

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

International Coffees and Cordials
Full Coffee Service
Cappuccino and Espresso

THE CELEBRATION 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
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
Pesto Risotto Arancini with Garlic Cream Sauce
Truffle Mushroom Risotto Arancini with Mushroom 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 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
Assorted Medley of Fresh Vegetables Crudite
Sliced Fresh Cantaloupe Melon & Imported Prosciutto
Assorted Canapés & Deviled Eggs

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 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*

The Celebration Dinner

Appetizers

(You may select 1)

*Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil
Pasta e 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 Parmigiano with a Balsamic Vinaigrette
∞
Grilled Portabella Mushroom, Fresh Mozzarella & Tomato Napoleon*

Entrees

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

Beef

Slow Roasted Certified Angus Prime Rib served in Natural Au Jus

Boneless Braised Beef Short Ribs in a Barolo Wine Sauce over Risotto

***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
Vegetable 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)

&

*Silver 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

*International Coffees & Cordials
Cappuccino & Espresso*