

# *La Reggia*

Banquets & Events

## **Buffet Menu**

### ***Elaborate Display Table of Italian Antipasti***

*Fresh Cut Seasonal Fruits & Berries.*

*Fresh Vegetables, Grilled & Brushed with Extra Virgin Olive Oil.*

*A Crisp Vegetable Crudités Made Up of Fine Seasonal Vegetables,*

*Accompanied by Our Homemade Dip.*

*Antipasto to Include Our Fresh Daily Roasted Sweet Red Peppers,*

*Homemade Mozzarella & Plump Sliced Tomatoes.*

*Artichoke Hearts in Vinaigrette, Marinated Mushrooms & Cannellini Beans*

*Seasonal Green & Black Olives.*

*Nova Scotia Smoked Salmon with Garnish.*

*Assorted Imported Meats to Include*

*Bresaola, Sopressata, Mortadella & Prosciutto.*

*Served on a Display Table Decorated with Fresh Greens*

### ***La Reggia's Formaggio Display***

*A Beautiful Display of Whole Cheeses to Include*

*Asiago, Provolone, Parmigiano, Gorgonzola & Pepato Siciliano.*

*Accompanied by Assorted Breads, Homemade Focaccia & Assorted Crackers.*

### ***Special Salad:***

*Artisan Lettuce with Candy Walnuts in a Balsamic Vinaigrette*

40 Wood Avenue – Secaucus, NJ 07094 Phone: 201-422-0200 Fax: 201-422-0645

Located in the Meadowlands Plaza Hotel

Visit Us on the Web at [www.info@lareggiaus.com](http://www.info@lareggiaus.com) or on Facebook at [www.facebook.com/lareggiaus](http://www.facebook.com/lareggiaus)

# La Reggia

Banquets & Events

## Chafing Dishes:

*(Please Select Five)*

|                                     |   |                                      |
|-------------------------------------|---|--------------------------------------|
| <i>Penne Filetto di Pomodoro</i>    | <i>Penne Vodka</i>                        | <i>Chicken Francese</i>              |
| <i>Homemade Gnocchi</i>             | <i>Chicken alla Reggia</i>                | <i>Beef Tips Pizzaiola</i>           |
| <i>Eggplant Rollatini</i>           | <i>Sausage &amp; Peppers</i>              | <i>Spareribs</i>                     |
| <i>Stuffed Mushrooms</i>            | <i>Seafood Paella</i>                     | <i>Roasted Potatoes</i>              |
| <i>Italian or Swedish Meatballs</i> | <i>Rice with Chicken &amp; Vegetables</i> | <i>Medley of Seasonal Vegetables</i> |
| <i>Whitefish Marechiaro</i>         | <i>Fried Calamari</i>                     | <i>Chicken Fingers with Fries</i>    |

## Carving Station:

*(Please Select One)*

|                                  |                                    |                                    |
|----------------------------------|------------------------------------|------------------------------------|
| <i>Whole Roasted Beef Au Jus</i> | <i>Whole Roasted Suckling Pig*</i> | <i>Whole Roasted Turkey Breast</i> |
| <i>Pastrami</i>                  | <i>Roasted Loin of Pork</i>        | <i>Virginia Ham</i>                |

*\*Requires a minimum of 75 Adults*

## Dessert Table:

|                                  |                              |                          |
|----------------------------------|------------------------------|--------------------------|
| <i>Occasion Cake</i>             | <i>Fresh Fruit Display</i>   | <i>Assorted Cookies</i>  |
| <i>Homemade Chocolate Mousse</i> | <i>Freshly Whipped Cream</i> | <i>Ice Cream Station</i> |

## Beverages:

*Unlimited Soda, Coffee, Tea & Decaffeinated Coffee*

*\$50.00 per Person Plus 6.625% Sales Tax & 20% Service Charge*

## *Additional Cost per Person – Four Hours of Service*

*Beer & Wine - \$13.00*

*Open Bar - \$ 22.00*