

# Wedding Package

## Five Hour Wedding Reception

Your Reception Includes:

- Presentation of Cheeses, Fresh Fruit and Garden Fresh Vegetable Crudites
  - Fresh Rolls and butter
  - Table linens and candle center pieces
  - Full set-up and break down of event
  - Servers as needed
  - Beverages : Coffee, Tea, Soda, Water and Ice Tea
- (Alcoholic beverages may be supplied by customer at their own expense)  
(All alcoholic beverages must be served by a Regal Banquet bartender for a fee)

### **Buttered Hors D'Oeuvres**

(Choose six)

Stuffed Crab Imperial Mushroom Caps  
Assorted Sausage Bites  
Chicken Cordon Blu Bites  
Southwest Spring Rolls  
Chicken Teriyaki Skewers  
Bruschetta  
Broccoli and Cheddar Bites  
BBQ Chicken Tenders  
Scallops Wrapped with Bacon  
Fried Mozzarella  
Shrimp Lejon (Additional)  
Philly Cheese Steak Rolls

## **Salads**

Caesar Salad : Crisp Romaine tossed with Caesar Dressing, Garlic Croutons and Parmesan

Classic Tossed Salad : Crisp Iceberg lettuce topped with tomatoes, cucumbers and onions with your choice of dressings.

Mixed Green Salad : Mixed baby field greens with tomatoes, red onion, sliced cucumber and balsamic dressing

## **Pasta Entrees**

Penne alla Vodka : Penne pasta tossed with a vodka cream sauce and finished with Parmesan

Baked Penne : Baked with italian herbs, three cheeses and fresh marinara

Penne alla Rosa : Lightly tossed in a tomato cream sauce

Stuffed Shells : Ricotta stuffed and topped with fresh marinara

Penne Alfredo : Tossed in a garlic and parmigiana sauce

Penne Rusticia : Tossed in a vodka cream sauce and finished with fresh tomatoes

## **Scallopini Entrees**

Sausage, Veal or Chicken : Slowly simmered and seasoned with peppers, onions and garlic in a marinara

Sausage and Peppers : Sausage, peppers and onions slowly cooked and seasoned to perfection

## **Chicken Entrees**

Marsala : Sauteed with mushrooms and sun-dried tomato in our famous marsala demi-glaze

Messina : Sauteed with spinach and sun-dried tomato in a white wine herb sauce

Gregory : Sauteed with wild mushrooms in a white wine herb sauce

Parmigiana : Fresh cutlet topped with mozzarella and marinara

Rusticia : Sauteed and topped with provolone then finished in a vodka cream sauce

## **Meat Entrees**

Filet Mignon : Char grilled filet served with wild mushroom red wine sauce  
New York Strip Steak : Char Grilled and served with sauteed garlic mushrooms  
Prime Rib or Beef : Slow roasted and served with a rosemary pepper au jus  
Pork Chop : Grilled boneless chops finished in a tuaca cream sauce

## **Fish Entrees**

Salmon : Broiled and served in a roasted pepper white wine herb sauce  
Tilapia : Broiled and served in a white wine herb sauce with tomatoes and olives  
Stuffed Flounder: Imperial stuffed with lump crab  
Crab Cakes : Pan fried jumbo lump cakes served with a roasted pepper cream sauce

## **Potatoes**

Roasted Red Bliss: Tossed with garlic and rosemary  
Garlic Mashed : Seasoned and whipped to perfection  
Baked Stuffed : Crisp potato shell filled with creamy mashed potato and topped with fresh cheddar

## **Vegetables**

Vegetable Medley - Broccoli Florets - Glazed Baby Carrots - String Bean Almondine - String Beans tossed in Extra virgin olive oil and shallots

## **Additional Offerings**

- Assorted Dessert table
- Colored Linens
- DJ
- Band Recommendations
- Florist
- Drape and lighting Specialist

Children's Menu available: Chicken Fingers and Fries, Penne and Meatballs and Mac and Cheese

To reserve your event a \$500.00 non-refundable deposit is required

All prices are subject to 6% PA sales tax and a 19% service charge (Food&Beverage)

If you do not see what you are are looking for please consult your catering specialist and we will do everything we can to accommodate you.

Thank you for choosing Regal Banquets and Catering !