



Corporate Events Menu

We are Maine's newest state-of-the-art facility located in Eliot. Just five minutes from Portsmouth and one hour from Boston or Portland, it is the ideal location for your conference, meeting or training. Our goal is to help you create a successful event for you and your guests. Our chefs use only the finest and freshest ingredients to create a variety of menus to suit your occasion. The superior quality of the food is matched only by that of our professional and friendly staff. Please feel free to call if you would like to schedule a tour of our facility or if you have any questions.

Regatta
BANQUET &
CONFERENCE
CENTER

Breakfast Options

Continental Breakfast

\$8.95 per person

Fruit Juice
Sliced Seasonal Fruit
Pastries and Muffins
Bagels and Cream Cheese
Freshly Brewed Coffee
Regatta Tea Selection

Regatta Breakfast Buffet

Groups of 30 or More

\$14.95 per person

Fruit Juice
Sliced Seasonal Fruit
Scrambled Eggs with Cheese
Breakfast Sausage
Grilled Potatoes
Crispy Bacon
Pastries and Muffins
Bagels and Cream Cheese
Freshly Brewed Coffee
Regatta Tea Selection

Chef Attended Omelet Station

(Add \$7.95 per person)

Choices will include:

Spinach, Bacon, Broccoli,
Sausage, Bell Peppers, Ham,
Onions, Mushrooms, Cheddar and
Mozzarella Cheese

Lunch Options

Shipmate's Buffet Menus

\$14.95 per person

Catamaran

Assorted Wraps:

Chicken Caesar
Ham & Cheese
Roast Beef
Veggie

With:

Chips
Pasta Salad
Cookies
Brownies

Schooner

Pepperoni & Cheese Pizza
(2 Slices per person)

With a choice of:

Harvest Salad
Garden Salad
Fresh Fruit

Yawl

Garlic Bread
Caesar Salad
Penne with Primavera
Meatballs Marinara
Brownies

Windjammer

Soup Du Jour
Roasted Vegetable Salad
Grilled Tuna Melt
Grilled Cheese with Tomato
Fresh Fruit

(More choices next page)

(Continued)

Brigantine

Assorted Subs:

Ham & Cheese

Veggie

Chicken Salad

Served With:

Cole Slaw

Potato Salad

Assorted Cookies

Galleon

Mac & Cheese with Broccoli,

Ham & Crumbled Bleu Cheese

Baked Beans with Franks

Spinach Salad

Assorted Cookies

Barquentine

Asian Slaw

Sweet & Sour Chicken

Beef Stir Fry

Fried Rice

Pineapple Pieces

Fortune Cookies

**Lunch Buffet Menus Include Coffee,
Tea, and Assorted Soda
(Coke, Diet Coke and Sprite)**

Regatta Conference Break Menu

Coffee Station \$2.95 Per Person
Available for a Two Hour Block
Freshly Brewed Coffee and Regatta Tea Selection

Beverage Breaks

Half Day Break \$7.00 Per Person for Four Hours
Full Day Break \$12.00 for Eight Hours
Freshly Brewed Coffee and Regatta Tea Selection
Soda, Bottled Water and Fruit Juice

Snack Break

Granola Bars
Whole Fresh Fruit
Coffee and Soda
\$6.95 per Person

Sushi Break

Assorted Sushi Served with Wasabi,
Pickled Ginger and Soy Sauce
\$14.95 per person

Keep It Simple

Cookies and Brownies
Ice Cold Milk
Freshly Brewed Coffee
\$4.95 per person

Mid Afternoon Break

Fresh Fruit Platter
Cookies and Brownies
Soda and Bottled Water
Freshly Brewed Coffee and
Regatta Tea selection
\$7.95 per person

Admiral's Executive Plated Menu

Served Three-Course Meal

Choice of Salad:

Vine-Ripened Garden Tomato and Fresh Mozzarella Salad

Fresh Mozzarella and Tomato Drizzled with Extra Virgin Olive Oil, Aged Balsamic Reduction and a Chiffonade of Basil.

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing

Roasted Beet Salad

Mixed Greens Topped with Roasted Beets and Fresh Fennel, Finished with Goat Cheese and Herb Vinaigrette.

Marinated Vegetable Salad

Zucchini, Summer Squash, Grape Tomatoes, and Red Onion Marinated in Roasted Garlic and Rosemary Vinaigrette, Served Over Mixed Greens.

Choice of Entrée:

Char-Grilled Sirloin

Topped with Brown Ale Steak Sauce and a Trio of Sautéed Mushrooms.
\$37.95 per person

Beef Wellington

Tenderloin of Beef in Puff Pastry with Mushroom Duxelle and Sour Cream.
Finished in a Roasted Shallot and Madeira Demi Glace.
\$44.95 per person

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with Savory Ham and Swiss Cheese,
Breaded and Served Golden Brown with Supreme Sauce
\$35.95 per person

Herb Crusted Rack of Lamb

Served with Rosemary Cabernet Buerre Rouge
\$46.95 per person

(More choices on next page)

(Continued)

Pan Seared Scallops

Coated with Citrus Soy Glaze in a Nest of Rice Noodles with Scallions.

\$34.95 per person

Baked Stuffed Shrimp

Five Jumbo Shrimp with a Fresh Crab Stuffing Finished with Casino Butter.

\$33.95 per person

Filet of Salmon en Papillote

Served with Julienned Vegetables and Red Wine Dill Butter.

\$28.95 per person

Entrées include Chef's choice vegetable and starch

Choice of Dessert:

Chef's Offering of Crème Brulée (gluten-free)

Tiramisu

Flourless Chocolate Cake (gluten-free)

Our Own House Made Cheesecake

Red Velvet Cake

Admiral's Executive Plated menus include Dinner Rolls and Butter, freshly brewed coffee and the Regatta Tea Selection

Live Italian Chef's Stations

Chef will offer and prepare to order:

Pasta Options:

Linguine
Cheese Tortellini

Sauce Options:

Pesto Cream Sauce
Marinara
Alfredo
Scampi Sauce

Protein Options:

Shrimp
Chicken
Sausage

Additional Options:

Bell Peppers
Onions
Mushrooms
Tomatoes
Spinach
Broccoli
Garlic
Parmesan Cheese

Served with:

Garlic Bread
Classic Caesar Salad

Dessert of Tiramisu

\$27.95 plus per person

Live Asian Chef's Stations

Chef will offer and prepare to order:

Starch Options:

Rice
or
Lo Mein Noodles

Sauce Options:

Classic Asian Stir-Fry
or
Spicy Stir-Fry

Protein Options:

Shrimp
Chicken
Beef

Other Options:

Carrots
Celery
Onions
Bell Peppers
Broccoli
Scallions
Spinach
Mushrooms

Served with:

Scallion Pancakes
Fresh Cubed Pineapple
Fortune Cookies

\$22.95 per person

Upgrade with a Sushi Platter

Chef's Choice of Assortment
\$7.95 per person

Dinner Buffet Options

Compass Buffet

Classic Caesar Salad
Antipasto Platter
Homemade Four Cheese Ravioli with
Tomato-Alfredo Sauce
Meat and Ricotta Lasagna
Chicken Parmesan
Garlic Bread
Chef's Choice Dessert

\$24.95 per person

Anchors Aweigh

Classic Caesar Salad
Carved Roast Beef au Jus
Chicken Marsala
New England Broiled Seafood
Sautéed Vegetable Medley
Roasted Red Potatoes
Dinner Rolls and Butter

Choice of Dessert

Flourless Chocolate Cake (gluten-free)
Cheesecake
Chocolate Raspberry Torte
Blueberry Crumb Cake

\$24.95 per person

North Star

Mixed Greens Salad with Roasted Vegetables, Croutons
and Balsamic Vinaigrette
Carved Prime Rib au Jus
Chicken Cordon Bleu
Shrimp Scampi
Garlic & Herb Mashed Potatoes
Green Beans
Dinner Rolls and Butter

*(More choices on next page)
(Continued)*

Dessert Options

Flourless Chocolate Cake (gluten-free)
Cheesecake
Chocolate Raspberry Torte
Blueberry Crumb Cake
Peanut Butter Pie

\$28.95 per person

Royal Regatta

Spinach Salad Tossed with Candied Almonds, Red Onion,
Croutons and Dijon Vinaigrette
Carved Roasted Beef Tenderloin Au Poivre
Served with Hollandaise Sauce
Chicken Saltimbocca with Prosciutto, Provolone Cheese and
Spinach in an Italian Pan Sauce
Crab Stuffed Haddock with Lobster Sauce
Mushroom Risotto
Grilled Asparagus
Dinner Rolls and Butter

Dessert Options

Please select two of the following:

Flourless Chocolate Cake
Blueberry Crumb Cake
Cheesecake
Chocolate Raspberry Torte
Peanut Butter Pie

Menus include Coffee and Regatta Tea Selection

\$38.95 per person

*Prices for all menus are subject to change and availability
Plus 7% tax and 20% Service Fee for All Menus*

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