REGENCY DINNER

___Regency Manor Dinner

Appetizer choice of	1
Soup or Salad choice of	1
Side/Starch choice of	1
Side/Vegetable choice of	1
Main Entrée choice of	1
Dessert choice of	1

_Regency Premium Dinner

Appetizer choice of1 Soup or Salad choice of1 Side/Starch choice of1 Side/Vegetable choice of1 Main Entrée choice of2 Dessert choice of1

_Regency Super Premium Dinner

Appetizer choice of......2 Soup or Salad choice of......1 Side/Starch choice of1 Side/Vegetable choice of1 Main Entrée choice of2 Dessert choice of......1

All dinner selections include bread rolls, coffee, tea & soft drinks. All Dinners are subject to a 6% sales tax and 18% gratuity.
Pricing subject to custom selections made

APPETIZERS

- 🗆 Hummus
- 🗌 Taboule<mark>h</mark>
- □ Fattoush
- 🗌 Baba G<mark>ha</mark>noush (add \$1)
- Cheese and Crackers
- Meat & Cheese Platter (add \$1)
- Fresh Vegetables & Dip

SOUPS & SALADS

- Beef and Mushroom Barley
- Cream of Broccoli
- 🗆 Lentil
- Caesar Salad
- □ California Spring Greens (House)
- □ Fattoush (add \$1)
- □ Greek Salad (add \$1)
- Iraqi Salad (add\$1)

SIDES (starch)

- Seasoned Buttered Redskin Potatoes
- Whipped Garlic Mashed Potatoes
- \Box Rice Pilaf
- Regency Pasta
- Potato Anna (add \$1)
- □ Twice Baked Potato (add \$1)

SIDES (vegetable)

- 🗌 Broccoli
- 🗌 Green Beans Amandine
- Spring Medley
- Asparagus (add \$2)
- Green & Yellow Beans with Carrots

ENTRÉE SELECTIONS

- □ Stuffed Regency Chicken Stuffed with Asparagus, Broccoli or Spinach with Regency Sauce (Add \$2)
- Breast of Chicken Marsala Marsala wine sauce and mushrooms
- Premium Filet Mignon (Add \$7) Au Jus, Zip or Mushroom Sauce
- Breast of Chicken Piccata
 Artichokes, capers, lemon and white wine sauce
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- Herb Roasted Prime Rib of Beef Prepared with Au Jus Sauce
- □ Roas<mark>t Be</mark>ef w/Mushrooms
- Regency Chicken
 Lightly breaded with Regency Sauce
- Tilapia Filet (Single Entrée) Tilapia lightly breaded, broiled and seasoned
- Chicken Egg Plant Parmesan (Add \$2) With Eggplant, tomato, Swiss cheese and Regency Sauce
- Beef Tips (Angus Beef Tenderloin)
- Filet of Salmon with Dill Cream Sauce (Add \$7)
 Chicken Parmesan
 - Topped with Marinara Sauce and Mozzarella Cheese
- Boneless Beef Short Ribs Seasoned and Natural Juices
- Zip Chicken
 - With creamy zip sauce & parsley flakes

DESSE<mark>R</mark>TS

- 🗌 Bakla<mark>va</mark> Platter (add \$1)
- Ice Cream (add \$1)
- 🗌 Spu<mark>m</mark>oni (add \$1)
- Asst. Miniature Pastries (add \$2)
- Cheese Cake (add \$2)
- Seasonal Fruit Platter (add \$1)
- Your Cake Cut and Served

Liquor

- Premium Selection
- Super Premium Selection
- 🔲 Cash Bar

____ Regency Manor Family Style

Appetizer choice of1 Soup or Salad choice of1 Side/Starch choice of1 Side/Vegetable choice of1 Main Entrée choice of2 Dessert choice of1

_Regency Manor Duet Family Style

Appetizer choice of	2
Soup or Salad choice of	1
Side/Starch choice of	2
Side/Vegetable choice of	1
Main Entrée choice of	2
Dessert choice of	1

All dinner selections include bread rolls, coffee, tea & soft drinks. All Dinners are subject to a 6% sales tax and 18% gratuity.
Pricing Subject to Custom Selection Made

APPETIZERS

- Cheese and Crackers
- □ Meat & Cheese Platter (add \$1)
- □ Fresh Vegetables & Dip

SOUPS & SALADS

- Beef and Mushroom Barley
- Cream of Broccoli
- 🗆 Lentil
- California Spring Greens
- 🗌 Ca<mark>esa</mark>r Salad
- 🗌 Gre<mark>ek</mark> Salad (add \$1)
- Egg Plant Salad (add \$1)
- □ Fattoush (add \$1)
- □ Iraqi Salad (add \$1)

SIDES (vegetable)

- 🗌 Broccoli
- Green Beans Amandine
- Spring Medley
- Asparagus (add \$2)
- Green & Yellow Beans w/ Carrots

SIDES (starch)

- Seasoned Buttered Redskin Potatoes
- Whipped Garlic Mashed Potatoes
- 🗌 Rice Pilaf
- Regency Pasta
- Gourmet Macaroni & Cheese
- 🗌 Fettu<mark>ccin</mark>i Alfredo
- Mostaccioli

ENTRÉE SELECTIONS

- Breast of Chicken Marsala Marsala wine sauce and mushrooms
- □ Roast Beef with Mushrooms
- Breast of Chicken Piccata Artichokes, capers, lemon and white wine sauce
- Baked or Fried Fish
- □ Beef Tips w/zip Sauce (add \$2)
- Boneless Beef Short Ribs
- Chicken Parmesan
- Fried or Baked Chicken with bone
- Baked or Fried Catfish (add \$1)
- Boneless Pork Loin (add \$2)
- 🛛 BBQ Pork Spareribs

DESSERTS

- 🗆 Ice Cream
- □ Spumoni (add \$1)
- Baklava Platter
- Seasonal Fruit Platter (add \$1)
- □ Cheese Cake (add \$1)
- □ Assorted Miniature Fresh Pastries
- Your Cake Cut and Served

Liquor

- Premium Selection
- Super Premium Selection
- 🗌 Cash Bar

MEDITERRANEAN

Regency Mediterranean Dinner (Max Serving of 150)

Appetizer choice of	2
Soup or Salad choice of	1
Side/Starch or Vegetable choice of	f1
Main Entrée choice of	2
Dessert choice of	1

Regency Mediterranean Premium Dinner (Max Serving of 150)

3
1
1
3
1

MEDITERRANEAN BUFFET

Appetizer choice of		3
Soun or Salad choice of		
Side/Starch or Vegetable ch	oico of	2

All dinner selections include bread rolls, coffee, tea & soft drinks. All Dinners are subject to a 6% sales tax and 18% gratuity.

APPETIZERS

- □ Hummus
- Tabouleh
- Fattoush
- □ Fresh Vegetables & Dip
- □ Meat & Cheese Platter
- 🗌 Baba Ghanoush (add \$1)
- Cheese and Crackers
- 🗌 Iraqi Salad
- Jajeek (add \$1)
- Egg Plant Salad (add \$1)

SOUPS & SALADS

- Beef and Mushroom Barley
- Cream of Broccoli
- Chicken Lemon Rice
- 🗆 Lentil
- □ California Spring Greens
- Caesar Salad
- □ Greek Salad (add \$1)
- □ Michigan Salad (add \$1)
- □ Fattoush (add \$1)
- □ Iraqi Salad (add \$1)

SIDES (vegetable)

- 🗆 Broccoli
- Green Beans Amandine
- Spring Medley
- Green Beans with Carrots
- □ Asp<mark>arag</mark>us (add <mark>\$</mark>1)

SIDES (starch)

- Seasoned Buttered Redskin Potatoes
- Whipped Garlic Mashed Potatoes
- Yello<mark>w Ri</mark>ce
- Red Rice
- Regency Pasta
- 🗌 Burgur

ENTRÉE SELECTIONS

- 🗌 Beef Kafta
- Beef Tikka (add \$2) Angus Sirloin
- Chicken Tikka
- 🔲 Chicken Kafta
- Chicken Cream Chop
- Beef Cream Chop
- 🔲 Chicken Shawarma
- Beef Shawarma
- White Fish (Single Item)
- □ Catfish (Single Item)
- 🗌 Berani (add \$2)
- 🗌 Kuzi (add \$3)
- Chili Fry Beef or Chicken (add \$2))
 - □ Tepsi (add \$2)

DESSERTS

- Ice Cream
- 📃 Baklava Platter
- □ Assorted Miniature Fresh Pastries
- Seasonal Fruit Platter (add \$1)
- □ Cheese Cake (add \$1)
- □ Your Cake Cut and Served

Liquor

- Premium Selection
- □ Super Premium Selection
- Bottle Service

REGENCY BUFFET

___Regency Buffet Lunch

Appetizer choice of	1
Soup or Salad choice of	1
Side/Starch choice of	1
Side/Vegetable choice of	1
Main Entrée choice of	2
Dessert choice of	1

Served between 11am – 3pm

• All selections include bread rolls, coffee, tea & soft drinks.

• Minimum of 100 people required or additional room charge may apply

• All Dinners are subject to a 6% sales tax and 18% gratuity.

APPETIZERS

- Hummus
- □ Tabouleh
- □ Fattoush
- □ Baba Ghanoush (add \$1)
- Cheese and Crackers
- Meat & Cheese Platter
- □ Fresh Vegetables & Dip

SOUPS & SALADS

- Beef and Mushroom Barley
- Cream of Broccoli
- 🗆 Lentil
- California Spring Greens
- 🗌 Caesar Salad
- □ Gr<mark>ee</mark>k Salad (add \$1)
- □ Fattoush (add \$1)
- 🗌 Iraqi Salad (add \$1)

_Regency Buffet Dinner

Appetizer choice of1 Soup or Salad choice of1 Side/Starch choice of1 Side/Vegetable choice of1 Main Entrée choice of2 Dessert choice of1

_Regency Buffet Dinner Deluxe

Appetizer choice of......2 Soup or Salad choice of1 Side/Starch choice of1 Side/Vegetable choice of1 Main Entrée choice of3 Dessert choice of......1

SIDES (Vegetable)

- Broccoli
- Green Beans Amandine
- Spring Medley
- □ Asparagus (add \$1)
- Green & Yellow Beans w/ Carrots

SIDES (Starch)

- Seasoned Buttered Redskin Potatoes
- Whipped Garlic Mashed Potatoes
- Regency Pasta
- Twice Baked Potato (add \$1)
- Potato Anna (add \$1)
- □ Rice Pilaf

DESSERTS

- □ Ice Cream
- 🔲 Baklava Platter
- Cheese Cake (add \$1)
- Seasonal Fruit Platter (add \$1)
- Assorted Miniature Fresh
- Pastries
- Your Cake Cut and Served

Liquor

- □ Premium Selection
- $\hfill\square$ Super Premium Selection
- Cash Bar

ENTRÉE SELECTIONS

- Breast of Chicken Marsala Marsala wine sauce and mushrooms
- Breast of Chicken Piccata Artichokes, capers, lemon and white wine sauce
- Regency Chicken Lightly breaded with Regency Sauce
- Chicken Eggplant Parmesan With Eggplant, tomato, Swiss cheese and Regency Sauce
- Baked or Fried Chicken (Breast, Thigh, Leg, Wing)
- Chicken Parmesan Topped with Marinara Sauce and Mozzarella Cheese
- □ Cheese Baked Stuffed Chicken Stuffed with Asparagus, Broccoli or Spinach with Regency Sauce (Add \$1)
- 🗌 Chicken Fettuccini
- Fettuccini Alfredo
- Vegetable Fettuccini
- Tenderloin Beef Tips (\$2) *With Zip Sauce*

Pork Chops

- Boneless Beef Short Ribs Seasoned and Natural Juices
- BBQ Pork Spareribs
- □ Salmon Filet with Dill Cream Sauce (Add \$5)
- □ Tilapia Filet (Baked or Fried) Tilapia lightly breaded, broiled and seasoned

House Salad

California Spring Greens

9	A LA CARTE
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APPETIZERS (Before Dinner) Per Person Pricing

	n Pricing
Seafood Stuffed Mushrooms	1.50
Chilled Jumbo Shrimp Cocktail	3.00
Coconut Shrimp	2.00
Vegetarian Egg Rolls	1.50
Mini Assorted Deep Dish Pizza	1.50
Sesame Chicken	1.50
Assorted Cold Canapes	2.00
Chicken Satay	2.00
Mini Quiche	2.00
Chicken Hawaiian Kabob	<mark>2</mark> .00
Coconut Chicken	2.00
Vegetables and Dip	1.00
Beef Satay	1.50
Thai Chicken & Cashew	
Thai Chicken & Cashew Spring Rolls	1. <mark>5</mark> 0
Spring Rolls	1.50
Spring Rolls Tabouleh	1.50 1.00
Spring Rolls Tabouleh Hummus	1.50 1.00 1.00
Spring Rolls Tabouleh Hummus Cheese & Crackers	1.50 1.00 1.00 1.00
Spring Rolls Tabouleh Hummus Cheese & Crackers Bruschetta	1.50 1.00 1.00 1.00
Spring Rolls Tabouleh Hummus Cheese & Crackers Bruschetta Spinach Pie	1.50 1.00 1.00 1.00 1.00
Spring Rolls Tabouleh Hummus Cheese & Crackers Bruschetta Spinach Pie Italian or Swedish Meatballs Italian Sausage w/ Pepper and Onions	1.50 1.00 1.00 1.00 1.00 1.00
Spring Rolls Tabouleh Hummus Cheese & Crackers Bruschetta Spinach Pie Italian or Swedish Meatballs Italian Sausage w/ Pepper and Onions Mozzarella Capris Skews	1.50 1.00 1.00 1.00 1.00 1.00 1.50
Spring Rolls Tabouleh Hummus Cheese & Crackers Bruschetta Spinach Pie Italian or Swedish Meatballs Italian Sausage w/ Pepper and Onions	1.50 1.00 1.00 1.00 1.00 1.00 1.50

REGENCY MANOR KIDS MENU

(Pricing is for Adult Events)

.....15 Plated Dinner (Under 12 years old) INCLUDES: Chicken Strips, Fries, Soft Drink

Other Events

Plated Dinner (Under 12 years old) 17 INCLUDES: Chicken Strips, Fries, Soft Drink

Buffet Dinner (Under 12 years old) 19

INCLUDES: House Salad, Mini Pizza Rolls, Mac & Cheese, Mini Corn Dogs, Chicken Tenders, Fries & Soft Drink (minimum 25 kids)

REGENCY LUNCH MENU

Lunch for all occasions (Served between 11am & 3pm)

Package includes choice of soup or salad, starch and vegetable of the day, bread, coffee, Tea and soft drinks service

\$20 PER PERSON (plus 6% tax and 18% gratuity) (Minimum of 100 people or a room rental fee may apply)

SOUP & SALAD

- Beef and Mushroom Barley
- Cream of Broccoli
- 🗌 Lentil

ENTRÉE SELECTIONS

- Sautéed Chicken Breast Piccata
- Sautéed Chicken Breast Marsala
- Baked Fish
- Beef Kafta, & Chicken Tikka Combo w/ Rice and Green Beans

Minimum of 100 people required or addition room charge will apply.

BREAKFAST MENU

(Served between 7:00am – 11:00am) *Includes Minimum of* **75** *people, room minimums apply.* Non Social Events Only Continental Breakfast......12 Bagels, Breakfast Pastries, Cream Cheese, Butter, Jam, Coffee, Tea, Iced Tea & Assorted Juices.

Buffet Breakfast _____15 Scrambled Eggs, Sausage, Bacon or Ham, Pancakes or French Toast with Maple Syrup, American Fried Potatoes, Yogurt ,Coffee, Tea, Iced Tea, & Assorted Juices

Tax & Service not included

Rental Fees & Information

ROOM RENTAL MINIMUMS

A room rental fee will apply to each ballroom if food & beverage sales are not met. An additional room rental fee will apply to Pre-function or Ceremony's.

Room rental fee includes; China, glass wear, stem wear, standard set-up, break down, guest tables, cake table & dessert table , chairs, standard white or ivory linens & napkins.

Regency Grand Ballroom 5 hrs. Weekdays \$7,000 Luncheon \$5500 Saturday \$10,000 Friday & Sunday \$8,500 Fee of \$1,500 or difference in Food & Beverage Sales 6500 sq. feet, seats up to 460ppl for sit down dinner Royal Ballroom 5 hrs. Weekdays \$5,000 Saturday \$8,000 Friday & Sunday \$6,500 Luncheon \$3500 Fee of \$1,000 or difference in Food & Beverage Sales 4000 sq. feet, seats up to 260ppl for sit down dinner Executive Ballroom 5 hrs. Luncheon \$2000 Saturday \$3,000 Friday & Sunday \$2,500 Weekdays \$2,000 Fee of \$500 or difference in Food & Beverage Sales 2500 sq. feet, seats up to 150ppl for sit down dinner Suraya Lounge 5 hrs. Saturday \$5,000 Friday & Sunday \$4,000 Weekdays \$3,000 Luncheon \$2500 Fee of \$1000 or difference in Food, Beverage & MISC Sales 3000 sq. feet, seats up to 200ppl for sit down dinner MISCELLANEOUS FEES Ceremony Fee - Executive \$500 - \$1000 Podium \$25 \$95 per attend<mark>an</mark>t Coat Check Podium, Microphone & Speakers \$75 \$150 per attendant Projection Screen (30 Min) \$75 Bar Tender Additional Staff \$95 per attendant Projection Screen (up to 3hrs) \$150 Bathroom Attendant \$85 per attendant Chivari Chairs \$4 Starting Specialty Linen \$12 Starting Chair Covers \$1.75 Starting **Colored Napkins** \$.25 Starting Dance Floor \$350 Starting

When using outside vendors a service fee will apply;

Chair Removal Fee	Executive Ballroom	ו \$100 🖉	Royal/Grand \$150
(Applies when using chavari o	or specialty <mark>chai</mark> rs re	ented from	an outside vendor)
Late Night Snack \$100 per ver	ndor		Children Activities (Max 3) up to \$150

VALET PARKING

 Mandatory for evening & weekend events

 50 – 99 Guest
 \$150.00

 150 – 199 Guest
 \$295.00

 300 Guest & Up
 \$450.00

100 – 149 Guest	\$250.00
200 – 299 Guest	\$375.00

CATERING AGREEMENT –

Thank you for selecting Regency Manor Banquet Hall for your upcoming event. We are looking forward to serving you. This agreement is made by and between the Client and Regency Manor.

CLIENT INFORMATION				
Client Name	2 nd Co	ontact		
Address				
City	Sta	te	Zip Code	
Client Phone	2 nd	Contact Phone		
Event Nam <mark>e</mark>				
Date	Time a	m pm		
Room	Estimate	ed Guest	Guar	antee
Client above accepts responsibility for all	l charges and <mark>is aw</mark> are of R	egency Manors poli	icy's and procedui	res
Estimated Balance		Deposit		
Client Signature		Date		
Regency Manor	X	Date		
Regency Manor		Date		
TPP INVOICE NUMBER				
E-mail Address:				

CONTACT AND GENERAL INFORMATION

OFFICE LOCATION & TIMES 25228 West 12 Mile Rd. Southfield, MI 48034 *(Between Telegraph and Northwestern)* 10am – 6pm Monday through Friday 10am – 4pm Saturday

BANQUET MANAGER Jovann Dawood-Mihalian Jovann@regencymanorbc.com OR Barry Philips, Corporate Sales Barry@regencymanorbc.com

www.regencymanorbc.com Phone: 248-353-1133 Fax: 248-353-4433