



CATERING

THEMED EVENT BUFFETS

Minimum of 25 guests

South of the Border \$30.00 per person

Chicken breast strips sautéed with peppers and onions. Taco seasoned ground beef, Spanish style rice, refried beans, shredded lettuce, tomatoes, shredded jack, and cheddar cheese. Salsa, sour cream, corn taco shells, and flour tortillas.

Beef Taco Bar \$25.00 per person

Spicy ground beef, shredded lettuce, tomatoes, shredded Jack and cheddar cheese, salsa, sour cream, corn taco shells, and flour tortillas.

Italian Dinner \$35.00 per person

Fettuccini alfredo with marinated grilled chicken, cheese ravioli with pesto sauce. Rotini pasta with Italian sausage and marinara. Caesar salad, antipasta salad, and garlic bread.

Lasagna Dinner \$30.00 per person

Italian sausage lasagna, marinara sauce, parmesan, Caesar salad, and garlic bread.

Meatloaf Dinner \$27.00 per person

Meatloaf in an artichoke cream sauce, garlic mashed potatoes, seasonal vegetables, green salad with choice of dressings, dinner rolls and butter.

The Traditional \$35.00 per person

Sliced roast sirloin with creamy horseradish and au jus. Lemon herbed roasted chicken. Cheese tortellini with mushrooms, onion, zucchini, sunflower pesto cream sauce, tomatoes, and Parmesan cheese, seasonal vegetables, mashed potatoes, green salad, assorted dressings, dinner rolls and butter.

Homegrown Favorites \$40.00 per person

Roasted salmon, creamy chicken penne pasta, green beans with hazelnuts, Yukon gold potatoes with scallion, mixed greens with dried cherries, bleu cheese crumbles, and hazelnuts tossed in raspberry vinaigrette. Dinner rolls and butter.

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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