

## **A LA CARTE MENU**

### **REGAL SOUP**

Roasted Apple & Butternut Squash

Yukon Gold Potato & Leek

Sweet Potato & Caramelized Onion

Roasted Tomato & Fennel  
with Basil Foam

Tuscan White Bean  
with Roasted Pepper Drizzle

### **REGAL SALAD**

Caesar Salad

With Bacon, Parmesan, Garlic Croutons & a Creamy Dressing

Spring Mix Greens

With Sundried Fruits, Candied Pecans, Citrus & Poppy Seed Dressing

### **RENAISSANCE SALAD**

Field Tomatoes

With Feta Cheese, Olives, Red Onion, Cucumber & Oregano Vinaigrette

Bocconcini, Cherry Tomatoes,  
Roasted Red Peppers, Arugula, Frisee & Balsamic Glaze

Baby Arugula & Butter Lettuce

Roasted Beets, Sweet & Spiced Pecans, crumbled Goat Cheese with a Rose Champagne Vinaigrette

### **MAJESTIC SALAD**

Spinach Salad

With Caramelized Pears, Walnuts, Blue Cheese,  
Smoked Bacon & Charred Onion Vinaigrette

Grilled Portobello Mushrooms

With Goat Cheese & Roasted Red Pepper

**REGAL PASTA**

**PASTA** – Penne Rigate or Fusili

**SAUCES** - Tomato Basil, Aged Parmesan & Roasted Garlic Cream or Creamed Tomato Basil

**RENAISSANCE PASTA**

Wild Mushroom Agnolotti  
In a Thyme Cream Sauce

Butternut Squash Agnolotti in a  
Roasted Red Pepper Cream Sauce

Ricotta Filled Fazzoletti  
In a Pistachio Cream Sauce

**MAJESTIC PASTA**

Lobster Ravioli  
in a Mornay Sauce

Duo – One Fresh or Stuffed and Dry  
Choice of Sauce

**RENAISSANCE APPETIZER**

Antipasto Mediterraneo  
Cured & Smoked Meats, Cheese, Grilled Vegetables, Olives, Sundried Tomatoes & Melons

Prosciutto di Parma  
With Sweet Melon & Peppered Arugula Salad

**MAJESTIC APPETIZER**

Dungeness Crab Cakes  
Corn Salad, Baby Seedlings and Chipotle Aioli

Smoked Salmon Fingerling Potato Salad  
With Pickled Red Onions and Frisee & Mustard Dressing

Coriander & Cumin Crusted Pork Belly & Sea Scallops

## **REGAL ENTRÉES**

*Seasonal Vegetables and Additional Side Accompany All Entrées*

Coriander & Mustard Seed Rubbed  
Chicken Breast  
With Red Currant Jus

Balsamic Glazed Chicken Breast  
in a Mushroom Ragout

Grilled Salmon  
in a Beurre Blanc

Pan Seared Caribbean Red Snapper  
With Corn Cakes & Chipotle Butter

## **RENAISSANCE ENTRÉES**

Grilled Beef Tenderloin  
With a Demi Glaze

Grilled 10oz Rib Eye Steak  
With Peppercorn Sauce

Chicken Supreme Stuffed with Spinach, Mushroom and Goat Cheese  
with a Grainy Mustard Cream Drizzle

Miso Glazed Pacific Salmon  
With Crispy Sushi Rice Cake & Mango Soy Sauce

## **MAJESTIC ENTRÉES**

Duo of Tenderloin & Black Tiger Shrimp

Halibut  
With Shrimp Chowder & Cilantro Oil

Bone in Short Rib  
Braised in a Red Wine Reduction

Duo of Braised Short Ribs & Beef Tenderloin  
With Stilton Infused Jus

Grilled Beef Tenderloin & Chicken Breast

Trio of Beef Tenderloin, Lamb Chop & Grilled  
Chicken Breast

## **REGAL DESSERTS**

Crème Brulee  
Classic Vanilla Bean Infused Custard

Trio of Sorbet with Berry Compote

Chocolate Ganache Gateaux  
with a Vanilla Bean Creme

## **RENAISSANCE DESSERT**

Lemon Italian Torte with Vanilla Scented  
Cake and Lemon Mascarpone

Mango and Raspberry Dome

Strawberry Shortcake, Layered Sponge  
Cake with Strawberries and Whipped  
Cream

## **MAJESTIC DESSERTS**

Lady Godiva Baked Double Chocolate  
Cheesecake

Pomme Amandine  
Apple and Almond Tart with Vanilla Ice Cream  
and Caramel Sauce

Dulce de Leche Caramel Mousse Cheesecake

Mini Trio Platter:  
Crème Brulee, Chocolate Mousse and  
Mini Cheesecake

## **VEGETARIAN ENTREES**

Bento Box Braised Tofu, Tempura Vegetables,  
Glass Noodles & a Seaweed Salad ~

Portabello Mushroom, Spinach & Goat Cheese Strudel  
with Buttery Asparagus

Japanese Tofu Agedashi with Sesame Vermicelli  
Noodles, Wakame ~

Cous Cous Stuffed Peppers  
on a bed of Tomato Sauce ~

~ **Vegan**

## **KID'S MENU - \$59.95 per child**

*Price is subject to 13% tax & 20% service fees*

*Applies to Guests aged 12 years or younger*

*\*Penne Pasta course can be added for \$6.95 plus tax & service fee*

### **STARTER**

Mozzarella Sticks with Tomato Puree

### **ENTRÉE**

Chicken Fingers and Fries with Plum Sauce

### **DESSERT**

Ice Cream Sundae

*\* Includes Unlimited Juices and Soft Drinks*

## **HORS D'OEUVRES**

### **REGAL**

Smoked Salmon  
with Dill and Caper Mousse

Leek & French Brie Pizza

Vegetable Tempura  
with Japanese Inspired Dipping Sauce

Vegetable Spring Rolls  
with Chili Plum sauce

Greek Bruschetta  
on a Toasted Ficelle

Classic Greek Spanakopita  
with Yogurt Dipping Sauce

Caprese Skewers

Wild Mushroom and Goat Cheese Bruschetta

Potato Samosa  
Pineapple Sweet Chili Sauce

Vegetable Pakora Bundles  
with Cucumber Relish

### **RENAISSANCE**

Flat Iron Beef Satays with a Hoisin Glaze

Herbed Goat Cheese & Leek Rosettes  
on a Buttery Tartlet

Shrimp Spring Rolls  
with a Sweet Thai Chili sauce

Seared Beef Tenderloin Tips  
with Horseradish Aioli on a Toasted Ficelle

Curried Hummus and Roasted Vegetables  
in a Phyllo Tulip

Wild Mushroom Ragout  
with Slivers of Padano in a Vol au Vent

Caramelized Onion and Warm Brie Tartlets  
with a Blackberry Compote

Soup Shooters

Green Asparagus Spears  
wrapped with aged Prosciutto Drizzled with Balsamic Reduction

California Rolls  
with Soy and Wasabi

Coconut Shrimp  
with Pineapple Spiked Ketchup

### **MAJESTIC**

Chicken Lollipops  
with a Sweet Thai Chili Sauce

Smoked Salmon Snaps  
with Baby Frisee

Aged Cheddar Grilled Cheese  
with a Spiced Apple Chutney

Sweet Potato Fries  
with Wasabi Aioli

Alaskan Crab Cakes  
with a Fiery Red Pepper Coulis

Shaved Phyllo Shrimp  
with a Sweet Thai Chili sauce

Mini Beef Sliders  
in a warm Brioche with Crispy Onions

Traditional Mac & Cheese  
served on an Oriental Spoon

Pulled Pork on a Brioche  
Topped with Creamy Coleslaw

Assorted Sushi, Maki and Negiri Rolls

## **BUFFETS**

### ***Regal Buffet***

Mixed Spring Greens with Lemon Balsamic Dressing

Vine Ripened Plum Tomatoes with Feta Dressing, Red Onions,  
Kalamata Olives and Fresh Oregano

Israeli Cous Cous with Roasted Peppers, Italian Parsley and Grilled Onions

Pasta with Crisp Fresh Vegetables, Sundried Tomato Pesto  
in a Light Tomato Fondue

Pan Roasted Chicken with a Lemon and Thyme Jus

Herb and Garlic Roasted Mini Red Potatoes

Seasonal Vegetable Medley with Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

### ***Renaissance Buffet***

Mixed Spring Greens with Lemon Balsamic Dressing

Spinach Salad with Caramelized Pears, Walnuts, Blue Cheese and Charred Onions

Fingerling Potato Salad with Scallions, Shitake Mushrooms in a Grainy Mustard Dressing

Pasta Carbonara with Grilled Chicken, Sundried Tomatoes in an Aged Parmesan Cream Sauce

Shaved New York Striploin with Portobello Mushrooms & Pearl Onions  
In a Cabernet Red Wine Sauce

Parsley Crusted Pacific Salmon with Tomato & Caper Dressing

Garlic Mash Potatoes

Seasonal Vegetable Medley with Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets



**BUFFETS CONTINUED.....**

***Majestic Buffet***

Mixed Greens with Lemon Balsamic Dressing

Hearts of Romaine

Grilled Field Mushrooms & Asparagus Salad with Artichoke Tapenade Dressing

Ricotta & Herb Filled Agnolotti with Roasted Red Pepper and Tarragon

Rotini Pasta with Black Tiger Shrimp in a Roasted Tomato Arrabiatta Sauce

Braised Angus Beef Tenderloin Tips

Grilled Pacific Salmon in a Beurre Blanc Sauce

Roasted Fingerling Potatoes with Fresh Rosemary & Sweet Garlic Chips

Steamed Hot House Vegetables with Extra Virgin Olive Oil & Fresh Herbs

Mini Cheesecakes, Petit Fours, Home Baked Sweets  
& Platters of Local and Seasonal Fruit