

P R I M E

Fine Catering

Casual Entertaining

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# 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 \$32

Assortment of Freshly Baked Petite Muffins and Danish (3 dz) \$50

All Butter Petite Croissants  
served with Whipped Butter, Cream Cheese and Strawberry Preserves (3 dz) \$50

Chef's Selection of Freshly Baked Loaf Cakes to include:  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties \$50

Buttermilk Biscuits with Freshly Whipped Butter (2 dz) \$32

PRIME Homemade Granola with Honey and Almonds and Lemon Yogurt \$30

Fresh Berry, Yogurt and Granola Parfait \$7 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	\$30	\$55
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks	\$55	\$95
Home Fries with Sautéed Onions and Fresh Herbs	\$45	\$85
Old Fashioned Oatmeal with Caramelized Apples, Dried Cranberries, Brown Sugar and Vermont Maple Syrup	\$35	\$65
Creamy Grits with Cheddar, Parmesan and Sausage Gravy	\$35	\$65
Freshly Made Belgian Style Waffles with Baby Bananas, Vanilla Whipped Cream and Vermont Maple Syrup	\$45	\$85
Thick Cut Texas Style French Toast with Vermont Maple Syrup	\$45	\$85

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 \$55 \$95

Buttermilk Pancakes with a Fresh Berry Salad and Vermont Maple Syrup \$45 \$85

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 \$55 \$95

### Quiche

\$19 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

\$19 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, Ciabattas and Crispy Filo Turnovers

\$7 each

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

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 \$85

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 \$85

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 \$125

Old Fashioned Albacore Tuna Salad with Baby Greens, Cucumbers, Tomatoes, Olives and Pickles  
Served with an assortment of Miniature Bagels and New York Rye \$65

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

## Beverages

100% Florida 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, Sugar in the Raw, Equal, Splenda and Sweet & Low \$15 each

## Sandwiches

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

Whole Wheat Baguette 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

**\$55 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

**\$60 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

**\$60 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

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

Classic Italian Style – Capicola, Genoa Salami, Hot and Sweet Soppressata, Pepperoni, Roasted Peppers, Provolone and Balsamic Vinaigrette

Classic American Style – Ham, Turkey, Roast Beef, Swiss Cheese and Mayonnaise

## Seafood

**\$65 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

Mediterranean Spiced Salmon with a Tomato-Cucumber Relish, Baby Arugula and Calamata Olives

Smoked Salmon with Cucumber, Shaved Red Onion and Lemon Crème Fraiche

Grilled Tuna “Nicoise” w/ Tapenade, Potato & Green Bean Salad, Vine-Ripe Tomato & Lemon Vinaigrette

# Salads

## Greens

each platter serves 8-12

Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette \$30

Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing \$30

Crisp Hearts of Romaine with Cucumbers, Cherry Tomatoes and White Balsamic Vinaigrette \$30

Hearts of Romaine

Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette \$45

Baby Spinach Salad

Applewood Smoked Bacon, Blue Cheese, Toasted Pecans, Sliced Oranges and Citrus-Basil Vinaigrette \$50

Classic Iceberg Wedge Salad

Crumbled Blue Cheese, Chopped Tomato, Crispy Bacon, Hard Cooked Egg and Ranch Dressing \$55

Goat Cheese Salad

Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette \$55

Baby Arugula Salad

Pancetta, Toasted Pine Nuts, Parmegiano Reggiano and Basil Vinaigrette \$60

Baby Arugula, Endive and Radicchio Salad

Fresh Pears, Asiago Cheese, Candied Pecans and White Balsamic Vinaigrette \$60

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 \$60

Mexican Style Salad

Romaine, Jicama, Carrots, Tomatoes, Cucumbers, Jack Cheese, Black Beans and Crispy Tortilla Strips  
with a Cilantro-Lime Vinaigrette \$60

Asian Style Greens

Mesclun Greens with Daikon Radish, Carrots, Red Onion, Red Pepper, Cucumber, Pickled Ginger & Wonton Crisps  
Served with a Sesame-Soy Vinaigrette \$60

## Pasta and Grain Salads

each platter serves 8-12

### Bowtie Pasta Salad

Grilled Veggies, Sun Dried Tomatoes, Fresh Basil and Extra Virgin Olive Oil \$40

Orrechiette Pasta Salad with Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil \$40

Bowtie Pasta Salad with Sweet Corn, Cherry Tomatoes, Asparagus, Basil and Sherry Dressing \$40

Bowtie Pasta Salad with Fresh Spinach, Gorgonzola Cheese, Sun Dried Tomatoes and Fresh Basil \$40

Bowtie Pasta Salad with Fresh Peas, Sautéed Onions, Sun Dried Tomatoes,  
Pecorino Romano, Fresh Basil and Extra Virgin Olive Oil \$40

Mediterranean Style Orzo Salad with Feta Cheese, Calamata Olives,  
Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil \$40

Orzo Salad with Basil-Walnut Pesto and Sun Dried Tomatoes \$40

Soba Noodle Salad with Sesame and Soy \$45

Basmati Rice Salad with Lemon, Dill, Extra Virgin Olive Oil and Romano Cheese \$35

Multi-Grain Salad of Wheat berries and French Lentils  
with Fresh Vegetables, Aged Sherry Vinegar and Extra Virgin Olive Oil \$40

Quinoa Salad with Roasted Exotic Mushrooms; Fresh Lemon, Rosemary and Extra Virgin Olive Oil \$45

Old Fashioned Macaroni Salad \$30

Penne Pasta Salad with Tomatoes, Peppers and Basil Aioli \$30

Giant Cous Cous with Petite Peas, Sun Dried Tomatoes, Garlic, Parmesan and Basil \$40

Tabbouleh Salad with Tomatoes, Cucumber, Fresh Mint, Italian Parsley and Lemon \$40

## Potato

each platter serves 8-12

Tuscan Style Potato and Green Bean Salad with Bermuda Onion, Garlic and a Red Wine-Oregano Vinaigrette \$35

Old Fashioned Potato Salad \$30

Golden Potato Salad with Mustard, Capers and Dill \$30

German Style Potato Salad with Grainy Mustard, Bacon, Red Onion and Parsley \$40

Bacon-Ranch Style Potato Salad with Sweet Corn, Red Peppers and Chives \$40

Pennsylvania Dutch Style Potato Salad with Hard Cooked Egg, Sour Cream and Dill \$35

## Vegetables and Beans

each platter serves 8-12

Asian Green Bean Salad with Ginger, Soy and Sesame Seeds \$45

Summer Green Bean Salad with Fresh Oregano, Bermuda Onions and Red Wine Vinaigrette \$45

Sweet Marinated Cherry Tomatoes, Thin French Beans and Corn with Garlic, Olive Oil and Sherry Vinegar \$45

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

Heirloom Tomato Salad with Marinated Bocconcini Mozzarella, Grilled Red Onions, Toasted Pine Nuts and Balsamic Glaze \$65

Avocado, Tomato and Feta Cheese Salad

with Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil \$65

Long Island Farm Stand Tomato Salad \$35

Old Fashioned Cole Slaw \$30

Wasabi Spiked Cole Slaw \$35

Mediterranean Vegetable Salad with Fresh Basil and Calamata Olives \$35

Black Bean and Roasted Corn Salad with Lime and Cilantro \$35

Southwestern Style Jicama Slaw with Red Peppers, Poblano Peppers, Red Onions, Carrots, Lime and Cilantro \$35

Edamame Salad with Sesame, Soy, Cilantro, Mint and a Mild Chili Sauce \$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 \$75

## 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 \$75

## Herb Grilled Breast of Chicken

Baby Organic Greens, Sun Dried Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette  
Served with Petite Rustic White and Semolina Rolls \$75

## Chicken Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives  
Served with Petite Rustic White and Semolina Rolls \$65

## Chicken Salad "Waldorf Style"

Romaine Lettuce, Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil  
Served with Petite Rustic White and Semolina Rolls \$65

## Old Fashioned Tuna Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives  
Served with Petite Rustic White and Semolina Rolls \$60

## 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 \$75

## Japanese Shrimp and Soba Noodle Salad

Mizuna Greens, Cucumber, Mint, Cilantro and Crispy Wontons \$75

# Passed Hors d'oeuvres

All prices are per dozen

## Hot

- Risotto Croquettes with Pesto Dipping Sauce \$16
- Petite Grilled Cheese Sandwiches with Sun Dried Tomato Aioli \$16
- Caramelized Onion and Gorgonzola Tarts with Fresh Rosemary \$18
- Portobello Mushroom, Asparagus and Brie Strudel \$16
- Mini Pizzettes with San Marzano Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil and Basil \$16
- Crispy Mac & Cheese "Pops" \$16
- Spinach and Exotic Mushroom Turnovers with Ricotta and Basil \$18
- Warm Brie and Cranberry "Popovers" \$16
- Old Fashioned Pigs in the Blanket with Dijon Mustard \$15
- 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 \$18
- Mini Corned Beef Rubeen's with Dijon Mustard \$20
- Mini Cuban Sandwiches with Roast Pork, Ham, Melted Swiss, Pickles and Mustard \$20
- Kobe Sliders with Cheddar, Pickles and Ketchup \$24
- Mini Hot Dogs with Ballpark Mustard \$15
- BBQ Pulled Pork Sliders with Creamy Cole Slaw \$24
- Chicken, Wild Mushroom and Goat Cheese Purses with Fresh Basil \$18
- Chicken, Steak, Shrimp or Grilled Veggie Quesadillas with Guacamole and Sour Cream \$18
- Chicken, Beef or Shrimp Satay with Thai Peanut Sauce \$20
- Crispy Chicken Wontons with Chili Sauce \$16
- Mini Taco Salads with Chili Spiced Beef, Cheddar, Salsa Fresca and Sour Cream \$18
- Tortilla Crusted Chicken with a Roasted Chili Salsa and Sour Cream \$18
- Miniature Bacon and Cheddar Quiche \$18
- Pork Shiu Mai with Ponzu Sauce \$18
- Crab Cakes with Lemon Caper Remoulade \$22
- Diver Sea Scallops Wrapped in Hickory Smoked Bacon \$30
- Crispy Shrimp Skewers with Chipotle Aioli \$22
- Sweet Corn and Lobster Fritters with Red Pepper Jam \$20
- Shrimp Stuffed Portobello Mushrooms with Fresh Herbs \$22
- Ginger Shrimp with Cilantro and Sesame \$22

# Passed Hors d' oeuvres

All prices are per dozen

## Cold/Room Temperature

- Herbed Goat Cheese Croustades with Sliced Red Apple \$16
- Calamata Olive Tapenade on Crisp Garlic Toast with Roasted Red Pepper and Chives \$10
- Vine-Ripe Tomato and Fresh Mozzarella Bruschetta on Crisp Garlic Toast \$12
- Grape Tomato and Fresh Mozzarella "Ke-Bobs" with Pesto Dipping Sauce \$16
- Cabrales Blue Cheese Mousse on Crisp Country Bread with a Dried Fruit Chutney \$16
- Vietnamese Chicken Summer Rolls with Spicy Lime Dipping Sauce \$20
- Jumbo Grilled Asparagus with Prosciutto d' Parma and Basil Aioli \$16
- Sesame Seared Ahi Tuna with a Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream \$22
- Wasabi Devilled Eggs with Grilled Tuna and Red Tobiko \$22
- Roulade of Maine Smoked Salmon with Chive Mascarpone on Rye Toast \$22
- Catskill Mountain Smoked Salmon with Cucumber, Crème Fraiche and Chives \$22
- Grilled Shrimp in a Crispy Tortilla Cup with Avocado, Tomato, Cilantro and Sour Cream \$22
- Grilled Tuna in a Crispy Tortilla Cup with a Black Bean and Roasted Corn Salsa and Lime Crema \$22
- Petite Red Bliss Potatoes with American Sturgeon Caviar, Crème Fraiche and Chives \$35
- Assorted Sushi and Sashimi with Traditional Accompaniments \$25
- Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce \$22
- Maine Lobster Salad with Curry and Mango on Brioche Toast \$30
- Grilled Tuna "Nicoise", Crisp Cucumber, Haricot Vert, Potatoes, Sprouts and Lemon Vinaigrette \$25
- Petite Lobster Roll on a Butter Toasted New England Bun \$40

## Stationary Hors d'oeuvres

each platter serves 8 - 12 guests

Tri-Color Tortilla Chips  
Salsa Fresca, Guacamole and Sour Cream \$50

A Trio of Dips  
Roasted Pepper with Garlic and Herbs, Cucumber Yogurt and Hummus  
served with Crisp Garden Vegetables and Pita Chips \$60

Selection of Fine Cheeses  
Fresh and Dried Fruit and 7 Grain Toast \$65

Vine-Ripe Tomato and Fresh Mozzarella  
Baby Organic Greens, Sweet Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil & Grilled Peasant Bread \$60

Mediterranean Mezze Platter  
Hummus, Dill-Feta Dip and Eggplant-Roasted Pepper Salad  
Served with Mixed Olives, Grilled and Crispy Pitas \$50

Vine-Ripe Tomato and Fresh Mozzarella Bruschetta  
Crisp Garlic Crostini, Extra Virgin Olive Oil and Fresh Basil \$45

Baked Brie in Puff Pastry  
Fresh and Dried Fruit, Cranberry-Apple Chutney and 7 Grain Toast \$65

Grilled Seasonal Vegetables  
Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze \$60

Balsamic Grilled Portobello Mushrooms  
Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil and Extra Virgin Olive Oil  
Served with Grilled Ciabatta Bread \$60

PRIME Antipasto  
Hot and Sweet Soppresata, Dried Sausage, Genoa Salami, Pepperoni,  
Marinated Olives, Sun Dried Tomatoes, Roasted Peppers, Lemon-Basil Artichokes,  
Provolone and Fresh Mozzarella  
served with Crisp Italian Breadsticks and Sliced Semolina \$70

PRIME Sushi Display

PRIME will provide an authentic Japanese Sushi Display complete with props and featuring:  
California Rolls, Spicy Tuna Rolls, Regular Tuna Rolls, Salmon, Shrimp and Vegetarian  
as well as additional Chef's choice specialties  
Wasabi, pickled ginger and chopsticks will also be provided \$75

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 \$150

Sesame Seared Ahi Tuna

Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream \$70

PRIME Shrimp Cocktail Display

Giant Poached Shrimp with a Classic Cocktail Sauce and Fresh Lemon \$65

Smoked Maine Salmon

Capers, Red Onion, Vine-Ripe Tomato, Sliced Pumpernickel and Lemon-Scallion Dip \$75

# Room Temperature Displays

each platter serves 8 - 12 guests

## Meat

Grilled Filet Mignon  
Crisp Buttermilk Onions and Horseradish Crème Fraiche \$195

Grilled Black Angus Flank Steak  
Grilled Bermuda Onions and a Smokey BBQ Glaze \$110

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 \$85

Grilled French Cut Breast of Chicken  
Lemon, Rosemary and Extra Virgin Olive Oil \$85

Sesame Seared Chicken  
Asian Style Green Bean Salad, Pickled Ginger and Crispy Wontons \$85

Grilled Balsamic Glazed Chicken  
Fresh Grilled Veggies, Basil, Extra Virgin Olive Oil and Baby Arugula \$85

Roast Chicken "Agrodolce"  
White Wine, Sweet Raisins, Balsamic Vinegar, Fresh Tarragon and Baby Arugula \$85

Grilled Lemon-Garlic Chicken Breast  
Fresh Mozzarella, Sun Dried Tomatoes, Baby Greens, Fresh Basil and Balsamic Vinaigrette \$85

Grilled Chicken "Oreganata"  
Baby Arugula, Roasted Pepper, Calamata Olive and Caper Salad and Crispy Oreganata Crumbs \$85

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 \$125

Grilled Shrimp  
Fresh Avocado and Vine-Ripe Tomato Salad, Feta Cheese and Lemon-Oregano Vinaigrette \$125

Sautéed Shrimp "Scampi Style"  
Baby Arugula, Orzo Pasta and Lemon-Parsley Vinaigrette \$125

Sesame Seared Shrimp  
Soba Noodle and Green Bean Salad, Pickled Ginger, Crispy Wontons and Soy Vinaigrette \$125

Gently Poached Maine Salmon  
Sweet & Sour Cucumber Salad, Lemon Confit and Dill Creme Fraiche \$125

Grilled Salmon  
Tabbouleh Salad, Hearts of Romaine, Cucumber, Tomato, Feta, Olives and Lemon Vinaigrette \$125

Grilled Salmon  
Watercress Salad, Roasted Sweet Potatoes, Toasted Pumpkin Seeds and a Grain Mustard Vinaigrette \$125

# Everyday Hot Food

Half pans serves 8-12 guests

Full pans serve 16-20 guests

## Poultry

Half - \$60

Full - \$115

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  
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  
Chicken Wings - Buffalo, Teriyaki or Honey BBQ  
Roast Breast of Turkey with Giblet Gravy, Cranberry Sauce and Fresh Rosemary

## Beef & Pork

Half - \$60

Full - \$115

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  
Meatballs Marinara  
Swedish Meatballs  
Sunday Sauce: Meatballs, Sausage and Pork in a Rich Marinara Sauce  
Old Fashioned Corned Beef and Cabbage  
Shepherd's Pie  
Classic Sauerbraten with a Sweet and Sour Gravy  
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  
Old Fashioned Sausage and Peppers  
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  
Pork Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine  
Maple-Honey Glazed Spiral Ham with Dijon Mustard and Cranberry-Apple Chutney  
Weiner Schnitzel with Gravy, Lemon and Parsley

## Seafood

Half - \$85      Full - \$155

Stir Fried Shrimp and Broccoli  
Classic Shrimp Scampi over Orzo Pasta  
Stir Fried Shrimp Teriyaki Style with Fresh Veggies, Sesame and Soy  
Stuffed Flounder with Baby Spinach, Mozzarella Cheese and White Wine Sauce  
Sautéed Flounder “Francese” Style with Garlic, Lemon and White Wine  
Grilled Salmon with Lemon Butter  
Grilled Salmon Teriyaki Style with Stir Fried Veggies, Sesame and Soy  
Seafood Paella: Shrimp, Clams, Mussels and Scallops with Chorizo Sausage and Saffron Rice Pilaf

## Pasta

Half - \$55      Full - \$95

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)  
Baked Ziti with Meat  
Penne Pasta Marinara  
Penne Pasta a la Bolognese  
Bowtie Pasta Primavera with Broccoli, Cauliflower, Zucchini, Yellow Squash and Grape Tomatoes  
with Fresh 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 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

Half - \$55      Full - \$95

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)

## Side Dishes

Half - \$45      Full - \$85

## Vegetables

French Beans and Carrots with Garlic, Virgin Olive Oil and Fresh Basil

Fresh Buttered Corn on the Cobb

Broccoli with Garlic, Virgin Olive Oil and Fresh Basil

Pencil Asparagus with Butter and Fresh Basil

Vegetable Mèlange with Butter and Fresh Basil

Honey Glazed Carrots with Shallots and Dill

Roasted Cauliflower with Onion, Garlic and Olive Oil

Roasted Parsnips and Carrots with Fresh Thyme and Extra Virgin Olive Oil

Broccoli Rabe with Garlic and Virgin Olive Oil

Broccoli and Cauliflower Casserole with Buttered Toasted Breadcrumbs, Garlic and Pecorino Romano

Old Fashioned Sweet and Sour Red Cabbage

Braised Tuscan Kale and Cipollini Onions with Garlic and Virgin Olive Oil

Maple and Brown Sugar Glazed Acorn Squash with Toasted Pecans and Dried Cranberries

Roasted Brussels Sprouts with Bacon and Onions

Roasted Brussels Sprouts with Toasted Walnuts and Brown Butter

## Potato and Rice

Yukon Gold Mashed Potatoes

Potato Croquettes with Parmesan and Scallions

Petite Twice Baked Potatoes with Sour Cream and Chives

Whipped Sweet Potatoes

Potatoes au Gratin

German Style Potato Dumplings

Roasted Red Bliss Potatoes with Onions, Garlic and Rosemary

Roasted Sweet Potatoes with Onions, Garlic and Rosemary

Jasmine Fried Rice

Classic Basmati Rice Pilaf

Risi Bisi (Rice and Peas)

Saffron Rice

Basmati Rice with Lemon and Dill

Buttered Noodles with Parsley and Nutmeg

# 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	\$60	\$115
Old Fashioned Macaroni and Cheese	\$55	\$95
Penne Pasta with Butter and Parmesan Cheese	\$45	\$85
Mozzarella Sticks with PRIME Marinara	\$45	\$85
Curly Fries with Ketchup	\$35	\$65
Old Fashioned Tater Tots with Ketchup	\$45	\$85
Mini Pizza Bagels with Marinara, Mozzarella and Basil	\$1.50 each	
Baby Carrots with Ranch Dressing	\$35 per platter	
PRIME Mini Hot Dog Cart		
Hot Dogs, Buns, Mustard, Ketchup, Sauerkraut, Onions and Relish		
Served in a Mini New York Style Hot Dog Cart	\$4 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

## Buffet Style

Custom Designed Occasion Cakes	priced accordingly
Selection of Freshly Made Pies (10")	\$23 each
New York Cheesecake (8")	\$23 each
Bittersweet Chocolate Torte (8")	\$30 each
Chocolate-Almond Truffle Tart (8")	\$30 each
<u>Selection of Chocolate Dipped Fruits</u>	
Chocolate Dipped Long Stem Strawberries	\$3 each
White Chocolate Dipped Pineapple with Toasted Coconut	\$2 each
Baby Bananas with Dark Chocolate and Toasted Peanuts	\$3 each
Chocolate Dipped Lady Apples with Peanut Crunch	\$3 each
<u>Chocolate Dipped Everything Platter:</u>	
Strawberries, Pretzel Rods, Oreos, Marshmallows, Brownies, Cheesecake Pops, Graham Crackers, Rice Krispies Treats, Chocolate Chip Cookies	\$75
<u>Assorted Home Style Cookies to include:</u>	
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
Mini Fruit Ke-Bobs	\$24 per dozen
Sliced Fresh Melon, Tropical Fruit and Berries (serves 8-12)	\$55
Assorted Miniature Pastries and Fresh Fruit Tarts	\$25 per dozen
Miniature Cannolis with Rainbow Sprinkles	\$15 per dozen
Lemon Bars with a Vanilla Shortbread Crust	\$15 per dozen
Petite Pecan Squares with a White and Dark Chocolate Drizzle	\$20 per dozen
Buttery Caramel Popcorn with Roasted Pecans (individual cello bags)	\$3 each

# Party Notes

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**PRIME Fine Catering**

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