



*Primavera*  
CELEBRATIONS

*The ideal location  
for your  
celebration*

*seven*



## VEGETARIAN

Artichoke & Spinach in Filo	100	200
Asparagus & Cheese Arancini	95	190
Asparagus & Cheese Wrapped In Filo	100	200
Caprese Skewer	90	180
Crispy Polenta & Mushroom Ragout	95	190
Crostini Caprese	90	180
Crostini Tomato Basil	80	160
Fig & Five Cheese Flatbread	95	190
Fig & Goat Cheese in Fillo	125	250
Four Cheese Arancini	95	190
Fried Mozzarella Ceiglini Cones	90	180
Mini French Onion Soup Bread Bowl	125	250
Mini Grilled Cheese	95	190
Mini Mac & Cheese Cups	80	160
Mozzarella in Carozza	90	180
Polenta Caprese	125	250
Polenta Fries in Cone	100	200
Polenta Three Cheese Bombas	100	200
Porcini Arancini	95	190
Potato Scallion Pancakes	100	200
Raspberry & Brie in Filo	100	225
Roasted Beet & Goat Cheese	100	200
Spinach & Artichoke Dumplings	100	200
Spinach & Cheese in Filo	100	200
Vegetable Spring Rolls	95	190

## POULTRY

Boom Boom Chicken	95	190
Chicken Cordon Blue	100	200
Chicken Milanese Skewer (choice of glaze)	100	200
Chicken Parm Eggroll	100	200
Chicken Satay with Peanut Sauce	100	200
Chicken Skewers Honey Garlic	95	190
Chicken, Cheese & Prosciutto Arancini	95	190
Coconut Chicken	95	190
Sesame Chicken	90	180

# Hors D'oeuvres

## BEEF & PORK

Beef Teriyaki Skewers	100	200
Beef Wellington	125	250
Braised Short Rib wrapped with Bacon	140	275
Classic Arancini (cheese, ground beef, prosciutto, peas)	95	190
Cowboy Sliders	100	200
Crazy Carbonara Cones	125	250
Dates Wrapped with Bacon	100	225
Italian or Swedish Meatballs	95	190
Mashed & Shortrib Cones	125	250
Pigs in a Blanket	95	190
Polenta Crisps with Shortrib Ragù	100	200
Pulled Pork Sliders	95	190
Sausage Dumpling	100	200
Shortrib Dumplings	125	250
Steak Medallion Skewer	115	225
White Pizza with Apples Honey & Prosciutto	95	190

## SEAFOOD

Calamari Fritti Cones	95	190
Coconut Shrimp	125	225
Lemon Garlic Shrimp Skewer	100	200
Lobster Grilled Cheese	150	300
Lobster Newburg Tartlet	100	200
Marinated Shrimp & Prosciutto Skewer	125	250
Maryland Crab Cakes	95	190
Mini Lobster Rolls	150	300
Scallops & Wrapped with Bacon	115	225
Shrimp Cocktail Shooters	125	250
Shrimp Spinach & Mascarpone Dumpling	115	230
Stuffed Mushrooms	90	180



# Culinary Displays

## Stationary Displays /Platters

*Our culinary displays add drama to your event  
Small Displays Serve 40-50 Combine 3 Smaller  
Trays for a beautiful Display.*



### **INTERNATIONAL CHEESE TABLE - 375**

*Assortment of Imported Cheeses, Rustic Breads,  
Sopressata, Salami Fresh Vegetables and Dip  
Display*

### **GRILLED VEGETABLE PLATTER - 175**

*Asparagus, Zucchini, Portabella Mushrooms,  
Summer Squash, Eggplant, Red Bell Peppers,  
Roma Tomato*

### **MEDITERRANEAN - 195**

*Hummus, Tabouli, Babaganoush, Feta Cheese,  
Tri Olive Tapenade & Pita Chips*

### **SPINACH & ARTICHOKE DIP - 195**

*With Assorted Flatbreads & Focaccia*

### **POLENTA BOARD CASALINGA - 250 /125**

*Roasted Mini Tri Color Peppers, Caramelized  
Onions, Portobella and Oyster Mushrooms,  
Sausage Fresh Basil Country tomato cacciatori  
style with shaved parmesan*

### **ANTIPASTO TABLE - 495 / 250**

*Marinated Tomato, Mushrooms, Artichokes,  
Tri-Olive, Roasted Red Peppers, Fresh Mozzarella  
Imported Prosciutto and Salami*

### **ASSORTED CHEESE & CRACKERS - 165**

*Imported and domestic cheese with flatbreads  
crostini and crackers*

### **ASSORTED VEGETABLE CRUDITE - 125**

*Fresh crisp vegetables with Fresh Dip*

### **SHRIMP COCKTAIL - 300 / 150**

*Raw Bar Boat 150pc or Tower 75pc served with  
cocktail sauce and fresh lemon*

### **CHARCUTERIE TRAY - 275**

*Prosciutto, Sopressata, Salami, Capicola, tri  
olive, crostini, focaccia*

### **SEARED AHI TUNA - 225**

*Pepper crusted and pan seared*

### **TUSCAN CHEESE BOARD - 195/275**

*Assorted Cheese, tri olives, roasted tri peppers,  
country jam spread, ricotta, crostini, flatbread*

### **ELEGANT FRESH FRUIT BUFFET - 195/375**

*A beautiful assortment of Skewered CateLoupe,  
Honey Dew, Pineapple, Strawberries and Grapes*

### **FLATBREAD - 125**

*Bianca, Tuscan Fig with Arugula, Sopressata  
& Homemade Sausage, Apple, Goat Cheese,  
Balsamic*

### **PIZZETTE DISPLAY - 125**

*Traditional Margherita, Roasted Tri  
Pepper, Spinach & Goat Cheese, Primavera*

### **RUSTIC BREADS AND CALZONES - 165**

*Homemade specialty olive and rustic Italian  
sundried tomato loaves, assorted focaccia &  
calzones and specialty bruschetta with various  
toppings*



# Cocktail Package

## Elegant Cocktail Party

With Plenty to Sample, Eat and Graze, enjoy mingling with your guests and don't worry about a thing! Our elegant cocktail party package is perfect for any occasion!

### DISPLAY (select two)

Charcutries Tray  
Grilled Vegetable Platter  
Tuscan Cheese Board  
Rustic Breads and Calzone  
Poletna Board Casalinga

### FLATBREAD OR PIZZA (select one)

#### FLATBREAD DISPLAY:

An assortment of 4 Rustic Flatbreads

#### RUSTIC PAN PIZZA DISPLAY: Our delicious

Thin Pan Crust Pizza on Bread Boards

### HORS D'OEUVRES

Mini Arancini, Beef Teriyaki Skewers, Scallops wrapped with bacon, Calamari Cones and Crostini Caprese

### SALAD OR POTATO BAR (select one)

**SALAD BAR:** featuring mixed greens, an assortment of fresh vegetable toppings, Parmesan peppercorn and our house Italian dressing

**CAESAR SALAD BAR:** featuring crisp romaine lettuce, Parmesan cheese, anchovies, crunchy croutons, asiago foccacia crisps and our classic Caesar dressing

### MAC AND CHEESE OR MASHED POTATO BAR:

accompanied with hickory smoked bacon, shredded cheddar, sour cream, chive, broccoli, ground beef and crumbled gorgonzola

**\$22 OR \$35 WITH WINE TASTING**



## Bar Service

### HOSTED BEER & WINE

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

First Hour	<b>12</b>
Three Hour	<b>18</b>
Four Hour	<b>24</b>
Five Hour	<b>28</b>

### 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.

First Hour	<b>15</b>
Three Hour	<b>22</b>
Four Hour	<b>28</b>
Five Hour	<b>34</b>

**BEST VALUE\***

\*Book your elegant cocktail party package with our three hour standard open bar and save \$4 per person on any Friday night! (\$40 per person minimum 50)

### 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.

First Hour	<b>18</b>
Three Hour	<b>28</b>
Four Hour	<b>34</b>
Five Hour	<b>38</b>



# Simple Buffets

## Stellina Buffet

Tossed Garden Salad  
Fresh Baked Rustic Breads  
Homemade Pasta Marinara  
Chicken Picatta, Marsala, Chiara, Cacciatore,  
Italian Roasted Chicken (*select one*)  
Roasted Potato or Wild Rice (*select one*)  
Medley of Vegetables  
Coffee & Tea

**\$18 PER PERSON** - *Minimum of 40 Guests*

## Santino Buffet

Tossed Garden Salad  
Fresh Baked Rustic Breads  
Fresh Pasta Marinara, Stuffed Shells, Toasted  
Ravioli or Ravioli Marinara (*select one*)  
Chicken Parmesan, Eggplant Parmesan or  
Chicken Cacciatore (*select one*)  
Sausage, Peppers & Onions, Homemade  
Meatballs, Italian Sausage, Sausage  
Cacciatore, Chicken, Broccoli and Ziti  
Alfredo or Chicken, Broccoli and Ziti Scampi,  
Vegetable Medley or Wild Rice (*select two*)  
Coffee & Tea

**\$20 PER PERSON** - *Minimum of 40 Guests*

## Add Them On

Omelet Station  
Crepe Station  
Donette Station  
Waffle Bar  
Pasta Station  
Corned Beef Hash  
Stuffed French Toast

Waffle Pops  
Pancake Station

### Carving Station \$8

With choice of one:  
Roast Beef  
Glazed Honey Ham  
Smoked Turkey

## Brunch Buffet

Danish & Croissants  
Bagel Bar - *with Assorted Cream Cheese*  
Fresh Fruit

### Buffet Menu

Scrambled Eggs  
Hickory Smoked Crisp Bacon  
Maple Glazed Breakfast Sausage  
Country Seasoned Breakfast Potato  
Croissants Benedict, Homemade Mixed Berry  
Pancakes, Cavatelli Marinara or Tortellini  
Alfredo (*select one*)

Chicken Marsala, Chicken Francese, Chicken  
Picatta, Chicken Scampi, Baked Haddock  
Picatta, Haddock Newberg, Shrimp Scampi  
(*select one*)

Coffee & Tea

**\$24 PER PERSON** - *Minimum of 40 Guests*



# Deluxe Buffets



## Deluxe Buffet

Homemade Focaccia & Hummus  
Tossed Garden Salad

### Buffet Menu

Gemelli tossed with choice of sauce  
*Garlic & Oil, Marinara or Alfredo*  
Chicken Rustica, Marsala, Picatta or Broccoli  
Alfredo (*select one*)

Grilled Sirloin Steak Medallions  
*With Peppers Onions & Mushrooms*

Baked Haddock  
*With Lemon caper*

Oven Roasted Red Bliss Potato

Franciscan Greens Beans

Coffee & Tea

**\$26 PER PERSON** - *Minimum of 40 Guests*

## Botticelli Package

Antipasto Tray, Charcuterie, Tuscan Cheese  
Tossed Mixed Greens

Fresh Rustic Breads & Focaccia

### Buffet Menu

Orrechiette Marinara  
*Small handmade pasta with marinara sauce*

Chicken Marsala

Seafood Scampi, Haddock Newburg,  
Stuffed Shrimp (*select one*)

Carving Station with Choice of One:  
*Roast Beef, Glazed Ham, Pork Braciolo, Turkey*

Roasted Potato

Vegetable Medley

### Sweet Table

*Assorted Mini Pastries, Italian Cookies and  
Fresh Fruit*

Coffee & Tea

**\$32 PER PERSON** - *Minimum of 50 Guests*

## Table Side Buffet - *FAMILY STYLE*

*Family Style dinner is served in courses*

### First Course

Tuscan Cheese Board, Caprese, Charcuterie,  
Calamari Fritti, Potato Bombas, Arancini,  
Mozzarella Bites

### Pasta Course

Fresh pasta tossed in our homemade  
Bolognese sauce, Alfredo, Pesto, or Clam  
Sauce

### Main Course served with Family Style Salad

Chicken Limoncello, Marsala, or Parmigianna,  
Crusted Sirloin, Baked Haddock, Shrimp  
Scampi, or Tenderloin Steak Tips (*select two*)

### Accompaniments

Roasted Red Bliss Potato

Medley of Fresh Vegetables

### Homemade Focaccia & Rustic Italian breads

*With Hummus and Olive Oil*

**\$30 PER PERSON** - *Minimum of 25 Guests*



# Special Occasions

## Vincenzo Room Celebration

Entree Suggestions for smaller special occasions

(lunch/dinner)



### EGGPLANT PARMIGIANA 18/24

Served with tomato sauce, mozzarella

### CHICKEN PICATTA 18/24

Capers, lemon and white wine

### CHICKEN CAPRI 20/26

Country stuffed chicken served with our rustic mushroom madeira wine sauce

### CHICKEN LIMONCELLO 19/25

Topped with capers, tomato & artichoke hearts

### CHICKEN MILANESE 18/25

Served with tomato salsa, arugula

### CHICKEN MARSALA 18/24

Mushrooms, marsala wine and butter

### CHICKEN OR VEAL PARM 19/26

Served with tomato sauce, mozzarella

### CHICKEN SALTIMBOCCA 19/26

Prosciutto, sage & mozzarella cheese

### CHICKEN FRANCESE 18/25

Dipped in egg and pan fried in a lemon butter sauce

### CHICKEN SORRENTINA 20/26

Eggplant, prosciutto, spinach, tomato and fontina cheese

### CHICKEN STELLA BELLA 19/25

Garlic, white wine, butter, romano, bombalini

## Salad Selections

Garden Salad, Mixed Greens, Cesare +2

Greek Salad +4

Crostini Caprese +5

## Accompaniments

Chefs Potato & Vegetable Accompaniment

### BEEF SHORTRIB 24/28

Slow cooked and served medium rare with aujus

### ROAST PRIME RIB OF BEEF (MIN 12) 30/34

Slow roasted with garlic cloves, rosemary and seasonings

### WOOD GRILLED SIRLOIN STEAK 24/28

14 oz wood grilled sirloin steak

### STEAK TIPS 20/26

Marinated and slowly grilled

### CRISPY SALMON 20/26

Brushed with olive oil, fresh herbs, oven baked

### CRAB HADDOCK 19/26

Lightly seasoned with crumbs and topped with a newburg sauce

### RISOTTO PRIMAVERA 26/32

Lobster, shrimp & scallops, asparagus, sundried tomato, snap peas, three cheese risotto

### SIRLOIN STEAK &

### 3 BAKED STUFFED SHRIMP 28/32

Crab & vegetable stuffing



## Ballroom Formal Dinner Events Have a Revenue Minimum

A Facility Fee of \$500/\$1000 will be applied to cover Staff, Utilities, Room Set Up, Bartender, Event Manager, Room Rentals and Cleaning