

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>	THE REGENCY 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

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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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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:

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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 · VODOO 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