

PRIME

Fine Catering

4 Nassau Boulevard South, Garden City 516 505-3255

www.primefinecatering.com

Happy Valentine's Day

Appetizer

Please Order By Number

1. Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette \$6
2. Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing \$6
3. Tender Hearts of Romaine with Blue Cheese, Toasted Walnuts, Sun Dried Cranberries and Balsamic \$7
4. Tuscan Kale Salad with Roasted Butternut Squash, Parmeggiano Reggiano, Toasted Pumpkin Seeds & Lemon-Basil Vinaigrette \$7
5. Roasted Fennel & Blood Orange Salad with Baby Arugula, Gorgonzola Cheese, Candied Pecans & Extra Virgin Olive Oil \$8
6. Classic Shrimp Cocktail (4) with Fresh Lemon and Cocktail Sauce \$8
7. Lobster Bisque with Chives and Crème Fraiche \$7
8. Roasted Chicken & Exotic Mushroom Soup with Orzo, Parmesan and Basil \$6
9. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara \$8/\$15
10. Fresh Vegetable Fettuccine with Roasted Garlic, Sun Dried Tomato Pesto and Extra Virgin Olive Oil \$8/\$15

Main Course

Please Order By Number

11. Grilled Natural Chicken with Parmesan & Sweet Basil Polenta Hearts, Broccoli Rabe and Natural Jus \$19
12. Grilled Natural Pork Chop with a Sweet Potato Pancake, Spinach, Crispy Onions and Apple-Rosemary Jus \$19
13. Sautéed Shrimp with a "Crispy" Lobster Risotto, Roasted Cauliflower and White Wine Sauce \$21
14. Grilled Salmon with Soba Noodles, Stir Fried Vegetables and Hoisin Glaze \$21
15. Grilled Filet Mignon with a Truffled Potato Croquette, Asparagus and Red Wine Sauce \$25
16. Roast Rack of Lamb with a Golden Whipped Potatoes, Broccoli, Cranberry-Apple Chutney and Rosemary Jus \$27
17. Butternut Squash and Ricotta Cannelloni with Tuscan Kale and a White Truffle, Mushroom & Parmesan Cream \$19

Dessert

Please Order By Number

18. Chocolate Brownie Heart with a Fresh Berry Salad, Vanilla Sauce and Whipped Cream \$8
19. Vanilla Bean Crème Brûlée with Orange Cranberry Biscotti and Fresh Berries \$8
20. "24 Karat" Chocolate Truffle Torte with Fresh Strawberries and Vanilla Sauce \$8
21. Key Lime Tart with "Margarita" Raspberries and Vanilla Whipped Cream \$8
22. Red Velvet Heart with a Vanilla Cream Cheese Mousse, Toasted Coconut Crisp and Strawberry Sauce \$8
23. New York Cheesecake with a Chocolate Cookie Crust, Fresh Berry Salad and Caramel Sauce \$8
24. Fresh Seasonal Fruit and Berries with Vanilla Whipped Cream and Orange Cranberry Biscotti \$8
25. Chocolate Dipped Valentines Long Stem Strawberries (2) \$8

Bon Appétit!!!