

# THE PRIMAVERA REGENCY CATERING MENU

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*Please call or send us an email  
24 hours prior to place your  
order!*



## *About Us*

For more than 30 years, The Primavera Regency has been where life's most memorable celebrations come to life. Family owned and operated, our passion has always been to pair timeless hospitality with extraordinary cuisine. From elegant weddings to Sweet 16s, mitzvahs, corporate galas, and milestone celebrations, our legacy is built on turning moments into memories.

At the heart of every event is our cuisine — rooted in authentic Italian tradition, elevated with modern flair, and crafted with the freshest ingredients. Every plate tells a story of care, quality, and flavor that leaves a lasting impression.

Every event is guided by our commitment to personalized service, ensuring that no two celebrations ever feel the same. And while our estate is known as a premier setting for weddings and special occasions, we understand that not every gathering can take place here.

That's why we offer Primavera Catering-To-Go — so you can bring the same level of excellence, flavor, and presentation to your home, office, or any special setting. Let us handle every detail, so you can enjoy your guests and savor the moment.

At The Primavera Regency, we don't just cater food — we create experiences worth celebrating.



## *Appetizers / Hors d'Oeuvres*

(12 Piece Minimum for priced-per-piece items)

Grilled Lollipop Lamb Chops	\$5.00 each
Sliced Filet Mignon on Toast Points	\$5.00 each
Stuffed Mushrooms with Sausage	\$2.50 each
Clams Casino (Top Neck Select)	\$3.00 each
Jumbo Shrimp Cocktail (U-12)	\$5.00 each
Mozzarella en Carrozza	\$3.50 each
Chicken Satays	\$3.50 each
Stuffed Rice Balls	\$4.50 each

Appetizers (Trays) — Half Tray (8–10 Guests) / Full Tray (12–15 Guests)

Fried Calamari	\$75 / \$130
Cajun Calamari	\$80 / \$150
Fried Zucchini	\$40 / \$55
P.E.I. Mussels Marinara	\$55 / \$95
Zuppa Di Clams	\$55 / \$95

Appetizer Platters — 12" / 16" / 18"

Imported Cold Antipasto	\$65 / \$95 / \$140
Fresh Mozzarella & Tomato	\$55 / \$95 / \$115
Fire Roasted Peppers & Mozzarella	\$55 / \$95 / \$115
Fresh Tomato Bruschetta	\$40 / \$50 / \$65
Seasonal Fresh Fruit	\$50 / \$60 / \$85
Vegetable Crudit�	\$40 / \$55 / \$65
Prosciutto Wrapped Melon	\$55 / \$75 / \$125
Seasonal Grilled Vegetable	\$50 / \$65 / \$80

## *Salads*

(Half Tray 8–10 Guests / Full Tray 12–15 Guests / Full Deep 25–35 Guests)

### House Garden Salad

*Mixed Greens with Cucumbers, Tomatoes, Olives & Red Onions  
with a side of Our Famous House Dressing* \$35 / \$50 / \$60

### Caesar Salad

*Crisp Romaine with Homemade Croutons & Parmigiano Reggiano  
Cheese, Tossed in Creamy Caesar Dressing* \$45 / \$50 / \$65

### Regency Salad

*Mesclun Greens, Sugar Coated Walnuts, Sun dried Cranberries,  
Crumbled Blue Cheese with a Raspberry Vinaigrette* \$50 / \$60 / \$80

### Chopped Murray

*Chopped Iceberg, Romaine, Grape Tomatoes, Avocado, Red  
Onions, Corn, Black Beans, Cucumbers & Parmigiano Reggiano  
Cheese with a side of Red Wine Vinaigrette* \$50 / \$60 / \$85

### Tricolor Salad

*Arugula, Endive, Radicchio and Shaved Parmigiano with a  
Balsamic Vinaigrette* \$55 / \$75 / \$85

### Beet Salad

*Romaine, Cucumbers, Tomatoes, Red Onions, Gorgonzola  
Cheese, Tossed In Balsamic Vinaigrette* \$50 / \$60 / \$85

### Greek Salad

*Tomatoes, Cucumbers, Red Onion, Kalamata Olives, and Feta  
Cheese, dressed with Olive Oil and Red Wine Vinegar* \$50 / \$60 / \$80

### Add Grilled Chicken

\$20 / \$30 / \$40

## *Pastas*

(Half Tray 8–10 Guests / Full Tray 12–15 Guests / Full Deep 25–35 Guests)

Penne Vodka w/ Peas & Prosciutto	\$55 / \$95 / \$115
Baked Ziti	\$50 / \$70 / \$110
Ziti Sicilian (Eggplant or Sausage)	\$65 / \$95 / \$125
Cavatelli & Broccoli	\$55 / \$95 / \$115
Baked Lasagna	\$65 / \$105
Penne Marinara	\$45 / \$65 / \$80
Penne Meat Sauce	\$55 / \$85 / \$95
Penne Broccoli Rabe & Sausage	\$75 / \$105 / \$125
Penne Broccoli Rabe & Shrimp	\$70 / \$95 / \$135
Mezza Rigatoni Bolognese	\$55 / \$85 / \$95
Orecchiette, Shrimp & Brussels Sprouts	\$75 / \$95 / \$125
Lobster Ravioli	\$95 / \$115 / \$155
Ravioli Marinara	\$55 / \$80 / \$105
Macaroni & Cheese	\$50 / \$75 / \$105

## *Vegetables and Sides*

(Half Tray 8–10 Guests / Full Tray 12–15 Guests / Full Deep 25–35 Guests)

Brussels Sprouts	\$60 / \$105
Broccoli Rabe	\$65 / \$105
Vegetable Medley	\$45 / \$75
Broccoli	\$45 / \$75
Spinach	\$40 / \$70
Asparagus	\$60 / \$95
String Beans	\$50 / \$85
Mashed Potatoes	\$45 / \$75
Roasted Red Bliss Potatoes	\$45 / \$80
Fresh Herb Risotto	\$45 / \$80
Mac & Cheese	\$50 / \$75

## *Eggplant, Pork & Beef*

(Half Tray 8–10 Guests / Full Tray 12–15 Guests)

Eggplant Rollatini	\$60 / \$100
Eggplant Parmigiana	\$60 / \$100
Sausage, Peppers & Onions	\$70 / \$115
Sausage & Broccoli Rabe	\$80 / \$125
Baby Back Ribs	\$80 / \$125
Meatballs (All Angus Beef)	\$80 / \$160
Filet Mignon Tips w/ Mushrooms	\$115 / \$145
Short Ribs over Risotto	\$115 / \$145
Chateaubriand	\$185 / \$275

# Chicken

(Half Tray 8–10 Guests / Full Tray 12–15 Guests)

## Chicken Oreganato

*Chicken Medallions tossed in a White Wine Lemon Garlic Sauce topped with Seasoned Bread Crumbs* \$75 / \$110

## Chicken Marsala

*Chicken Breast sauteed with Exotic Mushrooms in a Marsala Wine Demi-glaze* \$75 / \$110

## Chicken Francese

*Lightly Battered Chicken Breast Sauteed in a Lemon, Butter, White Wine Sauce* \$75 / \$110

## Chicken Savoy

*Boneless Chicken in a Balsamic Demi Glaze* \$75 / \$110

## Chicken Saltimbocca

*Boneless Chicken Breasts Layered with Prosciutto, Spinach and Mozzarella* \$80 / \$115

## Chicken Murphy

*Chicken Medallions Sauteed with Potatoes, Hot Cherry Peppers, Onions, and Mushrooms in a White Wine Demi-glaze* \$80 / \$115

## Chicken Parmigiana

*Breaded Chicken Cutlet with Marinara or Meat Sauce, topped with Mozzarella Cheese* \$80 / \$115

## *Seafood*

(Half Tray 8–10 Guests / Full Tray 12–15 Guests)

Shrimp Scampi	\$100 / \$140
Shrimp Francese	\$100 / \$140
Shrimp Oreganato	\$100 / \$140
Shrimp Stuffed w/ Crabmeat	\$165 / \$245
Flounder Francese	\$85 / \$130
Flounder Oreganato	\$85 / \$130
Flounder Stuffed w/ Crabmeat	\$165 / \$225
Salmon Napolitano	\$95 / \$160
Grilled Salmon over Broccoli Rabe	\$105 / \$160
Chilean Sea Bass	Market Price
Halibut	Market Price
Swordfish	Market Price
Lobster Tail	Market Price

## *Kids Catering*

(12 Piece Minimum)

Cocktail Franks	\$1.00 each
Mozzarella Sticks	\$1.50 each
Chicken Tenders	\$2.00 each
Buffalo Wings	\$1.25 each
Mini Meatballs (All Angus Beef)	\$4.00 each
Sliders	
Small (10 pieces)	\$49.95
Medium (18 pieces)	\$75.95
Large (24 pieces)	\$95.95

# DESSERTS

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FRESH FROM OUR FAMOUS BOVELLA'S  
PASTRY SHOPPE

## MINI PASTRIES AND DESSERTS

Assortment of mixed mini pastries  
and flavorful desserts.

12" Tray (8-10 People)	\$64.95
16" Tray (15-20 People)	\$94.95
18" Tray (25-35 People)	\$119.95

## MACAROONS AND BUTTER COOKIES

Assortment of mixed and amazing  
macaroons and delicious butter  
cookies

1 Pound	\$21.00
2 Pounds	\$42.00
3 Pounds	\$63.00

## OUR FAMOUS CANNOLI PLATTER

Homemade cannoli shell chips  
with our signature ricotta cannoli  
cream.

12" Tray (8-10 People)	\$55.00
16" Tray (15-20 People)	\$70.00
18" Tray (25-35 People)	\$80.00



## WE CREATE STUNNING CAKES! —

TO CUSTOMIZE A CAKE FOR YOUR  
SPECIAL OCCASION, CALL US.

