



Corporate Catering

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

www.primefinecatering.com

Breakfast and Brunch Packages

based on 15 guest minimum

Continental Breakfast

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

Assortment of Petite Muffins, Danish and Croissants

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$14 per guest

PRIME Hot Breakfast

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

Assortment of Petite Muffins, Danish and Croissants

Freshly Scrambled Eggs

Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks

Home Fries with Sautéed Onions and Fresh Herbs

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$16 per guest

Southern Style

Assortment of Freshly Baked Loaf Cakes to include:
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties
Buttermilk Biscuits with Freshly Whipped Butter
Freshly Scrambled Eggs
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks
Creamy Grits with Cheddar, Parmesan and Sausage Gravy
Thick Cut Texas Style French Toast with Vermont Maple Syrup
Fresh Seasonal Fruit and Berries with Lemon Yogurt
100% Florida Orange Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Full Service Paper Supplies
\$22 per guest

French Classic

All Butter Petite Croissants
served with Whipped Butter, Cream Cheese and Strawberry Preserves
Assortment of Petite Muffins and Danish
Choice of 2 Quiche
Choice of 1 Stuffed Crepe
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks
Fresh Seasonal Fruit and Berries with Lemon Yogurt
100% Florida Orange Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Full Service Paper Supplies
\$22 per guest

Breakfast In Tuscany

Assortment of Freshly Baked Miniature Bagels
served with Whipped Butter, Cream Cheese and Strawberry Preserves
Assortment of Freshly Baked Loaf Cakes
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties
Stuffed French Toast
Nutella with Fresh Strawberries and Baby Bananas
Choice of 2 Frittatas
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks
Fresh Seasonal Fruit and Berries with Lemon Yogurt
100% Florida Orange Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Full Service Paper Supplies
\$22 per guest

PRIME Breakfast Box

Choice of Full Size Bagel or Croissant with Butter or Cream Cheese
Fresh Fruit Salad
Our Homemade Granola with Lemon Yogurt
Individual Orange, Grapefruit, Cranberry or Apple Juice
Napkin, Fork, Knife and Spoon
\$14 per box

Breakfast and Brunch

Breakfast Breads and Sweets

Assortment of Freshly Baked Miniature Bagels
served with Whipped Butter, Cream Cheese and Strawberry Preserves
Assorted Petite Muffins and Danish
All Butter Petite Croissants
Assortment of Freshly Baked Loaf Cakes
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties
Buttermilk Biscuits with Freshly Whipped Butter
PRIME Homemade Granola with Honey and Almonds with Lemon Yogurt
Fresh Berry, Yogurt and Granola Parfait
Fresh Seasonal Fruit and Berries with Lemon Yogurt

Hot Breakfast

Freshly Scrambled Eggs
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks
Home Fries with Sautéed Onions and Fresh Herbs
Steel Cut Oatmeal with Caramelized Apples, Dried Cranberries, Brown Sugar
and Vermont Maple Syrup
Creamy Grits with Cheddar, Parmesan and Sausage Gravy
Freshly Made Belgian Style Waffles with Baby Bananas,
Vanilla Whipped Cream and Vermont Maple Syrup
Thick Cut Texas Style French Toast with Vermont Maple Syrup

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

Buttermilk Pancakes
with a Fresh Berry Salad and Vermont Maple Syrup

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

Quiche

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

Frittata

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

Breakfast Stations

Made to order by PRIME Chefs

PRIME Omelet Station

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

PRIME Belgian Waffle Station

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

Breakfast Wraps, Ciabattas and Crispy Filo Turnovers

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

Smoked, Cured and Fresh Fish

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

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

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

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

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

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

Beverages

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

A La Carte

Assortment of Freshly Baked Miniature Bagels served with Whipped Butter, Cream Cheese and Strawberry Preserves	\$18/dozen
Assortment of Petite Muffins	\$18/dozen
Assortment of Petite Danish	\$18/dozen
All Butter Petite Croissants	\$18/dozen
Buttermilk Biscuits with Freshly Whipped Butter	\$18/dozen
Fresh Berry, Yogurt & Granola Parfait	\$8 each
Fresh Seasonal Fruit and Berries with Lemon Yogurt	\$45 for 8-12 guests
Assorted Quiche	\$24 each
Assorted Frittata	\$24 each
Assorted Breakfast Wraps, Ciabattas and Crispy Filo Turnovers	\$8 each
Catskill Mountain Smoked Salmon with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese Served with an assortment of Miniature Bagels and New York Rye	\$110 8-12 guests
An Assortment of Smoked Fish to include: Salmon, Whitefish and Sable with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese Served with an assortment of Miniature Bagels and New York Rye	\$150 8-12 guests
Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice	\$3 each
Individual Milk or Individual Chocolate Milk	\$2 each
Individual Fruit and Yogurt Smoothies	\$7 each
Coffee, Decaffeinated Coffee, Selection of Teas 12 cup Coffee Box with Milk, Sugar, Equal, Splenda and Sweet and Lo	\$15 each
Wire Rack Chafing Dishes – Reusable Rack, Water Pan, 2 Sternos (For you to keep)	\$10 each
Full Service Heavyweight Paper Goods (Chinet Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$3 per guest
Full Service Plastic Ware (the look of real China) (Plastic Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$5 per guest
Full Rental Services	priced per function
Full Staffing Services	priced per hour (5 hour minimum)

For more information, please contact our Catering Department at:

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Custom Menu and Event Planning is our Specialty

Lunch

Sandwiches and Wraps

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

Vegetarian

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

Poultry

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

Meat

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

Seafood

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

Side Salads

Green Salads

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

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

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

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

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

Pasta and Grain Salads

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

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

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

Orzo Salad with Basil-Walnut Pesto and Sun Dried Tomatoes

Soba Noodle Salad with Sesame and Soy

Old Fashioned Macaroni Salad

Penne Pasta Salad with Tomatoes, Peppers and Basil Aioli

Potato Salads

Old Fashioned Potato Salad

Pennsylvania Dutch Style with Hard Cooked Egg and Dill

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

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

Vegetable and Bean Salads

Asian Green Bean Salad with Ginger, Soy and Sesame Seeds

Long Island Farm Stand Tomato Salad

Old Fashioned Cole Slaw

Mediterranean Vegetable Salad with Fresh Basil and Calamata Olives

Black Bean and Roasted Corn Salad with Lime and Cilantro

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

Lunch Platters

each platter serves 10-12

Southwestern Cobb Salad

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

Japanese Shrimp and Soba Noodle Salad

Mizuna Greens, Cucumber, Mint, Cilantro and Crispy Wontons \$95

PRIME Sushi Lunch

California Rolls, Spicy Tuna Rolls, Regular Tuna Rolls, Salmon, Shrimp Tempura, Eel and Avocado
Wasabi, pickled ginger and soy sauce with chopsticks \$195

Grilled Seasonal Vegetables

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

Balsamic Grilled Portobello Mushrooms

Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil,
Extra Virgin Olive Oil & Grilled Ciabatta \$65

Vine-Ripe Tomato and Fresh Mozzarella

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

Room Temperature Displays

each platter serves 10-12 guests

Beef and Pork

Grilled Filet Mignon

Crisp Buttermilk Onions and Horseradish Crème Fraiche \$210

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

Poultry

Grilled Chicken Bruschetta

Vine-Ripe Tomato and Fresh Mozzarella, Fresh Basil, Baby Arugula 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

Crispy Boneless Buttermilk Chicken

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

Sautéed Shrimp "Scampi Style"

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

Gently Poached Maine Salmon

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

Hot Buffet

Poultry

Chicken Marsala

Chicken Francese

Chicken Parmesan

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

Sesame Chicken with Broccoli, Sesame and Soy

Chicken Teriyaki with Stir Fried Vegetables, Sesame and Soy

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

Chicken Wings – Buffalo, Teriyaki or Honey BBQ

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

Beef and Pork

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

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

Old Fashioned Sausage and Peppers

Honey Roasted Loin of Pork

Stuffed Loin of Pork with Granny Smith Apples and Fresh Cranberries

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

Seafood

Stir Fried Shrimp and Broccoli

Classic Shrimp Scampi over Orzo Pasta

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

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

Grilled Salmon with Lemon Butter

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

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

Pasta

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

Vegetarian

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

Vegetables

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

Potatoes and Rice

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

Sandwich and Hot Buffet Packages

15 guest minimum

PRIME VIP

Choice of 1 Green Salad

Choice of 3 Sandwiches

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

Assorted Soft Drinks and Bottled Water

Full Service Paper Supplies

\$15 per guest

The Presidential

Choice of 1 Green Salad

Choice of 1 Pasta Salad

Choice of 3 Sandwiches

Fresh Seasonal Fruit and Berries

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

Assorted Soft Drinks and Bottled Water

Full Service Paper Supplies

\$19 per guest

The Chairman of the Board

Choice of 1 Green Salad

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

Choice of 1 Hot Vegetable

Choice of 1 Hot Pasta or Starch

Fresh Seasonal Fruit and Berries

Assorted Soft Drinks and Bottled Water

Full Service Paper Supplies

\$24 per guest

The CEO

Choice of 1 Green Salad

Choice of 2 Sandwiches

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

Choice of 1 Hot Vegetable

Choice of 1 Hot Pasta or Starch

Fresh Seasonal Fruit and Berries

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

Assorted Soft Drinks and Bottled Water

Full Service Paper Supplies

\$24 per guest

A La Carte

Dessert

Assorted Homemade Pies 10" (serves 8-10)	\$25 each
Homemade Assorted Cookies (chocolate chip, oatmeal and sugar)	\$14 doz
Petite Fudge Brownies	\$14 doz
Chocolate Covered Strawberries (25 pieces)	\$75
Cheesecakes Lollipops	\$25 doz
Fresh Fruit and Berries (serves 8-10)	\$45
New York Cheesecake 8" (plain) (serves 8-10)	\$25 each

Beverages and Ice

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

Paper Goods and Wire Racks

Wire Rack Chafing Dishes – Reusable Rack, Water Pan, 2 Sternos (For you to keep)	\$15 each
Full Service Heavyweight Paper Goods (Chinette Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$3 per guest
Full Service Plastic Ware (the look of real China) (Plastic Plates, Forks, Knives, Spoons, Napkins, Cold Cups, Hot Cups, Tablecloth)	\$6 per guest

Additional Services

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

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