



Prime Plate

FINE CATERING

Corporate Package 2021





CORPORATE BREAKFAST

Freshly baked mini muffins, bagels & assorted croissant, hash browns

Individually assorted yogurts

Fresh fruits

Frittata & wraps

Baked French toasts & croissants with whipped cream, caramelized bananas, maple syrup & strawberry sauce.



CORPORATE LUNCH & DINNER (BUFFET)

SALAD BAR

Rustic Greek salad

Chef's Caesar salad

Quinoa, watermelon radish, micro greens salad

Orzo salad with feta & olives

Mexican kale salad

Warm potato salad

Cranberry, almond & broccoli salad with bacon crisps

Healthy chicken salad

Avocado & cherry tomatoes salad

Coleslaw salad

Taco salad





MEAT/POULTRY/FISH/SEAFOOD/PASTA (HOT BUFFET)

Prime Burger bar

Speducci & chicken souvlaki bar with tzatziki

Steak bites & beef strips bar with chimichurri sauce

Our signature chicken wings

Crispy buttermilk chicken

Stuffed potatoes

Stuffed cornish hen roll and seasonal vegs

Veal scaloppini with fontina cheese & zucchini trifoliate

Short ribs bar

Kebabs platter bar

Baked Atlantic salmon with grilled lemons

Sea bass with sautéed rapini red pepper salsa

Penne Toscana with Italian sausage & portobello

Tagliatelle Bolognese

Lasagna

Shrimp linguine



SIDES

Roasted Rosemary Potatoes

Aromatic Jasmine Rice

Our red skin Mash

Sautéed French Beans

Steamed Veggies baked

Beverages (Coffee, tea, juices and pop drinks)



SIT DOWN GALA DINNER PLUS COCKTAIL RECEPTION

COCKTAIL HORS D'OEUVRES MENU

Marinated balsamic pears & vincotto

Spoons cured salmon on cucumber box & crème fraiche

Salmon roe quail eggs with crispy cheese nest

Candied smoked Norwegian salmon

White balsamic marinated melon & prosciutto

Chicken mini tacos with house guacamole

Beef sliders & tomato relish, crispy shallots

Lobster sliders

Assorted toppings crostini board

Boconcini stuffed mini meat balls & Grana Padano

Beef tartare

Tuna tartare

Truffled zucchini Fritters

COCKTAIL RECEPTION STATIONS

Prime sushi, tuna, escolar & salmon sashimi bar

Fresh oysters bar

Seafood Bar: King crab legs, wild Argentinian shrimps, half shell New Zealand mussels, baby boiled lobsters

Chef's choice Artisan cheeses board

Cured Meats Board

Montreal smoked beef

Whole Leg of Prosciutto di Parma carving stand





PLATED DINNER

STARTER

Arugula & Poached pear salad with glazed walnuts,
blue cheese vinaigrette

HOT APPETIZER

Crispy Spanish artichoke with sundried tomatoes aioli,
parm cheese, celery basil salad, grilled Portobello



PASTA COURSE

Short beef rib pappardelle and parsley chips

MAINS (1 to choose)

10 oz New York steak with red skin mash, cipollini,
spinach & mushrooms Au jus

Pan seared Duck breast, potato rosti & squash puree,
bird jus

Wild Alaskan salmon with creamy white beans
casserole and watercress

