

Regent Ordinary

Catering Menu for the Regent Community

Breakfast

Breakfast is Accompanied by Chilled Orange Juice, and Fresh Coffee or Hot Tea

Continental Breakfast

*Assortment of Freshly Baked Breakfast breads
To include Blueberry, Banana nut Muffin, Cinnamon
Rolls, Scones, or Croissant, and fresh fruit
\$6.95*

Deep Dish Breakfast Quiche

*Bacon and Swiss Cheese Quiche Accompanied
By Freshly Baked Muffin and Fruit Garnish
\$7.35*

Country Style Breakfast

*Scrambled Eggs
Crispy Bacon
Hash Browns
Fresh Breakfast Bread with Butter & Fruit Preserves
Fresh Fruit
\$7.25*

A la Carte

*French Toast and syrup \$2.75
Waffles, butter, syrup \$2.75
Sausage Patties \$0.42
Ham \$1.00
Country Ham \$1.00
Granola Bar \$0.75
Chilled Fruit Yogurt \$1.95*

Lunch - Sandwiches

Sandwiches are served with pasta or potato salad and asst. beverages. To add dessert to your meal, please see the menu below.

May be pre-set or boxed

Chicken Salad or Turkey Club

on a Fresh Butter Croissant

\$6.60

Monterey Chicken Bistro

Grilled Breast of Chicken, Roasted Red Peppers and Monterey Jack Cheese with Fresh Basil Aioli

\$6.60

Roasted Beef Bistro

Slow Roasted sliced Beef with Caramelized Onion, Provolone Cheese and Dijon Mayonnaise

\$6.60

Veggie Wrap

Fresh Marinated Vegetables Julienne served on a Sundried Tomato wrap with Roasted Garlic Aioli

\$6.30

Buffalo Chicken Wrap

Chicken Breast, Romaine Lettuce, diced Tomato, Provolone Cheese Frank's Hot sauce, Ranch Dressing, Wrapped in a Flour Tortilla

\$6.60

Call and talk to us about customizing your personal menu.

Luncheon Hot Entrees

Lunch entrees are accompanied by a Tossed Salad, Potato or Rice, vegetable, warm rolls, and Iced Tea. To add dessert to your meal, please see the menu below.

Chicken Chasseur

*Sautéed Chicken topped with sautéed onion, mushroom
Green Pepper, white wine, and diced Tomato*

\$7.30

Honey Roasted Pork loin

*Pork loin that is coated in a honey mustard glaze
Slow roasted*

\$8.20

Meat or Vegetable Lasagna

*Served with freshly baked garlic bread
(potato/rice option not included)*

\$8.00

Chicken Smithfield

*Sautéed Chicken Breast, topped with Smithfield Ham
Sliced fresh Tomato, Provolone Cheese, and
Finished with a Chicken Supreme Sauce*

\$7.25

Home Style Meatloaf

Served with a Espagnole Sauce

\$8.30

Fishcake Platter

*Fishcake made with poached gray trout and served with Remoulade
sauce and finished with seasonings to compliment the area of the Chesapeake Bay*

\$6.75

Dinner Entrees

Dinner Entrees are accompanied by Tossed Salad, Potato or Rice, Vegetable, Warm Rolls, and Iced Tea. To add dessert to your meal, please see the menu below.

Penne Pasta and Roasted Vegetables

*With Creamy Alfredo Sauce or Classic Marinara
(potato/rice option not included)*

\$8.80

Roast Beef Au Jus

\$9.20

Chicken Marsala

*Breast of Chicken Sautéed and finished with a
Marsala Wine Sauce*

\$8.70

Char-grilled Salmon

*Salmon filet seasoned and char-grill over an open fire
And finished with a Lemon Beurre Blanc*

\$14.70

Char-grilled NY Strip Steak

*8 oz NY Strip Steak, charred grill and finished with a
Bordelaise Sauce*

\$17.90

There are more catering ideas on the Ordinary Daily menu

Reception Food:

*Sliced Roast Beef served with Whole Wheat rolls,
Aioli, Honey Mustard,
Horse Radish Sauce
\$3.95 per guest*

*Bowtie Pasta w/ Alfredo Sauce,
Sun-dried Tomato, Gorgonzola Cheese
\$3.25 per guest*

*Hummus Platter w/ toasted pita wedges
\$38.00 per tray (Serves 35 guests)*

*Potato Chip and dip
\$35.00 per tray (Serves 25 guests)*

*Tortilla Chips and mild salsa
\$37.50 per tray (Serves 25 guests)*

*Vegetable Tray w/ dip
\$30.00 per tray (Serves 24 guests)*

*Cheese Tray w/ crackers
\$30.00 per tray (Serves 24 guests)*

*Fruit Tray w/ dip
\$30.00 per tray (Serves 15 guests)*

*Spinach Dip w/ Crostini
\$30.00 per tray (serves 25)*

By the Piece:

Cocktail Meatballs (Barbecue or Swedish)

\$.65 each

Sesame Chicken Skewer w/ sauce

\$1.35 each

Fried Chicken Tenders w/ sauce

\$1.35 each

Vegetable Egg Rolls

\$1.05 each

Frank in a Blanket

\$0.90 each

Spanakopita

\$1.60 each

Mini Quiche Lorraine

\$1.38 each

Mushroom stuffed w/ seafood

\$2.45 each

Spicy Buffalo Wings w/ dip

\$.85 each

Mixed Nuts

\$12.25 a lb

Potato Lotkes w/ sour cream

\$0.45 each

To a Sweet Ending:

Chocolate Chip Cookies

\$3.90/dozen

Carnival Cookies

\$3.90/dozen

Oatmeal Raisin Cookies

\$3.90/dozen

Brownies

\$11.40/dozen

Cake (price per slice):

Chocolate 9" round \$2.20

Coconut 9" round \$2.30

Lemon 9" round \$2.20

Red Velvet 9" round \$2.25

Pies (price per slice):

Dutch Apple Pie \$1.65

Pumpkin Pie \$1.80

Boston Crème Pie \$1.80

Lemon Meringue Pie \$1.95

Mini Sweet Bites:

Assorted mini cheesecakes

\$16.75/dozen

Mini éclair w/chocolate icing

\$8.00/dozen

Assorted mini petit fours

\$9.75/dozen

Beverage Options:

Sparkling Punch
\$18.00 per gallon

Iced Tea
\$9.25 per gallon

Coke Products – 12 oz can
\$0.85 per can
(Coke, Diet Coke, Sprite, and Dasani water)

Starbucks Coffee, Decaffeinated, Hot Tea
\$1.10/ 8 oz cup

Pizzas

Cheese Pizza

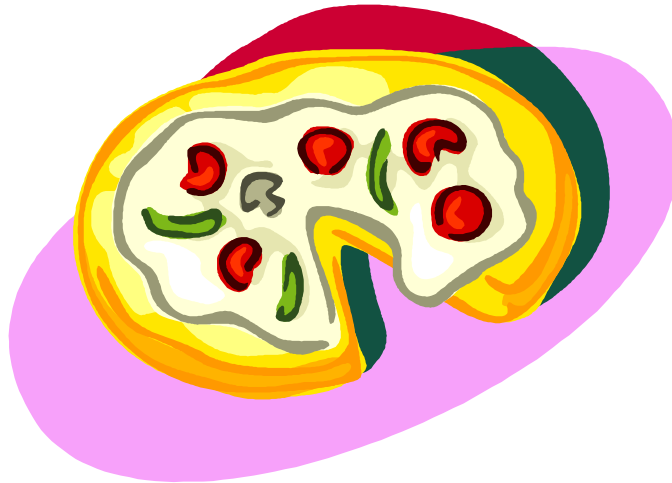
\$9.50

Pizzas with Topping(s)

\$11.45

Toppings to Choose from:

Pepperoni, Sausage, Fresh vegetables, Ham, Pineapple, BBQ chicken



Is your favorite topping not listed? Ask and the Catering staff will do their best to meet your request!



Popcorn Machine Rental

Regent Ordinary also has available a deluxe popcorn machine for your special event needs.

The popcorn machine rents for \$40.00 per event. In addition, popcorn is .35 cents per serving (includes popcorn and bag).

For further information or to make rental arrangements, please contact Regent Ordinary at ordinary@regent.edu or 757-352-4924.

