

## *Regatta* BANQUET & CONFERENCE CENTER

### Plated Three-Course Dinner

#### *Regatta Menu One*

#### **Soup**

*(Choose One)*

**Caramelized Onion**

**Vegetable Minestrone**

**New England Corn Chowder**

**Tuscan White Bean**

#### **Salad**

*(Choose One)*

**Tossed Seasonal Greens**

With Garden Vegetables and House Vinaigrette

**Classic Caesar Salad**

**Tossed Spinach Salad**

With Grape Tomato, Red Onions, Diced Eggs and Tossed with a Bacon Honey Mustard Dressing

*Continued...*

*Please call for all pricing information*



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## Plated Three-Course Dinner

### *Regatta Package One*

*...Continued*

#### Entrée

*(Choose Two)*

##### **Chicken Picatta**

Chicken Breast Lightly Seasoned and Pan Seared Finished with a Lemon Caper Butter Sauce  
Served with Garlic Herb Mashed Potato and Sautéed Vegetable Medley

##### **Roast Statler Chicken**

Bone-in Chicken Breast Roasted Finished with Rosemary Garlic Pan Sauce  
Served with Garlic Mashed Potato and Sautéed Vegetable Medley

##### **Roast Beef**

Thinly Sliced Roast Beef in a Rich Burgundy Bordelaise Sauce  
Served with Roasted Red Fingerling Potatoes and Sautéed Vegetable Medley

##### **Spicy New England Pot Roast Jardinière with Braised Red Cabbage**

Slow Roasted in a Rich Horseradish Apple Cider Sauce  
Served with Garlic Mashed Potato and Sautéed Vegetable Medley

##### **Pork Medallions and Red Onion Confit**

Sweet and Savory Petite Pork Cutlets, Finished with Caramelized Onion Relish  
Served with Roasted Red & Fingerling Potatoes

##### **Spinach and Eggplant Four Cheese Napoleon**

Served with a Roasted Tomato Pomodoro

*Includes Assorted Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Regatta Tea Selections and Our Basic Linen Package*



# Regatta

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## Plated Three-Course Dinner

### *Regatta Package Two*

*Complimentary Domestic Cheese & Vegetable Crudités Included*

#### Soup

*(Choose One)*

**Cream of Broccoli**

**New England clam chowder**

**Italian Wedding Soup**

**Navy Bean and Smoked Sausage**

**Roasted Tomato and Basil**

#### Salad

*(Choose One)*

**Tossed Spinach Salad**

With Grape Tomato, Red Onions, Diced Eggs and Tossed with Bacon Honey Mustard Dressing

**Tortellini Pesto Salad**

Cheese Tortellini Tossed with Pesto, Black Olives and Fresh Vegetables

**Vine-Ripened Garden Tomato and Fresh Mozzarella Salad**

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

**Tossed Seasonal Green Salad**

With Garden Vegetables and our House Vinaigrette

**Classic Caesar Salad**

*Continued...*

# Regatta

BANQUET &  
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## Plated Three-Course Dinner

### Regatta Package Two

...Continued

### Entrées

(Choose Two)

#### Chicken Scallopini Marsala

Sautéed Medallion of Chicken Served with Mushroom Marsala Pan Sauce  
Served with Roasted Red & Fingerling Potatoes and Sautéed Vegetable Medley

#### Fillet of Salmon

Roasted with a Brown Sugar Citrus Glaze  
Served with Rice Pilaf and Sautéed Vegetable Medley

#### Chicken Piperade

Chicken Medallions Sautéed with Peppers and Onion in Sherry Vinegar Sauce  
Served with Rice Pilaf and Sautéed Vegetable Medley

#### Prime Rib of Beef

With an Admiral Sauce of Sour cream, Bacon, Chives and Horse Radish  
Served with Garlic Mashed Potatoes and Sautéed Vegetable Medley

#### Baked Haddock Maine Shrimp Veloute

Crumb Topping with a Shrimp Cream Sauce  
Served with Rice Pilaf and Sautéed Vegetable Medley

#### Roasted Pork Tenderloins

With a Dried Apricot, Caramelized Apple and Bing Cherry Fruit Sauce  
Served with Roasted Red & Fingerling Potatoes and Sautéed Vegetable Medley

#### Beef Tenderloin & Brie En Croute

Tenderloin Wrapped in Puff Pastry with Brie and Mushroom Duxelle  
Served with a Green and Red Peppercorn Sauce and Sautéed Vegetable Medley

*Includes Assorted Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Regatta Tea Selection, And Our Basic Linen Package*



# Regatta

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## Plated Four-Course Dinner

### *Regatta Package Three*

*Complimentary Imported Cheese and Vegetable Crudités Included*

### Appetizer

*(Choose One)*

#### **Treasure Chest filled with Seafood Newburgh**

Puff Pastry Filled with Fresh Seafood

#### **Coquille St. Jacques**

Sautéed Scallops in a Rich Mornay Sauce

#### **Fresh Fruit Cocktail**

Mixed Fruit Served with a Champagne Fizz

#### **Seafood Margarita**

Lightly Poached Scallops, Shrimp and Lump Crab Meat Served with a Classic Cocktail Sauce,  
Finished with Wedge of Lime

#### **Stuffed Grape Leaf**

Pine Nuts, Ground Lamb and Rice Simmered in Tart Lemon Broth

### Soup

*(Choose Either One Soup or One Salad)*

#### **Lobster Bisque**

#### **Cream of Asparagus**

#### **Crab Bisque**

#### **Mussel Orange Soup**

#### **Classic Cioppino**

*Continued...*



# Regatta

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## Plated Four-Course Dinner

### *Regatta Package Three*

*...Continued*

### Salads

*(Choose Either One Soup or One Salad)*

#### **Endive Salad with Roquefort Cheese and Cranberries**

Served with a Walnut-Fig Vinaigrette

#### **Bib Lettuce Wedges**

Red Onion and Vine Ripened Tomatoes with a Roquefort Cheese Dressing

#### **Mesclun Mix**

With Roasted Tomatoes, Caramelized Onions and Pistachio Vinaigrette

#### **Tossed Spinach Salad**

With Grape Tomato, Red Onions, Diced Eggs and Tossed with Bacon Honey Mustard Dressing

#### **Tortellini Pesto Salad**

Cheese Tortellini Tossed with Pesto, Black Olives and Fresh Vegetables

#### **Vine-Ripened Garden Tomato and Fresh Mozzarella Salad**

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

#### **Tossed Seasonal Green Salad**

With Garden Vegetables and our House Vinaigrette

#### **Classic Caesar Salad**

*Continued...*



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## Plated Four-Course Dinner

### *Regatta Package Three*

*Continued...*

### Entrées

*(Choose Two)*

#### **Beef Tenderloin with a Mushroom Trio Demi**

Trio of Oyster, Baby Portobello and Shiitake Mushrooms  
Served in Rich Brown Demi Glace and Anna Potatoes with Sautéed Vegetable Medley

#### **New England Seafood Newburgh**

Fresh Crab, Shrimp, Scallops and Lobster in Puff Pastry,  
Served with Sautéed Vegetable Medley

#### **Macadamia Encrusted Halibut**

With Citrus Buerre Blanc Served with Garlic & Herbed Mashed Potato  
and Sautéed Vegetable Medley

#### **Grilled Veal T-Bone**

Caramelized Shallots and Whole Grain Mustard Sauce Served with Anna Potatoes and Sautéed Vegetable Medley

#### **Herb Crusted Rack of Lamb**

With a Rosemary Cabernet Sauce Served with Garlic Mashed Potato  
and Sautéed Vegetable Medley

#### **Crab Stuffed Haddock with Lobster Velouté**

Served with Rice Pilaf and Sautéed Vegetable Medley

*Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee,  
Regatta Tea Selection, and our Basic Linen Package*

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## Lunch and Dinner Options

### *Ala Carte Menu Choices*

### Down East Dinner

Served in a New England Style Fisherman's Bag

**Maine Steamed Lobster**

**Fresh Mussels Marinière Style**

**Corn on the Cobb**

**Boiled Maine Potatoes**

**Clam Chowder**

**Cole Slaw**

**Assorted Rolls and Butter**

**Individual Maine Blueberry Pie**

*(Available Monday - Sunday)*

### New England Barbeque

*- \$22.95 per person Buffet Style with a 35-person minimum -*

**BBQ Chicken**

**Baked Beans**

**Hamburgers**

**Hot Dogs**

**Choice of Tossed Salad or Pasta Salad**

**Corn on the Cobb**

**Maine Blueberry Cake**

**Watermelon**

**Condiment Tray of Lettuce, Onions, Tomatoes and Cheese**

**Veggie Burger** – available upon request

*Continued...*

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## Lunch and Dinner Options

### *Ala Carte Menu Choices*

*...Continued*

### Italian Luncheon

**Meat and Cheese Lasagna**  
**Penne Pasta with Alfredo or Marinara Sauce**  
**Tossed Salad**  
**Chef's Choice Dessert**  
**Garlic Bread**

*(Available Monday - Friday until 2pm only)*

### Italian Dinner

*- \$24.95 per person with a 35-person minimum -*

**Homemade Four Cheese Ravioli with Choice of Alfredo or Marinara Sauce**  
**Meat and Cheese Lasagna**  
**Chicken Parmesan or Chicken Piccata**  
**Classic Caesar Salad**  
**Garlic Bread**  
**Antipasto Platter**  
**Chef's Choice Dessert**  
*(Available Monday - Friday)*

*Continued...*

# Regatta

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## Lunch and Dinner Options

### *Ala Carte Menu Choices*

*...Continued*

### Deli Sandwich Board

**Sliced Deli Meats: Turkey, Ham, Roast Beef and Salami**

**Assorted Cheeses**

**Garden Salad with Dressings**

**Pasta Salad**

**Assorted Rolls**

**Whole Grain Mustard and Mayonnaise**

**Condiment of Lettuce, Tomato, and Onions**

**Potato Chips**

**Assorted Cookies Tray**

*(Available Monday - Friday until 2pm only)*

### Regatta Luncheon

**Family-Style Tossed Green Salad**

**Entrée** *(Choose One)*

**Broiled Haddock**

Rice Pilaf and Sautéed Vegetable Medley

**Roasted Chicken**

Potato Au Gratin with Sautéed Vegetables

**Assorted Cookie Tray**

**Freshly Brewed Regular and Decaffeinated Coffee**

**Regatta Tea Selection**

**Assorted Rolls & Butter**

*(Available Monday-Friday until 2pm only)*



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## Hors D'oeuvres

### Passed Hors D'oeuvres Cold

Prosciutto Wrapped Melon  
Blini with Caviar and Crème Fraiche  
Smoked Salmon Pinwheels on Black Bread  
Crepes Stuffed with Seafood Salad  
Bruschetta with Fresh Mozzarella, Tomatoes & Basil  
Deviled Eggs with Caviar

### Passed Hors D'oeuvres Hot

Stuffed Mushrooms with Spinach and Cheese  
Stuffed Mushrooms with Crab Salad  
Lobster & Brie Cheese Puffs  
Bacon Wrapped Scallops with Maple Glaze  
Sausage En Croute  
Crab Cakes with a Sweet Chile Lime Sauce  
Beef Carpaccio, Parmesan Reggiano with Truffle Oil  
Wontons Filled with Chorizo, Caramelized Onions and Cheese  
Diamond-Shaped Mini Quiche Lorraine  
Pot Sticker with Thai Sauce  
Profiteroles with Sliced Beef, Cheese and Truffle Oil  
Stromboli with Sausage, Cheese, Pepperoni and Caramelized Onions

*Continued...*



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## Hors D'oeuvres

*...Continued*

## Plated Appetizer Selections

*(Per Person)*

**Treasure Chest filled with Seafood Newburgh**

**Shrimp Cocktail Martini**

**Fresh Fruit Cocktail**

**Onion and Red Pepper Tartlet**

**Clams Casino**

**Stuffed Grape Leaves**

**Duck Sausage En Croute**

*Continued...*



## Hors D'oeuvres

...Continued

### Ala Carte Stationed Hors D'oeuvres

**Chicken Wings** Plain, Buffalo, Maine Blueberry, BBQ or Thai

**Crispy Chicken Tenders** Plain, Buffalo, Maine Blueberry, BBQ or Thai

**Chicken Satay** with a Thai Chile Glaze

**Meatballs** Sweet & Sour, Swedish or Italian

**Jack Daniels Teriyaki Beef Skewers**

**Vegetable Crudité** Choice of Ranch, Honey Mustard or Hummus

**Imported & Domestic Cheese and Cracker Platter**

**Fresh Seasonal Fruit Tray** with Chantilly or Yogurt Dip

**Assorted Finger Sandwiches** Egg, Tuna, Ham and Chicken Salad

**Tortilla Chips & Salsa**

**Hummus Sampler** Plain, Roasted Red Pepper, Pesto Served with Pita Chips or Pita Bread Wedges

**Relish Tray** with Assorted Olives, Deli Pickles, and Deviled Eggs

**Antipasti Platter** Grilled Vegetables, Cheese, Meats & Olives

**Sauteed Mussels** Classic Marinere Style or in your Favorite Shipyard Ale

**Classic Smoked Salmon Display**

**Seafood Raw Bar on Ice**

Customize your own raw bar with a hand carved sculpture – Market Price –  
Choose from: Jumbo Shrimp, Clams and Oysters on a Half Shell, Jonah Crab Claws,  
Lobster Tails and Claws, Marinated Cold Mussels



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## Dessert Options

### Individual Desserts

Chocolate Soufflé

Cherries Jubilee

Our Own Homemade Cheesecakes

Tiramisu

Vanilla Bean Crème Brulée

Ice Cream Bar, Make Your Own Sundae

Italian Lemon Cake with a Dollop of Lemon Curd Cream

Key Lime Pie

Caramelized Apple Buckle with Warm Blackberry Compote and Brown Sugar Crème Fraîche

Strawberry Tequila Pie

Chocolate Terrine with Custard Sauce and Pistachios

### Pastry Dessert Trays

Mini Assorted Pastries (50 pc)

### Wedding Cake Accoutrements

Ice Cream

Chocolate-Dipped Strawberries



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## Breakfast Options

### Continental Breakfast

**Selection of Juices** Orange, Grapefruit, Cranberry, Apple, V-8

**Fresh-Sliced Seasonal Fruit**

**Assorted Breakfast Pastries, Muffins and Danish**

**Bagels and Cream Cheese**

**Freshly Brewed Regular and Decaffeinated Coffee**

**Regatta Tea Selection**

### Breakfast Buffet

**Selection of Juices** Orange, Grapefruit, Cranberry, Apple, V-8

**Fresh Sliced Seasonal Fruit**

**Freshly Scrambled Eggs**

**Golden Sausage and Crisp Bacon Strips**

**Grilled Breakfast Potatoes**

**Assorted Breakfast Pastries, Muffins and Danish**

**Bagels and Flavored Cream Cheese**

**Freshly Brewed Regular and Decaffeinated Coffee**

**Regatta Tea Selection**

### Chef Attended Enhancements

**Omelet Station**

*Please call for all pricing information*

