

Regency Dining-Lunch Menu

Sandwiches

Served with Parmesan waffle fries, mixed fresh fruit or coleslaw

Grilled Chicken Sandwich

Smoked bacon, Muenster cheese, tomatoes, lettuce & Louie dressing,
served on a grilled Italian Ciabatta roll
\$ 9.00 per person

Smoked Turkey Club

Smoked turkey, bacon, Muenster and Cheddar cheese, with tomato, lettuce & Dijonnaise sauce,
served on an Italian Ciabatta roll
\$ 9.00 per person

Leo's Burger

Half pound of ground sirloin, topped with Cheddar & Provolone cheese,
served on a grilled Kaiser roll
\$ 9.00 per person

Classic Reuben Melt

Thin sliced corned beef, sauerkraut, Swiss cheese & Louie dressing on Marbled rye
\$ 9.00 per person

Chicken Salad Croissant

Chicken salad served with lettuce & tomato on a fresh bakery croissant
\$ 9.00 per person

Blackened Salmon Burger

Seared with Cajun seasonings, topped with lettuce, tomato, sesame cucumbers
& wasabi mayonnaise, served on a grilled Kaiser roll
\$ 10.00 per person

Shrimp Salad Croissant

Creamy shrimp salad served with lettuce & tomato on a fresh bakery croissant
\$ 10.00 per person

Philly Roast Beef Melt

Roast beef with roasted peppers, provolone cheese & horseradish cream
served on a grilled Italian Ciabatta roll
\$ 10.00 per person

Grilled Vegetable Sandwich

Grilled zucchini, red peppers, eggplant with balsamic tomato-onion relish,
Goat's cheese and spring mix greens, served on English muffin bread
Vegetarian option, serve without the cheese-
\$ 10.00 per person

Maryland Crab Cake Melt

Lump crab cake topped with Cheddar cheese & tomato, with lemon-garlic aioli sauce,
served open face on grilled English muffin bread
\$13.00 per person

Tuna Salad Melt

Albacore tuna salad topped with cheddar cheese & tomato
served open face on grilled English muffin bread
\$12.00 per person

Lobster Roll

Tender lobster meat, tomatoes & shredded lettuce with a zesty mayonnaise
served on a Hoagie roll (cold sandwich)
\$17.00 per person

Smoked Salmon Club

Cold house smoked salmon with bacon, tomato, spring mixed greens & basil mayonnaise
served on a grilled Italian Ciabatta roll
\$13.00 per person

Soup Selection

Soup du Jour

Tomato Basil Parmesan, Lemon Chicken with Rice, Wild Mushroom,
Vegetable Beef, Broccoli Cheddar, Santa Fe Chicken, Spicy Black Bean,
Cream of Asparagus, Minestrone, Chicken Florentine, Potato Leek
\$5.00 per person

Premium Soups

Chilled Gazpacho (seasonal), Salmon and Corn Chowder,
Manhattan Clam Chowder, New England Clam Chowder
\$6.00 per person

Seasonal Specialty Soups

Lobster Bisque, Shrimp Gumbo with Cajun rice
\$8.00 per person

First Course Salad Selections

Served with House rolls & butter

The House Greens

Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & Sparkling Citrus vinaigrette
\$5.50 per person

BLT Wedge

Wedge of Iceberg lettuce, bacon crumbles, tomatoes, crostini & French-Gorgonzola dressing
\$5.50 per person

Tossed Garden Salad

Spring Mix greens with Iceberg lettuce, romaine, tomatoes, onions, cucumbers, Gruyere cheese & croutons
\$5.50 per person

Hearts of Caesar Salad

Tender romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing
\$6.50 per person

Entree Salad Selections

Served with House rolls & butter

Warm Goat's Cheese Salad

Spring mix greens, Granny Smith apples, roasted onions, Goat's cheese, candied pecans & Balsamic vinaigrette
\$8.50 per person

Spinach Salad

Fresh spinach with mushrooms, red onions, Mandarin oranges, candied pecans & Honey Mustard dressing
\$8.00 per person

Sliced Fresh Fruit Salad Plate

Seasonal fruit with berry cream sauce
\$8.00 per person

Chicken Cobb Salad

Grilled chicken, bacon, Bleu cheese, egg, red onion, tomatoes & avocado, served on Spring mix greens with Ranch dressing.
\$13.50 per person

East West Chicken Salad

Grilled, sliced chicken with julienne vegetables on mixed greens garnished with roasted peanuts, served with Asian Peanut dressing
\$13.50 per person

Caesar Salad

Tender romaine hearts, Asiago cheese, anchovies & croutons tossed with our creamy Caesar dressing
Topped with 4oz. of Grilled Chicken Breast \$14.00 per person
Topped with 4oz. of Shrimp \$17.00 per person
Topped with 4oz. of Grilled Tuna \$22.00 per person
Topped with 4oz. of Grilled Salmon \$19.00 per person
Topped with 4oz. of Grilled Steak \$24.00 per person
Topped with a 4oz. Crab Cake \$17.00 per person

Peasant Salad

Mixed greens with artichoke hearts, Kalamata olives, cucumbers, roasted red peppers, onions, tomatoes, asparagus and Feta cheese served with Balsamic vinaigrette
\$13.00 per person

Caribbean Shrimp Salad

Buffalo-style baby shrimp, Bleu cheese, tomatoes, fresh papaya & avocado, served on spring mix greens with Asian Peanut dressing
\$13.00 per person

Mediterranean Seafood Salad

Baby shrimp, grilled calamari, Kalamata olives, cucumber, artichokes, red pepper, onion, tomatoes and Feta cheese served on spring mix greens with Balsamic vinaigrette
\$13.00 per person

Trio Salad Plate

Chicken salad, shrimp salad and Albacore tuna salad, served on a bed of lettuce with tomatoes, cucumbers, water crackers & fresh fruit
\$14.00 per person

Grilled Chicken Salad

Sliced chicken breast, red onions, cherry tomatoes, Gorgonzola cheese & toast points served on mixed greens with zesty Italian vinaigrette
\$15.00 per person

Honey Mustard Salmon Salad

Grilled Wild salmon, mushrooms, red onions, Mandarin oranges & candied pecans served on fresh spinach with Honey Mustard dressing
\$18.00 per person

Shrimp & Crab Louie

Baby shrimp, Jumbo Lump crab, tomatoes, Bleu cheese, egg, red onion & avocado, served on spring mix greens with Louis dressing
\$18.00 per person

Grilled Tuna Nicoise Salad

Grilled Yellowfin tuna, egg, redskin potatoes, red onions, green beans & Kalamata olives served on mixed greens with Balsamic vinaigrette
\$19.00 per person

Grilled Steak Salad

Sliced Flank steak, red onions, cherry tomatoes, Gorgonzola cheese & toast points served on mixed greens with zesty Italian vinaigrette.
\$19.00 per person

Fresh Fish Selections

Served with choice of vegetable and starch

**Fish selections are subject to seasonal availability and prices are subject to market price*

Whitefish, Lake Superior

Sautéed, Horseradish encrusted, topped with Remoulade sauce
\$15.00 per person

Scrod, Atlantic

Baked with lemon panko bread crumbs
\$16.00 per person

Perch, Canada

Flash fried with a light tempura batter, served with tartar sauce
\$19.00 per person

Mahi-Mahi, Costa Rica

Grilled with sesame-ginger glaze and topped with fresh tropical salsa
\$19.00 per person

Walleye, Canada

Sautéed, Parmesan encrusted topped with Provencale sauce **or**
Sautéed, Pretzel encrusted topped with Dijonnaise sauce
\$20.00 per person

Scottish King Salmon, Western Isles

Broiled, Crab and Florentine stuffing, topped with Béarnaise sauce **or**
Grilled, topped with portabella mushrooms, served over wilted spinach in a light tomato broth
\$20.00 per person

Wild King Salmon, (Seasonal Item)

Simply Grilled
\$26.00 per person

Halibut, Alaska

Simply Grilled
\$21.00 per person

Yellowfin Tuna, Hawaii (temperature sensitive)

Everything encrusted served with Dijon-garlic sauce
\$21.00 per person

Swordfish, Atlantic

Grilled with herb-pesto stuffing and topped with tomato-balsamic relish
\$21.00 per person

Pasta Selections

Linguine Primavera

Fresh vegetables sautéed in a light garlic sauce
\$14.00 per person

Lemon Chicken Tortellini

Strips of boneless chicken sautéed in a light sherry cream sauce
with mushrooms, capers & fresh basil
\$17.00 per person

Chicken Linguine Primavera

Chicken breast strips & fresh garden vegetables sautéed in a light
garlic-olive oil sauce, served on a bed of linguine
\$17.00 per person

Chicken & Artichoke Linguine

Strips of boneless chicken breast & artichoke hearts
sautéed in a light garlic tomato sauce, served on a bed of linguine
\$17.00 per person

Grilled Chicken Fettuccine

Grilled chicken breast, mushrooms & asparagus, tossed in a roasted
red pepper cream sauce served over spinach fettuccine
\$17.00 per person

Shrimp & Artichoke Linguine

Gulf shrimp and artichoke hearts sautéed in a light garlic-tomato sauce, served on a bed of linguine
\$19.00 per person

Linguine & Shells

Gulf shrimp, scallops, salmon & mussels sautéed with garlic, olive oil & herbs, served on linguine
\$19.00 per person

Shrimp Fettuccine Verde

Gulf shrimp and spinach fettuccine tossed with a rich tomato cream sauce,
topped with Goat's cheese & sun dried tomatoes
\$20.00 per person

Penne Diablo

Italian sausage, roasted peppers & mushrooms tossed in a roasted tomato sauce over penne pasta
\$15.00 per person

King Crab and Asparagus Farfalle

Tender King crab meat sautéed in a roasted garlic cream sauce
with asparagus & Farfalle pasta
\$22.00 per person

Lobster and Crab Farfalle

Maryland jumbo lump crab and tender lobster meat sautéed in
a light pesto cream sauce with Farfalle pasta
\$23.00 per person

Lobster Fettuccine

Tender lobster meat sautéed in a rich tomato cream sauce served over spinach fettuccine
\$22.00 per person

Regency Dining

Meat, Poultry and Shellfish Selections

Served with choice of vegetable and starch

Chicken Romesco

Lightly breaded with almonds, Parmesan cheese and Panko bread crumbs, sautéed, served with a roasted red pepper sauce
\$15.00 per person

Wild Mushroom Chicken

Grilled, with wild mushroom-spinach stuffing & served with Marsala-mushroom sauce
\$14.00 per person

Parmesan Encrusted Chicken

Lightly breaded with asiago cheese and panko bread crumbs, sautéed, served with a roasted tomato sauce
\$15.00 per person

Boursin and Broccoli Stuffed Chicken

Grilled, stuffed with broccoli and Boursin cheese, served with a Béchamel sauce
\$16.00 per person

Pecan Cherry Chicken

Grilled, stuffed with a pecan and dried cherry mousse, served with a Brandy-cherry demi glace
\$16.00 per person

Seafood Crepes

Cold smoked salmon, shrimp, Jumbo Lump crab & three cheese blend tucked into crepes, topped with lemon-Béchamel sauce
\$16.00 per person

Fish Tacos

Chili dusted Mahi Mahi, topped with a Hawaiian slaw, Pepper jack cheese and cilantro sour cream served in flour tortillas
\$ 19.00 per person

Coconut Shrimp

Flash-fried, served with orange marmalade dipping sauce
\$18.00 per person

Shrimp Scampi

Sautéed in a sherry & garlic-tomato sauce
\$18.00 per person

Regency Dining

Seafood Newburg

Shrimp, Maine lobster meat & Maryland Jumbo Lump crab
simmered in a sherry-cream sauce, served in puff pastry
\$21.00 per person

Seafood Jambalaya

Gulf shrimp, scallops, salmon & mussels
simmered in a traditional Jambalaya sauce
\$21.00 per person

BBQ Shrimp

Grilled, bacon wrapped, basted with BBQ sauce
and topped with roasted corn salsa
\$18.00 per person

Petite Filet Mignon (lunch only)

6oz Center-cut, certified Black Angus, prepared medium,
served on Merlot demi-glace
\$24.00 per person

Ribeye Steak

Grilled medium, topped with sautéed mushrooms & onions
\$24.00 12oz. per person

Vegetarian Selections

Garden Vegetable Stir-Fry

Fresh garden vegetables sautéed in a ginger-Hoisin sauce
served over steamed rice (Vegan Option)
\$14.00 per person

Linguine Primavera

Summer squash, zucchini, peas, carrots, broccoli, red bell peppers and mushrooms sautéed in garlic and olive oil,
served over fresh linguine. (Vegan Option)
\$14.00 per person

Vegetable Lasagna

Fresh pasta sheets layered with roasted vegetables,
spinach, three cheese blend, and tomato-herb sauce
\$15.00 per person

Israeli Cous Cous

Red peppers, zucchini, summer squash, wild mushrooms and
red onion, cooked in a mushroom broth
\$14.00 per person

Saffron Risotto

With asparagus
\$15.00 per person

Regency Dining

Buffet Selections

Minimum of 20 Guests

Deli Sandwich Buffet

Sliced ham, roast beef, smoked turkey, sliced Cheddar, Provolone, Swiss ,
lettuce, tomato, onion, pickles, assorted breads and sauces, Cole slaw & assorted bagged chips
\$16.00 per person

Italian Buffet

Penne, Farfalle and Cavatapi pasta, garlic-tomato sauce, garlic-olive oil and roasted garlic cream sauce,
meatballs, sliced grilled chicken, sautéed vegetables, shredded asiago cheese
and tossed salad with 3 dressings
\$17.00 per person

Taco Buffet

Seasoned ground beef, refried beans, shredded cheese, lettuce, tomato, guacamole,
sour cream, salsa, tortilla chips, hard shell tacos & flour tortillas
\$15.00 per person

Soup and Salad Buffet

Assorted bread and butter, 2 soups, Caesar salad, tossed salad with 3 dressings, Cole slaw,
Gruyere cheese, bacon, grilled chicken, tomatoes, cucumbers, carrots, red onions, crumbled Bleu
cheese, croutons, hardboiled egg & candied pecans
\$12.00 per person

Asian Buffet

Chicken primavera, shrimp primavera, white rice, seasoned rice, Udon noodles,
fried won-ton strips and vegetable spring rolls with Hoisin sauce
\$16.00 per person

Food and beverage services are subject to a 6% Michigan State sales tax
and 20% service charge.
All prices are subject to change without notice.

The DeVos Center
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