



Prime Plate

FINE CATERING

BBQ
Package
2021





SALADS & APPETIZERS (platter for 10-12 ppl)

Chef's garden salad Mesclun \$75

Avocado Greek wedge Salad \$90

Chefs "Smoky Grill" salad with eggplants, sweet grilled green pepper, tomatoes, cilantro \$80

Burrata with savory creamed eggplants, basil, kumato tomatoes, grilled ciabatta \$95

Charred Brussels sprouts salad with Portobello, corn, charred onions, ranch dressing \$85

Fresh mushrooms salad with Boston lettuce, parm and lemon vinaigrette \$85

Pears, radicchio, hazelnuts \$80

Grilled asparagus with glazed walnuts, fresh figs, gorgonzola, black berries, bresaola \$95

Salmon tataki \$95

Scallops ceviche \$120

Antipasti with Spanish grilled artichokes, feta, pickles, olives, grilled vegs, prosciutto melone, boconcini \$145

Tuna Nicoise \$120

Warm grilled peach & frisee salad with goats cheese dressing \$90

Flank steak Salad \$95

Charred Romaine Cesar salad with lemon confit, shaved parm \$75





CHARCOAL GRILLED FISH, SHELLFISH, SEAFOOD

(platter for 10 -12 ppl)

SHELLFISH & SEAFOOD

Grilled Jumbo Tiger shrimps with bok choy, scallions,
butter sauce \$175

Grilled Spanish octopus with warm potato & capers,
artichokes, Tagish olives, tomato dressing \$145

Grilled Squid, white wine butter garlic sauce, shaved
warm salad \$120

Grilled lobsters termidor with garlic butter, lemons
12 oz each \$45

Jumbo Nova Scotia Scallops, onion puree, leeks crisps
(u10 size) 22pc \$185

Grilled king crab legs \$250

Grilled oysters with habanero butter \$125



GRILLED FISH

(by one portion)

*Serving with seasonal grilled vegs, grilled lemons &
signature citrus herbs butter*

Salmon Steak 12-14 oz \$35/pc

Whole Sea bass (Branzino) \$30/pc

Whole Sea bream \$30/pc

Whole Red snapper \$27/ pc

Tuna steak 10-12 oz \$35/pc

Swordfish steak 10-12 oz \$38/pc





CHARCOAL GRILLED LAMB, PORK, CHICKEN, DUCK, QUAILS, TURKEY

Grilled chicken breast \$17/pc

Grilled turkey breast \$22/pc

Grilled Duck breast and light salad,
reduction sauce \$20/ each

Cajun spice butterflied cornish hens serving with
garlic homestyle potatoes \$125 platter

Our signature grilled quail with pomegranate
\$85/ 24pc

Whole Spring lamb on spit BBQ \$380*
(price may vary depending on weight;
spit bbq rentals price not included)

Whole young pig \$200*
(price may vary depending on weight;
spit bbq rentals price not included)

Lamb leg, Goats leg, Mutton leg served
with Fregola Sarda \$100/each

Whole grilled lamb racks \$40 /pc

Lamb Chops with cilantro chimichurri sauce,
grilled asparagus \$75

Grilled pork ribs with in house bbq sauce \$75 /24pc

Grilled side lamb ribs
with citrus mint yogurt \$120/ 16-20pc

Lamb or chicken speducci
with citrus mint yogurt \$75/ 20pc

Pork chops 12 oz \$20/pc

Game meats available by special request***





PREMIUM GRASS FEED BEEF & VENISON CUTS

*served with Chefs chimichurri sauce and jus &
garnishes
(Size of cut can be done by your request)*

Flat Iron Steak (12 oz) \$45/pc

New York 10-12 oz starts from 30\$/pc *

Whole New York Striploin roast available
(from \$200, price may vary depending on weight)

Fillet mignons 10 oz 25\$/pc

Veal Chop 12-14 oz \$35/pc

Veal Medallions \$45/5 pc

Whole beef tenderloin 64 oz \$225

Whole venison tenderloin 64 oz \$300

Beef chuck 32 oz \$75/pc

T-bone steak 32 oz \$85/pc

Tomahawk 32 oz \$85/pc

Ribeye 12-14 oz \$50/pc *

Whole ribeye roast available





CHARCOAL KEBABS, SHISH KEBABS

serving with marinated onions and cilantro, meat sauce & lavash

SHISH KEBABS CHICKEN

Chicken dark meat \$20/skewer (8 pc)

Chicken white meat \$25/skewer (8 pc)

Chicken wings \$25/skewer (8 pc)

Pork shish kebabs with narsharab \$20/skewer (10 pc)



LAMB & BEEF

Lamb cuts shish kebab \$25/skewer (8 pc)

Beef shish kebab \$30/skewer (8 pc)

New Zealand venison kebab \$40/skewer (8 pc)

GROUND KEBABS

Beef \$25/2 skewers

Lamb \$ 30/2 skewers

Chicken \$ 25/2 skewers



VEGS

Stuffed vegs with chicken \$25/skewer

Stuffed vegs with beef or lamb \$30/skewer

FISH SHISH KEBABS

Salmon \$25/skewer (8 pc)

Sturgeon \$35/skewer (8 pc)



SIDES

Grilled veggie platter \$40

Grilled asparagus \$20

Grilled tomatoes \$17/skewer

Sautéed wild mushrooms skillet \$25

Sautéed greens (Spinach, Swiss Chard) \$18

Sautéed Rapini with Garlic, Portobello \$20

Roasted Rosemary Fingerling Potatoes \$25

Grilled corn on the cob \$25

