



Driven by decades of experience, we have come together to offer you PRIME Catering & Events. With an exciting attention to detail and great service, our mission is to create memorable experiences as part of your event. We have a group of experts ready, who will collaborate with the rest of your event team to ensure a detailed planning process. Our smooth execution will exceed your expectations.

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PACKAGES

WORLD TO TABLE CATERING PACKAGES \$30

PACKAGES INCLUDE:

white round china, and stainless steel silverware for salad, main course, & dessert, goblet for the water

1 server every 40 guests

chips and salsa or bread rolls

house salad. choice of dressings

two main courses

two side plates



house salad: spring mix, romaine hearts, red cabbage, carrots, iceberg lettuce

dressings: cilantro lime, ranch, Italian, sweet vinaigrette, blue cheese

BBQ

choose two meats: ribs, brisket, chicken, turkey, pulled pork

choose two sides: potato salad, Cole slaw, beans, sweet corn, Mac and cheese

served with: onions, pickles, jalapeños, white bread, bbq sauce

ITALIAN

choose two meats: grilled chicken, meatballs, Italian sausage, meat lasagna, lemon caper tilapia

choose two pastas: spaghetti, penne, fusilli

choose two sauces: marinara, Alfredo, meat sauce

MEXICAN

choose two meats: pork carnitas, chicken fajitas, carne molida, tilapia jalisco

choose to sides: Mexican rice, refried beans, black refried beans

served with: corn and flour tortillas, pico de Gallo, sour cream, cheddar cheese, guacamole (add \$2.00)

SOUTH AMERICAN

choose two meats: beef tips, grilled chicken, pork, tilapia

choose two sides: grilled veggies, mashed potatoes, vegetarian rice

choose two sauces: jalapeño, chipotle, mushrooms, white wine

CLASSIC & LUXURY CATERING PACKAGES

PACKAGES INCLUDE:

white round china, and stainless steel silverware for salad, main course, & dessert, goblet for the water

1 server every 40 guests

chips and salsa or bread rolls

one appetizer, one salad, two main courses, two side plates

passed apps, buffet service, cake cutting, water service, tables bussing

for a seated dinner add \$10.00 per person.



CLASSIC PACKAGES.

\$40

TEX MEX (FAJITA) PACKAGE

one salad. choice of dressing

choose two meats: chicken fajitas, beef fajitas, tenderloin fajitas (add \$5)

choose two sides: Mexican rice, refried beans, black refried beans, charro beans served with guacamole, pico de Gallo, cheddar cheese, sour cream

"PRIME" PACKAGE (our favorite)

one salad. choice of dressing

choose two meats: pollo Santa Cruz, fried chicken, pork carnitas, salmon verde, filete con hongos

choose two sides: red skin mashed potatoes, grilled seasonal veggies, roasted brussels sprouts, cilantro rice, glazed sweet plantains, roasted potatoes, jasmine rice, mexican rice

LUXURY PACKAGE

\$50

LUXURY PACKAGE

one salad. choice of dressing

choose two meats: carne asada, stuffed chicken, stuffed pork tenderloin, red snapper, lamb chops, beef tenderloin (+ \$5)

choose two sides: red skin mashed potato, grilled seasonal veggies, roasted Brussels sprouts, cilantro rice, glazed sweet plantains, grilled asparagus, roasted potatoes, jasmine rice, Mexican rice.

salads for these packages are listed on the "Salads" page
apps for these packages are listed on the "Appetizers" pages



SALADS

AGAPE SALAD house salad, mix greens, tomatoes, capers, radishes, cotija cheese

PRIME MANGO SALAD mix greens, mango, red onions, jalapeños, pepitas, crispy

shallots
WALNUT SALAD mix greens, sweet walnuts, mandarin, goat cheese

CAESAR SALAD homemade caesar dressing, fresh croutons, shaved parmigiano, black pepper

GREEK SALAD mixed greens, goat cheese, kalamata olives, vinaigrette, tomato, cucumbers, oregano

ARUGULA SALAD baby arugula, strawberries, goat cheese, sliced almonds

WEDGE SALAD iceberg lettuce wedge, bacon, blue cheese dressing

SPINACH SALAD roasted brussels sprouts, guajillo sauce, pepper, cotija cheese

DRESSINGS lime cilantro. sweet vinaigrette, ranch, raspberry vinaigrette, caesar, Italian, blue cheese, balsamic vinaigrette,



APPETIZERS

CHEESE AND VEGGIES

CAPRESE SKEWERS peeled tomatoes, mozzarella cheese, basil, balsamic reduction

GREEK KABOB cucumber, red onion, red pepper, feta stuffed olives

SPINACH EMPANADITAS spinach, crema, mushrooms, caramelized onions, queso

APPLE BITES bacon, cinnamon, sugar

JALAPEÑO POPPERS cream cheese stuffed poppers, jalapeno ranch

FRUIT CUPS seasonal fruit salad



SEAFOOD

AHI TUNA TOSTADA chipotle remoulade, crispy onions, anguila sauce, ponzu, avocado...add \$2

CRAB SALAD stuffed avocado, jumbo crab meat, jalapeno, green onions, ...add \$2

GAMBAS A LA PARRILLA grilled bacon wrapped jumbo shrimp, cheese, bell pepper...add \$3

CRABCAKES jumbo lump crabmeat, roasted peppers, onions, jalapeños, chipotle remoulade

QUINOA CRUSTED SHRIMP light breaded shrimp, jalapeño remoulade

CEVICHE SPOONS tilapia, shrimp, jalapeños, cilantro, leche de tigre,

SHRIMP EMPANADITAS roasted shrimp, cilantro, crema, caramelized onions



APPETIZERS

MEATS

MELON & PROSCIUTO honeydew, cantaloupe, prosciutto di parma, truffle oil

CUBAN MINI SANDWICH pressed sandwich with braised pork, cured ham, swiss cheese , mustard & pickled relish on a mini slider

PORK TAQUITOS pulled pork mini tacos with pickled onion, crema fresca & cotija

MINI CHICKEN WINGS light crust chicken wings, mango glazed, blue cheese sauce

CHICKEN EMPANADITAS Roasted chicken, cheese, poblano peppers, caramelized onions



BEEF EMPANADITAS ground tenderloin, caramelized onion, cumin, boiled eggs. dry fruit

MIGNON BITES beef tenderloin, chimichurri, pickled onion, chile con queso, mini tostones

MINI SLIDERS ground tenderloin, bacon, cheese, pico de gallo, pickled onion, mustard, mayonnaise

MINI LAMB CHOPS grilled smoked baby lamb chops, chimichurri, anticucho

MEATBALLS ground beef, pork carnitas, regianno, spicy marinara

TAMALES pork carnitas, chile con queso, blended cheese

TOSTONES RELLENOS green plantain, ropa vieja, tomato sauce