

# *The Primavera Regency*

---

---

## **THE WEDDING CELEBRATION MENU**

*Four and a Half Hour Affair*

*White Glove Service*

*Fluted Champagne Glasses passed with Seasonal Berries upon arrival*

*Premium Liquors*

### **Lavish Cocktail Hour**

*Consisting of:*

*Gourmet Hot 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

*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*  
*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*  
*Fresh Baked Foccacia Bread*

## 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*  
*Whole Roasted Suckling Pig*  
*(Accompanied by Roasted Garlic Mashed Potatoes)*

### Pasta Station

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

### International Chafing Station

*(You may select 5)*

*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*  
*Homemade Meat Canneloni topped with Fresh Mozzarella*  
*Wild Mushroom Ravioli in a Porcini Cream Demi Sauce*  
*Homemade Mild Sausage Lasagna*  
*Sautéed Italian Sausage & Broccoli Rabe over White Cannelini Beans*  
*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*

## *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*

*Pasta Fagioli, Country Style Italian Beans & Pasta Soup in a Tomato Broth*

*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 Parmigano 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 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*

*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*