



CATERING

PLATTERS AND DISPLAYS

All Platters and Displays serve approximately 20–25 guests

Imported and Domestic Cheeses - \$140.00

Handpicked variety of cheeses, served with mango chutney, assorted crackers and warm sliced baguettes.

Fresh Fruit - \$90.00

Assorted fresh seasonal fruit.

Fresh Vegetables - \$70.00

Market fresh vegetables served with ranch dip.

Chicken or Brisket Toothpicks - \$100.00

Choice of chicken or brisket, cut appetizer size. Served with chips, salsa, sour cream and guacamole.

Buffalo Wings - \$75.00

Buffalo wings served with carrots, celery, ranch, and bleu cheese dressings.

(Teriyaki and Barbecue wings also available upon request)

Antipasti Platter - \$140.00

Assorted sliced salami, olives, grilled vegetables, peppers, mozzarella cheese, and marinated mushrooms. Served with warm sliced baguettes, crackers, whole grain mustard, and mango chutney.

Deli Meats, Cured Meats, Cheeses, and Slider Buns - \$160.00

Sliced ham, turkey, roast beef and corned beef, pepperoni, hard salami, served with lettuce, tomato, onion, pickles, Swiss and cheddar cheese. Slider buns with mayonnaise and mustard available.

The Mediterranean- \$150.00

Smoked salmon cream cheese, chipotle hummus, spinach artichoke dip, tapenade. Served with warm sliced baguettes, assorted crackers and garnished with fresh fruit.

Hummus Plate - \$80.00

Chipotle hummus served with assorted vegetables, corn tortilla chips, and warm sliced baguettes.

Garlic Cheese Fondue - \$100.00

Creamy melted cheese sauce served with warm sliced baguettes and corn tortilla chips.

Spinach Artichoke Dip - \$100.00

A mixture of spinach, Swiss cheese, onion, and artichoke hearts in a yogurt-mayonnaise blend. Baked and topped with Parmesan cheese. Served with warm sliced baguettes and tortilla chips.

Baked Potato Bar - \$125.00 (for 25)

Baked potatoes with bacon, shredded cheese, cheese sauce, butter, sour cream, chives, and broccoli.

Teriyaki, Brandy Mango Chutney, or Swedish Meatballs - \$100.00

Meatballs tossed in your choice of sauce.

Salmon Display - \$160.00

Cured grilled salmon, capers, egg, herbed lemon cream cheese, red onion, cucumbers, sliced lemon, tomatoes, crackers, brandy mango chutney, and warm sliced baguettes.

Chilled Prawns - \$140.00

Seasoned prawns served with cocktail sauce and lemons.

Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.

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