

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 Wedding 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 Carrozza, Miniature Triangles of Mozzarella served with a Tomato Basil Sauce
Cocktail Franks wrapped in Puff Pastry & served with a Dijon Mustard Sauce
Vegetable Spring Rolls served with Hoisin Sauce
Chicken Satays 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
Spanakopita, Puff Pastry Filled with Feta Cheese & Spinach
Baked Brie in a Puff Pastry
Stuffed Mushrooms filled with Sausage, Broccoli Rabe & Gorgonzola Cheese in Port Wine
Chicken Cordon Bleu in Puff Pastry
Pesto Risotto Arancini with Garlic Cream Sauce

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 Breads

Marinated Cold Salads Including:

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

Assorted Bruschettas Including:

Three Bean Pesto Wild Mushroom, Caponata, Tomato

International Cheeses Fresh Tropical Fruit Assorted Canapes Deviled Eggs
Assorted Medley of Fresh Vegetables Crudit e Sliced Fresh Melon & Imported Prosciutto
Smoked Ham
Chilled Vodkas with Specialty Flavored Infusions

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

*Shrimp Cocktail, Jumbo Lump Crab Meat and Clams On the Half Shell Served with a Traditional
Cocktail Sauce & Fresh Lemon Wedges*

***** Available at Additional Cost-Market Price*

*****Chilled Brazilian Lobster Tails*

*****Alaskan King Crab Legs*

*****Blue Point Oysters*

*****Jonah Crab Claws*

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 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 Marinara Sauce

Penne Vodka with Baby Peas & Sundried Tomatoes

Mezza Rigatoni in a Hearty Bolognese Sauce

(Accompanied by Assorted Fresh Baked 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 with a touch of Marinara*
 - *Shrimp Scampi in a Garlic & Oil Sauce with Herbed Rice*
 - *Homemade Meat Cannelloni topped with Fresh Mozzarella*
- *Sautéed Italian Sausage & Broccoli Rabe over White Cannellini Beans*
 - *Wild Mushroom Ravioli in a Porcini Cream Demi Sauce*
- *Lobster Ravioli with Diced Shrimp, Asparagus & Sundried Tomatoes in a Light Vodka Sauce*
- *Corned Beef and Cabbage with Potatoes and Carrots in a Champagne 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)

- *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 Dim sum & Fried Rice*
 - *Southern Styled Dry Rubbed Barbequed Baby Back Ribs*
- *Chicken Cordon Blue, Boneless Chicken Breasts Stuffed with Imported Ham And Swiss Cheese*
 - *Authentic Irish Style 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 Sweet Tomato Sauce*
 - *Polish Kielbasa served with Seasoned Sauerkraut*
 - *Burritos*
 - *Enchiladas*
 - *Quesadillas*

Gourmet Sushi Bar*

The Primavera Sushi Display 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 Mushrooms, 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*
 - *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 in a Pesto Sauce with Melted Provolone*

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*
 - *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

Entrees

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

Beef

- Charbroiled Filet Mignon in a Porcini Port Wine Reduction
- Boneless Braised Beef Short Ribs in a Barolo Wine Sauce over Risotto

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
- 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 Portobello Mushroom with Broccoli Rabe, Artichokes, Cherry Tomatoes & Asiago Cheese in an Arugula Pesto Sauce
- Eggplant Napoleon - Oven Baked Eggplant layered with Mozzarella & Fresh Basil
- 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 6oz Lobster Tail*
 - *Jumbo Lump Maryland Crab Cakes Served with a Roasted Corn Relish***
 - *Pan Seared Halibut Served Over Steamed Jasmine Rice, Sautéed 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 Sautéed Broccoli Rabe, Asparagus, Cherry Tomatoes, Cannellini Beans in a Seafood Tomato Broth Topped with Shaved Fennel*
 - *Stuffed Shrimp with Jumbo Lump Crabmeat with a Lemon Chive Beurre Blanc*
 - *Stuffed Pork Chop*
- Parmesan Crusted Stuffed French Cut Pork Chop with Broccoli Rabe, Sundried Tomatoes, Shiitake Mushrooms & Mozzarella Cheese with a Port Wine 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)
&

The Primavera's Candelit 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 Station

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

Gelato Station

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*