



Full Service Entertaining

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

www.primefinecatering.com

Breakfast & Brunch

Breakfast Breads and Sweets

Assortment of Freshly Baked Miniature Bagels
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assortment of Petite Muffins and Danish

All Butter Petite Croissants

Chef's Choice of Freshly Baked Loaf Cakes
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties

Buttermilk Biscuits with Freshly Whipped Butter

PRIME Homemade Granola with Honey and Almonds
Served with Fresh Berries, Bananas and Lemon Yogurt

Fresh Berry, Yogurt and Granola Parfait

Fresh Seasonal Fruit and Berries with Lemon Yogurt

Hot Dishes

Freshly Scrambled Eggs

Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks

Home Fries

Sautéed Onions and Fresh Herbs

Old Fashioned Oatmeal

Caramelized Apples, Dried Cranberries, Brown Sugar and Vermont Maple Syrup

Creamy Grits

Cheddar, Parmesan, Sausage Gravy and Buttermilk Biscuits

Freshly Made Belgian Style Waffles

Strawberries, Bananas, Vanilla Whipped Cream and Vermont Maple Syrup

Thick Cut Texas Style French Toast

Strawberries, Bananas, Vanilla Whipped Cream and Vermont Maple Syrup

Buttermilk Pancakes

Fresh Berry Salad and Vermont Maple Syrup

Stuffed French Toast with Choice of:

Apples, Pecans, Cinnamon and Vermont Maple Syrup

“S’mores” with Chocolate Chips, Mini Marshmallows, Graham Cracker Crust and Vermont Maple Syrup

Nutella, Bananas and Vermont Maple Syrup

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

Quiche

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

Frittata

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

Action Stations

PRIME Omelet Station

Made to order omelets with choice of fillings to include:

Smoked Ham, Bacon, Breakfast Sausage

Onions, Peppers, Tomatoes, Mushrooms

Grated Cheddar Cheese, Grated Swiss Cheese, Goat Cheese

Egg Whites and Whole Eggs available

PRIME Belgian Waffle Station

Freshly Made Waffles with a Fresh Berry Salad, Vanilla Whipped Cream and Vermont Maple Syrup

Breakfast Wraps, Quesadillas, Ciabattas or Sliders

Bacon and Swiss, Western Omelet, 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

Brooklyn Smoked Salmon

Capers, Red Onion, Cucumbers, Tomatoes and Scallion Cream Cheese
Served with an assortment of Miniature Bagels and New York Rye

Pastrami Cured Salmon

Creamy Cole Slaw, Sliced Cucumbers and Scallion Cream Cheese
Served with an assortment of Miniature Bagels and New York Rye

An Assortment of Smoked Fish

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

Old Fashioned Albacore Tuna Salad

Baby Greens, Cucumbers, Tomatoes, Olives and Pickles
Served with an assortment of Miniature Bagels and New York Rye

Roasted Salmon Salad

Baby Greens, Cucumbers, Tomatoes, Olives and Pickles
Served with an assortment of Miniature Bagels and New York Rye

Gently Poached Maine Salmon

Sweet & Sour Cucumber Salad, Lemon Confit and Dill Crème Fraiche

Beverages

Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice

Individual Milk or Individual Chocolate Milk

Individual Fruit and Yogurt Smoothies

Coffee, Decaffeinated Coffee, Selection of Teas

Sandwiches

Vegetarian

Vine-Ripe Tomato and Fresh Mozzarella with Basil-Walnut Pesto and Balsamic Vinaigrette

Burrata with Baby Arugula, Vine-Ripe Tomato, Basil-Walnut Pesto and Fig Jam

Grilled Vegetables with Baby Greens, Vine-Ripe Tomato, Balsamic Vinaigrette and Feta Cheese

Grilled Vegetables with Baby Greens, Vine-Ripe Tomatoes, 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

Pickled Beets, Red Onions and Goat Cheese with Candied Pecans, Baby Arugula and Vine-Ripe Tomato

Roasted Vegetable “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

“Deville” Egg Salad with Baby Greens, Tomatoes, Pickled Jalapenos, Sweet Relish and Dijon Mustard

Poultry

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

Italian Style Crispy Chicken “Milanese” with Baby Arugula, Tomato, Fresh Mozzarella & Calabrian Chili Mayo

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, Pickle Chips and Chipotle Mayo

Grilled Chicken “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

Meat

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 (+\$10)

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

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

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

Roast Pork “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro

Cajun Roast Pork & Grilled Andouille with Swiss Cheese, Spicy Mustard & Cranberry Mayo

PRIME Muffuletta: Ham, Mortadella, Capicola, Hot & Sweet Soppresata, Provolone, Olive Salad

Seafood

Classic Shrimp Salad with Fresh Basil, Baby Greens and Vine-Ripe Tomato

Curried Shrimp Salad with Cucumber and Apple

Grilled Shrimp “Banh Mi” with Hoisin Sauce, Sriracha Mayo, Carrots, Cucumbers, Pickled Jalapenos & Cilantro (+\$10)

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

Grilled Tuna “Niçoise” w/ Tapenade, Potato & Green Bean Salad, Vine-Ripe Tomato & Lemon Vinaigrette (+\$10)

Sesame Tuna with Baby Greens, Tomato, Seaweed Salad, Pickled Ginger, Crispy Wontons and Wasabi Aioli (+\$10)

Roasted Salmon Salad with Baby Arugula, Vine-Ripe Tomato and a Fresh Fennel Slaw (+\$10)

Mediterranean Spiced Salmon with a Tomato-Cucumber Relish, Baby Arugula and Calamata Olives (+\$10)

Locally Smoked Salmon with Cucumber, Shaved Red Onion and Lemon Crème Fraiche (+\$10)

Nibbles and Bar Snacks

PRIME Confetti Chip Bowl

Yukon Gold Potatoes, Sweet Potatoes, Purple Potatoes, Beets, Taro Root and Lotus Root
Served with a Roasted Shallot Sour Cream

Yukon Gold and Sweet Potato Chips

Served with a Roasted Garlic Ranch Dressing

Sweet, Spicy, Salty Mixed Nuts

Parmesan Cheese Straws

Crispy Breadsticks

White Bean Hummus

Fresh Buttered Popcorn

Marinated Olives

Lemon, Garlic and Pepperoncini

Toasted Pumpkin Seeds

Chili Powder and Sea Salt

Passed Hors d'oeuvres

Hot

Vegetarian

Risotto Croquettes with Pesto Dipping Sauce
Petite Grilled Cheese Sandwiches with Sun Dried Tomato Aioli
Petite Grilled Veggie Tarts with Calamata Olives, Feta Cheese and Dill
Grilled Veggie Flatbreads with Monterrey Jack, Cilantro and Avocado Crema
Mini Potato Pancakes with Apple Sauce and Sour Cream
Caramelized Onion and Gorgonzola Tarts with Fresh Rosemary
Caramelized Onion Tart with Ricotta, Olives and Fresh Thyme
Petite Eggplant Meatball "Spoons" with PRIME Marinara, Pecorino Romano and Italian Parsley
Vegetable Potstickers with Teriyaki Dipping Sauce
Mini Falafel with Toasted Cumin, Parsley and Cucumber Yogurt Sauce
Portobello Mushroom, Asparagus and Brie Strudel
Mini Pizzettes with San Marzano Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil and Basil
Vegetable Spring Rolls with Hoisin Dip
Crispy Mac & Cheese "Pops"
Spinach and Exotic Mushroom Turnovers with Ricotta and Basil
Warm Brie and Cranberry "Popovers"
Crisp Polenta Croutons with Wild Mushrooms and Parmesan
PRIME Soup "Shots" (served in a Demi-Tasse Cup)
Mini Soft Pretzels with Ballpark Mustard
Truffled Potato Gnocchi in a Mini Skillet

Meat

Old Fashioned Pigs in the Blanket with Dijon Mustard
Pepper Seared Tenderloin of Beef with Horseradish Crème Fraiche, Crisp Garlic Toast and Chives
Panko Crusted Pork Dumplings with Tamari Dip
Grilled Andouille in Puff Pastry with Dijon Mustard
Cocktail Meatball "Spoons" with PRIME Marinara
Greek Style Mini Meatball "Spoons" with Basmati Rice, Feta Cheese, Tomato Sauce and Dill
Mini Corned Beef Rueben's with Dijon Mustard
Mini Cuban Sandwiches with Roast Pork, Ham, Melted Swiss, Pickles and Mustard
Kobe Sliders with Cheddar, Pickles and Ketchup on a Soft Bun
BBQ Pulled Pork Sliders with Creamy Cole Slaw
Chicken, Wild Mushroom and Goat Cheese Purses with Crispy Filo and Fresh Basil
Chicken, Steak, Shrimp or Grilled Veggie Quesadillas with Guacamole and Sour Cream
Crispy Port Wine Poached Fig "Rolls" with Prosciutto, Gorgonzola and Pine Nuts in Crispy Filo

Chicken, Beef or Shrimp Satay with Thai Peanut Sauce
 Chicken Tikka Masala Kebobs with Cucumber Yogurt Dip
 Crispy Chicken Wontons with Chili Sauce
 Mini Tacos with Chili Spiced Beef, Cheddar, Salsa Fresca and Sour Cream
 Open Face Beef Wellington with Filet Mignon, Puff Pastry, Mushroom Duxelle and Tarragon Aioli
 Charred Loin of Lamb on a Crisp Potato Pancake with Apple-Rosemary Chutney
 Grilled Baby Lamb Chops with Garlic, Olive Oil and Rosemary
 Tandoori Grilled Lamb Kebobs with a Curried Yogurt and Cucumber Dip
 Miniature Bacon and Cheddar Quiche
 Moo Shoo Pork Purses with Scallion and Hoisin Sauce
 Smokey Pulled Pork on a Crispy Cornbread Crouton with Creamy Cole Slaw & BBQ Sauce
 Pork Shui Mai with Ponzu Sauce
 Chimichurri Marinated Chicken Skewers with a Roasted Chili Salsa
 Thick Cut Slab Bacon Kebobs with a Maple, Soy and Brown Sugar Glaze
 Pastrami Rye Egg Rolls with Brooklyn Pastrami, House Made Sauerkraut, Swiss and Dijon Mustard
 Chili Braised Chopped Beef Brisket with a Crispy Corn Cake, Roasted Chili Salsa and Chipotle Crema
 Grilled Chicken Negamaki with Peppers, Scallions and a Sweet Soy Glaze
 Red Chili Glazed Chicken Lollipops with Garlic, Ginger, Cilantro and Black Sesame
 "Chicken and Biscuits" with Buttermilk Chicken, Cheddar-Chive Biscuits and Sriracha Aioli
 Buffalo Mac & Cheese Pops with Ranch Dip
 Petite BBQ Brisket Grilled Cheese with Smoked Brisket, Aged Cheddar, Caramelized Onions and Texas Toast
 Chicken Souvlaki Kebobs with Tzatziki Sauce
 Crispy Colombian Empanadas with Aji Sauce
 Philly Cheesesteak Quesadillas with a Buttermilk Ranch Dip
 Grilled Pear, Burrata, Arugula and Prosciutto Flatbread with an Aged Balsamic Glaze
 Bacon Egg and Cheese Sliders

Seafood

Crab Cakes with Lemon Caper Remoulade
 Diver Sea Scallops Wrapped in Hickory Smoked Bacon
 Crispy Shrimp Skewers with Chipotle Aioli
 Crispy Shrimp Tempura "Shots" served in Shot Glasses with Sweet and Spicy Chili Sauce
 Shrimp Stuffed Portobello Mushrooms with Fresh Herbs
 Smoked Maine Salmon on a Crisp Potato Pancake with Crème Fraiche and Chives
 Ginger Glazed Shrimp Kebob with Cilantro and Sesame
 Coconut Shrimp with Pineapple Duck Sauce
 Mini Chipotle Shrimp Tacos with a Pickled Veggie Slaw, Cilantro and Lime Crema
 Calamari Fritti Served in a Petite Skillet with Lemon-Anchovy Aioli
 Panko Crusted Scallops with Spicy Kimchee and Wasabi Aioli ***SERVED ON A TASTING SPOON***
 Grilled Octopus "Souvlaki" with Lemon, Parsley and Extra Virgin Olive Oil
 Spicy Asian Tuna, Crispy Rice Cake, Toasted Sesame and Avocado
 Salmon "Burnt Ends" - Sticky BBQ Salmon on a Crispy Cornbread Crouton with Fresh Scallions

Cold/Room Temperature

Vegetarian

Petite Caesar “Salad” Served in a Crispy Frico Cup
Herbed Goat Cheese Croustades with Sliced Red Apple
Herbed Goat Cheese “Kiss” with a Roasted Pear Chutney and Buttered Brioche “Cup”
Old Fashioned Devilled Eggs with Sweet Pickle Relish, Dijon Mustard and Smoked Paprika
Vine-Ripe Tomato and Fresh Mozzarella Bruschetta on Crisp Garlic Toast
Yellow & Red Grape Tomato, Fresh Mozzarella and Basil Kebobs with Balsamic Glaze
Smashed Avocado “Toast”, Oven Roasted Tomato, Crunchy Sea Salt, 7 Grain Bread and Basil
Whipped Ricotta Crostini with Roasted Cherry Tomatoes, Fresh Basil and Balsamic Glaze
Watermelon-Feta Kebabs with Fresh Mint and Lime
Red Beet “Tartare” with Dijon Mustard, Horseradish and Extra Virgin Olive Oil on Brioche Toast

Meat

Vietnamese Chicken Summer Rolls with Spicy Lime Dipping Sauce
Mousse of Hudson Valley Foie Gras on Toasted Raisin Walnut Bread with Apple Chutney
Jumbo Grilled Asparagus with Prosciutto d’ Parma and Basil Aioli
Grilled Duck Breast with a Sweet and Sour Cucumber Salad, Crisp Wonton Chips and Miso Sauce
Mini BLT in a Cherry Tomato Cup with Crisp Buttered Brioche Crumbs and Micro Basil

Seafood

Sesame Seared Ahi Tuna with a Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream
Yellowfin Tuna Tartar with Lemon, Extra Virgin Olive Oil and Cilantro on Crisp Pita Chips
PRIME Spicy Tuna Roll with Wasabi Soy and Pickled Ginger
Grilled Tuna in a Crispy Tortilla Cup with a Black Bean and Roasted Corn Salsa and Lime Crema
Ahi Tuna and Fresh Avocado Poke with Toasted Sesame, Tamari Soy, Scallions and Crispy Rice Cracker
Grilled Tuna “Niçoise”, Crisp Cucumber Cup, Haricot Vert, Red Potatoes, Sprouts and Lemon Vinaigrette
Locally Smoked Salmon with Cucumber, Crème Fraiche and Chives
Petite Red Bliss Potatoes with American Sturgeon Caviar, Crème Fraiche and Chives
Shrimp Tempura and Vegetable Sushi Roll with Wasabi Soy and Pickled Ginger
Grilled Shrimp in a Crispy Tortilla Cup with Avocado, Tomato, Cilantro and Sour Cream
Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce
Lobster, Mango and Cilantro “Cones” Crispy Wonton Cone with Micro Cilantro Garnish
Petite Lobster Roll on Butter Toasted New England Bun
Brooklyn Smoked Salmon on an Everything Bagel Chip, Cream Cheese and Chives
Red, White and Blue Tuna - Pepper Seared Tuna on a Blue Potato Chip with Lemon Aioli

Stationary Hors d'oeuvres

Tri-Color Tortilla Chips

Salsa Fresca, Guacamole and Sour Cream

Mediterranean Mezze Platter

Hummus, Dill-Feta Dip and Eggplant-Roasted Pepper Salad

Served with Mixed Olives, Grilled and Crispy Pitas

PRIME Pretzel Platter

Mini Pretzel Nuggets with Honey Mustard, Sriracha Mustard and Beer Cheese

A Trio of Dips

Roasted Pepper with Garlic and Herbs, Cucumber Yogurt and Hummus

served with Crisp Garden Vegetables and Pita Chips

Selection of Fine Cheeses

Fresh and Dried Fruit and 7 Grain Toast

Baked Brie in Puff Pastry

Fresh and Dried Fruit, Cranberry-Apple Chutney and 7 Grain Toast

PRIME 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

Vine-Ripe Tomato and Fresh Mozzarella

Baby Organic Greens, Sweet Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil and Grilled Peasant Bread

Vine-Ripe Tomato and Fresh Mozzarella Bruschetta

Crisp Garlic Crostini, Extra Virgin Olive Oil and Fresh Basil

Old Fashioned Devilled Eggs

Sweet Pickle Relish, Dijon Mustard and Smoked Paprika

PRIME Crostini Display

Whipped Ricotta with Honey and Toasted Almonds,

Mascarpone with Cremini Mushrooms, White Truffle Oil and Pecorino Romano

Gorgonzola with Grapes and Toasted Pine Nuts

Served with Crisp Garlic Crostini, 7 Grain Crostini and Grilled Ciabatta

Grilled Seasonal Vegetables

Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze

Balsamic Grilled Portobello Mushrooms

Baby Arugula, Roasted Peppers, Gorgonzola Cheese, Fresh Basil and Extra Virgin Olive Oil
Served with Grilled Ciabatta Bread

PRIME Antipasto

Hot and Sweet Soppressata, Dried Sausage, Genoa Salami, Pepperoni,
Marinated Olives, Sun Dried Tomatoes, Roasted Peppers, Lemon-Basil Artichokes,
Provolone and Fresh Mozzarella
served with Crisp Italian Bread sticks and Sliced Semolina

Italian Salumi Platter

Chef's Selection of Italian Cured Meats and Cheeses
served with Olives, Grapes, Wildflower Honey, Fig Jam, Breadsticks and Crusty Ciabatta Bread

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

Fruit de Mer Platter

Jumbo Lump Crabmeat, Split Lobsters, Poached Shrimp,
Little Neck Clams on the ½ Shell, Blue Point Oysters on the ½ Shell
Served with Cocktail Sauce and Sliced Lemons

Sesame Seared Ahi Tuna

Japanese Seaweed Salad, Crisp Wontons and Wasabi Cream

Ahi Tuna and Avocado Poke

Jasmine Rice, Seaweed Salad, Avocado, Cucumber, Carrots, Edamame, Toasted Sesame, Tamari Soy, Crispy Rice Crackers

PRIME Shrimp Cocktail Display

Giant Poached Shrimp with a Classic Cocktail Sauce and Fresh Lemon

Locally Smoked Salmon

Capers, Red Onion, Vine-Ripe Tomato, Crisp Garlic Toast and Lemon-Scallion Dip

Salads

Greens

Salad of Baby Organic Greens

Cucumbers, Grape Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad

Crisp Garlic Croutons and a Creamy Parmesan Dressing

Crisp Hearts of Romaine

Cucumbers, Cherry Tomatoes and White Balsamic Vinaigrette

Romaine and Gorgonzola Salad

Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette

Baby Spinach Salad

Applewood Smoked Bacon, Blue Cheese, Toasted Pecans, Sliced Oranges and a Citrus-Basil Vinaigrette

Classic Iceberg Wedge Salad

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

Goat Cheese Salad

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

Baby Arugula and Pancetta Salad

Pancetta, Toasted Pine Nuts, Parmigiana Reggiano and Basil Vinaigrette

Baby Arugula, Endive and Radicchio Salad

Fresh Pears, Asiago Cheese, Candied Pecans and White Balsamic Vinaigrette

Baby Arugula and Fig Salad

Prosciutto d' Parma, Gorgonzola, Honey Poached Figs, Toasted Almonds and a White Balsamic Vinaigrette

Greek Style Salad

Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette

Mexican Style Salad

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

Asian Style Greens

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

Pasta and Grain Salads

Grilled Vegetable Bowtie Pasta Salad

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

Orecchiette Pasta Salad

Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil

Summer Bowtie Pasta Salad

Sweet Corn, Cherry Tomatoes, Asparagus, Basil and Sherry Dressing

Tuscan Bowtie Pasta Salad

Fresh Spinach, Gorgonzola Cheese, Sun Dried Tomatoes and Fresh Basil

Bowtie Pasta Piselli Salad

Fresh Peas, Sautéed Onions, Sun-Dried Tomatoes, Pecorino Romano, Fresh Basil and Extra Virgin Olive Oil

Mediterranean Style Orzo Salad

Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil

Pesto Orzo Salad

Basil-Walnut Pesto and Sun-Dried Tomatoes

Old Fashioned Macaroni Salad

Penne Pasta Salad

Tomatoes, Peppers, Pecorino Romano and Lemon-Basil Aioli

Asian Style Noodle Salad

Julienne Vegetables, Ginger, Garlic, Scallions, Sesame and Soy

Basmati Rice Salad

Lemon, Dill, Extra Virgin Olive Oil and Romano Cheese

Multi-Grain Salad

Wheatberries, French Lentils, Fresh Vegetables, Aged Sherry Vinegar and Extra Virgin Olive Oil

Quinoa & Roasted Mushroom Salad

Roasted Exotic Mushrooms, Fresh Lemon, Rosemary and Extra Virgin Olive Oil

Quinoa & Cranberry Salad

Fresh Veggies, Toasted Almonds, Dried Cranberries and Citrus Vinaigrette

Tabbouleh Salad

Bulgur Wheat with Tomatoes, Cucumber, Fresh Mint, Italian Parsley and Lemon

Potato

Tuscan Style Potato and Green Bean Salad

Bermuda Onion, Garlic and a Red Wine-Oregano Vinaigrette

Old Fashioned Potato Salad

German Style Potato Salad

Grainy Mustard, Bacon, Red Onion and Parsley

Bacon-Ranch Style Potato Salad

Sweet Corn, Red Peppers and Chives

Pennsylvania Dutch Style Potato Salad

Hard Cooked Egg, Sour Cream and Dill

“Pink” Potato Salad

Red Bliss Potatoes, Sugar Beets, Hard Cooked Eggs, Onions, Carrots, Celery, Peas and Mayo

Vegetables and Beans

Asian Green Bean Salad

Ginger, Soy and Sesame Seeds

Summer Green Bean Salad

Fresh Oregano, Bermuda Onions and Red Wine Vinaigrette

Sweet Marinated Cherry Tomatoes, Thin French Beans and Corn

Garlic, Olive Oil and Sherry Vinegar

Chilled Asparagus

Roasted Peppers, Shaved Bermuda Onions, Crushed Pignoli Nuts and Champagne Vinaigrette

Avocado, Tomato and Feta Cheese Salad

Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil

Long Island Farm Stand Tomato Salad

Old Fashioned Cole Slaw

Wasabi Spiked Cole Slaw

Mediterranean Vegetable Salad

Tomatoes, Peppers, Red Onion, Fresh Basil and Calamata Olives

Asian Vegetable “Kimchee” Slaw

Napa Cabbage, Red Onion, Carrots and Peppers with a Ginger-Chili Dressing

Black Bean and Roasted Corn Salad

Lime and Cilantro

Tuscan Style Chickpea Salad

Arugula, Parmesan, Red Onion, Cucumber, Tomato, Capers, Lemon, Basil and Extra Virgin Olive Oil

Japanese Style Edamame Salad

Sesame, Soy, Cilantro, Mint and a Sweet Chili Sauce

Salad Platters

PRIME Cobb Salad

Romaine Lettuce, Grilled Chicken, Avocado, Hard Cooked Egg
Grape Tomatoes, Hickory Bacon, Blue Cheese
Served with Balsamic Vinaigrette

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

Herb Grilled Breast of Chicken

Baby Organic Greens, Sun Dried Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette
Served with Petite Rustic White and Multi-Grain Rolls

Chicken Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives
Served with Petite Rustic White and Multi-Grain Rolls

Chicken Salad “Waldorf Style”

Romaine Lettuce, Gala Apples, Sun Dried Cranberries, Toasted Walnuts and Basil
Served with Petite Rustic White and Multi-Grain Rolls

Old Fashioned Tuna Salad

Baby Organic Greens, Cucumbers, Grape Tomatoes and Calamata Olives
Served with Petite Rustic White and Multi-Grain Rolls

Lemon Marinated Tuna Salad “Niçoise” Style

Baby Arugula, Red Bliss Potatoes, Haricot Vert, Hard Cooked Egg, Tomatoes, Olives and Extra Virgin Olive Oil
Served with Petite Rustic White and Multi-Grain Rolls

Avocado, Tomato and Feta Cheese Salad

Baby Greens, Bermuda Onion, Fresh Basil, White Balsamic and Extra Virgin Olive Oil

PRIME 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

Room Temperature Displays

Meat

Grilled Filet Mignon

Crisp Buttermilk Onions, Freshly Baked Dinner Rolls and Horseradish Crème Fraiche

Grilled Black Angus Flank Steak

Grilled Bermuda Onions and a Smokey BBQ Glaze

Korean BBQ Flank Steak

Spicy Kimchee and Jasmine Rice Salad, Romaine Lettuce, Grilled Scallions and Toasted Sesame Seeds

Chimichurri Glazed London Broil

Red Potato, Tomato and Onion Salad, Baby Arugula, Charred Corn and Chimichurri Sauce

Maple, Honey and Brown Sugar Glazed Spiral Ham

Grilled Pineapple, Red Grapes, Cranberry Apple Chutney and Dijon Mustard

Chicken

Grilled Chicken Bruschetta

Vine-Ripe Tomato and Fresh Mozzarella, Fresh Basil, Baby Arugula and Extra Virgin Olive Oil

Grilled French Cut Breast of Chicken

Lemon, Rosemary and Extra Virgin Olive Oil

Sesame Seared Chicken

Asian Style Green Bean Salad, Pickled Ginger and Crispy Wontons

Grilled Balsamic Glazed Chicken

Fresh Grilled Veggies, Basil, Extra Virgin Olive Oil and Baby Arugula

Grilled Lemon-Garlic Chicken Breast

Fresh Mozzarella, Sun Dried Tomatoes, Baby Greens, Fresh Basil and Balsamic Vinaigrette

Crispy Boneless Buttermilk Chicken

Old Fashioned Biscuits, Chipotle Cole Slaw and Roasted Garlic Ranch Dressing

Grilled “Mojito” Marinated Chicken Breast

Cool Coconut-Basmati Rice Salad, Tropical Fruit Salsa and Crispy Plantains

Jamaican Jerk Style Chicken Breast

Calypso Rice and Black Bean Salad, Mango-Chili Salsa and Cornbread Muffins

Roast Breast of Turkey

Wild Rice and Toasted Pecan Salad, Granny Smith Apples, Dried Cranberries and Rosemary Mustard

Seafood

Grilled Shrimp

Tuscan Bread and Tomato Salad, Baby Arugula, Balsamic and Extra Virgin Olive Oil

Grilled Shrimp

Fresh Avocado and Vine-Ripe Tomato Salad, Feta Cheese and Lemon-Oregano Vinaigrette

Sautéed Shrimp “Scampi Style”

Baby Arugula, Orzo Pasta and Lemon-Parsley Vinaigrette

Sesame Seared Shrimp

Soba Noodle and Green Bean Salad, Pickled Ginger, Crispy Wontons and Soy Vinaigrette

Gently Poached Maine Salmon

Sweet & Sour Cucumber Salad, Lemon Confit and Dill Crème Fraiche

Grilled Salmon

Tabbouleh Salad, Hearts of Romaine, Cucumber, Tomato, Feta, Olives and Lemon Vinaigrette

Grilled Salmon

Baby Arugula Salad, Roasted Sweet Potatoes, Toasted Pumpkin Seeds and a Grain Mustard Vinaigrette

Cedar Planked Salmon

Penn Dutch Style Potato Salad, Hard Cooked Eggs, Sweet Gherkins, Baby Arugula and Honey Mustard

Petite Passed Entrees

Teriyaki Chicken

Soba Noodles, Sesame and Scallions
presented in Chinese Take-Out Boxes with Chop Sticks

Chicken Milanese

Baby Arugula, Grape Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette

Chicken Pot Pie

White Meat Chicken & Veggies in a Rich Cream Sauce with a Cheddar-Chive Biscuit

Cast Iron Roasted Chicken Breast

Boulangère Potatoes, Picholine Olives and Chardonnay Mustard Sauce

Roast Long Island Duck Breast

Wild Rice, Apples, Pecans, Cranberries, Butternut Squash and Clementine Jus

Filet Mignon

Golden Whipped Potatoes, Crisp Buttermilk Onions and a Merlot Demi
presented in Cosmopolitan Glasses

Steak Frites

Grilled Flat Iron Steak, Truffled-Parmesan Fries and Red Wine Sauce

Burger & Fries

Black Angus Sirloin Cheeseburger with Pickles, Ketchup and Crispy French Fries

Chianti Braised Short Ribs

Garlic Whipped Potatoes, Crispy Onions and Red Wine Sauce

Grilled Baby Lamb Chops

Whipped Sweet Potatoes, Apple Chutney and a Rosemary Demi-Glace

Blackened Pork Tenderloin

Scallion Whipped Potatoes, Spinach, Tasso Ham & Creole Mustard Sauce

PRIME Dim Sum

Vegetable Spring Roll, Chicken Dumpling and Shrimp Tempura
with Pineapple Fried Rice and Yuzu Soy

Shrimp & Grits

Sautéed Shrimp, Cheddar-Scallion Grits, Onions, Peppers, Tomatoes & Andouille

Grilled Shrimp Panzanella

Baby Arugula, Tomatoes, Capers, Crispy Croutons and Balsamic

Skewered Thai Shrimp Kebob

Coconut Basmati Rice and Mango-Chili Salsa

Seared Scallops

White Truffle Risotto Cake, Crispy Sweet Potato and Lemon-Chive Butter

Jumbo Lump Crab Cake

Warm White Beans with Tomato Confit and Roasted Garlic, Basil Remoulade

Sesame Seared Tuna

Asian Cabbage Slaw, Crispy Wontons and Miso Dressing

Grilled Cajun Spiced Salmon

Jambalaya Rice and a Sweet Corn Relish

Mini Montauk Lobster Roll “Boat”

Buttered New England Bun and Old Bay Potato Chips

BBQ Foods

Meats

PRIME Black Angus Hamburgers

Traditional Buns, Romaine Lettuce, Tomatoes, Bermuda Onion,
American Cheese, Pickles and Ketchup

PRIME Sabrett Hot Dogs

Traditional Buns, Mustard and Ketchup
Freshly Made Sauerkraut and BBQ Onions

PRIME Pineapple Tree

Chicken & Veggie Skewers, Beef & Veggie Skewers, Shrimp & Veggie Skewers or Vegetable Skewers
Displayed in a Beautiful Pineapple Tree
Served with Teriyaki Sauce and Pineapple Duck Sauce

Grilled Lemon-Garlic Marinated Chicken Cutlets

Summer Peach Salsa

Old Fashioned BBQ Chicken

Served on the bone with Creamy Cole Slaw

Buttermilk Fried Chicken

Served on the bone with Homemade Biscuits and Roasted Garlic Ranch Dressing

House Smoked Turkey Breast

Grilled Black Angus Sirloin Steak

Smokey BBQ Glaze

Grilled Filet Mignon

Sweet BBQ Onions

Grilled Skirt Steak Chimichurri

House Smoked Brisket

Hoisin Glazed Baby Back Ribs

Smokey BBQ Glazed Baby Back Ribs

BBQ Pulled Pork

Served with Creamy Cole Slaw and Slider Buns

Grilled Italian Sausage

Peppers, Onions and Fresh Basil with Mini Hero Rolls

Grilled Bratwurst

House Made Sauerkraut, Toasted Buns and Horseradish Mustard

Grilled Andouille Sausage

Chipotle Cole Slaw, Toasted Buns and Spicy Mustard

Seafood

Grilled Jumbo Shrimp

Lemon, Garlic and Fresh Oregano

Grilled Salmon

Citrus Vinaigrette

Hot Smoked Salmon

Sun Dried Tomato Aioli

Grilled Swordfish

Tomato-Caper Relish

Grilled Red Snapper

Lemon, Fresh Oregano and Extra Virgin Olive Oil

Grilled Mahi-Mahi

Pineapple and Roasted Poblano Chili Salsa

New England Style Clam Bake

New England Clam Chowder

Sourdough Crackers

Steamed Lobsters (1 ¼ lb)

Served with Melted Butter

Steamed Clams and Mussels

Corn on the Cobb Red Bliss Potatoes Creamy Cole Slaw

Side Dishes

BBQ Baked Beans

Hickory Smoked Bacon and Mini Hot Dogs

Sweet Buttered Corn on the Cobb

Old Fashioned Macaroni and Cheese

Coconut-Basmati Rice

Old Fashioned Hush Puppies

Cajun Remoulade

Cornbread Muffins

Freshly Whipped Butter and Red Pepper Jam

Everyday Hot Food

Poultry

Chicken Marsala Chicken Francese Chicken Piccata Chicken Parmesan
Chicken Scarapiello with Sweet Italian Sausage, Cremini Mushrooms, Potatoes and Rosemary
Lemon Roasted Chicken (on the bone) with Garlic, Rosemary and Olive Oil
Chicken Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine
Sesame Chicken with Broccoli, Sesame and Soy
Grilled Chicken with Lemon, Garlic, Rosemary and Olive Oil
Arroz con Pollo – Boneless Chicken with Peppers, Onions, Tomatoes, Cilantro and Saffron Rice
Chicken Teriyaki with Stir Fried Vegetables, Sesame and Soy
Grilled Jamaican Style “Jerk” Chicken with Garlic, Onions & Chilies (on the bone or boneless)
Old Fashioned Chicken Pot Pie: Chicken & Veggies in a Rich Cream Sauce with Cheddar-Chive Biscuits
Chicken Cacciatore with Tomatoes, Mushrooms, Onions, White Wine and Basil
Chicken Coq au Vin – Braised Chicken with Bacon, Onions, Mushrooms and a Rich Red Wine Sauce
Buttermilk Fried Chicken (on the bone) with Old Fashioned Biscuits
Chicken Fingers with Ketchup and Honey Mustard
Chicken Wings – Buffalo, Teriyaki or Honey BBQ
Roasted Chicken Wings with Caramelized Onions, Sweet Cherry Peppers and Fresh Rosemary
Roast Breast of Turkey with Giblet Gravy, Cranberry Sauce and Fresh Rosemary

Beef

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
Grilled Sirloin Steak “Chimichurri” with Garlic, Cilantro, Oregano and Parsley
Grilled Stuffed Flank Steak with Spinach & Feta Cheese over PRIME Tomato Sauce with Fresh Dill
Old Fashioned Beef Stew
Beef Stew “Pizzaiolo” Style with Tomatoes, Mushrooms, Onions and White Wine
Mexican Style Braised Beef “Barbacoa” Style with Flour Tortillas and Salsa Fresca
Old Fashioned Braised Beef Brisket with Red Wine Sauce
BBQ Beef Brisket
Meatballs Marinara
Swedish Meatballs
Roast Beef with Onion Gravy
Old Fashioned Corned Beef and Cabbage
PRIME Shepherd’s Pie
Classic Sauerbraten with a Sweet and Sour Gravy ***2 DAY NOTICE REQUIRED***
Old Fashioned Yankee Pot Roast with Gravy
Old Fashioned Meatloaf with Bacon, Onions and Gravy

Pork

Old Fashioned Sausage and Peppers

Sunday Sauce: Meatballs, Sausage and Pork in a Rich Marinara Sauce

Italian Sausage and Broccoli Rabe with Garlic and Sweet Cherry Peppers (Romano Cheese and Chili Flakes on the side)

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

Latin Style Pork Shoulder with Crispy “Chicharron”, Cilantro, Lime, Flour Tortillas and Salsa Verde

Grilled Pork Tenderloin “Chimichurri” with Garlic, Cilantro, Oregano and Parsley

Pork Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine

Maple-Honey Glazed Spiral Ham with Dijon Mustard and Cranberry-Apple Chutney

Pork Schnitzel with Gravy, Lemon and Parsley

Bratwurst with Sauerkraut

BBQ Baby Back Ribs

Hoisin Glazed Baby Back Ribs

Seafood

Shrimp Parmesan

Stir Fried Shrimp and Broccoli

Classic Shrimp Scampi over Orzo Pasta

Stir Fried Shrimp Teriyaki Style with Fresh Veggies, Sesame and Soy

Shrimp & Grits: Sauteed Shrimp with Cheddar-Scallion Grits, Onions, Peppers, Tomatoes & Andouille Sausage

Onion Crusted Flounder with Horseradish Sauce

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

Pan Seared Salmon with Braised Leeks and Fresh Dill Cream

Cedar Planked Salmon with Fresh Dill and Honey Mustard

Seafood Paella: Shrimp, Clams, Mussels and Scallops with Chorizo Sausage and Saffron Rice Pilaf

Pasta

Penne Marinara with Pecorino Romano and Fresh Basil

Rigatoni with Artichokes, Fresh Tomatoes, Garlic, Extra Virgin Olive Oil, Pecorino Romano and Fresh Basil

Penne a la Vodka with Tomato, Fresh Cream and Parmesan

Rigatoni a la Bolognese with Fresh Ricotta and Parmesan

Old Fashioned Lasagna with Ground Sirloin, Ricotta, Parmesan, Mozzarella and Marinara

Baked Ziti (Vegetarian Style or with Meat)

Bowtie Pasta Primavera with Fresh Basil, Parmesan, Garlic and Extra Virgin Olive Oil

Old Fashioned Cavatelli with Broccoli Rabe, Garlic, Olive Oil and Romano Cheese

Orecchiette 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
Spaetzle with Parsley and Butter

Vegetarian Main Dishes

Eggplant Rollatini
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)
Creamy Polenta with Mushrooms, Parmesan and Fresh Basil
Risotto a la Milanese with Saffron, Onions and Peas
Roasted Vegetable and Ricotta Stuffed Manicotti with PRIME Marinara, Parmesan and Basil
Gnocchi with Cremini Mushrooms, Fresh Cream, Romano Cheese and White Truffle Oil
Butternut Squash Lasagna with Parmesan Cream and Fresh Ricotta
Butternut Squash Ravioli with Baby Spinach, Caramelized Apples and Sage Butter
Spaghetti Squash "Parmesan" with PRIME Marinara, Mozzarella and Basil
Vegetable Strudel with Ricotta, Spinach and PRIME Marinara
Spinach Pie with Feta Cheese and Fresh Dill
Eggplant Meatballs with PRIME Marinara, Pecorino Romano and Fresh Basil
Falafel with Cucumber Yogurt Sauce and Fresh Grilled Pocket Pita
Fried Cauliflower Milanese with Pomodoro Sauce
Cauliflower "Steaks" Chimichurri Style
Mexican Street Corn "Off the Cobb"

Side Dishes

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 Mélange with Butter and Fresh Basil
Honey Glazed Carrots with Shallots and Dill
Roasted Cauliflower with Onions, Garlic and Olive Oil
Roasted Carrots with Onions, Garlic and Fresh Thyme
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
Steakhouse Style Creamed Spinach
Green Bean Casserole with Creamy Mushroom Sauce and Crisp Buttermilk Onions
Petite Green Peas, Cremini Mushrooms, Sweet Onions and Fresh Basil
Old Fashioned Sweet and Sour Red Cabbage
Braised Tuscan Kale and Cipollini Onions with Garlic and Virgin Olive Oil
Honey Roasted Butternut Squash with Fresh Rosemary
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
Old Fashioned Potato Pancakes with Applesauce and Sour Cream
Roasted Red Bliss Potatoes with Onions, Garlic and Rosemary
Roasted Sweet Potatoes with Onions, Garlic and Rosemary
Jasmine Fried Rice with Scrambled Egg, Scallions and Sesame
Classic Basmati Rice Pilaf Risi Bisi (Rice and Peas)
Brown Rice Pilaf Saffron Rice Pilaf
Basmati Rice with Lemon and Dill
Buttered Noodles with Parsley and Nutmeg
Quinoa Pilaf with Mushrooms, Onions and Parsley
Spaetzle with Butter and Parsley

Children's Food

Chicken Fingers

Ketchup and Honey Mustard

Old Fashioned Macaroni and Cheese

Penne Pasta

Butter and Parmesan Cheese

Mozzarella Sticks

PRIME Marinara

French Fries with Ketchup

Old Fashioned Tater Tots with Ketchup

Mini Pizza Bagels

Marinara, Mozzarella and Basil

Baby Carrots with Ranch Dressing

PRIME Mini Hot Dog Cart

Hot Dogs, Buns, Mustard, Ketchup, Sauerkraut, Onions and Relish

Served in a Mini New York Style Hot Dog Cart

Black Angus Beef Sliders

American Cheese, Pickles and Ketchup

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

Elegant Hot Food

Poultry

Grilled Breast of Natural Chicken

Yukon Gold Whipped Potatoes, Asparagus and Natural Jus

Cast Iron Roasted Chicken Breast

Boulangère Potatoes, Roasted Carrots, Picholine Olives and Chardonnay Mustard Sauce

Stuffed Breast of Chicken with Mushrooms, Ricotta and Basil

Scallion Whipped Potatoes, Haricot Vert and Roasted Garlic Jus

Pan Seared Chicken Breast

Creamy Pecorino and Basil Polenta, Cipollini Onions, Escarole and Rosemary Jus

Meat

Grilled Filet Mignon

Yukon Gold Whipped Potatoes, Asparagus and Natural Jus

Grilled Filet Mignon

Potato Croquette with Parmesan and Scallions, Spinach and Roasted Garlic Jus

Grilled New York Strip

Parmesan Potato “Fries”, Creamed Spinach and Red wine Sauce

Braised Short Ribs

Creamy Parmesan Polenta, Roasted Asparagus and Barolo Sauce

Roast Rack of Lamb

Sweet Potato Pancake, Asparagus, Cranberry-Apple Chutney and Rosemary Jus

Grilled French Cut Pork Chop “Osso Bucco” Style

Saffron Risotto, Asparagus, Gremolata and White Wine Sauce

Seafood

Grilled Salmon

Scallion Whipped Potatoes, Baby Bok Choy and Lemon-Ginger Butter

Pan Seared Halibut

Warm French Lentil Salad, Haricot Vert and Grain Mustard Vinaigrette

Grilled Shrimp

7 Vegetable Cous Cous, Spinach and Roasted Pepper Sauce

Fennel Crusted Swordfish

Warm White Beans with Tomato Confit and Roasted Garlic, Asparagus and Romesco Sauce

Pasta

Penne Pasta

Baby Spinach, Fresh Tomato, Garlic, Olive Oil and Romano Cheese

Fresh Cavatelli Pasta

Petite Peas, Grape Tomatoes, Garlic, Pecorino Romano, Extra Virgin Olive Oil and Basil

Orecchiette Pasta

Broccoli Rabe, Sweet Sausage, Garlic, Basil and Pecorino Romano

Rigatoni Pasta

Oven Roasted Tomatoes, Roasted Garlic, Basil and Parmesan Cream

Potato Gnocchi

Exotic Mushroom-Marsala Cream, Spinach and Parsley

Spinach and Ricotta Ravioli

Sweet Corn Ratatouille, Sun Dried Tomato Pesto and Fresh Basil

Butternut Squash Ravioli

Baby Spinach, Caramelized Apples and Sage Butter

Lobster Ravioli

Braised Kale, Oyster Mushrooms, White Truffle and Lobster-Tarragon Broth

Vegetarian

Eggplant Napoleon

Spinach, Fresh Mozzarella, Pecorino Romano, Marinara and Fresh Basil

Crispy Vegetable Strudel

3 Cheeses, Spinach and Roasted Tomato Coulis

Butternut Squash and Ricotta Manicotti

Baby Spinach and a White Truffle, Cremini Mushroom & Parmesan Cream

Seasonal Vegetable Risotto

Crispy Shallots, Fresh Basil and a Mushroom-Truffle Broth

Action Stations

PRIME Pretzel Station

Warm New York Style Salted Pretzels and Pretzel Nuggets

Served with Warm Spinach and Artichoke Dip, Warm Beer and Cheese Dip and Honey Mustard

PRIME Tuscan Table

Grilled Seasonal Vegetables

Fresh Basil, Extra Virgin Olive Oil and a Sweet Balsamic Glaze

Burrata

Creamy Burrata on a Bed of Baby Arugula, Multi-Colored Tomatoes, Grilled Asparagus and Sun-Dried Tomatoes

Italian Salumi Platter

Chef's Selection of Italian Cured Meats and Cheeses

served with Olives, Grapes, Wildflower Honey, Fig Jam, Breadsticks and Crusty Ciabatta Bread

Crostini

Whipped Ricotta with Honey and Toasted Almonds,

Mascarpone with Cremini Mushrooms, White Truffle Oil and Pecorino Romano

Gorgonzola with Grapes and Toasted Pine Nuts

Served with Crisp Garlic Crostini, 7 Grain Crostini and Grilled Ciabatta

Assorted Breads, Crisps and Olive Oils

Rosemary Focaccia, Semolina, Garlic Crostini, Grilled Ciabatta, Flatbread Crisps, Breadsticks

Served with Extra Virgin Olive Oil, Roasted Garlic Oil and Hot Chili Pepper Oil

All American Burger Bar

Black Angus Beef Sliders and Chicken Burger Sliders

Accompaniments to include:

Shredded Lettuce, Plum Tomatoes, Bermuda Onions, Sliced Pickles

American Cheese, Swiss Cheese, Blue Cheese

Bacon Bits, Salsa Fresca, Guacamole, Cole Slaw, Hot Cherry Peppers

Ketchup, Mustard, Chipotle Mayo and Ranch Dressing

Served with Made to Order French Fries in Paper Cups

Sushi Bar

Traditional and Contemporary Sushi and Sashimi
Wasabi, Pickled Ginger and Chopsticks will also be provided

Long Island Raw Bar

A Large Display of Crushed Ice and Freshly Prepared Seafood to include:
Maine Lobster Tails, Poached Jumbo Shrimp, Little Neck Clams, Blue Point Oysters,
Jonah Stone Crab Claws and PRIME Seafood Salad
served with Classic Cocktail Sauce, Mignonette Sauce, Grated Horseradish and Fresh Lemons
served atop a crushed ice display

Mexican Fiesta Station

Sizzling Chicken Fajitas with Onions, Peppers and Cilantro
Sizzling Beef Fajitas with Onions, Peppers and Cilantro
Crispy Beef Tacos
Grilled Veggie Quesadillas

served with
Mexican Black Beans and Rice, Shredded Monterrey Jack Cheese,
Salsa Fresca, Guacamole, Chili Sauce and Sour Cream
Warm Soft Flour Tortillas and Crispy Taco Shells

“Just Tacos”

Choose a Protein

Tacos al Pastor - Pork and Pineapple on a Rotisserie
Smokey Pulled Pork
Grilled Skirt Steak
Barbacoa – Braised Beef with Tomatoes and Mild Chilis
Ground Beef “Gringo” Style
Pulled Chicken with Peppers, Onions and Tomato
Grilled Chicken with Lemon, Garlic and Oregano
Grilled Shrimp with Lemon, Garlic & Oregano
Grilled Mahi Mahi
Grilled Veggies

Served with Freshly Made Corn Tortillas, Flour Tortillas and Crispy Taco Shells
Pickled Cabbage Slaw, Salsa Fresca, Salsa Verde, Guacamole, Crema, Queso Fresco
Sliced Jalapenos, Red Onion, Radishes, Picked Cilantro

Asian Station

Teriyaki Chicken

with Sesame Noodles served in
Chinese Take-Out boxes with Chopsticks

A Trio of Dim Sum

Chicken, Vegetable and Shrimp Steamed Dumplings
served with Scallion Soy Sauce
Presented in Bamboo Steamers with Chopsticks

Crispy Vegetable Spring Rolls

Hoisin Dipping Sauce

Crispy Wontons

Wasabi Mayo and Teriyaki Sauce

Carving Station

An Assortment of Meats to choose from:

Grilled Filet Mignon, Grilled Porterhouse Steak, Prime Rib of Beef, New York Strip,
Grilled Sirloin, Grilled Skirt Steak, Smoked Brisket
Honey Roasted Loin of Pork, Roast Rack of Pork, Roast Porchetta, BBQ Baby Back Ribs
Herb & Garlic Roasted Fresh Ham, Hickory Smoked Ham, Spiral Sliced Ham
Roast Breast of Turkey, House Smoked Breast of Turkey, Grilled Breast of Duck,
Our Famous Turducken
Turkey, Duck and Chicken Stuffed with Vegetable Stuffing,
Andouille Cornbread Stuffing and Cranberry-Apple Stuffing
Roasted for 6 Hours and Carved to Order
Roast Rack of Lamb, Roast Leg of Lamb, Roast Loin of Venison, Roast Loin of Wild Boar

Accompaniments to choose from:

Red Wine Sauce, Peter Luger Sauce, Au Jus, Grain Mustard Sauce, Old Fashioned Giblet Gravy,
Dried Cranberry-Orange Demi-Glace, Horseradish Crème Fraiche, Lemon-Basil Aioli, Cranberry-Apple Chutney,
Dijon Mustard, Rosemary Mustard, Smokey BBQ Sauce, Chimichurri Sauce, Tomato-Mint Marmalade

All Carving Stations include:

Freshly Baked Assorted Dinner Rolls, Freshly Whipped Butter and Cracked Black Pepper

Soup & Chili Bar

An Assortment of Soups and Chili's to choose from:

Old Fashioned Chicken Noodle, Roasted Chicken with Wild Mushrooms and Orzo
Chicken Pot Pie with a Buttered Puff Pastry Topper, Traditional Minestrone, Hungarian Goulash Soup

Butternut Squash Bisque with Cinnamon Crème Fraiche,
Long Island Farm Stand Tomato Soup, Sweet Corn Chowder with Fresh Basil, Potato-Leek & White Truffle Oil

Long Island Seafood Chowder, Lobster Bisque, Manhattan or New England Clam Chowder

Texas Beef and Black Bean Chili, Turkey & Red Bean Chili, Venison Chili
Pork, Tomatillo and Roasted Poblano Chili, Vegetarian 3 Bean Chili

All Soup Bars accompanied by

Old Fashioned Oyster Crackers, Mini Sesame Breadsticks and Garlic Croutons

Pasta Bar

An Assortment of Pastas and Stuffed Pastas to choose from:

Penne, Bowtie, Fusilli, Gnocchi or Cavatelli Pasta
Cheese Raviolis, Spinach Raviolis, Butternut Squash Raviolis, Lobster Ravioli
Tri-Color Tortellini, Cheese Stuffed Rigatoni

An Assortment of Sauces to choose from:

Marinara, Vodka, Puttanesca, Bolognese
Alfredo, Caramelized Apple & Sage, Scampi, Pesto or White Truffle Cream

An Assortment of Add-Ins to choose from:

Broccoli, Broccoli Rabe, Roasted Cauliflower, Spring Peas, White Beans, Exotic Mushrooms, Butternut Squash
Sweet Italian Sausage, Prosciutto, Grilled Chicken, Meatballs, Shrimp, Crabmeat, Lobster

All Pasta Stations include:

Grated Pecorino Romano, Hot Crushed Red Pepper Flakes, Cracked Black Pepper,
Extra Virgin Olive Oil, Rosemary Focaccia and Crisp Breadsticks

BBQ Bar

An Assortment of BBQ Foods to choose from:

Smoked Brisket, Dry Rubbed Baby Back Ribs, BBQ Glazed St. Louis Ribs, Pulled Pork
BBQ Chicken, Smoked Turkey Breast, Andouille Sausage, Chorizo Sausage
BBQ Glazed Salmon, Grilled Shrimp, Grilled Mako Shark Kebobs, Crispy Catfish Fingers with Remoulade

All BBQ Bars include:

BBQ Baked Beans, Chipotle Cole Slaw, Carolina Vinegar Slaw, Bacon-Ranch Potato Salad
Corn and Tomato Salad, Crispy Onion Rings, Smokey BBQ Sauce
Roasted Chili Cornbread and Buttermilk Biscuits

Pizza & Salad Bar

An Assortment of Pizzas to choose from:

Traditional Margherita Pizza with San Marzano Tomatoes, Fresh Mozzarella and Basil
Grilled Veggies, Spinach and Jack Cheese with Fresh Oregano
Ricotta, Smoked Mozzarella, Parmesan, White Truffle Oil and Basil

Grilled Chicken, Roasted Garlic, Shaved Onions, Smoked Mozzarella, Ricotta and Parmesan
Pulled Chipotle Chicken, Black Bean and Roasted Corn Salsa, Cheddar Cheese and Cilantro
Grilled Tuscan Pork Sausage, Broccoli Rabe, Ricotta and Fresh Mozzarella

Grilled Shrimp, Spinach, Calamata Olives, Fontina and Romano Cheese
Hot Smoked Salmon, Roasted Fennel, Mascarpone Cheese and Gouda

An Assortment of Salads to choose from:

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

Baby Arugula, Romaine and Radicchio Salad with Cucumber, Heirloom Tomatoes,
Shaved Fennel and White Balsamic Vinaigrette

Classic Iceberg Wedge Salad

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

Classic Caesar Salad with Garlic Croutons and a Creamy Parmesan Dressing

French Bistro Bar

Choice of Proteins

Grilled Hangar Steak with Maitre d' Hotel Butter and Red Wine Sauce
Cast Iron Roast Chicken with Chardonnay-Mustard Sauce
Grilled Quail with Blackberry-Cabernet Sauce
Roast Long Island Duck Breast with Dried Cranberry Jus
Roast Salmon with Grain Mustard Butter
Pan Seared Filet of Sole with Lemon, Brown Butter and Capers
Pan Roasted Shrimp with a Confit Tomato and Fresh Thyme Cream

Choice of Accompaniments

Crispy Shoestring French Fries
Rosemary Roasted Fingerling Potatoes
Creamy Yukon Gold Mashed Potatoes
Potatoes au Gratin with Gruyere and Parmesan
Ratatouille
Roasted Cremini Mushrooms with Fresh Thyme, Onions and Garlic
Creamed Spinach

The “Real New York” Station

Mini Corned Beef Reubens, Mini Sabrett Hot Dogs, Mini Coney Island Knishes and Mini Pretzels
Served with Thousand Island Dressing, Hot Dog Buns, Sauerkraut, BBQ Onions and Ballpark Mustard

PRIME Paella Station

Cooked to Order Paella Bar with Saffron Rice and a Selection of Add-Ins to include:

Petite Peas, Sweet Corn, Broccoli, Cauliflower, Artichoke Hearts, Roasted Mushrooms, Spanish Olives
Roasted Chicken, Duck Confit, Braised Pork, Chorizo Sausage,
Black Mussels, Little Neck Clams, Shrimp, Scallops, Crawfish, Lobster
All Paella is finished with Extra Virgin Olive Oil and Fresh Chopped Italian Parsley
Crushed Hot Pepper Flakes included with all Paella Stations

Risotto Bar

Cooked to Order Risotto Bar with a Selection of Add-Ins to include:

Petite Peas, Sweet Corn, Asparagus, Roasted Peppers, Broccoli, Roasted Cauliflower, Roasted Mushrooms
Grilled Chicken, Sweet Italian Sausage, Duck Confit, Braised Pork, Pancetta
Shrimp, Clams, Mussels, Calamari, Scallops, Lobster, White Truffle Oil
All Risotto is finished with Fresh Butter, Pecorino Romano Cheese and Fresh Basil
Crushed Hot Pepper Flakes included with all Risotto Stations

Mediterranean Station

A Selection of Dips

Hummus, Tzatziki Sauce, Dill-Feta Dip, Roasted Vegetable Caponata, Eggplant Caviar

A Selection of Petite Salads

Mixed Olives, Marinated Mushrooms, Grilled Veggies, Marinated White Beans, Chickpea Salad,
House Made Giardiniera, Roasted Pepper Salad, Sun Dried Tomato and Artichoke Salad

Assorted Breads and Crisps

Rosemary Focaccia, Semolina, Garlic Crostini, Grilled Ciabatta, Flatbread Crisps, Breadsticks

Served with Extra Virgin Olive Oil, Roasted Garlic Oil and Hot Chili Pepper Oil

Southern Style “Tapas” Bar

North Carolina Style Pimento Cheese, Warm “Rotell” Dip, Texas “Caviar”

Guacamole, Salsa Fresca, Black Eyed Pea “Hummus”, Chow Chow

Dill Pickled String Beans, Chipotle Pickled Okra, House Made Giardiniera, Fried Green Tomatoes
Served with Crispy Tortilla Chips, Fresh Sliced Baguette, “Ritz” Crackers and “Skillet” Cornbread

Hawaiian Style Poke Bar

Made to order Poke with Assorted Proteins to include:
Ahi Tuna, Salmon, Shrimp, Grilled Calamari, Seared Scallops,
Grilled Chicken, Grilled Sirloin, Tofu

Base

Seasoned Jasmine Rice, Seasoned Brown Rice, Marinated Soba Noodles, Baby Greens

Assorted Add-ins

Red Onion, Seaweed Salad, Cucumbers, Tomatoes, Carrots, Edamame, Jalapeno Peppers, Avocado,
Pink Radishes, Toasted Macadamia Nuts, Watermelon, Pineapple

Assorted Dressings and Garnishes

Sesame-Soy, Sweet Chili Sauce, Teriyaki, Sriracha Mayo, Wasabi Mayo, Miso Sauce, Gluten Free Soy Sauce
Red and Green Tobiko, Toasted Sesame Seeds, Crispy Wontons, Crispy Onions, Nori Strips

Mac & Cheese Bar

Made to Order Mac & Cheese Bar to include:

Cavatappi Pasta, Traditional Cheese Sauce and White Cheese Sauce

Assorted Add-ins

Broccoli, Cauliflower, Petite Peas, Sweet Corn, Asparagus, Roasted Garlic, White Truffle Oil
Bacon, Smoked Ham, Grilled Chicken, Andouille Sausage, Shrimp, Scallops, Lobster

Salad Bar

Baby Organic Greens, Hearts of Romaine and Baby Arugula

Accompaniments to include:

Cucumbers, Grape Tomatoes, Broccoli, Cauliflower, Red Onion, Red Peppers, Radishes, Corn and Green Beans
Apples, Oranges, Strawberries and Pomegranate
Garlic-Parmesan Croutons, Toasted Walnuts, Toasted Sunflower Seeds,
Calamata Olives, Chickpeas and Black Beans
Grilled Chicken, Sirloin Steak, Grilled Shrimp and Bacon Bits
Cheddar Cheese, Blue Cheese, Parmigiana Reggiano, Goat Cheese and Feta Cheese
Balsamic Vinaigrette, Red Wine Vinaigrette, Caesar Dressing, Russian Dressing and Green Goddess Dressing

Greek Taverna

Greek Salad

Bermuda Onion, Crisp Red Peppers, Cucumber, Feta, Calamata Olives, Fresh Dill and Red Wine Vinaigrette

Choice of:

Traditional Pork Gyro Traditional Chicken Gyro Grilled Shrimp Souvlaki

Set up on a Traditional Gyro Rotisserie, Carved and Assembled to Order

Served with Made to Order French Fries

Tomatoes, Red Onions, Grilled Pita, Chopped Parsley and Tzatziki Sauce

Spanish Tapas Bar

Sliced Serrano Ham and Manchego Cheese

Served with Fresh and Dried Fruits, Olives, Quince Paste, Garlic Toast and Sliced Breads

Shrimp in Garlic Sauce with Paprika and Olive Oil

Charred Octopus Skewers with Pickled Peppers and Green Olives

Grilled Chorizo with Potatoes, Peppers and Onions

Served with

Tortilla Espanola Patatas Bravas

Zucchini Sauté with Tomatoes and Onions

East End Seafood “Shack”

Long Island Clam and Corn Chowder

Old Fashioned Oyster Crackers

Local Fish and Chips

Crisp Battered Fluke with Freshly Made Potato Chips, Old Bay and Tartar Sauce

Long Island Lobster Roll

Crisp Buttermilk Onions

Dessert

Buffet Style

Custom Designed Occasion Cake

Selection of Freshly Made Pies

Apple, Apple-Cranberry, Apple Crumb, Pumpkin, Pecan, Coconut Custard,
Chocolate-Banana Pudding Pie with Vanilla Whipped Cream and Oreo Cookie Crust

Banana Cream Pie with Vanilla Wafers and Graham Cracker Crust

Lemon Meringue Pie

Granny Smith Apple Crisp

New York Cheesecake

New York Cheesecake with Fresh Strawberries

Bittersweet Chocolate Torte

PRIME Ice Cream Bar

Vanilla, Chocolate and Strawberry Ice Creams

Caramel Sauce, Marshmallow Sauce, Chocolate Sauce, Whipped Cream, Sugar Cones

Assorted Sprinkles, Toasted Coconut, Assorted Candies

Fresh Berries, Crushed Pineapple and Maraschino Cherries

Selection of Chocolate Dipped Fruits

Chocolate Dipped Strawberries

White Chocolate Dipped Pineapple with Toasted Coconut

Baby Bananas with Dark Chocolate and Toasted Peanuts

Chocolate Dipped Apples with Peanut Crunch

Chocolate Dipped Everything Platter:

Strawberries, Pretzel Rods, Oreos, Marshmallows, Brownies, Cheesecake Pops,

Graham Crackers, Rice Krispies Treats, Chocolate Chip Cookies

Assorted Home Style Cookies to include:

Chocolate Chip, Oatmeal Raisin and Sugar

Freshly Baked Old Fashioned Chewy Fudge Brownies

Fresh Seasonal Fruit and Berries

Mini Fruit Kebobs

Sliced Iced Fresh Melon

Assorted Miniature Pastries and Fresh Fruit Tarts

Assorted Petite Cup Cakes

Miniature Cannolis with Rainbow Sprinkles

Lemon Bars with a Vanilla Shortbread Crust

Petite Pecan Squares with a White and Dark Chocolate Drizzle

Buttery Caramel Popcorn with Roasted Pecans

Individual Style

Granny Smith Apple Galette

Vanilla Gelato and Caramel Sauce

Fresh Berry Tart

Orange Curd and Raspberry Sauce

Summer Berry Shortcake

Vanilla Whipped Cream

Warm Blueberry Buckle

Lemon Custard and Vanilla Whipped Cream

Caramel Cheesecake Flan

Fresh Berry Salad, Shortbread Crisps and Candied Orange Zest

Vanilla Crème Brûlée

Almond Biscotti

Yogurt Panna Cotta

Dried Cherry Compote and Pistachio Shortbreads

Key Lime Tart

Toasted Coconut Whipped Cream and Fresh Strawberries

Strawberry and Fresh Ricotta Tart

Candied Lemon, Pine Nut Brittle and Vanilla Whipped Cream

Chocolate-Almond Terrine

Vanilla Sauce and Fresh Strawberries

Chocolate Truffle Torte

Vanilla Sauce and Fresh Raspberries

Tiramisu

Lady Fingers, Espresso, Mascarpone Cheese and Fresh Berries

Molten Chocolate Cake

Vanilla Whipped Cream and Fresh Berries

Chocolate Walnut Brownie

Chocolate Fudge Sauce and Coconut Whipped Cream

Sicilian Olive Oil Cake

Fresh Berries and Vanilla Whipped Cream

Warm Old Fashioned Bread Pudding

Jack Daniels Crème Anglaise, Fresh Strawberries and Whipped Cream

Peach and Blueberry Crostata

Toasted Almonds and Vanilla Whipped Cream

After Dinner

PRIME “24 Karat” Chocolate Truffles

Chocolate Covered Cheesecake “Pops” with a Graham Cracker Crust

Petite Almond Biscotti

Mini Chocolate Chip Cookies

Candied Orange Confit

Notes

P R I M E

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