

The Primavera Regency

THE ROYAL REGENCY MENU

Five Hour Affair

White Glove Service

Fluted Champagne Glasses passed with Seasonal Berries upon arrival

Premium Liquors

Lavish Cocktail Hour

Consisting of:

Personalized Ice Sculptures

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

Cold Decorated Display

Captain Stations

Chafing Dishes

The Dinner

Champagne Toast

Vintage Wines for Every Table

The Appetizer

The Salad

Choice of Four Entrees (orders taken tableside)

Customized Occasion Cake

The Primavera's Viennese Display

International Coffees & Cordial Bar

Full Coffee Service

Cappuccino & Espresso

THE ROYAL REGENCY COCKTAIL HOUR

Gourmet Hors D'oeuvres

Grilled New Zealand Baby Lamb Chops Served with a Rosemary Demi Glaze
Coconut Crusted Shrimp Served with a Cranberry Dipping Sauce
Fresh Sea Scallops Wrapped in Bacon & Served with a Teriyaki Glaze
Mozzarella En Carozza, Miniature Triangles of Mozzarella Served with a Tomato Basil Sauce
Miniature Maryland Crab Cake Served with a Savory Remolade Sauce
Cocktail Franks Wrapped in Puff Pastry & Served with a Dijon Mustard Sauce
Vegetable Spring Rolls Served with Hoisin Sauce
Chicken Satehs Served with a Sweet Chili Sauce
Truffle Risotto Cake Served with a Porcini Mushroom Sauce
Clams Casino Stuffed with Peppers, Onions, Garlic, Bread Crumbs & Topped with Bacon
Spanokopita, Puff Pastry Filled with Feta Cheese & Spinach
Baked Brie in a Puff Pastry
Pesto Risotto Cakes

Presentations

The Royal Regency Cold Decorated Display

Imported Italian Antipasto, a Selection of the Finest Imported Italian Meats & Cheeses with Prosciutto Di Parma, Parmigiano, Reggiano, Imported Provolone, Roasted Peppers & Fresh Mozzarella Accompanied By Baskets of Fresh Baked Tuscan Style Breads

Marinated Cold Salads Including:

Orzo, Roasted Fingerling Potatoes, Broccoli Rabe, Tomato, Artichoke, Gardinera, Mushroom, Tri-Color Pasta, Orechiette Pesto, Antipasto, String Beans, Imported Olives, Red Beet, Stuffed Cherry Peppers, Sweet Peppers, Cucumber, Corn, Tuscan Seafood

Assorted Bruschettas Including:

Three Bean Pesto, Wild Mushroom, Caponata, Tomato

Norwegian Smoked Salmon with Capers Red Onion & Chopped Egg

Fresh Pinwheel Mozzarella Stuffed with Prosciutto & Fresh Basil

International Cheeses Fresh Tropical Fruit Assorted Canapes Deviled Eggs

Assorted Medley of Fresh Vegetables Crudite Sliced Fresh Melon & Imported Prosciutto

Smoked Turkey Smoked Ham Pepper Crusted Tuna

Chilled Vodkas with Specialty Flavored Infusions

The Primavera Regency's
Spectacular Ice Sculpture & Chilled Seafood Station

*Shrimp Cocktail And Clams On the ½ Shell Served with a Traditional Cocktail Sauce
& Fresh Lemon Wedges*

****Available At Additional Cost-Market Price

****Chilled Brazilian Lobster Tails

****Alaskan King Crab Legs

****Jumbo Lump Crab Meat

****Blue Point Oysters

****Jonah Crab Claw

Captain Stations

Carving Station-Carved Tableside

(You May Select 2)

Certified Angus Prime Rib with Natural Au Jus

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

Steak Au Poivre, Peppercorn Coated New York Strip

Steak Diane, Pan Seared New York Strip with a Worcestershire, Butter, Shallots & Cream Sauce

Roasted Leg of Lamb with a Rosemary & Thyme Sauce

(Accompanied By Roasted Garlic Mashed Potatoes)

Pasta Station

Homemade Potato Gnocchi in a Pesto Cream Sauce

Penne Vodka with Baby Peas & Sundried Tomatoes

Mezza Rigatoni in a Hearty Bolognese Sauce

(Accompanied By Assorted Fresh Baked Focaccia Breads)

Regional Italian Station

(You May Select 5)

- *Baby Artichokes Stuffed with Broccoli Rabe, Sundried Tomatoes, Provolone, Sweet Sausage & Bread Crumbs in a Roasted Garlic Lemon Sauce*
- *Crispy Fried Calamari Served with Sweet Marinara Sauce*
 - *Mushrooms Stuffed with Sausage, Broccoli Rabe & Gorgonzola Cheese in a Port Wine Reduction*
 - *Homemade Mild Sausage Lasagna*
 - *Pork Loin Stuffed with Sausage, Broccoli Rabe, Roasted Peppers & Gorgonzola Cheese in a Porcini Port Wine Sauce.*
- *Chicken Savoy, Boneless Chicken in a Balsamic Demi Glaze*
- *Tilapia Napolitano with Chopped Tomatoes, Garlic, Fresh Basil in a Balsamic Reduction*
 - *Chicken Balsamico, Pan Seared Chicken Breasts, Chopped Tomatoes in a White Wine Balsamic Demi Glaze*
 - *Eggplant Rollatini, Stuffed with Ricotta & Fresh Basil Topped with Mozzarella*
 - *Chicken Oreganata in a White Wine Garlic Sauce with Seasoned Bread Crumbs*
- *Salmon Livornese, Fresh Salmon with Onions, Capers, Gaeta Olives & a Touch of Marinara*
 - *Shrimp Scampi in a Garlic & Oil Sauce with Herbed Rice*
 - *Homemade Meat Canneloni Topped with Fresh Mozzarella*
 - *Sautéed Italian Sausage & Broccoli Rabe Over White Cannelini Beans*
 - *Wild Mushroom Ravioli in a Porcini Cream Demi Sauce*
- *Lobster Ravioli with Diced Shrimp, Asparagus & Sundried Tomatoes in a Light Vodka Sauce*
 - *Cajun Calamari, Fried Calamari Sautéed with Hot Cherry Peppers & Cajun Spices in a Balsamic Reduction*
- *Pan Seared Scallops Finished with a Roasted Caponata Over Pesto Sauce.*
 - *Prosciutto Wrapped Shrimp Served Over Pesto Risotto*
 - *Braised Short Ribs in An Authentic Italian Sunday Sauce*
 - *Baby Artichokes Stuffed with Prosciutto Di Parma, Fresh Mozzarella & Roasted Peppers in a Limoncello Sauce*

International Station

(You May Select 4)

- *Burritos, Enchiladas & Quesadillas*
- *Sesame Crusted Ahi Tuna with a Wasabi Thai Glaze with a Seared Spinach Finish*
 - *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*
 - *Southern Styled Dry Rubbed Barbequed Baby Back Ribs*
- *Chicken Cordon Bleu, Boneless Chicken Breasts Stuffed with Imported Ham And Swiss Cheese*
 - *Authentic Irish Styled Corned Beef & Cabbage*
 - *Blackened Salmon with Grilled Pineapple & Mango Chutney*
 - *Chicken Fungi 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*

Gourmet Sushi Display*

The Primavera Sushi Display or Station with a Sushi Chef offers you and your guests an elaborate sushi & sashimi presentation

** Sushi Options – Available at an additional cost*

The Regency Dinner

Appetizers

(You May Select 1)

- *Potato Leek Soup*
- *Eggplant Napoleon, Oven Baked Eggplant Layered with Mozzarella & Fresh Basil*
 - *Grilled Portabella Mushroom, Fresh Mozzarella & Tomato Napoleon*
 - *Herbed Seafood Risotto with Shrimp, Grape Tomatoes & Asparagus*
 - *Lobster Bisque with Succulent Lobster Meat & Fresh Chives*
 - *Minestrone with Fresh Vegetables in a Tomato Broth*
 - *Wild Mushroom with White Truffle Soup*
 - *Homemade Tortellini En Brodo*
- *Homemade Manicotti, Pasta Rolls Filled with Seasoned Ricotta Cheese*
 - *Fresh Tropical Fruit*
 - *Cheese Tortellini in a Pesto Cream Sauce*
 - *Pennoni with Crumbled Sausage, Broccoli Rabe, Cannellini Beans, Plum & Tomatoes with Roasted Garlic Sauce*
 - *Penne Vodka with Baby Peas & Sundried Tomatoes*
- *Pennoni Amatriciana, Pasta in a Tomato Sauce with Garlic, Onions & Pancetta*
- *Stuffed Portobello Mushrooms with Shrimp, Roasted Artichokes, Grape Tomatoes with a Pesto Sauce with Melted Provolone Cheese*

Salads

(You May Select 1)

- *Regency Salad, Mesclun Greens, Sugar Coated Walnuts, Sundried 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 Balsamic Vinaigrette*
 - *Baby Greens with Port Poached Pears, Shaved Fennel, Applewood Smoked Bacon, Sundried Cranberries, Goat Cheese & Roasted Fig Vinaigrette*
 - *Classic Greek Salad,*
Chopped Romaine, Tomatoes, Red Onions, Cucumbers, Greek Olives & Crumbled Feta Cheese with Stuffed Grape Leaves in a Red Wine Vinaigrette Dressing

Intermezzo*

Champagne Sorbet

**Available At An Additional Charge*

Our Approach To Refreshing Your Palette Before Dinner

Entrees

(You May Select 1 Entrée From Each of the Following Categories)

Beef

- *Charbroiled Filet Mignon in a Porcini Port Wine Reduction*

Poultry

- *Chicken Capri*

Boneless Chicken Breast Layered With

Prosciutto, Eggplant, Spinach, Mozzarella in a Porcini Wine Sauce

- *Chicken Margarita*

Boneless Breast Layered with Roasted Eggplant, Ricotta, Tomato & Mozzarella

- *Regency Chicken*

Boneless Chicken Breast Stuffed with Shitake Mushrooms,

Goat Cheese, Spinach & Pignoli Nuts in a Sherry Wine Demi Glaze

- *Chicken Francaise*

Lightly Battered Chicken Breasts in a Lemon Butter & White Wine Sauce

- *Chicken Saltimbocca*

Boneless Chicken Breasts Layered with Prosciutto, Spinach & Mozzarella

Fish

- *Flounder Francaise in a Lemon, Butter & White Wine Sauce*
 - *Broiled Salmon Napolitano, Fresh Salmon with Tomatoes, Garlic & Basil in a White Wine Balsamic Sauce*
 - *Broiled Salmon with a Balsamic Glaze*
 - *Broiled Salmon Dijonnaise Mustard Sauce*
 - *Broiled Salmon Picatta, Lemon, White Wine Sauce*
 - *Pistachio Crusted Salmon with An Orange Citrus Sauce*
- *Pan Seared Tilapia with Chopped Shrimp, San Marzano Tomatoes in a Light Seafood Broth*
 - *Potato Crusted Cherry Snapper Beurre Blanc*

Vegetarian

- *Grilled Vegetable Lasagna Topped with a Light Béchamel Sauce Or Marinara*
 - *Stuffed Portabello Mushroom with Broccoli Rabe, Artichokes, Cherry Tomatoes & Asiago Cheese in An Arugula Pesto Sauce*
 - *Eggplant Napoleon*
- *Oven Baked Eggplant Layered with Mozzarella & a Touch of Marinara*
- *Baby Artichoke Stuffed with Roasted Vegetables with a Lemon White Wine Sauce*

Menu Upgrades Available

(Market Price)

- *Stuffed Filet Mignon*
Stuffed with Gorgonzola Cheese & Black Truffle Butter
& Wrapped with Applewood Smoked Bacon in a Barolo Wine Reduction.
 - *Surf & Turf, Filet Mignon with a 6 Oz Lobster Tail*
 - *Jumbo Lump Maryland Crab Cakes Served with Roasted Corn Relish***
 - *Pan Seared Halibut Served Over Steamed Jasmine Rice, Sauteed Spinach & Roasted Butternut Squash Topped with a Tomato Eggplant Caponata.*
 - *Grilled Swordfish Served Over Slow Roasted Spaghetti Squash, Sundried Tomatoes & Spinach & Finished with Aged Balsamic Reduction.*
 - *Pan Seared Chilean Seabass Served Over Sauteed Broccoli Rabe, Asparagus, Cherry Tomatoes, Cannellini Beans in a Seafood Tomato Broth Topped with Shaved Fennel.*
 - *Stuffed Shrimp with Jumbo Lump Crabmeat & Seared Vegetables in a Picatta Sauce*
 - *Stuffed Flounder with Crabmeat with a Lemon Chive Beurre Blanc*
 - *Stuffed Pork Chop*
- Parmesan Crusted Stuffed French Cut Pork Chop with Broccoli Rabe, Sundried Tomatoes, Shitaki Mushrooms & Mozzarella Cheese with a Port Wine Reduction.*

***Available as an Appetizer or Entree*

Accompaniments

Our Chef's Selection of Seasonal Vegetables & Starch To Create the Perfect Compliment For Your Entrees

The Wedding Cake
(Choice of Style & Filling)

&

The Primavera's Candlelit Viennese Presentation

*Our On-Premises Pastry Chef Delights in Creating a Sumptuous
Display of Sweet Treasures To Finish An Exquisite Meal.*

*Assorted Mini Italian & French Pastries, Assorted Cakes,
Petit Fours, Chocolate Candies & Zeppoles
Created By Our Pastry Chef*

Our Mirror Display of Assorted Italian Cookies Including Pignoli & Biscotti

The Primavera Sundae Bar

*Three Flavors of Old Fashioned Ice Cream with Assorted Toppings
& Chocolate Or Caramel Sauces*

Chocolate Fountain Station

*Decadent Chocolate Fountain with Strawberries, Marshmallows, Rice Krispy Treats & Pretzels For
Dipping*

Chocolate Lava Cake & Biscotti Bread Pudding Station

*Mini Warm Chocolate Cakes & Homemade Biscotti Bread Pudding
Served with Homemade Gelato*

Gelato Cart

8 Flavors of Italian Gelato

Fresh Tropical Fruit Display

Creme Brulee' Captain's Station

Berries Zabaglione Station

*Full Coffee Service
Including
International Coffees & Cordials
Cappuccino & Espresso*