



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

Happy Valentine's Day

Appetizer

Please Order By Number

1. Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette \$8
2. Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing \$8
3. Tender Hearts of Romaine with Blue Cheese, Toasted Walnuts, Sun Dried Cranberries and Balsamic \$9
4. Baby Arugula Salad with Pears, Pomegranate, Toasted Almonds, Feta Cheese and Pomegranate Vinaigrette \$10
5. Grilled Portobello Mushroom Salad with Baby Arugula, Gorgonzola Cheese, Roasted Peppers & Extra Virgin Olive Oil \$10
6. PRIME Oysters "Rockefeller" (4) with Spinach, Artichokes, Mozzarella Cheese, Toasted Breadcrumbs and Pernod \$14
7. Classic Colossal Shrimp Cocktail (4) with Fresh Lemon and Cocktail Sauce \$14
8. Lobster Bisque with Chives and Crème Fraiche \$10
9. Potato Leek with White Truffle Oil and Croutons \$8
10. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara \$10/\$18
11. Fresh Cavatelli Pasta with Petite Peas, Grape Tomatoes, Garlic, Pecorino Romano, Extra Virgin Olive Oil and Basil \$10/\$18

Main Course

Please Order By Number

12. Grilled Natural Chicken with a Polenta, Parmesan & Sweet Basil Heart, Broccolini and Natural Jus \$21
13. Grilled Pork Porterhouse with a Potato-Apple Pancake, Spinach, Crispy Onions and Pomegranate Jus \$24
14. Sautéed Shrimp with a Creamy Lobster Risotto, Roasted Cauliflower and Scampi Sauce \$27
15. Wood Roasted Salmon with a Potato-Roasted Pepper Hash, Grilled Asparagus, Oyster Mushrooms and Honey Dijon \$27
16. Grilled Filet Mignon with a Potato Croquette, Haricot Vert, Roasted Carrots and Truffle Sauce \$49
17. PRIME Surf & Turf: Filet Mignon & Lobster Tail, Mashed Potatoes, Creamed Spinach, Asparagus, Crispy Onions, Red Wine Sauce & Lemon Butter \$59
18. Grilled "Sweetheart" Rib Steak for 2 with Mashed Potatoes, Creamed Spinach, Asparagus, Crispy Onions and Red Wine Sauce \$49 per person
19. Roast Rack of Lamb with an Almond-Apricot Cous Cous, Petite Peas, Cipollini Onions and Rosemary Jus \$49
20. Butternut Squash and Ricotta Manicotti with Tuscan Kale and a White Truffle, Mushroom & Parmesan Cream \$21

Dessert

Please Order By Number

21. Chocolate Brownie Heart with a Fresh Berry Salad, Vanilla Sauce and Whipped Cream \$12
22. Banana-Ginger Crème Brûlée with Candied Ginger Crisps and Fresh Berries \$12
23. "24 Karat" Chocolate Truffle Torte with Fresh Strawberries and Vanilla Sauce \$12
24. Key Lime Tart with "Margarita" Berries and Vanilla Whipped Cream \$12
25. Nutella Tiramisu with Fresh Strawberries and Toasted Hazelnut Brittle \$12
26. Red Velvet Heart with a Vanilla Cream Cheese Mousse, Toasted Coconut Crisp and Strawberry Sauce \$12
27. New York Cheesecake with a Chocolate Cookie Crust, Fresh Berry Salad and Caramel Sauce \$12
28. Fresh Seasonal Fruit and Berries with Vanilla Whipped Cream and Cranberry-Almond Biscotti \$9
29. Chocolate Dipped Valentines Long Stem Strawberries (3) \$9

Bon Appétit!!!