**Breakfast**

All Breakfast Options accompanied by Chilled Orange Juice. If you request Coffee, please see beverage price list.

**Continental Breakfast**
Seasonal Fresh Fruit, Assorted Scones, and Danishes  
$7.99 per person

**Mom’s Casserole**
Bacon, Egg, and Cheese/ Veggie/ or Ham, Egg, and Cheese  
Casserole served with  
Hash Browns and Fresh Fruit  
$8.99 per person

**Modern Breakfast**
Yogurt Variety, Honey Granola, Walnuts, Dried Fruit, and Pastries  
$7.99 per person

**Country Breakfast**
Scrambled Eggs, Biscuits, Sausage, Bacon, Hash Browns, Biscuits, and Fresh Fruit  
$9.75 per person
Regent Ordinary
Catering Menu

Lunch – Sandwiches

All Sandwiches accompanied by Potato Chips and Chef’s Choice of Cookie

$8.50 Full Sandwich
$5.50 Half Sandwich

Gluten Free Bread Available

Chicken

Chicken Salad
House-Made Chicken Salad served with Tomato and Lettuce on a Buttered Croissant

Buffalo Chicken Wrap
Tender Grilled Chicken Breast Smothered in Hot Sauce, Shredded Lettuce, and Ranch Dressing wrapped in a Flour Tortilla

Grilled Chicken Caesar Wrap
Tender Grilled Chicken Breast, Shredded Lettuce, Diced Tomatoes, Fresh Parmesan Cheese, Creamy Caesar Dressing, Wrapped in a Flour Tortilla

Southwest Chicken Wrap
Tender Grilled Chicken Breast Smothered in Chipotle Ranch with Lettuce and Corn Bean Salsa Wrapped in a Flour Tortilla

Chicken Bacon Ranch Wrap
Tender Grilled Chicken, Bacon, Ranch, Lettuce, and Tomato Wrapped in a Flour Tortilla
Regent Ordinary Catering Menu

Monterey Chicken Bistro
Grilled Chicken Breast, Roasted Red Peppers and Provolone Cheese with Basil Aioli

Virginia Chicken Bistro
Grilled Chicken Breast Served with Roasted Garlic Aioli, Fresh Greens, Tomato, and Red Onion on a Focaccia Roll

Blackened Chicken
Tender Grilled Blackened Grilled Chicken with Roasted Garlic Aioli and Served Over Fresh Greens, Tomato, and Red Onion

Jamaican Jerk Chicken
Tender Grilled Jerk Chicken with Pepperjack Cheese and Sweet BBQ Sauce

Roast Beef

Roast Beef Bistro
Slow Roasted Sliced Beef with Caramelized Onion, Swiss Cheese and Dijon Mustard

Deluxe Roast Beef on Focaccia
Deli-Sliced Roast Beef with Red Pepper Mayo, Basil, and Red Onion Served on a Focaccia Roll
Regent Ordinary
Catering Menu

Turkey

Turkey Club
Deli-Sliced Turkey Breast served with Bacon, Lettuce, Tomato and Chef’s House-made Dijon Mustard on a Buttered Croissant

Turkey Wrap
Deli-Sliced Turkey Breast with Roasted Red Pepper Hummus, Red Onion, and Fresh Greens

Ham

Italian Hoagie
Deli Sliced Ham, Capicola, and Genoa Salami with Provolone Cheese, Banana Peppers, Lettuce, Tomato, and Italian Vinaigrette Served on a Hoagie Roll

Hawaiian Club
Deli-Sliced Ham, Pineapple, Bacon, Red Onion, and Honey Sriracha Served on a Buttered Croissant

Vegetarian

Mediterranean Veggie Wrap
Green Leaf Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, and Poppy Seed Dressing Wrapped in a Flour Tortilla
**Regent Ordinary**

**Catering Menu**

**Hot Entrees**

*Hot entrees are accompanied by Iced Tea and Iced Water. If you request Coffee, please see beverage price list.*

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*Cheese Ravioli with Bolognese*
Chef’s House Made Bolognese Served Over Cheese Ravioli with 6oz Garden Salad and Garlic Bread

$9.50

*Honey Roasted Pork Loin*
Slow Roasted Pork Loin Coated in a Honey Glaze Served with Chef’s Choice Vegetable, Starch, and Roll

$12.50 6oz

*Maple-Balsamic Pork Loin*
Slow Roasted Pork Loin Coated in a Maple-Balsamic Sauce, Served with Chef’s Choice of Vegetable, Starch, and Roll.

$12.50 6oz

*Grilled Chicken Alfredo with Fresh Broccoli*
Grilled Chicken topped with Freshly Steamed Broccoli and a Chef’s Signature Alfredo Sauce served with a 6oz Garden Salad and Fresh Baked Garlic Bread

$12.75 8oz

*Meat or Vegetable Lasagna*
Served with a 6oz Garden Green Salad and Freshly Baked Garlic Bread

$9.50 6oz
Regent Ordinary
Catering Menu

_Mediterranean Chicken_
Lemon-Lime Marinated Chicken Breast with a Balsamic Drizzle
Served with Chef’s Choice Vegetable, Starch, and Roll
$12.25 6oz or $11.25 5oz

_Lemon Pepper Chicken_
Tender Grilled Chicken Breast Seasoned with Lemon Pepper
Served with Chef’s Choice of Starch, Vegetables, and Roll
$11.50 6oz or 10.50 5oz

_Baked Penne Pasta and Roasted Vegetables_
With Creamy Alfredo Sauce or Classic Marinara served with a 6oz Garden Green Salad and Freshly Baked Garlic Bread
(Potato/Rice option not included)
$12.30 8oz

_Herb-Crusted Chicken Breast_
Marinated and seared with Fresh Herbs and served with House-made Marinara, Chef’s Choice of Starch, Vegetables, and Roll
$13.00 6oz. / $12.00 5oz.
Regent Ordinary
Catering Menu

Station Menu

**Taco Salad**
Choice of Beef or Chicken, Tortilla Chips, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Salsa
$7.50 per person

**Fajitas**
Choice of Beef or Chicken, Tortilla, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Peppers, Chef’s Choice of Beans, Sour Cream, Salsa
$7.65 per person

**Walking Tacos**
Bagged Fritos Served with Taco Beef, Cheese, Lettuce, Tomatoes, and Sour Cream
$4.00 per bag

**Build Your Own Salad**
Garden Green Salad served with Grilled Chicken, Diced Ham, Shredded Cheese, Hard Boiled Eggs, Tomatoes, Onions, Carrots, Fresh Fruit (Chef’s Choice), Chef’s Choice of 2 Dressings
$6.50 per person

**Sliders**
Choice of (1) Pulled Chicken (Jerk BBQ or Honey BBQ) and (1) Pulled Pork (Hoisin, Jerk BBQ, or Honey BBQ) served with Slider Rolls, 3oz Coleslaw, and Chips
(2) $7.50 per person
(1) $4 per person
Regent Ordinary Catering Menu

Baked Potato Bar
Baked and Buttered Idaho Potatoes with Cheddar Jack Cheese, Bacon Bits, Sour Cream, and Green Onion
$6 per person
Add $1 per person for Ground Beef

Burritos
Choice of Ground Beef or Diced Chicken, Large Tortillas, Rice, Chef’s Choice of Bean, Shredded Cheese, Grilled Peppers & Onions, Jalapenos, Lettuce, and Salsa Fresca
$7.75 per person

Reception Food

Hummus Platter w/ Toasted Pita Wedges
$1.85 per person

Chips and Salsa Fresca
$1.75 per person

Popcorn Chicken Platter with Dip
$1.50 per person

Vegetable Tray w/ Dip
$1.95 per person

Cheese Tray
$2.00 per person
Regent Ordinary Catering Menu

Fruit Tray
$3.00 per person
Add dip $.25 per person

Homemade Spinach Dip w/ Crostini
$2.00 per person

Fried Zucchini with Cajun Aioli
$1.50 per person

By the Piece

Cocktail Meatballs
$.90 each

Sesame Chicken Skewer w/ Sauce
$2.00 each

Fried Chicken Tenders w/ sauce
$1.50 each

Chicken Lumpia w/ Honey Sriracha
$2.00 each

Mini BLT Sandwiches
$1.50 each
Regent Ordinary
Catering Menu

Jamaican Jerk Chicken Skewers w/ Pineapple Coulis
$2.10 each

Teriyaki Vegetable Skewers
$1.75 each

Cordon Bleu Bites
$.95 each

Spanakopita
$1.50 each

Chicken Salad Sliders
$2.00 each

Sweet Tooth

Chef’s Choice of Assorted Cookies
$.60 each

Brownies
$13.00 per dozen

Strawberry Shortcake
Fresh Shortcake Biscuits Coated in Honey Butter with Fresh Strawberries, Strawberry Sauce, and Whipped Cream
$2.75 each
Regent Ordinary
Catering Menu

Lemon-Blueberry Pie
Old-Fashioned Lemon-Blueberry Lattice Pie
$1.50 each

Bread Pudding
Warm Southern Bread Pudding with Vanilla and Raisins
$3.00 per person

Walnut Fudge
Ordinary’s House-Made Walnut Fudge
$2.00 each

Cheese Cake
House-Made Cheese Cake Squares with Chocolate Drizzle
$2.75 each
Regent Ordinary Catering Menu

Beverage Options

Sparkling Punch
$10/Gallon

Lemonade
$10/Gallon

Sweet Iced Tea
$10/Gallon

Unsweet Iced Tea
$10/Gallon

Coke Products (12oz)
Coke, Diet Coke, Sprite, Dasani Water
$1.05

Segafredo Coffee, Decaffeinated Coffee, Hot Tea
$1.40/ 8 oz cup
$2.15/ 12 oz Signature Segafredo Coffee Cups
Regent Ordinary
Catering Menu