

The Primavera Regency

Kosher Style Menu

Four and One half Hour Affair

White Glove Service

Fluted Champagne Glasses passed with Seasonal Berries upon arrival

Premium Liquors

Frozen Strawberry Daiquiri's and Pina Colada's for Children (Non-Alcoholic)

Valet Parking

Lavish Cocktail Hour

Consisting of:

Personalized Ice Sculpture

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

Cold Decorated Display

Captain Stations & Chafing Dishes

The Dinner

Challah Bread for Traditional Blessing

Vintage Wines for Every Table

The Appetizer

The Salad

Choice of Three Entrees (Adults) (orders taken tableside)

Choice of Two Entrees (Children) (orders taken tableside)

The Dessert

Torah Cake (For all Guests)

Homemade Gelato Bar with Toppings (For Children)

International Pastries, Petit Fours & Chocolate Covered Strawberries

(on all Adult Tables)

Full Coffee Service including Cappuccino and Espresso

The Primavera Regency Cocktail Hour

Adult Cocktail Hour

Deluxe Hors d'Oeuvres

Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze
Mozzarella en Carozza, 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 Satehs served with a Sweet Chili Sauce
Assorted Tomato Bruschetta and Chickpea Hummus
Roasted Pepper Pesto Puffs served with a Pesto Sauce
Filet Mignon on Garlic Toast Point with a Port Wine Reduction
Beef Wellington, Tender Beef wrapped in Puff Pastry and served with a Port Wine Reduction
Sweet Potato Pancakes served with Sour Cream
Chicken Spring Rolls served with Hoisin Sauce
Miniature Reubens, Rye Triangles layered with Corned Beef, Sauerkraut & Melted Swiss Cheese

Presentations

Cold Decorated Display

Norwegian Smoked Salmon Assorted Cold Canapes Chilled Assorted Vodkas
Seasonal Fresh Fruit Grilled Marinated Vegetables and Portabella Mushroom
Fresh Vegetable Crudite International Cheeses Roasted Peppers and Fresh Mozzarella
Assorted Italian Marinated Salads Hot & Sweet Stuffed Peppers
Imported Olives and Hot Peppers Assorted Smoked Fish Herring with Cream Sauce

Captain Stations

(You may select)

Carving Station - Carved Tableside

(You may select 2)

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 Roasted Garlic Mashed Potatoes)

(Available at an additional \$3.00 per person for carving station
Chateaubriand, Rack of Veal or Rack of Lamb)

Pasta Station

*Homemade Potato Gnocchi in a Basil Marinara Sauce
Penne Vodka with Baby Peas & Sun Dried Tomatoes
Mezza Rigatoni with Broccoli Rabe and Garlic & Oil
(Accompanied by Assorted Fresh Baked Foccacia Breads)*

Sauté Station

(You may select 1)

Veal Porcini Chicken Piccata Pistachio Crusted Salmon

Wok Station

Assorted Dimsum and Fried Rice with choice of Chicken or Beef Teriyaki

Mixed Grill Station

*Filet Mignon Medallions and Salmon Kebobs & served with
Japanese Ginger Rice and sauteed Wild Mushrooms*

Gourmet Sushi Bar*

*The Primavera Sushi Display or Station with a Sushi Chef offers you and your guests an
elaborate sushi & sashimi presentation*

** Sushi Options – Available at an additional cost*

Chafing Dishes

(You may select)

Eggplant Rollatine, Stuffed with Ricotta & Fresh Basil topped with Mozzarella

Chicken Oreganata in a White Wine Garlic Sauce with Seasoned Bread Crumbs

Wild Mushroom Ravioli in a Porcini Cream Demi Sauce

Cavatelli and Broccoli Rabe in Garlic & Oil

Stuffed Cabbage, Tender Rolls of Cabbage Stuffed with Beef & Rice in a Sweet Tomato Sauce

Prime Filet Mignon with Roasted Shallots & Mushrooms in a Cabernet Wine Reduction

Chicken Cacciatore, Boneless Chicken, Peppers, Onions & Mushrooms in a Light Tomato Sauce

Veal Pizziola, Milk Fed Veal with Peppers, Onions & Mushrooms in a Light Tomato Sauce

Homemade Cheese Ravioli in a light Marinara Sauce

Sole Florentine, Sole Stuffed with Spinach in a light crème sauce

Chicken Savoy, Boneless Chicken in a Balsamic Demi Glaze

Chicken Giambotta, Boneless Chicken with Peppers, Onions & Potatoes in a White Wine Sauce

Grilled Vegetable Lasagna topped with a light Béchamel Sauce

Potato or Cheese Filled Pierogies with Caramelized Onions & Sweet Butter

The Primavera Dinner

Adult Dinner Menu

Appetizer

(You may select 1)

Penne Vodka

Minestrone with Fresh Vegetables in a Tomato Broth

Wild Mushroom Barley

Homemade Tortellini En Brodo

Grilled Portabella Mushroom, Fresh Mozzarella & Tomato Napoleon

Fresh Tropical Fruit

Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil

Salad

(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

Entrees

(You may select 1 entrée from each of the following)

Beef

Roasted Prime Rib of Beef (Certified Angus)

** Charbroiled Filet Mignon in a Porcini Port Wine Reduction*

**Rack of Lamb*

** Available at an additional cost per person.*

Poultry

Boneless Chicken Breast Stuffed with Spinach & Mushrooms
Chicken Francaise, Lightly Battered Chicken Breasts in a Lemon Butter & White Wine Sauce
Roasted Chicken Breast with Roasted Spring Vegetables
Chicken Fungi with Wild Mushrooms in a Marsala Wine Sauce

Fish

Broiled Salmon Piccata or Dill Sauce
Potato Crusted Cherry Snapper Beurre Blanc
Sole Francaise, Lightly Battered Sole in a Lemon Butter & White Wine Sauce
Tilapia Napolitano with Chopped Tomatoes, Garlic, Fresh Basil in a Balsamic Reduction

(Vegetarian Meals available upon request)

Accompaniments

Our Chef's Selection of Seasonal Vegetables & Potato

Children's Cocktail Hour

Small Cold Decorated Display

Seasonal Fresh Fruit, Fresh Vegetable Crudite and International Cheeses

Kid's Cocktail Hour Buffet

Mozzarella Sticks Italian Meatballs Pizza Bagels
Cocktail Franks Homemade Cheese Ravioli Marinara Buffalo Wings

Children's Sit Down Dinner Menu

Appetizer

(You may select 1)

Fresh Tropical Fruit Rigatoni Basil Marinara Penne Vodka

Salad

(You may select 1)

Caesar Fresh Garden Salad

Sit Down Dinner Entrees

(You may select 2 entrées)

Roasted Prime Rib of Beef (Certified Angus) & French Fries

Chicken Parmigiana with Pasta or French Fries

Chicken Fingers & French Fries

Chicken Francaise with Rice Pilaf or French Fries

Or

Buffet Dinner

Salad

(You may select 1)

Caesar Fresh Garden Salad

Entrees

(You may select 6)

*Sliced Roast Beef Chicken Fingers Chicken Parmigiana Baked Ziti
Chicken Francaise Manicotti Eggplant Parmigiana Buffalo Wings
Hamburgers or Cheeseburgers Popcorn Chicken Onion Rings French Fries*
(Accompanied by our Chef's Selection of Seasonal Vegetables)

Dessert:

For all Guests

Torah Cake

For the Children

*Homemade Gelato Bar with Toppings & Chocolate Fountain with
Strawberries, Marshmallows & Pretzels for Dipping*

For the Adults

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