



**PRIME**  
FINE CATERING

4 Nassau Boulevard South, Garden City 516 505-3255  
www.primefinecatering.com

## Happy Valentine's Week

February 10 to February 16

### 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. Baby Arugula Salad with Pears, Pomegranate, Toasted Almonds, Feta Cheese and Pomegranate Vinaigrette \$9
5. Grilled Portobello Mushroom Salad with Baby Arugula, Gorgonzola Cheese, Roasted Peppers & Extra Virgin Olive Oil \$9
6. PRIME Oysters "Rockefeller" (4) with Spinach, Artichokes, Mozzarella Cheese, Toasted Breadcrumbs and Pernod \$12
7. Classic Colossal Shrimp Cocktail (3) with Fresh Lemon and Cocktail Sauce \$12
8. Lobster Bisque with Chives and Crème Fraiche \$8
9. Potato-Shallot Veloute with White Truffle Oil and Brioche Croutons \$7
10. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara \$9/\$16
11. Fresh Cavatelli Pasta with Petite Peas, Grape Tomatoes, Garlic, Pecorino Romano, Extra Virgin Olive Oil and Basil \$9/\$16

### Main Course

Please Order By Number

12. Grilled Natural Chicken with a Chick Pea, Parmesan & Sweet Basil Heart, Broccolini and Natural Jus \$19
13. Grilled Pork Porterhouse with a Potato-Apple Pancake, Spinach, Crispy Onions and Pomegranate Jus \$21
14. Sautéed Shrimp with a Creamy Lobster Risotto, Roasted Cauliflower and Scampi Sauce \$22
15. Wood Roasted Salmon with a Potato-Roasted Pepper Hash, Grilled Asparagus, Oyster Mushrooms and Lemon-Basil Aioli \$22
16. Grilled Filet Mignon with a Potato Croquette, Haricot Vert, Roasted Carrots and Truffle Sauce \$29
17. PRIME Surf & Turf: Filet Mignon & Lobster Tail, Mashed Potatoes, Creamed Spinach, Asparagus, Crispy Onions \$39
18. Grilled Porterhouse Steak for 2 with Mashed Potatoes, Creamed Spinach, Asparagus, Crispy Onions and Red Wine Sauce \$29 per person
19. Roast Rack of Lamb with Creamy Herb Polenta, Petite Peas, Cipollini Onions, Manzanilla Olives and Rosemary Jus \$29
20. Butternut Squash and Ricotta Manicotti with Tuscan Kale and a White Truffle, Mushroom & Parmesan Cream \$19

### Dessert

Please Order By Number

21. Chocolate Brownie Heart with a Fresh Berry Salad, Vanilla Sauce and Whipped Cream \$9
22. Banana-Ginger Crème Brûlée with Candied Ginger Crisps and Fresh Berries \$9
23. "24 Karat" Chocolate Truffle Torte with Fresh Strawberries and Vanilla Sauce \$9
24. Key Lime Tart with "Margarita" Berries and Vanilla Whipped Cream \$9
25. Nutella Tiramisu with Fresh Strawberries and Toasted Hazelnut Brittle \$9
26. Red Velvet Heart with a Vanilla Cream Cheese Mousse, Toasted Coconut Crisp and Strawberry Sauce \$9
27. New York Cheesecake with a Chocolate Cookie Crust, Fresh Berry Salad and Caramel Sauce \$9
28. Fresh Seasonal Fruit and Berries with Vanilla Whipped Cream and Cranberry-Almond Biscotti \$9
29. Chocolate Dipped Valentines Long Stem Strawberries (3) \$9

**Bon Appétit!!!**