



## Corporate Catering

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

[www.primefinecatering.com](http://www.primefinecatering.com)

# Breakfast and Brunch Packages

based on 15 guest minimum

## Continental Breakfast

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assortment of Petite Muffins, Danish and Croissants

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$12 per guest

## PRIME Hot Breakfast

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assortment of Petite Muffins, Danish and Croissants

Freshly Scrambled Eggs

Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks

Home Fries with Sautéed Onions and Fresh Herbs

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$15 per guest

## Southern Style

Assortment of Freshly Baked Loaf Cakes to include:  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties  
Buttermilk Biscuits with Freshly Whipped Butter  
Freshly Scrambled Eggs  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Creamy Grits with Cheddar, Parmesan and Sausage Gravy  
Thick Cut Texas Style French Toast with Vermont Maple Syrup  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$18 per guest

## French Classic

All Butter Petite Croissants  
served with Whipped Butter, Cream Cheese and Strawberry Preserves  
Assortment of Petite Muffins and Danish  
Choice of 2 Quiche  
Choice of 1 Stuffed Crepe  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$18 per guest

## **Breakfast In Tuscany**

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves  
Assortment of Freshly Baked Loaf Cakes  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties  
Nutella with Fresh Strawberries and Baby Bananas  
Choice of 2 Frittatas  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$18 per guest

## **PRIME Breakfast Box**

Choice of Full Size Bagel or Croissant with Butter or Cream Cheese  
Fresh Fruit Salad  
Our Homemade Granola with Lemon Yogurt  
Individual Orange, Grapefruit, Cranberry or Apple Juice  
Napkin, Fork, Knife and Spoon  
\$9 per box

# Breakfast and Brunch

## Breakfast Breads and Sweets

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assorted Petite Muffins and Danish

All Butter Petite Croissants

Assortment of Freshly Baked Loaf Cakes

Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties

Buttermilk Biscuits with Freshly Whipped Butter

PRIME Homemade Granola with Honey and Almonds with Lemon Yogurt

Fresh Berry, Yogurt and Granola Parfait

Fresh Seasonal Fruit and Berries with Lemon Yogurt

## Hot Breakfast

Freshly Scrambled Eggs

Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks

Home Fries with Sautéed Onions and Fresh Herbs

Steel Cut Oatmeal with Caramelized Apples, Dried Cranberries, Brown Sugar  
and Vermont Maple Syrup

Creamy Grits with Cheddar, Parmesan and Sausage Gravy

Freshly Made Belgian Style Waffles with Baby Bananas,

Vanilla Whipped Cream and Vermont Maple Syrup

Thick Cut Texas Style French Toast with Vermont Maple Syrup

Stuffed French Toast

choice of

Apples, Pecans, Cinnamon and Vermont Maple Syrup

Blueberries, Cream Cheese and Vermont Maple Syrup

Nutella, Bananas and Vermont Maple Syrup

Ham, Turkey and Brie with Cranberry-Apple Chutney and Vermont Maple Syrup

Buttermilk Pancakes

with a Fresh Berry Salad and Vermont Maple Syrup

Stuffed Crepes  
choice of  
Apples, Pecans, Cinnamon and Vermont Maple Syrup  
Blueberries, Cream Cheese and Vermont Maple Syrup  
Nutella, Bananas and Vermont Maple Syrup  
Ham, Turkey and Brie with Cranberry-Apple Chutney and Vermont Maple Syrup

### Quiche

Lorraine (Ham, Bacon and Swiss)  
Spinach and Cheddar  
Broccoli and Cheddar  
Grilled Vegetables with Monterrey Jack  
Cremini Mushroom with Swiss and Tarragon  
Ham and Cheddar with Chives  
Grilled Chicken with Sun Dried Tomatoes and Mozzarella

### Frittata

Roasted Potato Frittata with Caramelized Onions and Rosemary  
Grilled Vegetable Frittata with Monterrey Jack and Fresh Basil  
Spinach Frittata with Feta and Dill  
Italian Sausage and Roasted Potato Frittata with Rosemary

### Breakfast Stations

Made to order by PRIME Chefs

#### **PRIME Omelet Station**

Made to order omelet's with choice of fillings to include:  
Smoked Ham, Bacon, Breakfast Sausage  
Onions, Peppers, Tomatoes, Mushrooms  
Grated Cheddar Cheese, Grated Swiss Cheese, Goat Cheese  
Egg Whites and Whole Eggs available

#### **PRIME Belgian Waffle Station**

Freshly Made Waffles  
with a Fresh Berry Salad, Vanilla Whipped Cream and Vermont Maple Syrup

## Breakfast Wraps, Ciabattas and Crispy Filo Turnovers

Bacon and Swiss, Western Omelette, Italian, Ham and Swiss, Bacon and Cheddar, Turkey and Jack  
Spinach and Feta, Grilled Veggies and Jack, Cremini Mushrooms and Swiss, Broccoli and Cheddar  
Whole Eggs and/or Egg Whites of each type

## Smoked, Cured and Fresh Fish

Catskill Mountain Smoked Salmon with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese  
Served with an assortment of Miniature Bagels and New York Rye

Pastrami Cured Salmon with a Creamy Cole Slaw, Sliced Cucumbers and Scallion Cream Cheese  
Served with an assortment of Miniature Bagels and New York Rye

An Assortment of Smoked Fish to include: Salmon, Whitefish and Sable  
with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese  
Served with an assortment of Miniature Bagels and New York Rye

Old Fashioned Albacore Tuna Salad with Baby Greens, Cucumbers, Tomatoes, Olives and Pickles  
Served with an assortment of Miniature Bagels and New York Rye

Roasted Salmon Salad with Baby Greens, Cucumbers, Tomatoes, Olives and Pickles  
Served with an assortment of Miniature Bagels and New York Rye

Gently Poached Maine Salmon with a Sweet & Sour Cucumber Salad,  
Lemon Confit and Dill Creme Fraiche

## Beverages

100% Florida Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice  
Individual Milk or Individual Chocolate Milk  
Individual Fruit and Yogurt Smoothies  
Coffee, Decaffeinated Coffee, Selection of Teas

## A La Carte

Assortment of Freshly Baked Miniature Bagels served with Whipped Butter, Cream Cheese and Strawberry Preserves		\$16/dozen
Assortment of Petite Muffins		\$15/dozen
Assortment of Petite Danish		\$18/dozen
All Butter Petite Croissants		\$18/dozen
Buttermilk Biscuits with Freshly Whipped Butter		\$18/dozen
Fresh Berry, Yogurt & Granola Parfait		\$6 each
Fresh Seasonal Fruit and Berries with Lemon Yogurt	\$45 for 8-12 guests	\$75 for 16-20 guests
Assorted Quiche		\$19 each
Assorted Frittata		\$19 each
Assorted Breakfast Wraps, Ciabattas and Crispy Filo Turnovers		\$6 each
Catskill Mountain Smoked Salmon with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese Served with an assortment of Miniature Bagels and New York Rye		\$65 8-12 guests
An Assortment of Smoked Fish to include: Salmon, Whitefish and Sable with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese Served with an assortment of Miniature Bagels and New York Rye		\$95 8-12 guests
Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice		\$2 each
Individual Milk or Individual Chocolate Milk		\$2 each
Individual Fruit and Yogurt Smoothies		\$4 each
Coffee, Decaffeinated Coffee, Selection of Teas 12 cup Coffee Box with Milk, Sugar, Equal, Splenda and Sweet and Lo		\$15 each
Wire Rack Chafing Dishes – Reusable Rack, Water Pan, 2 Sternos (For you to keep)		\$10 each
Full Service Heavyweight Paper Goods (Chinet Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)		\$2 per guest
Full Service Plastic Ware (the look of real China) (Plastic Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)		\$4 per guest
Full Rental Services		priced per function
Full Staffing Services		priced per hour (5 hour minimum)

**For more information, please contact our Catering Department at:**

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**Custom Menu and Event Planning is our Specialty**



# Lunch

## Sandwiches and Wraps

All Sandwiches Can Be Made On Your Choice of Regular or Whole Wheat Wraps or Ciabattas

### Vegetarian

Vine-Ripe Tomato and Fresh Mozzarella with Basil-Walnut Pesto and Balsamic Vinaigrette  
Grilled Vegetables with Baby Greens, Vine-Ripe Tomato, Balsamic Vinaigrette and Feta Cheese  
Crispy Eggplant with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette

### Poultry

Smoked Turkey with Monterrey Jack, Baby Greens, Vine-Ripe Tomato and a Roasted Pepper Dressing  
Honey Maple Turkey with Creamy Brie and Cranberry Mayo  
Grilled Chicken with Roasted Peppers, Fresh Mozzarella and Basil Aioli  
Grilled Chicken "BLT" with Blue Cheese and Roasted Garlic Ranch Dressing  
Buffalo Style Grilled Chicken with Blue Cheese, Crisp Celery and Ranch Dressing

### Meat

Soy Marinated Steak with an Asian Vegetable Slaw and Wasabi Dressing  
Herb Crusted Roast Beef with Aged Vermont Cheddar, Baby Arugula,  
Tomato and Horseradish Crème Fraiche  
Prosciutto d' Parma with Fresh Mozzarella, Vine-Ripe Tomatoes,  
Baby Arugula and Balsamic Vinaigrette  
Classic Italian Style - Capicola, Genoa Salami, Hot and Sweet Soppresata, Pepperoni, Roasted Peppers,  
Provolone and Balsamic Vinaigrette  
Classic American Style - Ham, Turkey, Roast Beef, Swiss Cheese and Mayonnaise

### Seafood

Classic Shrimp Salad with Fresh Basil, Baby Greens and Vine-Ripe Tomato  
Old Fashioned Tuna Salad with Baby Greens and Vine-Ripe Tomato  
Roasted Salmon Salad with Baby Arugula, Vine-Ripe Tomato and a Fresh Fennel Slaw

## Side Salads

### Green Salads

Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing

Hearts of Romaine with Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette

Goat Cheese Salad with Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette

Greek Style Salad with Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette

### Pasta and Grain Salads

Bowtie Pasta Salad with Grilled Veggies, Sun Dried Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Orrechiette Pasta Salad with Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil

Mediterranean Style Orzo Salad with Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil

Orzo Salad with Basil-Walnut Pesto and Sun Dried Tomatoes

Soba Noodle Salad with Sesame and Soy

Old Fashioned Macaroni Salad

Penne Pasta Salad with Tomatoes, Peppers and Basil Aioli

### Potato Salads

Old Fashioned Potato Salad

Pennsylvania Dutch Style with Hard Cooked Egg and Dill

German Style Potato Salad with Grainy Mustard, Bacon, Red Onion and Parsley

Bacon-Ranch Style Potato Salad with Sweet Corn, Red Peppers and Chives

### Vegetable and Bean Salads

Asian Green Bean Salad with Ginger, Soy and Sesame Seeds

Long Island Farm Stand Tomato Salad

Old Fashioned Cole Slaw

Mediterranean Vegetable Salad with Fresh Basil and Calamata Olives

Black Bean and Roasted Corn Salad with Lime and Cilantro

Edamame Salad with Sesame, Soy, Cilantro, Mint and Chili Sauce

# Lunch Platters

each platter serves 10-12

## Southwestern Cobb Salad

Romaine Lettuce, Grilled Chicken, Avocado, Black Bean Salsa, Hard Cooked Egg  
Grape Tomatoes, Hickory Bacon and Grated Jack Cheese  
Served with a Roasted Garlic Ranch Dressing \$65

## Herb Grilled Breast of Chicken

Baby Organic Greens, Sun Dried Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette  
Served with Petite Rustic White and Semolina Rolls \$55

## Chicken Salad "Waldorf Style"

Romaine Lettuce, Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil  
Served with Petite Rustic White and Semolina Rolls \$55

## Old Fashioned Tuna Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives  
Served with Petite Rustic White and Semolina Rolls \$50

## Lemon Marinated Tuna Salad "Nicoise" Style

Baby Arugula, Red Bliss Potatoes, Haricot Vert, Hard Cooked Egg, Tomatoes, Olives and Extra Virgin Olive Oil  
Served with Petite Rustic White and Semolina Rolls \$65

## Japanese Shrimp and Soba Noodle Salad

Mizuna Greens, Cucumber, Mint, Cilantro and Crispy Wontons \$65

## PRIME Sushi Lunch

California Rolls, Spicy Tuna Rolls, Regular Tuna Rolls, Salmon, Shrimp Tempura, Eel and Avocado  
Wasabi, pickled ginger and soy sauce with chopsticks \$150

## Grilled Seasonal Vegetables

Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze \$55

## Balsamic Grilled Portobello Mushrooms

Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil,  
Extra Virgin Olive Oil & Grilled Ciabatta \$55

## Vine-Ripe Tomato and Fresh Mozzarella

Baby Organic Greens, Sweet Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil  
and Grilled Peasant Bread \$55

# Room Temperature Displays

each platter serves 10-12 guests

## Beef and Pork

Grilled Filet Mignon

Crisp Buttermilk Onions and Horseradish Crème Fraiche \$175

Grilled Black Angus Flank Steak

Grilled Bermuda Onions and a Smokey BBQ Glaze \$95

Maple, Honey and Brown Sugar Glazed Spiral Ham

Grilled Pineapple, Red Grapes, Cranberry Apple Chutney and Dijon Mustard \$95

## Poultry

Grilled Chicken Bruschetta

Vine-Ripe Tomato and Fresh Mozzarella, Fresh Basil, Baby Arugula and Extra Virgin Olive Oil \$75

Sesame Seared Chicken

Asian Style Green Bean Salad, Pickled Ginger and Crispy Wontons \$85

Grilled Balsamic Glazed Chicken

Fresh Grilled Veggies, Basil, Extra Virgin Olive Oil and Baby Arugula \$85

Crispy Boneless Buttermilk Chicken

Old Fashioned Biscuits, Chipotle Cole Slaw and Roasted Garlic Ranch Dressing \$85

Roast Breast of Turkey

Wild Rice and Toasted Pecan Salad, Granny Smith Apples, Dried Cranberries and Rosemary Mustard \$85

## Seafood

Grilled Shrimp

Tuscan Bread and Tomato Salad, Baby Arugula, Balsamic and Extra Virgin Olive Oil \$125

Sautéed Shrimp "Scampi Style"

Baby Arugula, Orzo Pasta and Lemon-Parsley Vinaigrette \$125

Gently Poached Maine Salmon

Sweet & Sour Cucumber Salad, Lemon Confit and Dill Creme Fraiche \$110

# Hot Buffet

## Poultry

Chicken Marsala

Chicken Francese

Chicken Parmesan

Chicken Scarapiello with Sweet Italian Sausage, Cremini Mushrooms,  
Potatoes and Rosemary (Boneless or Bone-In)

Sesame Chicken with Broccoli, Sesame and Soy

Chicken Teriyaki with Stir Fried Vegetables, Sesame and Soy

Chicken Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine

Chicken Wings – Buffalo, Teriyaki or Honey BBQ

Roast Breast of Turkey with Giblet Gravy, Cranberry Sauce and Fresh Rosemary

## Beef and Pork

Grilled Steak Teriyaki Style with Stir Fried Vegetables, Sesame and Soy  
Beef and Broccoli

Grilled Sirloin Steak with Cremini Mushrooms, Caramelized Onions and Fresh Thyme  
Classic Sauerbraten with a Sweet and Sour Gravy

Old Fashioned Sausage and Peppers

Honey Roasted Loin of Pork

Stuffed Loin of Pork with Granny Smith Apples and Fresh Cranberries

Maple-Honey Glazed Spiral Ham with Dijon Mustard and Cranberry-Apple Chutney

## Seafood

Stir Fried Shrimp and Broccoli

Classic Shrimp Scampi over Orzo Pasta

Stuffed Flounder with Baby Spinach, Mozzarella Cheese and White Wine Sauce

Sautéed Flounder “Francese” Style with Garlic, Lemon and White Wine

Grilled Salmon with Lemon Butter

Grilled Salmon Teriyaki Style with Stir Fried Veggies, Sesame and Soy

Seafood Paella: Shrimp, Clams, Mussels and Scallops with Chorizo Sausage and Saffron Rice Pilaf

## Pasta

Penne a la Vodka with Tomato, Fresh Cream and Parmesan  
Old Fashioned Lasagna with Ground Sirloin, Ricotta, Parmesan, Mozzarella and Marinara  
Baked Ziti (Vegetarian Style)  
Penne Pasta Marinara  
Bowtie Pasta Primavera  
Orrechiette Pasta with Spring Peas, Fresh Tomatoes, Garlic, Parmesan and Basil  
Penne Pasta with Baby Spinach, Fresh Tomato, Garlic, Olive Oil and Romano Cheese  
Old Fashioned Stuffed Shells with Marinara and Mozzarella  
Old Fashioned Macaroni & Cheese  
Marc's Mac & Cheese with Crispy Buttered Breadcrumbs, Garlic and Parmesan  
Old Fashioned Manicotti with Marinara and Mozzarella  
Tri-Color Cheese Tortellini Alfredo  
Orzo with Extra Virgin Olive Oil, Grated Pecorino, Lemon and Fresh Parsley

## Vegetarian

Eggplant Rollatine  
Eggplant Parmesan  
Petite Eggplant Napoleon's with PRIME Marinara, Fresh Mozzarella and Basil  
Braised Escarole with White Beans and Tomato with  
(Pecorino Romano and Crushed Red Pepper on the side)

## Vegetables

French Beans and Carrots with Garlic, Virgin Olive Oil and Fresh Basil  
Broccoli with Garlic, Virgin Olive Oil and Fresh Basil  
Vegetable Mélange with Butter and Fresh Basil  
Roasted Cauliflower with Onion, Garlic and Olive Oil  
Old Fashioned Sweet and Sour Red Cabbage  
Braised Tuscan Kale and Cipollini Onions with Garlic and Virgin Olive Oil

## Potatoes and Rice

Yukon Gold Mashed Potatoes  
Whipped Sweet Potatoes  
German Style Potato Dumplings  
Roasted Red Bliss Potatoes with Onions, Garlic and Rosemary  
Roasted Sweet Potatoes with Onions, Garlic and Rosemary  
Jasmine Fried Rice  
Classic Basmati Rice Pilaf  
Buttered Noodles with Parsley and Nutmeg

# Sandwich and Hot Buffet Packages

15 guest minimum

## PRIME VIP

Choice of 1 Green Salad

\*\*\*

Choice of 3 Sandwiches

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$12 per guest

## The Presidential

Choice of 1 Green Salad

\*\*\*

Choice of 1 Pasta Salad

\*\*\*

Choice of 3 Sandwiches

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$16 per guest

## The Chairman of the Board

Choice of 1 Green Salad

\*\*\*

Choice of 2 Hot Entrées (Poultry, Beef/Pork or Vegetarian, Seafood add \$2 per guest)

\*\*\*

Choice of 1 Hot Vegetable

\*\*\*

Choice of 1 Hot Pasta or Starch

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$21 per guest

## The CEO

Choice of 1 Green Salad

\*\*\*

Choice of 2 Sandwiches

\*\*\*

Choice of 1 Hot Entrée (Poultry, Beef/Pork or Vegetarian, Seafood add \$2 per guest)

\*\*\*

Choice of 1 Hot Vegetable

\*\*\*

Choice of 1 Hot Pasta or Starch

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$23 per guest



## A La Carte

### Dessert

Assorted Homemade Pies 10" (serves 8-10)	\$23 each
Homemade Assorted Cookies (chocolate chip, oatmeal and sugar)	\$12 doz
Petite Fudge Brownies	\$12 doz
Chocolate Covered Strawberries	\$3 each
Cheesecakes Lollipops	\$20 doz
Fresh Fruit and Berries (serves 8-10)	\$45
New York Cheesecake 8" (plain) (serves 8-10)	\$23 each

### Beverages and Ice

Assorted Soft Drinks and Bottled Water	\$2 per guest
Freshly Brewed Iced Tea (Sweetened or Unsweetened)	\$2 per guest
Freshly Squeezed Lemonade	\$2 per guest

### Paper Goods and Wire Racks

Wire Rack Chafing Dishes – Reusable Rack, Water Pan, 2 Sternos (For you to keep)	\$10 each
Full Service Heavyweight Paper Goods (Chinette Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$2 per guest
Full Service Plastic Ware (the look of real China) (Plastic Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$4 per guest

### Additional Services

Rental Services	priced per function
Staffing Services	priced per hour (5 hour minimum)

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