

Bar/Bat Mitzvah Packages

Regal Catering at Regis College

FOR YOUR RECEPTION

Cocktail Hour includes a selection of Cold and Hot Hors D'oeuvres

FOR YOUR DINNER

Elegant Three-Course Dinner expertly prepared by our Executive Chef, served with a Traditional Challah Bread

YOUR SPECIAL ENHANCEMENTS

An on-site Certified Planner will assist with:

Coordinating your Tasting Meal upon booking your function - \$60.00

Complimentary use of our standard votive candles.

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COCKTAIL RECEPTION HORS D'OEUVRES

STATIONARY DISPLAYS - \$8.95 per person

CHOOSE ONE

International Cheese Display

A display of the World's finest cheeses, including Swiss, Great Hill Bleu Cheese, Cheddar, Boursin, Smoked Gouda and Dill Havarti, Accompanied by Gourmet crackers, Toasted Pita and Crostini.

Vegetable Crudités

A variety of Fresh Garden Vegetables served with Roasted Red Pepper Dip and Hummus

Seasonal Fresh Fruit Display

A selection of sliced Seasonal Fresh Fruit with Honey Lemon yogurt

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HOT HORS D'OEUVRES

Choose a Total of Three Hot and Cold

Spanikopita with Lemon Cream Tartlets

Potato Latkes with Apple Sauce, Sour Cream and Chives

Vegetable Spring Rolls with Asian Dipping Sauce

Duck Spring Rolls with Hoisin Dipping Sauce

Pigs in a Blanket

Salmon Canapé

Blackened Beef Tenderloin on Scallion/Potato Pancake with Caramelized Onion

Shrimp Cocktail

Dijon Chicken Asparagus

Mini Potato Knish

Mini Reuben Sandwich

Tomato, Mozzarella and Basil Crostini with a Balsamic Drizzle

Chili Lime Salmon Satay

Crab cake with Remoulade

Seasonal Shooter served in Demitasse Cups:

Gazpacho

Butternut Squash with Apple Garnish

Wild Mushroom Bisque

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COLD HORS D'OEUVRES

Choose a Total of Three Hot and Cold

Iced Shrimp with Cocktail Sauce

Roasted Tomato, Fresh Mozzarella and Basil Crostini Drizzled with a Balsamic Reduction

Smoked Salmon Canapé topped with Dill Crème Fraiche-~~\$~~21.00

Peppered Beef Tenderloin on Garlic Infused Crostini with Caramelized Onions and Boursin Cheese

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

Assorted Sushi Rolls with Wasabi & Pickled Ginger

Roasted Red Pepper & Asparagus on a Toasted Whole Wheat Crostini

Vietnamese Spring Roll with a Spicy Chili Dipping Sauce

New Potato Stuffed with Crème Fraiche and Caviar

Portobello Mushroom & Bleu Cheese Crostini

Chicken Mango Salad on a Plantain Chip

Crab and Avocado Salad in a Tortilla Cup with Cilantro Lime Aioli

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FIRST COURSE APPETIZER

CHOOSE ONE

Potato Leek Soup garnished with Crisp Shallots

White Bean and Escarole Soup

Cheese Ravioli with Roasted Yellow and Red Tomato Sauce

Vine Ripe Heirloom Tomato and Mozzarella Stack with Balsamic Drizzle
Garnished with a Chiffonade of Basil

Mushroom Strudel with Thyme Buerre Blanc

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)

Mesclun Greens Salad

Mesclun and Dried Cherries with a warm Goat Cheese Cake
Served with a Lemon Champagne Vinaigrette

Baby Arugula Salad

Served with Shaved Parmesan, Pear Tomatoes and a Balsamic Vinaigrette

Chicken & Mango Timbale

Finely diced Chicken Breast layered with Mango, Avocado & Roasted Red Peppers
Garnished with Micro Greens.

Served with a Passion Fruit Vinaigrette

(Crabmeat or Shrimp can be used as a substitute at an Additional Charge)

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SECOND COURSE ENTRÉE

All of our plated entrees are served with fresh rolls, butter and coffee service

CHOOSE ONE

POULTRY

Stuffed Chicken Breast Roulade-~~\$31.79~~ per person

Fresh Breast of Chicken stuffed with Spinach & Fontina Cheeses

Served with a Demi Glace

Accompanied by Roasted Yukon Potatoes & a Haricot Vert Bundle

Pan Seared Statler Chicken Breast-~~\$32.99~~ per person

Statler Chicken Breast stuffed with Boursin Cheese

Served with a White Wine Reduction

Accompanied by Whipped Potatoes and Baby Vegetables

SEAFOOD

Baked Cod -~~\$31.59~~ per person

Baked Cod with Herb Seasoned Bread Crumbs

Served with a Lemon Thyme Buerre Blanc

Accompanied by Sun dried Tomato Risotto and Broccolini

Pan Seared Salmon- ~~\$33.50~~ per person

Herb Rubbed Pan Seared Atlantic Salmon

Served with a Champagne Shallot Buerre Blanc

Accompanied by a Scallion Rice Cake and Julienne Vegetables

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BEEF

Filet Mignon-\$41.50 per person

Herb Grilled Beef Tenderloin, served with a Cabernet Demi Glace
Accompanied by Mashed Red Skin Garlic Potatoes with Crispy Shallots
& an Asparagus Bundle

New York Sirloin-\$37.50 per person

Grilled Sirloin Steak, served with a Peppercorn Demi Glace
Accompanied by a Mushroom Risotto Cake & Roasted Baby Vegetables

DUETS

Our Herb Roasted Filet Mignon-\$59.50 per person
paired with your choice of:

Jumbo Stuffed Shrimp

OR

Crab Cakes

Served with a Remoulade Sauce

Combinations served with Scalloped Potatoes with Caramelized
Onions & Broccolini

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HORS D'OEUVRES FOR OUR YOUNGER GUESTS

Choose three-~~\$~~5.50 per person

Pigs in a Blanket

Popcorn Chicken

Cheese Pizza Bites

Mini Hot Dogs

Mini Cheeseburgers

Chicken or Beef Satay

Mini Reuben Sandwich

Mini Vegetable Spring Roll

STATIONARY DISPLAYS

Tri Colored Nachos-~~\$~~3.75 per person

Served with Nacho Cheese Sauce

Top with Sour Cream, Salsa, Black Olives, Scallion & Red Onion

Smoothie Bar- ~~\$~~2.75 per person

Cheese Fondue-~~\$~~3.29 per person

Served with an assortment of Fresh Vegetables and Tortilla Chips

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KIDS MENU

BUFFET

Fajita 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

Asian Stir Fry Station- \$7.59 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

Dim Sum Station- \$8.29 per person

Mini Chicken Dumpling, Chicken Wonton, Mini Vegetable Egg Roll & Shrimp Sho Mei

Served with a Cilantro Soy Sauce, Chili Lime Sauce & Peanut Sauce

Accompanied By a Snap Pea Salad

You may also add:

Tofu, Chicken, Beef, Pork, Shrimp or Scallops at an additional Charge

All American BBQ Station- \$8.99 per person

Beef Hot Dogs, Hamburgers, Corn on the Cob, Red Bliss Potato Salad & Corn Bread, Served with All the right Fixings

(Vegetable Burgers upon request for an Additional Charge)

(Grilled BBQ Chicken Breast upon request for an Additional Charge)

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BUFFET (continued)

Pasta Station- \$11.99 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

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 Beef Meatballs

You may also add:

Additional Charge

Tofu, Chicken, Beef, Pork, Shrimp or Scallops at an additional Charge

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PLATED MEAL

(all plated meals are served with rolls & butter)

Cheese Ravioli- \$8.99 per person

with Marinara Sauce, Shaved Parmesan Cheese &
A Garlic Breadstick

Mini Sliders- \$9.99 per person

Grilled Mini Burgers served with Curly Fries & Caesar Salad

A Grilled Skirt Steak Sandwich on Ciabatta- \$11.79 per person

Topped with Tomato Onion Aioli
served with Homemade Ranch Potato Chips & Tomato Mozzarella Salad

Pasta Alfredo- \$9.99 per person

Penne Pasta Tossed with Alfredo Sauce & topped with Grilled Chicken
Garnished with Micro Greens

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DESSERTS

Plated Desserts are available upon request for an additional charge

Chocolate Fountain (100 person minimum) - \$13.95 per person

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

Cake

Please refer to our preferred Vendor List

For an additional charge we can enhance your cake with Fresh Berry Coulis & a scoop of Vanilla Bean or Chocolate Ice Cream

Or a simple Fresh Berry Garnish

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BEVERAGE SERVICE

All of our Reception Selections include a standard coffee service:

Our fresh brewed Green Mountain® 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