

The Primavera Regency

Sweet 16th/Quinceanera Menu

4-1/2 Hour Affair

White Glove Service

Frozen Strawberry Daiquiris and Pina Coladas for Children (Non-Alcoholic)

Soda & Juice

Bar Package Options: Open Bar with Premium Liquor, Bar Tab or Cash Bar

Cocktail Hour

Consisting of:

Cold Decorated Display

Gourmet Hot and Cold Hors d'Oeuvres Passed on Silver Trays

Lavish Buffet Menu

Consisting of:

Cold Decorated Display

Captain Stations

Chafing Dishes

The Dessert

Sheet or Tiered Cake (For all Guests)

Ice Cream Sundae Bar with Toppings, Fresh Fruit Display & Chocolate Fountain (For Children)

International Pastries, Petit Fours & Chocolate Covered Strawberries (For Adults)

Full Coffee Service including Cappuccino and Espresso (For Adults)

Cocktail Hour

Presentations

Gourmet Hors d'Oeuvres

Coconut Crusted Shrimp served with a Cranberry Dipping Sauce
Fresh Sea Scallops Wrapped in Bacon & served with a Teriyaki Glaze
Mozzarella en Carozza, Miniature Triangles of Mozzarella served with a Tomato Basil Sauce
Sliced Filet Mignon on Toast
Miniature Maryland Crab Cakes served with a Savory Remolade Sauce
Stuffed Mushrooms filled with Sausage, Broccoli Rabe & Gorgonzola Cheese in Port Wine
Vegetable Spring Rolls served with Hoisin Sauce
Spanokopita, Filo Triangles filled with Spinach & Feta Cheese
& served with a Garlic Cream Sauce
Chicken Satehs served with a Sweet Chili Sauce
Truffle Rissoto Cakes served with a Porcini Mushroom Sauce

Cold Decorated Display

Assorted Bruschetta, Focaccia & Flat Breads
Fresh Vegetable Crudite Seasonal Fresh Fruit International Cheeses & Crackers
Assorted Cold Canapes
Grilled Marinated Vegetables and Portabella Mushroom
Hot & Sweet Stuffed Peppers Tucson Seafood Salad
Roasted Peppers and Fresh Mozzarella
Imported Olives and Hot Peppers
Assorted Italian Marinated Salads (tomato, orzo, artichoke, roasted potato, giardiniera, tricolor pasta, orecchiette pesto, wild mushroom)

Buffet Dinner

Caesar Salad Fresh Garden Salad

Captain Stations

(You may select 3)

Carving Station - Carved Tableside

(You may select 2)

*Prime Rib Au Jus Whole Roasted Turkey Pastrami Corned Beef Roasted Leg of Lamb
Sirloin of Beef Porcini or Au Poivre Sweet & Sour Roasted Breast of Duck
Accompanied by Our Chef's Selection of Seasonal Vegetables & Potato*

Pasta Station

*Penne Vodka with Baby Peas & Sun Dried Tomatoes
Mezza Rigatoni with Broccoli Rabe and Garlic & Oil*

Taco & Fajita Station

*Seasoned Beef & Chicken in Soft & Hard Taco Shells with the following toppings:
Cheese Lettuce Tomato Sour Cream Salsa Guacamole Peppers & Onions*

Slider Station

Hamburger & Cheeseburger Sliders with French Fries & Onion Rings

Chafing Dishes(Adults)

(You may select 4)

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 layers 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
Sauteed Italian Sausage & Broccoli Rabe over White Cannellini Beans
Salmon Stuffed with a Crabmeat Stuffing with a Dill Sauce
Paella with Scallops, Shrimp, Mussels, Clams & Chorizo Sausage
Pork Tenderloin with Spinach & Mozzarella in a Port Wine Demi Glaze
Chix Fungi with Wild Mushrooms in a Marsala Wine Sauce
Stuffed Cabbage, Tender Rolls of Cabbage Stuffed with Beef & Rice in a Sweet Tomato Sauce
Polish Kielbasa served with Seasoned Sauerkraut

Chafing Dishes(Teens)

(You may select 4)

Buffalo Chicken Wings
Cocktail Franks
Mozzarella Sticks
Pizza Bagels
Chicken Fingers & Fries
Cheese Ravioli with Marinara Sauce
Chicken Parmesan
Potato & Cheese Pierogies with Caramelized Onions & Sweet Butter
Swedish Meatballs in a Sherry Wine Cream Sauce with Shallots
Stir Fry Chicken with Dim Sum & Fried Rice
Chicken Quesadillas

The Dessert

Sheet or Tiered Birthday Cake (For all Guests)

Ice Cream Sundae Bar with Toppings, Fresh Fruit Display & Chocolate Fountain (For Children)

International Pastries, Petit Fours & Chocolate Covered Strawberries (For Adults)

Full Coffee Service including Cappuccino and Espresso (For Adults)

ADDITIONAL UPGRADES

Valet Parking

Personalized Ice Sculpture

Seafood Bar

Soft Ice Cream with Cones

Gelato Bar

Silver Candelabras with Silk Flower Arrangements

Viennese Table

Candy Bar

Sushi