



Buffet Packages

The Regal

\$80 per Guest*

Fruit, Vegetable and Cheese Display

Choice of 2 Hors D'oeuvres

Buffet Dinner

Garden or Caesar Salad

Rolls, Butter

Choice of 3 Entrees

Choice of 2 Sides

Choice of 2 Desserts

The Classic

\$70 per Guest*

Vegetable and Cheese Display

Choice of 2 Hors D'oeuvres

Buffet Dinner

Garden or Caesar Salad

Rolls, Butter

Choice of 2 Entrees

Choice of 2 Sides

Choice of Dessert

The Traditional

\$60 per Guest*

Choice of 2 Hors D'oeuvres

Buffet Dinner

Garden or Caesar Salad

Rolls, Butter

Choice of 2 Entrees

Choice of 2 Sides

Menu options on following pages

*subject to sales tax 6% and service fee 20%

Menu Prices are Subject to Change due to Market Volatility

Buffet Entrée Choices

Poultry Options

Oven Roasted Turkey Breast *
Chicken Marsala
Chicken Parmesan
Tuscan Chicken
Chicken Picatta
French Onion Chicken
Honey Garlic Chicken



Beef Options

Carved to Order Prime Rib Roast
or Tenderloin***

London Broil with Burgundy
Mushroom Sauce, Asian
Marinade or Chimichurri
Sauce

Pork Options

Marinated Tenderloins
Stuffed Pork Chop with Apples
BBQ Pulled Pork
Honey Glazed Ham

Vegetarian

Baked Ziti
Glazed Portobello Mushroom
Vegetable Lasagna
Vegetarian Stuffed Peppers
Vegetable Lo Mein

Seafood—market price **

Maryland Style Crab Cake
(Baked or Fried) **

Shrimp Scampi
Baked Salmon in Lemon Butter Sauce
Baked Salmon with Lemon Pepper
Baked Cod with Spinach and Tomatoes

Side Dish Selections

Vegetables

Season Vegetable Medley
Haricot Verts
Steamed Broccoli
Green Beans with Peppers
Corn with Peppers
Squash Medley

Starches

Garlic Mashed Potatoes
Smashed Potatoes
Sweet Potatoes
Rice Pilaf
Pasta with Marinara or Butter
Macaroni & Cheese
Herb Stuffing

*If attendant is requested, add \$100 per item.

**Pricing varies based on market

*** Attendant requested and pricing varies





Hors D'oeuvres

Ahi Tuna

Bacon Wrapped Scallops

Burger Sliders

Chicken Skewers in Honey Garlic

Coconut Shrimp with Sweet Thai Chili Sauce

Crab Bites with Cocktail Sauce **

Crab Dip with Dippers**

Fried Calamari with Remoulade Sauce

Grilled Cheese Baguettes

Loaded Potato Skins

Meatballs in Sweet & Sour or Bourbon BBQ

Mini Beef Wellington

Mozzarella Caprese Skewers

Mushroom and Caramelized Onion Tartlets

Shrimp Cocktail**

Spicy Lime Cilantro Shrimp Skewers

Spinach & Artichoke Dip

Steak & Cheese Eggrolls

Stuffed Mushrooms

Tomato, Basil Bruschetta

Vegetable Spring Rolls



****Pricing varies based on market**

Desserts

Assorted Dessert Shots—

Chocolate / Kahlua

Oreo

Strawberry Shortcake

Brownies - (Molten Lava, Molten Caramel)

Carrot Cake

Cheesecake Bites

Coconut Cake

Fresh Baked Cookies—assorted

(Chocolate Chip, Snickerdoodle, Sugar)

Ice Cream Sundae Bar*

Key Lime Pies

Mini Cannoli

Pound Cake with Berries

S'mores Bar *



****Add \$2 per Person for this dessert selection***

