



School Events Menu

Regatta Banquet and Conference Center
28 Levesque Drive, Eliot, ME 03903
TEL: 207-351-4623 FAX: 207-439-0602
www.regattaroom.com
www.marybeth@regattaroom.com



Find us on Facebook

Athletic Director's Menu

Choice of Buffet:
\$14.95 per person

Football

Assorted Wraps:

Chicken Caesar
Ham & Cheese
Roast Beef
Vegetarian

With: Chips

Pasta Salad
Cookies
Brownies

Soccer

Pepperoni Pizza
Cheese Pizza
(2 Slices per person)

With a choice of:

Caesar Salad
Garden Salad
Fresh Fruit

Track & Field

Mac & Cheese with Broccoli
Ham and Crumbled Bleu Cheese
Baked Beans with Franks
Spinach Salad
Cookies

Basketball

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

Baseball

Sweet & Sour Chicken
Beef Stir Fry
Fried Rice
Asian Slaw
Fresh Pineapple
Fortune Cookies

Field Hockey

Penne Primavera
Meatball Marinara
Caesar Salad
Garlic Bread
Brownies

Gymnastics

Assorted Subs:

Ham & Cheese
Chicken Salad
Veggie Submarines

With: Cole Slaw

Potato Salad
Assorted Cookies

All Choices Include:

Freshly Brewed Coffee
Regatta Tea Selection
And Soda
(Coke, Diet Coke & Sprite)

Plus 7% tax and 20% service fee-Monday-Thursday & Sundays (Prices subject to change)



Superintendent's Three-Course Meal

Choice of Salad:

Mixed Greens with Croutons
and House Vinaigrette

Caesar Salad

Choice of Entrées:

Pulled Turkey with Cranberry-Apple Stuffing and Pan Gravy
Basil Encrusted Baked Haddock with Tomato Coulis
Baked Meat Loaf with Burgundy Mushroom Sauce
Sliced Top Round of Beef with Mushroom Sauce
Chicken Marsala or Chicken Piccata
Roasted Pork Loin with Maple-Mustard Sauce
Mushroom and Goat Cheese Ravioli with Roasted Pomodoro Sauce

(Choice of a second entrée option: additional \$2.00 per person)

Chef's Choice of Vegetable and Starch Included

Choice of Desserts:

Stout Brownie with French Vanilla
Ice Cream and Caramel Sauce

Lemon Sorbet with Seasonal Fruit

Chef's Choice of Homemade Cheesecake

The Superintendent's Dinner Includes:

Freshly Brewed Regular & Decaffeinated Coffee
Regatta Tea Selection
And Soda (Coke, Diet Coke & Sprite)

\$19.00 per person

-Plus 7% tax and 20% service fee-

Principal's Buffets

Assembly

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

Choice of Desert:

Flourless Chocolate Cake
(gluten-free)

Cheesecake

Chocolate Raspberry Torte

Blueberry Crumb Cake

\$24.95 plus tax and service fee

Detention

Mixed Greens Salad
with Croutons and House Vinaigrette

Meat and Ricotta Lasagna

Penne Pasta with Alfredo Sauce

Garlic Bread

Chef's Choice Dessert

\$16.95 plus tax and service fee

Prom

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 plus tax and service fee

Graduation

Harvest Salad
with Bacon, Croutons,
Cheddar Cheese, and Maple
Vinaigrette

Ham with Dijon Cream

Turkey with Gravy

Apple-Cranberry Stuffing

Cranberry Sauce

Mashed Potatoes

Seasonal Squash

Carrots with Brown Sugar & Butter

Rolls and Butter

Chef's Choice of Dessert

\$19.95 plus tax and service fee

Honor Roll

Tossed Garden Salad
with House Vinaigrette

Chicken Piccata

**Squash, Zucchini, Red
Peppers and Carrots**

Rice Pilaf

Dinner Rolls and Butter

Cookies and Brownies

\$17.95 plus tax and service fee

College Prep

Mixed Greens Salad
with Roasted Vegetables,
Croutons and Balsamic Vinaigrette

Carved Prime Rib au Jus

Chicken Cordon Bleu

Shrimp Scampi

Garlic & Herb Mashed Potato

Green Beans

Dinner Rolls and Butter

Choice of Desert:

Flourless Chocolate Cake

Cheesecake

Chocolate Raspberry Torte

Blueberry Crumb Cake

Peanut Butter Pie

\$28.95 plus tax and service fee

Advanced Placement

Spinach Salad
Tossed with Candied Almonds,
Red Onion, Croutons and
Dijon Vinaigrette

Beef Tenderloin
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

Choice of Two Deserts:

Flourless Chocolate Cake
(gluten-free)

Blueberry Crumb Cake

Cheesecake

Chocolate Raspberry Torte

Peanut Butter Pie

\$38.95 plus tax and service fee

All Menus Include:

Freshly Brewed Regular &
Decaffeinated Coffee

Regatta Tea Selection

(Prices subject to change)