

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.....	\$95
FRESH SEASONAL FRUIT AND BERRY BOWL.....	\$50

SCAN HERE FOR OUR COOKING INSTRUCTIONS



PLEASE ORDER EARLY

NO SUBSTITUTIONS

NO SPECIAL ORDERS

THANKSGIVING ORDERS DEADLINE NOVEMBER 20
CHRISTMAS ORDERS DEADLINE TUESDAY, DECEMBER 16



PRIME
FINE CATERING

**Prepared Foods • Premium Meats
Custom Menu & Event Design**

**HOLIDAY SEASON
2025**

www.primefinecatering.com

4 NASSAU BOULEVARD SOUTH
GARDEN CITY, NEW YORK 11530

516.505.3255



FRESH RAW MEATS

ALL MEATS CAN BE PREPARED "OVEN READY" FOR AN ADDITIONAL \$25.00

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.

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THANKSGIVING ORDERS DEADLINE: NOVEMBER 20
CHRISTMAS ORDERS DEADLINE: DECEMBER 16
ALL PRICES SUBJECT TO CHANGE

DELIVERY AVAILABLE FOR AN ADDITIONAL FEE (\$35.00 MINIMUM)

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.....	\$75
BROCCOLI WITH GARLIC AND VIRGIN OLIVE OIL.....	\$75
ASPARAGUS WITH GARLIC AND VIRGIN OLIVE OIL.....	\$80
ROASTED BRUSSELS SPROUTS WITH BACON AND ONIONS.....	\$80
FRESH SPINACH WITH GARLIC AND VIRGIN OLIVE OIL.....	\$80
HONEY GLAZED BABY CARROTS WITH SHALLOTS & DILL	\$75
ROASTED MUSHROOMS WITH GARLIC, ONIONS, ROSEMARY AND OLIVE OIL	\$80
STEAKHOUSE STYLE CREAMED SPINACH.....	\$80
BROCCOLI-CAULIFLOWER CASSEROLE WITH BREADCRUMBS, PECORINO, GARLIC & BASIL....	\$75
HONEY ROASTED BUTTERNUT SQUASH WITH TOASTED PECANS & DRIED CRANBERRIES.....	\$75
ROASTED RED BLISS POTATOES WITH GARLIC, ONIONS AND ROSEMARY	\$75
POTATOES AU GRATIN.....	\$80
YUKON GOLD MASHED POTATOES.....	\$75
WHIPPED SWEET POTATOES WITH OLD FASHIONED MARSHMALLOWS.....	\$75
ROASTED SWEET POTATOES WITH GARLIC, ONIONS AND ROSEMARY.....	\$75
GLAZED SWEET POTATOES WITH PURE MAPLE SYRUP & TOASTED PECANS.....	\$75
TWICE BAKED POTATOES WITH ROASTED GARLIC, PARMESAN, MOZZARELLA & SCALLIONS (12pcs).....	\$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.....	\$7 PT
HORSERADISH SAUCE	\$7 PT
OUR FAMOUS BUTTERNUT SQUASH SOUP WITH APPLES	\$15 QT

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THANKSGIVING ORDERS DEADLINE NOVEMBER 20
CHRISTMAS ORDERS DEADLINE TUESDAY, DECEMBER 16

HORS D’ OEUVRES

2 DZ MINIMUM PER ITEM PRICE IS BY THE DOZEN

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.....	\$24
VEGETABLE SPRING ROLLS WITH HOISIN DIP.....	\$22
MINI POTATO PANCAKES WITH APPLE SAUCE AND SOUR CREAM.....	\$22
WARM BRIE AND CRANBERRY “POPOVERS”	\$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.....	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.....	\$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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SALADS

ALL PLATTERS SERVE 8-12 GUESTS

SALAD OF BABY ORGANIC GREENS WITH CUCUMBERS, GRAPE TOMATOES AND BALSAMIC VINAIGRETTE.....	\$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.....	\$75
BABY ARUGULA, ENDIVE AND RADICCHIO SALAD	
WITH FRESH PEARS, ASIAGO CHEESE, CANDIED PECANS AND WHITE BALSAMIC VINAIGRETTE.....	\$80
BABY ARUGULA AND FIG SALAD WITH PROSCIUTTO D’ PARMA, GORGONZOLA, HONEY POACHED FIGS,	
TOASTED ALMONDS AND A WHITE BALSAMIC VINAIGRETTE.....	\$80
BOWTIE PASTA SALAD	
WITH GRILLED VEGGIES, SUN DRIED TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL.....	\$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.....	\$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.....	\$150
MAPLE, HONEY AND BROWN SUGAR GLAZED SPIRAL HAM	
GRILLED PINEAPPLE, RED GRAPES, CRANBERRY APPLE CHUTNEY & DIJON MUSTARD.....	\$130
GRILLED CHICKEN BRUSCHETTA	
VINE-RIPE TOMATO AND FRESH MOZZARELLA, FRESH BASIL, BABY ARUGULA & EXTRA VIRGIN OLIVE OIL.....	\$125
GRILLED FRENCH CUT BREAST OF CHICKEN WITH LEMON, ROSEMARY & EXTRA VIRGIN OLIVE OIL.....	\$125
GRILLED BALSAMIC GLAZED CHICKEN	
FRESH GRILLED VEGGIES, BASIL, EXTRA VIRGIN OLIVE OIL AND BABY ARUGULA.....	\$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.....	\$125
GENTLY POACHED MAINE SALMON	
A SWEET & SOUR CUCUMBER SALAD, LEMON CONFIT & DILL CREME FRAICHE.....	\$160
GRILLED SALMON	
BABY ARUGULA SALAD, ROASTED SWEET POTATOES, TOASTED PUMPKIN SEEDS &GRAIN MUSTARD VINAIGRETTE.....	\$160

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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.....	\$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.....	\$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.....	\$85
CLASSIC SHRIMP SCAMPI OVER ORZO PASTA.....	\$125
GRILLED SALMON WITH LEMON BUTTER.....	\$125
SEAFOOD PAELLA: SHRIMP, CLAMS, MUSSELS AND SCALLOPS WITH CHORIZO SAUSAGE AND SAFFRON RICE PILAF.....	\$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

SESAME SEARED AHI TUNA JAPANESE SEAWEEED SALAD, CRISP WONTONS & WASABI DRESSING.....	\$95
JUMBO SHRIMP COCKTAIL 2 LBS. (32-36 pcs) OF POACHED SHRIMP, CLASSIC COCKTAIL SAUCE & LEMON.....	\$80
OLD FASHIONED DEVILLED EGGS (3 DZ) SWEET PICKLE RELISH, DIJON MUSTARD & SMOKED PAPRIKA....	\$70
FRESH VEGETABLE CRUDITÉ FRESH VEGETABLES WITH A TRIO OF DIPS: ROASTED PEPPER & HERB, HUMMUS & CUCUMBER YOGURT WITH PITA CHIP.....	\$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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