



# *Prime Hospitality*

— CATERING —

drop off MENU



## Hors D'oeuvre Tray

Mixed Tray of Hors that are meant to be served  
From the tray

**Other hot and cold hors oeuvres available on  
our full-service catering menu**

### Trays

(small serves 10-12, large 20-25)

**Boulevard Cheese Board**- Smoked cheddar, cranberry wensleydale, Dill Havarti, mustard seed gouda, house made jam, marinated olives, garden herb ricotta with focaccia crostini

**Artisan Local Cheese Board**-Local cheeses hand-picked from Pennsylvania, NJ, and New York

**Vegetable Crudit **- Fresh vegetables with avocado ranch, hummus & pita bread, garden herb ricotta with focaccia crostini, marinated olives, giardiniera

**Charcuterie Board**- Prosciutto de Parma, pate de campagna, Spanish chorizo, Soppressata, bresaola, garden herb ricotta with focaccia crostini, house made jam, marinated olives, giardiniera

**Chef's Mezze Board**- Grilled vegetables with romesco sauce, spinach & artichoke dip with grilled lavash, hummus & pita bread, marinated olives

**Fresh Fruit Tray**-seasonal freshly cut melons, pineapple

**Shrimp Cocktail Tray**-U12 Texas jumbo shrimp-cocktail sauce

**Bruschetta Station**-Crisp focaccia with 3 dips-Tomato, mozzarella, and olive oil, roasted red pepper hummus, whipped goat cheese and honey

**Potato Chip and Dip**- Spinach & artichoke dip with grilled lavash, hummus & pita bread, house-made potato chips with French onion dip, pimento cheese and bacon jalapeno dip

## Taco Bar

Ground beef, grilled chicken, shrimp, pork carnitas, beef barbacoa-choose 3

Soft flour and crispy corn tortillas + Mexican rice

Lettuce, tomato, sour cream, cheddar cheese, salsa Roja, Fresh guacamole-add on

## Sandwich and Wraps

Chicken BLT, chipotle aioli or smokey honey mustard

Grilled Salmon, arugula, cucumber, red onion, tzatziki sauce

Buffalo Shrimp Wrap, romaine, blue cheese dressing

Chicken Ceasar

Pesto Chicken Salad, arugula, prosciutto, provolone

Roast beef, roasted pepper mayo, romaine, red onion, smoked cheddar cheese

Grilled Vegetable, zucchini, squash, portobello, pesto, Dill Havarti cheese

Prime Rib Wrap- caramelized onions, jack cheese, mushrooms, horseradish aioli

Rosemary Roast Beef- roasted pepper mayo, romaine, red onion, smoked cheddar cheese

Turkey, cheddar, lettuce, tomato, chipotle aioli

## Greens

**Ceasar** – Green and red romaine, PHC Caesar dressing, house-made focaccia croutons, pecorino Romano

**Garden Salad**-carrots, cucumbers, cherry tomatoes, radishes  
Choice of truffle-balsamic, green goddess, poppyseed

**Strawberry Goat cheese Salad**-Arugula, strawberries, goat cheese, candied almonds, strawberry-lime vinaigrette

**Bibb Salad**-Gorgonzola, pickled apples, walnuts, apple cider vinaigrette

## Seasonal Greens

**Tomato**-baby gem, radicchio, cherry tomato, fresh mozzarella, house-made focaccia croutons, honey-basil vinaigrette-Spring/summer

**Melon Salad**-arugula, compressed melon, prosciutto, goat cheese, lemon-poppysseed vinaigrette Spring/summer

**Cobb**-romaine, cherry tomato, corn, bacon, avocado ranch

**Harvest**-mixed greens, cinnamon & Champagne poached pears, shaved fennel, cranberries, maple balsamic vinaigrette Fall/winter

**Frisée Salad**-beets, goat cheese, marcona almonds, fennel, sherry vinaigrette Fall/winter

## Cold Salads

**Italian Pasta Salad**-Salami, mozzarella, olives, artichokes, tomato, pesto vinaigrette

**Orzo**-cucumber, tomato, olive, feta, chickpeas, lemon-garlic dressing

**Macaroni**-broccoli, cauliflower, cheddar, bacon, ranch

**Chipotle-cheddar Potato Salad**

**Dijon-Dill Potato Salad**-celery, onion, hard-boiled egg

## Hand Made Pasta

**Tortellini**-Asiago cheese, roasted peppers, spinach, and roasted pepper cream

**Baked Penne**-ricotta, mozzarella, Locatelli

**Local Mushroom Ravioli**-mushrooms, arugula, SDT, and goat cheese

**Penne**-roasted garlic, fresh basil, fresh tomatoes(can be V), Or meatball marinara, or pesto primavera

**Gemelli Pasta**-balsamic marinated portabellas, garlic, basil puree (V)

**Penne**-peas, carrots, bacon, and garlic cream

**Baked 5-Cheese Mac n Cheese**

**Lasagna**-beef and Italian sausage or vegetable

## Entrees

**Meatballs-2 oz. (turkey or beef)**-house made marinara

**Tuscan Chicken**-stuffed with baby spinach and mozzarella, Dijon mustard cream

**Forever Braised Short Ribs of beef**-Guinness and soy

**Slow roasted beef tenderloin-**

**Sauces-** Roasted poblano chimichurri, bourbon green peppercorn, red onion bordelaise, bacon Dijon jus, cabernet demi-glace

**Roasted Free Range Chicken Breast (bone in)**

**Choice of Sauce** (Chicken Breast Only)

Kennett Square Sauce Forestiere-exotic mushroom demi-glace, Romesco-apricot chutney, white wine and rosemary, Apricot tarragon chutney, Smokey honey mustard cream, honey-Dijon, honey-balsamic

**4 oz. Jumbo Lump Crab Cake**-Cajun remoulade or lemon-dill sauce

**Jail Island Salmon**-creamy spinach and SDT or miso soy glaze

**Grilled Angry Shrimp**-smoked tomato jalapeno jam or andouille and shrimp cream

**Hot Pulled Pork**-(BBQ or Italian)

## Starches & Vegetables

Grilled local portabella mushrooms

Saffron garlic roasted red bliss potatoes

Agave and bourbon glazed baby carrots

Roasted Garlic Mashed Potatoes

Grilled Asparagus

Butter Braised Haricot Vert, garlic, and shallots

Broccoli, cauliflower, carrots, pearl onions

Cauliflower, Brussels, romesco

Sour cream and chive mashed potatoes

Buttermilk Mashed Potatoes

Brussel Sprouts with Pancetta

French lentils, grilled zucchini, and squash (V)

Basmati pilaf

## **Mini Desserts-24 hours'**

### **notice**

Vanilla Cheesecake, Chocolate Covered Cheesecake  
Mini Berry Tarts, Chocolate Dipped Strawberries,  
Crème Brûlée, Chocolate Chip Cookies, carrot cake

## **Mini Desserts-72 hours'**

### **notice**

Key Lime Tart, Smores Tart, Apple Tart,  
Banana Cream Tart, Nutella Tart,  
Death By Chocolate, Chocolate Espresso Tart,  
Cannoli

**Cup Cakes**-Vanilla, Chocolate, Strawberry Shortcake, Carrot  
Cake, Death by Chocolate, Southern Lemon, Chocolate  
Ganache, Peanut Butter Brownie  
French Macaroons

## **Morning**

Seasonal Quiche in a light flaky shell (choose 1)  
-baby spinach, melted leeks, artisan cheddar  
-local asparagus, melted leeks, gruyere  
-vine ripened local tomato, sweet summer corn,  
artisan cheddar

OR

Quiche Lorraine

Prime Quiche-with cheddar, bacon, and tomato

Fresh Fruit Parfait with house made granola

Pork or venison sausage

Braised Bacon

Home Fries

Assorted muffins and croissants

Melon platter-watermelon, honeydew, pineapple,  
cantaloupe, with strawberry cream cheese

## **Beverage Stations**

Locally Roasted Coffee

Bottled Water

Coke, Diet, Ginger ale, Club, Sprite,

Bottled Juices

Ice

## **Supplies**

Disposable plates, plastic ware, cups, and napkins

Chafing stands and sterno

## **Drop Off Catering**

Perfect for corporate functions, casual gatherings,  
holiday get-togethers and intimate affairs in your home.  
We will deliver the food straight to your table and make  
sure, you have everything you need

## **Full-Service Catering**

From tents in your own backyard to rustic barns and  
historic properties, we craft each event individually.  
We offer custom menus, coordination of staff and  
rentals, on site planning and execution, setup,  
breakdown and anything in between. A corporate  
catering for 1000 or a backyard wedding for 15 garners  
the same effort and enthusiasm.

Prime Hospitality Catering

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Our Venue

Rockwood Carriage House - 302.472.2433

### **Pre-Selected Packages**

**Taco Bar Option 1** House-made Tortilla chips with Pico de gallo, lettuce, tomato, sour cream, cheddar cheese, salsa Roja, warm flour tortillas, crispy corn tortillas  
grilled Chicken, Ground Beef, warm corn and black bean salad, Mexican Rice

**Taco Bar Option 2** House-made Tortilla chips with Pico de gallo and fresh guacamole, lettuce, tomato, sour cream, cheddar cheese, salsa Roja, salsa verde, warm flour tortillas, crispy corn tortillas, pork carnitas, beef barbacoa, grilled chicken, warm corn and black bean salad  
Mexican Rice

### **Sandwich Package 1(cold)**

Choice of 3 wraps, choice of 1 green Salad,  
choice of 1 potato or pasta salad  
served with house-made pickles & chips

### **Sandwich Package 2(Hot)**

Choice of green salad  
Rolls, house-made potato chips, pickles, cheese  
plate(provolone, cheddar, American)  
Roasted long hots, garlicky broccoli rabe, roasted peppers  
Pulled pork, house-made meatballs, roast beef

### **Pasta Package**

Choice of green salad  
House-made meatballs, penne marinara  
Grilled Chicken, Pasta primavera  
House-made Focaccia bread

### **Grill Package**

Buns, lettuce, tomato, onion, cheese plate (American, cheddar) Pickles, house-made chips  
Burgers, hot dogs, lemon-thyme grilled chicken  
choice of 1 green Salad, choice of 1 potato or pasta salad