

Innovative cuisine flawlessly executed and elegantly presented ensures an event that is exceedingly well remembered. At the Valley Regency, our award-winning executive chef and team of culinary professionals will work hand in hand with you to design a menu that is customized to your precise taste and preferences. The following sample menu is presented for your consideration.

Dinner Menu

Appetizers

(Select One)

Fresh Fruit Plate

Melon & Prosciutto

Fresh Mozzarella & Tomato Basil

Pasta Course

(Select One)

Filletto Di Pomodoro

Bolognese - Vodka

Broccoli in Oil & Garlic

Salad Course

(Select One)

Tri-Color - Caesar

Tossed Garden

Entrée

(Select Three)

Sirloin Steak

Broiled Salmon

Breast of Chicken served in

White Wine - Francaise

Marsala - Picatta

Chef Choice

Vegetable & Potato

Coffee - Tea - Soda (Included)

Buffet Menu

“Menu To Include”

*Seasonal Fresh Fruit Display
Imported & Domestic Cheese
Salad & Dressing*

Choice of (4) Hot Dishes

Chicken Marsala / Francaise - White Wine

Beef or Pork Giambotta

Sausage & Peppers - Eggplant Rollatini

Italian or Swedish Meatballs

Broiled Salmon - Mahi Mahi - Bassa Oreganata

Fried Calamari - Risotto with Mushrooms or Seafood

Penne Pasta with Vodka - Marinara - Bolognese

Included are:

Vegetables & Potatoes

Additional Cost:

*Deluxe Cold Display To Include
Italian Cold Cuts - Mozzarella & Tomato
Assorted Grilled & Raw Vegetables*

Select One

Chef's Cooking Station

Prime Rib - Turkey - Loin of Pork

Oriental Stir Fry - Beef & Chicken

Mashed Potato Bar with Toppings

Sliders - Philly Cheese Steaks

Beef & Chicken Kabobs

Coffee - Tea - Soda (Included)