

NO Packages Include:

Formal China

Gold Rim China,
Oneida Flatware, Water Goblets,
Table Numbers, Table Settings and
Accessories

Linens & Skirting

Head Table Linen & Skirting, Cake Table,
DJ Table and Accessory Table Linens and
Skirting, White Floor Length Polyester
Cloths with Arctic White or Cream
Toppers for Guest Tables Accompanied
with White or Cream Linen Napkins



Garden NO Package

Country Display

A Selection of Imported and Domestic Cheese,
Crisp Vegetable Crudité Accompanied by Assorted
Crackers & Crostini with Our Fresh Vidalia Onion Dip



Grande Hors D'oeuvres Package

Your Guests will Enjoy Passed Stuffed Mushrooms,
Water Chestnuts & Bacon, Spinach & Cheese in Filo,
Lobster Newburg Bouchés and Coconut Chicken

Garden Buffet

Tossed Garden Greens

With Homemade Balsamic Vinaigrette

Caprese Salad

Vine Ripe Tomato with Fresh Mozzarella, Fresh Basil & Olive Oil

Gemelli Genovese

Fresh Spring Vegetables, Garlic, Olive Oil & Fresh Basil Pesto

Glazed Chicken

Fresh Herbs, Rosemary, Garlic & Lemon

Marinated Steak Medallions

With Mushrooms, Peppers & Onions

Grand Cioppino Display

Shrimp, Mussels, Clams, Scallops, Calamari, Cod and Lobster
in a Light Plum Tomato Broth Tossed with Fettuccine or Risotto and
Served in Our Grand Paella Pan

Vegetable Orzo

Medley of Vegetables & Seasoned Rice

Dessert

Primavera will Provide a Cake Cutting Service for Your Wedding Cake

Coffee Station with Fresh Fruit

Fresh Sliced Fruit Accompanied with Fresh Brewed
Aromatic Regular/Decaffeinated Coffee and Tea

\$46.95 per guest (based on 75)

All prices subject to change without notice.

Botticelli NO Package

Assorted Cheese & Vegetable Display

Farmhouse Cheddar, Smoked Gouda, Swiss &
Havarti Cheeses with a Beautiful Arrangement
of Crisp Vegetable Crudité, Assorted Crackers, Crostini,
Hummus, Tomato Basil Salsa and Fresh Vidalia Onion Dip

Grande Hors D'oeuvres Package

Your Guests will Enjoy Passed Stuffed Mushrooms,
Water Chestnuts & Bacon, Spinach & Cheese in Filo,
Lobster Newburg Bouchés and Coconut Chicken

Formal Dinner Buffet

Tossed Garden or Caesar Salad
Casericci with Tomato Basil or Tortellini Alfredo
Chicken Limoncello or Chicken Madiera
Seafood Newburg or Baked Cod with Sherry Cream
Prime Rib of Beef or Roast Beef
Oven Roasted Yukon Gold Potato
Roasted Vegetable Medley
Fresh Baked Focaccia Bread

Alternate Entrée Selections Available (See Our Menu Planner)

Dessert

Primavera will Provide a Cake Cutting Service for Your Wedding Cake
Garnished with Your Selection from Our Cake Enhancements

Coffee & Tea Station

Freshly Brewed Regular & Decaffeinated Coffee and Tea

\$48.95 Prime Rib (based on 75)

\$43.95 Roast Beef (based on 75)

All menu selections subject to tax and labor.



Special Events *NO* Division

Off-Premise Wedding Packages

Affordable Elegance



Hors d'oeuvres

(Prices based on 100 pieces per tray)



Artichoke and Goat Cheese Parmesan	175.00
Asparagus & Cheese Wrapped In Filo	175.00
Assorted Vegetable Quiche	165.00
Beef Teriyaki Skewers	175.00
Chicken Cheese & Prosciutto Croquettes	165.00
Chicken Skewers	175.00
Chicken Strega Sliders	165.00
Clams Casino	165.00
Clam Chowder Shooters	225.00
Coconut Chicken	165.00
Coconut Shrimp	225.00
Cowboy Sliders	175.00
Crisp Polenta & Mushroom Ragout	175.00
Crostini Caprese	195.00
Italian Meatballs	155.00
Lobster Bisque Shooters	250.00
Lobster Newburg Bouchés	175.00
Marinated Shrimp & Prosciutto Skewer	175.00
Maryland Crabcakes	175.00
Melon, Wrapped Prosciutto & Mozzarella Skewers	275.00
Mini Arancini	165.00
Mini Chicken Cordon Blue	175.00
Mini Mac & Cheese Cups	175.00
Mozzarella & Prosciutto en Carozza	165.00
Pigs in a Blanket	175.00
Potato Latkes	165.00
Pulled Pork Sliders	195.00
Raspberry & Brie in Filo	175.00
Scallops & Bacon	175.00
Sesame Chicken	165.00
Shrimp Cocktail Shooters	225.00
Shrimp & Crab Quesedilla	225.00
Spicy Butternut Apple Shooters	195.00
Spinach & Artichoke Dumplings	165.00
Spinach & Cheese in Filo	165.00
Stuffed Mushrooms	165.00
Tuscan Meatball Scoops	165.00
Vegetable Spring Rolls	165.00
Water Chestnuts Wrapped with Bacon	155.00

Prestige Cocktail Party

International Cheese Display
Vegetable Crudit  Display
Fresh Fruit Display

Select twelve of the following or choose from our menu.

Mini Ahi Tuna, Smoked Salmon, Edamame Shooters,
Mini Lobster Mac & Cheese, Tomato & Mozzarella Skewers,
Maryland Crab Cakes & Chowder Sips, Mini Arancini Tasting Spoons,
Scallops Wrapped with Bacon, Beef Teriyaki,
Coconut Shrimp, Asparagus & Goat Cheese Wrapped with Parma
Prosciutto, Stuffed Figs, Zucchini Flowers (seasonal),
Spanakopita and Raspberry & Brie in Filo

\$28 per guest (based on 75)



Specialty Hors d'oeuvres

Ahi Tuna & Avocado Shooters	275.00
Beef Wellington	225.00
Grilled Baby Lamb Chops	275.00
Oysters Rockefeller	225.00

Stationary Displays

Grilled Vegetable Platter	175.00
Mediterranean	195.00
<i>Hummus, Tabouli, Babaganoush, Feta Cheese, Tri Olive Tapanade & Pita Chips</i>	
Spinach & Artichoke Dip	195.00
<i>With Assorted Flatbreads & Focaccia</i>	
Polenta Casalinga	375.00
<i>Topped with Roasted Red Peppers, Caramelized Onions, Tri Mushrooms, Sausage and Cheese in a Plum Tomato Sauce</i>	
Antipasto	495.00
<i>Marinates Tomato, Mushrooms, Artichokes, Tri-Olive, Roasted Red Peppers, Fresh Mozzarella Imported Prosciutto and Salami</i>	
Raw Bar Station	12.95pp
<i>Fresh Native Oysters, Littleneck Clams and Jumbo Gulf Shrimp Served with Condiments, Crushed Ice and Fresh Dips</i>	
Assorted Cheese Tray	250.00
<i>A selection of imported and domestic cheese accompanied with assorted crackers and homemade crostini</i>	
Fresh Sliced Fruit	225.00
<i>Cantaloupe, honey dew melon, pineapple, strawberries & grapes</i>	
Vegetable Crudit� Tray	195.00
<i>A selection of fresh sliced vegetables accompanied with our famous sweet Vidalia onion dip</i>	
Rustic Breads & Calzone	195.00
<i>Homemade specialty olive and rustic Italian sundried tomato loaves, assorted focaccias & calzones and specialty bruschetta with various toppings</i>	

Celebration Dinner

Salad Course

Classic Caesar or Tossed Greens Salad
Includes Fresh Baked Crusty Rolls

Formal Dinner Service

Entr e Selection

Chicken Limoncello or
Crab Crusted Cod with lemon burr blanc or
Grilled Sirloin Steak

Sides Selection

Roasted Yukon Potato or Whole Grain & Wild Rice
Summer Vegetable Medley or Fransican Green Beans

Cake Cutting Service

Primavera will Cut & Serve your Wedding Cake

Basic China

Gold Rim China, Oneida Flatware, Water
Goblets, Table Numbers, Table Settings and Accessories

Basic Linen

Arctic White or Cream Guest Table Linens & Linen Napkins

\$30.95 Chicken (based on 75)

\$35.95 Fish (based on 75)

\$37.95 Beef (based on 75)

Stellina Buffet

Salad Course

Mixed Greens, Balsamic Vinagrette
Tomato Caprese with Crostini

Buffet Service

Fire Roasted Tomato Garlic Risotto or
Penne with garlic, olive oil & basil pesto

Chicken Braciolettini or Chicken Selection

Tenderloin Steak Tips with mushrooms, port wine reduction

Whipped Yukon Gold Potato

Sauteed Fransican Green Beans

Fresh Baked Focaccia

Cake Cutting Service

Primavera will Cut & Serve your Wedding Cake

Basic China

Gold Rim China, Oneida Flatware, Water
Goblets, Table Numbers, Table Settings and Accessories

Basic Linen

Arctic White or Cream Guest Table Linens & Linen Napkins

\$33.95 per guest (based on 75)



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