

La Reggia

Banquets & Events

Complete Sit-Down Menu

Individual Appetizers:

Stuffed Mushrooms, Eggplant Rollatini, Mozzarella en Carozza, Clams Oreganato & Shrimp Scampi

Family Style Appetizers:

Soppressata, Cheese & Olives

Pasta:

(Please Select One)

Farfalle Mezzaluna
With Sweet Peas in a Pink Vodka Sauce

Penne Filetto di Pomodoro
With Prosciutto, Onions, Fresh Basil &
Plum Tomato
Orecchiette
Bolognese Sauce

Fusilli
with Garlic, Olive Oil & Broccoli Florets

Salad:

(Please Select One)

Artisan Lettuce & Candy Walnuts
In a Balsamic Vinaigrette

Caesar Salad

Tri-Colore Salad
Champagne Dressing

Entrees:

(Please Select Two)

Black Angus Rib Eye
Chicken Francese
Chicken Champagne
Shrimp Champagne
Veal Margherita

Chicken Marsala
Chicken Valdostano
Chicken Farcito
Veal Delizia
Grilled Salmon

All Entrée's served with Fresh Vegetable Medley & Potato

Family Style Desserts:

Seasonal Fresh Fruit & Array of Italian Cookies

Beverages:

Unlimited Soda

Coffee, Tea & Decaffeinated Coffee, Espresso, Cappuccino
\$50.00 per Person Plus 6.625% Sales Tax & 20% Gratuities

Four Hours of Service

Additional Cost Per Person

Beer & Wine - \$13.00

Open Bar - \$22.00

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 or on Facebook at www.facebook.com/lareggiaus

Entrée Selections

Black Angus Steak

In a Barolo Wine Sauce

Chicken Primavera

Sautéed with Fresh Vegetables in a Light Oil & Garlic Sauce

Chicken Marsala

Sautéed with Fresh Mushrooms in a Marsala Wine Sauce

Chicken Francese

Lightly Egg Battered Chicken sautéed in a Lemon Wine Sauce

Chicken Valdostano

Stuffed with Prosciutto and Fontina Cheese in a Porcini Mushroom Sauce

Chicken Farcito

Stuffed with Ricotta Cheese & Spinach in a Light Parmigiana Cheese Sauce

Chicken Champagne

In an Asparagus Pink Cream Sauce

Shrimp Champagne

In an Asparagus Pink Cream Sauce

Veal Margherita

Topped with Homemade Mozzarella, Asparagus, Sliced Tomato in a Bristol Cream Sauce

Veal Delizia

Topped with Grilled Eggplant, Homemade Mozzarella and Roasted Peppers in a Madeira Wine Sauce

Grilled Salmon

Prepared with your choice of sauce. Select from Creamy Pesto, Dill, Honey Dijon or Balsamic Sauce