



Prime Hospitality
— CATERING —

Stationed Hors d'oeuvres

PHC-Cheese Board- chef's selection of cheeses, house made crisps and accompaniments

Charcuterie Board-prosciutto di Parma, Soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustard

Spinach & Artichoke Dip-served warm with grilled pita

Crab Dip-creamy artichoke, east coast crab, grilled pita

Vegetable Crudit -choose from one of our house made dips

Creamy spinach and artichoke

Roasted red pepper hummus

House made ranch

House made creamy Rogue Valley blue cheese

Chip and Dip Station- House made potatoes chips with 3 house made dips

Chef's Mezza Board-hummus, baba ghanoush, pita, seasoned veggies, and more

Flatbread Station- Herbed Ricotta and Fire Roasted Tomatoes

Smoked Cheddar Onions, Peppers and Chorizo

Fig/ Goat Cheese and Arugula

Slider Station- Prime Beef, melted cheddar, chef sauce, shredded lettuce

BBQ Short rib, cheddar, chipotle aioli

Crabcake

Pulled or Fried Chicken

Raw Bar Station- select from Jumbo Shrimp Cocktail. Oysters, Clams, Mussels, Lobster, Crab

Passed Hors d'oeuvres

BBQ Pulled Pork Empanadas-salsa verde

Chipotle Beef Empanadas-michelada sauce

Grilled Portabellas- grilled & marinated local mushrooms, whipped mascarpone dip

Veggie Spring rolls- cilantro-soy dipping sauce

Cheesesteak Eggrolls- spicy ketchup



- Bacon Wrapped Scallops- smoked honey mustard
- Kennett Square Tart- local mushrooms, triple cream brie
 - Moroccan Lamb Meatballs- mint yogurt
 - Buffalo Chicken Phyllo Cup- bleu cheese
 - Bacon Wrapped Dates- bleu cheese
- Lobster Mac N' Cheese Bites- lemon chive crème fraiche
 - Mini Crab Cakes- garlic saffron aioli
 - Crab Corn Fritters- roasted jalapeno aioli
 - Mini Chicken Tacos- avocado ranch
 - NY Strip Crostini- pimento and poblano
 - Grilled Haloumi Skewers- mint cumin chutney
 - Beef Tenderloin Tips- bearnaise
 - House made Flatbreads- 3 cheese or Margherita
 - Blackened Shrimp & Avocado Toast
 - Caribbean Jerk Skewers- tuna and grilled pineapple
 - Salmon Phyllo Cups- salmon mousse, cucumber, roe
 - Goat Cheese Tarts- smoked tomato jam
 - Tuna Wonton Cups- citrus soy marinade
 - Prosciutto Skewers- melon and feta
 - Caprese Skewers- heirloom tomatoes, mozzarella, basil
 - Black Bean & Avocado Tostada
 - Mexican Shrimp Cocktail Shooter- gulf shrimp, house made cocktail sauce
 - Crab Bruschetta- basil avocado aioli
 - Goat Cheese Truffle- cranberry and pistachio
 - Prosciutto Wrapped Shrimp
 - Truffle Tater Tots



Fresh Garden Salads

Caesar- green & red romaine, PHC Caesar dressing, house made focaccia croutons, pecorino romano

Garden- cucumber, tomato, shaved carrots, radishes choice of truffle balsamic green goddess or lemon poppyseed

Strawberry Goat Cheese- arugula, strawberries, goat cheese, candied almonds, strawberry-lime vin

Tomato - baby gem, radicchio, cherry tomato, fresh mozzarella, homemade focaccia croutons, honey-basil vinaigrette

Melon Salad- arugula, compressed melon, prosciutto, goat cheese, lemon-popyseed vinaigrette

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

Harvest- spring mix, cinnamon & champagne poached pears, shaved fennel, cranberries, maple balsamic vinaigrette

Bibb Salad- gorgonzola, pickled apples, walnuts, apple cider vinaigrette

Frisée Salad- beets, goat cheese, Marcona almonds, fennel, sherry vinaigrette

Soup

Kennett Square Mushroom- parmesan, white truffle oil

Maryland Style Crab Chowder

Potato Leek

Local Asparagus soup with lump crab

Heirloom Tomato Bisque

Butternut squash Bisque

Chilled Strawberry Bisque

Chilled Cantaloupe Bisque



Entrees

Quiche

baby spinach, melted leeks, artisan cheddar

local asparagus, melted leeks, gruyere

vine ripened local tomato, sweet summer corn, artisan cheddar

Quiche Lorraine

Prime Quiche-with cheddar, bacon and tomato

Hand Made Pasta

Tortellini-Ricotta cheese filling, sun-dried tomato cream sauce

Agnolotti-baby spinach and ricotta, velvety cream sauce

Short Rib Ravioli-exotic mushroom cream sauce

Ravioli Melanzane-eggplant ravioli with tomato, mushroom, sauteed baby spinach

Butternut Squash Ravioli-light sage and butter sauce

Mushroom Ravioli-parmesan truffle cream

Penne-roasted garlic, fresh basil, fresh tomatoes(can be vegan)

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

Entrees

Pan roasted beef tenderloin, carved to order, cab reduction, traditional demi or poblano chimichurri sauce

Stuffed Pork Tenderloin-with sun-dried tomatoes, spinach, goat cheese, white wine jus

Stuffed Pork Tenderloin-with apple and sage stuffing, bacon-Dijon jus

Chicken Involtini-Stuffed with mozzarella cheese & prosciutto, leek & parmesan sauce

Tuscan Chicken- stuffed with spinach & mozzarella, Dijon cream sauce

Forever Braised Short Ribs of Beef

Pan Roasted Free Range Chicken Breast, Choice of Sauce:

Sauce Forestiere

White wine jus

Apricot tarragon chutney

Smokey honey mustard cream

Romesco



Sundried Tomato Pesto

Jumbo Lump Crab Cake-Cajun remoulade

Trout with chorizo and corn stuffing, Cajun cream sauce

Corvina filet-lemon dill vinaigrette

Jail Island Salmon-citrus aioli or miso soy glaze

Bronzino Stuffed with Crab Imperial-beurre blanc

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

Steakhouse

6, 8 or 10 oz Filet Mignon

Black Angus New York Strip

Sirloin

Vegan

French Lentils, grilled zucchini, squash & eggplant, roasted red pepper puree

Balsamic marinated portabella, gemelli pasta with garlic basil puree, bruschetta

Edamame quinoa salad, vegan avocado crema, soy glazed grilled pineapple

Roasted sweet potatoes, farro, Brussel sprouts, pecans, maple-tahini sauce

Mediterranean cous-cous with olives, artichokes and spinach, grilled asparagus, pistou

Wraps

Chicken BLT, chipotle aioli

Grilled Salmon, arugula, cucumber, red onion jam, 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 veggie, zucchini, squash, portobello, pesto, dill havarti cheese

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

Rosemary Roast Beef- garlic aioli, fresh greens, jack cheese

Sides

Italian pasta salad, Salami, mozzarella, olives, artichokes, tomato, pesto vinaigrette



Orzo, cucumber, tomato, olive, feta, chickpeas
Macaroni, broccoli, cauliflower, cheddar, bacon, ranch
Dijon-dill Potato Salad, celery, onion, hb egg
Old bay Potato Salad, surimi, celery, corn
Haricot Vert
Lemon & Garlic Asparagus
Balsamic & Honey Brussels sprouts
Agave Glazed Baby Carrots
Kennett Square mushrooms
Brussels, Cauliflower & Carrot Medley
Roasted Garlic Mashed Potatoes
Lemon & Herb Basmati Rice
Garlic Parmesan & Herb Orzo
Roasted Root Vegetables
Potato Puree
Saffron & Garlic Roasted Red Bliss
Cauliflower, Brussels, romesco
Sour cream and chive mashed potatoes
Buttermilk Mashed Potatoes
French lentils, grilled zucchini and squash (V)
Mediterranean cous-cous with artichokes, spinach, pistou (V)

Plated Dessert

Apple Cobbler
Seasonal Bread Pudding
Vanilla Bean Creme Brulee
Chocolate Chip Cookie Dough Cheesecake
Chocolate Peanut Butter Pie



Mini Desserts

Chocolate Covered Strawberries

Profiteroles

Mini Creme Brillee

Chocolate Chip Cookiedough Cheesecake

Carrot Cake

Flourless Dark Chocolate Torte

Flourless White Chocolate Torte

Mini Carrot Cakes

Mini Fruit Tarts

Chocolate Chip Cookies

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