

## Formal Dinners

### Celebration Display 3pp

A Selection of Imported & Domestic Cheese, Crisp Vegetable Crudit , Assorted Crackers and Crostini accompanied by Our Fresh Vidalia Onion Dip



### Celebration Dinner Menu

#### Appetizer Course

Your Selection from Our Menu Planner

#### Main Entr e

Chicken Picatta Served with a Lemon Caper Sauce Accompanied by Two Side Dishes and Fresh Baked Rustic Italian Bread

#### Dessert

Select from a variety of our homemade desserts

#### Basic China & Linen

Gold Rim China, Oneida Flatware Table Settings, Water Goblets, Table Numbers, Table Accessories, Arctic White or Cream Guest Table Linens & coordinating Linen Napkins

**30.95** per guest

## Family Style Menu

Family Style dinner is served in courses. Each course is prepared and brought to each table on platters or in bowls for guests to pass around the table and serve themselves



#### Tossed Garden Greens

With Homemade Balsamic Vinaigrette

#### Pasta Course

Cavatelli pasta tossed in our homemade country plum tomato sauce

#### Main Course

Chicken francese in a lemon and white wine sauce and roast sirloin rubbed with garlic & rosemary, slow roasted and hand sliced

#### Accompaniments

Roasted red bliss potato, medley of fresh vegetables and homemade focaccia & rustic Italian breads

#### Basic China & Linen

Gold Rim China, Oneida Flatware Table Settings, Water Goblets, Table Numbers, Table Accessories, Arctic White or Cream Guest Table Linens & coordinating Linen Napkins

**31.95pp** (Min 45)

## Garden Buffet



#### Tossed Garden Greens

With Homemade Balsamic Vinaigrette

#### Caprese Salad

Vine Ripe Tomato with Fresh Mozzarella, Fresh Basil & Olive Oil

#### Gemelli Genovese

Fresh Spring Vegetables, Garlic, Olive Oil & Fresh Basil Pesto

#### Glazed Chicken

Fresh Herbs, Rosemary, Garlic & Lemon

#### Marinated Steak Medallions

With Mushrooms, Peppers & Onions

#### Grand Cioppino Display

Shrimp, Mussels, Clams, Scallops, Calamari, Cod and Lobster in a Light Plum Tomato Broth Tossed with Fettuccine or Risotto and Served in Our Grand Paella Pan

#### Vegetable Orzo

Medley of Vegetables & Seasoned Rice

#### Basic China & Linen

Gold Rim China, Oneida Flatware Table Settings, Water Goblets, Table Numbers, Table Accessories, Arctic White or Cream Guest Table Linens & coordinating Linen Napkins

**32.95** per guest (Min 50)

Primavera



# CATERED AFFAIRS

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All prices subject to change without notice.

All menu selections subject to tax and labor.



## Hors d'oeuvres

*Passed Butler Style  
during your cocktail hour*

Artichoke and Goat Cheese Parmesan	175
Asparagus & Cheese Wrapped In Filo	175
Assorted Vegetable Quiche	165
Beef Teriyaki Skewers	175
Beef Wellington	225
Chicken, Cheese & Prosciutto Arancini	165
Chicken Skewers	175
Chicken Strega Sliders	165
Clams Casino	165
Coconut Chicken	165
Coconut Shrimp	225
Cowboy Sliders	175
Crisp Polenta & Mushroom Ragout	175
Italian Meatballs	155
Knishes	175
Lobster Newburg Bouchés	175
Marinated Shrimp & Prosciutto Skewer	175
Maryland Crab Cakes	175
Mini Arancini	165
Mini Chicken Cordon Blue	175
Mini Mac & Cheese Cups	175
Mozzarella & Prosciutto en Carozza	165
Oysters Rockefeller	225
Pigs in a Blanket	175
Potato Latkes	165
Pulled Pork Sliders	195
Raspberry & Brie in Filo	175
Scallops & Wrapped with Bacon	175
Sesame Chicken	165
Shrimp Cocktail Shooters	225
Shrimp & Crab Quesadilla	225
Spinach & Artichoke Dumplings	165
Spinach & Cheese in Filo	165
Stuffed Mushrooms	165
Tuscan Meatball Scoops	165
Vegetable Spring Rolls	165
Water Chestnuts Wrapped with Bacon	155

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All menu selections subject to tax and labor.*

## Cocktail Party

*Hors d'oeuvre Packages are offered on a per person basis. Pricing based on a minimum of 50 guests and includes passed hors d'oeuvres throughout your cocktail party.*



### Elite Hors d'oeuvres

**One Hour 15.95pp Two plus 22.95pp**

Coconut Shrimp, Skewered Beef Teriyaki, Mini Crab Cakes, Spinach and Feta Pastry Triangles, Scallops Wrapped with Bacon, Mini Vegetable Spring Rolls, Sesame Chicken, and Grilled Scallop Crostini or Eight Selections of your choice from our menu

### Prestige Cocktail Party 28pp

**International Cheese Display  
Vegetable Crudité Display  
Fresh Fruit Display**

*Select twelve of the following or choose from our menu*

Mini Ahi Tuna, Smoked Salmon, Edamame Shooters, Mini Lobster Mac & Cheese, Tomato & Mozzarella Skewers, Maryland Crab Cakes & Chowder Sips, Mini Arancini Tasting Spoons, Scallops Wrapped with Bacon, Beef Teriyaki, Coconut Shrimp, Asparagus & Goat Cheese Wrapped with Parma Prosciutto, Stuffed Figs, Zucchini Flowers (seasonal), Spanakopita and Raspberry & Brie in Filo

## Simple Buffets

*Our "Simple" buffets include gold rim China dinner plates, flatware rolled up in a napkin and buffet linen & skirting (full service table settings are not included in pricing)*

### Breakfast Buffet

Fresh Baked Muffins  
Butter Croissants  
Scrambled Eggs  
Crisp Hickory Smoked Bacon  
Maple Glazed Breakfast Sausage  
Country Seasoned Breakfast Potato  
Homemade Corned Beef Hash  
**14.95pp (Min 40)**

### Brunch Buffet

Fresh Baked Danish & Croissants  
Scrambled Eggs  
Crisp Hickory Smoked Bacon  
Maple Glazed Breakfast Sausage  
Country Seasoned Breakfast Potato  
Homemade Cheese Blintzes or French Toast  
Casericci Marinara  
Chicken Marsala  
**17.95pp (Min 45)**

### Luncheon Buffet

Tossed Garden Salad  
Stuffed Shells  
Chicken Parmigiana, Cacciatori or Picatta  
Baby Red Bliss Potato or Rice Pilaf  
Vegetable Medley  
Fresh Baked Breads  
**16.95pp (Min 40)**

### Venue Buffet

Classic Caesar Salad  
Rigatoni Marinara  
Chicken Marsala or Francese  
Eggplant Parmigiana  
Wild Rice Orzo  
Franciscan Green Beans  
Fresh Baked Focaccia  
**17.95pp (Min 40)**

## Social/Club Buffets

*Our "Social/Club" buffets include buffet linens & skirting, Gold Rim China, Oneida flatware Table Settings, Water Glasses, Table Accessories and Linen Napkins*

### Florentina

Tuscan Salad with Radicchio  
Homemade Cavatelli Tomato Basil  
Tortellini Primavera  
Slow Roasted Caramelized Pork Braciolo  
Roasted Yukon Gold Potato  
Greens Beans & Sautéed Mushrooms  
Focaccia & Rustic Breads  
**24.95pp (Min 45)**

### Tuscan Buffet

Mixed Greens Mélange Salad  
Tomato Caprese  
Mushroom Ravioli  
*In a Madeira Cream sauce*  
Chicken Braciolettini  
Tenderloin Tips  
*Pan seared, red wine reduction*  
Baked Stuffed Shrimp  
Wild Rice or Roasted Red Bliss Potato  
Roasted Asparagus baked with crumbs  
Fresh Baked Bread  
**27.95pp (Min 50)**

