

Wedding Packages

Based on a minimum of 75 people

Regal Catering at Regis College

Congratulations!

For Your Reception

Cocktail Hours includes a selection of Cold and Hot Hors d' Oeuvres

For Your Dinner

Traditional Toast of Sparkling Champagne garnished with a Fresh Strawberry for the Bride and Groom

Elegant Four-Course Dinner, Expertly prepared by our Executive Chef

Your Wedding Cake served with your choice of Ice Cream, Fresh Berries or Coulis

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 Table Décor:
Votive Candles

10% Discount on Rehearsal Dinner, Bridal Shower or Post Wedding Brunch

Private On-site Ceremony Accommodations may be arranged

Additional Charge for Floral Centerpieces

Children's Meals are available upon request and priced accordingly

Wedding Packages

Based on a minimum of 75 people

Formal Dinner Courses

Your Choice of one Culinary Display and
Four Passed Hot or Cold Hors d'Oeuvres **\$24.95 per person**

Cocktail Reception Hors d'Oeuvres

Culinary Displays (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

Mediterranean Display

Hummus, Tabbouleh, Eggplant Caponata and Stuffed Grape Leaves Served with Tomato Cucumber Salad, Feta Cheese, Kalamata Olives, Pita Chips and Soft Pita

Tuscan Display

Hard Salami, Roasted Red Pepper, Prosciutto, Artichokes, Olives, Marinated Mushrooms and Fresh Mozzarella and Grissini Bread Sticks

Baked Brie en Croute

With a Seasonal Fruit Chutney

Please ask your Event Coordinator about our Chef Attended Specialty Stations.

All entrees are served with Chef's selection of Fresh Seasonal Vegetables.

We reserve the right to make reasonable substitutions based on availability of products

All Prices are per person and subject to change without notice

Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.

Wedding Packages

Based on a minimum of 75 People

Regal Catering at Regis College

Hors d'Oeuvres (Choose Four)

Crab Cakes Remoulade

Scallops wrapped in Bacon

Shrimp Cocktail with Cocktail Sauce

Ahi Tuna Wonton Crisp

Blackened Beef Tenderloin on Scallion Potato Pancake with Caramelized Onions

Spanikopita Tartlets

Dijon Chicken Asparagus

Pork Dumplings with Hoisín Dipping Sauce

An Assortment of Fresh Sushi

Roasted Ruby Beet and Goat Cheese Phyllo Star

Mini Beef Wellington

Tuscan Beef Roulade

Chicken or Beef Satay

Tomato, Mozzarella and Basil Crostini with a Balsamic Drizzle

Salmon Satay

Artichoke Parmesan

Grilled Marinated Shrimp

Mushroom Profiterole

Chicken Mango Tartlet

Roasted Vegetable and Asparagus Crostini

~

Seasonal Shooter served in Demitasse Cups:

Gazpacho

Butternut Squash with Apple Garnish

Wild Mushroom Bisque

Please ask your Event Coordinator about our Chef Attended Specialty Stations.

All entrees are served with Chef's selection of Fresh Seasonal Vegetables.

We reserve the right to make reasonable substitutions based on availability of products

All Prices are per person and subject to change without notice

Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.

Wedding Packages

Based on a minimum of 75 people

Wedding Celebration Toast

Champagne Garnished with a Fresh Strawberry

First Course Appetizer

CHOOSE ONE

White Bean and Escarole Soup

Lobster Bisque served with Oyster Crackers

Crab Cake with Red Pepper Coulis and Micro Greens

Mushroom Strudel with Thyme Beurre Blanc

Striped Cheese Ravioli with Alfredo Sauce

New England Clam Chowder served with Oyster Crackers

Wedding Packages

SECOND COURSE SALAD

CHOOSE ONE

Vine-ripe Heirloom Tomato and Mozzarella Cheese Stack
with an Aged Balsamic Drizzle & Fresh Basil

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 with Dried Cranberries
Served with a Goat Cheese Cake and a Light Lemon Champagne Vinaigrette

Baby Arugula with Grilled Pear
Baby Arugula topped with Grilled Pear & Great Hill Bleu Cheese

Roasted Beet Salad
Red and Gold Roasted Beets, Goat Cheese & Mache Greens
served with a Balsamic Vinaigrette

Chicken & Mango Timbale
Finely diced Chicken Breast layer 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)

Wedding Packages

THIRD COURSE ENTRÉE

Stuffed Chicken Breast Roulade-~~\$31.99~~ per person

Fresh Breast of Chicken stuffed with Spinach & Fontina Cheese

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

Chicken Artichoke-~~\$30.99~~ per person

Pan Seared Chicken Breast Artichokes served with

a Roasted Tomato Buerre Blanc

Accompanied by Fingerling Potatoes and Broccolini

Baked Cod-~~\$31.50~~ per person

Baked Cod with Herb Seasoned Bread Crumbs

Served with a Lemon Thyme Beurre Blanc

Accompanied by Sun dried Tomato Risotto and Broccolini

Pan Seared Atlantic 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

Filet Mignon-~~\$41.50~~ per person

Herb Rubbed Grilled Beef Tenderloin

Served with a Cabernet Demi Glace

Accompanied by Mashed Red Skin Garlic Potatoes with Crispy Shallots

& a Asparagus Bundle

New York Sirloin-~~\$37.50~~ per person

Herb Rubbed Grilled Sirloin Steak

Served with a Peppercorn Demi Glace

Accompanied by a Mushroom Risotto Cake & Roasted Baby Vegetables

Wedding Packages

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 & Fresh Broccolini

Wedding Packages

BUFFET DINNER OPTIONS

OPTION ONE- \$27.95 per person

*Mesclun Greens Garden Salad
served with Champagne Lemon Vinaigrette*

*Chicken Artichoke
Pan Seared Chicken Breast with Artichokes served with A Tomato Buerre Blanc*

*Roasted Vegetable and Hummus Strudel
with Red Pepper Coulis*

Garlic Scented Broccolini

Roasted Red Bliss Potatoes

Fresh Dinner Rolls & Whipped Butter

OPTION TWO- \$32.95 per person

*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)*

*Herb and Garlic Rubbed Grilled Flank Steak
Served with a Demi Glace*

*Garden Vegetable Striped Ravioli
with a White Wine Garlic Sauce with Spinach and Parmesan Cheese*

Yukon Mashed Potatoes

Balsamic Glazed Vegetables

Fresh Dinner Rolls & Whipped Butter

Wedding Packages

SPECIALTY DISPLAYS

To further enhance your Reception we offer the following Display Stations at an additional charge.

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

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

You may also add

Additional Charge

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

Wedding Packages

Dim Sum Station-~~\$10.99~~ per person

Micro Pork Dumpling, Chicken Wonton, Mini Vegetable Egg Roll & Shrimp Shoa Mei
Served with a Cilantro Soy Sauce, Chili Lime Sauce & 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

**You may also add Tofu, Chicken, Beef, Pork, Shrimp or Scallops at an additional charge.

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-~~\$13.99~~ 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 Beurre Blanc

Beef Wellington-~~\$22.95~~ per person

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

Wedding Packages

BEVERAGE SERVICE

All of our Plated and Buffet Selections include a standard coffee service which includes:

Our fresh brewed Green Mountain® regular and decaffeinated coffee

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)

Bottled Tropicana Juices

Orange, Apple, Cranberry

Inquire about additional Beverage Services

Wedding Packages

DESSERTS

Your Wedding Cake served with your choice of Ice Cream,
Fresh Berries or Raspberry Coulis

Treat your guests to something extra sweet by adding:

Viennese Table-\$12.99 per person

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

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