

PRIME

FINE CATERING

Prepared Foods • Premium Meats

Custom Menu & Event Design

HOLIDAY SEASON 2026

www.primefinecatering.com

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GARDEN CITY, NEW YORK 11530

516.505.3255



HOLIDAY ORDERING INFORMATION

For **November 23–25, 2026**, PRIME will accept orders exclusively from our Holiday Menu. Our other menus will not be available for these dates.

The deadline to place a new order, modify an existing order, or cancel is *November 19, 2026.*

For **December 22–24, 2026**, PRIME will accept orders exclusively from our Holiday Menu. Our other menus will not be available for these dates.

The deadline to place a new order, modify an existing order, or cancel is *December 17, 2026.*

HOW TO ORDER

- **Cooked Turkeys:** Please order by the turkey's corresponding menu number.
- **Hors d'oeuvres:** A two-dozen minimum applies.
- **Oven-Ready Meats:** Raw meats can be prepared oven-ready for an additional charge. They come seasoned in an aluminum pan—simply remove the pan from the bag and cook according to the instructions included with your order.

Thank you for making PRIME part of your holiday celebrations!

FRESH RAW MEATS

ALL MEATS CAN BE PREPARED "OVEN READY" FOR AN ADDITIONAL $35.00

AMISH RAISED ALL NATURAL, FREE RANGE TURKEYS. . . . . $5.99/LB.
ALL NATURAL TURKEY BREAST (ON THE BONE). . . . . $9.99/LB.
STUFFED BONELESS TURKEY BREAST CHOICE OF STUFFINGS. . . . . $12.99/LB.
PRIME'S FAMOUS TURDUCKEN: ALL NATURAL TURKEY with CORNBREAD & ANDOUILLE STUFFING,
LONG ISLAND DUCK with APPLE & CRANBERRY STUFFING,
ALL NATURAL CHICKEN with VEGETABLE & HERB STUFFING
GRAVY INCLUDED - SERVES 20-25 GUESTS.....$225 EA.
PETITE TURDUCKEN: SAME AS OUR FULL SIZE TURDUCKEN WITH ONLY BREAST MEAT
GRAVY INCLUDED - SERVES 10 - 15 GUESTS.....$150 EA.
PRIME RIB OF BEEF: TRIMMED, FRENCHED AND TIED....MARKET PRICE (WHOLE WEIGHT)
BEEF WELLINGTON (UNCOOKED)
FILET MIGNON WRAPPED IN BUTTERY PUFF PASTRY WITH A CREMINI MUSHROOM STUFFING,
SPINACH AND WHITE TRUFFLE ESSENCE.....$35 8 OZ INDIVIDUAL, $350 WHOLE FILET
FILET MIGNON WHOLE ROAST OR INDIVIDUAL STEAKS.....MARKET PRICE
LEG OF LAMB: BONE-IN, BONELESS.....MARKET PRICE (WHOLE WEIGHT)
STUFFED LEG OF LAMB: CHOICE OF STUFFINGS.....MARKET PRICE (WHOLE WEIGHT)
CROWN RACK OF LAMB: 3 RACKS OF LAMB FORMED INTO A BEAUTIFUL CROWN,
RUBBED WITH FRESH HERBS
MEATLOAF STUFFING ON THE SIDE - SERVES 6-12 GUESTS.....$250.00EA.
PRIME PORCHETTA: PORK BUTT STUFFED WITH A PORK LOIN AND FRESH ITALIAN
SAUSAGE, GARLIC, ROSEMARY AND ORANGE ZEST,
WRAPPED IN APPLEWOOD SMOKED BACON. . . . . $11.99/LB.
LOINS OF PORK: BONELESS:.....$6.99/LB.
STUFFED:. . . . . $7.99/LB.
BONE-IN - FRENCH CUT.....$10.99/LB.
FRESH HAMS - BONE-IN OR BONELESS. . . . . $3.99/LB.
CROWN RACK OF PORK.....$12.99/LB. SERVES 12-15 GUESTS
SMOKED HAM: BONELESS. . . . . $10.99/LB.
SPIRAL (1/2 or Whole).....$7.99/LB.

ALL MEATS CAN BE PREPARED "OVEN READY" FOR AN ADDITIONAL $35.00

PLEASE ORDER EARLY

NO SUBSTITUTIONS

NO SPECIAL ORDERS

THANKSGIVING ORDERS DEADLINE: NOVEMBER 19
CHRISTMAS ORDERS DEADLINE: DECEMBER 17
ALL PRICES SUBJECT TO CHANGE
DELIVERY AVAILABLE FOR AN ADDITIONAL FEE ($35.00 MINIMUM)

SALADS

ALL PLATTERS SERVE 8-12 GUESTS

SALAD OF BABY ORGANIC GREENS
WITH CUCUMBERS, GRAPE TOMATOES AND BALSAMIC VINAIGRETTE (GF, DF, V) $49

CLASSIC CAESAR SALAD WITH CRISP GARLIC CROUTONS AND A CREAMY PARMESAN DRESSING $49

GOAT CHEESE SALAD
WITH BABY MIXED GREENS, TOASTED WALNUTS, GALA APPLES & SHERRY WINE VINAIGRETTE (GF) $75

BABY ARUGULA, ENDIVE AND RADICCHIO SALAD
WITH FRESH PEARS, ASIAGO CHEESE, CANDIED PECANS AND WHITE BALSAMIC VINAIGRETTE (GF) $80

BABY ARUGULA AND FIG SALAD WITH PROSCIUTTO D' PARMA, GORGONZOLA, HONEY POACHED FIGS,
TOASTED ALMONDS AND A WHITE BALSAMIC VINAIGRETTE (GF) $80

BOWTIE PASTA SALAD
WITH GRILLED VEGGIES, SUN DRIED TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL (DF, V) $55

ORECCHIETTE PASTA SALAD WITH VINE-RIPE TOMATO, FRESH MOZZARELLA, BASIL AND VIRGIN OLIVE OIL..... $55

QUINOA & CRANBERRY SALAD
WITH FRESH VEGGIES, TOASTED ALMONDS, DRIED CRANBERRIES & CITRUS VINAIGRETTE (DF, V) $55

ROOM TEMPERATURE DISPLAYS

ALL PLATTERS SERVE 8-12 GUESTS

GRILLED FILET MIGNON
CRISP BUTTERMILK ONIONS, FRESHLY BAKED DINNER ROLLS & HORSERADISH CRÈME FRAICHE..... $325

GRILLED BLACK ANGUS FLANK STEAK
WITH GRILLED BERMUDA ONIONS AND A SMOKEY BBQ GLAZE (GF, DF) $150

MAPLE, HONEY AND BROWN SUGAR GLAZED SPIRAL HAM
GRILLED PINEAPPLE, RED GRAPES, CRANBERRY APPLE CHUTNEY & DIJON MUSTARD (GF, DF)..... $130

GRILLED CHICKEN BRUSCHETTA
VINE-RIPE TOMATO AND FRESH MOZZARELLA, FRESH BASIL, BABY ARUGULA & EXTRA VIRGIN OLIVE OIL (GF) $125

GRILLED FRENCH CUT BREAST OF CHICKEN
WITH LEMON, ROSEMARY & EXTRA VIRGIN OLIVE OIL (GF, DF) $125

GRILLED BALSAMIC GLAZED CHICKEN
FRESH GRILLED VEGGIES, BASIL, EXTRA VIRGIN OLIVE OIL AND BABY ARUGULA (GF, DF) $125

CRISPY BONELESS BUTTERMILK CHICKEN
OLD FASHIONED BISCUITS, CHIPOTLE COLE SLAW & ROASTED GARLIC RANCH DRESSING..... $130

ROAST BREAST OF TURKEY
WILD RICE & TOASTED PECAN SALAD, GRANNY SMITH APPLES,
DRIED CRANBERRIES & ROSEMARY MUSTARD (GF, DF) $125

GENTLY POACHED MAINE SALMON
A SWEET & SOUR CUCUMBER SALAD, LEMON CONFIT & DILL CREME FRAICHE (GF)..... $160

GRILLED SALMON
BABY ARUGULA SALAD, ROASTED SWEET POTATOES,
TOASTED PUMPKIN SEEDS &GRAIN MUSTARD VINAIGRETTE (GF, DF) $160

PLEASE ORDER EARLY

NO SUBSTITUTIONS ***NO SPECIAL ORDERS***

THANKSGIVING ORDERS DEADLINE NOVEMBER 19
CHRISTMAS ORDERS DEADLINE DECEMBER 17

HOT FOOD

ALL PRICES PER 1/2 TRAY - SERVES APPROXIMATELY 8-12 GUESTS - ALL HOT FOOD WILL NEED TO BE HEATED BEFORE SERVING

CHICKEN MARSALA..... $85

CHICKEN FRANCESE..... $85

CHICKEN PICCATA..... $85

CHICKEN SCARAPIELLO WITH SWEET ITALIAN SAUSAGE, CREMINI MUSHROOMS, POTATOES AND ROSEMARY..... $85

GRILLED CHICKEN WITH LEMON, GARLIC, ROSEMARY AND OLIVE OIL (GF, DF) $85

CHICKEN CACCIATORE WITH TOMATOES, MUSHROOMS, ONIONS, WHITE WINE AND BASIL....$85

BUTTERMILK FRIED CHICKEN (ON THE BONE) WITH OLD FASHIONED BISCUITS.....$85

CHICKEN SALTIMBOCCA WITH HAM, MOZZARELLA, TOMATO, FRESH BASIL AND WHITE WINE..... $85

CHICKEN FINGERS WITH KETCHUP AND HONEY MUSTARD..... $85

PRIME STEAK TERIYAKI – MEAT ONLY..... $110

GRILLED SIRLOIN STEAK WITH CREMINI MUSHROOMS, CARAMELIZED ONIONS AND FRESH THYME.....$95

GRILLED SIRLOIN STEAK "CHIMICHURRI" WITH GARLIC, CILANTRO, OREGANO AND PARSLEY (GF, DF)..$95

SUNDAY SAUCE: MEATBALLS, SAUSAGE AND PORK IN A RICH MARINARA SAUCE..... $85

HONEY ROASTED LOIN OF PORK..... $85

MAPLE-HONEY GLAZED SPIRAL HAM WITH DIJON MUSTARD AND CRANBERRY-APPLE CHUTNEY(GF, DF)..$85

CLASSIC SHRIMP SCAMPI OVER ORZO PASTA.....$125

GRILLED SALMON WITH LEMON BUTTER (GF) $125

SEAFOOD PAELLA: SHRIMP, CLAMS, MUSSELS AND SCALLOPS WITH CHORIZO SAUSAGE AND SAFFRON RICE PILAF (GF)..... $125

PENNE A LA VODKA WITH TOMATO, FRESH CREAM AND PARMESAN..... $75

OLD FASHIONED LASAGNA WITH GROUND SIRLOIN, RICOTTA, PARMESAN, MOZZARELLA AND MARINARA..... $75

BAKED ZITI - VEGETARIAN STYLE..... $75

BUTTERNUT SQUASH RAVIOLI WITH BABY SPINACH, CARAMELIZED APPLES AND SAGE BUTTER $80

PENNE PASTA WITH BABY SPINACH, FRESH TOMATO, GARLIC, OLIVE OIL AND ROMANO CHEESE.....$75

OLD FASHIONED CAVATELLI WITH BROCCOLI RABE, GARLIC, OLIVE OIL AND ROMANO CHEESE.....$75

OLD FASHIONED MACARONI & CHEESE..... $75

EGGPLANT ROLLATINI..... $80

EGGPLANT PARMESAN..... $80

PETITE EGGPLANT NAPOLEON'S WITH PRIME MARINARA, FRESH MOZZARELLA AND BASIL..... $80

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HOLIDAY PLATTERS

ALL PLATTERS SERVE 8-12 GUESTS

GF – GLUTEN FREE DF – DAIRY FREE V – VEGAN

WHILE SOME ITEMS ARE MADE WITHOUT GLUTEN OR DAIRY
CROSS-CONTAMINATION MAY OCCUR.
WE ARE NOT A NUT-FREE FACILITY.

SESAME SEARED AHI TUNA JAPANESE SEAWEED SALAD, CRISP WONTONS & WASABI DRESSING (DF) $95

JUMBO SHRIMP COCKTAIL
2 LBS. (32-36 pcs) OF POACHED SHRIMP, CLASSIC COCKTAIL SAUCE & LEMON (GF, DF) $80

OLD FASHIONED DEVILLED EGGS (3 DZ) SWEET PICKLE RELISH, DIJON MUSTARD
& SMOKED PAPRIKA (GF) $70

FRESH VEGETABLE CRUDITÉ FRESH VEGETABLES WITH A TRIO OF DIPS:
ROASTED PEPPER & HERB, HUMMUS & CUCUMBER YOGURT WITH PITA CHIPS $80

MEDITERRANEAN MEZZE PLATTER
HUMMUS, EGGPLANT & ROASTED PEPPER CAPONATA, DILL FETA DIP & OLIVES
SERVED WITH CRISPY & GRILLED PITA $60

TRI-COLOR TORTILLA CHIP PLATTER TORTILLA CHIPS, TOMATO SALSA, GUACAMOLE & SOUR CREAM... $60

SPINACH AND ARTICHOKE DIP SERVED WITH CRISPY TORTILLA CHIPS..... $60

SELECTION OF FINE CHEESES ASSORTED CHEESES WITH FRESH & DRIED FRUITS & 7 GRAIN TOAST..... $85

BAKED BRIE IN PUFF PASTRY BRIE CHEESE WRAPPED IN BUTTERY PUFF PASTRY
SERVED WITH FRESH & DRIED FRUITS, CRANBERRY SAUCE & CROSTINI.....$85

PRIME COLD ANTIPASTO HOT & SWEET SOPPRESATA, SALAMI, PEPPERONI, OLIVES, SUN-DRIED TOMATOES,
ROASTED PEPPERS, ARTICHOKES, PROVOLONE, HOT PEPPERS & FRESH MOZZARELLA
SERVED WITH A FRESH BAGUETTE $95

VINE-RIPE TOMATO & FRESH MOZZARELLA FRESH MOZZARELLA WITH VINE-RIPE TOMATOES,
BABY ARUGULA, BALSAMIC VINAIGRETTE & A FRESH BAGUETTE $80

PRIME BURRATA PLATTER CREAMY BURRATA ON A BED OF BABY ARUGULA, MULTI-COLORED TOMATOES,
GRILLED ASPARAGUS & SUN-DRIED TOMATOES
SERVED WITH BALSAMIC VINAIGRETTE, PESTO AND A FRESH BAGUETTE $110

TOMATO & FRESH MOZZARELLA BRUSCHETTA
CRISP GARLIC CROSTINI, EXTRA VIRGIN OLIVE OIL AND FRESH BASIL.....$60

PRIME PRETZEL PLATTER (6 DZ)
PRETZEL NUGGETS WITH HONEY MUSTARD, SRIRACHA MUSTARD & BEER CHEESE.....$60

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HORS D' OEUVRES

2 DZ MINIMUM PER ITEM PRICE IS BY THE DOZEN

GF – GLUTEN FREE DF – DAIRY FREE V – VEGAN

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RISOTTO CROQUETTES WITH PESTO DIPPING SAUCE.....$21
PETITE GRILLED CHEESE SANDWICHES WITH SUN DRIED TOMATO AIOLI.....$20
CARAMELIZED ONION AND GORGONZOLA TARTS WITH FRESH ROSEMARY.....$24
MINI PIZZETTES WITH SAN MARZANO TOMATOES, FRESH MOZZARELLA AND BASIL.....$20
CRISPY MAC & CHEESE "POPS".....$21
MINI SPANAKOPITAS.....$26
VEGETABLE SPRING ROLLS WITH HOISIN DIP.....$22
MINI POTATO PANCAKES WITH APPLE SAUCE AND SOUR CREAM.....$22
WARM BRIE AND CRANBERRY "POPOVERS".....$24
SAUSAGE STUFFED MUSHROOMS $24
PANKO CRUSTED PORK DUMPLINGS WITH TAMARI DIP..... $22
OLD FASHIONED PIGS IN THE BLANKET WITH DIJON MUSTARD..... $21
MINI CUBAN SANDWICHES W. ROAST PORK, HAM, MELTED SWISS, PICKLES AND MUSTARD... $28
PEPPER SEARED TENDERLOIN OF BEEF WITH HORSERADISH CRÈME FRAICHE, CRISP GARLIC TOAST CHIVES... $30
MINI CORNED BEEF RUEBEN'S WITH DIJON MUSTARD.....$28
KOBE SLIDERS WITH CHEDDAR, PICKLES AND KETCHUP ON A SOFT BUN..... $30
COCKTAIL MEATBALLS WITH PRIME MARINARA..... $22
GRILLED BABY LAMB CHOPS
WITH GARLIC, OLIVE OIL AND FRESH ROSEMARY (GF, DF) INCREMENTS OF 8 PCS, MIN 16 PCS.....$7 EA
CHICKEN QUESADILLAS WITH GUACAMOLE AND SOUR CREAM.....$24
CHICKEN SATAY WITH THAI PEANUT SAUCE.....$24
CRISPY CHICKEN WONTONS WITH CHILI SAUCE..... $22
CRAB CAKES WITH LEMON CAPER REMOULADE.....$30
DIVER SEA SCALLOPS WRAPPED IN HICKORY SMOKED BACON (GF, DF).....$40
CRISPY SHRIMP SKEWERS WITH CHIPOTLE AIOLI.....$27
COCONUT SHRIMP WITH PINEAPPLE DUCK SAUCE..... $27
PETITE LOBSTER ROLL ON A BUTTER TOASTED NEW ENGLAND BUN.....$50

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HOLIDAY CATERING

COOKED TURKEYS– PLEASE ORDER BY THE NUMBER

ALL COOKED TURKEYS INCLUDE TURKEY GRAVY, CRANBERRY SAUCE AND HEATING INSTRUCTIONS
SLICED AND PLACED BACK ON FRAME - $25 ADDITIONAL

1. WHOLE TURKEY 10-15 GUESTS (16-18lbs).....$150
2. WHOLE TURKEY 16-20 GUESTS (22-24lbs).....$195
3. BONELESS TURKEY BREAST SLICED WITH GRAVY, 8-12 GUESTS.....$85
4. INDIVIDUAL TURKEY DINNER: SLICED TURKEY BREAST WITH MASHED POTATOES, STUFFING, SWEET POTATOES, GREEN BEANS & CARROTS, GRAVY, CRANBERRY & CORNBREAD.....$28 EA.

VEGETABLES, STARCHES AND ACCOMPANIMENTS

ALL PRICES PER 1/2 TRAY - SERVES APPROXIMATELY 8-12 GUESTS

FRESH VEGETABLE, HERB, PARMESAN AND BREAD STUFFING..... $50
FRESH APPLE AND CRANBERRY STUFFING..... $55
ITALIAN SAUSAGE, SAGE AND PARMESAN STUFFING $55
SPICY CORNBREAD AND ANDOUILLE STUFFING $55
THIN GREEN BEANS WITH CARROTS, GARLIC AND VIRGIN OLIVE OIL (GF, DF) $75
BROCCOLI WITH GARLIC AND VIRGIN OLIVE OIL (GF, DF, V) $75
ASPARAGUS WITH GARLIC AND VIRGIN OLIVE OIL (GF, DF, V) $80
ROASTED BRUSSELS SPROUTS WITH BACON AND ONIONS (GF, DF) $80
FRESH SPINACH WITH GARLIC AND VIRGIN OLIVE OIL (GF, DF, V) $80
HONEY GLAZED BABY CARROTS WITH SHALLOTS & DILL (GF, V) $75
ROASTED MUSHROOMS WITH GARLIC, ONIONS, ROSEMARY AND OLIVE OIL (GF, DF, V) $80
STEAKHOUSE STYLE CREAMED SPINACH (GF) $80
BROCCOLI-CAULIFLOWER CASSEROLE WITH BREADCRUMBS, PECORINO, GARLIC & BASIL....$75
HONEY ROASTED BUTTERNUT SQUASH WITH TOASTED PECANS & DRIED CRANBERRIES (GF, DF, V)..$75
ROASTED RED BLISS POTATOES WITH GARLIC, ONIONS AND ROSEMARY (GF, DF, V) $75
POTATOES AU GRATIN (GF) $80
YUKON GOLD MASHED POTATOES (GF) $75
WHIPPED SWEET POTATOES WITH OLD FASHIONED MARSHMALLOWS (GF) $75
ROASTED SWEET POTATOES WITH GARLIC, ONIONS AND ROSEMARY (GF, DF, V) $75
GLAZED SWEET POTATOES WITH PURE MAPLE SYRUP & TOASTED PECANS (GF, DF, V) $75
TWICE BAKED POTATOES WITH ROASTED GARLIC, PARMESAN, MOZZARELLA & SCALLIONS (12pcs) (GF) ... $75
POTATO CROQUETTES WITH PARMESAN AND SCALLIONS (12pcs)..... $75
HOLIDAY QUICHE: LORRAINE, BROCCOLI & CHEDDAR, SPINACH & CHEDDAR..... $29 EACH
OLD FASHIONED BROWN GRAVY (GOOD FOR EVERYTHING) ..... $18 QT
FRESHLY PREPARED TURKEY GRAVY WITH GIBLETS AND ROSEMARY..... $18 QT
RED WINE DEMI-GLACE (A MUST FOR YOUR FILET MIGNON OR PRIME RIB).....$22 QT
PRIME CRANBERRY SAUCE (GF, DF, V) .....$7 PT
HORSERADISH SAUCE (GF).....$7 PT
OUR FAMOUS BUTTERNUT SQUASH SOUP WITH APPLES (GF)..... $15 QT

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NO SUBSTITUTIONS ***NO SPECIAL ORDERS***

THANKSGIVING ORDERS DEADLINE NOVEMBER 19 CHRISTMAS ORDERS DEADLINE DECEMBER 17

DESSERTS

ALL DESSERTS MADE IN HOUSE FROM SCRATCH

FRESHLY BAKED 10" PIES - APPLE, APPLE CRUMB, COCONUT CUSTARD, PUMPKIN OR PECAN.....$29

BANANA CREAM PIE.....$29

LEMON MERINGUE PIE.....$29

OLD FASHIONED APPLE CRISP.....$29

PUMPKIN BREAD, CORNBREAD OR GINGERBREAD LOAF..... $8

NEW YORK CHEESECAKE - PLAIN 8".....$35

NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES 8".....$40

NEW YORK STYLE PUMPKIN CHEESECAKE 8".....$40

BITTERSWEET CHOCOLATE TORTE.....$55

OLD FASHIONED COOKIE PLATTER – CHOCOLATE CHIP, OATMEAL RAISIN, SUGAR.....$30

CHOCOLATE DIPPED STRAWBERRIES (25) WHITE AND DARK CHOCOLATE DIPPED BERRIES (GF).....$95

FRESH SEASONAL FRUIT AND BERRY BOWL (GF, DF, V)..... $50

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THANKSGIVING ORDERS DEADLINE NOVEMBER 19

CHRISTMAS ORDERS DEADLINE DECEMBER 17

CLICK HERE FOR HEATING INSTRUCTIONS