

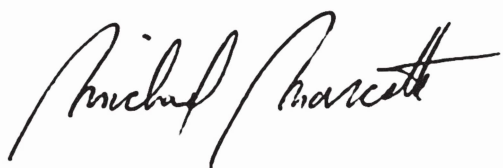


OKI • WELCOME • BIENVENUE

HAVE YOUR OWN VENUE IN MIND FOR THAT SPECIAL EVENT?

PRIME CATERING CATERS AT MANY DIFFERENT VENUES IN LETHBRIDGE AND THE SURROUNDING AREA. WHETHER YOU ARE IN WATERTON, PINCHER CREEK, CLARESHOLM, TABER OR ANY COMMUNITY IN BETWEEN, DON'T HESITATE TO CONTACT TO PRIME CATERING TO IMAGINE WHAT IS POSSIBLE. WE KNOW THAT EVERY FACET OF YOUR EVENT MUST BE EXCEPTIONAL, ESPECIALLY WHEN IT COMES TO THE CULINARY EXPERIENCE. FROM WORLD-CLASS MENUS, EXCEPTIONAL SERVICE AND A CUSTOMIZED EXPERIENCE, WE'LL WORK WITH YOU TO ENSURE YOUR EVENT IS THE TALK OF THE TOWN.

PLEASE CONTACT [INFO@PRIMECATERING.CA](mailto:info@primecatering.ca) OR CALL 403.331.6921



MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE ALSO CATER MANY PRIVATE PARTIES AND CELEBRATIONS AT YOUR PERSONAL RESIDENCE. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE COCKTAIL SERVICE AND GRAZING TABLES, THE POSSIBILITIES ARE ENDLESS.

LET US KNOW WHAT YOU HAVE IN MIND.

TO ORDER, CONTACT OUR CATERING CONSULTANTS:

INFO@PRIMECATERING.CA OR CALL **403.331.6921** OFFICE HOURS: 9 AM-5 PM



WE PROVIDE FULL-SERVICE CATERING AT MANY VENUES IN LETHBRIDGE. COMMON VENUES INCLUDE:

- THE GALT MUSEUM
- CITY HALL
- CASA
- SOUTHERN ALBERTA ART GALLERY
- UNIVERSITY OF LETHBRIDGE
- SOUTHERN ALBERTA ETHNIC ASSOCIATION



BREAKFAST ENTREES



MINIMUM OF 24 PEOPLE PER ITEM

Granola Parfait •

In-house granola, vanilla yogurt and seasonal fruit
\$7 ½ PER PERSON

Overnight Oatmeal •

Almond milk, oatmeal and berries
\$8 PER PERSON

Avocado Toast •

Avocado, bruschetta, bocconcini, arugula and balsamic glaze
\$8 PER PERSON (1 ½ PIECES EACH)

Lox and Cream Cheese •

Tomato, cucumber, cream cheese, capers and grated egg
\$9 PER PERSON

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT SALAD
MINIMUM OF 24 PEOPLE PER ITEM

Breakfast Burrito •

Scrambled eggs, peppers, mozza, red onion, salsa and sour cream
\$12 PER PERSON

Mushroom & Goat Cheese Frittata •

Portabella, green onions, goat cheese
\$12 PER PERSON

Ham & Cheese Frittata •

Prosciutto cotto, cheddar
\$12 PER PERSON

Broccoli & Cheddar Frittata •

Broccoli, cheddar, mozza
\$12 PER PERSON

Breakfast Sandwich •

Fried egg, provolone, prosciutto cotto
\$12 PER PERSON

Buttermilk Pancakes & Bacon •

Served with maple syrup, butter
\$12 PER PERSON

EXECUTIVE BREAKFAST

MINIMUM OF 24 PEOPLE PER ITEM

OPTION #1 •

Choice of a frittata, breakfast potatoes, seasonal fruit salad, yogurt and granola
\$17 PER PERSON

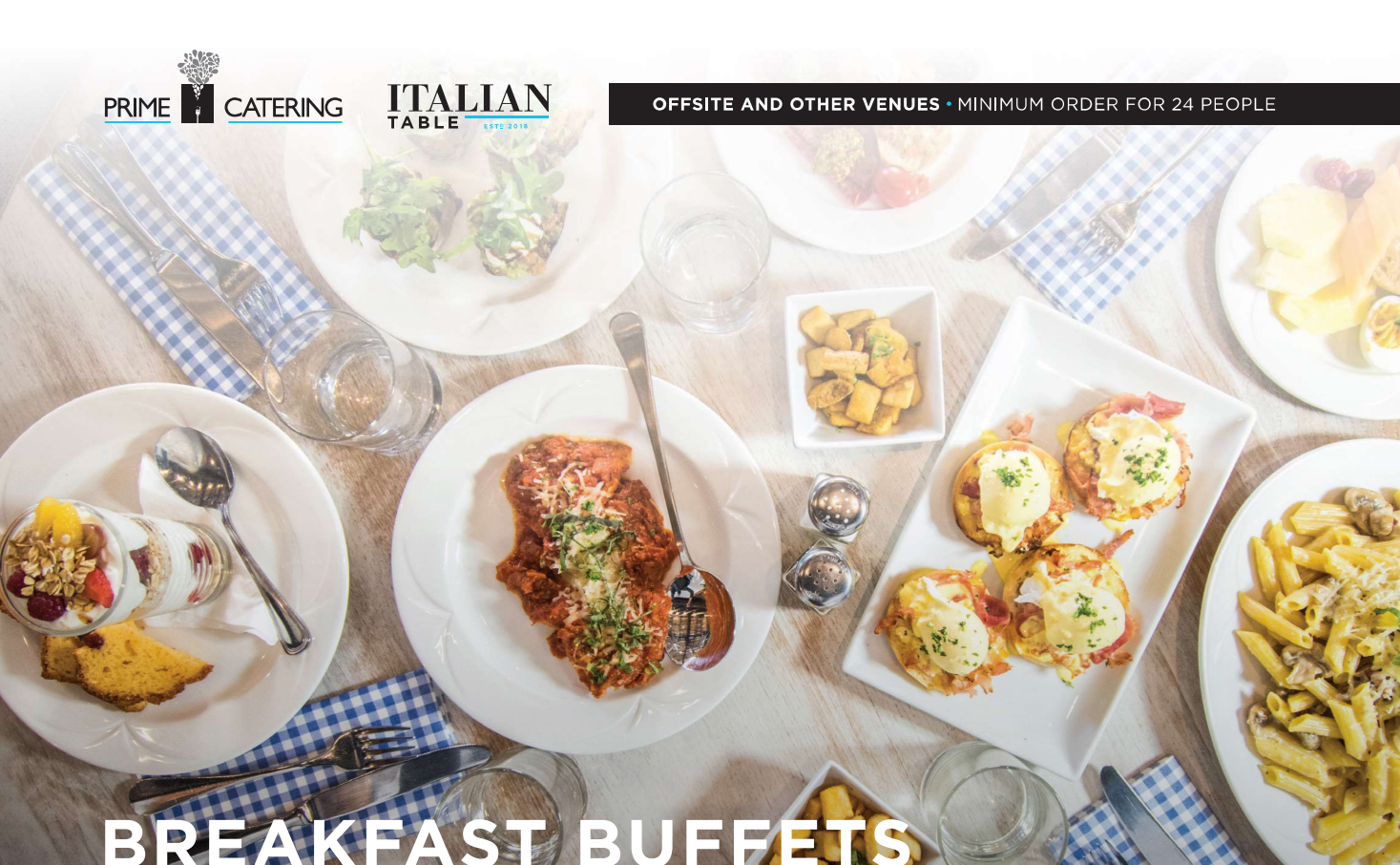
OPTION #2 •

Eggs Benedict, breakfast potatoes, seasonal fruit salad
\$17 PER PERSON

Beverages •

Coffee, bottled juice or bottled water
\$3 PER PERSON





BREAKFAST BUFFET

\$17 ½ PER PERSON
MINIMUM OF 24 PEOPLE

- Selection of Pastries and Baked Goods
- Free Run Scrambled Eggs
- Bacon and/or Sausage
- Breakfast Potatoes
- Seasonal Fruit Salad
- Coffee and Tea



DELUXE BREAKFAST BUFFET

\$18 ½ PER PERSON
MINIMUM OF 24 PEOPLE

- Eggs Benedict
- Bacon and/or Sausage
- French Toast with Strawberry Topping, Whipped Cream, Maple Syrup
- Breakfast Potatoes
- Seasonal Fruit Salad
- Coffee and Tea



Beverages • Bottled juice or bottled water
\$3 PER PERSON

SANDWICH ENTREES

GOURMET SANDWICHES

CHOOSE 1 SANDWICH AND 1 A LA CARTE SALAD
\$16 ½ PER PERSON • MINIMUM OF 24 PEOPLE PER ITEM

- Chicken Salad** • cranberry mayo and shredded lettuce
- Shaved Roast Beef** • horseradish aioli, cheddar, shredded lettuce
- Vegetarian Wrap** • mushrooms, carrots, cucumber, red pepper shredded lettuce and olive oil mayo
- Prosciutto Cotto and Provolone** • arugula, dijon mustard aioli
- Egg Salad** • with shredded lettuce

EXECUTIVE SANDWICHES

CHOOSE 1 SANDWICH AND 1 A LA CARTE SALAD
\$18 ½ PER PERSON • ADD \$1 ½ FOR INDIVIDUAL SELECTION

- Shredded Short Rib** • horseradish aioli, shredded lettuce
- Roast Vegetable** • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta
- Pesto Chicken** • nut-free pesto, roast chicken, italian ranch
- Italian Farm** • assorted cured meats, arugula, provolone, garlic aioli
- Shrimp Salad** • prawns, romesco mayo, lettuce,



A LA CARTE SALAD CHOICES

- Panzanella** • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette
- Caprese** • tomatoes, pesto, arugula, grana padano, bocconcini, balsamic glaze
- Italian Roasted Vegetable** • mixed greens, farro, roasted vegetables, baby tomatoes, cannellini beans, grana padano, balsamic dressing
- Caesar** • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing
- Italian Table** • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

DAILY SOUP ASK FOR DETAILS

LUNCH SOCIALIZE AND SHARE PLATTERS SERVES 8 MINIMUM OF 2 PLATTERS PER ORDER

GOURMET SANDWICHES

\$9 PER PERSON • CHOOSE 2

- Chicken Salad
- Shaved Roast Beef
- Vegetarian Wrap
- Prosciutto Cotto and Provolone
- Egg Salad

BEVERAGES • \$3 PER PERSON

Coffee, bottled juice or bottled water

EXECUTIVE SANDWICHES

\$10 PER PERSON • CHOOSE 2

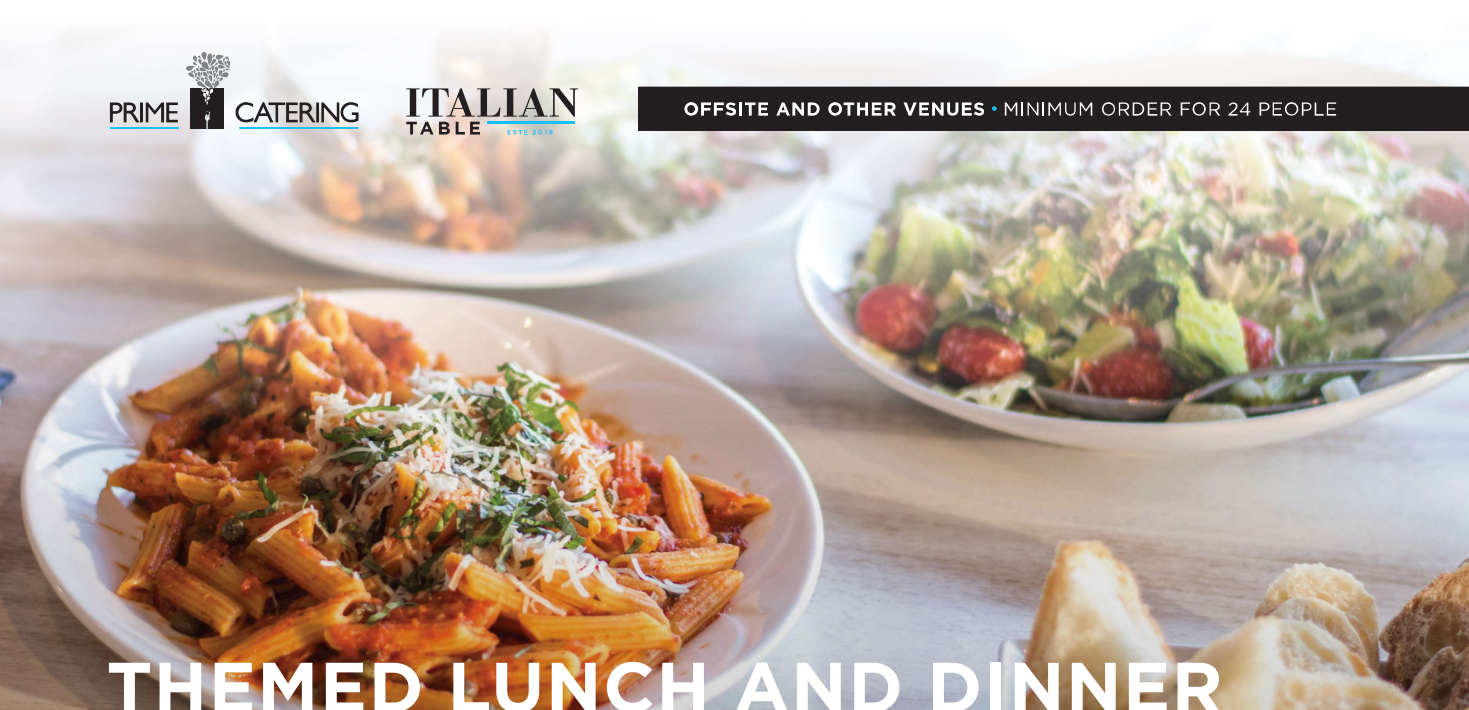
- Shredded Short Rib
- Roast Vegetable
- Pesto Chicken
- Italian Farm
- Shrimp Salad

SALADS • \$4 PER PERSON

- Panzanella
- Caprese
- Italian Roasted Vegetable
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Orange Fennel
- Greek Pasta

DESSERT • \$3 PER PERSON

- Seasonal Fresh Fruit
- Assorted Cookies
- Assorted Squares
- Seasonal Pie



THEMED LUNCH AND DINNER

LUNCH \$20 PER PERSON OR DINNER \$25 PER PERSON
MINIMUM OF 24 PEOPLE

EASTERN BUFFET

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef
- Stir Fry (Vegetarian)
- Jasmine Rice
- Chef's Themed Dessert
- Coffee

BENTO BOX

- Edamame Bean
- Asian Noodle Salad
- Tempura Prawn
- Jasmine Rice
- Maki
- Chef's Themed Dessert
- Coffee

ITALIAN TABLE BUFFET

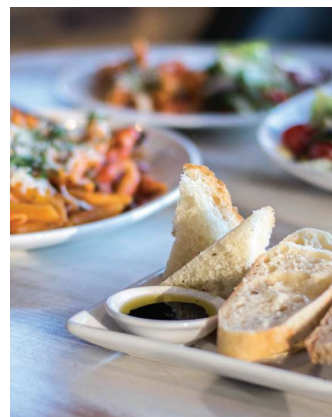
- Garlic Bread
- Traditional Caesar Salad
- Italian Table Salad
- Table Carbonara Penne
- Baked Lasagna
- Chef's Themed Dessert
- Coffee

NORTHERN EUROPEAN BUFFET

- Artisan Buns
- Braised Purple Cabbage and Bacon
- Potato Salad
- Smokies
- Cabbage Rolls
- Perogies
- Chef's Themed Dessert
- Coffee

BACKYARD BBQ

- Artisan Buns
- Creamy Coleslaw
- Pulled BBQ Pork or Beef (Sliders)
- Honey Roasted Glazed Chicken
- Oven Roasted Rosemary Potatoes
- Chef's Themed Dessert
- Coffee





ENTREES

ALL ENTREES SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, CHOICE OF MASHED POTATO OR WILD RICE, AND COFFEE
SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 24 PEOPLE PER ITEM

CHICKEN

	7.5OZ	10OZ
Parmesan Chicken • red sauce, provolone, parmesan, panko	\$18	\$21
Marsala Chicken • marsala wine and cream	\$18	\$21
Teriyaki Chicken • teriyaki glaze	\$18	\$21
BBQ Chicken • grilled, inhouse bbq sauce	\$18	\$21
Chicken with Mushroom Sauce • cream, portabello	\$18	\$21
Chicken with Lemon Pan Sauce • lemon vinaigrette, cream	\$18	\$21

SEAFOOD

	5OZ	7OZ
Teriyaki Salmon • teriyaki glaze	\$19	\$23
Salmon with Lemon Pan Sauce • arugula, gremolata	\$19	\$23
Garlic Prawns • lemon and garlic	\$21	\$25

BEEF

	5OZ	7OZ
Short Rib Ragu • red sauce, shallots, wine	\$19	\$23
Roast Beef • with demi glaze	\$18	\$21

VEGETARIAN

	7OZ
Zucchini Parmesan • red sauce, provolone	\$18
Vegetarian Lasagna • red sauce, ricotta, zucchini, mozza	\$18
Teriyaki Tofu Stir Fry • tofu, teriyaki glaze, mixed vegetables	\$18



PASTA • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 24 PEOPLE PER ITEM • \$18 PER PERSON

ALL PASTA ENTREES SERVED WITH FOCCACIA

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
Penne Carbonara • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Bolognese • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano

ADD A COURSE (2 COURSE MEAL) \$5 PER PERSON • ADD A SALAD AND DESSERT (3 COURSES) \$8 PER PERSON
SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

SALAD

• Panzanella	• Caprese	• Italian Roasted Vegetable
• Caesar	• Italian Table	• Country Potato
• Orange Fennel	• Greek Pasta	• Asian Noodle

DESSERT

• Olive Oil Cake	• Gelato
• Tiramisu	• Seasonal Pie

PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT
SERVED WITH COFFEE • MINIMUM 20 PEOPLE

STUFFED CHICKEN • \$32

Roulade • asparagus, prosciutto cippolini beurre blanc
Tuscan Garlic • roasted red pepper, prosciutto cotto, cream cheese, garlic sauce, panko
Sundried Tomato • spinach, sundried tomatoes, pesto cream, panko
Mediterranean • prosciutto, basil, feta cheese, panko, lemon pan
Puntanesca • spinach, olives, red pepper, mushrooms, red sauce, panko
Mushroom Ragu • portabella duxelles, mushroom cream, panko
Italian Sausage • Italian sausage, roasted tomatoes, asparagus, chicken jus
Cordon Bleu • prosciutto cotto, provolone, panko

BEEF • \$30 5OZ • \$36 7OZ

Honey Garlic Sirloin • honey, garlic, shallots
Peppercorn Sirloin • demi glaze, green peppercorn, onion, cream

BEEF TENDERLOIN • \$38 5OZ • \$48 7OZ

Citrus Bearnaise • hollandaise, tarragon, shallots, oranges
Deconstructed Wellington • puffed pastry, mushrooms, demi glaze, cream
Puttanesca and Cauliflower Puree • red sauce, olives, shallots, garlic
Demi Glaze • demi glaze
Burro Bianco • butter, wine, cipollini onions, shallots
Gorgonzola Crust and Port Jus • gorgonzola, au jus, port, shallots
Portobello Marsala Wine Sauce • mushrooms, marsala, cream, au jus, shallots
Prime Rib • demi glaze • \$42 8OZ • \$52 12OZ

DUETS • \$48

Tenderloin and Salmon • tenderloin prepared medium
Tenderloin and Prawns • tenderloin prepared medium
Tenderloin and Stuffed Chicken • tenderloin prepared medium
Chicken and Salmon
Chicken and Prawns
Prawns and Salmon



SALAD • CHOOSE 1

- Orange Fennel
- Italian Roasted Vegetable
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

ADD A FOURTH COURSE

APPETIZERS • +10 PER PERSON

- Tuna Tartar
- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Beet Tartar
- Lobster and Crab Ravioli

DINNER BUFFETS

CLASSIC DINNER BUFFET • \$31 ½ PER PERSON MINIMUM 35 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOICE OF 4)
- Roasted Vegetables
- Classic Starch (CHOICE OF 1)
- Main Entrée (CHOICE OF 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee

PRIME DINNER BUFFET • \$36 PER PERSON MINIMUM 35 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOICE OF 6)
- Vegetable Tray with Dip
- Charcuterie Platter
- Roasted Vegetables
- Classic Starch (CHOICE OF 2)
- Main Entrée (CHOICE OF 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee

CHICKEN

- Parmesan Chicken** • red sauce and provolone
- Marsala Chicken** • marsala wine and cream
- Teriyaki Chicken** • teriyaki glaze
- BBQ Chicken** • grilled, inhouse bbq sauce
- Chicken with Mushroom Sauce** • cream, portabello
- Chicken with Lemon Pan Sauce** • lemon vinaigrette, cream
- Hunter Style Chicken** • mushrooms, onions, cream and jus
- Citrus Chicken** • red sauce, orange, gremolata, basil
- Tandoori Chicken** • tandoori spice, lemon, garlic
- Butter Chicken** • butter, cream, spices, garlic

BEEF

- Roast Beef** • with demi glaze
- Prime Beef** • with demi glaze +\$5

PASTA

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano

SEAFOOD

- Teriyaki Salmon** • soya sauce, onion, pineapple, brown sugar
- Salmon with Lemon Pan Sauce** • cream, wine, gremolata, arugula
- Blackened Salmon with Fresh Fruit Salsa** • blackening spice, assorted fruit salsa
- Maple Dijon Glazed Salmon** • maple syrup, dijon, onion, mayo
- Garlic Lemon Prawns** • garlic, wine, gremolata, butter, cream

PORK

- Bacon Wrapped Pork Loin** • with bacon jam or mushroom sauce
- Slow Roasted Ham** • with honey mustard glaze

VEGETARIAN

- Zucchini Parmesan** • red sauce, provolone
- Vegetarian Lasagna**
- Teriyaki Tofu Stirfry** • tofu, teriyaki glaze, mixed vegetables

SALAD

- Panzanella
- Caprese
- Caesar
- Italian Table
- Italian Roasted Vegetable
- Country Potato
- Orange Fennel
- Greek Pasta
- Asian Noodle

STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Jasmine Rice
- Wild Rice



COCKTAIL PARTIES

GRAZING TABLES MINIMUM OF 24 PEOPLE

YOU CHOOSE 8 ITEMS **\$25 PER PERSON** • WE CHOOSE 8 ITEMS **\$22 PER PERSON**

COLD SECTION • CHOOSE 3

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojito

HOT SECTION • CHOOSE 3

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewer
- Sirloin Bites
- Arancini
- Meatballs
- Pot Sticker
- Sliders

CHARCUTERIE • CHOOSE 2

- Canadian Cheese Board
- Cured Meat Board
- European Cheese Board
- Relish Tray
- Charcuterie Board

ADD • ANY ITEM OF THE FOLLOWING TO THE GRAZING TABLE FOR \$5 PER PERSON

- Oyster Bar
- Selection of Maki
- Prawn Cocktail
- Sambuca Prawns



SOCIALIZE AND SHARE COCKTAIL PLATTERS MINIMUM 3 PLATTERS

COLD SECTION • \$3 PER PERSON • SERVES 24

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojito

HOT SECTION • \$4 PER PERSON • SERVES 24

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewer
- Sirloin Bites
- Arancini
- Meatballs
- Pot Sticker
- Sliders

CHARCUTERIE • \$8 PER PERSON • SERVES 24

- Canadian Cheese Board
- Cured Meat Board
- European Cheese Board
- Relish Tray
- Charcuterie Board

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT MUNCH

MINIMUM OF 24 PEOPLE • \$12 PER PERSON

AVAILABLE AFTER 9:00PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE 2

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Watermelon and Feta Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojitos

HOT SECTION • CHOOSE 2

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewers
- Sirloin Bites
- Arancini
- Meatballs
- Pot Stickers

CHARCUTERIE • SERVES 8 • CHOOSE 1

- Canadian & European Cheese
- Cured Meats
- Relish Tray

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT PACKAGES

ALL PACKAGES INCLUDE CHEF'S SIGNATURE SELECTION OF SQUARES, COFFEE AND TEA

NACHO BAR • \$13 PER PERSON

Cheese Sauce, Bacon, Sour Cream, Green Onions, Chili, Tomatoes, Jalapeños, Green and Red Peppers, Salsa, Ranch Dressing
Vegetable Tray with Dip

PEROGIES OR BAKED POTATOES • \$13 PER PERSON

Onion Tangles, Green Onions, Bacon, Red Peppers, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream
Vegetable Tray with Dip

PIZZA • \$13 PER PERSON

Toppings: Ham & Pineapple, Bruschetta & Pesto, or All Meat
Vegetable Tray with Dip

TRADITIONAL • \$13 PER PERSON

Assorted Cold Meat and Cheese Platters
Assorted Relish Tray
Assorted Buns and Condiments

CHEESEBURGER BAR

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki Sauce

GOURMET SMOKIES

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki sauce



BACKYARD BBQ MENU

ALL MEALS SERVED WITH BAKED BEANS, POTATO SALAD, CAESAR SALAD, SEASONAL FRUIT
MINIMUM OF 24 PEOPLE PER ITEM

OPTION #1 • CHOOSE 1 • \$18 PER PERSON

- **Burgers** • Cheese, tomato, lettuce, onion, pickle, & condiments and buns
- **Smokies** • Ketchup, dijon mustard, red relish, red onions, jalapenos and sauerkraut and buns
- **Pulled Pork/Chicken/Beef** • Buns and BBQ sauce

OPTION #2 • CHOOSE 1 • \$26 PER PERSON

- **BBQ Chicken Breast** (2 PER PERSON)
- **Salmon**
- **5 oz Sirloin**

OPTION #3 • CHOOSE 1 • \$35 PER PERSON

- **7oz Sirloin Steak**
- **5oz Tenderloin**
- **Full Rack of BBQ Baby Back Ribs**



SOCIALIZE AND SHARE ENTREES • MINIMUM OF 24 PEOPLE PER ITEM

YOU MAKE THE SIDES WE BRING THE PROTEINS

CHICKEN • \$13 PER PERSON

- Teriyaki Chicken
- BBQ Chicken

SEAFOOD • \$14 PER PERSON

- Teriyaki Salmon
- Garlic Prawns

BEEF

- 5oz Sirloin \$13
- 7oz Sirloin \$15
- 5oz Tenderloin \$22
- 7 oz Tenderloin \$30
- 8 oz Prime Rib \$22
- Baby Back Ribs \$22

IF YOU LOVE BBQING WE CAN SEND
YOUR PROTEIN UNPREPARED SO YOU
CAN SHOW YOURS SKILLS (PIT MASTER)!

YOU MAKE THE PROTEINS WE BRING THE SIDES • SERVES 24 • MINIMUM OF 2 SIDES PER ORDER

SALAD • \$4 PER PERSON

- Panzanella
- Caprese
- Caesar
- Italian Table
- Orange Fennel
- Greek Pasta
- Italian Roasted Vegetable
- Country Potato
- Asian Noodle

DESSERT • \$3 PER PERSON

- Seasonal Pie
- Assorted Cookies
- Assorted Squares
- Watermelon
- Assorted Fresh Fruit

STARCHES/VEGETABLES • \$4 PER PERSON

- Mashed Potatoes
- Roasted Vegetables
- Baked Potatoes
- Corn
- Beans
- Garlic Toast

BEVERAGES

- Coffee, bottled juice, pop or bottled water
- \$3 PER PERSON

BEVERAGES & BAR SERVICE MENU

HOUSE BOTTLES OF WINE • \$30

WHITE

Frico Bianco
Cavit Chardonnay
Aia Vecchia Vermentino
Seven Terraces Sauv Blanc
Santa Cristina Zenato Chardonnay
Julliette Rose

RED

Frico Rosso
Lagaria Merlot
La Posta Malbec
Monte Antico Sangiovese
William Hill Cabernet Sauvignon
Luccarelli Negro Amaro

PREMIUM BOTTLES OF WINE • \$40

WHITE

Scarpetta Pinot Grigio
Piper Heidsieck Champagne

RED

Scarpetta Barbera
Einaudi Dolcetto

6 PACKS OF BEER

PREMIUM • \$25

Corona
Coors Banquet
Peroni

CRAFTED • \$35

Ask for seasonal
craft beer

NON ALCOHOLIC

Bud Prohibition • \$3
San Pellegrino Sodas • \$3
Cans of Pop • \$2
San Pellegrino Sparkling or Still water (500ml) • \$7

CRAFTED VINTAGE COCKTAIL SERVICE • \$750 • UP TO 50 PEOPLE

Enjoy vintage classics with our twist, simple syrups, muddled herbs, fruit cassis, ginger beer, ice, mix and everything else required for superior bar service with a smile. (Alcohol not included)

Includes 2 bartenders (for 6 hours), all mixes, garnishes and equipment. Price does not include 15% service fee – host liability insurance required.





PRIME CATERING BAR OPTIONS

PRIME BAR

PRIME CATERING PROVIDES LIQUOR

- Domestic Beer & Highballs
- Imported Beer & Premium Highballs
- Coolers
- House Wine
- Premium Wine
- Pop & Juice (Bar post mix)

	HOST	CASH
	\$5 PER GLASS*	\$5 ½ PER GLASS
	\$6 PER GLASS*	\$5 ½ PER GLASS
	\$6 EACH*	\$6 ½ EACH
	\$6 PER GLASS	\$6 PER GLASS
	\$7 PER GLASS	\$7 PER GLASS
	\$2 EACH*	\$2 EACH

HOSTED TICKETS • \$6 EACH

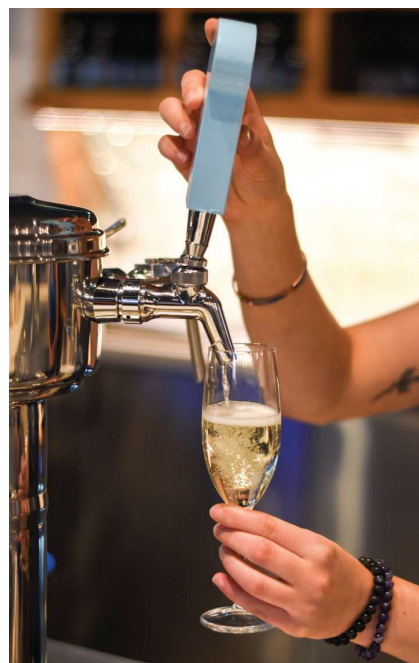
PRIME CATERING PROVIDES A SELECTION OF DOMESTIC AND PREMIUM BRANDS

For all host or cash bars, a bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$350. Liquor service will terminate at 12am with consumption until 1am. Please ask your event specialist for other alcoholic or non-alcoholic options you may be interested in.

*Prices do not include 15% service charge or applicable government taxes on all food and beverage.

CORKAGE BARS

Ask your catering consultant about our offsite corkage options.
(min 100 people)



RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING FOR YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

FOOD AND BEVERAGE

If service is required there is a 15% service charge or applicable government taxes on all food and beverage.

We are pleased to offer special dietary menus. Please discuss requirements with your Catering Specialist. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. Severe allergies must be identified as soon as possible.

Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event. We will accept 10% variance up to three (3) business days without penalty. If the number of guests served exceeds the guarantee, billing will be adjusted accordingly.

START AND FINISH TIMES

Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance.

Liquor service for all events ends at 12:00am, with consumption until 1:00am.

DEPOSITS AND METHOD PAYMENT – CORPORATE EVENTS

Full payment is due 14 days prior to event unless previous credit arrangements have been established. Credit arrangement payment must be made within 30 days of the event. The event must be guaranteed by pre-approved credit card or pre-approved credit account set up through the Catering Specialist. Please allow two (2) weeks to set up a credit account.

DEPOSITS AND METHOD PAYMENT – WEDDINGS

- A deposit of \$1,000.00 is due to reserve your date. Event may be cancelled six (6) months prior for a 50% refund.
- Additional payment is due six (6) months from date to 25% of forecasted revenue.
- 50% of balance is due 30 days from your event date.
- Balance is due 14 days prior to your event.

These are guidelines; your Catering Specialist will work with you on specific terms. All terms will be in a signed contract.

CANCELLATION

Deposits are refundable on written cancellation of at least six (6) months prior to the function. Interest will be charged at .05% per month on any account over 21 days. Cancellation of a confirmed booking will incur a cancellation penalty; 7 - 14 days, 25% of anticipated food and beverage; 3-6 days, 50% of anticipated food and beverage; less than 72 business hours, 100% of anticipated food and beverage sales.

LIABILITY

- Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.
- Client needs to provide Prime Catering with a liquor license, receipt of all liquor purchased, and host liability insurance, for corkage bars only.