

## Silver Package 65 pp

### APPETIZERS

#### ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, micro greens, goat cheese, smoked chili vinaigrette

#### PH THICK CUT BACON

pickled vegetables, korean bbq

#### TRADITIONAL CAESAR SALAD

romaine, radicchio, parmesan, garlic croutons, classic dressing

#### CALIFORNIA ROLL

crab stick, avocado, cucumber, spicy mayo, wasabi, soy sauce

### ENTREE

#### PAN ROASTED SALMON

cherry tomato confit, sautéed spinach, olive tapenade

#### HERB ROASTED CHICKEN

potato mash, chef's vegetable, wild mushroom fricassee

#### PENNE PASTA FRA DIAVOLO

shrimp, san marzano tomato, red chili flakes, torn basil

#### GRILLED MARINATED SKIRT STEAK

potato mash, chef's vegetables, soy, citrus

### DESSERT

#### TRIPLE CHOCOLATE BROWNIE

chocolate mousse, whipped cream, chocolate sauce

#### NY STYLE CHEESECAKE

raspberry sauce, fresh berries, whipped cream

## Gold Package 80 pp

### APPETIZERS

#### JUMBO SHRIMP COCKTAIL

Classic cocktail sauce, fresh lemon

#### JUMBO LUMP CRAB CAKE

marinated cherry tomatoes, cajun remoulade

#### CAESAR SALAD

Romaine, radicchio, parmesan, garlic croutons, classic dressing

#### SPICY TUNA ROLL

Spicy tuna inside, topped with spicy tuna, crunch, spicy mayo, eel sauce

### ENTREE

#### PAN ROASTED SWORDFISH

Potato mash, corn pesto sauté, gulf shrimp, marinated tomatoes

#### GRILLED FILET MIGNON

Potato mash, Chef's vegetables, au poivre

#### BABY LAMB CHOPS

Potato Mash, Chef's vegetables, spiced lamb demi-glace

#### CENTER CUT PORK CHOP

Maple macadamia nut glaze, sweet potato mash, crispy brussels sprouts

### DESSERT

#### TRIPLE CHOCOLATE BROWNIE

Chocolate mousse, whipped cream, chocolate sauce

#### NY STYLE CHEESECAKE

Raspberry sauce, fresh berries, whipped cream

#### GELATO OR SORBET

## Buffet Dinner Selections

includes 1 salad 1 pasta 2 entrees  
chef's vegetable and potato and dessert

### SALADS

#### BABY ARUGULA SALAD

tomatoes, pickled onion, blue cheese, red wine vinaigrette

#### HEIRLOOM TOMATO SALAD

red onion, basil, balsamic vinaigrette

#### ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, micro greens, goat cheese, smoked chili vinaigrette

#### TRADITIONAL CAESAR SALAD

romaine, radicchio, parmesan, garlic croutons, classic dressing

### PASTA

#### RIGATONI

hot italian sausage, tomatoes, tomato-cream sauce, reggiano

#### PENNE

prosciutto, pancetta, onions, shallot, tomato-vodka cream

#### ORECCHIETTE

garden vegetables, basil pesto

#### MUSHROOM RAVIOLI

12 hour tomatoes, mushrooms, parmesan, truffle essence

### ENTREES

#### ROASTED ORGANIC CHICKEN

dark chicken glaze

#### PAN SEARED SWORDFISH

intense lobster glaze + \$8 per guest

#### PAN ROASTED SALMON

cherry tomato confit, sautéed spinach, olive tapenade

#### SAUTEED BREAST OF CHICKEN

artichoke, lemon, basil

#### BLACKENED SWORDFISH

SLICED FLANK STEAK

mushroom & onion glaze

#### ROASTED CHICKEN "SCARP"

italian sausage, onions, peppers, potatoes, balsamic jus

#### ROASTED BREAST OF CHICKEN

mushrooms, shallots, marsala

#### GRILLED MARINATED SKIRT STEAK

ROASTED PORK LOIN

fig glaze

#### SLICED FILET MIGNON

(+ \$10 per guest)

### DESSERT

BROWNIES, FRESH FRUIT, GELATO & SORBET

### EXTRAS

#### Carving Station

ROASTED NEW YORK SIRLOIN +12 PP

ROASTED PRIME RIB +15 PP

#### CHEF'S TUSCAN TABLE

salami, marinated vegetables, crackers, fruit, flatbreads \$150.00

#### RAW BAR

clams, oysters, shrimp cocktail (\$20.00 per person)

CRUDITE \$120.00

SUSHI BOAT \$175 each

ADD A THIRD ENTREE CHOICE 10 PP

Custom Packages Available

All packages include artisanal breads & soda, coffee & tea  
Children's menu upon request (12 years or younger) \$18.00 per child

## Shower Package 55 pp

saturday & sunday afternoons

### APPETIZERS

#### ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, micro greens, goat cheese, smoked chili vinaigrette

#### TRADITIONAL CAESAR SALAD

romaine, radicchio, parmesan, garlic croutons, classic dressing

#### PH THICK CUT BACON

pickled vegetables, korean bbq

### ENTREES

#### RIGATONI

hot italian sausage, peas, tomatoes, tomato-cream sauce, reggiano

#### ORGANIC CHICKEN

chicken jus, broccoli basmati rice,

#### PAN ROASTED SALMON

cherry tomato confit, sautéed spinach, olive tapenade

### DESSERT

#### NY STYLE CHEESECAKE

raspberry sauce, fresh berries, whipped cream

#### TRIPLE CHOCOLATE BROWNIE

chocolate mousse, whipped cream, chocolate sauce

## Bereavement Luncheon 40.00 pp

monday through thursday

### APPETIZERS

#### ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, micro greens, goat cheese, smoked chili vinaigrette

#### TRADITIONAL CAESAR SALAD

romaine, radicchio, parmesan, garlic croutons, classic dressing

### ENTREES

#### HERB ROASTED CHICKEN

potato mash, chef's vegetable, wild mushroom fricassee

#### TILAPIA OREGONATA

potato mash, spinach sauté, cherry tomato confit, lemon oil

#### RIGATONI PASTA

spicy italian sausage crumble, tomato vodka sauce, fresh basil

### DESSERT

gelato or sorbet

NYS sales tax additional. Gratuity, and Service Charge additional.  
Menu items & prices are subject to change without notice

## Brunch Event Menu

### FIRST COURSE (choose 3)

JUMBO SHRIMP COCKTAIL  
cocktail sauce

PH THICK CUT BACON  
pickled vegetables, soy syrup

ROASTED BEET SALAD  
mandarin orange, pickled onions, pistachios,  
herbed-honey goat cheese, yuzu vinaigrette

TRADITIONAL CAESAR SALAD  
frisee, arugula, croutons, caesar dressing, shaved reggiano

### ENTREE (choose 4)

OPEN FACED OMELETTE  
lobster, shrimp, crawfish, tomato lobster sauce

GARDEN CITY OMELETTE  
applewood bacon, caramelized onions, tomatoes,  
spinach, white cheddar, hash browns

PAN ROASTED SALMON  
cherry tomato confit, sautéed spinach, olive tapenade

ORANGE-VANILLA SCENTED FRENCH TOAST  
fresh berries, pure maple syrup

ROASTED ORGANIC CHICKEN  
dark chicken glaze

STEAK AND EGGS  
sliced steak, scrambled eggs, hash browns, hollandaise sauce

### DESSERT (choose 1)

GELATO or SORBET  
two scoops, ask your server for daily selections

PRIMEHOUSE CHEESECAKE  
raspberry sauce, fresh berries, whipped cream

\$48.00 per person

Includes soda, coffee and tea

(not including Tax, Gratuity, and / or Service Charge)

\*Menu items & prices are subject to change without notice\*

## Cocktail Party Menu

### Passed Appetizers (choose 6)

TUNA TARTARE  
tortillas

VEGETABLE SPRING ROLLS  
citrus soy

ROASTED FILET MIGNON CROSTINI  
horseradish mousse

TRADITIONAL SHRIMP COCKTAIL  
raw bar flavors

TRUFFLED MUSHROOM TRIANGLES  
puff pastry

SESAME CRUSTED

YELLOWFIN TUNA

wasabi aioli

ASSORTED FLATBREADS

chef selection

FRESH MOZZARELLA  
& TOMATO SKEWERS

basil-balsamic

GRILLED CHICKEN SATAY  
thai peanut sauce

MINI ITALIAN MEATBALLS  
tomato sauce, reggiano

HEIRLOOM TOMATO CROSTINI  
balsamic syrup

KOBE PIGS IN A BLANKET  
yellow mustard

LUMP CRAB

avocado, mango, corn tortilla chip

SPINACH-FETA TRIANGLES

yogurt sauce

\$18.00 per person, per hour. Must be booked with another package  
(not including tax, gratuity and /or service charge)

Menu items & prices are subject to change without notice

## Bar Packages

Primehouse adheres to a "No Shots" Policy  
during all of our catered events

### BRUNCH

\$20 Per Guest

includes: unlimited bloody mary, mimosa, bellini  
includes soft beverages, coffee & tea  
selections of house red & white wines  
domestic beer bottles

### WINE & BEER

\$27 Per Guest

selections of house red & white wines  
domestic beer bottles  
includes soft beverages, coffee & tea

### SILVER

\$37 per guest

3 hour call brand liquors  
includes: unlimited call brand spirits  
selections of house red & white wines  
domestic beer bottles  
includes soft beverages, coffee & tea

### GOLD

\$47 Per Guest

3 hour premium brand liquors  
includes: unlimited premium brand spirits  
selections of house red & white wines  
domestic & imported beer bottles  
includes soft beverages, coffee & tea

# Catering by Primehouse



## Party Packages

910 Franklin Ave. Garden City, NY 11530 516-416-4264

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