

**Come Celebrate the Holidays with us at**  
*The Regatta Banquet and Conference Center*



## **Jingle Bell Buffet**

### **Starters**

#### **Rolls & Butter**

#### **Spinach Salad**

Topped with Candied Almonds,  
Red Onion, Croutons & Dijon Vinaigrette

### **Entrees**

#### **Roasted Tenderloin AuPoivre**

With Sauce Volaise

#### **Chicken Saltimbocca**

With Proscuitto, Provolone Cheese  
and Spinach Brown Sauce

#### **Crab Stuffed Haddock**

With Lobster Sauce

#### **Asparagus**

#### **Duchess Potatoes**

#### **Vegetable Lasagna**

Additional \$4.50 per person

## **Choice of Dessert**

**Ginger Pear Spice Cake**  
**Candy Cane Cheesecake**  
**Stout Brownie Sundae with French**  
**Vanilla Ice Cream & Caramel Sauce**

## **Jingle Bell Buffet Includes**

Freshly Brewed Regular & Decaffeinated Coffee  
Regatta Tea Selection  
Holiday Centerpieces and Our Basic Linen package

\$38.95 plus tax and gratuity

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Regatta Banquet and Conference Center  
28 Levesque Drive, Eliot, ME 03903  
TEL: 207-351-4623 FAX: 207-439-0602  
[www.regattaroom.com](http://www.regattaroom.com)  
[www.marybeth@regattaroom.com](mailto:www.marybeth@regattaroom.com)

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## **Mistletoe Buffet**

### **Starters**

#### **Rolls & Butter**

#### **Classic Caesar Salad**

House Made Caesar Dressing with  
Croutons and Crisp Romaine

### **Entrees**

#### **Carved Roast Top Round with Au Jus**

#### **Chicken Marsala**

#### **Broiled Haddock, Scallops and Shrimp** with Lemon, Thyme & Bread Crumbs

#### **Pasta Primavera with Pesto Cream Sauce**

Additional \$3.50 per person

#### **Sautéed Vegetable Medley**

#### **Chef's Choice of Seasonal Vegetables**

#### **Roasted Red Potatoes**

## **Choice of Dessert**

**Ginger Pear Spice Cake  
Candy Cane Cheesecake  
Stout Brownie Sundae with French  
Vanilla Ice Cream & Caramel Sauce**

## **Mistletoe Buffet Includes**

Freshly Brewed Regular and Decaffeinated Coffee  
Regatta Tea Selection  
Holiday Centerpieces and Our Basic Linen package

\$24.95 plus tax and gratuity

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**Pine Cone Buffet**

**Starters**

**Rolls & Butter**

**Harvest Salad**

Mixed Greens, Roasted Root Vegetables,  
Croutons & Balsamic Vinaigrette

**Entrees**

**Carved Roasted Prime Rib**

With Admiral Cream Sauce,  
Bacon, Chives and Horseradish

**Chicken Cordon Bleu**

With Supreme Sauce

**Shrimp Scampi**

Over House Made Linguini

**Vegetable Torte Milanese**

Individually Prepared Vegetable Torte  
Layered with Spinach, Roasted  
Red Pepper, Mozzarella Cheese,  
Mushrooms and Eggplant  
Additional \$4.50 per person

**Green Beans**

**Garlic & Herb Mashed Potato**

## **Choice of Dessert**

**Ginger Pear Spice Cake**  
**Candy Cane Cheesecake**  
**Stout Brownie Sundae with French**  
**Vanilla Ice Cream & Caramel Sauce**

## **Pine Cone Buffet Includes**

Freshly Brewed Regular and Decaffeinated Coffee  
Regatta Tea Selection  
Holiday Centerpieces and Our Basic Linen package  
\$29.95 plus tax and Gratuity

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## **Winter Wonderland Plated Menu**

### **Choice of Soup**

**Caramelized Onion  
Vegetable Minestrone  
New England Corn Chowder**

### **Choice of Salad**

**Tossed Seasonal Green**  
Salad with garden Vegetables  
and House Vinaigrette

**Classic Caesar**  
House Made Caesar Dressing with  
Croutons and Crisp Romaine

**Vine-Ripened Garden Tomato  
and Fresh Mozzarella Salad**  
Fresh Mozzarella and Tomato Drizzled with  
Extra Virgin Olive Oil and Aged Balsamic  
Reduction and a Chiffonade of Basil  
Additional \$2.00 per person

## **Entrees (Choose Two)**

### **Chicken Piccata - \$26.95**

Chicken Breast lightly seasoned and Pan Seared  
Finished with a Lemon Caper Butter Sauce

### **Pork Medallions with Red Onion Confit- \$25.95**

Sweet and Savory Petite Pork Cutlets,  
Finished with a Caramelized Onion and Garlic Relish

### **Cranberry & Sage Stuffed Chicken - \$26.95**

Cranberry and Sage Bread Stuffing  
A balance of Sweet and Tart with a Supreme Sauce

### **Filet of Salmon - \$25.95**

Roasted with a Brown Sugar Citrus Glaze

### **Petite Tenderloin with a Mushroom Trio Demi - \$34.95**

Trio of Oyster, Baby Portobello and Shiitake Mushrooms  
Served with a Rich Brown Demi Glace

### **Veal Saltimbocca - \$29.95**

Sautéed Veal Cutlet with Fresh Sage and white Wine Demi Glace

### **Crab Stuffed Haddock with Lobster Velouté - \$28.95**

Served with a White Wine Cream Sauce

### **Prime Rib of Beef -\$32.95**

With an Admiral Sauce of Sour cream, Bacon, Chives and Horse Radish

## **Vegetarian Option**

### **Spinach and Eggplant Four Cheese Napoleon -\$24.95**

Served with a Roasted Tomato Pomodoro

## **Choice of Vegetable**

Sautéed Vegetable Medley

Chef's Choice of Seasonal Vegetables

Baby Carrots with Brown Sugar Butter

Baked Butternut Squash with Toasted Oat Topping

## **Choice of Potato or Rice**

Rice Pilaf

Garlic & Herb Mashed Potato

Roasted Red Potatoes

## **Choice of Dessert**

**Bread Pudding**  
**Candy Cane Cheesecake**  
**Chocolate Soufflés**

## **Winter Wonderland Package Includes**

Assorted Rolls & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Regatta Tea Selection  
Holiday Centerpieces and Our Basic Linen package

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