tomatoes, Carrots and Bermuda Onions

Greek Salad

With Cucumbers, Tomatoes, Bermuda Onion, Black Olives and Feta Cheese

Baby Spinach Salad

With Red Onion, Sugared Walnuts, Cucumber, Tomato and a Lemon Vinaigrette

Baby Tatsoi Salad

With Crisp Fried Wontons, Shitake Mushrooms, Bermuda Onion and a Ginger Soy Vinaigrette

Baby Arugula Salad

Served with Shaved Parmesan, Pear Tomatoes and a Balsamic Vinaigrette

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ENTREES

CHOOSE ONE

Teriyaki Steak Tips - \$21.95/\$27.95 per person
*Seasoned Grilled Steak Tips and sautéed mushrooms
with a ginger Peppercorn Demi Glace*

Meatloaf - \$16.50/\$22.50 per person
Served with a Demi Glace

Grilled Chicken - \$16.50/\$22.50 per person
Seasoned Grilled Chicken Breast served with a Tropical Fruit Salsa

Country Fried Chicken - \$18.95/\$24.95 per person
Buttermilk Fried Chicken served with gravy

Teriyaki Glazed Chicken - \$18.95/\$24.95 per person
Grilled Marinated Breast of Chicken with Teriyaki Glaze

Beef Tenderloin - \$28.95/\$34.95 per person
*Herb Roasted Tenderloin of Beef
(*at an additional Charge)*

Roasted Pork Loin - \$23.95/\$29.95 per person
with an Apple Calvados Demi Glace

Chicken Artichoke - \$17.95/\$24.95 per person
*Pan Seared Chicken Breast with Artichokes served with
a Roasted Tomato Beurre Blanc*

Chicken Piccata - \$18.95/\$24.95 per person
with a Light Lemon Caper Sauce

Stuffed Chicken Breast Roulade - \$20.00/\$26.00 per person
*Fresh Breast of Chicken stuffed with cornbread stuffing and dried
cranberries served with pan gravy*

Beef Roulade Stuffed - \$20.95/\$26.95 per person
with Spinach and Fontina Cheese served with a Demi Glace

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ENTREES (continued)

Baked Cod - \$16.95/\$22.95 per person

Baked Cod with herb seasoned breadcrumbs served with a white wine lemon thyme Beurre Blanc

Pan Seared Salmon - \$22.95/\$28.95 per person

Herb Rubbed Pan Seared Atlantic Salmon served with a shallot Beurre Blanc

Grilled Flank Steak - \$23.95/\$29.95 per person

Herb rubbed grilled Flank Steak served with Sautéed Mushrooms & a Cabernet Demi Glace

Side Dishes

CHOOSE ONE

Mushroom Ravioli or Striped Garden Ravioli

with Caramelized Onions & a Marsala Cream Sauce

Penne Pasta

with a Sun Dried Tomato Cream Sauce and Asparagus Tips

***For an additional Charge*

You can add Chicken or Shrimp

Vegetable Hummus Strudel

Roasted Vegetables & Hummus stuffed in phyllo dough served with a Roasted Red Pepper Coulis

Vegetable Lasagna

Roasted Vegetables, Ricotta Cheese, Lasagna Noodles and Marinara sauce topped with Fresh Mozzarella Cheese

Vegetable Lo Mein

Egg Noodles tossed with Vegetables & a Teriyaki Glaze

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Side Dishes #2

CHOOSE ONE

Sweet Potato Mashed

Yukon Mashed

Roasted Baby Potatoes

Confetti Rice

Wild Rice Pilaf

Jasmine Rice

Italian Couscous

Asiago Risotto

Lyonnais Potatoes

Scalloped Potatoes

Twice Baked Potatoes

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Side Dish #3 **CHOOSE ONE**

Roasted Root Vegetables

Zucchini and Summer Squash Blend

Baby Carrots

Seasonal Vegetable Medley

Broccolini

Broccoli and Cauliflower

Green Beans

Asian Vegetables

Roasted Grilled Vegetables

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BUFFET DESSERTS

Mini Pastries

Chocolate Dipped Strawberries - White or Dark Chocolate

Mini Banquet Pastries

Assorted Cookies

Brownies

Chef's Assorted Cakes and Tarts

Assorted Dessert Bars

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BEVERAGES

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale

Bottled Water

Small or Large Bottles

Sparkling Water

Flavored Water

(sparkling or non)

Bottled Tropicana Juices

Orange, Apple, Cranberry

Fruit Punch

Iced Tea

Lemonade

All of our Lunch or Dinners include a standard coffee service:

Our fresh Pierce Bros 100% Organic Coffee® regular and decaffeinated coffee and a Gourmet assortment of our Bewley's® Teas.

Each coffee service includes:

Milk, cream, sugar, equal, sweet and low, and/or splenda®

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DINNER MENU

FIRST COURSE

CHOOSE ONE

Spinach Salad

with Gorgonzola Cheese, Grilled Pears, Toasted Walnuts & Bermuda Onions

served with Balsamic Vinaigrette

The "Regal" Caesar Salad

*with Shaved Pecorino Romano Cheese, Pepperoncini, Roasted Tomatoes, Herbed Croutons and Caesar Dressing
(A Regis Twist to the Classic Caesar Salad)*

Traditional Mesclun Garden Salad

served with Teardrop Tomatoes, Cucumbers, Carrot and Bermuda Onions

served with a House Dressing

Baby Tatsoi

*with Crisp Fried Wontons, Shitake Mushrooms, Bermuda Onion
with a Ginger Soy Vinaigrette*

Baby Arugula

*served with Shaved Parmesan, Pear Tomatoes
with a Lemon Vinaigrette*

Heirloom Tomato Salad

*Vine Ripened Heirloom Tomatoes, Mesclun Mixed Greens
with a White Balsamic Vinaigrette*

FIRST COURSE (continued)

White Bean and Escarole Soup

Potato Leek Soup

Clam Chowder

Mushroom Strudel

with Mescaline Greens, Dried Cherries, and a Goat Cheese Cake

Lobster Ravioli

at an Additional Cost

served with a Sherry Cream Sauce

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SECOND COURSE

CHOOSE ONE

CHICKEN

Chicken Artichoke - \$25.95 per person

Pan Seared Chicken Breast with Artichokes served with a Roasted Tomato Beurre Blanc

Chicken Piccata - \$24.95 per person

served with a Light Lemon Caper Sauce

Grilled Chicken Bruschetta - \$22.95 per person

Served with a Onion, Tomato and Olive Compote

Chicken Club Roulade - \$25.95 per person

Stuffed with Avocado, Roasted Red Pepper, Bacon, Boursin Cheese served with a Light White Wine Sauce

Roasted Statler Chicken Saltimbocca - \$26.95 per person

with a Lemon Thyme Beurre Blanc

Pan Seared Chicken with a Wild Mushroom - \$24.95 per person

Served with a Demi Glace

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BEEF, PORK, LAMB AND FISH

Pan Roasted Filet Mignon - \$34.95 per person
topped with a Cabernet Wine Reduction & Garnished with Crispy Leeks

Grilled London Broil - \$30.95 per person
served with a Garlic Herb Butter

Tuscan Beef Roulade - \$28.95 per person
stuffed with Provolone, Prosciutto, red pepper and Spinach
Served with a Pan Gravy Demi Glace

Herb Encrusted Pork Tenderloin - \$27.95 per person
topped with a Apple Calvados Reduction

Goat Cheese Encrusted Rack of Lamb - \$32.95 per person
served with a Grain Mustard Reduction

Grilled Pork Chop - \$28.95 per person
Served with a Apple Red Onion Chutney

Pan Seared Salmon - \$28.95 per person
Herb Rubbed Pan Seared Atlantic Salmon
served with a Lemon Dill Beurre Blanc

Baked Cod - \$22.95 per person
Baked Cod with herb seasoned breadcrumbs served with a
white wine lemon thyme Beurre Blanc

Pan Seared Scallops - \$26.95 per person
Served with a Champagne Vanilla Bean Reduction

Pan Roasted Sea Bass - \$28.95 per person
Served with a White Truffle Butter &
Garnished with a Warm Fennel Slaw

Regis College Catering

Based on an 8 Person Minimum

Regal Catering at Regis College

DUETS

*Our Herb Roasted Filet Mignon - \$59.95 per person
paired with your choice of:*

Baked Stuffed Shrimp

OR

Crab Cakes

Served with a Remoulade Sauce

VEGETARIAN OPTIONS

Vegetable Napoleon - \$21.95 per person

Eggplant, Zucchini, Summer Squash, Red Pepper topped with Fresh Mozzarella & served with Pan Roasted Gnocchi with a Pesto Drizzle

Vegetable Hummus Strudel - \$21.95 per person

Roasted Vegetables & Hummus stuffed in phyllo dough served with a Roasted Red Pepper Coulis

Striped Garden Ravioli - \$21.95 per person

served with Shaved Parmesan and a Pesto Cream Sauce

Regis College Catering

Based on an 8 Person Minimum

Regal Catering at Regis College

Available Accompaniments

CHOOSE ONE

Sweet Potato Mashed
Yukon Mashed
Roasted Baby Potatoes
Confetti Rice
Wild Rice Pilaf
Jasmine Rice
Italian Couscous
Asiago Risotto
Scalloped Potatoes
Twice Baked Potatoes

CHOOSE ONE

Roasted Seasonal Vegetables
Asparagus Bundle
Haricot Vert Bundle
Broccolini
Asian Vegetable Medley
Roasted Baby Vegetables
Julienne Vegetables
Sugar Snap Peas
Green Beans

Regis College Catering

Based on an 8 Person Minimum

Regal Catering at Regis College

DESSERT

PLATED DESSERT

CHOOSE ONE

Strawberry Shortcake Martini

Tiramisu Martini

Assorted Cheesecake

Chocolate or White Chocolate Mousse Martini with a Tuile Cookie

French Apple Tart

Fruit Flan

Triple Berry Tart

Triple Chocolate Torte

Pear Almond Tart

Lemon Meringue Tart

Tiramisu

SORBET

Lemon

Mango

Raspberry

Pink Champagne

Blackberry

Peach

Pear

Strawberry

Tangerine

DESSERT (continued)

Also available at an Additional Cost:

INDIVIDUAL PLATED DESSERTS

Fresh Fruit Tart

Chocolate Cinnamon Pyramid

Trio Crème Brûlée

Vanilla, Chocolate, Pistachio

Choco du Rêve

Strawberry Mille Feuille

DESSERT (continued)

DESSERT STATIONS

Chocolate Fountain (100 person minimum)

Milk, Dark and White Chocolate Available

(Also available; Holiday Colorings)

Toppings:

Oreos, Marshmallows, Pretzels, Biscotti, Sugar and Chocolate Chip Cookies, Pineapple, Banana, Honeydew, Cantaloupe and Strawberries

Crepe Station

Traditional Crepes Stuffed with Fresh Strawberry Compote, Lemon Mascarpone, accompanied by Whipped Cream and Chocolate Sauce

Bananas Fosters

Cherries Jubilee

Sundae Bar

Vanilla & Chocolate Ice Cream

Toppings:

Jimmies, Chopped Walnuts, Maraschino Cherries, Oreo Crumbs, Whipped Cream, Caramel Sauce, Hot Fudge & Strawberries

Viennese Table

An assortment of Specialty Cakes and Cheese Cakes accompanied By a variety of Mini Pastries and assorted Tea Cookies

BEVERAGE SERVICE

All of our Reception Selections include a standard coffee service:

Our fresh brewed Pierce Bros 100% Organic Coffee® regular and decaffeinated coffee and a Gourmet assortment of our Bewley's® Teas.

Each coffee service includes:

Milk, cream, sugar, equal, sweet and low, and/or splenda®

SODA BARS

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale

Bottled Water

Small or Large Bottles

Sparkling Water

Flavored Water

Sparkling or Non-Sparkling

Bottled Tropicana Juices

Orange, Apple, Cranberry

Fruit Punch

Iced Tea

Lemonade

Inquire about additional Beverage Services