

The Primavera Regency

The Deluxe Sit Down Menu

Four Hour Affair

White Glove Service

Bar Package Options:

Open Bar with Premium Liquors

Cash Bar

Running Tab

Cocktail Hour

Consisting of:

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

The Dinner

The Appetizer

The Salad

Choice of Four Entrees (orders taken tableside)

The Dessert

Special Occasion Cake

or

International Pastries, Cookies & Chocolate Covered Strawberries

Full Coffee Service

Cappuccino & Espresso

THE COCKTAIL HOUR

Gourmet Butler Style Hors d'Oeuvres passed on Silver Trays

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
Spanokopita, Filo Triangles filled with Spinach & Feta Cheese served with a Garlic Cream Sauce
Chicken Satehs served with a Sweet Chili Sauce

THE DINNER

Appetizer

(You may select 1)

Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil
Pasta Fagioli, Country Style Italian Beans & Pasta Soup in a Tomato Broth
Lobster Bisque with Succulent Lobster Meat and Fresh Chives
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 Parmigano 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

***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, 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

Roasted Eggplant 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*

Cake

A Special Occasion Cake with choice of style & filling

OR

Dessert

*International Pastries, Petit Fours & Chocolate Covered Strawberries
(on every table)*

Full Coffee Service

*To include
Cappuccino & Espresso*