



Casual Entertaining

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Party Notes

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 \$39

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
Served with Fresh Berries, Bananas and Lemon Yogurt \$55

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	\$45	\$80
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks	\$60	\$115
Home Fries with Sautéed Onions and Fresh Herbs	\$55	\$105
Old Fashioned Oatmeal with Caramelized Apples, Dried Cranberries, Brown Sugar and Vermont Maple Syrup	\$45	\$80
Creamy Grits with Cheddar, Parmesan and Sausage Gravy	\$45	\$80
Freshly Made Belgian Style Waffles with Strawberries, Bananas, Whipped Cream & Vermont Maple Syrup	\$55	\$105

	<u>Half</u>	<u>Full</u>
Thick Cut Texas Style French Toast with Strawberries, Bananas, Whipped Cream & Vermont Maple Syrup	\$55	\$105
Buttermilk Pancakes with a Fresh Berry Salad and Vermont Maple Syrup	\$55	\$105
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	\$65	\$120
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	\$65	\$120

Quiche

\$26 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

Frittata

\$29 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

\$9 each (Individually Wrapped and Labeled)

Bacon and Swiss Western Omelet Italian Omelet 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 available

Smoked, Cured and Fresh Fish

Each platter serves 8-12

Locally Smoked Salmon

Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese
Served with an assortment of Miniature Bagels and New York Rye \$115

Pastrami Style Smoked Salmon

Creamy Cole Slaw, Sliced Cucumbers and Scallion Cream Cheese
Served with an assortment of Miniature Bagels and New York Rye \$115

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

Served with Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese
Served with an assortment of Miniature Bagels and New York Rye \$175

Old Fashioned Albacore Tuna Salad

Baby Greens, Cucumbers, Tomatoes, Olives and Pickles
Served with an assortment of Miniature Bagels and New York Rye \$95

Lemon Marinated Tuna Salad “Niçoise” 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 \$115

Roasted Salmon Salad

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
Sweet Iced Tea/Unsweet Iced Tea/Lemonade	\$3 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 Regular or Whole Wheat Wraps, Baguettes, Whole Wheat Baguettes or Assorted Sliced Breads

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

Each platter serves 8-12

Vegetarian

\$70 per platter

Vine-Ripe Tomato and Fresh Mozzarella with Basil-Walnut Pesto and Balsamic Vinaigrette

Burrata with Baby Arugula, Vine-Ripe Tomato, Basil-Walnut Pesto and Fig Jam

Grilled Vegetables with Baby Greens, Vine-Ripe Tomato, Balsamic Vinaigrette and Feta Cheese

Grilled Vegetables with Baby Greens, Vine-Ripe Tomatoes, 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

Pickled Beets, Red Onions and Goat Cheese with Candied Pecans, Baby Arugula and Vine-Ripe Tomato

Roasted Vegetable "Banh Mi" with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

"Deville" Egg Salad with Baby Greens, Tomatoes, Pickled Jalapenos, Sweet Relish and Dijon Mustard

Poultry

\$70 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

Italian Style Crispy Chicken "Milanese" with Baby Arugula, Tomato, Fresh Mozzarella & Calabrian Chili Mayo

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, Pickle Chips and Chipotle Mayo

Grilled Chicken "Banh Mi" with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

Meat

\$75 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

Roast Pork “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

Cajun Roast Pork & Grilled Andouille with Swiss Cheese, Spicy Mustard & Cranberry Mayo

PRIME Muffuletta: Ham, Mortadella, Capicola, Hot & Sweet Soppresata, Provolone, Olive Salad

Seafood

\$75 per platter

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

Curried Shrimp Salad with Cucumber and Apple

Grilled Shrimp “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro (+\$10)

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

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

Sesame Tuna with Baby Greens, Tomato, Seaweed Salad, Pickled Ginger, Crispy Wontons and Wasabi Aioli (+\$10)

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)

Salads

Greens

Each platter serves 8-12

Salad of Baby Organic Greens

Cucumbers, Grape Tomatoes and Balsamic Vinaigrette \$39

Classic Caesar Salad

Crisp Garlic Croutons and a Creamy Parmesan Dressing \$39

Hearts of Romaine

Cucumbers, Cherry Tomatoes and White Balsamic Vinaigrette \$39

Hearts of Romaine

Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette \$55

Baby Spinach Salad

Applewood Smoked Bacon, Blue Cheese, Toasted Pecans, Sliced Oranges and Citrus-Basil Vinaigrette \$60

Classic Iceberg Wedge Salad

Crumbled Blue Cheese, Chopped Tomato, Crispy Bacon, Hard Cooked Egg and Ranch Dressing \$65

Goat Cheese Salad

Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette \$65

Baby Arugula Salad

Pancetta, Toasted Pine Nuts, Parmegiano Reggiano and Basil Vinaigrette \$70

Baby Arugula, Endive and Radicchio Salad

Fresh Pears, Asiago Cheese, Candied Pecans and White Balsamic Vinaigrette \$70

Baby Arugula and Fig Salad

Prosciutto d' Parma, Gorgonzola, Honey Poached Figs, Toasted Almonds and a White Balsamic Vinaigrette \$70

Greek Style Salad

Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette \$70

Mexican Style Salad

Romaine, Jicama, Carrots, Tomatoes, Cucumbers, Jack Cheese, Black Beans and Crispy Tortilla Strips
Served with a Cilantro-Lime Vinaigrette \$70

Asian Style Greens

Mesclun Greens with Daikon Radish, Carrots, Red Onion, Red Pepper, Cucumber, Pickled Ginger & Wonton Crisps
Served with a Sesame-Soy Vinaigrette \$70

Pasta and Grain Salads

Each platter serves 8-12

Bowtie Pasta Salad

Grilled Veggies, Sun Dried Tomatoes, Fresh Basil and Extra Virgin Olive Oil \$50

Orecchiette Pasta Salad

Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil \$50

Bowtie Pasta Salad

Sweet Corn, Cherry Tomatoes, Asparagus, Basil and Sherry Dressing \$50

Bowtie Pasta Salad

Fresh Spinach, Gorgonzola Cheese, Sun Dried Tomatoes and Fresh Basil \$50

Bowtie Pasta Salad

Fresh Peas, Sautéed Onions, Sun Dried Tomatoes, Pecorino Romano, Fresh Basil and Extra Virgin Olive Oil \$50

Mediterranean Style Orzo Salad

Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil \$50

Orzo Salad

Basil-Walnut Pesto and Sun-Dried Tomatoes \$50

Old Fashioned Macaroni Salad \$40

Penne Pasta Salad

Tomatoes, Peppers, Pecorino Romano and Lemon-Basil Aioli \$50

Asian Style Noodle Salad

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

Basmati Rice Salad

Lemon, Dill, Extra Virgin Olive Oil and Romano Cheese \$45

Multi-Grain Salad

Wheatberries, French Lentils, Fresh Veggies, Aged Sherry Vinegar and Extra Virgin Olive Oil \$50

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

Vegetables and Beans

Each platter serves 8-12

Asian Green Bean Salad

Ginger, Soy and Sesame Seeds \$55

Summer Green Bean Salad

Fresh Oregano, Bermuda Onions and Red Wine Vinaigrette \$55

Sweet Marinated Cherry Tomatoes, Thin French Beans and Corn

Garlic, Olive Oil and Sherry Vinegar \$55

Chilled Asparagus

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

Long Island Farm Stand Tomato Salad \$45

Old Fashioned Cole Slaw \$40

Wasabi Spiked Cole Slaw \$45

Asian Vegetable “Kimchee” Slaw

Napa Cabbage, Red Onion, Carrots and Peppers with a Ginger-Chili Dressing \$50

Mediterranean Vegetable Salad

Tomatoes, Peppers, Red Onion, Fresh Basil and Calamata Olives \$50

Black Bean and Roasted Corn Salad

Lime and Cilantro \$50

Tuscan Style Chickpea Salad

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

Japanese Style Edamame Salad

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

Potato

Each platter serves 8-12

Tuscan Style Potato and Green Bean Salad

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

Old Fashioned Potato Salad \$40

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

Red Potatoes, 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

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 Multi-Grain Rolls \$95

Chicken Salad

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

Chicken Salad “Waldorf Style”

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

Old Fashioned Tuna Salad

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

Lemon Marinated Tuna Salad “Niçoise” 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 \$95

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 \$95

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 \$20
- 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 Kebobs with PRIME Marinara \$18
- 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 Sriracha Aioli \$25
- Red Chili Glazed Chicken Lollipops with Garlic, Ginger, Cilantro and Black Sesame \$20
- Chicken Tikka Masala Kebobs with Cucumber Yogurt Dip \$20
- Chimichurri Marinated Chicken Skewers with a Roasted Chili Salsa \$20
- Mini Hot Dogs with Ballpark Mustard \$18
- BBQ Pulled Pork Sliders with Creamy Cole Slaw \$25
- Cocktail Meatballs Kebobs with PRIME Marinara \$16
- Pastrami Reuben "Egg Rolls" with Dijon Mustard \$22
- Greek Style Mini Meatballs Kebobs with Rice, Feta Cheese, Tomato Sauce and Dill \$16
- Thick Cut Slab Bacon Kebobs with a Maple, Soy and Brown Sugar Glaze \$20
- Grilled Baby Lamb Chops with Garlic, Olive Oil and Fresh Rosemary \$6/Chop
- Tandoori Grilled Lamb Kebobs 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 Shui Mai with Ponzu Sauce \$22
Crab Cakes with Lemon Caper Remoulade \$25
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 Kebobs 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 Kebobs with Pesto Dipping Sauce \$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
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 "Niçoise", Crisp Cucumber, Haricot Vert, Potatoes, Sprouts and Lemon Vinaigrette \$30
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

Mediterranean Mezze Platter

Hummus, Dill-Feta Dip and Eggplant-Roasted Pepper Salad
Served with Mixed Olives, Grilled and Crispy Pitas \$55

A Trio of Dips

Roasted Pepper with Garlic and Herbs, Cucumber Yogurt and Hummus
Served with Crisp Garden Vegetables and Pita Chips \$70

PRIME Pretzel Platter

4 dz Mini Pretzel Nuggets with Honey Mustard, Sriracha Mustard and Beer Cheese \$55

Selection of Fine Cheeses

Fresh and Dried Fruit and 7 Grain Toast \$75

Vine-Ripe Tomato and Fresh Mozzarella Bruschetta

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

Vine-Ripe Tomato and Fresh Mozzarella

Baby Organic Greens, Sweet Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil & Grilled Peasant Bread \$70

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 \$95

Old Fashioned Devilled Eggs (3 dz)

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

Baked Brie in Puff Pastry

Fresh and Dried Fruit, Cranberry-Apple Chutney and 7 Grain Toast \$80

Grilled Seasonal Vegetables

Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze \$70

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 \$70

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 \$80

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 \$95

PRIME Sushi Display

California Rolls, Spicy Tuna Rolls, Regular Tuna Rolls, Salmon, Shrimp and Vegetarian
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 **MARKET PRICE**

Sesame Seared Ahi Tuna

Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream \$85

PRIME Shrimp Cocktail Display

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

Locally Smoked Salmon

Capers, Red Onion, Vine-Ripe Tomato, Cucumber and Lemon-Scallion Dip
Served with Crisp Garlic Toast \$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

Korean BBQ Flank Steak

Spicy Kimchee and Jasmine Rice Salad, Romaine Lettuce, Grilled Scallions and Toasted Sesame Seeds \$130

Chimichurri Glazed London Broil

Red Potato, Tomato and Onion Salad, Baby Arugula, Charred Corn and Chimichurri Sauce \$95

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

Grilled Lemon-Garlic Chicken Breast

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

Jamaican Jerk Style Chicken Breast

Calypso Rice and Black Bean Salad, Mango-Chili Salsa and Cornbread Muffins \$95

Roast Breast of Turkey

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

Adobo Marinated Turkey London Broil

Cous Cous, Black Bean and Charred Corn Salad, Cotija Cheese, Fresh Cilantro and Crispy Tortilla Strips \$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

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

Cedar Planked Salmon

Penn Dutch Style Potato Salad, Hard Cooked Eggs, Sweet Gherkins, Baby Arugula and Honey Mustard \$165

Everyday Hot Food

Half pans serve 8-12 guests

Full pans serve 16-20 guests

Poultry

Half - \$70

Full - \$130

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
Arroz con Pollo – Boneless Chicken with Peppers, Onions, Tomatoes, Cilantro and Saffron Rice
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 - \$80

Full - \$150

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 “Chimichurri” 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

Pork

Half - \$70 Full - \$130

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 "Chimichurri" 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

BBQ Baby Back Ribs

Hoisin Glazed Baby Back Ribs

Seafood

Half - \$105 Full - \$195

Shrimp Parmesan

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 - \$60 Full - \$110

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
Orecchiette 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 Rollatini
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
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 - \$60

Full - \$110

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

	<u>Half</u>	<u>Full</u>
Chicken Fingers with Ketchup and Honey Mustard	\$70	\$130
Old Fashioned Macaroni and Cheese	\$60	\$110
Penne Pasta with Butter and Parmesan Cheese	\$45	\$85
Mozzarella Sticks with PRIME Marinara	\$60	\$110
French Fries with Ketchup	\$45	\$85
Old Fashioned Tater Tots with Ketchup	\$45	\$85
Mini Pizza Bagels with Marinara, Mozzarella and Basil	\$3 each (1 dozen min.)	
Baby Carrots with Ranch Dressing	\$35 per platter	
PRIME Hot Dog Cart		
Hot Dogs, Buns, Mustard, Ketchup, Sauerkraut, Onions and Relish		
Served in a Mini New York Style Hot Dog Cart	\$6 each plus \$50 equipment rental	
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	\$24 per dozen	

Dessert

Custom Designed Occasion Cakes	priced accordingly
Freshly Made Pies – Apple, Apple-Cranberry, Pumpkin, Pecan, Coconut Custard (10”)	\$27 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”)	\$27 each
New York Cheesecake (8”)	\$30 each
New York Cheesecake with Fresh Strawberries (8”)	\$35 each
“Naked” Red Velvet Cake with Cream Cheese Frosting (8”)	\$40 each
Chocolate Mousse Cake with Chocolate Buttercream and Fresh Raspberries (8”)	\$45 each
Bittersweet Chocolate Torte (8”)	\$45 each
Chocolate-Almond Truffle Tart with a Chocolate Cookie Crust (8”)	\$40 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	\$90
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Assorted Home Style Cookies to include:

Chocolate Chip, Oatmeal Raisin and Sugar (24 per platter)	\$25
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Freshly Baked Old Fashioned Chewy Fudge Brownies (24 per platter)	\$30
Fresh Seasonal Fruit and Berries (serves 8-12)	\$45
Sliced Fresh Melon, Tropical Fruit and Berries (serves 8-12)	\$55
Mini Fruit Kebobs	\$24 per dozen
Mini Fruit Kebobs (3 dz) served in a Pineapple Tree with Fresh Fruit Garnish	\$85
Assorted Miniature Pastries and Fresh Fruit Tarts	\$30 per dozen
Miniature Cannoli’s with Rainbow Sprinkles	\$18 per dozen
Lemon Bars with a Vanilla Shortbread Crust and Fresh Raspberries	\$20 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

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PRIME Fine Catering

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