

The Regal Ballroom

By *Grasshopper's Catering*

Social Event Package

Affordable Elegance for over 20 Years

Define the word "**cater**"....it's meaning; **to provide anything wished for or needed; to behave with special thoughtfulness.** We understand the importance of personal service and having every detail orchestrated to perfection. While our menu to follow will give you an idea of the cuisine and services we offer, we would be happy to accommodate you and customize a package that is right for you. Our chefs welcome the opportunity to create cultural cuisine to suit your taste whether it is Spanish or Latin, Soul or food from the Orient, your taste buds will be amazed at our diverse culinary fare.

At the Regal Ballroom we want you to be confident that choosing us for your event was the only right decision, which is why our packages are designed to be convenient for our clients. The main ingredients for choosing your event reception site should be personal service, the setting of your reception, the quality of the cuisine and of course "trust" in your caterer. Price is important also but pales in comparison to the above mentioned. Your event should reflect you and your personal taste and style or a particular theme or ambience you are trying to create for your event.

While the proceeding menu and packages are our standard package, we would gladly personalize a menu to suit your needs and budget. We sincerely look forward to have the opportunity to discuss your event with you and create a very special occasion for you and your guests.

Wishing You a Deliciously Catered Affair,

Christopher M. Angeli, President
&
The Staff at Grasshopper's Catering

Elegant Social Event Options

The "Regal" Package

Five Hour Event with Five Hour Top Shelf Open Bar
Mélange of Fresh Fruit, Cheese, & Crudité
Served Buffet or Sit-Down Lunch/Dinner
One Salad
Three entrees
Two vegetables or starch
Or
One salad, two entrées, two sides served
Cookies, Brownies, Cream Puffs & Éclairs
Fresh Baked Rolls and Butter & Served Coffee & Tea
China and Silverware Service
Choice of color table linens and napkins
Centerpieces on each table
Tiered Style 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 50 adult guests)

\$

CONTACT FOR PRINCING INFORMATION

The "Social" Package

Four Hour Event with Four Hour Open Bar
Served Buffet Dinner
One salad
Three entrees
Two vegetables or starch
Cookies, Brownies, Cream Puffs & Éclairs
Fresh Baked Rolls and Butter
Freshly Brewed Coffee & Tea Station
China and Silverware Service
Choice of color table linens and napkins
Centerpieces on each table
Customized Full Sheet Cake
PA Sales Tax, Gratuities, and Service Charges

Friday Evening & Saturday Afternoon

(minimum guarantee of 85 adult guests)

\$

Saturday Evening

(minimum guarantee of 120 adult guests)

\$

Sunday through Thursday

(minimum guarantee of 65 adult guests)

\$

CONTACT FOR PRINCING INFORMATION

The "Cocktail Party"

Four Hour Event with Four Hour Open Bar
Ten Butlered hot & cold hors d'oeuvres
Mélange of Fresh Fruit, Cheese, & Crudité
Chef Attended Carving Station
Fresh Baked Rolls and Butter
Freshly Brewed Coffee & Tea Station
China, silverware, & stemware
High & Low Cocktail tables with linens
PA Sales Tax, Gratuities, and Service Charges

Sunday through Saturday Afternoon

(minimum guarantee of 125 adult guests)

\$

Saturday Evening

(minimum guarantee of 150 adult guests)

CONTACT FOR PRINCING INFORMATION

Bridal & Baby Shower

Caesar Salad
Grilled Chicken and Orecchiette pasta in a roasted red pepper and sun dried tomato cream reduction
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
Cookies, Brownies, Cream Puffs & Éclairs
Linens, china, silverware, and unlimited soda & juice

Saturday & Sunday Afternoon

(minimum of 50 guests)

CONTACT FOR PRINCING INFORMATION

Elegant Buffet Menu

Salads:

(All Salads are home-made)

Signature Garden Salad Caesar Salad Pasta Salad Potato Salad Broccoli Salad
Cucumber, Tomato, and Onion Salad Coleslaw

Entrée Selections

- Beef Burgundy:** tender beef with sautéed mushrooms in a burgundy flavored sauce served over egg noodles.
Roast Beef Sandwiches: Angus Beef thinly sliced bottom round of beef seasoned to perfection and served in its own natural au jus.
Pepper Steak with Rice: tender steak sautéed with onions and peppers and served with white rice.
Italian Sausage and Peppers: hot and sweet Italian rope sausage sautéed with onions and peppers and tossed with garlic olive oil
Pork Pernil: Spanish-Caribbean style Pork
Kielbasa and Sauerkraut: Polish Kielbasa simmered with German Sauerkraut
Handcrafted Italian Meatballs: prepared from scratch and served in our Italian gravy. Served with parmesan cheese and fresh baked rolls.
Buttermilk Fried Chicken: Southern Style boneless chicken thighs
Pollo alla Cubana: crisp chicken tenders, with bananas and spicy chile sauce over rice
Chicken and Broccoli Casserole: tender boneless breast of chicken and fresh broccoli floret. Baked in a Dijon, Wine sauce with butter crumb topping
Jerk Chicken: Jamaican style quartered 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, broccoli rabe, and provolone cheese
Roasted Turkey Breast: Roasted breast of turkey, smothered with our savory gravy
Accompanied with our own Bread Stuffing and Cranberry Sauce.
Roasted Pit Ham: Glazed slices of ham with a pineapple and clove infused glaze.
Cheese Ravioli: Ravioli stuffed with Ricotta Cheese in rich, creamy Spinach - Alfredo Sauce and garnished with Italian Plum Tomatoes.
Fettuccine Alfredo: wide noodles in our own Alfredo sauce
Stuffed Shells: Jumbo pasta stuffed with Ricotta Cheese and baked in a traditional Italian Gravy with Pecorino Romano cheese.
Baked Italian Ziti: pasta infused with mozzarella and ricotta cheeses with home-made Italian gravy
Jambalaya Pasta: Chicken, Shrimp and andouille sausage in a spicy Creole sauce with penne pasta.
Penne Pasta: Pencil point pasta tossed with infused tomato-basil sauce
Broiled Tilapia: Tender fillet of Tilapia baked in a garlic butter sauce.
Seafood Paella: Shrimp, Mussels, Clams and smoked sausage with peas and saffron rice - (add \$2.00pp)

Hot Vegetables and Starches

(please select two)

Sesame Roasted Potatoes	String Bean Almondine	Baked Macaroni and Cheese
Mashed Potatoes	Glazed Carrots	Fried Plantains
Rice Pilaf	Vegetable Medley	Home Fried Yucca Root
Arroz con Gandules	Broccoli with Butter and Garlic	Cornbread
Red Beans and Rice	Buttered Corn	Collard Greens
Mashed Sweet Potatoes	Stewed Tomatoes	

Elegant Duet Served Dinner Selections

Served Soup or Salad:

Classic Caesar Salad

Romaine and Radicchio Salad with roasted tomato parmesan croutons shaved parmesan cheese, and roasted garlic balsamic vinaigrette.

Elegant Served Entrée Selections:

(Please select two entrees as a duet platter)

(We will prepare Vegetarian Platters for your guests at no additional costs)

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

Grilled Sirloin petite sirloin with a mushroom and merlot sauce

Filet Medallion with a Cognac Glaze

Filet of Beef Au Poivre (peppercorn sauce)

Tenderloin of Pork Bordeaux: herb crusted pork tenderloin with a roasted shallot and wine reduction

Apple Walnut Pork Mignon: center cut pork mignons stuffed with apples and walnuts and topped with a cried cherry brandy glaze

Chicken Capon Roasted Chicken Breast with herb stuffing

Chicken Parmigiana Lightly breaded chicken breast with sauce and mozzarella

Chicken Mancini Sautéed Breast with Fresh Basil & Roasted Red Pepper

Chicken Francaise Egg battered chicken in a white wine lemon sauce

Grilled Chicken with three onion marmalade and balsamic reduction

Honey Brushed and Roasted French Chicken Breast with Green Lentils and Chipotle Glaze

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

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

Green Herb Crusted Salmon with a Orange Cream Sauce

Red Snapper Piccata: Fresh filet of gulf snapper topped with a warm tomato caper relish

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

Sesame Crusted Tuna: Yellow fin tuna steak coated with sesame seeds and topped with a honey teriyaki glaze

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

(Please choose two from selections)

Sesame Roasted Red Bliss Potatoes

Herb Roasted Yukon Gold Potatoes

Regal Style Twice Baked Potato

Rice Pilaf

Steamed Broccoli and Cauliflower

Fresh String Bean with Sliced Almonds

Spinach with Garlic

Braised Baby Greens

Parisian Style Carrots with Haricot Vert

Cocktail Reception Menu

Hot and Cold Butlered Hors d'oeuvres

Hot Hors d'oeuvres

Chicken Satay with Balsamic Infusion
Jumbo Lump Crab Cakes with Remoulade
Grilled Filet on Crostini with Boursin Cheese
Asparagus wrapped in Apple Bacon
Fig and Gorgonzola Brushetta with Balsamic
Sea Scallops wrapped in Bacon
Barbados Coconut Shrimp
Caribbean Jerk Chicken with Mango Salsa
Potato Baskets with Spicy Cheddar and Bacon
Petite Beef Wellington
Vegetable Spring Rolls
Mushrooms stuffed with Mozzarella and Pesto
Franks En Croute (pigs in a blanket)
Clams Casino
Mini beef sliders with potato sticks
Mini Cheeseteaks
Boneless Wings with bleu cheese

Cold Hors d'oeuvres

English Cucumber with Smoked Scallop
California Sushi Roll
Salmon Roulade with Seafood
Bacalaito's with Eggplant
Short Rib on Rice Paper wrap with fresh mint
Ceviche on Crostini
Tomato Bruschetta

Reception Displays

Melange of Fresh Fruit, Domestic Cheese and Vegetable Crudités

Domestic cheeses with assorted crackers and crostini's with fresh seasonal fruit and berries,
vegetable Crudités with fresh crisp seasonal vegetables with dipping sauces and hummus

Antipasto Display

Imported and Domestic Cheeses, and Italian Meats, with marinated mushrooms and artichokes, marinated tomatoes and kalamata olives, fresh mozzarella, fresh tuna, assorted pesto dips and Bruschetta with crackers, croustades and breads

Carving Station Options

Sesame Crusted Ahi Tuna

Black and White sesame seeds with a Balsamic Glaze and Saffron
Vinaigrette served with freshly baked rolls

Carved Turkey Breast

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

Chipotle Crusted Prime Rib

Slow Roasted Prime Rib prepared to your request crusted in Chipotle
peppers and served with natural jus
Served with freshly baked rolls

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

Ballroom Capacity Information:

The Oxford Room / Curtis Room
(each room)

Seats 50 adult guests up to 170 guests

The Regal Ballroom
(full ballroom)

Seats from 200 adult guests up to 450 guests

Frequently Asked Extras

Butlered Hors d'oeuvres.....	additional \$10.00 per person
Display Station.....	\$ 5.00 per person
Champagne Toast.....	additional \$ 1.50 per person
Ice Sculptures.....	additional \$400.00 flat fee
Non-Alcoholic Bar.....	\$5.00 less per person
Cash Bar.....	\$5.00 less per person w/ a \$125.00 bartender fee
Beer, Wine and Soda Bar 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
Disposable Products (plates, utensils, paper napkins, etc).....	\$2.00 less per person
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 such a 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 \$750.00 non-refundable deposit is required to secure the date of your event and is due upon signing of the contract. An additional \$750.00 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
Old Grand Dad

Scotch Whiskey

J & B

Blended Whiskey

Seagrams 7
Southern Comfort

Wine

White Zinfandel
Chardonnay
Merlot
Shiraz

Brandy

Christian Brothers
Jacquins Apricot
Jacquins Blackberry

Schnapps

De Kuyper Peach Tree
De Kuyper Apple Pucker
Jacquins Peppermint

Main Mixers

Gordon's Gin
Smirnoff Vodka
Bacardi Light Rum
Malibu Rum
Capt. Morgan Spiced Rum
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
Tanqueray Gin
Sambuca Romano
Hennessy
Bailey's Irish Crème
Dewars
Jose Cuervo Tequila

Premium Liquor Bar plus all of the above \$12 additional per person

Grey Goose or Ketel One
Stoli Oranj
Stoli Vanil
Chambord Royale
Frangelico Hazelnut
Pinot Grigio
Pinot Noir

Patron Silver
Macallan Scotch
Johnny Walker Black
Grand Marnier
Crown Royal
Amaretto Di Saronna
Cabernet Sauvignon