



**P R I M E
FINE CATERING**

**PREMIUM & EXOTIC MEATS
PREPARED FOODS • FRESH PASTAS**

**4 NASSAU BOULEVARD
GARDEN CITY SOUTH, NEW YORK 11530
516-505-3255**

www.primefinecatering.com

2017



FRESH RAW MEATS

All meats can be made oven ready for an additional \$15.00

AMISH RAISED ALL NATURAL, FREE RANGE TURKEYS \$3.99/LB

MURRAY'S ALL NATURAL, FREE RANGE TURKEYS \$4.99/LB

ALL NATURAL TURKEY BREAST (ON BONE) \$6.99/LB.

STUFFED BONELESS TURKEY BREAST

CHOICE OF STUFFINGS \$9.99/LB

TURDUCKEN

TURKEY WITH CORNBREAD AND ANDOUILLE STUFFING STUFFED WITH
LONG ISLAND DUCK WITH WALNUT, APPLE AND CRANBERRY STUFFING STUFFED WITH
AMISH RAISED CHICKEN WITH VEGETABLE AND HERB STUFFING

3 DIFFERENT BONELESS MEATS WITH 3 DIFFERENT STUFFINGS ALL STUFFED INTO ONE!

A UNIQUE AND SURPRISING HOLIDAY DINNER

\$165 EA SERVES 15-20 GUESTS

PETITE TURDUCKEN

THE SAME AS OUR FULL SIZE TURDUCKEN MADE ONLY WITH BREAST MEAT

\$100 EA SERVES 8-10 GUESTS

PRIME RIB OF BEEF

TRIMMED AND TIED \$15.99/LB (Whole Weight)

BEEF WELLINGTON-(UNCOOKED)

8 OZ FILET MIGNON WRAPPED IN CLASSIC PUFF PASTRY WITH A CREMINI MUSHROOM
DUXELLE AND BABY SPINACH \$25 EACH

FILET MIGNON

WHOLE ROAST \$19.99 LB. INDIVIDUAL STEAKS \$29.99 LB.

LEGS OF LAMB

BONE-IN, BONELESS, MARINATED • \$7.99/LB (Whole Weight)

STUFFED LEGS OF LAMB

CHOICE OF STUFFINGS • \$8.99/LB (Whole Weight)

CROWN RACK OF LAMB

THREE RACKS OF LAMB FORMED INTO A BEAUTIFUL CROWN, RUBBED WITH FRESH HERBS
AND GARNISHED WITH ELEGANT BOOTIES

\$125.00 EA SERVES 6-10 GUESTS

PRIME PORCHETTA

PORK BUTT STUFFED WITH A PORK LOIN AND FRESH ITALIAN SAUSAGE, GARLIC, ROSEMARY
AND ORANGE ZEST, WRAPPED IN APPLEWOOD SMOKED BACON \$9.99/LB

LOINS OF PORK

BONELESS - PLAIN OR MARINATED \$5.99/LB STUFFED \$6.99/LB

BONE-IN - FRENCH CUT - PLAIN OR MARINATED \$8.99/LB

FRESH HAMS - BONE-IN OR BONELESS \$2.99/LB

CROWN RACK OF PORK \$9.99/LB SERVES 12-15 GUESTS

SMOKED HAMS

JOHN MORELL EZ-CUT HAM - RATED TOPS FOR SMOKED HAMS

BONE-IN \$6.99/LB • BONELESS \$8.99/LB • SPIRAL (1/2 or Whole) \$5.99/LB.

ANY MEAT PREPARED CAN BE PREPARED "OVEN READY" ON A BED OF AROMATIC VEGETABLES
AND HERBS, SALT, PEPPER AND OLIVE OIL FOR AN ADDITIONAL \$15

ALL PRICES SUBJECT TO CHANGE

PLEASE ORDER EARLY - WE WILL STOP TAKING AND/OR CHANGING ORDERS AT OUR DISCRETION

Delivery available for an additional fee (\$25.00 Minimum)

HOLIDAY CATERING

VEGETABLES, STARCHES AND ACCOMPANIMENTS

(ALL PRICES PER 1/2 TRAY. SERVES 8-12)

FRESH VEGETABLE, HERB, PARMESAN AND BREAD STUFFING	\$40.00
TOASTED WALNUT, FRESH APPLE AND CRANBERRY STUFFING.....	\$45.00
ITALIAN SAUSAGE, SAGE AND PARMESAN STUFFING	\$45.00
SPICY CORNBREAD AND ANDOUILLE STUFFING	\$45.00
THIN GREEN BEANS WITH CARROTS, GARLIC AND VIRGIN OLIVE OIL	\$45.00
BROCCOLI WITH GARLIC AND VIRGIN OLIVE OIL	\$45.00
ASPARAGUS WITH ROASTED PEPPERS, PINE NUTS AND VIRGIN OLIVE OIL	\$50.00
ROASTED BRUSSELS SPROUTS WITH BACON AND ONIONS	\$50.00
FRESH SPINACH WITH GARLIC AND VIRGIN OLIVE OIL	\$45.00
HONEY GLAZED BABY CARROTS WITH SHALLOTS & DILL.....	\$45.00
ROASTED RED BLISS POTATOES WITH GARLIC, ONIONS AND ROSEMARY	\$45.00
POTATOES AU GRATIN WITH GRUYERE CHEESE	\$50.00
YUKON GOLD MASHED POTATOES	\$45.00
WHIPPED SWEET POTATOES WITH OLD FASHIONED MARSHMALLOWS	\$45.00
ROASTED SWEET POTATOES WITH GARLIC, ONIONS AND ROSEMARY	\$45.00
GLAZED SWEET POTATOES WITH PURE MAPLE SYRUP & TOASTED PECANS.....	\$45.00
ROASTED MUSHROOMS WITH GARLIC, ONIONS, ROSEMARY AND OLIVE OIL	\$45.00
STEAKHOUSE STYLE CREAMED SPINACH.....	\$50.00
PUMPKIN SOUFFLÉ WITH CINNAMON, BROWN SUGAR AND MAPLE SYRUP	\$45.00
POTATO CROQUETTES WITH PARMESAN AND SCALLIONS.....	\$4.00 EACH
TWICE BAKED POTATOES WITH ROASTED GARLIC, PARMESAN, MOZZARELLA AND SCALLIONS	\$4.00 EACH
BROCCOLI & CAULIFLOWER CASSEROLE WITH BREAD CRUMBS, PECORINO, GARLIC & BASIL	\$45.00
MAPLE GLAZED ACORN SQUASH WITH TOASTED PECANS AND DRIED CRANBERRIES	\$45.00
HOLIDAY QUICHE-LORRAINE, BROCCOLI AND CHEDDAR, SPINACH AND MOZZARELLA	\$21.00
OLD FASHIONED BROWN GRAVY (GOOD FOR EVERYTHING)	\$12.00 QT
FRESHLY PREPARED TURKEY GRAVY WITH GIBLETS AND ROSEMARY	\$12.00 QT
RED WINE DEMI-GLACE (A MUST FOR YOUR FILET MIGNON OR PRIME RIB)	\$19.00 QT
CRANBERRY-APPLE CHUTNEY	\$6.00 PT
OUR FAMOUS BUTTERNUT SQUASH SOUP WITH APPLES	\$10.00 QT
POTATO LEEK WITH WHITE TRUFFLE OIL.....	\$10.00 QT

DESSERTS

ALL DESSERTS MADE IN HOUSE FROM SCRATCH

FRESHLY BAKED PIES, APPLE, APPLE CRANBERRY, APPLE CRUMB, COCONUT CUSTARD, PUMPKIN OR PECAN 10".....	\$23.00
GRANNY SMITH APPLE CRISP	\$23.00
PUMPKIN BREAD 2LB LOAF	\$10.00
NEW YORK CHEESECAKE - PLAIN 8".....	\$23.00
NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES 8".....	\$27.00
NEW YORK STYLE PUMPKIN CHEESECAKE 8"	\$27.00
OLD FASHIONED COOKIE PLATTER {CHOCOLATE CHIP, SUGAR AND OATMEAL RAISIN (24)}	\$25.00
CHOCOLATE-BANANA PUDDING PIE WITH FRESH WHIPPED CREAM AND AN OREO CRUST	\$25.00
BANANA CREAM PIE WITH VANILLA WAFERS	\$25.00
BITTERSWEET CHOCOLATE TORTE WITH CHOCOLATE GANACHE.....	\$30.00
CHOCOLATE DIPPED STRAWBERRIES (25) WHITE AND DARK CHOCOLATE DIPPED BERRIES	\$75.00

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HOLIDAY PLATTERS

ALL PLATTERS SERVE 8-12 GUESTS

SESAME SEARED AHI TUNA JAPANESE SEAWEED SALAD, CRISP WONTONS AND WASABI DRESSING.....	\$70.00
JUMBO SHRIMP COCKTAIL 2 LBS (32-36 pcs) OF POACHED SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON	\$75.00
FRESH VEGETABLE CRUDITE FRESHLY PREPARED VEGETABLES WITH A TRIO OF DIPS: ROASTED PEPPER & HERB, HUMMUS, CUCUMBER YOGURT AND CRISPY PITA CHIPS	\$60.00
MEDITERRANEAN MEZZE PLATTER HUMMUS, EGGPLANT & ROASTED PEPPER CAPONATA AND DILL FETA DIP SERVED WITH MIXED OLIVES & CRISPY AND GRILLED PITAS	\$60.00
TRI-COLOR TORTILLA CHIP PLATTER FRESHLY PREPARED TRI-COLOR TORTILLA CHIPS SERVED WITH: FRESH TOMATO SALSA, GUACAMOLE AND SOUR CREAM	\$55.00
SPINACH AND ARTICHOKE DIP WITH CRISPY TORTILLA CHIPS	\$55.00
SELECTION OF FINE CHEESES EUROPEAN AND DOMESTIC CHEESE ASSORTMENT SERVED WITH FRESH AND DRIED FRUITS AND 7 GRAIN TOAST	\$65.00
P R I M E COLD ANTIPASTO HOT & SWEET SOPPRESATA, DRIED SAUSAGE, SALAMI, PEPPERONI, OLIVES, SUN-DRIED TOMATOES, ROASTED PEPPERS, MARINATED ARTICHOKEs, PROVOLONE AND OUR OWN MOZZARELLA ALL BEAUTIFULLY DISPLAYED AND SERVED WITH SLICED BAGUETTES.....	\$80.00
P R I M E HOT ANTIPASTO 8 BAKED CLAMS, 8 EGGPLANT & MOZZARELLA NAPOLEONS, 12 CRAB CAKES, 12 JUMBO SAUSAGE STUFFED MUSHROOMS, MARINARA SAUCE, REMOULADE AND LEMON.....	\$80.00
VINE-RIPE TOMATO AND FRESH MOZZARELLA OUR OWN FRESH MOZZARELLA WITH SLICED TOMATOES, BABY ORGANIC GREENS, BALSAMIC VINAIGRETTE AND SLICED BAGUETTE	\$70.00
BAKED BRIE IN PUFF PASTRY FRESHLY BAKED BRIE CHEESE SERVED WITH FRESH AND DRIED FRUITS & CRAN-APPLE CHUTNEY	\$65.00
OUR FAMOUS WRAP AND SANDWICH PLATTERS MANY DIFFERENT VARIETIES TO CHOOSE FROM PLEASE SEE OUR CATERING MENU FOR SELECTIONS.....	\$55.00 - \$65.00
FRESH SEASONAL FRUIT AND BERRY BOWL (5 LBS.) LARGE SELECTION OF PEAK SEASONAL FRUITS BEAUTIFULLY DISPLAYED	\$45.00
CHOCOLATE DIPPED STRAWBERRIES (25) WHITE AND DARK CHOCOLATE DIPPED BERRIES	\$75.00

***PLEASE ASK FOR OUR CATERING MENU TO SEE OUR LARGE SELECTION OF
HOT AND COLD HORS D'OEUVRES, HOT FOODS, SALADS AND MORE
FULL CATERING SERVICES ALWAYS AVAILABLE
CLOSED THANKSGIVING DAY,
CHRISTMAS DAY AND NEW YEARS DAY***

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