



Primavera
CELEBRATIONS

*The ideal location
for your
celebration*

seven





Hors D'oeuvres

Artichoke Parmesan	100	200
Arancini	95	190
Asparagus & Cheese Wrapped In Filo	100	200
Assorted Vegetable Quiche	95	185
Beef Teriyaki Skewers	100	200
Beef Wellington	125	250
Boom Boom Chicken	95	190
Chicken, Cheese & Prosciutto Arancini	95	190
Chicken Skewers Honey Garlic	95	190
Chicken Cordon Blue	100	200
Calamari Fritti Cones	95	190
Coconut Chicken	95	190
Coconut Shrimp	125	225
Cowboy Sliders	100	200
Chicken Parm Eggroll	100	200
Chicken Satay with Peanut Sauce	100	200
Chicken Milanese Skewer	100	200
Crispy Polenta & Mushroom Ragout	95	190
Dates Wrapped with Bacon	100	225
Italian or Sweedish Meatballs	95	190
Lemon Garlic Shrimp Skewer	100	200
Lobster Newburg Tartlet	100	200
Marinated Shrimp & Prosciutto Skewer	125	250
Maryland Crab Cakes	95	190
Mini Lobster Rolls	3\$	
Mini Grilled Cheese	95	190
Mini Mac & Cheese Cups	80	160
Mozzarella in Carozza	90	180
Fried Mozzarella Ceigliini Cones	90	180
Pigs in a Blanket	95	190
Potato Scallion Pancakes	100	200
Polenta Crisps with Shortrib Ragu	100	200
Polenta Three Cheese Bombs	100	200
Polenta Fries in Cone	100	200
Polenta Caprese	125	250
Pulled Pork Sliders	95	190
Raspberry & Brie in Filo	100	225
Scallops & Wrapped with Bacon	115	225
Sausage Dumpling	100	200
Steak Medallion Skewer	115	225
Shortrib Dumplings	125	250
Sesame Chicken	90	180
Shrimp Cocktail Shooters	125	250
Shrimp Spinach & Mascarpone Dumpling	115	230
Spinach & Artichoke Dumplings	100	200
Spinach & Cheese in Filo	100	200
Stuffed Mushrooms	90	180
Crostini Tomato Basil	80	160
Crostini Caprese	90	180
Vegetable Spring Rolls	95	190
Fig & Five Cheese Flatbread	95	190
White Pizza with Apples Honey & Prosciutto	190	
Lobster Grilled Cheese	125	250
Mashed & Shortrib Cones	125	250
Crazy Carbonara Cones	125	250
French Onion in Brioche	125	250
Fig & Goat Cheese in Phyllo	125	250
Porcini Arancini	95	190
Caprese Skewer	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 - 250 /125

*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

*Mini Raw Bar Boast 150pc/75pc with cocktail
sauce*

CHARCUTERIE TRAY - 300 / 150

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

PEPPER CRUSTED SEARED TUNA

DESCRIPTION?

CAESAR SALAD MARTINI

DESCRIPTION?

ELEGANT FRESH FRUIT BUFFET - 375

DESCRIPTION?

FLATBREAD

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

PIZZETTE DISPLAY

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



Cocktail Package

Social Mingle Party

Create The Perfect Relaxing Cocktail Party with Plenty to Sample Eat and Graze while you Mingle with your guests. Here is a sample of how you can put one together...

CHARCUTRIES TRAY

GRILLED VEGETABLE PLATTER

TUSCAN CHEESE BOARD

FLATBREAD DISPLAY

An assortment of 4 Rustic Flatbreads

RUSTIC PAN PIZZA DISPLAY

Our delicious Thin Pan Crust Pizza on Bread Boards

ARANCINI

SKEWERS

SCALLOPS & BACON

CALAMARI CONES

ASSORTED BREADS & FOCACCIA

CESARE

RADICCHIO

MEDETERANEAN

\$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	12
Three Hour	18
Four Hour	24
Five Hour	28

STANDARD HOSTED BAR

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

First Hour	15
Three Hour	22
Four Hour	28
Five Hour	34

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	18
Three Hour	28
Four Hour	34
Five Hour	38



Simple Buffets

Stellina Buffet

Tossed Garden Salad
Fresh Baked Rustic Breads
Homemade Pasta Marinara

Select One

Chicken Picatta, Marsala, Chiara, Cacciatore,
Italian Roasted Chicken

Select One

Roasted Potato or Wild Rice Medley of
Vegetables

COFFEE STATION

\$18 PER PERSON - Minimum of 40 Guests

Santino Buffet

Tossed Garden Salad
Fresh Baked Rustic Breads

Select One

Fresh Pasta Marinara, Stuffed Shells, Toasted
Ravioli or Ravioli Marinara

Select One

Chicken Parmesan, Eggplant Parmesan or
Chicken Cacciatore

Select Two

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

COFFEE STATION

\$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

Fresh Baked Bagles - with Assorted Cream Cheese
Danish & Croissants
Fresh Fruit
Scrambled Eggs
Hickory Smoked Crisp Bacon
Maple Glazed Breakfast Sausage
Country Seasoned Breakfast Potato

Select One

Croissants Benedict
*Poached eggs, Canadian bacon,
croissant and hollandaise sauce*

Homemade Mixed Berry Pancakes
Cavatelli Marinara or Tortellini Alfredo

Select One

Chicken Marsala, Francese or Picatta
Baked Haddock Picatta
Haddock Newberg
Scampi
Shrimp Brocoletti
Coffee & Tea

\$24 PER PERSON - Minimum of 40 Guests



Deluxe Buffets



Deluxe Santino Buffet

Homemade Focaccia & Hummus

Tossed Garden Salad

Homemade Focaccia Bread

Select One

Caserici Marinara, Alfredo, Pesto Genovese

Chicken Rustica, Marsala, Picatta, Broccoli Alfredo

Select One

Grilled Sirloin Steak Medallions

With Peppers Onions & Mushrooms

Baked Haddock

With Lemon caper

Select One

Wild Rice, Rice Pilaf or Roasted Red Bliss

Potato Fransican Green Beans, Roasted

Vegetables *With garlic and olive oil*

COFFEE STATION

\$18 PER PERSON - Minimum of 40 Guests

Botticelli Package

Tossed Mixed Greens

Fresh Rustic Breads & Focaccia

Antipasto Tray, Charcuterie, Tuscan Cheese

Orrechiette Marinara

Small handmade pasta with marinara sauce

Chicken Marsala

Select One

Seafood Scampi, Haddock Newburg,

Stuffed Shrimp

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 STATION

\$32 PER PERSON - Minimum of 50 Guests

Table Side Buffet - FAMILY STYLE

Family Style dinner is served in courses

First Course

Grilled & Marinated Vegetables

Tuscan Cheese Board, 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

(Select two)

Chicken Limoncello, Marsala, or Parmigianna,

Crusted Sirloin, Baked Haddock

Shrimp Scampi, Tenderloin Steak Tips

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



Culinary Displays

Vincenzo Room Celebration

Entree Suggestions for smaller special occasions

Select three (lunch/dinner)

CHICKEN PARMIGIANA 18/24

Served with tomato sauce, mozzarella

CHICKEN PICATTA 18/25

Capers, lemon and white wine

CHICKEN CAPRI 18/25

Country stuffed chicken served with our rustic mushroom madeira wine sauce

CHICKEN LIMONCELLO 18/25

Spinach, tomato and fontina cheese

CHICKEN MILANESE 18/25

Served with tomato salsa, arugula

CHICKEN MARSALA 19/25

Mushrooms, marsala wine and butter

CHICKEN OR EGGPANT PARM 18/25

Served with tomato sauce, mozzarella

CHICKEN SALTIMBOCCA 18/26

Prosciutto, sage & mozzarella cheese

CHICKEN FRANCESE 18/25

Country stuffed chicken served with our rustic mushroom madeira wine sauce

CHICKEN SORRENTINA 19/26

Eggplant, prosciutto, spinach, tomato and fontina cheese

CHICKEN STELLA BELLA 19/26

Garlic, white wine, butter romano, bombalini

Salad Selections

Garden Salad, Mixed Greens, Cesare +2
Greek Salad +4

Accompaniments

Chefs Potato & Vegetable Accompaniment

BEEF SHORTRIB 18/26

Slow cooked and served medium rare with aujus

ROAST PRIME RIB OF BEEF (MIN 12) 28

Slow roasted with garlic cloves, rosemary and seasonings

WOOD GRILLED SIRLOIN STEAK 20/28

14 oz wood grilled sirloin steak

STEAK TIPS 20/26

Marinated and slowly grilled

CRISPY SALMON 20/26

Country stuffed chicken served with our rustic mushroom madeira wine sauce

CRAB HADDOCK 19/25

Lightly seasoned with crumbs and topped with a newburg sauce

RISOTTO PRIMAVERA XX/XX

Description?

SIRLOIN STEAK & 3 BAKED STUFFED SHRIMP 28/32

Description?



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