



*P*rimavera

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CELEBRATIONS  
MENU

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## *Hors d'oeuvres*

*(Prices based on 100 pieces per tray)*

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

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

# Culinary Displays

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

International Display **275.00**

Assortment of Imported Cheeses, Fresh Vegetables and Dip Display

Assorted Vegetable Crudite with Fresh Dip **175.00**

Shrimp Cocktail Display **275.00**

Norwegian Smoked Salmon Display **250.00**

Assorted Crostini & Spreads Display **275.00**

Elegant Fresh Fruit Display **275.00**

## *Elegant Trays for Smaller Groups*

*These smaller trays will accommodate 40-50 guests*

Assorted Cheese & Crackers **125.00**

Assorted Vegetable Crudite with Fresh Dip **125.00**

Shrimp Cocktail Punch Bowl **150.00**

Fresh Melon Wrapped with Parma Prosciutto Display **185.00**

## *Hors d'oeuvres Packages*

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

*Pricing based on a minimum of 50 guests.*

**Celebration Hors d'oeuvres Trio 6.95 per guest**

Stuffed Mushrooms, Lobster Newburg in Filo,

Chicken, Cheese & Prosciutto Croquette for Your Cocktail Hour

**Grande Hors d'oeuvres Package 8.95 per guest**

Stuffed Mushrooms, Water Chestnuts & Bacon, Spinach & Cheese in Filo,

Lobster Newburg Bouchés, and Coconut Chicken

**Raw Bar Station 12.95 per guest**

Fresh Native Oysters, Littleneck Clams, Jumbo Gulf Shrimp,

Crab Claws Served with Condiments, Crushed Ice and Fresh Dips

**Elite Hors d'oeuvres Package 15.95 pp**

Scallops Wrapped with Bacon, Beef Teriyaki, Coconut Shrimp, Assorted Mini Quiche,

Stuffed Mushroom Caps, Spanikopita, Raspberry & Brie in Filo and Mini Crabcakes

**Royal Hors d'oeuvres Package**

**19.95 per guest (Based on 2 hours)**

*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

*All prices subject to change without notice.*

*All menu selections subject to tax and service charge.*

# Breakfast & Brunch Buffets

## Breakfast Buffet 15.95 pp (Min 40)

Fresh Baked Muffins,  
Danish & Croissants  
Scrambled Eggs

Hickory Smoked Crisp Bacon  
Maple Glazed Breakfast Sausage  
Country Seasoned Breakfast Potato  
Homemade Mixed Berry Pancakes  
Coffee & Tea

## Brunch Buffet 17.95 pp (Min 40)

Fresh Baked Muffins,  
Danish & Croissants  
Scrambled Eggs

Hickory Smoked Crisp Bacon  
Maple Glazed Breakfast Sausage  
Country Seasoned Breakfast Potato  
Homemade Mixed Berry Pancakes  
Cavatelli Marinara  
Chicken Marsala  
Coffee & Tea

## Gala Brunch Buffet 25.95 pp (Min 50)

Fresh Baked Muffins,  
Danish & Croissants

Fresh Baked Bagels & Cream Cheese  
Lox Display with Accompaniments  
Fresh Fruit Salad  
Scrambled Eggs

Hickory Smoked Crisp Bacon  
Maple Glazed Breakfast Sausage  
Croissants Benedict  
*Poached eggs, Canadian bacon,  
croissant and Hollandaise sauce*

### Carving Station

With choice of one:

Roast Beef, Glazed Ham,  
or Honey Turkey  
Homemade Cavatelli Marinara or  
Tortellini Alfredo

*(Select One)*

Chicken Marsala, Francese or Picatta  
Seafood Newburg  
Assorted Pastries and Cookies  
Coffee Service

*Whether you are planning  
a simple event or elegant  
affair your event may  
require some of the following  
additional services.*

Room Set-up, Specialty Linens,  
Bartending/Beverage Service,  
Waitstaff & Event Manager.

These costs may be listed on your  
proposal as an additional charge  
should your event require  
these services.

## Brunch Suggestions (Min. 50)

Bagel Bar **1.95 pp**  
Omelette Station **3.25 pp\***  
Roast Beef Carving **3.95 pp**  
Ham or Turkey Carving **3.50 pp**  
Sweet Table **3.95 pp**  
Lox Display **125.00\***  
Griddle Station **495.00\***  
*Challah French Toast, Pancakes and  
Stuffed French Toast*

*\*Additional charges may apply*

*All prices subject to change  
without notice.*

*All menu selections subject  
to tax and service charge.*

# Lunch & Dinner Simple Buffets

## Mondavi Luncheon Buffet

16.95 pp (Min. 35)

Tossed Garden Salad  
Gnocchi Marinara  
Chicken Marsala  
Oven Roasted Potato  
Medley of Fresh Vegetables  
Homemade Focaccia Bread

## Davio Luncheon Buffet

17.95 pp (Min. 40)

Tossed Garden Salad  
Tortellini Alfredo  
Chicken Picatta  
Wild Rice Pilaf or Roasted Potato  
Glazed Baby Carrots  
Or  
Zucchini & Summer Squash  
Homemade Focaccia Bread

## Coffee Station 2.95 pp

Select From a Variety of Aromatic  
Brews and Flavored Teas,  
Beautifully Displayed on a  
Decorative Station that Includes  
Homemade Biscotti

## Dessert Suggestions

Chocolate Mousse Tart 2.50 pp  
Homemade Cannoli 2.25 pp  
Chocolate Dipped Cannoli 2.95 pp  
Mamma's Cheesecake 3.75 pp  
Strawberry Shortcake 3.75 pp  
Maria's Wildberry Tiramisu 3.95 pp  
Ice Cream Tartuffo 2.00 pp  
Biscotti with Berries 2.00 pp  
Assorted Pastries & Cookies 5.75 pp

## Capri Buffet

18.95 pp (Min. 40)

Caesar Salad  
Farfalle Primavera with Basil  
*Pesto Olive Oil and Garlic*  
Grilled Sirloin Steak Medallions  
*With Peppers Onions & Mushrooms*  
Herb Crusted Salmon  
*With Lemon Dill*  
Garlic Mashed Red Bliss Potato  
Franciscan Green Beans  
*With garlic and olive oil*  
Homemade Focaccia Bread  
Coffee Station

## Flora Buffet

20.95 pp (Min. 45)

Tossed Mixed Greens Salad with  
Italian Vinaigrette  
Homemade Fusilli Marinara  
Chicken Carciofi  
*Sauteed mushrooms, artichokes,  
madeira wine*  
Roast Beef Carving  
Oven Roasted Red Bliss Potato  
Vegetable Medley  
Fresh Baked Rustic Breads  
Coffee Station

*The above packages are available  
for simple social events.*

*A "Simple" buffet is set up with table linen,  
skirted buffet, fresh baked bread, salad,  
appropriate dressing, romano cheese,  
elegant dinner plates, & flatware  
rolled up in napkins.*



**The Chocolate Waterfall 12.95 pp**  
(Min. 50)

A chocolate lover's Grande Finale featuring a flowing waterfall of melted Belgian chocolate cascading down a tiered fountain allowing your guests to dip a variety of fresh fruits, cookies and pretzels.



**Espresso & Cordials**  
4.95 pp

Cognacs, Sambuca Romana, Amaretto di Saronno, Frangelico and Baily's Irish Cream

**The Grand Finale**

*Platter priced per table of 10*

Fresh Fruit Platter 30.00

Assorted Cookies 26.00

Assorted Italian Pastries 30.00

Chocolate Dipped Strawberries 30.00

Maria's Assorted Biscotti & Berries 25.00

Maria's Biscotti & Cream Puffs 25.00

**Choose One of These Ultimate Buffets**

**Sorrentina Buffet**  
24.95 pp (Min. 50)

Fresh Baked Assorted Focaccia & Hummus  
Mixed Greens & Caesar Salad

Gnocchi Bolognese

*Ground beef and fresh ricotta, plum tomato sauce and romano cheese*

Chicken Francese

Seafood Scampi

Carving Station

*(Select One)*

Roast Beef or Pork Braciolo Carving

Roasted Yukon Gold Potato

Glazed Baby Carrots

Chocolate Dipped Strawberries

Coffee Service

**Botticelli Buffet**  
26.95 pp (Min. 50)

Antipasto Bar

Cavatelli Marinara

Chicken Marsala

Seafood Scampi or Newburg

Carving Station with Choice of One:

Roast Beef or Glazed Ham

Roasted Potato

Vegetable Medley

Sweet Table

*Assorted Mini Pastries, Italian Cookies and Fresh Fruit*

Coffee Service

**Venezia Family Style**  
26.95 pp (Min. 50)

Antipasto Misto

*Marinated mushrooms, marinated artichoke hearts, tomato topped with basil and bufala mozzarella, sliced prosciutto and marinated olives*

Cavatelli or Ziti Amatriciana

*Country plum tomato basil sauce sautéed with fresh onions and herbs*

Chicken Picatta or Marsala

Sliced Roast Sirloin with Au jus

*Rosemary and garlic rubbed and slow roasted*

Roasted Red Bliss Potato

Vegetable Medley

Homemade Focaccia Bread

Coffee Station

# *Banquets With A Flare*

## *Station Affair*

### *34.95 pp (Min. 50)*

*Add elegance and drama to your event with  
a complete station affair.*

#### **Culinary Display**

Assorted Cheeses, Fresh Vegetable Crudite and Assorted Specialty Dips and Crackers

#### **Antipasto Station**

An Array of Marinated Chef's Specialty Vegetables Including Fresh Tomato and Mozzarella, Marinated Olives, Roasted Red Peppers, Imported Cheeses and Artichoke Hearts Accompanied with Mixed Greens

#### **Pasta Station**

Select Your Two Favorite Pastas and Two Sauces from Our Array of Homemade Specialties... Fusilli, Cavatelli, Tortellini, Gemelli, Bowtie Prepared With Our Specialty Sauces...Marinara, Pesto, Alfredo, Primavera, Vodka Cream, Arrabiatta, and Calabrese Sauces

#### **Carving Station**

Choose Your Two Favorite Meats From Our Specialty Cuts to be Carved for Your Guests...Ham, Roast Beef, Pork or Beef Braciolo, Turkey, Lamb, Roast Sirloin of Beef with Accompanying Sauces

#### **Chef's Sauté Station**

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 Assorted Miniature Pastries, Italian Cookies and Fresh Fruit Accompanied by Fresh Brewed Aromatic Coffee, Decaf and Flavored Teas Create the Perfect Ending for Your Affair



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

## Formal A la Carte Planner

Create your own personalized 3 course menu for your special event by selecting your favorite choices for each course. Salad, entree selection with potato and vegetable and dessert selection.

### Dinner Course Selections

#### Specialty Salads

Tossed Garden Salad

Caesar Salad

Mixed Greens

Antipasto **4.95**

Piatto Fresca **3.25**

*Tomato & fresh mozzarella*

#### Fresh Vegetables

Zucchini & Summer Squash

Fresh Vegetable Medley

Parslied Buttered Baby Carrots

Franciscan Green Beans

#### Potato

Oven Roasted Potatoes

Roasted Red Bliss Potato

Sweet Potato **.50**

Garlic Mashed Red Bliss

#### Dessert

Chocolate Mousse Tart

Mamma's Cheesecake

Maria's Wildberry Tiramisu

Tartuffo Ice Cream

Homemade Mini Cream Puffs

### Additional Course Selections

#### Appetizer Course

(optional course)

*\$2.00 per person additional*

Melange of Fresh Fruit Cocktail

Mamma Maria's Minestrone Soup

Mamma Maria's Chicken & Rice Soup

Tuscan Bean Soup~Pasta Fagiole

Escarole & Polpettine Soup

Chicken Vegetable with Pastina

#### Intermezzo

(optional course)

Lemon or Lime Sorbet **2.25**

#### Pasta Course

(optional course)

Bowtie Alfredo **2.75**

Ziti Marinara **2.75**

Penne in Vodka Cream **3.25**

Gemelli Tomato & Basil **3.50**

Homemade Cavatelli **3.50**

Tortellini Botticelli or Alfredo **3.25**

Homemade Fusilli **3.75**

Gnocchi Marinara **3.50**

Orrechiette Marinara **3.75**

## Formal A la Carte Entree Selections

Entree Suggestions	Plated Luncheon	Plated Dinner
Chicken Parmigiana	17.95	23.95
Chicken Picatta <i>Capers, lemon and white wine</i>	18.95	24.95
Chicken Capri <i>Country stuffed chicken served with our rustic mushroom madeira wine sauce</i>	18.95	24.95
Chicken Florentina <i>Spinach, tomato and fontina cheese</i>	18.95	24.95
Chicken Cordon Bleu <i>Served with a light cream sauce</i>	18.95	25.95
Chicken Marsala <i>Mushrooms, marsala wine and butter</i>	19.95	25.95
Chicken Maria <i>Stuffed with garden vegetables and creamy Arborio risotto</i>	19.95	25.95
Chicken Saltimbocca <i>Prosciutto, sage &amp; mozzarella cheese</i>	18.95	25.95
Chicken Francese <i>Dipped in egg batter pan fried with fresh lemon</i>	18.95	25.95
Chicken Braciolettine <i>Stuffed with prosciutto, asparagus and mozzarella cheese</i>	19.95	25.95
Pork Braciolo <i>Spinach, prosciutto, cheese, herbs and bread crumbs topped with a mushroom demi glaze</i>	20.95	26.95
Sliced Roast Beef <i>Sliced top round of beef, slow cooked and served medium rare with au jus</i>	18.95	24.95
Grilled Porterhouse Steak <i>Seasoned with a salt, pepper and garlic rub then wood grilled</i>	N/A	32.95
Roast Prime Rib of Beef <i>Slow roasted with garlic cloves, rosemary and seasonings</i>	22.95	30.95
Wood Grilled Sirloin Steak <i>14 oz. wood grilled sirloin steak</i>	20.95	28.95
Tender Roasted Filet Mignon <i>10 oz. filet served with a demi glaze</i>	28.95	34.95
Baked Filet of Salmon <i>Brushed with olive oil, fresh herbs and oven baked</i>	20.95	27.95
Crab Crusted Haddock <i>Crab crusted and pan seared</i>	19.95	26.95
Swordfish Steak <i>Topped with a lemon herb butter</i>	20.95	26.95
Filet & Stuffed Shrimp	30.95	36.95
Sirloin Steak & 3 Baked Stuffed Shrimp	24.95	32.95

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# Beverage Service

## Beverage Menu

Standard Cocktails	6.25
Top Shelf Cocktails	7.00
Premium Beers	4.75
Domestic Beer	4.50
Bottled Water	2.75
Soft Drinks	2.00
House Wine Glass	5.00
Champagne	6.00
Martini	7.00

Champagne Toast	4.00
Butler Style Champagne	6.00
Soda/Juice Bar	8.00
Bloody Mary/Mimosa	6.75
Carafes	18.00
Wine Service with Dinner	6.75

## Patio Cocktail Party 16.95 pp

(Price based on 40 guests)

### *Culinary Display*

Cheese and Vegetable Crudite

### *Butler Style Hors d'oeuvres*

Stuffed Mushrooms

Coconut Chicken

Scallops Wrapped with Bacon

Beef Skewers

Spanikopita

Plus tax, service fee and bartender

## Hosted Beer & Wine

To Include Domestic & Premium Beer,  
Chardonnay, Merlot, Cabernet,  
Pinot Grigio White Zinfandel and Soft Drinks.

1 <sup>ST</sup> Hour	12.00
Four Hour	24.00
Five Hour	28.00

## Standard Hosted Bar

To Include the Following:  
Domestic & Premium Beer, Chardonnay,  
Merlot, Cabernet, Pinot Grigio,  
White Zinfandel, Soft Drinks, Absolute,  
Tanqueray, Jack Daniels, Bacardi,  
Captain Morgans, Dewars, Jose Cuervo  
and Seagrams VO.

1 <sup>ST</sup> Hour	15.00
Four Hour	28.00
Five Hour	34.00

## Top Shelf Open Bar

To Include all from "Standard Hosted Bar"  
plus Grey Goose, Bombay Sapphire,  
Makers Mark, Mount Gay, Johnnie Walker  
Black, Patron Silver and Crown Royal

1 <sup>ST</sup> Hour	18.00
Four Hour	34.00
Five Hour	38.00

## Wines by the Bottle

Bottle of House Pinot Grigio	26.00
Bottle of House Merlot	26.00
Bottle of Chardonnay	30.00
Bottle Cabernet Savignon	30.00

All prices subject to change without notice.  
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# Primavera Terms & Conditions

## Private Rooms

Use any of Our Private Rooms requires a room fee. This fee will cover the cost to heat/air condition, light, set up and clean up.

## Deposits

Primavera requires a \$500 Deposit To Reserve A date for the Vincenzo Room, Patio or Marianna Room. For The Grand Ballroom a \$1000.00 deposit is required. All deposits & payments are non refundable and non-transferable. The balance of the contract is to be paid seven(7) days prior to the event. We accept money orders, certified bank check or cash as payment. Credit Cards are not accepted for payment.

## Cancellation & Refunds

In the event of a cancellation, all deposits & payments are non-refundable and non-transferable.

## Guarantee

A final menu is due 30 days prior to you event. A final guaranteed guest count is due 10 days prior to the event day and is subject to menu plan, buffet or event minimum. This count may increase however it may not decrease.

## Prices & Service

All prices are based on noted minimum amount of guests. All selections are subject to 7% Mass Tax and 20% Service/ Administration Fee.

## Additional Charges

If events require more labor or set up time, we will prepare a separate invoice for extra set up or overtime. Additional charges will apply for events requiring a private bar setup, bartender and event coordinator.

## Miscellaneous Charges

Additional Charges apply for split menu option, meals for vendors, floor length linen, cake cutting and plating, coffee service, skirting, and overtime.

Please refer to our complete Terms & Conditions available online at [www.primav.com](http://www.primav.com) for additional information. All prices subject to change without notice.

All menu selections subject to tax and service charge.

Performance Chef's Stations subject to additional labor & staff charges.

The image shows a restaurant interior with several tables set with white tablecloths, glassware, and silverware. A Christmas tree is visible in the background, and there is a mural on the wall. The restaurant has a warm, inviting atmosphere with soft lighting and decorative elements.

# *Primavera*

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