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**REGENCY**

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**BALLROOM**

Fairmount & Omni

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*Plan your next event with us*

856-696-3800 x 308

[Sales@RamadaVineland.com](mailto:Sales@RamadaVineland.com)

[www.RegencyBallroomNJ.com](http://www.RegencyBallroomNJ.com)



## Hors D'oeuvres Collection Regency Ballroom

### Blackened Shrimp & Guacamole Crostini -7

1 Blackened Jumbo Shrimp on top of an Italian crostini with our fresh, homemade guacamole

### Shrimp Cocktail -7

The classic dish we all know and love. Jumbo Shrimp boiled in our secret, mildly spiced, Beer and herb bath.

### Coconut Shrimp -5

Perfectly fried Jumbo Shrimp, hand breaded in house with panko and coconut milk. Served with our toasted coconut cream sauce.

### Bacon Wrapped Scallop -6

Fresh Sea Scallop carefully wrapped with apple smoked bacon and served with our creamy horseradish sauce.

### Neptune's Spear -8

A seafood skewer - Sea Scallop, Jumbo Shrimp paired with fire roasted peppers, onion, and cherry tomato all brushed lightly with our famous bourbon glaze.

### Dakota Prime Skewer -7

Char broiled strip steak cooked mid rare to medium well paired with fire roasted pepper, onion and cherry tomato all brushed with our famous bourbon glaze.

### Filet Crostini -9

A Mid Rare to medium well filet mignon served on a perfectly toasted crostini with sauteed spinach and our rich bleu cheese cream sauce.

### Roasted Chicken Bruschetta -5

Herb crusted chicken breast roasted to perfection over our homemade bruschetta, served on an Italian Crostini with fresh tomato, basil, onion and garlic then drizzled with our balsamic glaze.

### Stuffed Mushroom Caps

- A. Fresh Button Mushrooms stuffed with crab imperial, a creamy cheese imperial sauce made with sharp cheddar, mozzarella, parmesan cheese, roasted red peppers, lump blue claw crab and all the right herbs and spices. -6
- B. Fall off the bone chicken breast roasted with a medley of herbs including garlic, basil, rosemary, parsley and thyme. Topped with fresh, melted greek style feta cheese. -5
- C. Baby spinach and roasted red bell pepper sauteed in garlic and white wine, topped with fresh mozzarella cheese. -4



## Puff Pastry Pinwheels

A light and crispy twist on some of New Jersey's favorite deli classics baked in a puff pastry and sliced into a pinwheel.

- A. Ham, Smoked Gouda and Cheddar Cheese. Fresh baked ham sliced thin and paired with Smoked Gouda and Cheddar Cheese. -5
- B. Harry's Pub Sharp Cheese Steak. Pub style Cheese steak with caramelized onions and Cooper Sharp American Cheese. -5
- C. Italian Delight. Prosciutto, Genoa Salami, Capicola Ham and Provolone Cheese with oregano, basil and garlic infused olive oil. -6

## Roasted & Loaded Potato Bites

- A. Loaded Sweet Potato - Perfectly baked and sliced into bite sized rounds stuffed with tiny marshmallows and cream cheese then sprinkled with cinnamon sugar and roasted. -5
- B. Loaded Baked Potato - Classic baked idaho potatoes sliced into bite size rounds topped with Monterey Jack, Queso and mild shredded Cheddar Cheese and bacon. -6

## Caprese Salad Skewer -5

A skewer filled with all fresh ingredients. Cherry tomatoes, basil, Mozzarella Cheese and drizzled with our fresh made balsamic glaze.

## Mini Stuffed Zucchini Boats -4


Fresh Zucchini halved and roasted in olive oil and fresh herbs then stuffed with a rich spinach and cream cheese mix , topped with Mozzarella Cheese and baked. Cut into easy to enjoy slices.

## Bacon Wrapped Pineapple -5

Fresh pineapple cut into chunks, wrapped in apple smoked bacon and baked with a cinnamon and brown sugar glaze.

## Mini Margarita Pizza -4

Handmade mini pizzas topped with fresh garlic, basil, cherry tomato and Mozzarella Cheese then baked to perfection.





## Stations

### Pasta Station:

#### 2 Choices of Sauce:

Alfredo ~ Marinara ~ Pesto ~ Alfredo ~ Vodka Blush ~ Bolognese

#### 2 Choices of Pasta:

Penne ~ Cheese Ravioli ~ Ziti ~ Tri Color Tortellini ~ Spaghetti

#### 2 Choices of Meat:

Meatballs ~ Hot Sausage ~ Sweet Italian Sausage ~ Plant Based Meatballs

Station includes: Assorted Cheeses ~ Garlic Bread ~ House or Caesar Salad

Cost PP - w/o chef -12

Cost PP w/Chef -17

### Sushi Station:

Includes:

California Roll ~ Spicy Tuna Roll ~ Vegetable Roll ~ Philadelphia Roll ~ Fresh Ginger ~ Wasabi ~ Soy Sauce

Cost PP w/o Chef -14

Cost PP w/Chef - 19

### Dessert Station:

Ice Cream (Chocolate or Vanilla) w/Chocolate Sauce and Sprinkles

Assorted Pies - Chefs Choice

Cheesecake

Cost PP -9

NJ State Sales Tax and 25% Service Charge are Additional







## Charcuterie Boards

### The Antipasto:

Mozzarella Balls ~ Provolone ~ Parmesan ~ Prosciutto ~ Salami ~ Pepperoni ~  
Artichoke Hearts ~ Mixed Olives ~ Italian Long Hots ~ Seasoned Olive Oil ~  
Focaccia Bread

Cost PP -14

### The Mediterranean Mezze:

Hummus ~ Tzatziki ~ Pita Bread ~ Cucumber ~ Cherry Tomatoes ~ Mixed Olives ~  
Feta Cheese ~ Roasted Vegetables ~ Fresh Herbs in Olive Oil ~ Stuffed Grape leaves  
(Dolmas) ~ Beef Skewers

Cost PP -12

### The Sushi Board:

California roll ~ Spicy Tuna Roll ~ Vegetable Roll ~ Philadelphia Roll

Cost PP -11

### The Dessert Board:

Chocolate Covered Pretzels ~ Assorted Cookies ~ Strawberries w/Marshmallow  
Fluff Dip ~ Apples w/Nutella Dip ~ Hershey Kisses ~ Mini Cheesecakes

Cost PP - 10

### The Custom Board:

Choose your own ingredients and our staff will display all your favorites in style!

Cost PP ~ Market Price



## Dinner Entrees

Includes Fresh Baked Rolls and House or Caesar Salad

*Choose a minimum of 2*

### Bourbon Salmon -19

Broiled Salmon cooked to perfection then smothered in our house special Jack Daniels Bourbon glaze.

### Shrimp Scampi -16

Shrimp floured and pan seared with our lemon butter, white wine sauce. Rich in fresh herbs.

### Red Snapper Pomodoro -18

Red Snapper pan seared in a herb enriched sauce containing cherry tomato, onion, extra virgin olive oil, butter and Parmesan Cheese.

### Flounder Francaise -15

Filet of Flounder coated in egg and flour then cooked in a tangy rich lemon butter sauce.

### Terrace Major 16

Tender Terrace Major Steak cooked rare to medium, sliced and topped with a rich demi glace. Served with steamed carrots and broccoli.

### Teriyaki Steak -16

Skirt Steak marinated for 24 hrs in our house teriyaki sauce. Flame grilled and served with bell peppers and onions.

### Seared Tomahawk of Lamb -21

Our herb crusted seared Lamb chop cooked mid rare to medium and served with house mint jelly and seasonal vegetables.

### The Chicken Dakota -19

Signature dish of The Dakota Prime Steakhouse. Chicken Dakota is pan seared chicken breast layered with fresh leaves of basil and thinly sliced prosciutto, floured then cooked in a rich lemon beuree blanc sauce. This dish can be served with pasta or vegetables.

### Creamy Mushroom and Chicken Marsala -17

Pan seared Chicken Breast cooked in our rich marsala wine sauce. Full of mushrooms and onions. This dish can be served with pasta or vegetables.

### Chicken Tuscany -18

Pan seared Chicken Breast in a herb rich creamy garlic, parmesan sauce, complete with cherry tomatoes and mushrooms. This dish can be served with pasta or vegetables.

### Lasagna -16 (choose 1)

- A. The Classic - A classic lasagna containing beef and cheese. This dish is homemade with hearty marinara meat sauce layered with lasagna noodles and cheese.
- B. Creamy Cheese Bechamel - For the cheese lovers out there! An extra cheesy take on lasagna. This dish is a mixture of Mozzarella Cheese, Parmesan Cheese and Smoked Gouda all layered together in delicious harmony.
- C. Roasted Vegetable - Lasagna with Zucchini, broccoli, carrots, cauliflower, squash and spinach layered together with fresh Ricotta and Mozzarella Cheese. Choice of Red Marinara or Cheesy Bechamel sauce.

### Sausage and Peppers -15

Classic buffet style sweet Italian sausage with green bell peppers and onion. Served with sandwich rolls.

### Meatball Parmesan -16

A buffet style favorite. Homemade meatballs in our house special marinara sauce topped with Provolone and Parmesan Cheese.

### Shepards Pie -16

Ground chuck and sirloin beef baked casserole style with corn, carrots, onion, and peppers. Topped with a crispy mashed potato crust.

### Country Pot Pie -16

This dish is made with hand rolled crust, roasted chicken breast, classic vegetables then baked in pie form.

### Turkey Feast -15

Everything you love about Thanksgiving dinner. This dish is baked in a tray with roasted turkey, stuffing, cranberry sauce and a thick crispy mashed potato crust.

### Baked Macaroni and Cheese -16

Gourmet style, house special smoked gouda

## Carving Station

Choice of fresh meats carved and served in front of you as only a Chef can!

- A. Fresh Ham with brown sugar and pineapple glaze. -15
- B. Top Round Sirloin with Au Jou. -15
- C. Montreal crusted Prime Rib with creamy horseradish sauce. -16

**Buffet Menu Requires 30 Guest Minimum**  
**NJ State Sales Tax and 25% Service Charge are Additional**



## Sides (Choice of 2) -7

Roasted Red Skin Mashed Potatoes  
Steamed Broccoli  
Seasonal Vegetables  
Italian Green Beans w/garlic & cherry tomatoes  
Rice Pilaf  
Glazed Baby Carrots  
Baked Potatoes`  
Baked sweet Potatoes

## Desserts (Choice of 1)

Assortment of Pies (Chefs Choice)  
Vanilla Ice Cream w/Chocolate Syrup  
Assortment of Chefs special brownies & cookies

Buffet Menu Requires 30 Guest Minimum  
NJ State Sales Tax and 25% Service Charge are Additional



# Premium Open Bar Menu

-25 pp

NJ Sales Tax and 25% Service Charge Additional

## Vodka:

Bartons  
Pinnacle  
Absolute

## Gin:

Bombay  
Beefeaters

## Rum:

Captain Morgan  
Bacardi

## Bourbon:

Jim Beam  
Old Grand Dad

## Whiskey:

Seagrams 7  
VO

## Scotch:

Johnnie Walker Red  
Dewars

## Brandy:

VSQ  
Jacquin's Flavored

## Tequila:

Jose Cuervo Gold

## Cordials:

Kahlua  
Southern Comfort  
Amaretto

## Wines:

La Terre Merlot  
La Terre Cabernet  
La Terre Chardonnay  
La Terre White Zinfandel  
Coastal Vine Pinot Grigio

## Beer Selections:

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Yuengling

## Beer ~ Wine ~ Soda -19pp

Budweiser	La Terre Merlot
Coors Light	La Terre Cabernet
Miller Light	La Terre Chardonnay
Yuengling	La Terre White Zinfandel
Corona	Coastal Vine Pinot Grigio
Heineken	
Amstel Light	



## Top Shelf Open Bar Menu

-29pp

NJ Sales Tax and 25% Service Charge Additional

### Vodka:

Bartons  
Pinnacle  
Absolute  
Stoli  
Grey Goose

### Gin:

Tanqueray  
Bombay  
Bombay Sapphire  
Beefeaters

### Rum:

Captain Morgan  
Bacardi  
Malibu

### Bourbon:

Jim Beam  
Old Grand Dad  
Jack Daniels  
Makers Mark

### Whiskey:

Seagrams 7  
Crown Royal  
VO  
Jameson

### Scotch:

Johnnie Walker Black  
Johnnie Walker Red  
Dewars  
Chivas Regal

### Brandy:

VSQ  
Jacquins Flavored

### Tequila:

Casi Amigos  
Espolon

### Cordials:

Disaronno Original  
Baileys Irish Cream  
Kahlua  
Southern Comfort  
Frangelico  
White Sambuca

### Wines:

La Terre Merlot  
La Terre Cabernet  
La Terre Chardonnay  
La Terre White Zinfandel  
Pricipato Pino Noir  
Coastal Vines Pino Grigio

### Beer Selections:

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Yuengling  
Amstel Light  
Corona  
Heineken



## Event Linen & Decor Packages

### Basic Package

- White Tablecloth & Choice of Napkin Color
- White Chair Covers
- Small White Floral Centerpieces w/Fairy Lights
- Tea Lights - Mirror Base for Centerpiece
- Card Box

Pricing - Included with Meal Package

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### Upgraded Package

- White Tablecloth (Underlay)
- Color Choice Overlay
- Color Choice Cloth Napkins
- White Chair Covers with Choice of White or Black Sashes
- Small White Floral centerpieces with Mirror, Tea Lights & Fairy Lights
- Card Box

Pricing -10 pp

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### Premium Package

- White Tablecloth (Underlay)
- Color Choice Overlay
- Color Choice Cloth Napkins
- White or Black Chair Covers
- Color Choice Chair Sashes
- Large White Floral Centerpiece with or without Tower Vase, Mirror & Tealights
- Choice Silver or Gold Chargers
- Card Box

Pricing -15 pp

Sashes -2 Per Chair



## Deluxe Cold Lunch Buffet Menu

Coffee, Tea and Soft Drinks Included

-26 pp (25 person minimum)

### Luncheon Meats and Cheeses:

Assorted Deli Style Meats  
Assortment of Sliced Cheeses  
Assortment of Breads & Rolls

### Sandwich Salads (Choose One)

Chicken Salad  
Tuna Salad  
Egg Salad

### Side Salads (Choose Two)

Pasta Salad  
Fresh Fruit Salad  
Creamy Coleslaw  
Potato Salad

### Condiments Included:

Mayo & Mustard  
Relish Tray with Tomatoes, Olives, Pickles and Onions

### Dessert: (Choice of One)

An Assortment of Fresh Baked Cookies & Brownies  
Ice Cream Display

NJ State Sales Tax and 25% Service Charge Additional





## Deluxe Hot Lunch Buffet Menu

Includes Caesar or House Salad w/ choice of dressing  
Rolls & Butter

-29 pp (25 person minimum)

### Entree (Choice of Two)

Baked Rosemary Chicken

Meatballs in Marinara Sauce

BBQ Pulled Pork or Sliced Baked Pork

Sliced Spiral Ham

Pepper Steak

Chicken Parmesan

Sliced Roast Beef in Au Jus

Sausage & Peppers in Marinara

Chicken Cacciatore

Sliced Turkey in Gravy

### Pasta (Choice of One)

Rigatoni alla Vodka

Penne in Alfredo

Penne in Pesto

### Side (Choice of One)

Oven Browned Potatoes

Roasted Red Skin Potatoes

Creamy Garlic Mashed Potatoes

Creamy Risotto

Rice Pilaf

Includes Chef's Selection Vegetable

### Dessert (Choice of One)

Cookies & Brownies

Ice Cream Display

Coffee, Tea and Soft Drinks Included

NJ State Sales Tax and 25% Service Charge Additional



The Regency Ballroom adjoins our recently remodeled hotel which offers convenience to out of town guests. You and your guests can enjoy fine dining at the Dakota Prime Steakhouse and Sushi Bar (that boasts the best steaks and sushi in the area), Cocktails and Bar Fare at Harry's Pub (fun, relaxed atmosphere with local talent on the weekends), and the Ihop Restaurant for breakfast/lunch fare. Everything you and your guests may need under one roof! We are also conveniently located between Philadelphia and the Jersey Shore.

- Weddings
- Baby Showers
- Bridal Showers
- Corporate Events
- Birthday Parties
- Quinceaneras



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