



FINE CATERING

4 Nassau Boulevard South, Garden City 516 505-3255

www.primefinecatering.com

Valentine's Day Menu 2024

Appetizer

Please Order By Number

1. Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes, Radishes 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 Blood Oranges, Fennel, Toasted Almonds, Feta Cheese and Citrus 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 \$16
7. Classic Colossal Shrimp Cocktail (4) with Fresh Lemon and Cocktail Sauce \$16
8. Lobster Bisque with Chives and Crème Fraiche \$12
9. Potato Leek with White Truffle Oil and Croutons \$8
10. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara \$12/\$19
11. Fresh Cavatelli Pasta with Petite Peas, Grape Tomatoes, Garlic, Pecorino Romano, Extra Virgin Olive Oil and Basil \$12/\$19

Main Course

Please Order By Number

12. Grilled Natural Chicken with a Polenta-Parmesan Heart, Roasted Grape Tomatoes, Broccolini and Natural Jus \$24
13. Grilled Pork Chop with a Sweet Potato-Cornbread Pudding, Spinach, Crispy Onions and a Caramelized Apple Jus \$25
14. Sautéed Shrimp with a Creamy Lobster and Fennel Risotto, Roasted Heirloom Carrots and Scampi Sauce \$32
15. Cedar Roasted Salmon with Roasted Fingerling Potatoes, Baby Artichokes, Oyster Mushrooms and Honey Dijon \$32
16. Grilled Filet Mignon with a Potato Croquette, Haricot Vert, Roasted Garlic 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 Porterhouse 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 Baby Spinach 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. Blood Orange Crème Brûlée with Oatmeal Crisps, Dried Orange and a Citrus-Pomegranate Salad \$12
23. Chocolate Budino with Fresh Raspberries, Chocolate Covered Espresso Beans and Mocha Whipped Cream \$12
24. Strawberry-Key Lime Tart with "Margarita" Berries and Coconut Whipped Cream \$12
25. Sicilian Olive Oil Cake with a Champagne Sabayon, Fresh Strawberries and Chocolate-Almond 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 Ginger 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!!!

INSTRUCTIONS

APPETIZERS

1. Salad - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
2. Caesar - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
3. Romaine - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
4. Arugula - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
5. Portobello - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
6. Oysters - Simply heat oysters in the microwave or oven until the cheese is melted and bubbly. Plate and serve.
7. Shrimp - Simply arrange shrimp, lemon and cocktail sauce on a plate and serve.
8. Lobster Bisque - Simply reheat in the microwave or a small saucepot and serve.
9. Potato Leek w. White Truffle Oil and Croutons -
Simply reheat in the microwave or a small saucepot and serve garnished with croutons.
10. Ravioli - Simply reheat in the microwave and plate with sauce on bottom, spinach in middle and ravioli around.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
11. Cavatelli - Simply reheat in the microwave, plate and serve.

MAIN COURSE

12. Chicken - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
13. Pork Chop - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
14. Shrimp - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
15. Salmon - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
16. Filet Mignon - Simply reheat in the microwave and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
17. Surf & Turf - Simply reheat in the microwave and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
18. Porterhouse for 2 - Simply reheat in the microwave and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
19. Lamb - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE
20. Manicotti - Simply reheat in the microwave, plate and serve.
PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE

DESSERT

All Desserts - Simply plate and serve
Brownie may be warmed if desired!!!

NOTE: All of the reheating is based on using a microwave. A conventional oven set at 375 degrees may be used as well. Please remember to remove all of the components from the plastic container and place in an oven safe container to reheat using this method. All of the items that should be served crispy will do much better in a conventional oven.

Remember, fine dining takes time. This is a typical 2 hour restaurant meal. Please enjoy the meal slowly, taking the time to appreciate what both you and I have done. Try to plate the meal as a Chef would. Be neat and careful, giving respect to the food, the China and yourselves. But most of all have fun with a loved one. You deserve it!!!

Thank you for choosing **P R I M E Fine Catering** for your special evening.

Bon Appétit!!!

Happy Valentine's Day

Henry, Marc and Gio