

*Private Dining*

**THE  
REGENCY**  
BAR & GRILL

*Plated Dinner*

GUEST CHOICE OF:

1 Starter • 1 Second • 1 Entrée • 1 Finale — *\$120++ per person*

1 Starter • 2 Seconds • 2 Entrées • 1 Finale — *\$175++ per person*

1 Starter • 2 Seconds • 3 Entrées • 2 Finales — *\$195++ per person*

**STARTERS**

**CLASSIC JERSEY TOMATO SOUP**

*grilled cheese for dipping*

**SHAVED PROSCIUTTO & PENCIL ASPARAGUS**

*whole cashews, citrus dressing*

**SECONDS**

**JOAN'S CHOPPED SALAD**

*romaine, egg, applewood smoked bacon,  
cheddar, avocado, tomato, balsamic vinaigrette*

**ROASTED BEET SALAD**

*baby heads of lettuce, kunik goat cheese, house dressing*

**BABY SPINACH**

*toasted walnuts, vermont bijou, apple cider vinaigrette*

**ENTRÉES**

*paired with CHEF'S SELECTION OF STARCH & VEGETABLE,  
served with RGB STEAK SAUCE or HOUSE-MADE CHIMICHURRI*

**SIXTY SOUTH SALMON • CHEF'S CHOICE OF FRESHEST AVAILABLE FISH**

**CREEKSTONE DRY AGED NY STRIP • PRIME BONE-IN RIB EYE OF BEEF • CAGE FREE CHICKEN BREAST**

**SEASONAL VEGAN PLATE** *(with protein, starch, vegetable & sauce)*

**FINALES**

**CARROT CAKE • FLOURLESS CHOCOLATE TORTE • MAH-ZE-DAHR HEAVENLY CHEESECAKE • SEASONAL FRUITS**

<i>Private Dining</i>	<b>THE REGENCY</b> BAR & GRILL	<i>Dinner Buffet</i>
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*GUEST CHOICE OF:*

2 Starters • 3 Mains • 2 Sides • 1 Finale  
*\$155++ per person*

**STARTERS**

- JOAN'S CHOPPED SALAD** *romaine, egg, applewood smoked bacon, cheddar, avocado, tomato, balsamic vinaigrette*
- ROASTED BEET SALAD** *baby heads of lettuce, kunik goat cheese, house dressing*
- BABY SPINACH** *toasted walnuts, vermont bijou, apple cider vinaigrette*
- HOUSE SALAD** *baby head lettuce, cheddar, apple-thyme dressing*
- CLASSIC JERSEY TOMATO SOUP** *grilled cheese for dipping*

**MAINS**

- SIXTY SOUTH SALMON**
- CHEF'S CHOICE OF FRESHEST AVAILABLE FISH**
- CREEKSTONE DRY AGED NY STRIP**
- PRIME BONE-IN RIB EYE OF BEEF**
- CAGE-FREE CHICKEN BREAST**

**SIDES**

- FINGERLING SMASHED POTATOES**  
*with olive oil and scallion*
- CARAMELIZED BRUSSELS SPROUTS**
- STEAMED ASPARAGUS**
- BLACK & RED QUINOA PILAF**
- TRUFFLED FREGOLA "RISOTTO"**
- LOCALLY-GROWN BABY CARROTS**
- FRENCH BEANS**

**FINALES**

- MINI CLASSIC CAKES • FRENCH MACARONS • SEASONAL FRUITS**
- FLAVOR NEW YORK PARTNER MAH-ZE-DAHR BAKERY COOKIES**  
*seasonal selection*

*Private Dining*

**THE  
REGENCY  
BAR & GRILL**

*Receptions*

PACKAGES

3 Passed • 1 Display — \$50++ per person

5 Passed • 2 Display — \$75++ per person

7 Passed • 3 Display — \$110++ per person

**PASSED** ... \$12 per person, per selection

(MINIMUM OF 3 SELECTIONS)

**MUSHROOM & GOAT CHEESE CROSTINI**

**DEVILED EGGS** *with bacon jam*

**PROSCIUTTO-STUFFED FIGS**

**BABY FINGERLING POTATOES** *osetra caviar, crème fraîche*

**SMOKED SALMON & ASPARAGUS TIPS**

**TUNA TACOS**

**QUICHE LORRAINE**

**RICOTTA & HONEY CROSTINI**

**CHERRY TOMATO & BUFFALO MOZZARELLA**

**GRILLED SHRIMP SKEWERS**

**SPANISH BEEF EMPANADAS**

**AGED APRICOT, KUNIK GOAT MILK CHEESE & WALNUTS**

**HEIRLOOM TOMATO BRUSCHETTA**

**SHORT RIB & ROQUEFORT POT PIE**

**DISPLAYS**

**REGIONAL CREAMERY CHEESES ... \$40**

*cow, goat and sheep's milk cheeses; with local honey, dried fruits, nuts, herbs and crisps*

**CHARCUTERIE ... \$45**

*prosciutto, speck and salami, with whole grain mustard, cornichons and toast points*

**CRUDITE ... \$25**

*farm fresh zone seven vegetables, with hummus, buttermilk ranch and blue cheese*

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*Receptions*

**ATTENDED STATIONS**

Chef Attendant Fee — \$250 per station

**MAC N' CHEESE BAR**

\$30++ per person

*bacon, sausage, bbq beef, caramelized onions*

**PASTA ACTION STATION**

\$35++ per person

*gluten-free pasta, regular pasta, arugula pesto and tomato emulsion, farmstand vegetable additions*

**DIM SUM BAR**

\$50++ per person

*bbq pork bao, shrimp hargow, crab shu mai, vegetable egg roll, soy sauce, hot mustard*

**SUSHI**

\$75++ per person

*assorted sashimi & nigiri, wasabi, ginger, soy sauce*

**SEAFOOD PLATEAUX**

\$110++ per person

*jumbo shrimp, east/west oysters, lobster tail, fresh crab, cocktail sauce, mignonette, lemon*

**WHOLE ROASTED CREEKSTONE DRY AGED NY STRIP**

\$65++ per person

*RBG steak sauce and warm kitchen rolls*

**HERB ROASTED FREE RANGE TURKEY BREAST**

\$45++ per person

*roasted chestnuts, sage dressing*

**NY MAPLE & BLACK PEPPER GLAZED NUESKE'S SLAB BACON**

\$40++ per person

*roasted and carved to order*

**MSC-CERTIFIED DAY BOAT SNAPPER**

\$30++ per person

*roasted in banana leaves, aromats, tomatoes, ginger vin blanc*

**FLAVOR NEW YORK PARTNER MAH-ZE-DAHR BAKERY COOKIES**

\$30++ per person

*seasonal selection*

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THE  
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*Wine Options*

CHAMPAGNE / SPARKLING

- BRUT ... \$45**  
Domaine Ste. Michelle (*Columbia Valley, Washington*)
- PROSECCO ... \$65**  
Lunetta (*Trentino, Italy*)
- BRUT ... \$125**  
Piper-Heidsieck (*Champagne, France*)
- IMPÉRIAL BRUT ... \$135**  
Moët & Chandon (*Champagne, France*)
- GRAND BRUT ... \$225**  
Perrier-Jouët (*Champagne, France*)
- BRUT ... \$250**  
Veuve Clicquot "Yellow Label" (*Champagne, France*)

WHITE

- CHARDONNAY ... \$45**  
Invitation (*California*)
- SAUVIGNON BLANC ... \$45**  
Invitation (*California*)
- SAUVIGNON BLANC ... \$50**  
Benziger (*North Coast, California*)
- RIESLING ... \$60**  
Saint M (*Germany*)
- PINOT GRIGIO ... \$60**  
Banfi "Le Rime" (*Tuscany, Italy*)
- SAUVIGNON BLANC ... \$60**  
Craggy Range (*Marlborough, New Zealand*)
- PINOT GRIGIO ... \$65**  
Stellina di Notte (*Veneto, Italy*)
- CHARDONNAY ... \$70**  
La Crema (*Monterey, California*)

RED

- PINOT NOIR ... \$45**  
Invitation (*California*)
- CABERNET SAUVIGNON ... \$45**  
Invitation (*California*)
- PINOT NOIR ... \$55**  
Mark West (*California*)
- MERLOT ... \$55**  
14 Hands (*Columbia Valley, Washington*)
- CABERNET SAUVIGNON ... \$60**  
14 Hands (*Columbia Valley, Washington*)
- PINOT NOIR ... \$60**  
La Crema (*Sonoma County, California*)
- MALBEC ... \$65**  
Trivento (*Mendoza, Argentina*)
- CABERNET SAUVIGNON ... \$80**  
Justin (*Central Coast, California*)
- MERLOT ... \$85**  
Benziger (*Sonoma County, California*)
- CABERNET SAUVIGNON ... \$90**  
Fortress (*Sonoma County, California*)

ORGANIC / BIODYNAMIC

- SAUVIGNON BLANC ... \$70**  
Bonterra Vineyards (*Mendocino, California*)
- CHARDONNAY ... \$70**  
St. Francis Winery (*Sonoma, California*)
- PINOT NOIR ... \$75**  
Bonterra Vineyards (*Mendocino, California*)
- ZINFANDEL ... \$75**  
St. Francis Winery (*Sonoma, California*)

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*Bar Packages*

*PREMIUM BAR:*

First Hour — \$40++ per person

Each Additional Hour — \$30++ per person

**LIQUOR**

**NEW AMSTERDAM VODKA**

**SEAGRAM'S GIN**

**CASTILLO RUM**

**SAUZA GOLD TEQUILA**

**JIM BEAM WHITE LABEL**

**SEAGRAM'S 7**

**CUTTY SARK**

**BEER**

**BUD LIGHT**

**BUDWEISER**

**BLUE MOON**

**VOODOO RANGER IPA**

**MILLER LITE**

**STELLA ARTOIS**

**CORONA EXTRA**

**WINE**

**LUNETTA SPARKLING WINE**

**INVITATION CHARDONNAY**

**INVITATION CABERNET**

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*Bar Packages*

*DELUXE BAR:*

First Hour — \$45++ per person

Each Additional Hour — \$35++ per person

**LIQUOR**

**ABSOLUT VODKA**

**BOMBAY GIN**

**BACARDI SUPERIOR RUM**

**SAUZA BLUE TEQUILA**

**JACK DANIEL'S**

**CANADIAN CLUB**

**DEWAR'S WHITE LABEL**

**SWEET VERMOUTH**

**DRY VERMOUTH**

**ORANGE LIQUEUR**

**BEER**

**BUD LIGHT**

**BUDWEISER**

**BLUE MOON**

**VOODOO RANGER IPA**

**MILLER LITE**

**STELLA ARTOIS**

**CORONA EXTRA**

**WINE**

**LUNETTA SPARKLING WINE**

**INVITATION CHARDONNAY**

**INVITATION CABERNET**

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*Bar Packages*

*LUXURY BAR:*

First Hour — \$55++ per person

Each Additional Hour — \$45++ per person

**LIQUOR**

KETEL ONE VODKA  
HENDRICK'S GIN  
BACARDI SUPERIOR RUM  
PATRÓN SILVER  
MAKER'S MARK  
CROWN ROYAL  
GLENFIDDICH 12 YR  
DOLIN SWEET VERMOUTH  
DOLIN DRY VERMOUTH  
COINTREAU

**BEER**

BUD LIGHT  
BUDWEISER  
BLUE MOON  
VOODOO RANGER IPA  
MILLER LITE  
STELLA ARTOIS  
CORONA EXTRA

**WINE**

LUNETTA SPARKLING WINE  
INVITATION CHARDONNAY  
INVITATION CABERNET



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EXPERIENCE PACKAGES:

Pricing is based on per person / per hour supplement  
to either premium, deluxe or luxury bar packages.

**LOCALS ONLY BAR ... \$15++**

*Assorted local spirits & beers to help curate a true New York beverage experience:*

**BOOTLEGGER 21 VODKA · BROOKLYN GIN · HUDSON BOURBON  
OWNEY'S NEW YORK CITY RUM · SELECTION OF BROOKLYN BREWERY BEERS**

**PARK AVENUE BEST BAR ... \$20++**

*Handpicked selection of the finest bourbons, whiskeys and ryes to help create a true New York classic:*

**CARPANO ANTICA SWEET VERMOUTH · HOUSE MADE BITTERS · BRANDY CHERRIES**

**THE BREAKFAST CLUB BAR ... \$10++**

*This bar can be purchased a la carte from the premium, deluxe or luxury bar.*

*Add-On — \$10++ per person*

*A la Carte (First Hour) — \$30++ per person*

*A la Carte (Each Additional Hour) — \$20++ per person*

**MIMOSA · BLOODY MARY · SEASONAL BELLINI**

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EXPERIENCE PACKAGES:

Pricing is based on per person / per hour supplement  
to either premium, deluxe or luxury bar packages.

**BEER & WINE BAR**

First Hour — *\$30++ per person*  
Each Additional Hour — *\$20++ per person*

*Selection of Invitation wines and hand-picked beers from The Regency Bar & Grill selections:*

**SPARKLING · SAUVIGNON BLANC · CHARDONNAY · PINOT NOIR · CABERNET  
MILLER LITE · BUD LIGHT · BLUE MOON · BUDWEISER · VOODOO RANGER IPA · STELLA ARTOIS · CORONA EXTRA**

**MOCKTAIL BAR ... \$10++**

*This bar can be purchased a la carte from the premium, deluxe or luxury bar.*

Add-On — *\$10++ per person*  
A la Carte (First Hour) — *\$25++ per person*  
A la Carte (Each Additional Hour) — *\$10++ per person*

*Handcrafted non-alcoholic beverages crafted by The Regency's mixologists*