

# *The Primavera Regency*

## **THE DELUXE WEDDING MENU**

*Five Hour Affair  
White Glove Service  
Fluted Champagne Glasses passed with Seasonal Berries upon arrival  
Premium Liquors*

### **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**

*Champagne Toast  
Vintage Wines for Every Table  
The Appetizer  
The Salad  
Choice of Four Entrees (orders taken tableside)*

### **Customized Wedding Cake**

### **Assorted Pastries, Cookies & Chocolate Dipped Strawberries**

*Cordials  
Full Coffee Service  
Cappuccino and Espresso*

## THE DELUXE COCKTAIL HOUR

### Gourmet Hors d'Oeuvres

*Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze  
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  
Coconut Crusted Shrimp served with a Cranberry Dipping Sauce  
Filet Mignon Crostini topped with a Horseradish Cream & Crumbled Blue Cheese  
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  
Chicken Satehs served with a Sweet Chili Sauce  
Chicken Cordon Bleu in Puff Pastry  
Pesto Risotto Arancini with Garlic Cream Sauce  
Truffle Mushroom Risotto Arancini with Mushroom Sauce*

### Presentations

#### The Deluxe Cold Decorated Display

*Imported Italian Antipasto, A selection of the Finest Imported Italian Meats & Cheeses  
accompanied by Baskets of Fresh Baked Tuscan Style Breads*

*Imported Olives, Prosciutto di Parma, Parmigiano, Reggiano & Imported Provolone  
Fire Roasted Peppers & Fresh Mozzarella  
Assorted Bruschettas made with Wild Mushroom & Fresh Tomato  
Marinated Artichokes, Hot & Sweet Stuffed Cherry Peppers, Soppresata & Giardinera  
Fresh Mozzarella Stuffed with Tomato & Fresh Basil  
International Cheeses & Fresh Tropical Fruit  
Assorted Medley of Fresh Vegetables Crudite  
Sliced Fresh Cantaloupe Melon & Imported Prosciutto  
Assorted Canapés & Deviled Eggs  
Chilled Vodkas with Specialty Flavored Infusions*

## Captain Stations

### Carving Station-Carved Tableside

(You may select 2)

*Roasted Leg of Lamb served with a Rosemary Demi Glaze*  
*Whole Roasted Turkey served with Turkey Gravy & Cranberry Chutney*  
*Honey Roasted Virginia Ham with a Honey Dijon Glaze*  
*Pork Loin Crown Rib Roast with a Rosemary & Port Wine Demi Glaze*  
*Sweet & Sour Roasted Breast of Duck*  
*Whole Roasted Suckling Pig*  
(Accompanied by Roasted Garlic Mashed Potatoes)

### Pasta Station

*Homemade Potato Gnocchi in a Marinara Sauce*  
*Penne Vodka with Baby Peas & Sun Dried Tomatoes*  
*Mezza Rigatoni in a Hearty Bolognese Sauce*

### Regional Italian Station

(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 layered 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*  
*Shrimp Scampi in a Garlic & Oil Sauce with Herbed Rice*  
*Homemade Meat Canneloni topped with Fresh Mozzarella*  
*Wild Mushroom Ravioli in a Porcini Cream Demi Sauce*  
*Seafood Ravioli with a Brandy Cream Sauce*  
*Homemade Mild Sausage Lasagna*  
*Sautéed Italian Sausage & Broccoli Rabe over White Cannelini Beans*

**International Station**

(You may select 3)

- Prime Filet Mignon with Roasted Shallots & Mushrooms in a Cabernet Wine Reduction*
- Salmon Stuffed with a Crabmeat Stuffing with a Dill Sauce*
- Paella with Scallops, Shrimp, Mussels, Clams & Chorizo Sausage*
- Potato & Cheese Pierogies with Caramelized Onions & Sweet Butter*
- Choice of Beef, Chicken or Pork Teriyaki with Stir Fry Vegetables, Assorted Dim sum & Fried Rice*
- Pork Tenderloin with Spinach & Mozzarella in a Port Wine Demi Glaze*
- Chicken Fungi with Wild Mushrooms in a Marsala Wine Sauce*
- Swedish Meatballs in a Sherry Wine Cream Sauce with Shallots*
- Stuffed Cabbage, Tender Rolls of Cabbage Stuffed with Beef & Rice in a Sweet Tomato Sauce*
- Polish Kielbasa served with Seasoned Sauerkraut*
- Corned Beef and Cabbage with Potatoes and Carrots in a Champagne Sauce*

## *The Deluxe Dinner*

### *Appetizers*

*(You may select 1)*

*Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil  
Grilled Portabella Mushrooms, Fresh Mozzarella & Tomato Napoleon  
Herbed Seafood Risotto with Shrimp, Grape Tomatoes & Asparagus  
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 Parmigiano with Balsamic Vinaigrette*

## **Entrees**

*(You may select 1 Entrée from each of the following categories)*

### **Beef**

*Slow Roasted Certified Angus Beef, Prime Rib served in Natural Au Jus*

*Braised Beef Short Ribs in a Barolo Wine Sauce over Risotto*

*\*\*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 with Tomatoes, Garlic & Basil in a White Wine Balsamic Sauce*

*Stuffed Shrimp with Jumbo Lump Crabmeat & seared Vegetables in a Picatta 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*

*Stuffed Portabello Mushroom with Broccoli Rabe, Artichokes, Cherry Tomatoes & Asiago Cheese in an Arugula Pesto Sauce*

*Roasted Eggplant Ravioli, Smoked Mozzarella, Grape Tomatoes & Baby Arugula*

**Accompaniments**

*Our Chef's Selection of Seasonal Vegetables & Starch to Create the  
Perfect Compliment for your Entrees*

**The Wedding Cake**

*(Choice of Style & Filling)*

*&*

**Assorted Platters Filled with**

*Assorted Mini Italian & French Pastries,  
Petit Fours & Chocolate Covered Strawberries  
Prepared by our Pastry Chef on every table*

**Fountain Station**

*Decadent Chocolate Fountain with Strawberries, Marshmallows,  
Rice Krispie Treats & Pretzels for Dipping*

**Gelato Cart**

*8 Flavors of Italian Gelato*

*Full Coffee Service*

*Including*

*Cordials*

*Cappuccino & Espresso*