



# Prime Event Menu

Three Course Chef Special Dinner Menus



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PV'S PRIME GRILL & TEQUILA

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P: (909) 500-2610  
W: [WWW.PVSPRIME.COM](http://WWW.PVSPRIME.COM)

# Silver Dinner

## Chef's Menu

### Starter

Choice of one

- CRISPY TAQUITOS
  - FRESH GUACAMOLE
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### Entrée

Choice of one

#### **-Enchiladas Suizas**

*Stuffed with our special three cheese blend and chicken, topped with our special green sauce.*

#### **-Mole Poblano**

*100% All Natural Airline Chicken Breast, cooked in mole poblano sauce.*

#### **-Steak Adelita**

*Prime #1 Skirt Steak chopped and sautéed with fresh tomato, onions, jalapeños and cilantro.*

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### Dessert

Choice of one

- HOMEMADE FLAN
  - CHURROS & ICE CREAM
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**-\$68 PER PERSON**  
**COFFEE AND SOFT DRINK INCLUDED.**



# Reposado Dinner

## Chef's Menu

### Starter

*Choice of one*

***-Fresh Guacamole***

***-Ceviche de Camarones or Pescado***

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### Entrée

*Choice of one*

***-Lobster Enchiladas***

*Two corn tortillas stuffed with a medley of lobster, topped with a creamy sauce.*

***-Orange Ginger Salmon***

*Grilled Salmon, topped with our Orange ginger sesame seed sauce.*

***-New York Steak and Shrimp***

*Prime #1 New York Steak and garlic butter  
Jumbo White Prawns.*

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### Dessert

*Choice of one*

***-HOMEMADE FLAN***

***-CHURROS & ICE CREAM***

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***\$78 PER PERSON***

***COFFEE AND SOFT DRINKS INCLUDED***

# Angelo Dinner

## Chef's Menu

### Starter

Choice of one

**-Fresh Guacamole**

**-Ceviche de Camarones or Pescado**

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### Entrée

Choice of one

**-Pollo Rostizado**

*100% All Natural Airline Chicken Breast, marinated in adobo sauce.*

**-PV's Prime Halibut**

*Grilled Halibut, topped with sautéed shrimp, octopus, mushrooms and onions.*

**-Filet Mignon Costeño**

*8oz Prime #1 Filet Mignon and one shrimp enchilada.*

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### Dessert

Choice of one

**-HOMEMADE FLAN**

**-CHURROS & ICE CREAM**

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**\$95 PER PERSON**

**COFFEE AND SOFT DRINK INCLUDED**

# Cristalino Dinner

## Chef's Menu

### Starter

Choice of one

- QUESO OAXACA

- CEVICHE TRIO

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### Entrée

Choice of one

#### **-PV's Prime Halibut**

*Grilled Halibut, topped with sautéed shrimp, octopus, mushrooms and onions.*

#### **-Filet Mignon & Lobster**

*8oz Prime #1 Filet Mignon and a 8oz Lobster Tail*

#### **-Filete Ladrillo**

*18oz Prime #1 Bone-in Ribeye*

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### Dessert

Choice of one

- HOMEMADE FLAN

- CHURROS & ICE CREAM

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**\$125 PER PERSON**

**COFFEE AND SOFT DRINKS INCLUDED.**





# Special Dinner Menu

Not customizable, Max 25 Guest

## **Taco and Enchilada 26**

*Crispy chicken taco and cheese enchilada.*

## **Taco, Enchilada, and Chile Relleno 30**

*Crispy chicken taco, cheese enchilada and cheese chile relleno.*

## **Enchiladas de Mole 30**

*Two rolled corn tortillas stuffed with juicy chicken breast, topped in our mole poblano sauce and sour cream.*

## **Enchiladas Costeñas 36**

*Two corn tortillas stuffed with a medley of shrimp.*

## **Pollo Rostizado 38**

*100% All Natural Airline Chicken Breast marinated in adobo sauce.*

## **Orange Ginger Salmon 42**

*Grilled Salmon, topped with our orange ginger sesame seed sauce.*

## **Camarones al Mojo de Ajo 42**

*Jumbo white prawns, cooked in garlic butter sauce.*

## **Prime Seafood Trio Enchiladas 48**

*Seafood enchiladas, 1 shrimp costeña, 1 crab and 1 lobster.*

## **PV's Prime Halibut 50**

*Grilled Halibut, topped with shrimp, octopus, mushrooms and onion cream sauce.*

## **New York Steak and Shrimp 50**

*10oz Prime #1 New York Steak and garlic butter Jumbo White Prawns.*

## **PV's Carne Asada 54**

*10oz Prime #1 New York Steak, served with one chicken taquito, one mole chicken enchilada and ranchero beans.*

## **Filet Mignon Costeño 65**

*8oz Prime #1 Filet Mignon and one shrimp enchilada.*

## **Filet Mignon Puerto Nuevo 85**

*8oz Prime #1 Filet Mignon and a 8oz Lobster Tail.*

## **Filete Cabo Azul 90**

*18oz of the finest Prime #1 Center Cut Bone-in Ribeye and garlic butter Jumbo White Prawns.*

## **Filete Ladrillo con Langosta 100**

*18oz of the finest Prime #1 Center Cut Bone-in Ribeye and a 8oz Lobster Tail*

# Drinks

## PV's Signature Margarita 16

Fresh lime juice, Organic Agave, Organic Tequila Blanco, Cointreau and topped with red wine.

## Organic Pineapple Ginger Margarita 16

Fresh Organic Pineapple juice, ginger root, fresh lime juice, Organic Agave, Organic Tequila Blanco and Cointreau.

## Organic Cadillac Margarita 18

Fresh lime juice, Organic Agave, Organic Tequila Blanco, Cointreau topped with Grand Marnier.

## Cactus Pear & Pomegranate Mezcalita 20

Fresh prickly pear, Fresh pomegranate juice, Organic Agave, Chagual Espadín Mezcal and Cointreau.

## PV's Legendary Margarita 22

Fresh lime juice, Organic Agave, Chagual Espadín Mezcal, Dame Más Reposado and Cointreau.

## Spicy Pineapple Margarita 25

Fresh lime juice, Organic Agave, pineapple, spicy peppers, Cointreau and Clase Azul Plata.

## Oaxaca Old Fashion 22

Dame Más Reposado, Chagual Espadín Mezcal, Organic Agave, and Chocolate Bitters.

## Lemon Drop Martini 16

Fresh Lemon Juice, Organic Agave, and Tito's Vodka

# Appetizers

## Taquitos Supreme 16

Juicy shredded chicken breast rolled in crispy corn tortilla, salsa, guacamole and sour cream.

## Fresh Guacamole 16

Haas avocado, fresh tomato, onion, cilantro and cotija cheese.

(Topped with Prime #1 Ribeye Chicharron 26)

## Ostiones El Rey 38

half dozen, topped with shrimp and octopus.

## Lobster Ceviche 42

red onions, serrano peppers and avocado

## Ceviche Trio 48

octopus, shrimp and fish

## Prime Tower 100

half dozen oysters, fish ceviche, octopus ceviche, shrimp aguachile and jumbo white prawns.