

# *The Primavera Regency*

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## WEDDING COCKTAIL RECEPTION MENU

*Four or Five Hour Affair*

*White Glove Service*

*Fluted Champagne Glasses passed with Seasonal Berries upon arrival*

*Premium Liquors*

### *Lavish Cocktail Hour*

*Consisting of:*

*Personalized Ice Sculpture*

*Gourmet Hot & Cold Hors d'Oeuvres passed on Silver Trays*

*Cold Decorated Display*

### *The Dinner*

*Champagne Toast*

*Vintage Wines for Every Table*

*The Appetizer*

*Buffet Dinner Selections*

### *Customized Wedding Cake*

*Assorted Pastries, Cookies & Chocolate Dipped Strawberries*

*Cordials*

*Full Coffee Service*

*Cappuccino and Espresso*

## THE COCKTAIL HOUR

### Gourmet Hors d'Oeuvres

*Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze*  
*Shrimp Cocktail with Homemade Cocktail Sauce*  
*Fresh Sea Scallops Wrapped in Bacon & served with a Teriyaki Glaze*  
*Mozzarella en Carozza, Minature Triangles of Mozzarella served with a Tomato Basil Sauce*  
*Minature Maryland Crab Cakes served with a Savory Remolade Sauce*  
*Coconut Crusted Shrimp served with a Cranberry Dipping Sauce*  
*Cocktail Franks wrapped in Puff Pastry & served with a Mustard Sauce*  
*Stuffed Mushrooms filled with Sausage, Broccoli Rabe & Gorgonzola Cheese in Port Wine*  
*Vegetable Spring Rolls served with Hoisin Sauce*  
*Spanokopita, Filo Triangles filled with Spinach & Feta Cheese served with a Garlic Cream Sauce*  
*Chicken Satehs served with a Sweet Chili Sauce*

### Presentations

#### Cold Decorated Display

*Imported Italian Antipasto, A selection of the Finest Imported Italian Meats & Cheeses*  
*accompanied by Baskets of Fresh Baked Tuscan Style Breads*  
*Imported Olives, Prosciutto di Parma, Parmigiano, Reggiano & Imported Provolone*  
*Fire Roasted Peppers & Fresh Mozzarella*  
*Assorted Bruschettas made with Wild Mushroom & Fresh Tomato*  
*Marinated Artichokes, Hot & Sweet Stuffed Cherry Peppers, Soppresata & Giardinera*  
*Norwegian Smoked Salmon with Capers Red Onion & Chopped Egg*  
*Fresh Pinwheel Mozzarella Stuffed with Prosciutto & Fresh Basil*  
*International Cheeses & Fresh Tropical Fruit*  
*Tuscan Seafood Salad & Assorted Canapes & Deviled Eggs*  
*Assorted Medley of Fresh Vegetables Crudite*  
*Sliced Fresh Cantalope Melon & Imported Prosciutto*  
*Chilled Vodkas with Specialty Flavored Infusions*

#### \*Chilled Seafood Station (Additional Cost)

*To include:*

*Shrimp Cocktail, Little Neck Clams, Jumbo Lump Crab Meat*  
*served with a Traditional Cocktail Sauce*  
*& Fresh Lemon Wedges*

## Reception Menu

### Appetizer

(You may select 1)

*Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil*

*Herbed Seafood Risotto with Shrimp, Grape Tomatoes & Asparagus*

*Lobster Bisque with Succulent Lobster Meat and Fresh Chives*

*Minestrone with Fresh Vegetables in a Tomato Broth*

*Penne Vodka with Baby Peas & Sundried Tomatoes*

*Homemade Tortellini En Brodo*

*Fresh Tropical Fruit*

**OR**

### Salad

*Regency Salad, Mesclun Greens, Sugar Coated Walnuts, Sun Dried Cranberries,  
Crumbled Blue Cheese with a Raspberry Vinaigrette*

*Baby Field of Greens, Fresh Strawberries & Toasted  
Sliced Almonds with a Raspberry Vinaigrette*

*Caesar Salad with Homemade Croutons & Homemade Creamy Caesar Dressing*

*Tricolor Salad, Arugula, Endive, Radicchio & Shaved Parmigiano with a Balsamic Vinaigrette*

*Grilled Portabella Mushroom, Fresh Mozzarella & Tomato Napoleon*

### Intermezzo

*\*\*Champagne Sorbet*

*\*\*Available at an additional cost of \$2.00 per person.*

*Our approach to refreshing your palette before Dinner*

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# *The Regency Dinner*

## *Captain Stations*

### *Carving Station-Carved Tableside*

*(You may select 2)*

*Certified Angus Prime Rib with Natural Au Jus*  
*Roasted Leg of Lamb served with a Rosemary Demi Glaze*  
*Whole Roasted Turkey served with Turkey Gravy & Cranberry Chutney*  
*Pork Loin Crown Rib Roast with a Rosemary & Port Wine Demi Glaze*  
*Honey Roasted Virginia Ham with a Honey Dijon Glaze*  
*Sweet & Sour Roasted Breast of Duck*  
*Whole Roasted Suckling Pig*

*Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze (Additional Cost)*  
*Charbroiled Filet Mignon in a Porcini Port Wine Reduction (Additional Cost)*

## *Accompaniments*

*Our Chef's Selection of Seasonal Vegetables & Starch*

### *Pasta Station*

*Homemade Potato Gnocchi in a Porcini Cream Demi Sauce*  
*Penne Vodka with Baby Peas & Sun Dried Tomatoes*  
*Mezza Rigatoni in a Hearty Bolognese Sauce*

## International Station

(You may select )

*Chicken Savoy, Boneless Chicken in a Balsamic Demi Glaze*  
*Tilapia Napolitano with Chopped Tomatoes, Garlic, Fresh Basil in a Balsamic Reduction*  
*Eggplant Rollatini, Stuffed with Ricotta & Fresh Basil topped with Mozzarella*  
*Chicken Oreganata in a White Wine Garlic Sauce with Seasoned Bread Crumbs*  
*Chicken Saltimbocca, Boneless Chicken Breasts layered with Prosciutto, Spinach & Mozzarella*  
*Crispy Fried Calamari served with Hot & Sweet Marinara Sauces*  
*Salmon Livornese, Fresh Salmon with Onions, Capers, Gaeta Olives with a touch of Marinara*  
*Shrimp Scampi in a Garlic & Oil Sauce with Herbed Rice*  
*Homemade Meat Canneloni topped with Fresh Mozzarella*  
*Wild Mushroom Ravioli in a Porcini Cream Demi Sauce*  
*& Seafood Ravioli with a Brandy Cream Sauce*  
*Homemade Mild Sausage Lasagna*  
*Sautéed Italian Sausage & Broccoli Rabe over White Cannelini Beans*  
*Chicken Capri, Boneless Chicken Breast layered with*  
*Prosciutto, Eggplant, Spinach, Mozzarella in a Porcini Wine Sauce*  
*Chicken Francaise, Lightly Battered Chicken Breasts in a Lemon Butter & White Wine Sauce*  
*Prime Filet Mignon with Roasted Shallots & Mushrooms in a Cabernet Wine Reduction*  
*Salmon Stuffed with a Crabmeat Stuffing with a Dill Sauce*  
*Paella with Scallops, Shrimp, Mussels, Clams & Chorizo Sausage*  
*Potato & Cheese Pierogies with Caramelized Onions & Sweet Butter*  
*Choice of Beef, Chicken or Pork Teriyaki with Stir Fry Vegetables, Assorted Dimsum & Fried Rice*  
*Pork Tenderloin with Spinach & Mozzarella in a Port Wine Demi Glaze*  
*Chicken Funghi with Wild Mushrooms in a Marsala Wine Sauce*  
*Swedish Meatballs in a Sherry Wine Cream Sauce with Shallots*  
*Stuffed Cabbage, Tender Rolls of Cabbage Stuffed with Beef & Rice in a Sweet Tomato Sauce*  
*Polish Kielbasa served with Seasoned Sauerkraut*  
*Broiled Salmon Piccata*  
*Pistachio Crusted Salmon with an Orange Citrus Sauce*  
*Potato Crusted Cherry Snapper Beurre Blanc*  
*Grilled Vegetable Lasagna topped with a light Béchamel Sauce*

**The Wedding Cake**  
(Choice of Style & Filling)

&

*Platters filled with  
Assorted Mini Italian & French Pastries,  
Petit Fours & Chocolate Covered Strawberries  
created by our Pastry Chef on every table*

*Full Coffee Service  
Including  
Cordials  
Cappuccino & Espresso*

**The Primavera's Candelit Viennese Presentation\***  
(\*Available at Additional Cost)