



Full Service Entertaining

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

www.primefinecatering.com

Breakfast & Brunch

Breakfast Breads and Sweets

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

Assortment of Petite Muffins and Danish

All Butter Petite Croissants

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

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 Dishes

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 with 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 with 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

Action Stations

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, Quesadillas, Ciabattas and Crispy Filo Turnovers

Bacon and Swiss, Western Omelet, 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 Crème Fraiche

Beverages

Freshly Squeezed 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

Nibbles and Bar Snacks

Yukon Gold and Sweet Potato Chips with a Roasted Garlic Ranch Dressing

Sweet Potato Chips with a Roasted Garlic Ranch Dressing

Crispy Shoestring Potatoes with a Roasted Garlic Ranch Dip

Waffle Cut Potato Chips with a Roasted Garlic Ranch Dip

Sweet, Spicy, Salty Mixed Nuts

Parmesan Cheese Straws

Crispy Breadsticks with White Bean Hummus

Fresh Buttered Popcorn (Various Flavors)

Marinated Olives with Lemon, Garlic and Pepperoncini

Toasted Pumpkin Seeds with Chili Powder and Sea Salt

Mini Soft Pretzels with Ballpark Mustard

Passed Hors d'oeuvres

Hot

Vegetarian

Risotto Croquettes with Pesto Dipping Sauce
Petite Grilled Cheese Sandwiches with Sun Dried Tomato Aioli
Petite Grilled Veggie Tarts with Calamata Olives, Feta Cheese and Dill
Grilled Veggie Flatbreads with Monterrey Jack, Cilantro and Avocado Crema
Mini Potato Pancakes with Apple Sauce and Sour Cream
Caramelized Onion and Gorgonzola Tarts with Fresh Rosemary
Caramelized Onion Tart with Ricotta, Olives and Fresh Thyme
Petite Eggplant Meatball Ke-Bobs with PRIME Marinara
Vegetable Potstickers with Teriyaki Dipping Sauce
Mini Falafel with Toasted Cumin, Parsley and Cucumber Yogurt Sauce
Port Wine Poached Figs with Prosciutto, Gorgonzola and Pine Nuts in Crispy Filo
Portobello Mushroom, Asparagus and Brie Strudel
Mini Pizzettes with San Marzano Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil and Basil
Vegetable Spring Rolls with Hoisin Dip
Crispy Mac & Cheese "Pops"
Spinach and Exotic Mushroom Turnovers with Ricotta and Basil
Warm Brie and Cranberry "Popovers"
Crisp Polenta Croutons with Wild Mushrooms and Parmesan
PRIME Soup "Shots" (served in a Demi-Tasse Cup)
Mini Soft Pretzels with Ballpark Mustard

Meat

Old Fashioned Pigs in the Blanket with Dijon Mustard
Pepper Seared Tenderloin of Beef with Horseradish Crème Fraiche, Crisp Garlic Toast and Chives
Panko Crusted Pork Dumplings with Tamari Dip
Grilled Andouille in Puff Pastry with Dijon Mustard
Cocktail Meatballs Ke-Bobs with PRIME Marinara
Greek Style Mini Meatballs "Spoons" with Basmati Rice, Feta Cheese, Tomato Sauce and Dill
Mini Corned Beef Rubeen's with Dijon Mustard
Mini Cuban Sandwiches with Roast Pork, Ham, Melted Swiss, Pickles and Mustard
Kobe Sliders with Cheddar, Pickles and Ketchup
Mini Hot Dogs with Ballpark Mustard
BBQ Pulled Pork Sliders with Creamy Cole Slaw
Chicken, Wild Mushroom and Goat Cheese Purses with Crispy Filo and Fresh Basil
Chicken, Steak, Shrimp or Grilled Veggie Quesadillas with Guacamole and Sour Cream

Chicken, Beef or Shrimp Satay with Thai Peanut Sauce
Chicken Tikka Masala Ke-Bobs with Cucumber Yogurt Dip
Crispy Chicken Wontons with Chili Sauce
Mini Taco Salads with Chili Spiced Beef, Cheddar, Salsa Fresca and Sour Cream
Tortilla Crusted Chicken with a Roasted Chili Salsa and Sour Cream
Open Face Beef Wellington with Tarragon Aioli
Charred Loin of Lamb on a Crisp Potato Pancake with Apple-Rosemary Chutney
Grilled Baby Lamb Chops with Garlic, Olive Oil and Rosemary
Tandoori Grilled Lamb Ke-Bobs with a Curried Yogurt and Cucumber Dip
Miniature Bacon and Cheddar Quiche
Moo Shoo Pork Purses with Scallion and Hoisin Sauce
Smokey Pulled Pork on a Crispy Cornbread Crouton with Creamy Cole Slaw & BBQ Sauce
Chicken Pearl Balls with a Soy Glaze
Pork Shiu Mai with Ponzu Sauce
Seared Hudson Valley Foie Gras with a Sweet Potato Puree and Cranberry Chutney in Crisp Filo Cups
Chimmichurri Marinated Chicken Skewers with a Roasted Chili Salsa
Boneless Hoisin Rib “Pops”
Thick Cut Slab Bacon Ke-Bobs with a Maple, Soy and Brown Sugar Glaze
Pastrami Ryebein Egg Rolls with Brooklyn Pastrami, House Made Sauerkraut, Swiss and Dijon Mustard
Braised Chopped Beef Brisket with a Crispy Corn Cake, Roasted Chili Salsa and Chipotle Crema
Grilled Chicken Negamaki with Peppers, Scallions and a Sweet Soy Glaze
Red Chili Glazed Chicken Lollipops with Garlic, Ginger, Cilantro and Black Sesame
“Chicken and Biscuits” with Buttermilk Chicken, Cheddar-Chive Biscuits and Schriracha Aioli

Seafood

Prosciutto Wrapped Shrimp Skewers with Lemon-Basil Aioli
Crab Cakes with Lemon Caper Remoulade
Diver Sea Scallops Wrapped in Hickory Smoked Bacon
Crispy Shrimp Skewers with Chipotle Aioli
Crispy Shrimp Tempura “Shots” served in Shot Glasses with Sweet and Spicy Chili Sauce
Sweet Corn and Lobster Fritters with Red Pepper Jam
Shrimp Stuffed Portobello Mushrooms with Fresh Herbs
Smoked Maine Salmon on a Crisp Potato Pancake with Crème Fraiche and Chives
Grilled Swordfish Escabeche with Roasted Peppers, Capers and Citrus Flavors on Crisp Garlic Toast
Ginger Glazed Shrimp “Ke-Bob” with Cilantro and Sesame
Coconut Shrimp with Pineapple Duck Sauce
“Fish & Chips” with Old Fashioned Tartar Sauce
“Shrimp and Grits” with Andouille and Cheddar Grit Cake, Scampi Sauce and Smile Farms Micro-Greens
Petite Fish Tacos with Grilled Mahi Mahi, Cheddar, Salsa Fresca and Sour Cream

Passed Hors d'oeuvres

Cold/Room Temperature

Vegetarian

Herbed Goat Cheese Croustades with Sliced Red Apple
Herbed Goat Cheese "Kiss" with a Roasted Pear Chutney and Buttered Brioche "Cup"
Calamata Olive Tapenade on Crisp Garlic Toast with Roasted Red Pepper and Chives
Old Fashioned Devilled Eggs with Sweet Pickle Relish, Dijon Mustard and Smoked Paprika
Vine-Ripe Tomato and Fresh Mozzarella Bruschetta on Crisp Garlic Toast
Grape Tomato and Fresh Mozzarella "Ke-Bobs" with Pesto Dipping Sauce
Cabrales Blue Cheese Mousse on Crisp Country Bread with Dried Fruit Chutney
Smashed Avocado "Toast", Oven Roasted Tomato, Crunchy Sea Salt, 7 Grain Bread and Basil

Meat

Vietnamese Chicken Summer Rolls with Spicy Lime Dipping Sauce
Mousse of Hudson Valley Foie Gras on Toasted Raisin Walnut Bread with Apple Chutney
Jumbo Grilled Asparagus with Prosciutto d' Parma and Basil Aioli
Chinese Chicken Salad with Soba Noodles and Toasted Peanuts in a Crisp Wonton Cup
Grilled Duck Breast with a Sweet and Sour Cucumber Salad, Crisp Wonton Chips and Miso Sauce
Mini BLT in a Cherry Tomato Cup with Crisp Buttered Brioche Crumbs and Micro Basil

Seafood

Sesame Seared Ahi Tuna with a Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream
Yellowfinn Tuna Tartar with Lemon, Extra Virgin Olive Oil and Cilantro on Crisp Pita Chips
Grilled Tuna in a Crispy Tortilla Cup with a Black Bean and Roasted Corn Salsa and Lime Crema
Ahi Tuna and Fresh Avocado Poke with Toasted Sesame, Tamari Soy, Scallions and Crispy Rice Cracker
Wasabi Devilled Eggs with Grilled Tuna and Red Tobiko
Roulade of Maine Smoked Salmon with Chive Mascarpone on Rye Toast
Catskill Mountain Smoked Salmon with Cucumber, Crème Fraiche and Chives
Grilled Shrimp in a Crispy Tortilla Cup with Avocado, Tomato, Cilantro and Sour Cream
Petite Red Bliss Potatoes with American Sturgeon Caviar, Crème Fraiche and Chives
Sweet Cherry Tomatoes with a Peekytoe Crab Salad, Lemon and Basil
PRIME Spicy Tuna Roll with Wasabi Soy and Pickled Ginger
Shrimp Tempura and Vegetable Sushi Roll with Wasabi Soy and Pickled Ginger
Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce
Maine Lobster Salad with Curry and Mango on Brioche Toast
Grilled Tuna "Nicoise", Crisp Cucumber Cup, Haricot Vert, Red Potatoes, Sprouts and Lemon Vinaigrette
Petite Lobster Roll on Butter Toasted New England Bun

Stationary Hors d'oeuvres

Tri-Color Tortilla Chips

Salsa Fresca, Guacamole and Sour Cream

Mediterranean Mezze Platter

Hummus, Dill-Feta Dip and Eggplant-Roasted Pepper Salad

Served with Mixed Olives, Grilled and Crispy Pitas

A Trio of Dips

Roasted Pepper with Garlic and Herbs, Cucumber Yogurt and Hummus

served with Crisp Garden Vegetables and Pita Chips

Selection of Fine Cheeses

Fresh and Dried Fruit and 7 Grain Toast

Baked Brie in Puff Pastry

Fresh and Dried Fruit, Cranberry-Apple Chutney and 7 Grain Toast

Vine-Ripe Tomato and Fresh Mozzarella

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

Vine-Ripe Tomato and Fresh Mozzarella Bruschetta

Crisp Garlic Crostini, Extra Virgin Olive Oil and Fresh Basil

Old Fashioned Devilled Eggs

Sweet Pickle Relish, Dijon Mustard and Smoked Paprika

PRIME Crostini Platter

Whipped Ricotta with Honey and Toasted Almonds,

Mascarpone with Cremini Mushrooms, White Truffle Oil and Pecorino Romano

Gorgonzola with Grapes and Toasted Pine Nuts

Served with Crisp Garlic Crostini, 7 Grain Crostini and Grilled Ciabatta

PRIME Burrata Platter

Creamy Burrata on a Bed of Baby Arugula, Multi-Colored Tomatoes, Grilled Asparagus and Sun Dried Tomatoes
with Balsamic Vinaigrette, Pesto and Grilled Ciabatta Bread

Grilled Seasonal Vegetables

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

Balsamic Grilled Portobello Mushrooms

Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil and Extra Virgin Olive Oil
Served with Grilled Ciabatta Bread

PRIME Antipasto

Hot and Sweet Soppressata, Dried Sausage, Genoa Salami, Pepperoni,
Marinated Olives, Sun Dried Tomatoes, Roasted Peppers, Lemon-Basil Artichokes,
Provolone and Fresh Mozzarella
served with Crisp Italian Bread sticks and Sliced Semolina

Classic Charcuterie Platter

Jambon de Bayonne, Saucisson d' Ail, Rosette de Lyon, Foie Gras Mousse and Pate Campagna
Served with Cornichons, Mixed Olives, Grainy Mustard, Cranberry-Apple Chutney and Fresh Baguette

Italian Salumi Platter

Chef's Selection of Italian Cured Meats and Cheeses
served with Olives, Grapes, Wildflower Honey, Fig Jam, Breadsticks and Crusty Ciabatta Bread

PRIME Sushi Display

PRIME will provide an authentic Japanese Sushi Display complete with props and featuring:
California Rolls, Spicy Tuna Rolls, Regular Tuna Rolls, Salmon, Shrimp and Vegetarian
as well as additional Chef's choice specialties
Wasabi, pickled ginger and chopsticks will also be provided

Fruit de Mer Platter

Jumbo Lump Crabmeat, Split Lobsters, Poached Shrimp,
Little Neck Clams on the ½ Shell, Blue Point Oysters on the ½ Shell
Served with Cocktail Sauce and Sliced Lemons

American Sturgeon Caviar Service

Toast Points, Chopped Chives, Chopped Egg Whites, Chopped Egg Yolks,
Sliced Lemon, Sour Cream and Butter

Sesame Seared Ahi Tuna

Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream

PRIME Shrimp Cocktail Display

Giant Poached Shrimp with a Classic Cocktail Sauce and Fresh Lemon

Smoked Maine Salmon

Capers, Red Onion, Vine-Ripe Tomato, Sliced Pumpernickel and Lemon-Scallion Dip

Salads

Greens

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

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

Crisp Hearts of Romaine with Cucumbers, Cherry Tomatoes and White Balsamic Vinaigrette

Hearts of Romaine

Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette

Baby Spinach Salad

Applewood Smoked Bacon, Blue Cheese, Toasted Pecans, Sliced Oranges and a Citrus-Basil Vinaigrette

Classic Iceberg Wedge Salad

Crumbled Blue Cheese, Chopped Tomato, Crispy Bacon, Hard Cooked Egg and Ranch Dressing

Goat Cheese Salad

Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette

Baby Arugula Salad

Pancetta, Toasted Pine Nuts, Parmeggiano Reggiano and Basil Vinaigrette

Baby Arugula, Endive and Radicchio Salad

Fresh Pears, Asiago Cheese, Candied Pecans and White Balsamic Vinaigrette

Baby Kale Salad

Prosciutto d' Parma, Gorgonzola, Honey Poached Figs, Toasted Almonds and a White Balsamic Vinaigrette

Greek Style Salad

Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette

Mexican Style Salad

Romaine, Jicama, Carrots, Tomatoes, Cucumbers, Jack Cheese, Black Beans and Crispy Tortilla Strips
with a Cilantro-Lime Vinaigrette

Asian Style Greens

Mesclun Greens with Daikon, Carrots, Red Onion, Red Pepper, Cucumber, Pickled Ginger & Wonton Crisps
Served with a Sesame-Soy Vinaigrette

Pasta and Grain Salads

Bowtie Pasta Salad

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

Bowtie Pasta Salad with Sweet Corn, Cherry Tomatoes, Asparagus, Basil and Sherry Dressing

Bowtie Pasta Salad with Fresh Spinach, Gorgonzola Cheese, Sun Dried Tomatoes and Fresh Basil

Bowtie Pasta Salad with Fresh Peas, Sautéed Onions, Sun Dried Tomatoes,
Pecorino Romano, Fresh Basil and Extra 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

Basmati Rice Salad with Lemon, Dill, Extra Virgin Olive Oil and Romano Cheese

Multi-Grain Salad of Wheat berries and French Lentils
with Fresh Vegetables, Aged Sherry Vinegar and Extra Virgin Olive Oil

Quinoa Salad

Roasted Exotic Mushrooms, Fresh Lemon, Rosemary and Extra Virgin Olive Oil

Quinoa & Cranberry Salad

Fresh Veggies, Toasted Almonds, Dried Cranberries and Citrus Vinaigrette

Old Fashioned Macaroni Salad

Penne Pasta Salad with Tomatoes, Peppers and Basil Aioli

Giant Cous Cous with Petite Peas, Sun Dried Tomatoes, Garlic, Parmesan and Basil

Tabbouleh Salad with Tomatoes, Cucumber, Fresh Mint, Italian Parsley and Lemon

Potato

Tuscan Style Potato and Green Bean Salad with Bermuda Onion, Garlic
and a Red Wine-Oregano Vinaigrette

Old Fashioned Potato Salad

Golden Potato Salad with Mustard, Capers and Dill

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

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

Pennsylvania Dutch Style Potato Salad with Hard Cooked Egg, Sour Cream and Dill

“Pink” Potato Salad

Red Bliss Potatoes, Sugar Beets, Hard Cooked Eggs, Onions, Carrots, Celery, Peas and Mayo

Vegetables and Beans

Asian Green Bean Salad with Ginger, Soy and Sesame Seeds

Summer Green Bean Salad with Fresh Oregano, Bermuda Onions and Red Wine Vinaigrette

Sweet Marinated Cherry Tomatoes, Thin French Beans and Corn
with Garlic, Olive Oil and Sherry Vinegar

Chilled Asparagus with Roasted Peppers, Shaved Bermuda Onions,
Crushed Pignoli Nuts and Champagne Vinaigrette

Heirloom Tomato Salad
Marinated Bocconcini Mozzarella, Grilled Red Onions, Toasted Pine Nuts and Balsamic Glaze

Avocado, Tomato and Feta Cheese Salad
Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil

Long Island Farm Stand Tomato Salad

Old Fashioned Cole Slaw

Wasabi Spiked Cole Slaw

Mediterranean Vegetable Salad with Fresh Basil and Calamata Olives

Asian Vegetable “Kimchee” Slaw

Napa Cabbage, Red Onion, Carrots and Peppers with a Ginger-Chili Dressing

Black Bean and Roasted Corn Salad with Lime and Cilantro

Texas “Caviar”

Black Eyed Peas, Red Onion, Plum Tomatoes, Red & Yellow Peppers, Cilantro and Red Wine Vinaigrette

Tuscan Style Chick Pea Salad

Arugula, Parmesan, Red Onion, Cucumber, Tomato, Capers, Lemon, Basil and Extra Virgin Olive Oil

Southwestern Style Jicama Slaw with Red Peppers, Poblano Peppers, Red Onions, Carrots, Lime and Cilantro

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

Salad Platters

PRIME Cobb Salad

Romaine Lettuce, Grilled Chicken, Avocado, Hard Cooked Egg
Grape Tomatoes, Hickory Bacon, Blue Cheese
Served with Balsamic Vinaigrette

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

Herb Grilled Breast of Chicken

Baby Organic Greens, Sun Dried Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette
Served with Petite Rustic White and Multi-Grain Rolls

Chicken Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives
Served with Petite Rustic White and Multi-Grain Rolls

Chicken Salad "Waldorf Style"

Romaine Lettuce, Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil
Served with Petite Rustic White and Multi-Grain Rolls

Old Fashioned Tuna Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives
Served with Petite Rustic White and Multi-Grain Rolls

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 Multi-Grain Rolls

Japanese Shrimp and Soba Noodle Salad

Mizuna Greens, Cucumber, Mint, Cilantro and Crispy Wontons

Petite Passed Entrees

Teriyaki Chicken

Soba Noodles, Sesame and Scallions
presented in Chinese Take-Out Boxes with Chop Sticks

Parmesan Crusted Chicken

Baby Arugula, Grape Tomatoes, Fresh Mozzarella Pearls and Balsamic Vinaigrette

Roast Long Island Duck Breast

Wild Rice, Apples, Pecans, Cranberries, Butternut Squash and Clementine Jus

Filet Mignon

Golden Whipped Potatoes, Crisp Buttermilk Onions and a Merlot Demi
presented in Cosmopolitan Glasses

Steak Frites

Grilled Hangar Steak, Truffled-Parmesan Fries and Red Wine Sauce

Burger & Fries

Black Angus Sirloin Cheeseburger with Pickles, Ketchup and Crispy French Fries

Chianti Braised Short Ribs

Garlic Whipped Potatoes, Crispy Onions and Red Wine Sauce

Grilled Baby Lamb Chops

Whipped Sweet Potatoes, Apple Chutney and a Rosemary Demi-Glace

Seared Scallops

White Truffle Risotto Cake, Crispy Sweet Potato and Lemon-Chive Butter

Sushi Short Plate

Choice of Sushi and Sashimi with Wasabi, Pickled Ginger and Soy
Served with Chopsticks

Grilled Shrimp Panzanella

Baby Arugula, Tomatoes, Capers, Crispy Croutons and Balsamic

Maryland Crab Cake

Corn and Tomato Salad and Basil Remoulade

Skewered Thai Shrimp Kebob

Coconut Basmati Rice and Mango-Chili Salsa

Sesame Seared Tuna

Nappa Cabbage Slaw, Crispy Wontons and Miso Dressing

Grilled Cajun Spiced Salmon

Jambalaya Rice and a Sweet Corn Relish

Room Temperature Displays

Meat

Grilled Filet Mignon

Crisp Buttermilk Onions and Horseradish Crème Fraiche

Grilled Black Angus Flank Steak

Grilled Bermuda Onions and a Smokey BBQ Glaze

Maple, Honey and Brown Sugar Glazed Spiral Ham

Grilled Pineapple, Red Grapes, Cranberry Apple Chutney and Dijon Mustard

Chicken

Grilled Chicken Bruschetta

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

Grilled French Cut Breast of Chicken

Lemon, Rosemary and Extra Virgin Olive Oil

Sesame Seared Chicken

Asian Style Green Bean Salad, Pickled Ginger and Crispy Wontons

Grilled Balsamic Glazed Chicken

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

Roast Chicken “Agrodolce”

White Wine, Sweet Raisins, Balsamic Vinegar, Fresh Tarragon and Baby Arugula

Grilled Lemon-Garlic Chicken Breast

Fresh Mozzarella, Sun Dried Tomatoes, Baby Greens, Fresh Basil and Balsamic Vinaigrette

Grilled Chicken “Oreganata”

Baby Arugula, Roasted Pepper, Calamata Olive and Caper Salad and Crispy Oreganata Crumbs

Crispy Boneless Buttermilk Chicken

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

Grilled “Mojito” Marinated Chicken Breast

Cool Coconut-Basmati Rice Salad, Tropical Fruit Salsa and Crispy Plantains

Roast Breast of Turkey

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

Seafood

Grilled Shrimp

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

Grilled Shrimp

Fresh Avocado and Vine-Ripe Tomato Salad, Feta Cheese and Lemon-Oregano Vinaigrette

Sautéed Shrimp “Scampi Style”

Baby Arugula, Orzo Pasta and Lemon-Parsley Vinaigrette

Sesame Seared Shrimp

Soba Noodle and Green Bean Salad, Pickled Ginger, Crispy Wontons and Soy Vinaigrette

Gently Poached Maine Salmon

Sweet & Sour Cucumber Salad, Lemon Confit and Dill Crème Fraiche

Grilled Salmon

Tabbouleh Salad, Hearts of Romaine, Cucumber, Tomato, Feta, Olives and Lemon Vinaigrette

Grilled Salmon

Watercress Salad, Roasted Sweet Potatoes, Toasted Pumpkin Seeds and a Grain Mustard Vinaigrette

BBQ Foods

Meats

PRIME Black Angus Hamburgers

Traditional Buns, Romaine Lettuce, Tomatoes, Bermuda Onion,
American Cheese, Pickles and Ketchup

PRIME Sabrett Hot Dogs

Traditional Buns, Mustard and Ketchup
Freshly Made Sauerkraut and BBQ Onions

PRIME Pineapple Tree

Chicken & Veggie Skewers, Beef & Veggie Skewers, Shrimp & Veggie Skewers or Vegetable Skewers
Displayed in a Beautiful Pineapple Tree
Served with Teriyaki Sauce and Pineapple Duck Sauce

Grilled Lemon-Garlic Marinated Chicken Cutlets with a Summer Peach Salsa

Old Fashioned BBQ Chicken (on the bone) with Creamy Cole Slaw

Buttermilk Fried Chicken (on the bone) with Homemade Biscuits and Roasted Garlic Ranch Dressing

Grilled Black Angus Sirloin Steak with a Smokey BBQ Glaze

Grilled Filet Mignon with Sweet BBQ Onions

Grilled Skirt Steak with a Chimmichurri Glaze

Hoisin Glazed Baby Back Ribs

Smokey BBQ Glazed Baby Back Ribs

BBQ Pulled Pork with Creamy Cole Slaw and Slider Buns

Grilled Italian Sausage with Peppers, Onions and Fresh Basil
Served with Mini Hero Rolls

Grilled Bratwurst with House Made Sauerkraut, Toasted Buns and Horseradish Mustard

Grilled Andouille Sausage with a Chipotle Cole Slaw, Toasted Buns and Spicy Mustard

Seafood

Grilled Jumbo Shrimp with Lemon, Garlic and Fresh Oregano

Grilled Salmon with a Citrus Vinaigrette

Grilled Swordfish with a Watermelon-Basil Salsa

Grilled Swordfish with a Tomato-Caper Relish

Grilled Red Snapper with Lemon, Fresh Oregano and Extra Virgin Olive Oil

Grilled Mahi-Mahi with a Pineapple and Roasted Poblano Chili Salsa

New England Style Clam Bake

New England Clam Chowder with Sourdough Crackers

Steamed Lobsters (1 ¼ lb)

Steamed Clams and Mussels

Melted Butter, Corn on the Cobb, Red Bliss Potatoes and Creamy Cole Slaw

Side Dishes

BBQ Baked Beans with Hickory Smoked Bacon and Mini Hot Dogs

Sweet Buttered Corn on the Cobb

Old Fashioned Macaroni and Cheese

Coconut-Basmati Rice

Old Fashioned Hush Puppies with Cajun Remoulade

Cornbread Muffins with Freshly Whipped Butter and Red Pepper Jam

Grilled Pretzels with Grainy Mustard

Everyday Hot Food

Poultry

Chicken Marsala
Chicken Francese
Chicken Piccata
Chicken Parmesan

Chicken Scarapiello with Sweet Italian Sausage, Cremini Mushrooms, Potatoes and Rosemary (Boneless or Bone-In)
Lemon Roasted Chicken (on the bone) with Garlic, Rosemary and Olive Oil
Chicken Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine
Sesame Chicken with Broccoli, Sesame and Soy
Grilled Chicken with Lemon, Garlic, Rosemary and Olive Oil
Chicken Teriyaki with Stir Fried Vegetables, Sesame and Soy
Grilled Jamaican Style “Jerk” Chicken with Garlic, Onions & Chilies (on the bone or boneless)
Old Fashioned Chicken Fricassee with Onions, Carrots, Celery, Petite Peas, Cream and Fresh Thyme
Chicken Cacciatore with Tomatoes, Mushrooms, Onions, White Wine and Basil
Buttermilk Fried Chicken (on the bone) with Old Fashioned Biscuits
Chicken Fingers with Ketchup and Honey Mustard
Chicken Wings – Buffalo, Teriyaki or Honey BBQ
Roasted Chicken Wings with Caramelized Onions, Sweet Cherry Peppers and Fresh Rosemary
Nashville Hot Wings with Chipotle Cole Slaw
Roast Breast of Turkey with Giblet Gravy, Cranberry Sauce and Fresh Rosemary

Beef

Grilled Steak Teriyaki Style with Stir Fried Vegetables, Sesame and Soy
Beef and Broccoli
Pepper Steak
Grilled Sirloin Steak with Cremini Mushrooms, Caramelized Onions and Fresh Thyme
Grilled Sirloin Steak “Chimmichurri” with Garlic, Cilantro, Oregano and Parsley
Grilled Stuffed Flank Steak with Spinach & Feta Cheese over PRIME Tomato Sauce with Fresh Dill
Old Fashioned Beef Stew
Beef Stew “Pizzaiolo” Style with Tomatoes, Mushrooms, Onions and White Wine
Mexican Style Braised Beef “Barbacoa” Style with Flour Tortillas and Salsa Fresca
Old Fashioned Braised Beef Brisket with Red Wine Sauce (+\$25 per half)
BBQ Beef Brisket (+\$25 per half)
Meatballs Marinara
Swedish Meatballs
Sunday Sauce: Meatballs, Sausage and Pork in a Rich Marinara Sauce
Roast Beef with Onion Gravy
Old Fashioned Corned Beef and Cabbage
PRIME Shepherd’s Pie
Classic Sauerbraten with a Sweet and Sour Gravy ***2 DAY NOTICE REQUIRED***

Old Fashioned Yankee Pot Roast with Gravy
Old Fashioned Meatloaf with Bacon, Onions and Gravy
Old Fashioned Individual Salisbury Steak with a Caramelized Onion and Mushroom Gravy

Pork

Old Fashioned Sausage and Peppers
Italian Sausage and Broccoli Rabe with Garlic and Sweet Cherry Peppers (Romano Cheese and Chili Flakes on the side)
Honey Roasted Loin of Pork
Stuffed Loin of Pork with Granny Smith Apples and Fresh Cranberries
Stuffed Loin of Pork with Savory Cornbread, Andouille Sausage, Granny Smith Apples and Fresh Herbs
Latin Style Pork Shoulder with Crispy “Chicharron”, Cilantro, Lime, Flour Tortillas and Salsa Verde
Grilled Pork Tenderloin “Chimmichurri” with Garlic, Cilantro, Oregano and Parsley
Pork Stew “Osso Bucco” Style with Tomato, Lemon, Garlic and Parsley
Pork Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine
Maple-Honey Glazed Spiral Ham with Dijon Mustard and Cranberry-Apple Chutney
Pork Schnitzel with Gravy, Lemon and Parsley
Bratwurst with Sauerkraut

Seafood

Stir Fried Shrimp and Broccoli
Classic Shrimp Scampi over Orzo Pasta
Stir Fried Shrimp Teriyaki Style with Fresh Veggies, Sesame and Soy
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
Rigatoni a la Bolognese with Fresh Ricotta and Parmesan
Penne Pasta Puttanesca
Old Fashioned Lasagna with Ground Sirloin, Ricotta, Parmesan, Mozzarella and Marinara
Baked Ziti (Vegetarian Style)
Baked Ziti with Meat
Penne Pasta Marinara
Bowtie Pasta Primavera with Fresh Basil, Parmesan, Garlic and Extra Virgin Olive Oil
Old Fashioned Cavatelli with Broccoli Rabe, Garlic, Olive Oil and Romano Cheese
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 and Fresh Parsley
Spaetzle with Parsley and Butter

Vegetarian Main Dishes

Eggplant Rollatine
Eggplant Parmesan

Petite Eggplant Napoleon's with PRIME Marinara, Fresh Mozzarella and Basil
Braised Escarole with White Beans and Tomato (Pecorino Romano and Crushed Red Pepper on the side)
Creamy Polenta with Mushrooms, Parmesan and Fresh Basil
Risotto a la Milanese with Saffron, Onions and Peas
Roasted Vegetable and Ricotta Stuffed Manicotti with PRIME Marinara, Parmesan and Basil
Gnocchi with Cremini Mushrooms, Fresh Cream, Romano Cheese and White Truffle Oil
Butternut Squash Lasagna with Parmesan Cream and Fresh Ricotta
Butternut Squash Ravioli with Baby Spinach, Caramelized Apples and Sage Butter
Spaghetti Squash "Parmesan" with PRIME Marinara, Mozzarella and Basil
Crispy Vegetable Strudel with Ricotta, Spinach and PRIME Marinara
Chick Pea Fries (Pannelle) with PRIME Marinara and Puttanesca Sauce
Spinach Pie with Feta Cheese and Fresh Dill
Eggplant Meatballs with PRIME Marinara, Pecorino Romano and Fresh Basil
Falafel with Cucumber Yogurt Sauce and Fresh Grilled Pocket Pita

Side Dishes

Vegetables

French Beans and Carrots with Garlic, Virgin Olive Oil and Fresh Basil
Fresh Buttered Corn on the Cobb
Broccoli with Garlic, Virgin Olive Oil and Fresh Basil
Pencil Asparagus with Butter and Fresh Basil
Vegetable Mèlange with Butter and Fresh Basil
Honey Glazed Carrots with Shallots and Dill
Roasted Cauliflower with Onion, Garlic and Olive Oil
Roasted Carrots with Onions, Garlic and Fresh Thyme
Roasted Parsnips and Carrots with Fresh Thyme and Extra Virgin Olive Oil
Broccoli Rabe with Garlic and Virgin Olive Oil
Broccoli and Cauliflower Casserole with Buttered Toasted Breadcrumbs, Garlic and Pecorino Romano
Steakhouse Style Creamed Spinach
Green Bean Casserole with Creamy Mushroom Sauce and Crisp Buttermilk Onions
Petite Green Peas, Cremini Mushrooms, Sweet Onions and Fresh Basil

Old Fashioned Sweet and Sour Red Cabbage
Braised Tuscan Kale and Cipollini Onions with Garlic and Virgin Olive Oil
Maple and Brown Sugar Glazed Acorn Squash with Toasted Pecans and Dried Cranberries
Roasted Brussels Sprouts with Bacon and Onions
Roasted Brussels Sprouts with Toasted Walnuts and Brown Butter

Potato and Rice

Yukon Gold Mashed Potatoes
Potato Croquettes with Parmesan and Scallions
Petite Twice Baked Potatoes with Sour Cream and Chives
Whipped Sweet Potatoes
Potatoes au Gratin
German Style Potato Dumplings
Old Fashioned Potato Pancakes with Applesauce and Sour Cream
Roasted Red Bliss Potatoes with Onions, Garlic and Rosemary
Roasted Sweet Potatoes with Onions, Garlic and Rosemary
Jasmine Fried Rice with Scrambled Egg, Scallions and Sesame
Classic Basmati Rice Pilaf Risi Bisi (Rice and Peas)
Brown Rice Pilaf Saffron Rice Pilaf
Basmati Rice with Lemon and Dill
Buttered Noodles with Parsley and Nutmeg
Quinoa Pilaf with Mushrooms, Onions and Parsley

Children's Food

Chicken Fingers with Ketchup and Honey Mustard

Old Fashioned Macaroni and Cheese

Penne Pasta with Butter and Parmesan Cheese

Mozzarella Sticks with PRIME Marinara

French Fries with Ketchup

Old Fashioned Tater Tots with Ketchup

Mini Pizza Bagels with Marinara, Mozzarella and Basil

Baby Carrots with Ranch Dressing

PRIME Mini Hot Dog Cart

Hot Dogs, Buns, Mustard, Ketchup, Sauerkraut, Onions and Relish

Served in a Mini New York Style Hot Dog Cart

Assorted Petite Sandwich Sliders to include:

Ham and American

Turkey and Swiss

Roast Beef and Cheddar

Served with Pickle Chips, Honey Mustard, Mayo and Cranberry Sauce on the side

Elegant Hot Food

Poultry

Roast Breast of Natural Chicken
Potato-Fennel Gratin, Haricot Vert and Rosemary Jus

Grilled Breast of Natural Chicken
Lemon, Rosemary, Extra Virgin Olive Oil and Natural Jus

Grilled Breast of Natural Chicken
Ricotta Gnocchi, Portobello Mushrooms and Roasted Shallot Jus

Grilled Breast of Natural Chicken
Potato and Sweet Onion Tart, Spinach, Garlic Confit and Natural Jus

Roast Breast of Natural Chicken
Truffle Whipped Potatoes, Haricot Vert, Crisp Gaufrettes and Thyme Jus

Stuffed Breast of Chicken with Mushrooms, Ricotta and Basil
Scallion Whipped Potatoes, Haricot Vert and Roasted Garlic Jus

Roast Breast of Long Island Duck
Toasted Barley and Sweet Corn Risotto, Pencil Asparagus and Sun Dried Cranberry Jus

Duck 3 Ways
Grilled Breast, Leg Confit and Cracklings
White Bean Cassoulet, Garlic Sausage, Spinach and Thyme Jus

Toasted Almond and Honey Glazed Quail
White Beans, Pancetta, Brussels Sprouts and Thyme Jus

Meat

Grilled Filet of Beef

Golden Potato Puree, Asparagus and Natural Jus

Grilled Filet Mignon

Potato Croquette with Parmesan and Scallions, Spinach and Roasted Garlic Jus

Grilled Filet Mignon

Basil-Parmesan Polenta, Shallot Confit and Madeira Sauce

Whole Roasted Filet Mignon

Shallot Roasted New Potatoes, Asparagus, Crispy Onions and Red Wine Jus

Grilled Black Angus New York Strip Steak

Yukon Gold Mashed Potatoes, Sweet Georgia Onions, Cremini Mushrooms and Red Wine Sauce

Grilled T-Bone Steak

Parmesan Potato "Fries", Creamed Spinach with Bacon, Crispy Onions and Red Wine Sauce

Braised Short Ribs

Creamy Parmesan Polenta, Roasted Asparagus and Red Wine Braising Sauce

Roast Rack of Lamb

Crisp Potato Pancake, Asparagus, Cranberry-Apple Chutney and Rosemary Jus

Roast Rack of Lamb

Exotic Mushroom Quinoa, Brussels Sprouts and Natural Jus

Braised Lamb Shank

White Beans, Grilled Lamb Sausage, Roasted Carrots and Zinfandel Sauce

Grilled Loin of Lamb

Warm Orzo with Tomato and Feta Cheese, Sugar Snap Peas and Calamata Olive Vinaigrette

Grilled Pork "Porterhouse"

Crispy Basil Polenta, Roasted Asparagus, Pancetta, Cipollini Onions and Natural Jus

Grilled French Cut Pork Chop

Chick Peas, Prosciutto, Roasted Tomatoes, Spinach and Chianti Sauce

Grilled Pork Tenderloin
Exotic Mushroom Risotto, Spinach, Lemon and Parsley

Braised Pork Shank
Saffron Risotto, Asparagus, Gremolata and Pinot Noir Sauce

Seafood

PRIME Seafood Paella
Shrimp, Clams, Mussels and Scallops with Chorizo, White Wine and Flat Leaf Parsley
Served with Saffron Rice Pilaf

Sautéed Shrimp
Orzo, Ratatouille, Spinach, Sun Dried Tomatoes and Extra Virgin Olive Oil

Grilled Shrimp
7 Vegetable Cous Cous, Spinach and Roasted Pepper Sauce

Sautéed Sea Bass
Roasted Potatoes, Braised Cabbage with Onions and Bacon and Caramelized Apple Sauce

Portobello Mushroom Crusted Cod
Crispy Potatoes, Sautéed Arugula, Lemon Confit and Mushroom Glace

Grilled Mahi-Mahi
Coconut-Basmati Rice, Pineapple Chili Salsa and Crispy Plantains

Sesame Crusted Salmon
Jasmine Fried Rice, Baby Bok Choy and Tamari Dressing

Grilled Salmon
Scallion Whipped Potatoes, Baby Bok Choy and Lemon-Ginger Butter

Grilled Salmon
Warm Salad of Watercress, Roasted Sweet Potatoes, Lemon Confit and Grain Mustard Vinaigrette

Pasta

Bowtie Pasta Primavera with Broccoli, Cauliflower, Zucchini, Yellow Squash and Grape Tomatoes
with Fresh Basil, Garlic and Extra Virgin Olive Oil

Penne Pasta with Baby Spinach, Fresh Tomato, Garlic, Olive Oil and Romano Cheese

Giant Cous Cous with Petite Peas, Fresh Tomatoes, Garlic, Parmesan and Basil

Orrechiette Pasta with Broccoli Rabe, Sweet Sausage, Garlic, Basil and Pecorino Romano

Penne Pasta with Oven Roasted Tomatoes, Roasted Garlic, Basil and Parmesan Cream

Penne with Asian Roast Duck, Stir Fried Vegetables and Miso Broth

Penne with Prosciutto, Spinach, Toasted Pine Nuts and Sage Cream

Penne Pasta with Grilled Chicken, Sun Dried Tomatoes, Spinach and Parmesan

Petite Cheese Ravioli

Exotic Mushroom-Marsala Cream, Spinach and Parsley

Spinach and Ricotta Ravioli

Sweet Corn Ratatouille, Sun Dried Tomato Pesto and Fresh Basil

Butternut Squash Ravioli

Baby Arugula, Caramelized Apples and Sage Butter

Butternut Squash Ravioli

Braised Savoy Cabbage, Roasted Parsnips and Truffle Beurre Blanc

Vegetarian

Old Fashioned Eggplant Rollatine

Petite Eggplant Napoleons with Fresh Mozzarella and Marinara

Crispy Vegetable Strudel with Ricotta, Spinach and Roasted Tomato Coulis

Seasonal Vegetable Risotto with Spinach and Truffle Essence

Action Stations

PRIME Pretzel Station

Warm New York Style Salted Pretzels and Pretzel Nuggets

Served with Warm Spinach and Artichoke Dip, Warm Beer and Cheese Dip and Honey Mustard

PRIME Tuscan Table

Grilled Seasonal Vegetables

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

Burrata

Creamy Burrata on a Bed of Baby Arugula, Multi-Colored Tomatoes, Grilled Asparagus and Sun Dried Tomatoes

Antipasto

Hot and Sweet Soppressata, Dried Sausage, Genoa Salami, Pepperoni,
Marinated Olives, Sun Dried Tomatoes, Roasted Peppers, Lemon-Basil Artichokes,

Cheese

Gorgonzola, Asiago, Parmeggiano Reggiano, Pecorino Romano and Fontina
served with Grapes, Wildflower Honey and Fig Jam

Crostini

Whipped Ricotta with Honey and Toasted Almonds,
Mascarpone with Cremini Mushrooms, White Truffle Oil and Pecorino Romano
Gorgonzola with Grapes and Toasted Pine Nuts

Served with Crisp Garlic Crostini, 7 Grain Crostini and Grilled Ciabatta

Assorted Breads, Crisps and Olive Oils

Rosemary Focaccia, Semolina, Garlic Crostini, Grilled Ciabatta, Flatbread Crisps, Breadsticks

Served with Extra Virgin Olive Oil, Roasted Garlic Oil and Hot Chili Pepper Oil

All American Burger Bar

Black Angus Beef Sliders and Chicken Burger Sliders

Accompaniments to include:

Shredded Lettuce, Plum Tomatoes, Bermuda Onions, Sliced Pickles

American Cheese, Swiss Cheese, Blue Cheese

Bacon Bits, Salsa Fresca, Guacamole, Cole Slaw, Hot Cherry Peppers

Ketchup, Mustard, Chipotle Mayo and Ranch Dressing

Served with Made to Order French Fries in Paper Cones

Sushi Bar

Traditional and Contemporary Sushi and Sashimi
Wasabi, Pickled Ginger and Chopsticks will also be provided

Long Island Raw Bar

A Large Display of Crushed Ice and Freshly Prepared Seafood to include:
Maine Lobster Tails, Poached Jumbo Shrimp, Little Neck Clams, Blue Point Oysters,
Jonah Stone Crab Claws and PRIME Seafood Salad
served with Classic Cocktail Sauce, Mignonette Sauce, Grated Horseradish and Fresh Lemons
served atop a crushed ice display

Mexican Fiesta Station

Sizzling Chicken Fajitas with Onions, Peppers and Cilantro
Sizzling Beef Fajitas with Onions, Peppers and Cilantro
Crispy Beef Tacos
Grilled Veggie Quesadillas

served with
Mexican Black Beans and Rice, Shredded Monterrey Jack Cheese,
Salsa Fresca, Guacamole, Chili Sauce and Sour Cream
Warm Soft Flour Tortillas and Crispy Taco Shells

Asian Station

Teriyaki Chicken
with Sesame Noodles served in
Chinese Take-Out boxes with Chopsticks

A Trio of Dim Sum
Chicken, Vegetable and Shrimp Steamed Dumplings
served with Scallion Soy Sauce
Presented in Bamboo Steamers with Chopsticks

Crispy Vegetable Spring Rolls
Hoisin Dipping Sauce

Crispy Wontons
Wasabi Mayo and Teriyaki Sauce

Carving Station

An Assortment of Meats to choose from including:

Grilled Filet Mignon, Grilled Porterhouse Steak, Prime Rib of Beef, New York Strip,
Grilled Sirloin, Grilled Skirt Steak, Smoked Brisket

Honey Roasted Loin of Pork, Roast Rack of Pork, Roast Porchetta, BBQ Baby Back Ribs
Herb & Garlic Roasted Fresh Ham, Hickory Smoked Ham, Spiral Sliced Ham

Roast Breast of Turkey, House Smoked Breast of Turkey, Grilled Breast of Duck,

Our Famous Turducken

Turkey, Duck and Chicken Stuffed with Vegetable Stuffing, Andouille Cornbread Stuffing and Cranberry-Apple
Stuffing, Roasted for 6 Hours and Carved to Order

Roast Rack of Lamb, Roast Leg of Lamb, Roast Loin of Venison, Roast Loin of Wild Boar

Accompaniments to choose from including:

Red Wine Sauce, Peter Luger Sauce, Au Jus, Grain Mustard Sauce, Old Fashioned Giblet Gravy,
Dried Cranberry-Orange Demi-Glace, Horseradish Crème Fraiche, Lemon-Basil Aioli, Cranberry-Apple Chutney,
Dijon Mustard, Rosemary Mustard, Smokey BBQ Sauce, Chimmichurri Sauce, Tomato-Mint Marmalade

All Carving Stations include:

Freshly Baked Assorted Dinner Rolls, Freshly Whipped Butter and Cracked Black Pepper

Soup & Chili Bar

An Assortment of Soups and Chili's to choose from including:

Old Fashioned Chicken Noodle, Roasted Chicken with Wild Mushrooms and Orzo
Chicken Pot Pie with a Buttered Puff Pastry Topper, Traditional Minestrone, Hungarian Goulash Soup

Butternut Squash Bisque with Cinnamon Crème Fraiche,
Long Island Farm Stand Tomato Soup, Sweet Corn Chowder with Fresh Basil, Potato-Leek & White Truffle Oil

Long Island Seafood Chowder, Lobster Bisque, Manhattan or New England Clam Chowder

Texas Beef and Black Bean Chili, Turkey & Red Bean Chili, Venison Chili
Pork, Tomatillo and Roasted Poblano Chili, Vegetarian 3 Bean Chili

All Soup Bars accompanied by

Old Fashioned Oyster Crackers, Mini Sesame Breadsticks and Garlic Croutons

Pasta Bar

An Assortment of Pastas and Stuffed Pastas to choose from including:

Penne, Bowtie, Fusilli, Gnocchi or Cavatelli Pasta

Cheese Raviolis, Spinach Raviolis, Butternut Squash Raviolis, Lobster Ravioli
Tri-Color Tortellini, Cheese Stuffed Rigatoni

An Assortment of Sauces to choose from including:

Marinara, Vodka, Puttanesca, Bolognese
Alfredo, Caramelized Apple & Sage, Scampi, Pesto or White Truffle Cream

An Assortment of Add-Ins to choose from including:

Broccoli, Broccoli Rabe, Roasted Cauliflower, Spring Peas, White Beans, Exotic Mushrooms, Butternut Squash
Sweet Italian Sausage, Prosciutto, Grilled Chicken, Meatballs, Shrimp, Crabmeat, Lobster

All Pasta Stations include:

Grated Pecorino Romano, Hot Crushed Red Pepper Flakes, Cracked Black Pepper,
Extra Virgin Olive Oil, Rosemary Focaccia and Crisp Breadsticks

BBQ Bar

An Assortment of BBQ Foods to choose from including

Smoked Brisket, Dry Rubbed Baby Back Ribs, BBQ Glazed St. Louis Ribs, Pulled Pork
BBQ Chicken, Smoked Turkey Breast, Andouille Sausage, Chorizo Sausage
BBQ Glazed Salmon, Grilled Shrimp, Grilled Mako Shark Ke-Bobs, Crispy Catfish Fingers with Remoulade

All BBQ Bars include:

BBQ Baked Beans, Chipotle Cole Slaw, Carolina Vinegar Slaw, Bacon-Ranch Potato Salad
Corn and Tomato Salad, Crispy Onion Rings, Smokey BBQ Sauce
Roasted Chili Cornbread and Buttermilk Biscuits

Pizza & Salad Bar

An Assortment of Pizzas to choose from including:

Grilled Traditional Margherita Pizza with San Marzano Tomatoes, Fresh Mozzarella and Basil
Grilled Veggies, Spinach and Jack Cheese with Fresh Oregano
Ricotta, Smoked Mozzarella, Parmesan, White Truffle Oil and Basil

Grilled Chicken, Roasted Garlic, Shaved Onions, Smoked Mozzarella, Ricotta and Parmesan
Pulled Chipotle Chicken, Black Bean and Roasted Corn Salsa, Cheddar Cheese and Cilantro
Grilled Tuscan Pork Sausage, Broccoli Rabe, Ricotta and Fresh Mozzarella

Grilled Shrimp, Spinach, Calamata Olives, Fontina and Romano Cheese
Hot Smoked Salmon, Roasted Fennel, Mascarpone Cheese and Gouda

An Assortment of Salads to choose from including:

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

Baby Arugula, Romaine and Radicchio Salad with Cucumber, Heirloom Tomatoes,
Shaved Fennel and White Balsamic Vinaigrette

Classic Iceberg Wedge Salad

Crumbled Blue Cheese, Chopped Tomato, Crispy Bacon, Hard Cooked Egg and Ranch Dressing

Classic Caesar Salad with Garlic Croutons and a Creamy Parmesan Dressing

French Bistro Bar

Choice of Proteins

Grilled Hangar Steak with Maitre d' Hotel Butter and Red Wine Sauce
Cast Iron Roast Chicken with Chardonnay-Mustard Sauce
Grilled Quail with Blackberry-Cabernet Sauce
Roast Long Island Duck Breast with Dried Cranberry Jus
Roast Salmon with Grain Mustard Butter
Pan Seared Filet of Sole with Lemon, Brown Butter and Capers
Pan Roasted Shrimp with a Confit Tomato and Fresh Thyme Cream

Choice of Accompaniments

Crispy Shoestring French Fries
Rosemary Roasted Fingerling Potatoes
Creamy Yukon Gold Mashed Potatoes
Potatoes au Gratin with Gruyere and Parmesan
Ratatouille
Roasted Cremini Mushrooms with Fresh Thyme, Onions and Garlic
Creamed Spinach

The “Real New York” Station

Mini Corned Beef Reubens, Mini Sabrett Hot Dogs, Mini Coney Island Knishes and Mini Pretzels
Served with Thousand Island Dressing, Hot Dog Buns, Sauerkraut, BBQ Onions and Ballpark Mustard

PRIME Paella Station

Cooked to Order Paella Bar with Saffron Rice and a Selection of Add-Ins to include:
Petite Peas, Sweet Corn, Broccoli, Cauliflower, Artichoke Hearts, Roasted Mushrooms, Spanish Olives
Roasted Chicken, Duck Confit, Braised Pork, Chorizo Sausage,
Black Mussels, Little Neck Clams, Shrimp, Scallops, Crawfish, Lobster
All Paella is finished with Extra Virgin Olive Oil and Fresh Chopped Italian Parsley
Crushed Hot Pepper Flakes included with all Paella Stations

Risotto Bar

Cooked to Order Risotto Bar with a Selection of Add-Ins to include:
Petite Peas, Sweet Corn, Asparagus, Roasted Peppers, Broccoli, Roasted Cauliflower, Roasted Mushrooms
Grilled Chicken, Sweet Italian Sausage, Duck Confit, Braised Pork, Pancetta
Shrimp, Clams, Mussels, Calamari, Scallops, Lobster, White Truffle Oil
All Risotto is finished with Fresh Butter, Pecorino Romano Cheese and Fresh Basil
Crushed Hot Pepper Flakes included with all Risotto Stations

Mediterranean Station

A Selection of Dips

Hummus, Tzatziki Sauce, Dill-Feta Dip, Roasted Vegetable Caponata, Eggplant Caviar

A Selection of Petite Salads

Mixed Olives, Marinated Mushrooms, Grilled Veggies, Marinated White Beans, Chick Pea Salad,
House Made Giardiniera, Roasted Pepper Salad, Sun Dried Tomato and Artichoke Salad

Assorted Breads and Crisps

Rosemary Focaccia, Semolina, Garlic Crostini, Grilled Ciabatta, Flatbread Crisps, Breadsticks

Served with Extra Virgin Olive Oil, Roasted Garlic Oil and Hot Chili Pepper Oil

Southern Style “Tapas” Bar

North Carolina Style Pimento Cheese, Warm “Rotell” Dip, Texas “Caviar”
Guacamole, Salsa Fresca, Black Eyed Pea “Hummus”, Chow Chow
Dill Pickled String Beans, Chipotle Pickled Okra, House Made Giardiniera, Fried Green Tomatoes
Served with Crispy Tortilla Chips, Fresh Sliced Baguette, “Ritz” Crackers and “Skillet” Cornbread

Hawaiian Style Poke Bar

Made to order Poke with Assorted Proteins to include:
Ahi Tuna, Salmon, Shrimp, Grilled Calamari, Seared Scallops,
Grilled Chicken, Grilled Sirloin, Tofu

Base

Seasoned Jasmine Rice, Seasoned Brown Rice, Marinated Soba Noodles, Baby Greens

Assorted Add-ins

Red Onion, Seaweed Salad, Cucumbers, Tomatoes, Carrots, Edamame, Jalapeno Peppers, Avocado,
Pink Radishes, Toasted Macadamia Nuts, Watermelon, Pineapple

Assorted Dressings and Garnishes

Sesame-Soy, Sweet Chili Sauce, Teriyaki, Schriracha Mayo, Wasabi Mayo, Miso Sauce, Gluten Free Soy Sauce
Red and Green Tobiko, Toasted Sesame Seeds, Crispy Wontons, Crispy Onions, Nori Strips

Mac & Cheese Bar

Made to Order Mac & Cheese Bar to include:

Cavatappi Pasta, Traditional Cheese Sauce and White Cheese Sauce

Assorted Add-ins to include

Broccoli, Cauliflower, Petite Peas, Sweet Corn, Asparagus, Roasted Garlic, White Truffle Oil
Bacon, Smoked Ham, Grilled Chicken, Andouille Sausage, Shrimp, Scallops, Lobster

Salad Bar

Baby Organic Greens, Hearts of Romaine and Baby Arugula

Accompaniments to include:

Cucumbers, Grape Tomatoes, Broccoli, Cauliflower, Red Onion, Red Peppers, Radishes, Corn and Green Beans
Apples, Oranges, Strawberries and Pomegranate
Garlic-Parmesan Croutons, Toasted Walnuts, Toasted Sunflower Seeds,
Calamata Olives, Chick Peas and Black Beans
Grilled Chicken, Sirloin Steak, Grilled Shrimp and Bacon Bits
Cheddar Cheese, Blue Cheese, Parmeggiano Reggiano, Goat Cheese and Feta Cheese
Balsamic Vinaigrette, Red Wine Vinaigrette, Caesar Dressing, Russian Dressing and Green Goddess Dressing

PRIME Panini Bar

Kid's Station

Dessert

Buffet Style

Custom Designed Occasion Cake

Selection of Freshly Made Pies

Apple, Apple-Cranberry, Apple Crumb, Pumpkin, Pecan, Coconut Custard,
Chocolate-Banana Pudding Pie with Vanilla Whipped Cream and Oreo Cookie Crust
Banana Cream Pie with Vanilla Wafers and Vanilla Cookie Crust

Granny Smith Apple Crisp (10")

New York Cheesecake

New York Cheesecake with Fresh Strawberries

Bittersweet Chocolate Torte (8")

Chocolate-Almond Truffle Tart (8")

PRIME Ice Cream Bar

Vanilla, Chocolate and Strawberry Ice Creams
Caramel Sauce, Marshmallow Sauce, Chocolate Sauce, Whipped Cream, Sugar Cones
Assorted Sprinkles, Toasted Coconut, Assorted Candies
Fresh Berries, Crushed Pineapple and Maraschino Cherries

Selection of Chocolate Dipped Fruits

Chocolate Dipped Strawberries
White Chocolate Dipped Pineapple with Toasted Coconut
Baby Bananas with Dark Chocolate and Toasted Peanuts
Chocolate Dipped Apples with Peanut Crunch

Chocolate Dipped Everything Platter:

Strawberries, Pretzel Rods, Oreos, Marshmallows, Brownies, Cheesecake Pops,
Graham Crackers, Rice Krispies Treats, Chocolate Chip Cookies

Assorted Home Style Cookies to include:

Chocolate Chip, Oatmeal Raisin and Sugar

Freshly Baked Old Fashioned Chewy Fudge Brownies

Fresh Seasonal Fruit and Berries

Mini Fruit Ke-Bobs

Sliced Iced Fresh Melon

Assorted Miniature Pastries and Fresh Fruit Tarts

Assorted Petite Cup Cakes

Miniature Cannolis with Rainbow Sprinkles

Lemon Bars with a Vanilla Shortbread Crust

Petite Pecan Squares with a White and Dark Chocolate Drizzle

Buttery Caramel Popcorn with Roasted Pecans

Individual Style

Granny Smith Apple Galette
Vanilla Gelato and Caramel Sauce

Fresh Berry Tart
Orange Curd and Raspberry Sauce

Summer Berry Shortcake
Vanilla Whipped Cream

Warm Blueberry Buckle
Lemon Custard and Vanilla Whipped Cream

Caramel Cheesecake Flan
Fresh Berry Salad, Shortbread Crisps and Candied Orange Zest

Vanilla Crème Brulee
Almond Biscotti

Yogurt Panna Cotta
Dried Cherry Compote and Pistachio Shortbreads

Key Lime Tart
Oreo Cookie Whipped Cream and Fresh Strawberries

Strawberry and Fresh Ricotta Tart
Candied Lemon, Pine Nut Brittle and Vanilla Whipped Cream

Chocolate-Almond Terrine
Vanilla Sauce and Fresh Strawberries

Chocolate Truffle Torte
Vanilla Sauce and Fresh Raspberries

Tiramisu
Lady Fingers, Espresso, Mascarpone Cheese and Fresh Berries

Molten Chocolate Cake
Vanilla Whipped Cream and Fresh Berries

Chocolate Walnut Brownie
Chocolate Fudge Sauce and Coconut Whipped Cream

Sicilian Olive Oil Cake

Fresh Berries and Vanilla Whipped Cream

Warm Old Fashioned Bread Pudding

Jack Daniels Crème Anglaise, Fresh Strawberries and Whipped Cream

Peach and Blueberry Crostada

Toasted Almonds and Vanilla Whipped Cream

After Dinner

PRIME “24 Karat” Chocolate Truffles

Chocolate Covered Cheesecake “Pops” with a Graham Cracker Crust

Petite Almond Biscotti

Mini Chocolate Chip Cookies

Candied Orange Confit

Notes

P R I M E

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