

## Hors d'oeuvres

25 pieces 50 pieces

Bacon Wrapped Dates	\$40	\$80
Beef Teriyaki Skewers	\$50	\$90
Boom, Boom Chicken	\$45	\$90
Beef Teriyaki Skewers	\$50	\$90
Caprese Skewers	\$40	\$80
Chicken Satay Skewer	\$50	\$90
Chicken Wings	\$40	\$75
Chicken Cheese & Prosciutto Arancini	\$45	\$85
Coconut Chicken	\$45	\$85
Coconut Shrimp	\$65	\$125
Crabcakes	\$50	\$90
Fried Artichokes	\$40	\$80
Marinated Shrimp & Prosciutto Skewer	\$65	\$125
Mozzarella en Carozza	\$45	\$85
Mozzarella & Prosciutto en Carozza	\$45	\$85
Pigs in a Blanket	\$50	\$90
Potato Bombas	\$45	\$85
Raspberry & Brie in Filo	\$50	\$90
Scallops Wrapped with Bacon	\$50	\$90
Shrimp Scampi Skewers	\$65	\$125
Sesame Chicken Skewers	\$45	\$85
Spinach in Filo	\$45	\$85
Spinach and Artichoke in Filo	\$45	\$85
Stuffed Mushrooms	\$45	\$85
Toasted Ravioli	\$25	\$50
Vegetable Spring Rolls	\$45	\$85

## Specialty Trays

Buffalo Chicken Dip	\$60
Cheese & Vegetables (with crackers & dip)	\$125
Shrimp Bowl (4 dozen)	\$125
Spinach and Artichoke Dip	\$50
Vegetable Crudite	\$90

## Specialty Breads

	Half tray	Full tray
Assorted Bruschetta	\$25	\$50
Caramelized Onion & Poppyseed	\$25	\$50
Focaccia	\$20	\$40
Olive Focaccia	\$25	\$50
Sundried Tomato Focaccia	\$25	\$50

## Policies, Terms and Conditions

### Delivery

1 way drop off.

Local area: Millis, Medway and Medfield up to 3 miles \$25.00.

Outside local area up to 10 miles \$50.00.

### Party Rentals

Buffet Tables	\$10.00 each	Dinner Plates	\$0.75 each
Skirting	\$75.00 each	Dessert/Salad Plate	\$0.75 each
Table Linen	\$10.00 each	Water Glass	\$0.75 each
Round Banquet Tables	\$10.00 each	Wine Glass	\$0.75 each
White Folding Chairs	\$2.25 each	Chafers	\$16.00 each
Chinet Service	\$0.75 each	Sterno	\$2.50 each
<i>(Paper plate, plastic fork/knife and paper napkin)</i>		Roll Ups	
<i>Plus delivery &amp; set up</i>		<i>(Dinner fork/knife linen napkin) \$1.75 each</i>	

### Party Tent Packages

20' x 20'	Tent, tables & chairs (30 Guests)	\$499.99
20' x 30'	Tent, tables & chairs (50 Guests)	\$599.99
20' x 40'	Tent, tables & chairs (70 Guests)	\$699.99
30' x 30'	Tent, tables & chairs (80 Guests)	\$799.99
30' x 45'	Tent, tables & chairs (100 Guests)	\$1,299.99
30' x 60'	Tent, tables & chairs (125 Guests)	\$1,399.99

*Tent Sidewalls \$1.50 per linear foot.*

*For more options visit [www.partytimetents.com](http://www.partytimetents.com)*

## Helpful Information

Full trays such as Lasagna or Eggplant, can be cut into 18 medium size portions or 24 smaller portions.

### How Much Should You Order?

If you cannot decide, call us, we'll walk you through it. If you are serving 30 guests, you can create a buffet by selecting and ordering 3 full trays, such as gnocchi, chicken marsala and meatballs. This will serve 30 guests.

### Make Your Event Planning Easy!

Visit [www.bufferstogo.com](http://www.bufferstogo.com) and order a buffet complete with chafers, sterno, serving utensils and chinet service.



**Our Mega Full Tray of Lasagna**

**Call Us Today To Plan Your Event!**

Tel: 508.376.2026 Email: [specialevents@primav.com](mailto:specialevents@primav.com)

20 Pleasant Street, Millis, MA 02054

*Prima*   
CATER EXPRESS



*Trays To Go*

## Specialty Salads

	Half tray	Full tray
Antipasto	-	\$145
Caesar Salad	\$30	\$60
Greek Salad	\$35	\$65
Mixed Green	\$30	\$60
Pasta Salad	\$25	\$50
Radicchio & Mixed Green	\$30	\$60
Tomato Mozzarella Caprese	\$40	\$80
Tomato, Cucumber, Red Onion, Chickpea & Feta	\$65	
Tortellini Salad	\$30	\$60
Tossed Garden Salad	\$25	\$50

## Specialty Pasta

	Half tray	Full tray
Ziti, Gemelli or Bowtie <i>Marinara, alfredo, garlic &amp; oil, or pesto sauce</i>	\$25	\$50

### Fresh Pasta

Casarecci (Braids)	\$40	\$70
Cavatelli	\$40	\$70
Fusilli (Homemade)	\$40	\$70
Gnocchi (Homemade)	\$40	\$70
Lasagnette (Curly ribbons)	\$40	\$70
Orrechiette (Ear shaped, handmade)	\$40	\$70
Pappardelle (Wide ribbons)	\$40	\$70
Rigatoni (Fresh made)	\$40	\$70
Tortellini (Cheese filled)	\$40	\$70

### Prepared the Following Ways

Alfredo (Light cream & romano)	\$40	\$80
Amici (Vegetables & creamy pesto)	\$40	\$80
Bolognese (Ricotta, meat sauce, & mozzarella)	\$40	\$80
Calabrese (Peppers, onions & mushrooms)	\$40	\$80
Genovese (Creamy pesto)	\$40	\$80
Giardinera (Vegetables, garlic, oil & pesto)	\$40	\$80
Marinara (Plum tomato & fresh basil)	\$40	\$80
Pesto (Garlic, olive oil, fresh pesto & romano)	\$40	\$80
Primavera (Vegetables & creamy alfredo)	\$40	\$80
Puttanesca (Capers, olives, & mushrooms)	\$40	\$80

### Prepared Pasta

Beef Short Rib Ravioli	\$75	\$150
Buffalo Chicken Mac and Cheese	\$50	\$100
Butternut Ravioli	\$65	\$100
Mac and Cheese	\$40	\$80
Mega Lasagna (Ricotta)	\$40	\$80
Mega Lasagna (Ricotta & meat sauce)	\$45	\$90
Mushroom Ravioli	\$65	\$130
Lazy Lasagna (Baby meatballs, ricotta & mozzarella)	\$35	\$65
Lobster Ravioli	\$75	\$150
Ravioli	\$35	\$65
Stuffed Shells	\$35	\$65

## Specialties

	Half tray	Full tray
Eggplant Parmigiana	\$45	\$90
Eggplant Rollatini	\$45	\$90
Italian Meatballs	\$45	\$90
Italian Sausages	\$45	\$90
Meatballs & Sausages	\$45	\$90
Sausage Cacciatore	\$45	\$90
Sausage, Chicken, Potato & Peppers	\$45	\$90
Sausage, Peppers & Onions	\$45	\$90
Stuffed Eggplant	\$45	\$90

## Chicken Specialties

	Half tray	Full tray
Chicken Cutlets	\$50	\$100
Chicken Parmigiana	\$50	\$100
Chicken & Eggplant Parmigiana	\$50	\$100
Chicken Madeira	\$50	\$100
Chicken Francese	\$50	\$100
Chicken Marsala	\$50	\$100
Chicken Picatta	\$50	\$100
Chicken Cacciatore	\$50	\$100
Chicken Broccoli & Ziti Alfredo	\$50	\$100
Chicken Broccoli & Ziti Scampi	\$50	\$100
Chicken Primavera with Ziti	\$50	\$100
Chicken Chiara (lemon, artichoke and mushroom)	\$50	\$100
Chicken Toscani With gemelli, asparagus, sundried tomato, broccoli and pesto.	\$50	\$100
Chicken Amici With tortellini, vegetables, light cream pesto.	\$50	\$100
Italian Roasted Chicken	\$50	\$100
Roasted Chicken Cacciatore	\$50	\$100
BBQ Quartered Chicken	\$50	\$100

## Beef, Pork & Veal Specialties

	Half tray	Full tray
Baked Ham	-	\$165
Beef & Broccoli	\$85	\$165
Roasted Sirloin	\$140	\$280
Steak Tips Marsala	\$130	\$260
Steak Tips Rustica <i>Tri mushrooms, sundried tomatoes and demi glaze</i>	\$130	\$260
Steak Tips BBQ	\$130	\$260
Steak Tips and Sausage <i>With peppers, onions, and mushrooms</i>	\$130	\$260
Steak Tips with Peppers, Onions & Mushrooms	\$130	\$260
Pork BBQ Ribs	-	\$175
Pork Braciola	-	\$165
Pork Cacciatore	\$85	\$165
Pork with Vinegar Peppers & Potato	\$85	\$165
Pork Medallions Marsala	\$85	\$165
Prime Rib	-	\$375
Pulled BBQ Pork	\$75	\$150
Veal, Broccoli, Gemelli & Alfredo	\$90	\$175
Veal Cacciatore	\$90	\$175
Veal Marsala	\$90	\$175
Veal Parmigiana	\$90	\$175
Veal & Eggplant	\$90	\$175

## Risotto

	Half tray	Full tray
Butternut Squash Risotto	\$45	\$90
Creamy Three Cheese Risotto	\$45	\$90
Fire Roasted Tomato Risotto	\$45	\$90
Lemon Garlic Risotto	\$45	\$90
Porcini Mushroom Risotto	\$45	\$90
Spinach Parmesan Risotto	\$45	\$90

## Seafood

	Half tray	Full tray
Seafood Scampi	\$85	\$175
Shrimp Scampi	\$85	\$165
Shrimp Marinara	\$85	\$165
Shrimp Cacciatore	\$85	\$165
Shrimp Broccoli Alfredo	\$85	\$165
Shrimp Primavera	\$85	\$165
Shrimp & Scallops Scampi	\$85	\$165
Shrimp & Scallops Cacciatore	\$85	\$165
Shrimp & Scallops Marinara	\$85	\$165
Shrimp & Scallops Primavera	\$85	\$165

### Above shrimp dishes tossed with pasta

Baked Haddock	-	\$95
Baked Haddock Newburg	-	\$160
Baked Stuffed Shrimp (75 pieces)	-	\$175
Seafood Newburg	\$125	\$250
Seafood Casserole	\$125	\$250

## Potato

	Half tray	Full tray
Delmonico Potato	\$50	\$100
Garlic Mashed	\$30	\$60
Red Bliss	\$30	\$60
Rice Pilaf	\$30	\$60
Roasted Yams & Potato	\$35	\$70
Sausage, Cranberry Stuffing	\$40	\$80
Stuffing	\$30	\$60
Sweet Potato Mash	\$40	\$80
Yukon Gold	\$30	\$60
Wild Rice	\$30	\$60
Whipped Potato	\$30	\$60

## Vegetables

	Half tray	Full tray
Baby Carrots	\$30	\$60
Brussel Sprouts	\$30	\$60
Butternut Squash	\$30	\$60
Green Beans with Garlic Butter	\$30	\$60
Quartered Sweet Corn	\$30	\$60
Roasted Vegetable	\$30	\$60
Vegetable Medley	\$30	\$60
Zucchini & Summer Squash	\$30	\$60

## Sweets

	Full tray
Assorted Cookies	\$75
Assorted Pastries (4 dozen)	\$95
Brownies & Blondies	\$75
Mini Cannoli (4 dozen)	\$75
Vanilla Cream Puffs (4 dozen)	\$85
Fresh Sliced Fruit	\$125
Fresh Fruit Cocktail	\$95

### The above sweets prepared on 18" Cater Trays

Chocolate Decadence	\$40
Strawberry Shortcake (half tray)	\$45
TiraMiSu (half tray)	\$40