



## Casual Entertaining

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

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



# Table of Contents

Breakfast and Brunch.....	Page 5
Sandwiches.....	Page 8
Salads.....	Page 10
Salad Platters.....	Page 14
Passed Hors d' oeuvres – Hot.....	Page 15
Passed Hors d' oeuvres – Cold/Room Temperature.....	Page 16
Stationary Hors d' oeuvres.....	Page 17
Room Temperature Displays.....	Page 19
Everyday Hot Food.....	Page 21
Children's Food.....	Page 25
Desserts.....	Page 26

**ALLERGEN NOTICE:**

Our menu items contain food allergens like dairy, egg, soy, wheat, peanuts, tree nuts, shellfish and fish. Please alert us of any food allergies. While we use reasonable effort to inform our guests of ingredients/allergens in our foods, due to cross-contact and other factors, we cannot guarantee that any food item will be free of any specific allergen.

# Breakfast and Brunch

## Breakfast Breads and Sweets

Each platter serves 8-12

Assortment of Freshly Baked Miniature Bagels (2 dz)  
served with Whipped Butter, Cream Cheese and Strawberry Preserves \$36

Assortment of Freshly Baked Petite Muffins and Danish (3 dz) \$55

All Butter Petite Croissants  
served with Whipped Butter, Cream Cheese and Strawberry Preserves (3 dz) \$55

Chef's Selection of Freshly Baked Loaf Cakes to include:  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties \$55

Buttermilk Biscuits with Freshly Whipped Butter (2 dz) \$36

PRIME Homemade Granola with Honey and Almonds and Lemon Yogurt \$35

Fresh Berry, Yogurt and Granola Parfait \$8 each

Fresh Seasonal Fruit and Berries with Lemon Yogurt \$45

## Hot Dishes

Half pans serve 8-12      Full pans serve 16-20

	<u>Half</u>	<u>Full</u>
Freshly Scrambled Eggs	\$40	\$65
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks	\$60	\$115
Home Fries with Sautéed Onions and Fresh Herbs	\$50	\$95
Old Fashioned Oatmeal with Caramelized Apples, Dried Cranberries, Brown Sugar and Vermont Maple Syrup	\$40	\$75
Creamy Grits with Cheddar, Parmesan and Sausage Gravy	\$40	\$75
Freshly Made Belgian Style Waffles with Strawberries, Bananas, Vanilla Whipped Cream and Vermont Maple Syrup	\$50	\$95
Thick Cut Texas Style French Toast with Strawberries, Bananas, Vanilla Whipped Cream and Vermont Maple Syrup	\$50	\$95

**Baked 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 \$60 \$115

**Buttermilk Pancakes with a Fresh Berry Salad and Vermont Maple Syrup**

\$50 \$95

**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 \$60 \$115

**Quiche**

\$24 each

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**

\$24 each

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 Wraps**

\$8 each (Individually Wrapped and Labeled)

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

Custom Fillings Available

Whole Eggs and/or Egg Whites of each type

## Smoked, Cured and Fresh Fish

Each platter serves 8-12

### **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 \$110

### **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 \$110

### **An Assortment of Smoked Fish to include: Salmon, Whitefish and Sable**

Served with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese  
and an assortment of Miniature Bagels and New York Rye \$150

### **Old Fashioned Albacore Tuna Salad with Baby Greens, Cucumbers, Tomatoes, Olives and Pickles**

Served with an assortment of Miniature Bagels and New York Rye \$85

### **Roasted Salmon Salad with Baby Greens, Cucumbers, Tomatoes, Olives and Pickles**

Served with an assortment of Miniature Bagels and New York Rye \$125

### **Gently Poached Maine Salmon**

Served with a Sweet & Sour Cucumber Salad, Lemon Confit and Dill Crème Fraiche \$125

## Beverages

100% Florida Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice \$3 each

Individual Milk or Individual Chocolate Milk \$3 each

Individual Fruit and Yogurt Smoothies \$8 each

Coffee, Decaffeinated Coffee, Selection of Teas

12 cup Coffee Box with Milk, Sugar, Sugar in the Raw, Equal, Splenda and Sweet & Low \$18 each

## Sandwiches

All Sandwiches Can Be Made On Your Choice of Regular or Whole Wheat Wraps, Baguettes,  
Whole Wheat Baguettes or Old Fashioned Assorted Sliced Breads

All Sandwiches are also available in 2'-6' Length Deli Style Heroes

All Sandwiches Are Prepared with Baby Organic Greens and Vine-Ripe Tomatoes

Each platter serves 8-12

## Vegetarian

\$65 per platter

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

Grilled Vegetables with Baby Greens, Vine-Ripe Tomatoes, Lemon-Garlic Sour Cream and Feta Cheese

Grilled Eggplant with Hummus, Olive Tapenade and a Dill-Feta Dressing

Crispy Eggplant with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette

Crispy Eggplant with Baby Arugula, Fontina, Artichoke & White Bean Hummus & Sun Dried Tomato Aioli

Black Bean and Roasted Corn Salad, Guacamole, Jack Cheese, Crispy Corn Tortillas and Chipotle Mayo

## Poultry

\$65 per platter

Smoked Turkey with Monterrey Jack, Baby Greens, Vine-Ripe Tomato and a Roasted Pepper Dressing

Honey Maple Turkey with Creamy Brie and Cranberry Mayo

Honey Maple Turkey with Lettuce, Tomato, Cheddar, Apples, Bacon and Ranch Dressing

Grilled Chicken with Fresh Mozzarella, Grilled Eggplant, Roasted Peppers and Balsamic Vinaigrette

Grilled Chicken with Fresh Mozzarella, Sun Dried Tomatoes and Balsamic Vinaigrette

Grilled Chicken with Roasted Peppers, Fresh Mozzarella and Basil Aioli

Chicken Salad "Waldorf Style" with Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil Mayo

Mango Chicken Salad with Brie and Toasted Walnuts

Curried Chicken Salad with Cucumber and Apple

Grilled Chicken "BLT" with Blue Cheese and Roasted Garlic Ranch Dressing

Buffalo Style Grilled Chicken with Blue Cheese, Crisp Celery and Ranch Dressing

Buttermilk Fried Chicken Cutlet with Creamy Cole Slaw, Horseradish Pickle Chips and Chipotle Mayo



## Meat

\$65 per platter

Soy Marinated Steak with an Asian Vegetable Slaw and Wasabi Dressing

BBQ London Broil with Chipotle Cole Slaw, Jack Cheese, Pickle Chips and Spicy Mayo

Herb Crusted Roast Beef with Aged Vermont Cheddar, Baby Arugula, Tomato and Horseradish Crème Fraiche

Herb Crusted Roast Beef with Baby Arugula, Gorgonzola, Sun Dried Tomatoes and Pesto Mayo

Prosciutto d' Parma with Fresh Mozzarella, Vine-Ripe Tomatoes, Baby Arugula and Balsamic Vinaigrette (+\$10)

Applewood Smoked Ham with Creamy Brie, Cranberry Sauce and Honey Mustard

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

\$70 per platter

Classic Shrimp Salad with Fresh Basil, Baby Greens and Vine-Ripe Tomato

Curried Shrimp Salad with Cucumber and Apple

Lemon Marinated Albacore Tuna with Extra Virgin Olive Oil, Alfalfa Sprouts, Cucumbers and Fresh Dill

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 (+\$10)

Mediterranean Spiced Salmon with a Tomato-Cucumber Relish, Baby Arugula and Calamata Olives (+\$10)

Smoked Salmon with Cucumber, Shaved Red Onion and Lemon Crème Fraiche (+\$10)

Grilled Tuna “Nicoise” w/ Tapenade, Potato & Green Bean Salad, Vine-Ripe Tomato & Lemon Vinaigrette (+\$10)

# Salads

## Greens

Each platter serves 8-12

### **Salad of Baby Organic Greens**

Cucumbers, Grape Tomatoes and Balsamic Vinaigrette \$35

### **Classic Caesar Salad**

Crisp Garlic Croutons and a Creamy Parmesan Dressing \$35

### **Hearts of Romaine**

Cucumbers, Cherry Tomatoes and White Balsamic Vinaigrette \$35

### **Hearts of Romaine**

Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette \$50

### **Baby Spinach Salad**

Applewood Smoked Bacon, Blue Cheese, Toasted Pecans, Sliced Oranges and Citrus-Basil Vinaigrette \$55

### **Classic Iceberg Wedge Salad**

Crumbled Blue Cheese, Chopped Tomato, Crispy Bacon, Hard Cooked Egg and Ranch Dressing \$60

### **Goat Cheese Salad**

Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette \$60

### **Baby Arugula Salad**

Pancetta, Toasted Pine Nuts, Parmegiano Reggiano and Basil Vinaigrette \$65

### **Baby Arugula, Endive and Radicchio Salad**

Fresh Pears, Asiago Cheese, Candied Pecans and White Balsamic Vinaigrette \$65

### **Baby Kale Salad**

Prosciutto d' Parma, Gorgonzola, Honey Poached Figs, Toasted Almonds and a White Balsamic Vinaigrette \$65

### **Greek Style Salad**

Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette \$65

### **Mexican Style Salad**

Romaine, Jicama, Carrots, Tomatoes, Cucumbers, Jack Cheese, Black Beans and Crispy Tortilla Strips  
Served with a Cilantro-Lime Vinaigrette \$65

### **Asian Style Greens**

Mesclun Greens with Daikon Radish, Carrots, Red Onion, Red Pepper, Cucumber, Pickled Ginger & Wonton Crisps  
Served with a Sesame-Soy Vinaigrette \$65

## Pasta and Grain Salads

Each platter serves 8-12

### **Bowtie Pasta Salad**

Grilled Veggies, Sun Dried Tomatoes, Fresh Basil and Extra Virgin Olive Oil \$45

### **Orrechiette Pasta Salad**

Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil \$45

### **Bowtie Pasta Salad**

Sweet Corn, Cherry Tomatoes, Asparagus, Basil and Sherry Dressing \$45

### **Bowtie Pasta Salad**

Fresh Spinach, Gorgonzola Cheese, Sun Dried Tomatoes and Fresh Basil \$45

### **Bowtie Pasta Salad**

Fresh Peas, Sautéed Onions, Sun Dried Tomatoes, Pecorino Romano, Fresh Basil and Extra Virgin Olive Oil \$45

### **Mediterranean Style Orzo Salad**

Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil \$45

### **Orzo Salad**

Basil-Walnut Pesto and Sun Dried Tomatoes \$45

### **Old Fashioned Macaroni Salad \$35**

### **Penne Pasta Salad**

Tomatoes, Peppers, Pecorino Romano and Lemon-Basil Aioli \$35

### **Asian Style Soba Noodle Salad**

Julienne Vegetables, Ginger, Garlic, Scallions, Sesame and Soy \$50

### **Basmati Rice Salad**

Lemon, Dill, Extra Virgin Olive Oil and Romano Cheese \$40

### **Multi-Grain Salad**

Wheatberries, French Lentils, Fresh Veggies, Aged Sherry Vinegar and Extra Virgin Olive Oil \$45

### **Quinoa Salad**

Roasted Exotic Mushrooms; Fresh Lemon, Rosemary and Extra Virgin Olive Oil \$50

### **Quinoa & Cranberry Salad**

Fresh Veggies, Toasted Almonds, Dried Cranberries and Citrus Vinaigrette \$50

### **Tabbouleh Salad**

Bulgur Wheat with Tomatoes, Cucumber, Fresh Mint, Italian Parsley and Lemon \$50

## Potato

Each platter serves 8-12

### **Tuscan Style Potato and Green Bean Salad**

Bermuda Onion, Garlic and a Red Wine-Oregano Vinaigrette \$45

### **Old Fashioned Potato Salad \$35**

### **Golden Potato Salad**

Yukon Gold Potatoes, Mustard, Capers, Dill, Sour Cream and Mayo \$35

### **German Style Potato Salad**

Grainy Mustard, Bacon, Red Onion, Champagne Vinegar and Parsley \$45

### **Bacon-Ranch Style Potato Salad**

Sweet Corn, Red Peppers and Chives \$45

### **Pennsylvania Dutch Style Potato Salad**

Hard Cooked Egg, Sour Cream and Dill \$45

### **“Pink” Potato Salad**

Red Bliss Potatoes, Sugar Beets, Hard Cooked Eggs, Onions, Carrots, Celery, Peas and Mayo \$45

## Vegetables and Beans

Each platter serves 8-12

### **Asian Green Bean Salad**

Ginger, Soy and Sesame Seeds \$50

### **Summer Green Bean Salad**

Fresh Oregano, Bermuda Onions and Red Wine Vinaigrette \$50

### **Sweet Marinated Cherry Tomatoes, Thin French Beans and Corn**

Garlic, Olive Oil and Sherry Vinegar \$50

### **Chilled Asparagus**

Roasted Peppers, Shaved Bermuda Onions, Crushed Pignoli Nuts and Champagne Vinaigrette \$60

### **Long Island Farm Stand Tomato Salad \$40**

### **Old Fashioned Cole Slaw \$35**

### **Wasabi Spiked Cole Slaw \$40**

### **Asian Vegetable “Kimchee” Slaw**

Napa Cabbage, Red Onion, Carrots and Peppers with a Ginger-Chili Dressing \$45

### **Mediterranean Vegetable Salad**

Tomatoes, Peppers, Red Onion, Fresh Basil and Calamata Olives \$45

### **Black Bean and Roasted Corn Salad**

Lime and Cilantro \$45

### **Texas “Caviar”**

Black Eyed Peas, Red Onion, Plum Tomatoes, Red & Yellow Peppers, Cilantro and Red Wine Vinaigrette \$45

### **Tuscan Style Chick Pea Salad**

Arugula, Parmesan, Red Onion, Cucumber, Tomato, Capers, Lemon, Basil and Extra Virgin Olive Oil \$45

### **Southwestern Style Jicama Slaw**

Red Peppers, Poblano Peppers, Red Onions, Carrots, Lime and Cilantro \$45

### **Japanese Style Edamame Salad**

Sesame, Soy, Cilantro, Mint and a Mild Chili Sauce \$50

# **Salad Platters**

Each platter serves 8-12

## **PRIME Cobb Salad**

Romaine Lettuce, Grilled Chicken, Avocado, Hard Cooked Egg  
Grape Tomatoes, Hickory Bacon, Blue Cheese  
Served with Balsamic Vinaigrette \$85

## **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 \$85

## **Herb Grilled Breast of Chicken**

Baby Organic Greens, Sun Dried Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette  
Served with Petite Rustic White and Semolina Rolls \$95

## **Chicken Salad**

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives  
Served with Petite Rustic White and Semolina Rolls \$75

## **Chicken Salad “Waldorf Style”**

Romaine Lettuce, Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil  
Served with Petite Rustic White and Semolina Rolls \$75

## **Old Fashioned Tuna Salad**

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives  
Served with Petite Rustic White and Semolina Rolls \$75

## **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 \$95

## **Heirloom Tomato Salad**

Marinated Bocconcini Mozzarella, Grilled Red Onions, Toasted Pine Nuts and Balsamic Glaze \$85

## **Avocado, Tomato and Feta Cheese Salad**

Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil \$85

# Passed Hors d'oeuvres

All prices are per dozen

## Hot

- Risotto Croquettes with Pesto Dipping Sauce \$18
- Petite Grilled Cheese Sandwiches with Sun Dried Tomato Aioli \$18
- Caramelized Onion and Gorgonzola Tarts with Fresh Rosemary \$20
- Portobello Mushroom, Asparagus and Brie Strudel \$18
- Mini Pizzettes with San Marzano Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil and Basil \$18
- Grilled Veggie Flatbreads with Monterrey Jack, Cilantro and Avocado Crema \$18
- Mini Pretzels with Honey Mustard Dip \$12
- Crispy Mac & Cheese "Pops" \$18
- Vegetable Spring Rolls with Hoisin Dip \$20
- Mini Potato Pancakes with Apple Sauce and Sour Cream \$18
- Spinach and Exotic Mushroom Turnovers with Ricotta and Basil \$20
- Warm Brie and Cranberry "Popovers" \$18
- Petite Eggplant Meatball Ke-Bobs with PRIME Marinara \$16
- Vegetable Potstickers with Teriyaki Dipping Sauce \$18
- Mini Falafel with Toasted Cumin, Parsley and Cucumber Yogurt Sauce \$18
- Old Fashioned Pigs in the Blanket with Dijon Mustard \$16
- Pepper Seared Tenderloin of Beef with Horseradish Crème Fraiche, Crisp Garlic Toast and Chives \$22
- Panko Crusted Pork Dumplings with Tamari Dip \$18
- Grilled Andouille in Puff Pastry with Dijon Mustard \$20
- Mini Corned Beef Reuben's with Dijon Mustard \$22
- Mini Cuban Sandwiches with Roast Pork, Ham, Melted Swiss, Pickles and Mustard \$22
- Kobe Sliders with Cheddar, Pickles and Ketchup \$25
- "Chicken and Biscuits" with Buttermilk Chicken, Cheddar-Chive Biscuits and Schriracha Aioli \$25
- Red Chili Glazed Chicken Lollipops with Garlic, Ginger, Cilantro and Black Sesame \$20
- Chicken Tikka Masala Ke-Bobs with Cucumber Yogurt Dip \$20
- Chimmichurri Marinated Chicken Skewers with a Roasted Chili Salsa \$20
- Mini Hot Dogs with Ballpark Mustard \$16
- BBQ Pulled Pork Sliders with Creamy Cole Slaw \$25
- Cocktail Meatballs Ke-Bobs with PRIME Marinara \$16
- Pastrami Reuben "Egg Rolls" with Dijon Mustard \$22
- Greek Style Mini Meatballs Ke-Bobs with Rice, Feta Cheese, Tomato Sauce and Dill \$16
- Thick Cut Slab Bacon Ke-Bobs with a Maple, Soy and Brown Sugar Glaze \$18
- Grilled Baby Lamb Chops with Garlic, Olive Oil and Fresh Rosemary \$5 each
- Tandoori Grilled Lamb Ke-Bobs with a Curried Yogurt and Cucumber Dip \$22
- Chicken, Wild Mushroom and Goat Cheese Purses with Fresh Basil \$20
- Chicken, Steak, Shrimp or Grilled Veggie Quesadillas with Guacamole and Sour Cream \$20
- Chicken, Beef or Shrimp Satay with Thai Peanut Sauce \$20

Crispy Chicken Wontons with Chili Sauce \$18  
Mini Taco Salads with Chili Spiced Beef, Cheddar, Salsa Fresca and Sour Cream \$20  
Tortilla Crusted Chicken with a Roasted Chili Salsa and Sour Cream \$20  
Miniature Bacon and Cheddar Quiche \$20  
Pork Shiu Mai with Ponzu Sauce \$20  
Crab Cakes with Lemon Caper Remoulade \$24  
Diver Sea Scallops Wrapped in Hickory Smoked Bacon \$40  
Crispy Shrimp Skewers with Chipotle Aioli \$24  
Sweet Corn and Lobster Fritters with Red Pepper Jam \$22  
Shrimp Stuffed Portobello Mushrooms with Fresh Herbs \$22  
Ginger Shrimp with Cilantro and Sesame \$24  
Coconut Shrimp with Pineapple Duck Sauce \$24  
Prosciutto Wrapped Shrimp Skewers \$24

### Cold/Room Temperature

Herbed Goat Cheese Croustades with Sliced Red Apple \$18  
Blue Cheese Mousse on Crisp Country Bread with Dried Fruit Chutney \$18  
Calamata Olive Tapenade on Crisp Garlic Toast with Roasted Red Pepper and Chives \$12  
Old Fashioned Devilled Eggs with Sweet Pickle Relish, Dijon Mustard and Smoked Paprika \$18  
Vine-Ripe Tomato and Fresh Mozzarella Bruschetta on Crisp Garlic Toast \$16  
Grape Tomato and Fresh Mozzarella “Ke-Bobs” with Pesto Dipping Sauce \$18  
Cabrales Blue Cheese Mousse on Crisp Country Bread with a Dried Fruit Chutney \$18  
Vietnamese Chicken Summer Rolls with Spicy Lime Dipping Sauce \$22  
Jumbo Grilled Asparagus with Prosciutto d’ Parma and Basil Aioli \$18  
Mini BLT in a Cherry Tomato Cup with Crisp Buttered Brioche Crumbs and Micro Basil \$22  
Sesame Seared Ahi Tuna with a Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream \$24  
Roulade of Maine Smoked Salmon with Chive Mascarpone on Rye Toast \$24  
Catskill Mountain Smoked Salmon with Cucumber, Crème Fraiche and Chives \$24  
Grilled Shrimp in a Crispy Tortilla Cup with Avocado, Tomato, Cilantro and Sour Cream \$24  
Grilled Tuna in a Crispy Tortilla Cup with a Black Bean and Roasted Corn Salsa and Lime Crema \$24  
Ahi Tuna and Avocado Poke with Toasted Sesame, Tamari Soy, Scallions and Crispy Rice Cracker \$24  
Wasabi Devilled Eggs with Grilled Tuna, Red Tobiko and Scallions \$24  
Petite Red Bliss Potatoes with American Sturgeon Caviar, Crème Fraiche and Chives \$40  
PRIME Spicy Tuna Roll with Wasabi Soy and Pickled Ginger \$30  
Shrimp Tempura and Vegetable Sushi Roll with Wasabi Soy and Pickled Ginger \$30  
Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce \$24  
Maine Lobster Salad with Curry and Mango on Brioche Toast \$40  
Grilled Tuna “Nicoise”, Crisp Cucumber, Haricot Vert, Potatoes, Sprouts and Lemon Vinaigrette \$25  
Petite Lobster Roll on a Butter Toasted New England Bun \$50



# Stationary Hors d'oeuvres

Each platter serves 8 - 12 guests

## **Tri-Color Tortilla Chips**

Salsa Fresca, Guacamole and Sour Cream \$55

## **A Trio of Dips**

Roasted Pepper with Garlic and Herbs, Cucumber Yogurt and Hummus

Served with Crisp Garden Vegetables and Pita Chips \$65

## **Selection of Fine Cheeses**

Fresh and Dried Fruit and 7 Grain Toast \$70

## **Vine-Ripe Tomato and Fresh Mozzarella**

Baby Organic Greens, Sweet Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil & Grilled Peasant Bread \$65

## **Mediterranean Mezze Platter**

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

Served with Mixed Olives, Grilled and Crispy Pitas \$55

## **Old Fashioned Devilled Eggs (3 dz)**

Sweet Pickle Relish, Dijon Mustard and Smoked Paprika \$55

## **Vine-Ripe Tomato and Fresh Mozzarella Bruschetta**

Crisp Garlic Crostini, Extra Virgin Olive Oil and Fresh Basil \$55

## **Baked Brie in Puff Pastry**

Fresh and Dried Fruit, Cranberry-Apple Chutney and 7 Grain Toast \$70

## **Grilled Seasonal Vegetables**

Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze \$65

## **Heirloom Tomato Salad**

Marinated Bocconcini Mozzarella, Grilled Red Onions, Toasted Pine Nuts and Balsamic Glaze \$85

## **Avocado, Tomato and Feta Cheese Salad**

Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil \$85

## **Balsamic Grilled Portobello Mushrooms**

Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil and Extra Virgin Olive Oil

Served with Grilled Ciabatta Bread \$65

**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 Sliced Semolina \$75

**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, Soy Sauce, Pickled Ginger and chopsticks will also be provided \$85

**Fruit de Mer Platter**

Jumbo Lump Crabmeat (1 lb), Split Lobsters (2), Jumbo Poached Shrimp (1 lb),  
Little Neck Clams on the ½ Shell (1 dz), Blue Point Oysters on the ½ Shell (1 dz)  
Served with Cocktail Sauce and Sliced Lemons \$195

**Sesame Seared Ahi Tuna**

Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream \$80

**PRIME Shrimp Cocktail Display**

Giant Poached Shrimp with a Classic Cocktail Sauce and Fresh Lemon \$75

**Smoked Maine Salmon**

Capers, Red Onion, Vine-Ripe Tomato, Sliced Pumpernickel and Lemon-Scallion Dip \$85

# Room Temperature Displays

Each platter serves 8 - 12 guests

## Meat

### **Grilled Filet Mignon**

Crisp Buttermilk Onions and Horseradish Crème Fraiche \$250

### **Grilled Black Angus Flank Steak**

Grilled Bermuda Onions and a Smokey BBQ Glaze \$130

### **Maple, Honey and Brown Sugar Glazed Spiral Ham**

Grilled Pineapple, Red Grapes, Cranberry Apple Chutney and Dijon Mustard \$110

## Chicken

### **Grilled Chicken Bruschetta**

Vine-Ripe Tomato and Fresh Mozzarella, Fresh Basil, Baby Arugula and Extra Virgin Olive Oil \$95

### **Grilled French Cut Breast of Chicken**

Lemon, Rosemary and Extra Virgin Olive Oil \$95

### **Sesame Seared Chicken**

Asian Style Green Bean Salad, Pickled Ginger and Crispy Wontons \$95

### **Grilled Balsamic Glazed Chicken**

Fresh Grilled Veggies, Basil, Extra Virgin Olive Oil and Baby Arugula \$95

### **Roast Chicken “Agrodolce”**

White Wine, Sweet Raisins, Balsamic Vinegar, Fresh Tarragon and Baby Arugula \$95

### **Grilled Lemon-Garlic Chicken Breast**

Fresh Mozzarella, Sun Dried Tomatoes, Baby Greens, Fresh Basil and Balsamic Vinaigrette \$95

### **Grilled Chicken “Oreganata”**

Baby Arugula, Roasted Pepper, Calamata Olive and Caper Salad and Crispy Oreganata Crumbs \$95

### **Crispy Boneless Buttermilk Chicken**

Old Fashioned Biscuits, Chipotle Cole Slaw and Roasted Garlic Ranch Dressing \$95

**Grilled “Mojito” Marinated Chicken Breast**

Cool Coconut-Basmati Rice Salad, Tropical Fruit Salsa and Crispy Plantains \$95

**Roast Breast of Turkey**

Wild Rice and Toasted Pecan Salad, Granny Smith Apples, Dried Cranberries and Rosemary Mustard \$95

**Seafood**

**Grilled Shrimp**

Tuscan Bread and Tomato Salad, Baby Arugula, Balsamic and Extra Virgin Olive Oil \$135

**Grilled Shrimp**

Fresh Avocado and Vine-Ripe Tomato Salad, Feta Cheese and Lemon-Oregano Vinaigrette \$145

**Sautéed Shrimp “Scampi Style”**

Baby Arugula, Orzo Pasta and Lemon-Parsley Vinaigrette \$135

**Sesame Seared Shrimp**

Soba Noodle and Green Bean Salad, Pickled Ginger, Crispy Wontons and Soy Vinaigrette \$135

**Gently Poached Maine Salmon**

Sweet & Sour Cucumber Salad, Lemon Confit and Dill Creme Fraiche \$145

**Grilled Salmon**

Tabbouleh Salad, Hearts of Romaine, Cucumber, Tomato, Feta, Olives and Lemon Vinaigrette \$145

**Grilled Salmon**

Watercress Salad, Roasted Sweet Potatoes, Toasted Pumpkin Seeds and a Grain Mustard Vinaigrette \$145

# Everyday Hot Food

Half pans serve 8-12 guests

Full pans serve 16-20 guests

## Poultry

Half - \$65

Full - \$120

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  
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 Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine  
Chicken Fingers with Ketchup and Honey Mustard  
Roasted 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

Half - \$75

Full - \$140

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  
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

Half - \$65      Full - \$120

Old Fashioned Sausage and Peppers

Sunday Sauce: Meatballs, Sausage and Pork in a Rich Marinara Sauce

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

Pork Stew "Osso Bucco" Style with Tomato, Lemon, Garlic and Parsley

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

Pork Schnitzel with Gravy, Lemon and Parsley

Bratwurst with Sauerkraut

## Seafood

Half - \$95      Full - \$180

Stir Fried Shrimp and Broccoli

Classic Shrimp Scampi over Orzo Pasta

Stir Fried Shrimp Teriyaki Style with Fresh Veggies, Sesame and Soy

Onion Crusted Flounder with Horseradish Sauce

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

Half - \$55      Full - \$95

Penne Pasta Marinara    Penne Pasta Bolognese    Penne Pasta Puttanesca  
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 or with Ground Sirloin)  
Bowtie Pasta Primavera with Fresh Veggies, Basil, Parmesan, Garlic and Extra Virgin Olive Oil  
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 Cavatelli with Broccoli Rabe, 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

## Vegetarian Main Dishes

Half - \$65      Full - \$120

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

Half - \$55

Full - \$95

## 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 (+ \$5 per half tray)  
Vegetable Mélange with Butter and Fresh Basil  
Honey Glazed Carrots with Shallots and Dill  
Roasted Carrots with Onions, Garlic and Fresh Thyme  
Roasted Cauliflower with Onion, Garlic and Olive Oil  
Roasted Parsnips and Carrots with Fresh Thyme and Extra Virgin Olive Oil  
Broccoli Rabe with Garlic and Virgin Olive Oil (+ \$5 per half tray)  
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  
Honey Roasted Butternut Squash with Fresh Rosemary  
Maple and Brown Sugar Glazed Acorn Squash with Toasted Pecans and Dried Cranberries  
Roasted Brussels Sprouts with Bacon and Onions (+ \$5 per half tray)  
Roasted Brussels Sprouts with Toasted Walnuts and Brown Butter (+ \$5 per half tray)

## 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

Half pans serves 8-12 guests

Full pans serve 16-20 guests

	<u>Half</u>	<u>Full</u>
Chicken Fingers with Ketchup and Honey Mustard	\$65	\$120
Old Fashioned Macaroni and Cheese	\$55	\$95
Penne Pasta with Butter and Parmesan Cheese	\$45	\$85
Mozzarella Sticks with PRIME Marinara	\$55	\$95
French Fries with Ketchup	\$35	\$65
Old Fashioned Tater Tots with Ketchup	\$45	\$85
Mini Pizza Bagels with Marinara, Mozzarella and Basil	\$2 each	
Baby Carrots with Ranch Dressing	\$35 per platter	
<b>PRIME Hot Dog Cart</b>		
Hot Dogs, Buns, Mustard, Ketchup, Sauerkraut, Onions and Relish		
Served in a Mini New York Style Hot Dog Cart		\$5 each plus \$50 equipment rental
<b>Assorted Petite Sandwich Sliders to include:</b>		
Ham and American		
Turkey and Swiss		
Roast Beef and Cheddar		
Served with Pickle Chips, Honey Mustard, Mayo and Cranberry Sauce on the side		\$24 per dozen

## Dessert

Custom Designed Occasion Cakes	priced accordingly
Freshly Made Pies – Apple, Apple-Cranberry, Pumpkin, Pecan, Coconut Custard (10”)	\$25 each
Chocolate-Banana Pudding Pie with Vanilla Whipped Cream and Oreo Cookie Crust	\$27 each
Banana Cream Pie with Vanilla Wafers and Vanilla Cookie Crust	\$27 each
Lemon Meringue Pie	\$27 each
Granny Smith Apple Crisp (10”)	\$25 each
New York Cheesecake (8”)	\$25 each
New York Cheesecake (8”) with Fresh Strawberries	\$30 each
Bittersweet Chocolate Torte (8”)	\$40 each
Chocolate-Almond Truffle Tart (8”)	\$35 each

### Selection of Chocolate Dipped Fruits

Chocolate Dipped Long Stem Strawberries	\$4 each
White Chocolate Dipped Pineapple with Toasted Coconut	\$2 each
Bananas with Dark Chocolate and Toasted Peanuts	\$3 each
Chocolate Dipped Apples with Peanut Crunch	\$3 each

### Chocolate Dipped “Everything” Platter:

Strawberries, Pretzel Rods, Oreos, Marshmallows, Brownies, Cheesecake Pops, Graham Crackers, Rice Krispies Treats, Chocolate Chip Cookies	\$85
---	------

### Assorted Home Style Cookies to include:

Chocolate Chip, Oatmeal Raisin and Sugar (25 per platter)	\$24
---	------

Freshly Baked Old Fashioned Chewy Fudge Brownies (25 per platter)	\$25
Fresh Seasonal Fruit and Berries (serves 8-12)	\$45
Sliced Fresh Melon, Tropical Fruit and Berries (serves 8-12)	\$55
Mini Fruit Ke-Bobs	\$24 per dozen
Mini Fruit Ke-Bobs (3 dz) served in a Pineapple Tree with Fresh Fruit Garnish	\$85
Assorted Miniature Pastries and Fresh Fruit Tarts	\$30 per dozen
Miniature Cannolis with Rainbow Sprinkles	\$18 per dozen
Lemon Bars with a Vanilla Shortbread Crust	\$18 per dozen
Petite Pecan Squares with a White and Dark Chocolate Drizzle	\$24 per dozen
Buttery Caramel Popcorn with Roasted Pecans (individual cello bags)	\$4 each

### ALLERGEN NOTICE:

Our menu items contain food allergens like dairy, egg, soy, wheat, peanuts, tree nuts, shellfish and fish. Please alert us of any food allergies. While we use reasonable effort to inform our guests of ingredients/allergens in our foods, due to cross-contact and other factors, we cannot guarantee that any food item will be free of any specific allergen.

# Party Notes

**PRIME Fine Catering**

4 Nassau Boulevard South  
Garden City, New York 11530  
Tel 516 505-3255  
[www.primefinecatering.com](http://www.primefinecatering.com)