

# *The Primavera Regency*

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## **REGENCY BUFFET MENU**

*Three 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 (Butler style)*

*Cold Decorated Display*

*Captain Stations*

*Chafing Dishes*

### **The Dessert**

*International Pastries, Cookies & Chocolate Covered Strawberries*

*Full Coffee Service*

*Cappuccino & Espresso*

## **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*  
*Cocktail Franks wrapped in Puff Pastry & served with a Dijon 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*

## ***Cold Decorated Display***

*Assorted Cold Canapes    Deviled Eggs    Imported Italian Antipasto*  
*Imported Olives & Hot Peppers    Grilled Marinated Vegetables    Seasonal Fresh Fruit*  
*Roasted Peppers & Fresh Mozzarella    Seafood Salad    Fresh Vegetable Crudite*  
*Fresh Pinwheel Mozzarella & Grilled Portabella Mushroom    Smoked Turkey with Dried Berries*  
*International Cheeses    Assorted Italian Marinated Salads    Hot & Sweet Stuffed Peppers*  
*Fresh Baked Foccacia Breads*

## **Captain Stations**

## **Carving Station-Carved Tableside**

*(You may select 2)*

*Roasted Prime Rib of Beef (Certified Angus)    Whole Roasted Turkey    Pastrami*  
*Sirloin of Beef (Diane or Au Poivre)    Roast Leg of Lamb Rosemary    Honey Roasted Ham*  
*Crown Roast of Pork    Whole Roasted Suckling Pig    Sweet & Sour Roasted Breast of Duck*  
*(Accompanied by Garlic Mashed Potatoes & our Chef's Selection of Seasonal 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*

## Chafing Dishes

*(You may select 4)*

*Chicken Oreganato   Fried Calamari   Swedish Meatballs   Chicken Giambotta   Paella  
Cheese Ravioli   Turbons of Sole Stuffed with Crabmeat & Asparagus   Stuffed Cabbage  
Chicken Capri   Seafood Ravioli/Wild Mushroom Ravioli Combo   Stuffed Pork Loin  
Filet Mignon with Wine or Gorgonzola Sauce   Cavatelli & Broccoli Rabe  
Kielbasi & Sauerkraut   Mussels & Clams Possillippo   Eggplant Rollantine  
Chicken Cacciatore   Chicken Savoy   Potato Crusted Cherry Snapper  
Pork Tenderloin, Spinach & Mozzarella in a Rosemary Balsamic Reduction  
Chicken Saltimbocca, Boneless Chicken Breasts layered with Prosciutto, Spinach & Mozzarella  
Broiled Salmon Piccata or Poached Salmon or Salmon Stuffed with Crabmeat*

## Dessert

*International Pastries, Petit Fours & Chocolate Covered Strawberries  
Full Coffee Service including Cappuccino & Espresso*