

regina's cucina

BREAKFAST

Fresh fruits and juices
Eggs Florentine/Benedict
Omelette with gruyere cheese, mushrooms & fresh herbs
Huevos Rancheros
Pancakes - Swedish, blueberry, banana or pumpkin
French toast with strawberries
Cereals - hot or cold
Fresh bagels with cream cheese and smoked salmon
Eggs any style with ham, bacon or sausage
Colombian or French roast coffee prepared with French Press

LUNCH

Crab Louis in avocado halves
Caesar salad with grilled chicken breasts or shrimp
Spiced garlic chicken pizza
Seesame-scallop salad with ginger vinaigrette
Penne with broccoli rape & red pepper
Farfalle with sun dried tomatoes & arugula
Sautéed shitake mushrooms, spinach and white bean pizza
Pappardelle with portobello mushrooms, roasted red pepper & pine nuts
Salads - romaine, red, green leaf or Boston lettuces, arugula, mesculin...
Additions - fresh mushrooms, red onions, nuts, chick peas, tomatoes, asparagus, turkey breast, shrimp....
Dressings - Prelude's specialty vinaigrette with ume plum vinegar, Shoyu soy sauce, extra virgin olive oil, fresh garlic and lemon; honey-Dijon with fresh lemon & yogurt; carrot vinaigrette with ginger & cilantro...

HORS D'OEUVRES

Stuffed mushrooms with duxelles
Baked brie in puff pastry with honey mustard & toasted almonds
Shrimp cocktail
Crab cakes with cocktail sauce
Smoked salmon bruschetta with tomato-avocado salsa
Baked wontons filled with sautéed spinach & shitake mushrooms & mozzarella cheese & gruyere cheese
Fresh basil , mozzarella & tomato salad with balsamic vinaigrette
Chicken or vegetable fajitas
Salmon samosas in pastry with ginger, cilantro and spicy chutney dip
Chicken, beef or seafood satay
Queso fundido with chili and mushrooms
Pan fried scallop dumplings with soy-sesame dip
Smoked salmon on sourdough rounds with caper & dill relish
Steamed Clams with red bell pepper, garlic & white wine

DINNER

Filet Mignon with béarnaise sauce or beaujolais sauce
Steak au poivre with wild mushroom creme sauce
Grilled lamb kebob with fresh rosemary, garlic & soy sauce
Sautéed Chicken breasts with raspberry puree
Lemon zested chicken picatta with capers
Soft shelled crabs with garlic vinaigrette
Seared sea scallops with fresh fava bean puree & shitake mushrooms
Roasted pork loin with fennel, pancetta and fresh herbs
Fresh steamed or grilled lobster
Grilled swordfish with fresh herb & vegetable salsa
Entrees are served with your choice of mashed potatoes with buttermilk & roasted garlic, French roast , baked or roasted herb potatoesassorted rices, couscous, polenta, rissoto.....fresh, steamed, grilled or sautéed vegetables

DESSERTS

Chocolate truffle cake
Caramelized pears with frozen yogurt
Assorted French pastries
Cheesecake
Key lime pie
Strawberries, blueberries or raspberries & creme
French custard fruit cake
Orange liquered apricots with toasted almonds
Fresh fruit cocktail