

# Botticelli Wedding Package

## Country Display

Imported and Domestic Cheeses, Crisp Crudité Vegetables Accompanied by Assorted Crackers and Our Famous Sweet Vidalia Onion Dip.

## Hot Hors d'oeuvres

*Includes a selection of up to five assorted hot hors d'oeuvres which are hand passed to your bridal party and guests during cocktail hour*

Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Spinach & Cheese in Filo  
Coconut Chicken  
Mini Crabcakes

## Primavera's Wedding Package

Head Table Skirting, Cake Table Linens,  
DJ Table Skirting, Table Numbers,  
Floor Length Overlays, Arctic White or Cream Linen,  
Gold Rim China, Oneida Flatware,  
Embassy Stemware, Table Settings and Accessories

## Botticelli Buffet

Tossed Garden or Caesar Salad  
Cavatelli Tomato Basil  
Tortellini Alfredo  
Chicken Marsala  
Prime Rib Carving

*Slow roasted with rosemary & garlic rub and served with au jus*  
Seafood Newburg  
Roasted Yukon Gold Potato  
Fresh Vegetable Medley  
Fresh Baked focaccia

## Cake Cutting Service

Primavera Will Cut and Plate Your Wedding Cake

## Dessert

Vanilla Ice Cream Tartuffo with Fresh Berries,  
Whipped Cream and Chocolate Drizzle

## Coffee Station

Freshly Brewed Regular and  
Decaffeinated Coffees and Teas

**\$38.95 per guest** (Minimum 125 guests)

**\$43.95 per guest** (Minimum 75 guests)

# Policies, Terms and Conditions

## Deposits

All events require a \$500.00 deposit to reserve a date. A one third deposit is required nine months prior to the event or upon signing of the contract, whichever occurs first. The one third deposit secures the date and will commit that the event will take place. All deposits 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 card payments are not accepted.

## Cancellation & Refunds

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

## Guarantee

A final menu is due 30 days prior to your event date.

A final guaranteed guest count is due 10 days prior to your event date. This count may increase however it may not decrease.

## Food & Beverage

Per Board of Health Guidelines Leftovers are not allowed to be packaged to go.

## Prices & Service

Catering by Primavera takes great pride in the food and service we provide. Please inquire about special menus and allow us to customize an event to meet your budget. Prices are subject to change without notice. All selections are subject to 5% tax and 20% administration fee. Pricing does not include labor, waitstaff or service. Pricing also does not include onsite kitchen, setup or rentals.

## Additional Charges

Individual events vary and may be subject to the following additional charges:

- Additional labor charges for setup and breakdown will be determined based on the facility and special requests of clients.
- Overtime \$250 for the first half hour, \$375 for the second half hour or any part thereof
- Meals for hired staff (DJ, Band, Photographer Etc.)
- Linens and skirting for DJ table, headtable, gift table.  
*Prices available upon request*
- Floor length of linen. Price available upon request
- Cake cutting fee \$1.25 per person, china and flatware additional
- Any unplanned rentals are subject to an additional \$50.00 surcharge

*We've been planning your  
wedding since you were a  
little girl, too.*



*Primavera*

*Primavera*

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

## 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                           | \$155.00 |
| Chicken Primavera                      | \$140.00 |
| Chicken Marsala Brochette              | \$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 |

## 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

### 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'oeuvre Packages

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

Pricing based on a minimum of 75 guests.

### Celebration Hors d'oeuvres Trio

Stuffed Mushrooms, Lobster Newburg in Filo,  
Chicken, Cheese & Prosciutto Croquette for Your Cocktail Hour

**\$5.95 per guest**

### 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)**

## Celebration Package

### Country Display

Imported and Domestic Cheeses, Crisp Crudité  
Vegetables Accompanied by Assorted Crackers and  
Our Famous Sweet Vidalia Onion Dip.

### Dinner Service

Our Formal Plated Dinner Includes:

House Garden Salad

With balsamic Italian vinaigrette

### Entrée Selection of Your Choice

Ask about our additional menu selections & pricing

Chicken Capri, Chicken Picatta or Baked Salmon

Roasted Red Bliss Potato

Vegetable Medley

Fresh Baked Bread

Cake Cutting Service

Fresh Vanilla Tartuffo Ice Cream

### Coffee Station

Fresh Brewed Regular & decaffeinated Coffee

**\$29.95 per guest (Minimum 100 guests)**

## Sensation. Venue Package

### Harvest Display

A selection Imported & Domestic Cheeses, and  
A bountiful Arrangement of crisp vegetable crudite  
Homemade Hummus, Tomato Basil Salsa, and Crostini

### Dinner Service

Our Formal Buffet Dinner Includes:

Tossed Garden Salad

Classic Caesar Salad

Bow Tie Primavera

Chicken Marsala

Seafood Scampi with Risotto

Lobster, shrimp, scallops, haddock and salmon

Roasted Red Bliss Potato

Sautéed Fresh Vegetable Medley

Fresh Baked Focaccia Bread

### Coffee Station

Fresh Brewed Regular & Decaffeinated Coffee

**\$34.95 per guest (Minimum 100 guests)**

### Basic China Service & Linen

Salad Plate, Dinner Plate, Linen Napkin, Basic Flatware  
Water Goblet Salt & Pepper Sets, Guest Table Linen and  
Scrollware Service For Coffee Station