

# PRIME

## Fine Catering

4 Nassau Boulevard South, Garden City 516 505-3255

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

### Main Course

Please Order By Number

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

### Dessert

Please Order By Number

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

## Bon Appétit!!!

# INSTRUCTIONS

## APPETIZERS

1. Salad - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
2. Caesar - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
3. Romaine - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
4. Kale - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
5. Fennel - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
6. Shrimp - Simply arrange shrimp, lemon and cocktail sauce on a plate and serve.
7. Lobster Bisque - Simply reheat in the microwave or a small saucepot and serve.
8. Chicken Soup - Simply reheat in the microwave or a small saucepot and serve.
9. Ravioli - Simply reheat in the microwave and plate with sauce on bottom, spinach in middle and ravioli around.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
10. Fettuccine - Simply reheat in the microwave, plate and serve.

## MAIN COURSE

11. Chicken - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
12. Pork Chop - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
13. Shrimp - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
14. Salmon - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
15. Filet Mignon - Simply reheat in the microwave and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
16. Lamb - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**
17. Cannelloni - Simply reheat in the microwave, plate and serve.  
**PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE**

## DESSERT

All Dessert - Simply plate and serve  
Brownie may be warmed if desired!!!

**NOTE:** All of the reheating is based on using a microwave. A conventional oven set at 375 degrees may be used as well. Please remember to remove all of the components from the plastic container and place in an oven safe container to reheat using this method. All of the items that should be served crispy will do much better in a conventional oven.

Remember, fine dining takes time. This is a typical 2 hour restaurant meal. Please enjoy the meal slowly, taking the time to appreciate what both you and I have done. Try to plate the meal as a Chef would. Be neat and careful, giving respect to the food, the China and yourselves. But most of all have fun with a loved one. You deserve it!!!

Thank you for choosing PRIME Fine Catering for your special evening.

Bon Appetite

Happy Valentine's Day

Henry & Marc