

Reception Selections

HOT HORS D'OEUVRES

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<u>BARBEQUED or ORIENTAL SHRIMP</u>	\$ 250⁰⁰
<i>Jumbo shrimp broiled in spicy sauce or marinated in our own special sauce.</i>	
<u>BAKED SALMON FILET</u>	\$ 200⁰⁰
<i>Baked in sauce, and served with condiments & crackers.</i>	
<u>CRAB CLAWS</u>	\$ 225⁰⁰
<i>Choice of marinated or fried..</i>	
<u>SCALLOPS IN BACON</u>	\$ 135⁰⁰
<i>Fresh scallops lightly breaded, wrapped in bacon and baked.</i>	
<u>MUSHROOM CAPS</u>	\$ 150⁰⁰
<i>Fresh mushroom caps stuffed with your choice of sausage or crabmeat stuffing.</i>	
<u>FARM RAISED CATFISH STRIPS</u>	\$ 130⁰⁰
<i>Choice of fried, blackened or broiled.</i>	
<u>CHICKEN BREAST STRIPS</u>	\$ 125⁰⁰
<i>Golden fried, served with ranch or honey Dijon mustard.</i>	
<u>FRIED DRUMMETTES</u>	\$ 125⁰⁰
<u>BUFFALO WINGS</u>	\$ 125⁰⁰
<u>MINI EGG ROLLS</u>	\$ 125⁰⁰
<i>Tasty Chinese eggs rolls served with sweet and sour sauce.</i>	
<u>BARBEQUED SAUSAGE</u>	\$ 125⁰⁰
<i>Smoked sausage basted in barbeque.</i>	
<u>BARBEQUED OR SWEDISH MEATBALLS</u>	\$ 125⁰⁰
<i>Blend of beef, pork, and spices.</i>	

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<u>BEEF & MUSHROOM SKEWERS</u>	\$125⁰⁰
<i>Brushed with teriyaki sauce and grilled.</i>	
<u>CHICKEN & PINEAPPLE SKEWERS</u>	\$125⁰⁰
<i>Brushed with teriyaki sauce and grilled.</i>	
<u>FRIED MOZZARELLA CHEESE</u>	\$120⁰⁰
<i>Battered, deep fried and served with marinara sauce.</i>	
<u>ASST. MINI QUICHE</u>	\$120⁰⁰
<i>Baked in half and half cream and Swiss cheese in a flaky pastry shell.</i>	
<u>SPANAKOPITA</u>	\$120⁰⁰
<i>Light and fluffy phyllo pastries stuffed with delicately seasoned spinach.</i>	

PARTY DIPS

(2 quarts per order)

<u>SEAFOOD DIP</u>	\$120⁰⁰
<i>Warm combination of shrimp and crabmeat served with melba rounds.</i>	
<u>HOT BEEF DIP</u>	\$ 99⁰⁰
<i>Warm blend of cream cheese, beef, onions and pecans, served with melba rounds.</i>	
<u>TRADITIONAL SPINACH DIP</u>	\$ 95⁰⁰
<i>Served room temperature with slow toast.</i>	
<u>WARM SPINACH DIP</u>	\$ 95⁰⁰
<i>Warm blend of cream cheese and spinach served with tortilla chips.</i>	
<u>FIESTA DIP</u>	\$ 85⁰⁰
<i>Warm cheese dip with jalapeno & red peppers served with chips.</i>	
<u>NACHO CHIPS</u>	\$ 85⁰⁰
<i>Served room temperature with picante sauce.</i>	

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COLD HORS D'OEUVRES

<u>SHRIMP ON ICE</u>	\$ 250⁰⁰
<i>Boiled jumbo shrimp served with cardinal or Rémoûlade sauce.</i>	
<u>MINI ASSORTED SANDWICHES</u>	\$ 150⁰⁰
<i>Sliced ham, turkey and roast beef.</i>	
<u>DOMESTIC CHEESE TRAY</u>	\$ 150⁰⁰
<i>Garnished with fresh seasonal fruit and served with assorted crackers.</i>	
<u>FRESH FRUIT TRAY</u>	\$ 150⁰⁰
<i>Sliced seasonal fruit served with almond yogurt dip.</i>	
<u>VEGETABLE CRUDITÉS</u>	\$ 150⁰⁰
<i>Seasonal raw vegetables served with ranch, Roquefort or curry dip.</i>	
<u>ASSORTED FINGER SANDWICHES</u>	
<i>Ham salad, chicken salad, tuna salad and pimento cheese</i>	\$ 125⁰⁰
<u>SHRIMP SPREAD</u>	\$ 120⁰⁰ half gallon
<i>Shrimp and cream cheese spread served with assorted crackers.</i>	
<u>TRAIL MIX</u>	\$ 20⁰⁰ per pound
<u>PEANUTS or PRETZELS</u>	\$ 15⁰⁰ per pound
<u>ASSORTED CANAPES</u>	\$ 150⁰⁰
<u>ANTIPASTA</u>	\$ 120⁰⁰
<i>Marinated vegetable, olives, cheese, ham or turkey.</i>	

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SPECIALTY STATIONS

~Chef Attendant for each station \$50.00 each.~

FRESH FRUIT SMOOTHIES \$ 25⁰⁰ per gallon

CARVED TOP ROUND OF BEEF \$ 350⁰⁰

Carved to order and served w/mini rolls and condiments, horse radish sauce and Dijon mustard.

HONEY BAKED HAM \$ 250⁰⁰

Carved to order w/petit biscuits and honey mustard.

ROASTED BEEF TENDERLOIN \$ 250⁰⁰

Carved to order, and served w/mini rolls and condiments.

SMOKED TURKEY BREAST \$ 130⁰⁰

Accompanied w/assorted party breads, honey Dijon mustard and mayo.)

WHOLE FRIED TURKEY \$ 130⁰⁰

Deep fried and served with petit biscuits.

PASTA STATION \$ 10⁹⁵ per person

Two pastas, two meats, chicken, baby shrimp served with alfredo and marinara sauces.

BEEF, PORK AND SHRIMP STIR FRY \$ 10⁹⁵ per person

Served with steamed rice.

DISPLAY STATIONS

FESTIVAL DISPLAY \$ 500⁰⁰ per display

Seasonal fruits, assorted cheese, and raw vegetables distinctively displayed and served with assorted crackers and dipping sauces.

TUSCAN TOWER \$ 250⁰⁰ per person

Our own creation of variety breads, spreads, butters and dipping sauces.

SMOKED SALMON MIRROR \$ 375⁰⁰ per display

Served with mini bagels, diced eggs, chopped red onion and capers, dill sauce.

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SWEETS & CONFECTIONS

(Each tray contains 100 pieces.)

FRESH STRAWBERRIES DIPPED IN CHOCOLATE \$ 150⁰⁰

CREAM PUFFS \$ 125⁰⁰
Vanilla filled pastries dusted with confectioner's sugar.

ASSORTED DESSERT SQUARES \$ 150⁰⁰
Caramel apple, raspberry, lemon, pecan chocolate.

ASSORTED MINI-CHEESE CAKES \$ 125⁰⁰

LEMON SQUARES AND CHOCOLATE SQUARES \$ 125⁰⁰

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Banquet Bar

Regency Hotel & Conference Center adheres to all rules and regulations in compliance with Mississippi Alcohol Beverage Control. No one under the age of 21 years is allowed in a room where alcoholic beverages are being dispensed.

CASH BAR OR HOST BAR BY THE DRINK

Hotel provides all beverages, liquor, wine, beer and mixers.

<i>Mixed Drinks - call brands</i>	\$ 5.00 per drink
<i>Mixed Drinks - premium brands</i>	\$ 5.75 per drink
<i>Wine - house brands</i>	\$ 3.75 per drink
<i>Beer – domestic</i>	\$ 3.75 per drink
<i>Beer – imported</i>	\$ 4.25 per drink
<i>Soft Drinks</i>	\$ 2.00 per drink
<i>Bottled Water</i>	\$ 2.00 per drink

OPEN OR HOST BAR BY THE BOTTLE

Charged on consumption to the host or organization.

Premium Brands **\$125 per 750 ml**
Hennessy; Grey Goose; Absolute; Corvoisier; Remy Martin; Chevas Regal; Black Label; Tanqueray; Maker's Mark

Call Brands **\$ 99 per 750 ml**
Crown Royal; J&B; Jack Daniel's; Jim Beam; Jose Cuervo; Beefeater Gin; Old Charter; Bacardi Rum; Smirnoff Vodka; Dewar's White Label Scotch;

Cooks Champagne **\$ 20 per 750 ml**
R.M. Woodbridge **\$ 45 per 1.5 liter**
(Chardonnay, Merlot, Cabernet Sauvignon, Zinfandel)

Budweiser & Bud Lite **\$ 89 per 24/case**
Miller Lite **\$ 89 per 24/case**
Coors Light **\$ 89 per 24/case**
Odoul's (non-alcoholic) **\$ 89 per 24/case**

Other brands available with 30 day notice. Some special requests may require a guarantee of quantity ordered if item is not a regularly stocked item.

BAR REVENUE GUARANTEE: A minimum guarantee of \$250.00 in sales is required prior to the event. Your account will be credited or debited for the difference in the guarantee and the amount of liquor sold/consumed.

LABOR FEES: The bartender fee of \$35.00 per hour is charged on all bars with a two hour minimum. A cashier fee of \$15.00 per hour is charged on all cash bars with a two hour minimum.

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Ala Carte Selections

COFFEE (<i>Regular and Decaf</i>)	\$ 24.00	per gallon
HOT TEA (<i>Assorted Flavors</i>)	\$ 1.50	each
FRUIT JUICES (<i>Orange, Apple, Cranberry or Tomato</i>)	\$ 18.00	per half gallon
ICED TEA (<i>Sweet or Un-sweet</i>)	\$ 24.00	per gallon
LEMONADE	\$ 24.00	per gallon
FRUIT PUNCH	\$ 24.00	per gallon
SPARKLING PUNCH (<i>Mock Champagne</i>).....	\$ 25.00	per gallon
WHOLE OR LOWFAT MILK	\$ 18.00	per half gallon
SOFT DRINKS (<i>Regular and Diet</i>)	\$ 2.25	each
BOTTLED WATER (<i>still or sparkling</i>)	\$ 2.25	each

ASSORTED DANISH	\$ 20.00	per dozen
OVERSIZED MUFFINS	\$ 24.95	per dozen
BAGELS WITH CREAM CHEESE	\$ 20.00	per dozen
PETITE CROISSANTS	\$ 20.00	per dozen
ICED CINNAMON ROLLS	\$ 24.95	per dozen
STUFFED BISCUITS (<i>Ham or Sausage</i>)	\$ 24.95	per dozen
CEREALS & MILK	\$ 24.00	per dozen
FLAVORED YOGURT	\$ 20.00	per dozen
SLICED FRUIT	\$ 4.95	per person
WHOLE FRUIT	\$ 20.00	per dozen
FRESH BAKED COOKIES	\$ 22.00	per dozen
<i>(Chocolate, Peanut Butter, Chocolate Chip, Oatmeal Raisin, Sugar)</i>		
FUDGE NUT BROWNIES	\$ 24.00	per dozen
LEMON SQUARES or CHOCOLATE SQUARES	\$ 24.00	per dozen
GRANOLA BARS	\$ 24.00	per dozen
ASSORTED CANDY BARS	\$ 24.00	per dozen
GIANT SOFT PRETZELS with mustard	\$ 20.00	per dozen
FRESH POPPED POPCORN	\$ 3.99	per person

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