



CATERING

THEMED EVENT BUFFETS

Carver Buffets

Minimum of 25 guests

All Carver Buffets include choice of entrée, two salads, two starches, seasonal vegetables, dessert, dinner rolls, and a coffee station. For two entrées, there is a \$5 addition per person to the higher of the two entrée prices.

Entrees (Select One)

Marinated roasted sirloin with creamy horseradish sauce and aujus.	\$35.00 per person
Teriyaki tri tip steak with teriyaki sauce.	\$35.00 per person
Brined roasted turkey, turkey gravy, with cranberry sauce.	\$30.00 per person
Brined pork loin with a lemon honey apple brandy barbecue sauce.	\$24.00 per person
Slowly cooked prime rib with creamy horseradish and aujus.	\$40.00 per person

Salads (Select Two)

- Caesar salad with Parmesan cheese and croutons.
- Spinach salad tossed with cranberries, almonds, Mandarin oranges, red onion, goat cheese and a lemon poppy seed dressing.
- Spinach salad tossed with buttermilk dressing, goat cheese, strawberries, and almonds.
- BLTA salad with bacon, mixed greens, avocado, tomatoes, and choice of dressing.
- Mixed greens tossed with raspberry vinaigrette, caramelized hazelnuts, dried cranberries, and bleu cheese crumbles.

Starches (Select Two)

Creamy garlic mashed potatoes - Rice pilaf - Potatoes au gratin - Herb roasted Yukon gold potatoes - Fettuccini alfredo - Cheese tortellini in pesto cream - Mac and cheese - Yakisoba stir fry -

Desserts (Select One)

Chocolate cake - Cheesecake - Warm berry cobbler with whipped cream - Mixed berry, peach, or apple crisp with whipped cream - Strawberry shortcake with whipped cream - Cookies and brownies - Lemon bars - Pound cake with strawberries and whipped cream -

Holiday Buffets

Turkey and Ham Dinner - \$30.00 per person

Brined turkey, turkey gravy, cranberry sauce, sliced ham with pineapple glaze, garlic Yukon mashed potatoes, apple cranberry stuffing, and sugared sage butternut squash. Green bean casserole with crispy fried onions, slider rolls, and butter.

Ham and Chicken Dinner - \$30.00 per person

Sliced ham with pineapple-orange glaze, brined chicken breast with apple cranberry glaze, pumpkin ravioli with sage butter, cream of spinach, sugared sage butternut squash, honey corn bread, and honey butter.

Prime Rib Dinner - \$40.00 per person

Rosemary crusted prime rib, honey apple cranberry salmon, garlic rosemary Yukon mashed potatoes, sugared sage butternut squash, cream of corn, aujus, creamy horseradish, slider buns, and butter.

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

(503) 357-3684 | primetime.adrian@gmail.com | primetimefg.com/catering