

The Prime Choice

QUALITY CATERERS

SPECIALTY LUNCHEON SALADS

The Floridian

Grilled Breast of Chicken,
Mandarin Oranges, Cucumbers,
and Bow Tie Pasta in a
Light Citrus Vinaigrette
Fresh Garden Salad
with Assorted Dressings
Sour Dough Rolls and Butter
\$10.50

Flank Steak Salad

Marinated Flank Steak with
Crumbled Bleu Cheese,
Roasted Red Peppers
And Grilled Red Onions
Served on a bed of
Mesclun Greens
and offered With a Black
Peppercorn Vinaigrette
Mixed Grain Salad
With Cherries and Walnuts
Assorted Rolls and Butter
\$10.95

That's Amore

Angel Hair Pasta Tossed in a
Light Garlic Vinaigrette
Surrounded by Layers of
Pesto Rubbed Chicken Breast,
Sliced Roma Tomatoes, and
Mozzarella Cheese
Fresh Fruit Medley
Rosemary Focaccia
\$10.50

Salad Sevillana

Spinach Salad with Grilled
Chicken, Artichokes, Bacon, and
Hard Boiled Eggs
in a Honey Dijon Dressing
Assorted Rolls and Butter
\$10.50

Norwegian Salmon Salad

Grilled Norwegian Salmon in a
Bed of Soft Lettuces, Crisp Green
Beans, Black Olives, Potato
Wedges,
and Egg Quarters,
with a Niçoise Dressing
Caesar Pasta Salad
Rosemary Focaccia
\$11.50

LA Chicken Salad

Grilled Chicken on a Bed of
Mesclun Salad
Accompanied by Strips of
Peppers, Carrots, Asparagus, and
Balsamic Vinaigrette
Parmesan Penne Salad
With Fresh Herbs
and Grilled Tomato
Parmesan Bread Sticks
\$10.50

Oriental Pleasures

Teriyaki Marinated Chicken,
Mixed Greens, Pineapple,
Mandarin Oranges,
and Water Chestnuts
Topped with Slivered Almonds
Pad Thai Noodle Salad
Asian Cucumber Salad
\$10.50

Hail Caesar

Romaine Lettuce tossed with
Grilled Chicken
Artichoke Hearts, and Provolone
in a Caesar Dressing with
Herb Croutons
Angel Hair Pasta
In a Creamy Herb Vinaigrette
Fresh Fruit Medley
Rosemary Focaccia
\$10.95

With Grilled Jumbo Shrimp
\$13.95

Classic Greek Salad

Mixed Greens topped with
Feta Cheese, Olives,
And Pepperocini in a light
Mediterranean Vinaigrette
Black Bean Orzo Salad
Hummus and Tabouleh
Pita Chips
\$10.95

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Salad Supreme

Tarragon Chicken Salad
Made with Seedless Red Grapes

Freshly Made

Albacore Tuna Salad

Crisp Garden Salad with

Red Wine Vinaigrette

Pasta Salad Primavera

Sea Shell Pasta in a Light

Dressing

with Petite Peas and

Julienne Carrots

Waldorf Salad

Apples and Walnuts in a

Creamy Lemon Dressing

Baguette Slices and Butter

\$10.95

Fabulous Florentine

Grilled Lemon Chicken

atop a bed of

Fresh Baby Spinach with

Mandarin Oranges

and Toasted Almonds in a

Citrus Vinaigrette

Snow Pea Salad

With Julienne Carrots

and Red Peppers

In Honey Vinaigrette

Fresh Fruit Medley

Sour Dough Rolls and Butter

\$10.50

Mediterranean Chicken

Marinated and Grilled

Chicken Breast

Saffron Cous Cous Salad

Fresh Field Greens

In a Red Wine Vinaigrette

Fresh Fruit Medley

Pita Chips with

Hummus Dip

\$10.50

Cobb Salad

Grilled Chicken

displayed on a bed of Mixed

Greens

with Bacon, Scallions,

and Bleu Cheese

Tri Colored Pasta

With Toasted Pine Nuts

and Sun Dried Tomatoes

French Rolls and Butter

\$10.50

Spinach Salad

Baby Spinach,

Sliced Strawberries,

Candied Pecans,

Sliced Purple Onions,

and Danish Bleu Cheese

With a Rice Wine Vinaigrette

Pasta Salad

Rolls and Butter

\$10.50

With Grilled Chicken

\$11.50

Beverages

Sodas, Mistics, and Waters

\$1.50

Assorted Sodas

\$1.00

Luncheon Paper Goods

Plates, Napkins, Utensils

(Cups & Ice if Beverages Ordered)

\$1.75