



By **Grasshopper's**
Events & Gourmet Catering

Social Affair Brochure

Affordable Elegance for over 20 Years

Elegant Social Affairs

About us:

The Regal Ballroom was once the neighborhood single screen movie theatre and now hosts a variety of events from weddings to baby showers and everything in between. We here at the Regal Ballroom will host any social occasion for we are only limited by your own imagination.

We have been a part of so many of our client's lives in creating memories that they will cherish for many years to come and we welcome the opportunity to assist you in planning a flawless, stress-free, affordable event.

The "Regal" Affair

Five Hour Event with Five Hour Top Shelf Open Bar
Chef Selection of Four Butlered Hors d'oeuvres
Served Buffet or Sit-Down Lunch/Dinner
One Salad
Three entrees
Two vegetables or starch (**Or**)
One salad, two entrées, two sides served
Bananas Foster or Cherries Jubilee Flambé
Fresh Baked Rolls and Butter, Coffee & Tea
China, Silverware & Stemware
Choice of color table linens and napkins
Centerpieces with tapered candles
Tiered Style Cake by Bredenbeck's
PA Sales Tax, Gratuities, and Service Charges
Complimentary Valet Parking

Friday Evening & Saturday Afternoon
(minimum guarantee of 75 adult guests)

Saturday Evening
(minimum guarantee of 100 adult guests)

Sunday through Thursday
(minimum guarantee of 65 adult guests)

(Please Call for Pricing Information)

The "Social" Affair

Four Hour Event with Four Hour Open Bar
Mélange of Fresh Fruit, Cheese, & Crudité Display
Served Buffet Dinner
One salad
Three entrees
Two vegetables or starch
Cookies & Brownies Display
Fresh Baked Rolls and Butter
Freshly Brewed Coffee & Tea Station
China, Silverware Service & Stemware
Choice of color table linens and napkins
Centerpieces on each table with votive candles
Customized Full Sheet Cake
PA Sales Tax, Gratuities, and Service Charges
Complimentary Valet Parking

Friday Evening & Saturday Afternoon
(minimum guarantee of 75 adult guests)

Saturday Evening
(minimum guarantee of 100 adult guests)

Sunday through Thursday
(minimum guarantee of 65 adult guests)

(Please Call for Pricing Information)

Regal and Social Affairs

Buffet Menu

Salads:

(All Salads are home-made)

Signature Garden Classic Caesar Tomato, Mozzarella and Basil Tomato, Cucumber, & Onion

Beef

Beef Burgundy: tender beef with sautéed mushrooms in a burgundy flavored sauce served over egg noodles.

Roast Beef Sandwiches: thinly sliced and served with horseradish sauce and caramelized onions.

Pepper Steak with Rice: sautéed with onions and peppers and served with white rice.

Home-style Meatloaf: wrapped in bacon and smothered in brown gravy

Italian Meatballs: prepared from scratch and served in our own Italian gravy.

Pork

Italian Sausage and Peppers: hot and sweet Italian sausage sautéed with onions and peppers.

Pork Pernil: Shredded Spanish-Caribbean style Pork

Maple Glazed Pork Chop: drizzled with our sweet maple glaze

Kielbasa & Sauerkraut: polish Kielbasa served with German sauerkraut

Chicken

Southern Fried Chicken: buttermilk marinated boneless chicken, crisp fried to a golden brown

Pollo alla Cubana: crisp chicken tenders, with bananas and spicy chile sauce over rice

Chicken and Broccoli Casserole: baked a béchamel sauce with butter crumb gratine

Asian Style Chicken and Broccoli: served over sticky white rice

Jerk Chicken: Jamaican style Jerk seasoned boneless chicken served with mango salsa.

Chicken Scaloppini: Seared medallions of chicken, flavored in fine Italian herbs with red and green bell peppers, sautéed onions and mushrooms in our own tomato gravy.

Chicken Cutlet: lightly breaded with roasted red peppers, sautéed spinach, and provolone cheese

Roasted Turkey Breast: Roasted breast of turkey, accompanied with our own Bread Stuffing and Cranberry.

Roasted Pit Ham: Glazed slices of ham with a pineapple and clove infused glaze.

Fish

Broiled Tilapia: Tender fillet of Tilapia baked in a garlic butter sauce.

Lemon-Pepper Flounder: served with lemon infused cream sauce.

Battered Cod: beer battered cod fillets served with zesty tartar sauce

Pasta

Linguini & Clams Fettuccine Primavera Stuffed Shells Baked Italian Ziti
Jambalaya Pasta Penne Pasta Cheese Ravioli in Spinach Cream Sauce Macaroni & Cheese

Hot Vegetables and Starches

(please select two)

Sesame Roasted Potatoes

String Bean Almondine

Fried Plantains

Rice Pilaf

Vegetable Medley

Home Fried Yucca Root

Arroz con Gandules

Broccoli with Butter and Garlic

Collard Greens

Regal Affair

Elegant Duet Served Dinner Selections

Salad:

Signature Garden Salad Caesar Salad Pasta Salad Potato Salad Coleslaw

Elegant Served Entrée Selections:

(Please select two entrees as a duet platter)

(We will prepare Vegetarian Platters for your guests when pre-arranged at no additional costs)

Beef Tenderloin Madeira: beef tenderloin with sun-dried tomatoes, roasted garlic, and fresh basil in a Madeira wine demi glace

Filet Medallion with a Cognac Glaze

Chicken Parmigian lightly breaded chicken breast with sauce and mozzarella

Chicken Caprese sautéed breast with fresh tomato, basil & tomato

Chicken Francaise Egg battered chicken in a white wine lemon sauce

Grilled Chicken with three onion marmalade and balsamic reduction

Stuffed Chicken Breast: with cornbread stuffing and dried fruits, served with a demi glace

Stuffed Chicken Roulade with fresh mozzarella, Roasted Red Peppers and Tomato Concasse Beurre Blanc

Chicken Stir-Fry with white sticky rice

Tilapia Provencal with tomatoes, garlic, and virgin olive oil

Stuffed Flounder: Fresh filet of flounder stuffed with Chef William's crab stuffing topped with a lemon-pepper cream sauce

Flounder Florentine stuffed with spinach and cheese

Portobello Tower with Summer Squash, Cilantro Pesto and Corn and Cous-Cous Pudding

Stuffed Tomato trio with artichoke and spinach, white bean hummus, cous-cous with a carrot puree

Hot Vegetables and Starches

Sesame Roasted Red Bliss Potatoes

Steamed Garden Vegetable Medley

The Regal Ballroom
5411 Oxford Avenue
Philadelphia, Pa 19124
215-744-4466

Cocktail Reception Affair

*Four Hour Event with Four Hour Open Bar
Bistro & Cocktail tables with linens & votives*

Hot & Cold Hors d'oeuvres

Jumbo Lump Crab Cakes with Remoulade
Caribbean Jerk Chicken with Mango Salsa
Potato Baskets with Spicy Cheddar and Baconn
Vegetable Spring Rolls
Franks En Crouete (pigs in a blanket)
Cheeseteak Spring Rolls
Boneless Wings with bleu cheese
Tomato Bruschetta
Crab Tacos

Reception Displays

Melange of Fresh Fruit, Domestic Cheese and Vegetable Crudites

Imported & Domestic cheese display with assorted crackers and crostini's with fresh seasonal fruit and berries,
vegetable Crudites with fresh crisp seasonal vegetables with dipping sauces

Fresh Baked Rolls, Butter & Freshly Brewed Coffee & Tea Station

Complimentary Valet Parking

Carving Station: (select one)

Bourbon Glazed Pork Loin

Carved to order and filled with fennel sausage, chestnuts, herbs and
apple balsamic glaze
Served with freshly baked rolls

Carved Top Round

Slow cooked and served with horseradish sauce and au jus
Served with freshly baked rolls

Green Herb Crusted Salmon

Salmon crusted with fresh herbs and carved to order served with
freshly baked rolls

Carved Turkey Breast

Carved to order with Cranberry Relish, Dijon Mustard
And Mayonnaise served with freshly baked rolls

Sunday through Friday Evening Only

(guarantee of 100 or more guests / prices include sales tax and service charges)

Christenings, Showers, Brunch Etc...

Event Package 1

Grilled Chicken and Penne pasta in a roasted red pepper and sun dried tomato cream reduction
Classic Caesar Salad
Tomato Bruschetta with Crostini breads
An Array of Fresh Fruit and Seasonal Berries Display
Assorted Petite Sandwiches to include:
Smoked Chicken Salad, Turkey with Cranberry
Tuna Salad with Greens, Roasted Vegetables
Prepared on Croissants, Rye and Wheat Breads
Bread Pudding with Coffee & Tea Station
Linens, china, silverware, and unlimited soda & juice
PA Sales Tax, Gratuities, and Service Charges
Saturday & Sunday Afternoon Only
(minimum of 60 guests)

Event Package 2

Classic Caesar Salad
Roasted Turkey with Stuffing and Cranberry
Penne Pasta with Tomato-Basil Sauce
Kids Buffet consisting of:
Chicken Fingers, Mozzarella Sticks, French Fries, Mac & Cheese
Cookies & Brownies with Coffee & Tea station
Linens, china, silverware, and unlimited soda & juice
PA Sales Tax, Gratuities, and Service Charges
Saturday & Sunday Afternoon Only
(minimum of 75 guests)

Brunch Buffet

Scrambled Eggs, Bacon, Sausage, French Toast,
Omelet Station (additional \$5.00 per person)
Vegetable Pad Thai with bean sprouts and lime
Chicken Cutlet with spinach, mozzarella & tomato
Roasted Sesame Potatoes
Bread Pudding with Coffee & Tea Station
Linens, china, silverware, and unlimited soda & juice
PA Sales Tax, Gratuities, and Service Charges
Saturday & Sunday Afternoon Only
(minimum of 75 guests)

Enhancements:

Top Shelf Open Bar
XX per person

Beer & Wine Bar
XX per person

Balloon
Centerpieces

Specialty cakes

And much, much
more.....

Ballroom Capacity Information:

The Oxford Ballroom / Curtis Ballroom
(each room)
Seats 60 adult guests up to 170 guests

The Regal Ballroom
(Grand Ballroom)
Seats from 200 adult guests up to 450 guests

Frequently Asked Extras

(5)Butlered Hors d'oeuvres.....	additional \$10.00 per person
Display Station.....	\$ 5.00 per person
Champagne Toast.....	additional \$ 2.00 per person
Ice Sculptures...(1 block of ice).....	additional \$400.00 flat fee
Non-Alcoholic Bar (Regal & Social Package Only).....	\$5.00 less per person
Cash Bar (Regal & Social Package Only).....	\$5.00 less per person w/ a \$100.00 bartender fee
Beer, Wine and Soda Bar Only (Regal & Social Package Only)	\$ 3.00 less per person
Extra Hour/Time.....	\$ 5.00 per person based on final count for each hour
Valet Parking.....	\$350.00 flat fee
Head Table.....	\$125.00 flat fee
Candy Station.....	\$ 4.00 per person
Specialty Lighting.....	talk with your catering representative

We have many ideas and suggestions to plan the perfect event for you, please do not hesitate to ask for assistance in planning your special occasion

Deposit & Service Information

****Custom Decorating....**if you intend to decorate the room yourself for your event we allow one (1) hour prior to the start time of the event to handle such details. If you require more time than you will be charged, \$100.00 per hour needed to complete the decorating. This fee covers the additional utilities that will be used during this time (electric, gas, air-conditioning or heat). Due to the rising cost of utilities we are forced to implement such measures.

****Service:** Food service takes place (1) one hour after the start of the event. If you have a program that needs to be followed and need to start service earlier or later, we must be advised to ensure the quality and freshness of our food. If we are not advised, dinner will be served promptly one (1) hour after contracted start time.

Deposit / General Information:

- * A \$500.00 non-refundable deposit is required to secure the date of your event and is due upon signing of the contract. An additional \$500.00 will be due 60 days after contract is signed and balance of event is due ten business days prior the event.
- * Final guest count and menu selection is due ten days prior to your event. Balance must be paid in certified check, money order or cash.
- * We would happy to create or customize a menu to suit any cultural, religious, or dietary needs. Please speak to a representative to assist you in your event and menu planning
- * Adult minimum must be reached **or paid** for before any children are discounted, children between the ages of 4 through 12 are half price and children 3 and under are free.

The Regal Ballroom

Liquor List for Social Events

Canadian Whiskey

Seagrams V.O.

Bourbon Whiskey

Jack Daniel

Blended Whiskey

Seagrams 7

Southern Comfort

Wine

White Zinfandel

Chardonnay

Merlot

Shiraz

Cabernet Sauvignon

Brandy

E & J

Jacquins Blackberry

Schnapps

De Kuyper Peach Tree

De Kuyper Apple Pucker

Main Mixers

Tanqueray Gin

Smirnoff Vodka

Bacardi Light Rum

Malibu Rum

Capt. Morgan Spiced Rum

Jose Cuervo Tequila

Miscellaneous

Jacquins Crème de Cacao Light

Jacquins Crème de Cacao Dark

Jacquins Crème de Almond

Jacquins Crème de Menthe White

Jacquins Crème de Menthe Green

Jacquins Grenadine

Jacquins Triple Sec

Jacquins Sloe Gin

Martini & Rossi Dry Vermouth

Martini & Rossi Sweet Vermouth

Liqueurs

Amaretto

Jacquins Anisette

Kahlua

De Kuyper Melon Liqueur

Beer (Draft)

Miller Lite

Yuengling Lager

Heineken with "Regal Package"

The "Regal Package" Liquor plus all of the above

Three Olives Cherry

Absolut Vodka

Hennessy

Bailey's Irish Crème

Dewars