



Prime Plate

FINE CATERING

Platters Menu 2020





WELCOME PLATTERS

One platter for 10 ppl

Harvest fresh crudité with our in house made dipping's
(markets fresh raw young radishes/wine ripe
tomatoes/baby cucumbers/celery sticks/maroon
carrots)
\$85

Assorted canape board
\$185

Antipasti Board (Grilled zucchini & eggplants, charred
wild red onions, fennel, our signature marinated olives,
feta, roasted Portobello mushrooms, stuffed jalapeno)
\$120

Charcuterie platter (carefully selected best cured
meats with our signature accomplishments)
\$140

Chef Curated Cheese Board Samples (Asiago, aged
cheddar, Gorgonzola, parm, espresso cheese, Brie
served with all fixings)
\$150

Shellfish Platter (12-14 jumbo tiger shrimps/16 oysters/
1 lb of green shell mussels/2 whole boiled
lobsters/crab claws) served with mignonette shallot
sauce, fresh horseradish, in house made cocktail sauce
\$300

Prime Sushi & Sashimi board (Avocado roll, phili roll,
spicy salmon roll, unagi roll, white tuna & yellow fin
tuna, sashimi grade salmon)
\$140

6 Hours Braised Beef Brisket served with Natural Jus
& Creamy Horseradish
\$170





COLD/HOT APPS & SALADS

One platter for 10 ppl

Chef House salad
\$80

Prime marinated olives
(Chefs choice of mixed olives with herbs & spices)
\$50

Grilled king oyster mushroom salad, asparagus tops, fava beans, heirloom cherry tomatoes, roasted peppers, ricotta salata
\$95

Seared Tuna Nicoise
\$95

Goat Cheese & Beet terrine
\$85

Salad of Parma ham, melon & radicchio, frisee
\$85

Radicchio, pears, walnuts & blue cheese dressing
\$75

Warm grilled peach & frisee salad
(With goats cheese dressing)
\$80

Crunchy Black Kale salad with kabocha, tofu, roasted pumpkin seeds, black sesame honey dressing
\$95

Sushi steak salad
\$95

Crab meat salad with in-house lemon mayo
\$110

Pulled duck & poached pears salad ,raspberry vinaigrette
\$85

Grilled Moroccan Octopus salad with light puttanesca
\$110

Beef Carpaccio rolls with mushrooms vinaigrette
\$95

Poached asparagus with
figs/gorgonzola/bresaola/blackberries/glazed walnuts
\$90





COLD/HOT APPS & SALADS

One platter for 10 ppl

Burrata Caprese (roasted pine nuts, heirlooms, crispy basil, balsamico, smoked salt, ciabatta)
\$95

Tuna & Salmon tataki with arugula ponzu sauce
\$110

Spicy tuna with crushed pecans & mango salsa
\$90

Beef tartare with quail eggs & rye sunflower toasts
\$90

Nordic open faced mini sandwiches
\$90

Assorted Bruschetta bar (Chefs choice of gourmet combination fillings on delicious artisan breads)
\$140

Prime Flat breads with in-house made dips
\$80

Colossal prawns cocktail
\$120

Prime beef sliders
\$90

Lobster sliders
\$95

Buffala Di Napoli sliders
\$75



Crispy Artichokes on stem with grilled Portobello aioli, tomato basil celery salad
\$90

Grilled Zucchini Bruschetta & Grana Padano
\$50

Roasted Baby Beets salad
\$90

Chef's Caesar Salad (With Ciabatta Crisp & Grana Padano)
\$70

Wedge Greek salad
\$80





HOT TABLE

One platter for 10 ppl

Meat & poultry

Lamb

Glazed lamb spare ribs on a savoy cabbage trifoliate
\$170

Pistachios crust lamb rack with fregola sarda and
baby spinach, Lamb jus (24pc)
\$185

Crispy lamb croquettes with remoulade and
pomegranate (20-24 pc)
\$150

Lamb Speducci and Prime dip
(chicken is available)
\$85

Slow roasted lamb leg with root vegs dash
\$120

Beef

Veal Scaloppini with Wild Mushroom Madeira sauce
and buttery zucchini
\$140

Grilled New York striploin steak, pineapple, blue
cheese, Au jus (10pc by 8oz-10oz)
\$210

Port Braised short ribs with cheesy polenta, maroon
carrots, Cipollini onions
\$150

Whole roasted filletto di Manzo, truffled mash and
portobellini Jus (64 oz)
\$230

Flat iron Sushi Steak on wilted greens, mustard,
kale chimichurri
\$150

Steak bites with vidalha
\$160

Whole rib eye roast & venison available (ask us)



HOT TABLE

One platter for 10 ppl

Pork

Jacked pork chops with green bean salad and apple chutney (12pc)
\$85

Grilled pork tenderloin with hazelnut pesto on village style baked fingerlings
\$85

Pork belly, tripe, fennel jam, herbed jalapeno sauce, scallions
\$85



Poultry & rabbit

Pan seared duck breast with squash mousse, farro risotto, sautéed greens, port cherry jus
\$160

Braised Duck legs and crunchy root veg medley
\$130

Cornish hen pancetta wrapped roulade with seasonal baby vegs, honey mushroom and bird jus
\$120

Stuffed (mushrooms /spinach/fontina cheese) & herbed chicken breasts
\$100

Grilled butterfly quails with pomegranate
\$95

Whole roasted Turkey with gravy
\$130

Whole roasted Muscovy duck with herbs & baked fruits
\$110

Braised Rabbit (or roulade) with olives, maroon carrots, fingerling potatoes and braised liquids
\$160





HOT TABLE

One platter for 10 ppl

Fish & Shellfish

U10 Nova Scotia jumbo scallops with carrot puree, cipollini, mushrooms, chestnuts, sage
\$180

Jumbo tiger Prawns & grilled orange reduction, shaved slaw
\$170

Grilled squid
(On black polenta and shaved warm salad)
\$95

Grilled lobsters
\$190

Grilled Moroccan Octopus with charred jalapeno & herbs sauce, canellini beans, fingerlings and chorizo
\$170

Sautéed P.E.I. mussels (or clams clams) (with fresh parsley, white wine & ciabatta garlic crisps)
\$95

Maple glazed salmon with charred bok choy
\$110

Branzino fillet with broccoli rabe, roasted fennel, heirloom & olives sautéed salsa
\$150

Sea bream with caper mint sauce
\$140

Pan Seared Halibut, beurre blanc with French beans and Campari
\$170

ASSORTED MINI DESSERTS

**** Minimum order amount \$350*

**** Place your order 48 hours before delivery*

****Some ingredients can be replaced depending on market availability.*

****Ask us about other options available.*

****Vegan/GF options always available*

**** Let us know about any allergies*