

## Club Buffets

*Our Club Buffets Include; Table Settings  
Basic Gold Rim China, Oneida Flatware,  
Water Glasses, Table Accessories, and Napkins.*

### Marco Buffet

Caesar Salad Station  
Homemade Cavatelli Tomato Basil  
*Hand made pasta, simmered in a country  
plum tomato sauce*  
Bow Tie Primavera  
*Fresh vegetables, alfredo cream*  
Roast Beef Carving  
*Rubbed with garlic,  
rosemary and slow roasted*  
Yukon Gold Potato  
*Fresh seasonings, oven roasted*  
Vegetable Medley  
Fresh Baked Breads  
Focaccia & Rustic Breads

**\$24.95 pp (Min. 50 guests)**

### Tuscan Buffet

Tossed Garden Salad  
Tortellini Primavera  
*Fresh vegetables tossed with  
tortellini in a light creamy alfredo*  
Orrechiette Marinara  
*Handmade ear shaped pasta,  
country plum tomato*  
Chicken Rustica  
Seafood Scampi  
Wild Rice or Red Bliss Potato  
Fresh Vegetable Medley  
Homemade Cream Puff  
*With berries*

**\$26.95 pp (Min. 50 guests)**

## Formal Dinners & Buffets

### Formal Dinners

Classic Caesar Salad  
*With crostini & creamy caesar dressing*  
\*Chicken Armani  
*Stuffed with honey ham, havarti cheese,  
lightly breaded and topped with a  
light sherry cream sauce*  
Yukon Gold Potato  
*With olive oil, rosemary, garlic  
and fresh herbs*  
Vegetable Medley  
*Sautéed with fresh dill and butter*  
Ice Cream Tartuffo  
*Drizzled with chocolate*  
Coffee Station

**\*\$28.95 pp/Chicken Armani  
\$30.95 pp/Baked Haddock  
\$32.95 pp/Prime Rib  
(Min. 60 guests)**

**Visit us online at  
[www.primav.com](http://www.primav.com)  
for complete formal  
dinner selections**

### Botticelli Buffet

Antipasto Table  
Cavatelli Marinara  
Chicken Marsala  
Seafood Scampi  
or Newburg  
Carving Station  
*Choice of One;  
Roast Beef or Glazed Ham*  
Roasted Potato  
Vegetable Medley  
Assorted Pastries  
Coffee Station

**\$28.95 pp  
(Min. 60 guests)**

*All prices subject to change  
without notice.  
All menu selections subject  
to tax and service charge.  
Labor fee additional.*

## Elegant Station Affair

### Harvest Station

Assorted Cheeses, Fresh Vegetable Crudite,  
Specialty Flatbreads, Homemade Breadsticks, Focaccia,  
and Hummus & Fresh Tomato Basil Salsa

### Antipasto Station

An Array of Marinated Chef's  
Specialty Vegetables Including:  
Fresh Tomato and Bufala Mozzarella, Marinated Olives,  
Roasted Red Peppers, Marinated Mushrooms,  
Imported Artichoke Hearts  
*Accompanied with Mixed Greens*  
Sliced Prosciutto

### Pasta Station

Select Your Two Favorite Pastas and  
Two Sauces from Our Array of Homemade Specialties  
*Fusilli, Cavatelli, Tortellini, Gemelli, Bowtie, Fettuccine and Vermicelli  
Marinara, Pesto, Alfredo, Garlic and Olive Oil  
Calabrese, Genovese, Arrabiatta and Amatriciana*

### Carving Station

Choose Your Favorite Meat From Our Specialty Cuts  
to be Carved for Your Guests  
*Ham, Roast Beef, Pork or Beef Bracirole, Turkey, Leg of Lamb,  
and Roast Sirloin*

### Chef's Station

The Chef's Specialties of Chicken Marsala and Seafood Botticelli  
Accompanied With Oven Roasted Red Bliss Potato and a  
Medley of Fresh Cut Vegetables

### Dessert & Coffee Station

An Array of Exquisite Specialty and Gourmet Cakes,  
Assorted Miniature Pastries, Italian Cookies and Fresh Fruit  
Accompanied by Fresh Brewed Aromatic Regular & Decaf Coffee.

**\$36.95 pp (Min. 75 guests)**

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*Primavera*

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[www.primav.com](http://www.primav.com)

*Primavera*



**CATERED  
AFFAIRS**

## Hors d'oeuvres

Pricing based on 100 pieces per tray

Asparagus & Cheese Wrapped in Filo	\$155.00
Artichoke & Goat Cheese Parmesan	\$165.00
Assorted Vegetable Quiche	\$165.00
Beef Teriyaki	\$165.00
Beef Wellington	\$225.00
Chicken Wellington	\$175.00
Beef Puff & Pastry	\$160.00
Clams Casino	\$165.00
Chicken Primavera	\$140.00
Chicken Satay	\$150.00
Chicken Wings	\$135.00
Chicken Kabobs	\$155.00
Chicken Cheese & Prosciutto Croquettes	\$145.00
Coconut Chicken	\$165.00
Coconut Shrimp	\$175.00
Italian Meatballs	\$145.00
Grilled Baby Lamb Chops	\$275.00
Knishes	\$160.00
Lobster Newburg Bouchés	\$165.00
Marinated Shrimp & Prosciutto Skewer	\$175.00
Maryland Crabcakes	\$160.00
Mini Chicken Cordon Blue	\$175.00
Mozzarella & Prosciutto en Carozza	\$145.00
Mozzarella en Carozza	\$145.00
Potato Latkes	\$150.00
Pigs in a Blanket	\$150.00
Raspberry & Brie in Filo	\$175.00
Scallops & Bacon	\$165.00
Sesame Chicken	\$150.00
Stuffed Mushrooms	\$155.00
Spinach & Cheese in Filo	\$165.00
Thai Money Bags	\$165.00
Vegetable Spring rolls	\$150.00
Water Chestnuts Wrapped with Bacon	\$155.00

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## Culinary Displays

Our culinary displays add drama & elegance to your event and your cocktail hour. (75-150 guests)

<b>International Display</b>	<b>\$275.00</b>
Assortment of Imported Cheeses, Fresh Vegetables and Dip Display	
<b>Assorted Vegetable Crudite with Fresh Dip</b>	<b>\$175.00</b>
<b>Shrimp Cocktail Display</b>	<b>\$275.00</b>
<b>Assorted Crostini &amp; Spreads Display</b>	<b>\$275.00</b>
<b>Elegant Fresh Fruit Display</b>	<b>\$275.00</b>

## Elegant Trays For Smaller Groups

These smaller trays will accommodate 40-50 guests.

<b>Assorted Cheese &amp; Crackers</b>	<b>\$125.00</b>
<b>Assorted Vegetable Crudite with Fresh Dip</b>	<b>\$125.00</b>
<b>Shrimp Cocktail Punch Bowl</b>	<b>\$150.00</b>
<b>Fresh Melon Wrapped with Parma Prosciutto Display</b>	<b>\$185.00</b>

## Hors d'oeuvre Packages

Hors d'oeuvres passed butler style during your cocktail hour.

Pricing based on a minimum of 75 guests.

<b>Celebration Hors d'oeuvres Trio</b>
Stuffed Mushrooms, Lobster Newburg in Filo, Chicken, Cheese & Prosciutto Croquette for Your Cocktail Hour
<b>\$5.95 per guest</b>

### Grand Hors d'oeuvres Package

Stuffed Mushrooms, Water Chestnuts & Bacon,  
Spinach & Cheese in Filo, Lobster Newburg Bouchés,  
and Coconut Chicken

**\$7.95 per guest**

### Royal Hors d'oeuvres Reception Package

Perfect for a cocktail party reception. Select eight different  
hors d'oeuvres to be passed butler style. Unlimited for up to two hours.

Coconut Shrimp, Skewered Beef Teriyaki, Potato Pancake,  
Mini Crab Cakes, Spinach and Feta Pastry Triangles,  
Scallops Wrapped with Bacon, Mushroom Caps with Crabmeat  
Stuffing, Mini Vegetable Spring Rolls, Sesame Chicken,  
Chicken with Prosciutto and Cheese Croquettes

Also Includes Three Culinary Displays

International Cheese Display  
Vegetable Crudite Display • Fresh Fruit Display  
**\$18.95 per guest (Based on 2 hours)**

All prices subject to change without notice.

All menu selections subject to tax and service charge.

## Simple Buffets

### At Your Home, Office, Or Venue

#### Breakfast Buffet

Fresh Baked Muffins  
Butter Croissants  
Scrambled Eggs  
Crisp Hickory Bacon  
Breakfast Sausage  
Breakfast Potato  
Corned Beef Hash

**\$15.95 pp**  
**(Min. 40 guests)**

#### Venue Buffet

Tossed Garden Salad  
Tortellini Primavera  
Chicken Marsala  
Eggplant Parmigiana  
Fresh Vegetable Medley  
Fresh Baked Focaccia Bread  
Dinner Plates  
Flatware Roll Ups  
Buffet Linen

**\$17.95 pp**  
**(Min. 40 guests)**

#### Celebration Buffet

Caesar Salad  
Gnocchi Amatriciana  
Farfalle Primavera  
Chicken Picatta  
Baby Roasted Red Bliss Potato  
Glazed Baby Carrots  
Fresh Baked Focaccia  
Dinner Plates  
Flatware Roll Ups  
Buffet Linen

**\$18.95 pp**  
**(Min. 45 guests)**

#### Campania Buffet

Tortellini Alfredo  
Gnocchi With  
Plum Tomato Sauce  
Chicken Rustica  
Seafood Risotto  
Vegetable Medley  
Fresh Baked Focaccia  
Dinner Plates  
Flatware Roll Ups  
Buffet Linen

**\$20.95 pp**  
**(Min. 50 guests)**

The above packages are available for simple social events.

A "Simple" buffet is set up with linen, skirting,  
fresh baked focaccia, salad, appropriate dressing,  
romano cheese, gold rim dinner plates,  
and flatware rolled up in napkins. Full service table settings  
are not included in above pricing.



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