

The Primavera Regency

THE DELUXE WEDDING 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 Sculpture
Gourmet Hot and 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 Wedding Cake

Assorted Pastries, Cookies & Chocolate Dipped Strawberries

Cordials
Full Coffee Service
Cappuccino and Espresso

THE DELUXE 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, Miniature Triangles of Mozzarella served with a Tomato Basil Sauce
Miniature 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
Chicken Satehs served with a Sweet Chili Sauce

Presentations

The Deluxe 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
Fresh Pinwheel Mozzarella Stuffed with Prosciutto & Fresh Basil
International Cheeses & Fresh Tropical Fruit
Tuscan Seafood Salad
Assorted Medley of Fresh Vegetables Crudite
Sliced Fresh Cantaloupe Melon & Imported Prosciutto
Assorted Canapés & Deviled Eggs
Chilled Vodkas with Specialty Flavored Infusions

Captain Stations

Carving Station-Carved Tableside

(You may select 2)

Roasted Leg of Lamb served with a Rosemary Demi Glaze
Whole Roasted Turkey served with Turkey Gravy & Cranberry Chutney
Honey Roasted Virginia Ham with a Honey Dijon Glaze
Pork Loin Crown Rib Roast with a Rosemary & Port Wine Demi Glaze
Sweet & Sour Roasted Breast of Duck
Whole Roasted Suckling Pig
(Accompanied by Roasted Garlic Mashed Potatoes)

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
(Accompanied by Assorted Fresh Baked Foccacia Breads)

Regional Italian Station

(You may select 4)

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

International Station

(You may select 3)

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 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 Bar*

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)

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 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

Salads

(You may select 1)

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

Intermezzo

***Champagne Sorbet*

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

Our approach to refreshing your palette before Dinner

Entrees

(You may select 1 Entrée from each of the following categories)

Beef

Slow Roasted Certified Angus Beef, Prime Rib served in Natural Au Jus

***Charbroiled Filet Mignon in a Porcini Port Wine Reduction (Additional Cost)*

***Surf & Turf Entrée (Market Price)*

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 Spinach, Mushroom & Cheese in a Madeira Wine Sauce

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

Fish

Broiled Salmon Napolitano, Fresh Salmon with Tomatoes, Garlic & Basil in a White Wine Balsamic Sauce

Stuffed Shrimp with Jumbo Lump Crabmeat & seared Vegetables in a Picatta 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

****Herb Crusted Chilean Sea Bass topped with a Champagne Lobster Coulis ***(Market Price)*

Vegetarian

Grilled Vegetable Lasagna topped with a light Béchamel Sauce

Roasted Eggplant Ravioli, Smoked Mozzarella, Grape Tomatoes & Baby Arugula

Portabello Tower, Portabello Mushroom, Eggplant, Roasted Peppers, Spinach & Goat Cheese in an Aged Balsamic Reduction

Accompaniments

*Our Chef's Selection of Seasonal Vegetables & Starch to Create the
Perfect Compliment for your Entrees*

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