



Wedding Menu

The Regatta's fresh ideas and impeccable service can make your big day *perfect!*

Located just five minutes from Portsmouth and one hour from Boston or Portland, it is the ideal location for your wedding.

Our goal is to help you achieve your dream wedding with lasting memories 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.

Regatta
BANQUET &
CONFERENCE
CENTER

Hors d'Oeuvres

Cold Passed Hors d'Oeuvres

(prices based per piece with a 50 piece minimum)

| | |
|--|--------|
| Prosciutto-Wrapped Melon | \$2.00 |
| Blini with Caviar and Crème Fraiche | \$3.50 |
| Smoked Salmon Pinwheels on Black Bread | \$2.50 |
| Crepes Stuffed with Seafood Salad | \$1.95 |
| Bruschetta with Fresh Mozzarella, Tomatoes & Basil | \$1.75 |
| Deviled Eggs with Caviar | \$1.75 |
| Shrimp Cocktail | \$2.50 |

Hot Passed Hors d'Oeuvres

(prices based per piece with a 50 piece minimum)

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|--|--------|
| Stuffed Mushrooms with Spinach and Ricotta Cheese | \$1.75 |
| Stuffed Mushrooms with Crab Salad | \$2.75 |
| Lobster & Brie Cheese Puffs | \$2.99 |
| Bacon Wrapped Scallops with Maple Glaze | \$2.75 |
| Sausage En Croute | \$1.75 |
| Crab Croquette with Sweet Chile Lime Sauce | \$2.75 |
| Beef Carpaccio with Parmesan and Truffle Oil | \$2.50 |
| Wontons filled with Chorizo Sausage, Cheese, and Caramelized Onions | \$2.25 |
| Diamond Shaped Mini Quiche | \$2.25 |
| Pot Sticker with Thai Sauce | \$2.00 |
| Profiteroles with Sliced Beef, Cheese and Truffle Oil | \$1.95 |
| Stromboli with Sausage, Mozzarella, Pepperoni and Caramelized Onions | \$1.75 |

A la Carte Stationed Hors d'Oeuvres

(based on 50 people)

| | |
|--|--------------|
| Chicken Satay with a Thai Chile Glaze | \$85.00 |
| Sweet & Sour, Swedish or Italian Meatballs | \$85.00 |
| Jack Daniels Teriyaki Beef Skewers | \$85.00 |
| Vegetable Crudités with a Choice of Ranch or Honey Mustard | \$85.00 |
| Imported & Domestic Cheese Platter | \$100.00 |
| Fresh Seasonal Fruit Tray with Chantilly or Yogurt Dip | \$95.00 |
| Hummus Platter with Pita Wedges, Vegetables, and Tortilla Chips | \$65.00 |
| Relish Tray with Assorted Olives, Deli Pickles, and Deviled Eggs | \$75.00 |
| Antipasto Platter with Grilled Vegetables, Cheese, Cured Meats & Olives | \$95.00 |
| Classic Sautéed Mussels, Marinara or Mussels Sautéed in Shipyard Ale | \$95.00 |
| Classic Smoked Salmon Display | \$115.00 |
| Spinach & Artichoke Dip with Pita Wedges and Tortilla Chips | \$85.00 |
| Spanikopita Spinach & Feta Custard Baked in Filo Dough | \$75.00 |
| Seafood Raw Bar on Ice Customize Your Own Raw Bar Choose From: Jumbo Shrimp, Clams and Oysters on a Half Shell, Jonah Crab Claws, Lump Crab Meat, Lobster Tails and Claws, Marinated Cold Mussels | Market Price |

Simple Elegance

Soup

French Onion Soup

Salad

Tossed Seasonal Green Salad
With garden Vegetables and House Vinaigrette

Entrées:

Beef Burgundy with Pasta

Oven Braised Beef in a Burgundy Reduction Served
With Mushrooms and Glazed Pearl Onions on Egg Noodles

Eggplant Torte Milanese

Vegetable Torte Layered with Spinach, Roasted Red Peppers,
Mozzarella Cheese, Mushrooms and Eggplant

Cranberry & Sage Stuffed Chicken

Cranberry and Sage Bread Stuffing with a Light Herbed Honey Glaze

Chef's Choice of Vegetable and Starch

Simple Elegance Buffet Includes

Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Regatta Tea Selection
Our Basic Linen Package

- Price per person \$26.99 plus tax and service fee -

Happily Ever After

Soup

Italian Wedding Soup

Salad

Classic Caesar Salad

Crisp Romaine, Parmesan Cheese,
Croutons and Homemade Dressing

Entrées

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese,
Rolled in Bread Crumbs, Baked to Perfection
and topped with Supreme Sauce

Beef Tenderloin Tips en Croute

Tenderloin Tips with Mushrooms and
Crumbled Bleu Cheese, Wrapped and Baked in Puff Pastry

Baked Haddock

Topped and Browned with Seasoned Bread Crumbs,
Served with Maine Shrimp Velouté

Chef's Choice of Vegetable and Starch

Fond Memories Buffet Includes

Complimentary Domestic Cheese Platter & Vegetable Crudités
Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
The Regatta Tea Selection
Our Basic Linen Package

- Price per person \$34.99 plus tax and service fee -

Black Tie

Soup

Lobster Bisque

Salad

Tossed Spinach Salad with Grape
Tomatoes, Red Onion, and Hard Boiled Egg
Tossed with a Bacon Honey Mustard Dressing

Entrées:

Carved Tenderloin of Beef

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

New England Seafood Newburgh in a Petite Pastry Shell

Fresh Crab, Shrimp, Scallops & Lobster
Served with a Brandy Infused Lobster Sauce

Pan Roasted Duck Breast

Herb Rubbed, with a Raspberry Port Sauce

Chef's Choice of Vegetable and Starch

Black Tie Buffet Includes

Complimentary Domestic Cheese Platter & Vegetable Crudités
Choice of Two Passed Hors d'Oeuvres from our Enhancements Menu
Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
The Regatta Tea Selection
Our Basic Linen Package

- Price per person \$59.99 plus tax and service fee -

Enhancements Menu

Choice of Four Passed Hors d'Oeuvres

Cold Passed Hors d'Oeuvres

Prosciutto-Wrapped Melon

Bruschetta with Fresh mozzarella,
Tomato & Basil

Hot Passed Hors d'Oeuvres

Stuffed Mushrooms with Spinach
and Ricotta Cheese

Sausage en Croute

Beef Carpaccio with Parmesan
and Truffle Oil

Wontons Filled with Chorizo Sausage,
Caramelized Onions and Cheese

Diamond Shaped Mini Quiche

Pot Stickers with Thai Sauce

Profiteroles with Sliced Beef,
Cheese and Truffle Oil

Savory Stromboli with
Sausage, Mozzarella Cheese,
Pepperoni and Caramelized Onions

-Price per person \$10 plus tax and service fee-

Head Table Plated Menu

Choice of Soup

Italian Wedding Soup
Corn Chowder
Roasted Tomato and Basil
Caramelized Onion
Lobster Bisque (additional \$4.99)
New England Clam Chowder (additional \$1.99)

Choice of Salad

Tossed Seasonal Greens

With Garden Vegetables and House Vinaigrette

Tossed Spinach Salad

With Grape Tomatoes, Red Onion, and Hard Boiled Egg,
Tossed with Bacon Honey Mustard Dressing

Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons
and Homemade Dressing

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 (additional \$2.99)

Choice of Two Entrées

Chicken Piccata

Chicken Breast Lightly Seasoned and Pan Seared, Finished with
Lemon Caper Butter Sauce Served with Garlic Herb Mashed
Potato and Sautéed Vegetable Medley
\$41.99 per person

Spinach and Eggplant Four Cheese Napoleon

With Wild Mushroom & Goat Cheese Ravioli
Served with a Roasted Tomato Pomodoro
\$38.99 per person

Herb Crusted Rack of Lamb

With a Rosemary Cabernet Sauce, Served with Garlic
Mashed Potato and Sautéed Vegetable Medley
\$56.99 per person

Crab Stuffed Haddock with Lobster Veloute

Served with Rice Pilaf and Chef's Choice of Vegetable

\$51.99 per person

Chicken Marsala

Sautéed Breast of Chicken served with Mushroom Marsala

Pan Sauce Served with Roasted Red & Fingerling Potatoes

and Sautéed Vegetable Medley

\$41.99 per person

Fillet of Salmon

Roasted with a Brown Sugar Citrus Glaze

Served with Rice Pilaf and Sautéed Vegetable Medley

\$41.99 per person

Prime Rib of Beef

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

Horseradish Served with Garlic Mashed Potatoes

and Sautéed Vegetable Medley

\$48.99 per person

Roasted Pork Tenderloin

With a Dried Apricot and Caramelized Apple Sweet Dijon Cream Sauce

Served with Roasted Red & Fingerling Potatoes and Sautéed Vegetable Medley

\$49.99 per person

Beef Tenderloin & Brie en Croute

Tenderloin wrapped in Puff Pastry with Brie Cheese and Mushroom

Duxelle Served with a Green and Red Peppercorn Sauce

And Sautéed Vegetable Medley

\$54.99 per person

Head Table Plated Menu Includes

A la Carte Stationed Hors d'Oeuvres

Vegetable Crudités with a choice of Ranch or Honey Mustard

Cheese and Cracker Platter

Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee

Regatta Tea Selection

Our Basic Linen Package

-Prices do not reflect tax and service fee-

Create Your Own Stations

Let Our Chefs Prepare for Your Guests

Stations are an enhancement only and must be purchased with any Buffet Package. Stations require a 75 person minimum.

Chef Fee is included in the per person charge.

Live Action Pasta Station

\$9.99 per person plus tax and service fee

Choice of Pasta

Penne
Fettuccini
Cavatappi

Choice of Two Sauces

Alfredo
Mushroom Ragout
Tomato Vodka Sauce
Pesto Cream Sauce
Ragout Bolognese
White Clam Sauce

Live Action Risotto Stations

Level One Station

\$11.99 per person

Risotto

Choice of Two Sauces

Roasted Red Pepper
Roasted Garlic
Maine Shrimp
Smoked Gouda
Parmesan

Level Two Station

\$15.99 per person

Choice of Risotto

Three Cheese Risotto
Mushroom Risotto
White Truffle Risotto

Choice of Two Sauces

Roasted Almond & Golden Raisin
Mushroom Ragout
Lobster and Crab
Scallop & Leek
Asiago Cheese
Parmesan-Reggiano
Smoked Oysters & Clam

Chef-Attended Carving Stations

Level One Station

\$9.99 per person

(Choose One)

Baked Ham
Glazed Corned Beef
Roast Turkey
Roast Beef Au Jus

Level Two Station

\$15.99 per person

(Choose One)

Prime Rib Au Jus
Leg of Lamb
Pork Steam Ship
Steam Ship Round of Beef

Regatta Brunch Buffet

Assorted Fruit Juices

Cinnamon Apple Pancakes

Sausage

Grilled Breakfast Potatoes

Crispy Bacon Strips

Sliced Seasonal Fruit Assortment

Assortment of Muffins and Danish

Classic Caesar Salad

Chicken Piccata

Spinach and Eggplant Four Cheese Napoleon

Shrimp Scampi Served over Roasted Garlic & Chive Risotto

Chef-Attended Omelet Station

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

Includes Freshly Brewed Coffee and Regatta Tea Selection

-Price per person \$24.99 plus tax and service fee-

Children's Menu

Chicken Tenders with French Fries

Mac & Cheese with Hot Dogs

Pasta & Meatballs

Personal Pizzas with Cheese or Pepperoni

-Price per person \$12.99 plus tax and service fee-

-All menu prices are subject to change-

Regatta Banquet and Conference Center
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