

Regency House Hotel

Premium Wedding Package

Cocktail Hour with Reception Stations

Five Hour Premium Liquor Open Bar

Guests will be greeted with Champagne and Strawberries

Cocktail Hour

(Choice of Eight from Both Sections)

Hot Hor d'Oeuvres

Coconut Shrimp with Pineapple and Cilantro – Mini Crab Cakes with Red Pepper Aioli
Crispy Vegetable Spring Rolls with Honey and Soy Dipping Sauce
Monterey Jack Cheese Quesadilla with Roasted Corn Salsa and Cilantro Sour Cream
Petite Potato Pancakes with Spiced Apple Compote and Chive Sour Cream
Assorted Mini Quiches – Spanakopita with Minted Yogurt Sauce
Baked Mushroom Caps with Wild Mushroom Duxelle – Beef Satay with Thai Peanut Sauce
Pulled Barbeque Pork on a Plantain Chip
Grilled Tenderloin of Beef Crostini with Horseradish Crème Fraiche
Cocktail Franks wrapped in a Puff Pastry
Barbeque Duck Nachos with Chorizo and Smoked Paprika Aioli

Cold Hor d'Oeuvres

Bruschetta with Plum Tomatoes, Parmesan Cheese and Basil
Yellowfin Tuna Tartar on a Wonton Crisp with Wasabi Crème Fraiche
Taylor Bay Scallop Ceviche – Smoked Trout Canapé with Horseradish Cream & Roasted Beets
Salmon Tartar & Wakame Salad on a Cucumber Round
Tropical Crab Salad on Endive Spears
Roasted Red Bliss Potatoes with American Caviar & Crème Fraiche
Smoked Salmon on Pumpernickel Round with Dill Sour Cream
Fresh Mozzarella, Olive Tapenade and Basil Crostini – Curried Chicken Salad in a Phyllo Cup

Please add 20% Service Charge and 7% NJ State Sales Tax

140 Route 23 North, Pompton Plains, NJ 07444

973-696-6525 – regencyhousehotel.com

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Reception Stations

(Choice of Four)

The Marketplace Station

A Bountiful Selection of Crisp Vegetable Crudités and Assorted Dressings

Seasonal Fruit Display

Selection of Fine Imported and Local Cheeses, served with Flatbreads and Crackers

Tomato, Mozzarella and Basil Platter

Mediterranean Spiced Olives

Marinated Grilled Vegetables with Balsamic Glaze

Smoked Salmon with Traditional Accompaniments and Toast Points

House Made Sushi Rolls with Wasabi, Soy Sauce and Pickled Ginger

Pasta Station

(Choice of Two)

Penne alla Vodka – Rigatoni Siciliano with Eggplant, Tomato, and Basil Sauce

Orecchiette with Wild Mushrooms and Cream Sauce – Farfalle with Classic Pesto Sauce

Mediterranean Bar Station

Spinach and Artichoke Dip – Eggplant Caviar and Tuscan White Bean Puree

Humus, Basil Pesto and Marinated Sundried Tomatoes – Garden Salsa and Guacamole

Eggplant Caponata – Roasted Red Peppers and Basil – Stuffed Grape Leaves

Accompanied with:

Flavored Olive Oils, Crostini, Spiced Tandoori and Naan Breads, Pita Chips, Grissini and

Spicy Tortilla Chips

Silver Chafing Station

(Choice of Four)

Seafood Newburg – Sautéed Breast of Chicken with Artichokes, Roasted Pepper and Olives

Tenderloin of Beef Tips with Wild Mushrooms – Fried Calamari with a Spicy Marinara Sauce

Chicken and Asian Vegetable Stir Fry with Steamed Jasmine Rice

Prince Edward Island Mussels in a White Wine, Garlic and Herb Broth

Sweet Italian Sausage, Peppers & Onions –

Breast of Chicken with White Wine, Lemon & Capers

Braised Barbeque Pork with Spicy Corn Tortilla Chips

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Asian Delight

*Steamed Seafood, Pork & Vegetable Dumplings with Soy, Sesame & Scallion Dipping Sauce
Vegetable Summer Rolls with a Chili & Lime Sauce
Chilled Sesame Noodles with Thai Peanut Sauce
Marinated Grilled Skirt Steak with Lettuce, Thai Chilies, Pickled Cucumbers & Peanuts
Shrimp & Vegetable Tempura with Sake Scented Ponzu Sauce*

The Carvery

(Choice of Two)

*Roasted Breast of Turkey with Giblet Gravy and Cranberry Citrus Compote
Bourbon Lacquered Loin of Pork with Spiced Apple Sauce
Herb Crusted Roasted Beef with Horseradish Cream & Au Jus
Maple Glazed Virginia Ham with Stone Ground Mustard
Barbeque Braised Beef Brisket with Jalapeno Relish
Peppercorn Crusted Sirloin of Beef with Cabernet Demi Glaze
(Additional \$3.00 per person)*

*Sesame Seared Loin of Yellowfin Tuna with a Soba Noodle Salad and Wasabi Crème Fraiche
(Additional \$3.00 per person)*

*Marinated New Zealand Rack of Lamb with Minted Lamb Jus
(Additional \$4.00 per person)*

*All include Chef Select Seasonal Vegetable and Starch, a choice of either Caesar or Mixed Baby
Green Salad & Country Biscuits*

Grand Seafood Raw Bar

(\$8.00 per person Supplement)

*Chilled Gulf Shrimp and East Coast Oysters on the Half Shell, served with Crushed Ice
West Coast Oyster and Littleneck Clams on the Half Shell
Taylor Bay Scallop Ceviche*

*Caribbean Snapper Ceviche with Roasted Tomato, Citrus and Chilies
Honduran Shrimp Ceviche with Coconut, Jalapeno, and Lime
Salmon Tartar with a Pickled Cucumber Salad
Seared Tuna Sashimi with a Wakame Salad
Maryland Blue Crab Claws with Old Bay Mayonnaise
Accompanied by Cocktail, Mignonette, Horseradish Sauce and Lemon Wedges*

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Dessert

Custom Wedding Cake

Additional Dessert Stations

\$12.00 per person per station

Chocolate Fondue Fountain

With Strawberries, Pineapple, Apples, Pound Cake, Biscotti and Assorted Cookies

Assortment of Miniature Pastries

Chocolate Truffles, French Macarons, Profiteroles, Lemon Tarts, Chocolate Torte, Walnut Tartlets, Raspberry Mousse Tart, Fruit Tartlets, Cannoli Miniature Crème Brule and Lemon Scented Pana Cotta, Fresh Mixed Berries in Grand Marnier Syrup with Whipped Cream

Bananas Foster Station

Ice Cream topped with Fresh Bananas Flambéed with Fresh Butter, Ground Cinnamon, and Banana Liqueur

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