



Regale Package

*"The preparation of good food is merely another expression of art, one of
the joys of civilized living"*
Dione Lucas-the first female graduate of Le Cordon Bleu



Hors D'oeuvres:

*Please select (5)

Chicken:

Sesame Chicken Tenders w/Soy Ginger Glaze
Jerk Chicken Tenders w/Pineapple Salsa
Bouchess of Walnut Curried Chicken Salad
Cocktail size chicken empanadas
Chicken Skewer w/peanut dipping sauce
Tostones With Jerk Chicken And Mango Chutney

Beef:

Cocktail Meatballs in a variety of sauces: Bar-b-q, sweet & sour,
soy/ginger, tomato/basil
Cocktail Beef Empanadas
Beef Tips in Raspberry Chipolte Sauce
Beef Satay
Rare Tenderloin Crostinis, Chimichurri Sauce
Tostones topped with ropa vieja
Tender filet mignon is layered with a rich pate and encased in a light flaky
pastry. The pate is a classic French blend of foie gras, mushroom duxelle,
shallots, demi-glace, brandy, and herbs.



Seafood:

Coconut Shrimp

Conch Fritters

Lobster Empanadas

Tostones topped with mini shrimp Creole

Assorted herbs and fresh garlic marinated scallops encased in crispy
bacon

Succulent crab baked in an Asiago cheese base sauce, served over freshly
made crositini

Fresh large mushroom caps stuffed with a succulent fresh crab mixture

Latin American Specialties:

Black Bean Empanadas

Black Bean And Roasted Corn Quesadillas, Cilantro Pesto

Cilantro Pesto Quesadilla

Mini Arepas With Pulled Beef And Onion Cherry Marmalade

Miniature Ham, Chicken, Cheese, Potato, or Cod Croquettes

Mini Cuban Sandwiches

Mini Media Noches

Bite Sized Pan Con Lechon

Bite Sized Frita

Tostones topped with tuna and guacamole



Pan Asian Inspirations:

Asian pork filled dumplings, steamed served with dipping sauce

Deep fried wonton chips topped with sweet and sour sauce

Crispy vegetable spring rolls with duck dipping sauce

Sliced tenderloin skewered and served with a satay- ginger sauce for dipping

Sliced chicken breast skewered and served with a satay-raspberry glaze

Tender chicken breast marinated in a Teriyaki glaze, grilled and skewered with sweet pineapple. Served with additional Teriyaki sauce for dipping

Cheese Specialties:

Boursin Cheese Filled Celery Sticks

Brie tartlets with raspberry topping

Feta and Sun Dried Tomato Phyllo Triangles

International Display of Fresh Fruit, Cheese & Crackers (available at additional charge)



Misc.:

Deviled Eggs

Franks in Puff Pastry

Cocktail size potato knishes

Mini quiche

Assorted Canapes

Spanokopitas

Encrusted Petite New Zealand Lamb Chops served with a delicate mint
sauce for dipping

Tender, grilled, New Zealand Lamb Skewered and served with a
curried apricot marmalade



Salad

* Select One

Mixed Greens w/Apples, Walnuts & Mango Vinaigrette

Iceberg Lettuce w/Cucumber Tomato, Black Olives, Carrot Curls
w/Mango Vinaigrette

Baby mixed greens tossed with mandarin orange slices, almonds, w/
mango vinaigrette

Exotic Baby Greens w/ toasted almonds, sliced mushrooms and
crumbled Roquefort cheese tossed with your choice of dressing

Classic Caesar Salad made with crispy hearts of Romaine lettuce,
creamy Caesar dressing and homemade French bread croutons topped
with fresh grated parmesan cheese

Fresh Asparagus with Toasted Pine Nuts, Red Onion and Orange
Sections

Fresh spinach and mushrooms tossed with Raspberry Vinaigrette

Watercress Belgium Endive and Goat Cheese

Crispy hearts of Romaine lettuce topped with feta chopped peppers,
kalamata olives and pita croutons

**Other selections available upon request*



Entree

* Select (2) from below

Our Beef Selections:

New York Strip Steak

Veal Tenderloin

New Zealand Lamb

Prime Rib

Peppercorn Crusted Tournedos of Beef

Pan Seared beef served with an orange glaze

Grilled Flank Steak with cilantro-citrus marinade or raspberry chipotle
sauce

Sliced Sirloin Strip Steak

Carved roast beef*
(additional fee applies for carver)



Poultry Selections:

Chicken in Phyllo Dough

Chicken Rosemary

Chicken Picata

Cornish Game Hen

Duckling

Chicken Piccata

Chicken Marsala

Chicken Francaise

Jerk Chicken

Coconut Encrusted Chicken



Pork Loin

Mojo rub
Pineapple mango relish
Hoisin/ Ginger

Seafood

Swordfish

Swordfish grilled and served with a mango salsa

Norwegian Salmon

A salmon filet baked with champagne and dill mayonnaise

Macadamia Encrusted Sea Bass

Encrusted fish filet with riesling mornay sauce

Colossal Shrimp Scampi

Shrimp marinated and sautéed in a garlic butter sauce

Filet of Salmon

Mahi Mahi Topped with a Hot Pineapple Salsa



Accompaniments

Select Two

Cranberry Rice Pilaf

Coconut and pigeon peas rice

White rice and red bean confit

White rice and black bean confit

Wild Rice Pilaf

Twice Baked Stuffed Potatoes

Savory Basmati Rice with Bell Peppers and Onions

Cous Cous with Pinenuts

Jasmine Rice Pilaf with Fresh Herbs, Corn and Sautéed Shallots



Vegetables

Snow Peas and Baby Carrots in Lemon Butter

Medley of Glazed Vegetables

Soy Peach Glazed Green Beans

Grilled Squash and Zucchini with Caramelized Onions

Oriental Stir Fried Vegetables

Grilled Baby Vegetables in Garlic Butter Sauce

Boquetere of Sautéed Fresh Vegetables

Grilled Zucchini & Squash w/Caramelized Onion

Ginger Glazed Baby Carrots

Rosemary roasted potatoes

Twice baked potatoes

Garlic Mashed potatoes

Garlic mashed yucca

Mashed green plantains

Baby steamed asparagus with hollandaise sauce

Creamed Spinach