



# PRIME



## Fine Catering

4 Nassau Boulevard South, Garden City 516 505-3255

[www.primefinecatering.com](http://www.primefinecatering.com)

## Happy Valentine's Day

### Appetizer

Please Order By Number

- |   |          |
|---|----------|
| 1. Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette                                   | \$6      |
| 2. Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing   | \$6      |
| 3. Tender Hearts of Romaine with Blue Cheese, Toasted Walnuts, Sun Dried Cranberries and Balsamic                         | \$7      |
| 4. Tuscan Kale Salad with Roasted Butternut Squash, Parmeggiano Reggiano, Toasted Pumpkin Seeds & Lemon-Basil Vinaigrette | \$7      |
| 5. Roasted Fennel & Blood Orange Salad with Baby Arugula, Gorgonzola Cheese, Candied Pecans & Extra Virgin Olive Oil      | \$8      |
| 6. Classic Shrimp Cocktail (4) with Fresh Lemon and Cocktail Sauce  | \$8      |
| 7. Lobster Bisque with Chives and Crème Fraiche   | \$7      |
| 8. Roasted Chicken & Exotic Mushroom Soup with Orzo, Parmesan and Basil   | \$6      |
| 9. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara  | \$7/\$12 |
| 10. Fresh Vegetable Fettucine with Roasted Garlic, Sun Dried Tomato Pesto and Extra Virgin Olive Oil                      | \$7/\$12 |

### Main Course

Please Order By Number

- |   |      |
|---|------|
| 11. Grilled Natural Chicken with Parmesan & Sweet Basil Polenta Hearts, Broccoli Rabe and Natural Jus       | \$15 |
| 12. Grilled Natural Pork Chop with a Sweet Potato Pancake, Spinach, Crispy Onions and Apple-Rosemary Jus    | \$15 |
| 13. Sautéed Shrimp with a "Crispy" Lobster Risotto, Roasted Cauliflower and White Wine Sauce                | \$19 |
| 14. Grilled Salmon with Soba Noodles, Stir Fried Vegetables and Hoisin Glaze                                | \$17 |
| 15. Grilled Filet Mignon with a Truffled Potato Croquette, Asparagus and Red Wine Sauce                     | \$23 |
| 16. Roast Rack of Lamb with a Golden Whipped Potatoes, Broccoli, Cranberry-Apple Chutney and Rosemary Jus   | \$23 |
| 17. Butternut Squash and Ricotta Cannelloni with Tuscan Kale and a White Truffle, Mushroom & Parmesan Cream | \$16 |

### Dessert

Please Order By Number

- |   |     |
|---|-----|
| 18. Chocolate Brownie Heart with a Fresh Berry Salad, Vanilla Sauce and Whipped Cream               | \$7 |
| 19. Vanilla Bean Crème Brulee with Orange Cranberry Biscotti and Fresh Berries                      | \$7 |
| 20. "24 Karat" Chocolate Truffle Torte with Fresh Strawberries and Vanilla Sauce                    | \$7 |
| 21. Key Lime Tart with "Margarita" Raspberries and Vanilla Whipped Cream                            | \$7 |
| 22. Red Velvet Heart with a Vanilla Cream Cheese Mousse, Toasted Coconut Crisp and Strawberry Sauce | \$7 |
| 23. New York Cheesecake with a Chocolate Cookie Crust, Fresh Berry Salad and Caramel Sauce          | \$7 |
| 24. Fresh Seasonal Fruit and Berries with Vanilla Whipped Cream and Orange Cranberry Biscotti       | \$7 |
| 25. Chocolate Valentines Dipped Long Stem Strawberries (2)  | \$6 |



**Bon Appétit!!!**

