

CHICKEN

	Small (8-10 people)	Large Thin (12-15 people)	Large Deep (18-20 people)
Murphy (Hot or Sweet)	50.00	65.00	85.00
Oreganato	45.00	60.00	75.00
Cacciatore	45.00	60.00	75.00
Scarpariello	50.00	65.00	85.00
Borghese	50.00	65.00	85.00
Saltimbocca Alla Romana	7.00 / Piece		
Francaise	6.00 / Piece		
Marsala	6.00 / Piece		
Parmigiana	6.00 / Piece		
Margherita	7.00 / Piece		
Rollatini	7.00 / Piece		
Balsamico	7.00 / Piece		
Giuseppe	7.00 / Piece		

Descriptions:

Murphy (Hot or Sweet): Medallions sautéed with Onions, Peppers, Potatoes & Mushrooms

Oreganato: Medallions sautéed in Lemon, Butter, White Wine, Topped with Seasoned Bread Crumbs

Cacciatore: Medallions sautéed with Mushrooms & Onions in a light Basil Marinara Sauce

Scarpariello: Medallions with Sliced Sausage, Fresh Rosemary in a White Wine Demiglaze

Borghese: Medallions with Artichoke Hearts, Peppers & Mushrooms in a White Wine Demiglaze

Saltimbocca Alla Romana: Topped with Prosciutto & Mozzarella Over Spinach in a Marsala Demiglaze

Francaise: Breast Lightly Battered, sautéed in a Lemon, White wine, Butter Sauce

Marsala: Breast sautéed with Exotic Mushrooms in a Marsala Demiglaze

Parmigiana: Lightly Breaded with Mozzarella and Hearty Meat Sauce

Margherita: Lightly Battered Chicken Breast layered with Fresh Ricotta, Eggplant, Tomatoes & Mozzarella in a light Marinara

Rollatini: Breast stuffed with Prosciutto, Mozzarella, & Wrapped in Bacon, in a Mushroom Marsala Demiglaze

Balsamico: Pan-seared Breast, Chopped Tomatoes, in White Wine, Balsamic Demiglaze over seared spinach

Giuseppe: Pan seared Panko crusted cutlet with Arugula, Chopped Tomatoes, Fresh Mozzarella in a Light Balsamic Dressing drizzled with Aged Balsamic Reduction

SEAFOOD

(Market Price)

Swordfish • Tilapia • Flounder • Salmon • Shrimp

Ways Prepared:

Napolitano: Fresh Basil, Chopped Tomatoes and Sliced Garlic in a White Wine Balsamic Sauce

Oreganato: Topped with Seasoned Bread Crumbs in a Lemon, White Wine, Butter Sauce

Livornese: sautéed with Onions, Capers, Olives and Garlic in a light Marinara Sauce

Herb Crusted: over seared Spinach and Sun Dried Tomatoes drizzled with a Balsamic Reduction

Francaise: Lightly Battered, sautéed in a Lemon, White Wine, Butter Sauce

Mare Chiaro: White Wine, Garlic Clam Sauce with a touch of Marinara

Cajun or Blackened: served over sautéed Broccoli Rabe and Cherry Peppers



VEAL

Marsala	5.00 / Piece	Sorrentino	7.00 / Piece
Saltimbocca Alla Romana	6.00 / Piece	Parmigiana	7.00 / Piece
Francaise	5.00 / Piece		

Descriptions:

Marsala: With Exotic Mushrooms in a Marsala Demiglaze

Saltimbocca Alla Romana: Topped with Prosciutto & Mozzarella over Spinach in a Marsala Demiglaze

Francaise: Lightly Battered, sautéed in a Lemon, White wine, Butter sauce

Sorrentino: Lightly Battered with Eggplant, Sliced Tomato, Prosciutto, Cheese and Olives in a Light Pink Cream Sauce

Parmigiana: Lightly Breaded with Mozzarella and Hearty Meat Sauce

HOMEMADE SAUCES & SALAD DRESSING

	Pint	Quart
Meat Sauce	5.00	8.00
Marinara Sauce	4.00	7.00
Vodka Sauce	5.00	8.00
Our House Dressing	5.00	8.00
Caesar Dressing	8.00	11.00
Homemade Soups	3.95	5.95



DESSERTS

(served on round platters)

Anna's Homemade Ricotta Cheesecake – 6.95 ea.

Homemade Tiramisu – 6.95 ea.

Anna's Homemade Biscotti – 1.00 ea.

Carrot Cake – 6.95 ea.

Cannoli – 4.95 ea.

"We will accommodate additional desserts; pastries, cookies or customize cakes for your special occasion."

A TRADITION SINCE 1969

Primavera Caterers

Off Premise Catering Menu



The Ferraro Family has been a staple of the Westfield community since 1969 and has owned and operated the Primavera Regency.

- Off Premise Private Parties
- Servers Available
- Gluten-Free Items Available

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HORS D'OEUVRES

Individually Priced

Clams Casino or Oreganato	1.00 ea.
Coconut Shrimp	2.00 ea.
Jumbo Lump Crab Cakes (Mini)	2.00 ea.
Cocktail Franks	0.75 ea.
Stuffed Mushrooms with Crabmeat	2.00 ea.
Stuffed Mushrooms with Homemade Sausage	1.50 ea.
Jumbo Shrimp Cocktail	3.00 ea.
Grilled Shrimp	3.00 ea.
Fried Shrimp with Tartar Sauce	3.00 ea.
Chicken Tenders	1.50 ea.
Mozzarella Sticks	1.00 ea.
Garlic Bread	3.95 ea.
Garlic Bread with Cheese	4.95 ea.



APPETIZERS

	Small (8-10 people)	Large Thin (12-15 people)
Fried Calamari W/Marinara	40.00	55.00
Mussels Marinara	25.00	35.00
Zuppa Di Clams	35.00	50.00
Fried Zucchini	20.00	30.00
Seafood Salad	75.00	95.00
Broccoli Rabe & Sausage	45.00	60.00
Buffalo Wings	8.99 per dozen	

Served on Round Platters

	Small (8-10 people)	Medium (15-20 people)	Large (25-35 people)
Cold Antipasto	40.00	55.00	80.00
Fresh Mozzarella & Tomato	30.00	45.00	65.00
Roasted Peppers & Mozzarella	35.00	50.00	75.00
Fresh Tomato Bruschetta	25.00	35.00	45.00
Seasonal Grilled Vegetables	25.00	35.00	50.00
Assorted Imported Cheeses	45.00	60.00	80.00
Seasonal Fresh Fruit	25.00	35.00	50.00
Vegetable Crudite	20.00	35.00	45.00

SALADS

	Small (8-10 people)	Large Thin (12-15 people)	Large Deep (18-20 people)
Caesar	30.00	35.00	45.00
Baby Greens	30.00	35.00	45.00
House	25.00	30.00	35.00
Ferraro's	35.00	40.00	50.00
Tri Colore	30.00	35.00	45.00
String Bean Salad	25.00	30.00	35.00
Italiano Chef	35.00	40.00	50.00

Daily Salad Special • Price upon Request • Add Grilled Chicken: \$3.00 per Breast
Add Grilled Shrimp: \$3.00 Ea.

Descriptions:

Caesar: with Homemade Croutons, Romaine Lettuce & Homemade Creamy Dressing

Baby Greens: with Pignoli Nuts, Raisins, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

House: Iceberg Lettuce with Tomatoes, Olives, Cucumbers, Red Onion & House Vinaigrette

Ferraro's: Baby Greens with Strawberries, Sugar-Coated Walnuts, Goat Cheese & Raspberry Vinaigrette

Tri Colore: Radicchio, Endive, and Arugula with Shaved Parmigiano Reggiano & Balsamic Vinaigrette

String Bean Salad: With Tomatoes, Red Onions & Toasted Almonds, Red Wine Vinaigrette

Italiano Chef: Iceberg Lettuce, Salami, Turkey, Ham, Provolone, Olives, Tomatoes & House Dressing

Our Homemade Salad Dressings: Raspberry, Balsamic, Our Famous House, French, Blue Cheese, Creamy Italian



SANDWICH PLATTERS

Our Freshly Baked Focaccia:

~served on round platters~

Small (2-4 people)	Medium (8-10 people)	Large (14-16 people)
18.95	34.95	55.95

- Grilled Chicken with Roasted Peppers & Fresh Mozzarella
- Oven Roasted Turkey with Lettuce, Tomatoes & Onions
- Chicken Cutlet or Grilled, Lettuce, Tomatoes & Honey Mustard
- Chicken Parmigiana
- Eggplant Parmigiana
- Roasted Peppers, Grilled Eggplant & Fresh Mozzarella
- Prosciutto, Roasted Peppers & Mozzarella

Wrap it Up: Choose From:

Small (4-6 people)	Medium (8-10 people)	Large (14-16 people)
21.95	58.95	85.95

- Grilled Chicken Caesar
- Grilled Vegetables with Fresh Mozzarella
- Sirloin Steak with sautéed Onions, Peppers, Mushrooms & Mozzarella
- Chunky White Tuna Salad
- Grilled Chicken, sautéed Spinach, Onions, Mushrooms & Fresh Mozzarella
- Sliced Turkey with Lettuce, Tomatoes & Onions
- Grilled Chicken, Broccoli Rabe, Roasted Peppers and Fresh Mozzarella
- Barbeque Chicken, Lettuce, Tomatoes, Bacon & Monterey Jack Cheese

VEGETABLES & SIDE DISHES

(Sautéed or Steamed)

Small (8-10 People)

Spinach	25.00
Broccoli	30.00
Broccoli Rabe	40.00
Fresh Vegetable Medley	30.00
Asparagus	35.00
Roasted Red Potatoes	25.00

PASTA

	Small (8-10 people)	Large Thin (12-15 people)	Large Deep (18-20 people)
Baked Ziti	35.00	55.00	65.00
Ziti Sicilian (Eggplant or Sausage)	40.00	60.00	70.00
Cavatelli & Broccoli	40.00	60.00	70.00
Baked Lasagna (Meat or Veggie)	40.00	70.00	N/A
Anna's Sausage Lasagne	55.00	80.00	N/A
Penne Marinara	30.00	40.00	50.00
Penne Meat Sauce	35.00	45.00	55.00
Fusilli & Broccoli	45.00	55.00	N/A
Penne Vodka (w/peas & prosciutto)	45.00	55.00	65.00
Penne Primavera	50.00	65.00	75.00
Shells & Shrimp Marinara	55.00	70.00	80.00
Penne w/Broccoli Rabe & Sausage	45.00	55.00	65.00
Penne Broccoli Rabe & Shrimp	55.00	70.00	80.00
Cheese Tortellini Pesto or Marinara	35.00	45.00	55.00
Ravioli Marinara		1.50 ea	
Stuffed Shells		2.50 ea	
Manicotti		3.00 ea	



FAVORITES

	Small (8-10 people)	Large Thin (12-15 people)	Large Deep (18-20 people)
Sausage & Peppers	50.00	65.00	85.00
Eggplant Parmigiana	40.00	55.00	N/A
Eggplant Sorrentino	35.00	50.00	N/A
Eggplant Rollatini	3.50 ea		
Jumbo Meatballs with Sauce	2.50 ea		
Mini Meatballs with Sauce	1.25 ea		