



PRIMAVERA

RISTORANTE

Luncheon
Banquet Menu

Welcome to Primavera and thank you for choosing us for your next upcoming special event. If you are celebrating a special family life event like a wedding rehearsal dinner, a baptism celebration for your son or daughter, a graduation party, a surprise birthday party, renewing a vow or a family Christmas holiday party we understand how magical & special your event could mean to you and we will do every effort helping you to make your event wonderful & memorable.

If your goal is holding a corporate event or a health wellness seminar or a financial planning presentation or only to enjoy a holiday corporate dinner or celebrating a retirement party for one of your team members departing your organization, we do understand that when it comes to business you'd love to accomplish something meaningful for your organization, prospects or your team. We are here to just help you do that.

Menu Selection & Pricing: For every occasion based on your preferences and criteria we create a personalized food menu for you which would be presented to your guests on the day of your event. Based on your event's date, time and your menu choices there is a set price per person for the 1st course, entrée course and optional dessert course. This set price per person does not include soft drinks nor alcoholic beverages, appetizers, customary (suggested) gratuities and mandatory sales tax.

Beverages: All beverages are not included in the set price per person and will be added to the final bill. We will customize your beverage preferences according to your style of event and budget restrictions. i.e. wine only, beer only, specific wine menu with or without spirits and etc.

Gratuities & Taxes: Pricings do not include customary gratuities and mandatory sales tax. Suggested and customary gratuities are about 18% and final bill is subject to 8.5% sales tax.

Dining Rooms: Our private dining room can host up to 50 guests seated dining and 70 people for a standup cocktail party. For standing cocktail parties, we can host up to 100 people combining our bar lounge room plus the private dining room. The Bar Lounge room can host up to 20 guests seated dining. Our main dining room with exhibition kitchen can also host up to 70 guests seated dining. The minimum number of guests required for booking the main dining room is for 65 guests. Not available on Fridays & Saturdays dinner service.

Parking Space: Parking is almost ideal and there is ample parking space all-round the restaurant.

Audio & Video Equipment: 65" Screen TV: Our private banquet room is equipped with a 65" high definition TV that with prior arrangement can be utilized for personal images/videos or business presentations. The most reliable connectivity method would be HDMI connection from your personal computer however wireless streaming of your videos could be via Apple TV for iOS devices (like iPhone) or Google Chromecast. No Fee. Microphone: With prior arrangement, we can set-up a wireless microphone for business presentations & seminars for \$45. Primavera will accommodate audio and video with prior notice. A Test run of the audio/Video media is mandatory at least 24 hours before the event or will not be permitted the day of.

Decoration & Special Table Arrangements Outside decoration and floral setting are always welcome. That being said none of our guests are permitted to use a ladder or table tops to decorate the ceilings or upper area of the walls. There are exceptions upon prior notice.

Cancelation Policy:

A cancelation fee of	\$350.00	will be charged if you cancel your event 3 weeks to your event's date.
A cancelation fee of	\$500.00	will be charged if you cancel your event 2 weeks to your event's date.

No Show Charge: Please be informed that kitchen & dining room staffing, table setup and food preparations are based on the host guaranteed number of the guests attending the event. No-show guests (any guests not attending the event as planned) more than 3 people will be charged the full price per person in the final bill. For proper food safety handling and kitchen timing, Primavera refrains from making food for to go for no show guests (Not present in the restaurant.)

Payments: The final bill is due at the end of your event and will be presented to you or designated main contact of your event at the end of your event. The balance after any advance payment (booking deposit) shall be paid in full with cash or credit card(s) in your possession.

menu offering and pricing may change without notice



Luncheon banquet menu

Food Menu Base Price Per Person before Gratuities & Taxes: \$22.50
No Soft Drinks nor any Alcoholic Beverages are included in above food menu pricings

Menu Greeting or Special Message

Salad Course

1st Salad (Included in base price per person)

2nd optional Salad (Add \$2.00 to base price per person)

Main course

3 Entrees from List A & 1 Entree from List B

1st Entrée from List A (Included in the base price per person)

2nd Entrée from List A (Included in the base price per person)

3rd Entrée from List A (Included in the base price per person)

1 optional Entrée from List B (Add \$2.00 to base price per person)

Desserts

1 Dessert - Add \$6.00 to base price per person

2 Desserts - Add \$7.00 to base price per person

3 Desserts - Add \$8.00 to base price per person

Outside Desserts - Add \$3.50 to base price per person

No food (including desserts) or any beverages may be brought to your event by either host(s) or guests without prior Primavera written approval.

We are proud to be a full service restaurant. We will cut and or serve all deserts

All Soft Drinks & Alcoholic Beverages served during your Event will be added to the final Food Bill - Outside Wines: \$15.00 per each 750mL Bottle.

\$500 booking deposit required for all parties. Prefixed Food Menu, Beverage Selection & Contract must be finalized no later than 1 week prior to your event.

A minimum expenditure of \$950 (before taxes & customary gratuities) is required for private events only. All no shows charged full set price per person.

Appetizers are optional and will not be included in the set price person. All appetizer pates priced \$13.50 & serves 3 to 4 guests.

Appetizers

Appetizers are optional and are not included in the base price per person. All appetizers are charged by the plate individually. Appetizers served in small plates at your tables. You may choose different combination of plates and as many plates as you wish. Each plate is \$13.50 and serves about 3 guests.

Caprese Avocado

Fresh Mozzarella, Sliced Tomatoes & Avocado dressed in Lemon Vinaigrette Pesto

Mussels Antipasto

New Zealand mussels filled with Creamy Lemon Scampi Sauce

Meatball Antipasto

Beef and Pork meatballs topped with melted Mozzarella in zesty Fra-Diavolo sauce

Prosciutto Antipasto

Layers of dry cured ham with fresh Mozzarella, Sliced Tomatoes & red onions drizzled with Vinaigrette Dressing

Calamari Antipasto

Sautéed Calamari Steak drizzled with White Wine Piccata Sauce over Mixed Spring

Smoked Salmon Antipasto

Smoked Salmon with fresh Mozzarella, Capers, Sliced Tomatoes & Red Onions coated with Lemon Dill Vinaigrette Dressing

Salad Course

Base price per person includes 1 salad of your choice from the Salad List for the first course. You may choose any of the salads listed under Salad List. The base price per person would be \$2.00 higher if you'd like to offer 2 choices for salad course. You may also add a soup course to be served in addition and prior to the salad course for \$3.50 extra per person.

House Salad

Romaine, Cucumbers, Mushrooms, shredded Carrots & red onions with our Vinaigrette Dressing

Caesar Salad

Romaine, Parmesan & Croutons coated in our zesty Caesar Dressing

Spinach Salad

Bed of Spinach topped with Bacon, Mushrooms & Red Onions in our Vinaigrette Dressing

Mixed Spring & Strawberry Salad

Mixed Spring, Pecans, Pear, Strawberries & sprinkle of Gorgonzola bonded with our Balsamic Dressing

Desserts

Dessert course is optional and are not included in the base price per person. Add \$6 per person to offer 1 dessert of your choice from the Dessert List. \$7 for 2 choices and \$8 for 3 choices of dessert. Banquet dessert portions are smaller than regular dining portions.

Tiramisù

Soaked Biscuits in dark Coffee & Amaretto Almond Liqueur bonding with Mascarpone Cheese and Cream, sprinkled with dark Chocolate

Mascarpone Cheesecake

Italian Cream Cheese Cake, traditional Graham Cracker Crust and top with Rich Caramel or Blueberry sauce

Crème Brûlée

Creamy custard with a thin Contrasting Layer of Caramelized Sugar

Lemon Bar

Sweet & Tangy Lemon filling Shortbread Crust

Gelato / Sorbet

Vanilla Bean, Mint Chip, Dutch Coffee Almond, Chocolate Hazelnut, Pumpkin & Blackberry Cabernet Sorbet

Strawberries Grand Marnier

Fresh strawberries & Creamy Custard Grand Marnier

Food Menu - List A Entrees

Base price per person includes up to 3 entrée choices from list A

You can choose up to 3 entrees for the main course off list A which is included in the base price per person. You may also add a Salmon dish as the fourth entrée from list B by only adding \$2.00 to the base price per person. With having 4 choices for the main course your menu can easily satisfy all guests with a vegetarian, any classic entrees, an entrée with chicken and a Salmon dish as your main course choices.

Butternut Squash Ravioli *veg*

in Creamy Spinach Florentine sauce & touch of Marinara

Bolognese

Beef Meat Sauce & Marinara over Linguine

Carbonara

Creamy Egg Yolk Sauce with Penne,
Prosciutto, Bacon & Scallions

Cheese Ravioli *veg*

in Creamy Marinara sprinkled with Ground Hazelnuts

Cheese Tortellini

with Prosciutto, Peas & Mushrooms in Creamy Parmesan sauce

Portobello Mushroom Ravioli *veg*

in Creamy Porcini Mushroom sauce

Chicken al Pomodoro

Chopped Chicken Breast and Bowtie with Basil
in light Tomato Sauce

Chicken Piccata

Filets of Chicken Breast with Bowtie, Capers & Red Onions in
White Wine Lemon Garlic Butter Piccata Sauce

Chicken Risotto Dijon

Chopped Chicken Breast with Risotto & Mushroom
in Creamy Lemon Dijon Dill Sauce

Chicken Pesto Gorgonzola

Chopped Chicken Breast with Rigatoni, Mushrooms,
Sun-Dried Tomatoes in Creamy Pesto Gorgonzola Sauce

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella
over Angel Hair with Marinara

Penne Puttanesca *veg*

Zesty Marinara, Capers & Kalamata Olives with Penne

Gnocchi *veg*

Potato Dumplings, Mushrooms & Basil
in Creamy Sun-Dried Tomato Sauce

Linguine Meatball

Beef & Pork Meatballs with mushrooms in
Marinara over Linguine

Beef Ravioli

in Creamy Mushroom Marinara sauce

Shrimp Ravioli

in Creamy Lemon Dill Herb Sauce with
Capers & Diced Tomatoes

Chicken Cranberry Arugula Entree Salad

Chopped Chicken Breast tossed with Arugula, Apples,
Walnuts, Gorgonzola & dried Cranberries bonded with our
Cranberry Vinaigrette Dressing

Chicken Saltimbocca

Chopped Chicken Breast with Penne, Prosciutto and
Mushrooms in Creamy Brown Sauce

Chicken Rigatoni

Chopped Chicken Breast with Rigatoni
in a Creamy Spinach Marinara

Chicken & Sausage Roma

Sausage & Chopped Chicken Breast with Artichoke-Hearts,
Mushrooms & Bell Peppers with Marinara over Linguine

Chicken Fra-Diavlo

Chopped Chicken Breast in a Zesty
Marinara with Penne

Food Menu - List B Entrees

1 optional Entrée from List B - Add \$2.00 to base price per person

Salmon Fresca Entrée Salad

Grilled filet of fresh Salmon & side of Marinated Artichoke Hearts, Fennel, Tomatoes, Avocado, Cucumbers, Red Onions & Cilantro drizzled with Lemon Juice & touch of Olive Oil

Salmon Risotto Dijon

Grilled fresh Salmon with Risotto & Mushrooms in Creamy Lemon Dijon Herb sauce

Tropical Shrimp Arugula Entrée Salad

Sautéed Shrimp, Mango, Papaya, Cantaloupe, Avocado & Fennel over bed of Arugula drizzled with Lemon Juice & touch of Olive Oil

Salmon Dill

Grilled filet of fresh Salmon with Peas, Capers & bowtie pasta in a Creamy Lemon Dill Sauce

Salmon Portofino

Grilled fillet of fresh Salmon with side of sautéed Spinach, Mushrooms, Broccoli & Asparagus

Food Menu - List C Entrees

1 optional Entrée from List C – See Pricing below for each entrée

Advance order may be required for parties of 18 & more when list C entrees are added

Swordfish Risotto Dijon - Add \$7.0 to Base Price

Grilled filet of fresh Swordfish served with Risotto in Creamy Lemon Dijon Dill sauce with Mushroom & Chopped Asparagus

Lamb Shank - Add \$4.5 to Base Price

Lamb Shank with Risotto, Mushrooms & Peas in Garlic Brown Herb sauce. Add \$4 to Base Price

Rib-Eye / NY Steak Cabernet - Add \$7.0 to Base Price

With a Cabernet Mushroom Brown sauce, side of Asparagus & Creamy Garlic Mashed Potatoes

(Steak temperature: For all Guests only Medium-Well)