

# *The Primavera Regency*

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## **THE DELUXE BUFFET MENU**

*Four Hour Affair*

*White Glove Service*

*Bar Package Options:*

*Open Bar with Premium Liquors*

*Cash Bar*

*Running Tab*

### **Lavish Buffet Menu**

*Consisting of:*

*Gourmet Hot & Cold Hors d'Oeuvres passed on Silver Trays*

*Cold Decorated Display*

*Captain Stations*

*Chafing Dishes*

### **The Dessert**

*Special Occasion Cake or*

*International Pastries, Cookies & Chocolate Covered Strawberries*

*Full Coffee Service*

*Cappuccino & Espresso*

## Gourmet Hors d'Oeuvres

*Shrimp Cocktail with Homemade Cocktail Sauce*  
*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

*(You may select )*

*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 Breads*

## Captain Stations

### Carving Station-Carved Tableside

*(You may select 2)*

*Certified Angus Prime Rib with Natural Au Jus*

*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 & Chef's Selection of Vegetables))*

### 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 6)*

*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*

**Dessert**

*A Special Occasion Cake with choice of style & filling.*

*or*

*International Pastries, Petit Fours & Chocolate Covered Strawberries*

*Full Coffee Service including Cappuccino & Espresso*