

HOLIDAY PLATTERS

ALL PLATTERS SERVE 8-12 GUESTS

SESAME SEARED AHI TUNA JAPANESE SEAWEED SALAD, CRISP WONTONS AND WASABI DRESSING	\$95.00
JUMBO SHRIMP COCKTAIL 2 LBS (32-36 pcs) OF POACHED SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON	\$75.00
OLD FASHIONED DEVILLED EGGS (3 DZ) SWEET PICKLE RELISH, DIJON MUSTARD AND SMOKED PAPRIKA	\$60.00
FRESH VEGETABLE CRUDITE FRESHLY PREPARED VEGETABLES WITH A TRIO OF DIPS: ROASTED PEPPER & HERB, HUMMUS, CUCUMBER YOGURT AND CRISPY PITA CHIPS	\$75.00
MEDITERRANEAN MEZZE PLATTER HUMMUS, EGGPLANT & ROASTED PEPPER CAPONATA AND DILL FETA DIP SERVED WITH MIXED OLIVES & CRISPY AND GRILLED PITAS	\$60.00
TRI-COLOR TORTILLA CHIP PLATTER FRESHLY PREPARED TRI-COLOR TORTILLA CHIPS SERVED WITH: FRESH TOMATO SALSA, GUACAMOLE AND SOUR CREAM.....	\$60.00
SPINACH AND ARTICHOKE DIP WITH CRISPY TORTILLA CHIPS	\$60.00
SELECTION OF FINE CHEESES EUROPEAN AND DOMESTIC CHEESE ASSORTMENT SERVED WITH FRESH AND DRIED FRUITS AND 7 GRAIN TOAST	\$80.00
P R I M E COLD ANTIPASTO HOT & SWEET SOPPRESATA, DRIED SAUSAGE, SALAMI, PEPPERONI, OLIVES, SUN-DRIED TOMATOES, ROASTED PEPPERS, MARINATED ARTICHOKEs, PROVOLONE AND OUR OWN MOZZARELLA ALL BEAUTIFULLY DISPLAYED AND SERVED WITH SLICED BAGUETTES	\$85.00
VINE-RIPE TOMATO AND FRESH MOZZARELLA OUR OWN FRESH MOZZARELLA WITH SLICED TOMATOES, BABY ORGANIC GREENS, BALSAMIC VINAIGRETTE AND SLICED BAGUETTE.....	\$75.00
BAKED BRIE IN PUFF PASTRY FRESHLY BAKED BRIE CHEESE SERVED WITH FRESH AND DRIED FRUITS & CRAN-APPLE CHUTNEY	\$85.00
P R I M E 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	\$95.00
P R I M E PRETZEL PLATTER 5dz MINI PRETZEL NUGGETS WITH HONEY MUSTARD, SRIRACHA MUSTARD AND BEER CHEESE	\$60.00
FRESH SEASONAL FRUIT AND BERRY BOWL (5 LBS.) LARGE SELECTION OF PEAK SEASONAL FRUITS BEAUTIFULLY DISPLAYED	\$50.00

**PLEASE ASK FOR OUR CATERING MENU TO SEE OUR LARGE SELECTION
OF HOT AND COLD HORS D'OEUVRES, HOT FOODS, SALADS AND MORE**

FULL CATERING SERVICES ALWAYS AVAILABLE

CLOSED THANKSGIVING DAY, CHRISTMAS DAY AND NEW YEARS DAY

PLEASE ORDER EARLY

THANKSGIVING ORDERS DEADLINE FRIDAY, NOVEMBER 17TH

CHRISTMAS ORDERS DEADLINE SUNDAY, DECEMBER 17TH

Delivery available for an additional fee (\$25.00 Minimum)



PRIME
FINE CATERING

PREPARED FOODS • PREMIUM MEATS
CUSTOM MENU & EVENT DESIGN

4 NASSAU BOULEVARD SOUTH
GARDEN CITY, NEW YORK 11530
516-505-3255

www.primefinecatering.com

2023



FRESH RAW MEATS

All meats can be made oven ready for an additional \$25.00

AMISH RAISED ALL NATURAL, FREE RANGE TURKEYS \$5.99/LB

ALL NATURAL TURKEY BREAST (ON BONE) \$9.99/LB.

STUFFED BONELESS TURKEY BREAST

CHOICE OF STUFFINGS \$12.99/LB

TURDUCKEN (GRAVY INCLUDED)

TURKEY WITH CORNBREAD AND ANDOUILLE STUFFING STUFFED WITH
LONG ISLAND DUCK WITH WALNUT, APPLE AND CRANBERRY STUFFING STUFFED WITH
AMISH RAISED CHICKEN WITH VEGETABLE AND HERB STUFFING

3 DIFFERENT **BONELESS** MEATS WITH 3 DIFFERENT STUFFINGS ALL STUFFED INTO ONE!

A UNIQUE AND SURPRISING HOLIDAY DINNER

\$195 EA SERVES 15-20 GUESTS

PETITE TURDUCKEN (GRAVY INCLUDED)

THE SAME AS OUR FULL SIZE TURDUCKEN MADE ONLY WITH BREAST MEAT

\$125 EA SERVES 8-10 GUESTS

PRIME RIB OF BEEF

TRIMMED AND TIED M/P (Whole Weight)

BEEF WELLINGTON-(UNCOOKED)

8 OZ FILET MIGNON WRAPPED IN CLASSIC PUFF PASTRY WITH A CREMINI MUSHROOM

DUXELLE AND BABY SPINACH \$30 EACH

FILET MIGNON

WHOLE ROAST M/P. INDIVIDUAL STEAKS M/P

LEG OF LAMB

BONE-IN, BONELESS, MARINATED • M/P (Whole Weight)

STUFFED LEG OF LAMB

CHOICE OF STUFFINGS • M/P (Whole Weight)

CROWN RACK OF LAMB

THREE RACKS OF LAMB FORMED INTO A BEAUTIFUL CROWN, RUBBED WITH FRESH HERBS

AND GARNISHED WITH ELEGANT BOOTIES

\$225.00 EA SERVES 6-10 GUESTS

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

LOIN OF PORK

BONELESS - PLAIN OR MARINATED \$6.99/LB STUFFED \$7.99/LB

BONE-IN - FRENCH CUT - PLAIN OR MARINATED \$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.

**ANY MEAT PREPARED CAN BE PREPARED "OVEN READY" ON A BED OF AROMATIC
VEGETABLES AND HERBS, SALT, PEPPER AND OLIVE OIL FOR AN ADDITIONAL \$25**

ALL PRICES SUBJECT TO CHANGE

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HOLIDAY CATERING

COOKED TURKEYS— PLEASE ORDER BY THE NUMBER

ALL COOKED TURKEYS INCLUDE GRAVY AND CRANBERRY SAUCE

ALL TURKEYS SERVED WHOLE WITH HEATING INSTRUCTIONS

SLICED AND PLACED BACK ON FRAME \$25 ADDITIONAL

1. WHOLE TURKEY 8-10 GUESTS (12-14lbs)\$110.00
2. WHOLE TURKEY 12-15 GUESTS (16-18lbs)\$150.00
3. WHOLE TURKEY 16-20 GUESTS (22-24lbs)\$195.00
4. BONELESS TURKEY BREAST SLICED WITH GRAVY, 8-12 GUESTS\$85.00
5. INDIVIDUAL TURKEY DINNER: SLICED WITH MASHED POTATOES, STUFFING, SWEET POTATOES,
GREEN BEANS & CARROTS, GRAVY, CRANBERRY AND CORNBREAD.....\$27.99 EA

VEGETABLES, STARCHES AND ACCOMPANIMENTS

(ALL PRICES PER 1/2 TRAY. SERVES 8-12)

FRESH VEGETABLE, HERB, PARMESAN AND BREAD STUFFING	\$50.00
TOASTED WALNUT, FRESH APPLE AND CRANBERRY STUFFING.....	\$55.00
ITALIAN SAUSAGE, SAGE AND PARMESAN STUFFING	\$55.00
SPICY CORNBREAD AND ANDOUILLE STUFFING	\$55.00
THIN GREEN BEANS WITH CARROTS, GARLIC AND VIRGIN OLIVE OIL	\$65.00
BROCCOLI WITH GARLIC AND VIRGIN OLIVE OIL	\$65.00
ASPARAGUS WITH GARLIC AND VIRGIN OLIVE OIL.....	\$70.00
ROASTED BRUSSELS SPROUTS WITH BACON AND ONIONS	\$70.00
FRESH SPINACH WITH GARLIC AND VIRGIN OLIVE OIL.....	\$70.00
HONEY GLAZED BABY CARROTS WITH SHALLOTS & DILL	\$65.00
ROASTED MUSHROOMS WITH GARLIC, ONIONS, ROSEMARY AND OLIVE OIL	\$70.00
STEAKHOUSE STYLE CREAMED SPINACH.....	\$70.00
PETITE GREEN PEAS, CREMINI MUSHROOMS, SWEET ONIONS AND FRESH BASIL	\$65.00
BROCCOLI & CAULIFLOWER CASSEROLE WITH BREAD CRUMBS, PECORINO, GARLIC & BASIL.....	\$65.00
HONEY ROASTED BUTTERNUT SQUASH WITH TOASTED PECANS AND DRIED CRANBERRIES	\$65.00
ROASTED RED BLISS POTATOES WITH GARLIC, ONIONS AND ROSEMARY	\$65.00
POTATOES AU GRATIN WITH GRUYERE CHEESE	\$70.00
YUKON GOLD MASHED POTATOES	\$65.00
WHIPPED SWEET POTATOES WITH OLD FASHIONED MARSHMALLOWS	\$65.00
ROASTED SWEET POTATOES WITH GARLIC, ONIONS AND ROSEMARY	\$65.00
GLAZED SWEET POTATOES WITH PURE MAPLE SYRUP & TOASTED PECANS	\$65.00
TWICE BAKED POTATOES WITH ROASTED GARLIC, PARMESAN, MOZZARELLA AND SCALLIONS	\$5.00 EACH
POTATO CROQUETTES WITH PARMESAN AND SCALLIONS	\$5.00 EACH
HOLIDAY QUICHE-LORRAINE, BROCCOLI AND CHEDDAR, SPINACH AND MOZZARELLA.....	\$26.00
OLD FASHIONED BROWN GRAVY (GOOD FOR EVERYTHING)	\$16.00 QT
FRESHLY PREPARED TURKEY GRAVY WITH GIBLETS AND ROSEMARY	\$16.00 QT
RED WINE DEMI-GLACE (A MUST FOR YOUR FILET MIGNON OR PRIME RIB).....	\$21.00 QT
CRANBERRY-APPLE CHUTNEY.....	\$7.00 PT
HORSERADISH SAUCE	\$7.00 PT
OUR FAMOUS BUTTERNUT SQUASH SOUP WITH APPLES	\$15.00 QT

DESSERTS

ALL DESSERTS MADE IN HOUSE FROM SCRATCH

FRESHLY BAKED PIES, APPLE, APPLE CRANBERRY, APPLE CRUMB, COCONUT CUSTARD, PUMPKIN OR PECAN 10".....	\$27.00
BANANA CREAM PIE WITH VANILLA WAFERS	\$27.00
LEMON MERINGUE PIE	\$27.00
GRANNY SMITH APPLE CRISP	\$27.00
PUMPKIN BREAD, CORNBREAD OR GINGERBREAD (1½ lb. LOAF).....	\$10.00
NEW YORK CHEESECAKE - PLAIN 8".....	\$30.00
NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES 8".....	\$35.00
NEW YORK STYLE PUMPKIN CHEESECAKE 8".....	\$35.00
BITTERSWEET CHOCOLATE TORTE WITH CHOCOLATE GANACHE.....	\$45.00
OLD FASHIONED COOKIE PLATTER {CHOCOLATE CHIP, SUGAR AND OATMEAL RAISIN (24)}	\$27.00
CHOCOLATE DIPPED STRAWBERRIES (25) WHITE AND DARK CHOCOLATE DIPPED BERRIES.....	\$85.00

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