



### GENERAL INFORMATION-Corporate Catering

The Prime Choice takes pride in being the right choice for all your catering needs. We specialize in quality-made foods, artistically garnished to please both the eye and the palate. The Prime Choice knows how important your guests and clients are and we'll provide you with reliable on-time service and food that is simply delicious.

We feature:

- \*An array of complete menus
- \*Alternative menu ideas allowing you to mix & match many of the suggested menus  
(There may be a nominal price adjustment)
- \*Customized menus by our expert chefs
- \*All the necessary serving equipment is provided at no additional charge
- \*Professional set-up
- \*Equipment pickup the following business day

### ORDERING

- A minimum of **48 hours is required for all orders.**
- **24 hour notice will be accepted only as our schedule permits and substitutions may be necessary.**
- The **minimum order for any menu item is for ten (10) guests.**  
All guest numbers must be finalized 24 hours prior to the function.
- **Cancellations will only be accepted with 24 hours notice.** (No Exceptions.)

### DELIVERY

- We normally schedule your delivery 30 minutes prior to your event's start time. However because of varying traffic patterns and delivery schedule demands **your food could arrive anywhere from 45 minutes to 15 minutes prior to your scheduled eat time.**
- All deliveries and buffet set-ups within a fifteen mile radius of our location will be billed at a rate of **\$20.00 per delivery for cold menu's and \$28.00 per delivery for hot menu items which includes a pick up the following day.** Deliveries outside of that radius will be prorated accordingly.
- Weekend deliveries are billed at a rate of **\$50.00 per delivery on Saturdays**, and **\$75.00 per delivery on Sundays.**

### PICK UP

- If your event requires equipment, such as coffee urns or chafing dishes, or other non-disposable items, these will generally be **picked up the next business day after noon.** Please be sure to let us know if the equipment should be picked up in a room other than where it was delivered. There is a nominal fee for the pick up and processing of equipment.
- **This equipment is the responsibility of the company placing the order.** If any equipment is damaged, lost, or stolen during the twenty-four hour period following delivery, a replacement fee will be charged.

### RENTALS & SERVICE

- If you would like to enhance your event with silver service, china, glassware, flatware, linens, tables and/or chairs - or if you require attendants, such as waiters or bartenders, please let us know and we will be happy to give you a price quote.

### PRICING & BILLING

- All prices reflect per person charges unless otherwise indicated. **Prices may be subject to change without notice.**
- A **tax exempt number must be given by all non-taxable accounts** to be kept on file by our accounting department.
  
- Parties of a more elaborate nature requiring a good deal of preparation, or those with a total of **over \$500. will receive a formal proposal and contract to sign.** A signed contract will be required to guarantee your event. If your event has a total of over \$1,000. we will need a deposit to seal the contract. **Contracted events require payment at the time of service** unless other arrangements are made in advance.
  
- Generally all invoices are mailed immediately following the function and are **due net fifteen (15) days with finance charges added on all invoices paid later than thirty (30) days.**

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## Breakfast - Morning Breaks

*All Breakfasts Accompanied by Your Choice of Coffee, Tea, Decaf or Assorted Juice Bottles*

### *The Main Street - \$5.95*

*A Delicious Assortment of Home Baked Nut breads and Muffins, Rugulah, Fruit and Cheese Danish, Assorted Bagels Accompanied by Cream Cheese, Butter, and Preserves*

### *The Pastry Cart \$6.50*

*A Gourmet Selection of Fresh Pastries, Rugulah, and Danish Including: Chocolate Crumb, Apple Lattice, Raspberry Custard, and Cinnamon Buns*

### *Bagel Express \$5.50*

*Freshly Baked Bagels Offered with Plain, Vegetable, and Nova Cream Cheeses, Butter and Preserves*

### *Eggs al Forno \$8.50*

*An Oven Baked Mix of Fluffy Eggs, Herbs, Italian Cheeses, and Focaccia Bread Crumbs your Choice of Deep Dish Spinach or Cheese*

### *The Prime Slam \$9.50*

*Fluffy Scrambled Eggs, Crispy Home Fries Savory Sausage Links, Crispy Smoked Bacon, Home Baked Muffins and Nut-breads, Cantaloupe Wedges*

### *The Central Park \$9.95*

*Freshly Baked Bagels offered with a Variety of Cream Cheeses, Butter and Preserves, Accompanied by a Platter of Hand Sliced Nova, Swiss and Muenster Cheeses, Sliced Tomatoes, Red Onions, and Capers*

### *Omelet Croissants \$6.95*

*A Large Buttery Croissant filled with Your Choice of the Following: Mushroom, Chive, Ham, Bacon, Green Pepper, Cheddar and Swiss Cheese*

### *Deep Dish French Toast \$8.50*

*An Oven Baked Mix of Fluffy Eggs, Cream, Sugar, Vanilla, and Cinnamon Offered with Maple Syrup  
Fresh Berries and Melon*



*Breakfast Quiche* \$7.50

*A Hearty Favorite Made in Your Choice of:  
Lorraine, Mushroom, Ham, or Spinach  
Fresh Fruit Medley*

*Omelet Bar* \$11.50

*Our Trained Chefs will "Prepare with a Hair"  
these Delicious Omelets On Site for You and Your  
Guests Choose From: Sautéed Green Peppers,  
Onions, Mushrooms, Chopped Tomatoes, Scallions,  
Cheddar and Monterey Jack Cheeses  
Ham and Bacon*

*Fresh Fruit Slices*

*Nut Breads & Muffins offered with  
Butter and Preserves*

*(25 Guest Minimum)*

*\*Omelet Chef required at additional charge*

*A La Carte Breakfast and  
Morning Break Coffee Service*

*Coffee, Teas, and Decaf* \$1.95

*Assorted Juice Bottles* \$1.95

*Assorted Fruit Yogurts* \$1.95

*Assorted Granola Bars* \$1.95

*Fresh Melon Wedges* \$3.50

*Fresh Fruit Medley* \$4.50

*Fresh Whole Fruit* \$2.50

*Crispy Home Fried Potatoes* \$1.95

*Disposables*

*(Includes Tablecloth)*

*\$1.95 - Hot*

*\$1.00 - Continental*



## Specialty Luncheon Salads

### *The Floridian* \$11.50

*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*

### *Hank Steak Salad* \$11.95

*Marinated Hank 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*

### *That's Amore* \$11.50

*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*

### *Roasted Summer Squash Salad* \$11.95

*Mixed Baby Greens with Roasted Summer Squash  
and Sweet Potatoes Tossed with Fresh Grape  
Tomatoes and Grilled Onions Offered with a Maple  
Vinaigrette Dressing Then Topped with Strips of  
Cilantro Lime Chicken  
Basil Orzo Salad with Tomatoes and Chick-peas  
Rosemary Focaccia*

### *Norwegian Salmon Salad* \$12.50

*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*

### *LA Chicken Salad* \$11.50

*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*



*Oriental Pleasures* *\$11.50*

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

*Hail Caesar* *\$11.95*

*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  
Grilled Jumbo Shrimp Add - \$3.00*

*Classic Greek Salad* *\$11.95*

*Mixed Greens topped with Feta Cheese, Olives,  
And Pepperoncini in a light Mediterranean  
Vinaigrette Dressing  
Black Bean Orzo Salad  
Hummus and Tabouleh  
Pita Chips*

*Salad Supreme* *\$11.95*

*Tarragon Chicken Salad Made with Seedless  
Red Grapes  
Freshly Made Albacore Tuna Salad  
Crisp Garden Salad with Red Wine Vinaigrette  
Pasta Salad Primavera with Sea Shell Pasta in a  
Light Dressing with Peas and Julienne Carrots  
Waldorf Salad- Apples and Walnuts in a Creamy  
Lemon Dressing  
Baguette Slices and Butter*

*Fabulous Florentine* *\$11.50*

*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*

*Mediterranean Chicken* *\$11.50*

*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*



*Cobb Salad* \$11.50

*Grilled Chicken 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*

*Spinach Salad* \$11.50

*Tender Grilled Chicken with Baby Spinach,  
Sliced Strawberries, Candied Pecans, Sliced  
Purple Onions, and Danish Bleu Cheese With a  
Rice Wine Vinaigrette  
Pasta Salad  
Rolls and Butter*

*Beverages* \$1.50

*Sodas and Waters*

*Luncheon Paper Goods* \$1.95

*Plates, Napkins, Utensils  
(Cups & Ice if Beverages Ordered)*



## Sandwich Selections

### The Staffer \$10.95

*Smoked Turkey with Vine Ripened Tomatoes, Cranberry Mayonnaise, and Romaine Lettuce On Hearty Wheat Bread*  
*Italian Cold Cut Sub - With Shredded Lettuce, Vine Ripened Tomatoes, and Drizzled with Red Wine Vinaigrette*  
*Southwestern Tuna Wrap - With Pepper and Cilantro, Monterey Jack Cheese, and A Light Chili Mayonnaise in a Spinach Wrap*  
*Parslied Red Potato Salad*  
*Smokey Mountain Chips*

### The International \$10.95

*Italian Peppered Beef with Grilled Peppers and Caramelized Onions offered on Panini Bread*  
*Smoked Ham and Provolone with Pesto Spread offered on Focaccia*  
*Mesquite Grilled Chicken with Lettuce and Tomato served on a Fresh Croissant*  
*Pasta Salad Florentine Tossed in Rosemary Garlic Olive Oil*  
*Cucumber, Pepper, and Carrot Salad*

### The Harvest \$10.95

*Smoked Turkey & Imported Gouda with Romaine Lettuce, Tomato Slices, and Crispy Bacon, Pesto Mayo, on Multi Grain Bread*  
*Fresh Tomato & Mozzarella with Fresh Basil, and Sun Dried Tomato Pesto on Ciabatta*  
*Buffalo Chicken Wrap in an Authentic Buffalo Sauce, Provolone Cheese, Crispy Shredded Lettuce, with Bleu Cheese Dressing in a Wrap*  
*Fall Harvest Salad - Field Greens, Romaine Lettuce, Tomatoes, Cucumbers, Fresh Pears, and Gorgonzola in a Balsamic Vinaigrette*  
*Apple Waldorf - Fresh Apples, Walnuts, and Craisins, in a Light Mayonnaise Dressing, Topped with Crumbled Asiago Cheese*

### American Gourmet \$10.50

*A Selection of Sandwiches Filled with Thinly Sliced Smoked Turkey Breast, Roast Beef, and Baked Ham Served on Kaiser Rolls and Pita Bread Accompanied by a Platter of Lettuce, Tomatoes, and Havarti Cheese*  
*Dilled Red Potato Salad with Sour Cream Pickles and Chips*



***Savory Summer*** **\$10.95**

*Balsamic Turkey Sandwich with Havarti Cheese and thinly sliced Turkey highlighted by Tangy Balsamic Vinaigrette and Roasted Red Bell Peppers on Parisian Bread*

***Tangy and Sweet Roast Beef Wrap***

*Thinly Sliced Roast Beef, with a Pineapple Glaze, Offered with Horseradish, Dijon Mustard, Cheddar Cheese, Lettuce, Onion, and Tomatoes*

***Grilled Vegetables in a Pita with Red Pepper, Yellow Squash, Zucchini, and Fresh Mozzarella***

***Tomato, Cucumber, and Onion Salad***

***Horidian Pasta Salad- Bow Tie Pasta in a Citrus Vinaigrette with Mandarin Oranges***

***Spring Fling*** **\$10.95**

***Monterey Chicken Wrap- Grilled Chicken Breast, Bacon, Monterey Jack Cheese, BBQ Sauce, and Tomato in a Spinach Wrap***

***Turkey on Ciabatta- Turkey Breast, Provolone Cheese, Lettuce, Sweet Onions, and Cucumber with a Red Pepper Mayo on Ciabatta Bread***

***California Wrap- Avocado, Sun dried Tomatoes, Cucumbers, Provolone Cheese, Lettuce, Vidalia Onion, With Italian Dressing rolled in a White Tortilla***

***Tricolor Pasta Salad- Tricolor Rotini, Mozzarella, Peas, and Yellow Peppers in a Basil Vinaigrette***  
***Tomato, Onion, and Cucumber Salad***

***Manhattan Deli*** **\$10.95**

***Sliced Roast Beef, Ham, Roasted Turkey Breast Swiss and Provolone Cheeses Lettuce, Tomato, and Bermuda Onions Accompanied by Deli Mustard, Horseradish Sauce, Mayonnaise, and Russian Dressing, Kaiser Rolls, Rye and Pumpernickel Home Style Potato Salad and Fresh Coleslaw Pickles and Chips***

***The Gathering*** **\$10.95**

***Caesar Roast Beef* sliced thin, with romaine lettuce, fresh tomato slices, grilled red onions, and shaved parmesan cheese, in our specialty Caesar Dressing, offered on a Sourdough Hoagie.**

***Mediterranean Chicken* tossed in a tsatsiki sauce with mesclun greens, feta cheese, mild banana peppers, with a sundred tomato spread in a wrap**

***Grilled Avocado and Fresh Tomato Slices with feta and mozzarella cheese, offered on Pita Bread***  
***Potatoes Romanoff***

***Mesclun Winter salad* With waldorf apples, pecans, mandarin oranges, and Craisins.**

***The New Yorker*** **\$10.95**

***Corned Beef* With Swiss Cheese and Russian Dressing Served on a Soft Marble Rye**

***Smoked Turkey* With Provolone Cheese, Tomato, Bacon, Lettuce, and Deli Mustard on a Club Roll**

***Our Own Roast Beef* With Cheddar Cheese, Red Leaf Lettuce, Tomato, and Horseradish Sauce Served on a Kaiser Roll**

***Red Potato Salad and Homemade Coleslaw***  
***Dill Pickles, Chips***



*The Euro* \$10.95

*Turkey and Cheddar Cheese with Thinly Sliced Apples and a Bleu Cheese Spread on Ciabatta*  
*Peppered Roast Beef and Brie with Red Leaf Lettuce, Tomato, and Onion with Horseradish Sauce*  
*Offered on Sour Dough Bread*  
*Grilled Vegetable Focaccia with Red Pepper, Yellow Squash, Zucchini, and Mozzarella*  
*Cucumber, Tomato, and Onion Salad*  
*Red Potato Salad with Bacon and Chives*  
*Chips*

*The Metropolitan* \$10.95

*Baked Ham with Fresh Pineapple Slice, Swiss Cheese, Lettuce, Tomato, and Honey Mustard*  
*offered on Sour Dough Bread*  
*Breast of Turkey with Smoked Gouda, Lettuce, Tomato, and Cranberry Sauce on a Croissant*  
*Sautéed Grilled Vegetables Served with Smoked Mozzarella and Pesto Mayonnaise on Focaccia*  
*Sundried Tomato and Basil Pasta Salad*  
*Cucumber, Onion, and Tomato Salad*

*\*The Philly* \$11.95

*Hot Steak and Cheese with Grilled Onions, Lettuce, Tomato, and Mayonnaise Offered on a Sub Roll*  
*Hot Chicken Sandwich with Lettuce, Tomato, Mayonnaise, and Provolone Cheese on a Knott Roll*  
*Grilled Vegetable on Focaccia With Red Pepper, Yellow Squash, Zucchini, and Fresh Mozzarella*  
*Potatoes Romanoff-Oven Baked Potato Salad with Sour Cream and Cheddar Cheese*  
*Freshly Made Coleslaw*

*Southwest Wraps* \$10.95

*Colorado Beef with, Grilled Mushrooms Scallions, Spinach, and Boursin Rolled in a Traditional Wrap*  
*Southwestern Chicken with Avocado, Shredded Pepper Jack Cheese, Red Peppers, and Cilantro Pesto Rolled in a Tomato Wrap*  
*Chile Bean Wrap with Onions, Garlic, Pinto Beans, Rice, and Salsa Rolled in a Traditional Wrap*  
*Black Bean Salad*  
*Tomato and Mozzarella Salad*  
*Tortilla Chips and Salsa*

*All American Wraps* \$10.95

*Club Wrap with Ham, Turkey, Bacon, Scallions, Tomatoes, and Lettuce Rolled in a Traditional Wrap*  
*Grilled Chicken Caesar Wrap with Hearts of Romaine, Caesar Dressing, And Fresh Parmesan Cheese Rolled in a Butter Toasted Wrap*  
*Fresh Garden Salad Wrap- Crisp Romaine Lettuce, Julienne Carrots, Diced Tomatoes, and Cucumbers, Tossed in a Ranch Dressing Rolled in a Spinach Wrap*  
*Chipotle Pasta Salad*  
*Tomato, Cucumber and Onion Salad*  
*Tortilla Chips and Salsa*

*Beverages* \$1.50

*Sodas and Waters*

*Luncheon Paper Goods* \$1.95

*Plates, Napkins, Utensils*  
*(Cups & Ice if Beverages Ordered)*



## Boxed Lunches

*All Box Lunches \$10.95 - Minimum Order: 10 boxes*

*Each Boxed Lunch Includes 4 compartments*

### Sandwiches

*Each Sandwich Selection includes:*

*Pasta or Potato Salad, Fresh Fruit and a Brownie*

#### Choose From:

*Grilled Vegetable on Focaccia Bread*

*Roasted Turkey Breast Lettuce, Tomato and Avocado topped with Honey Mustard, served on Whole Wheat Bread*

*Our Own Roast Beef topped with Roasted Red Pepper, Red Onion and Cheddar Bacon Dressing on a Kaiser Roll*

*Boneless Chicken Breast with Pesto Mayo, Bacon and Provolone Cheese*

### Salad Selections

*Each Salad Selection includes:*

*a French Roll and Butter, Fresh Fruit Salad and a Brownie*

#### Choose From:

*Traditional Caesar Salad with Tri-colored Cheese Tortellini Artichoke Hearts, Herb Croutons and Our Own Caesar Dressing*

*Fajita Chicken Salad - Tender Strips of Seasoned Chicken, Peppers, Onions, Jack Cheese, and Grilled Corn with a Coriander Vinaigrette*

*Hank Steak Salad with Red Peppers, Crumbled Bleu Cheese Raspberry Vinaigrette*



**WRAP IT UP!!**  
**BUILD YOUR OWN WRAPS, SANDWICH, OR WRAPS AND SANDWICH PLATTER**

- \*10-20 Guests Choose Combo of Three*
- \*20-50 Guests Choose Combo of Four*
- \*50-200 Guests Choose Combo of Five*

*\*\*All Combination Platters are \$11.95 per Person and include Your Choice of Two Sides as Listed and Potato or Tortilla Chips*

**WRAPS:**

**Club Wrap**

*Ham, Turkey, Bacon, Mayo, Tomatoes, Cheddar Cheese,  
and Leaf Lettuce  
Rolled in a Traditional Wrap*

**Grilled Chicken Caesar Wrap**

*Grilled Chicken With Hearts of Romaine, Caesar  
Dressing, and Fresh Parmesan Cheese  
Rolled in a Butter Toasted Wrap*

**Colorado Beef**

*Flank Steak, Grilled Mushrooms, Red Onions,  
Horseradish Sauce,  
Roasted Red Peppers, Boursin,  
and Provolone Cheese  
Rolled in a Traditional Wrap*

**Chile Bean**

*With Onions, Garlic, Pinto Beans, Rice, Corn, and Salsa  
Rolled in a Traditional Wrap*

**Traditional Tuna Wrap**

*Freshly Made Tuna Salad  
with Lettuce, Tomato, and  
Monterey Jack Cheese  
Rolled in a Traditional Wrap*

**Tarragon Chicken Salad Wrap**

*Chicken Salad with Seedless Grapes  
Soft Leaf Lettuce  
Rolled in a Tomato Wrap*

**Southwestern Chicken**

*Grilled Chicken, Avocado, Shredded Pepper Jack Cheese,  
Red Peppers, Chipolte Mayonnaise, and Salsa  
Rolled in a Tomato Wrap*

**Fresh Garden Salad Wrap**

*Crisp Romaine Lettuce, Julienne Carrots, Diced Tomatoes,  
Cheese, and Cucumbers, Tossed in a Ranch Dressing  
Rolled in a Spinach Wrap*

**French Wrap**

*Thinly Sliced Flank Steak  
In a Balsamic Vinaigrette  
With Sautéed Onions, Peppers,  
And Shredded Swiss Cheese  
Rolled in a Tomato Wrap*

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## **SANDWICHES:**

### **Smoked Turkey**

*with Vine Ripened Tomatoes,  
Cranberry Mayonnaise, and Romaine Lettuce  
On Hearty Wheat Bread*

### **Italian Cold Cut Sub**

*Piles of Thinly Sliced Ham and Turkey with Hard Salami,  
Lettuce Purple Onions, Provolone, Tomatoes, then  
Splashed with a  
Red Wine Vinaigrette*

### **Corned Beef**

*With Swiss Cheese  
and Russian Dressing  
Served on a Soft Marble Rye*

### **Turkey and Cheddar Cheese**

*With thinly Sliced Apples and Bleu  
Cheese Spread Offered on Chibatta*

### **Our Own Roast Beef**

*With Cheddar Cheese, Red Leaf Lettuce, Tomato, and  
Horseradish Sauce Served on a Kaiser Roll*

### **Black Forest Ham and Provolone**

*With a Cream Cheese Pesto Spread offered on Focaccia*

### **Peppered Roast Beef and Brie**

*With Red Leaf Lettuce,  
Tomato, and Onion with  
a Creamy Horseradish  
Sauce Offered on French Bread*

### **Mesquite Grilled Chicken**

*With a Fire Roasted Pepper Sauce, Lettuce and Tomato  
offered on Sour Dough Bread*

## **SIDES**

### **CHOOSE TWO:**

#### **Chipotle Pasta Salad**

*Tricolored Rotini Pasta with Black Olives, Sun Dried  
Tomatoes tossed in a Zesty Lime Vinaigrette*

#### **Home Style Potato Salad**

*With Chopped Hard Boiled Egg, Celery, and Red Onion*

#### **Tomato Cucumber, and Onion Salad**

#### **Tomato and Mozzarella Salad**

#### **Pasta Salad Primavera**

*Sea Shell Pasta in a Light Dressing with Petite Peas and  
Julienne Carrots*

#### **Red Potato Salad**

*with Bacon and Chives  
In a Vinaigrette*

#### **Mixed Grain Salad**

#### **Fresh Homemade Coleslaw**

#### **Pineapple Raisin Coleslaw**

#### **Floridian Pasta Salad**

*Bow Tie Pasta in a Light Citrus  
Vinaigrette with Mandarin Oranges*

#### **Dilled Red Potato Salad With Sour Cream**

#### **Black Bean and Corn Salad**

*With a Touch of Cilantro*



## Hot Luncheons

### Chicken Bruschetta \$10.95

Herbed Italian Chicken Breast sautéed until Golden then Layered with a Bruschetta Mix, Topped with Mozzarella and a Pesto Cream Sauce  
**Parmesan Risotto**  
**Avocado Salad** with Mixed Greens with Avocados, Tomatoes, and Vidalia Onions in our own Vinaigrette

### Smothered Enchiladas \$10.95

Including Chicken, Beef, and Cheese Accompanied by Sour Cream  
**Refried Beans**  
**Mexican Rice with Corn**  
**Fresh Salsa and Tortilla Chips**

### Hong Kong Orange Chicken \$10.95

With Fresh Ginger and Honey  
**Spinach Salad** with Sliced Strawberries and Slivered Almonds in a Creamy Citrus Vinaigrette  
**Pineapple Rice**  
**Rolls and Butter**

### Parmesan Tilapia \$11.95

Tilapia in a Light Parmesan Cream Sauce Grilled to Perfection  
**Grilled Vegetable Medley**  
**Risotto with Parmesan Cheese**  
**Rolls & Butter**

### Grilled Southwest Chicken \$10.95 with Pineapple Salsa

**Cous Cous with Seven Vegetables**  
**Miscelun Greens** with Grilled Red Onions, Tomatoes, and Pecans in a Balsamic Vinaigrette  
**Rolls and Butter**

### Rosemary Salmon \$12.95

Salmon with Lemon Glaze and Rosemary Crumbs  
**Green Beans with Sweet Red and Yellow Peppers**  
**Rice Pilaf**  
**Rolls and Butter**

### Steak Merlot \$10.95

Grilled Sirloin, Sliced, and Topped with a Merlot Reduction with Mushrooms  
**Roasted Potato Wedges with Rosemary Butter**  
**Traditional Caesar Salad**  
**Rolls and Butter**

### Glazed Sweet and Sour Chicken \$10.95

Tender Chicken Breasts in a Delicious Citrus Glaze  
**Pineapple Rice**  
**Tender Baby Spinach Salad**  
**Rolls & Butter**



*Citrus Salmon* \$12.95

*Grilled Salmon with a Lime Burre Blanc  
Topped with Toasted Almonds  
Herbed Rice Pilaf  
Romaine Salad with Mandarin Oranges  
In a Light Citrus Vinaigrette  
Rolls and Butter*

*Raspberry Salmon* \$12.95

*Salmon Covered in Pecans then Grilled to  
Perfection, Offered with a Raspberry Glaze  
Wild Rice Medley  
Green Beans and Almonds in Herb Vinaigrette  
Rolls and Butter*

*Top Sirloin with Hunter Sauce* \$10.95

*Tender Sirloin Sliced and Grilled topped with a  
Tomato, Mushroom, Onion, and Garlic Sauce  
Cheddar Mashed Potatoes  
Green Bean Medley with Julianne Carrots  
and Peppers  
Rolls and Butter*

*Herb Crusted London Broil* \$10.95

*Sliced Thin and Piled High  
Garlic Mashed Potatoes  
Parmesan Green Beans  
Fresh Garden Salad with Assorted Dressings  
Rolls and Butter  
\*Also with Herb Crusted Chicken\**

*Cilantro Lime Chicken* \$10.95

*Chicken Breasts Coated with Tortilla Chips,  
Then Smothered in a Cilantro Lime Sauce  
Saffron Rice  
Buttered Baby Carrots  
Rolls and Butter*

*Grilled Fajitas* \$10.95

*Grilled Breast of Chicken, strips of Marinated  
Beef, Peppers, Onions, and Diced Tomatoes Offered  
with Cheddar Cheese and Sour Cream  
Flour Tortillas  
Spanish Rice  
Tortilla Chips and Fresh Salsa*

*Stuffed Chicken Marinara* \$11.50

*With Mild Italian Sausage and Spinach  
Parmesan Green Beans  
Fresh Garden Salad With Assorted Dressings  
Rolls and Butter*

*Apple and Almond Chicken* \$10.95

*Stuffed Chicken Breasts with Apples and Almonds  
in an Orange Sauce  
Saffron Rice  
Grilled Vegetable Medley  
Rolls and Butter*



*Beef Bourguignon* \$10.95

*Tender Sirloin Cubes With Bacon and Onions*  
*Rice Pilaf*  
*Grilled Parmesan Zucchini*  
*Rolls and Butter*

*Light Lemon Chicken* \$10.95

*Sautéed Chicken Breast with Lemon and Capers*  
*Fresh Herbed Fettuccini*  
*Grilled Vegetable Medley*  
*Assorted Rolls and Butter*

*Maryland Crab Cakes* \$15.95

*Traditional Maryland Crab Cakes Offered with*  
*Cocktail Sauce*  
*Parmesan Basil Angel Hair Pasta*  
*Fresh Garden Salad With Assorted Dressings*  
*Rolls and Butter*

*Pork Loin with Wild Bing Cherries* \$13.95

*Tender Grilled Pork Loin offered with a Wild Bing*  
*Cherry Sauce*  
*Wild Rice Medley*  
*Maria's Salad with Avocados, Tomatoes, and Purple*  
*Onions in a Vinaigrette*  
*Rolls and Butter*

*Tarragon Chicken* \$10.95

*Tarragon Crusted Chicken with a Light*  
*Parmesan Cream Sauce*  
*Angel Hair Pasta Accented with Roasted*  
*Vegetables and Fresh Herbs*  
*Fresh Green Beans with Caramelized Shallots*  
*Rolls and Butter*

*Ricotta & Basil Chicken* \$10.95

*Boneless Chicken Breasts Smothered in a Rich*  
*Marinara Sauce*  
*Angel Hair Pasta*  
*Classic Caesar Salad*  
*Herbed Garlic Bread*

*Amaretto Afternoon* \$11.95

*Sautéed Chicken Breast in a Sweet Amaretto Sauce*  
*with Almonds*  
*Herbed Fettuccini with Butter and Fresh Herbs*  
*Spinach Salad with Sliced Strawberries, Cucumbers,*  
*And Purple Onions in a Citrus Vinaigrette*  
*Rolls and Butter*

*Chicken Cordon Bleu* \$11.95

*Breaded Chicken Breast Rolled and Stuffed with*  
*Ham and Swiss Cheese Then Baked to a Golden*  
*Brown, Sliced, and topped with a Creamy*  
*Chardonnay Sauce*  
*Garlic Rosemary Red Potatoes*  
*Dilled Green Beans and Baby Carrots*  
*Assorted Rolls and Butter*



## Pasta Offerings

### Baked Ziti \$10.50

Topped with Melted Mozzarella in a Home-Made  
Marinara Sauce and offered in your choice of:  
Beef, Vegetarian, or Sausage  
Fresh Garden Salad with Assorted Dressings  
Home-Baked Focaccia

### Smothered Manicotti \$10.95

Pasta Shells Stuffed with Fresh Herbs, Ricotta, and  
Parmesan Cheeses Smothered in a Rich Marinara  
Sauce Topped with Melted Mozzarella  
Fresh Garden Salad with Assorted Dressings  
Freshly Baked Focaccia

### Penne Primavera \$10.50

With Sun Dried Tomatoes, Pine Nuts Broccoli, and  
Artichoke Hearts In a Creamy Alfredo Sauce  
Fresh Garden Salad with Assorted Dressing  
Garlic Bread

With Chicken \$11.95

With Shrimp \$14.50

### Hearty Lasagna \$10.50

A Prime Choice Favorite Carefully Prepared to  
Give That Rich Italian Flavor in your Choice of:  
Meat, Four Cheese, or Vegetarian  
Tossed Green Salad with Red Wine Vinaigrette  
Garlic Bread

### White Spinach Lasagna \$10.95

With Monterey Jack and Mozzarella Cheese  
Romaine Salad with Mandarin Oranges  
and Toasted Almonds  
Garlic Bread

### Fettuccini Carbonara \$10.95

Artichoke Hearts, Crispy Bacon, Smoked Ham,  
and Petite Peas Topped with a Chardonnay Sauce  
Classic Caesar Salad  
Rolls and Butter

### Penne Parmesan Rose \$10.95

Penne tossed with Roasted Chicken, Petite Peas,  
Sweet Peppers and Mushrooms in a Creamy Blend  
of Marinara and Alfredo Sauce  
Dilled Baby Carrots  
Traditional Caesar Salad  
Parmesan Bread Sticks



## Board Room Luncheons

### Tarragon Salmon \$19.95

Grilled Tarragon Salmon with a Jeweled Rice Pilaf  
Traditional Caesar Salad with our Herb Croutons  
Savory Crepes Filled with Shiitake Mushrooms  
and topped with a Light Pesto Cream Sauce  
Wedges of Rosemary Focaccia  
Key Lime Pie

### Chicken Roulade \$17.95

Chicken Breasts Rolled and Filled with Spinach  
and Shiitake Mushrooms in a Herb Sauce  
Corn Soufflé  
Green Beans Amandine  
Assorted Breads and Butter  
Gourmet Cake Slices

### Chicken Annapolis \$19.95

Sautéed Chicken Breasts Stuffed with Jumbo Lump  
Crab Meat in a Light White Wine Sauce  
Rice Pilaf with Almonds  
Romaine Salad with Mandarin Oranges and Pecans  
Assorted Rolls and Butter  
Individual Fruit Tarts  
Topped with Chambord Whipped Cream

### Pork Loin with Wild Bing Cherries \$17.95

Tender Grilled Pork Loin offered with a Wild Bing  
Cherry Sauce  
Wild Rice Medley  
Maria's Salad with Avocados, Tomatoes, and Purple  
Onions in a Vinaigrette  
Assorted Rolls and Butter  
Fresh Mixed Berries Topped with Chambord  
Whipped Cream

### Grilled Tenderloin \$25.95

Sliced Marinated Tenderloin with Shallots and Red  
Wine Offered in A Burgundy Sauce  
Roasted Potatoes  
Asparagus Bundles  
Assorted Breads and Butter  
Miniature Dessert Array

### Chesapeake Crab Cakes \$19.95

Traditional Maryland Crab Cakes Offered with  
Cocktail Sauce  
Parmesan Basil Angel Hair Pasta  
Fresh Garden Salad with Assorted Dressings  
Assorted Rolls and Butter  
Gourmet Cake Array

### Legacy Ware \$2.95

Upscale Clear Plastic Disposables



## Desserts

<u>Prime Choice Cookies</u>	<u>\$2.50</u>	<u>Mini Dessert Array</u>	<u>\$3.50</u>
Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Double Chocolate Chip		A Beautiful Assortment that may include: Pecan Tartlets, Cream Puffs, Chocolate Covered Strawberries, Petit Fours, Mini Cheesecake Bites and Assorted Tea Cookies	
<u>Cookies and Brownies</u>	<u>\$2.95</u>		
<u>Cookies and Our Special Bars</u>	<u>\$2.95</u>	<u>Individual Fruit Tarts</u>	<u>\$4.50</u>
Lemon, Blueberry Cheesecake, Pecan, and Chocolate Coconut		<u>With Chambord Whipped Cream</u>	<u>\$4.95</u>
<u>Cake Slices Array</u>	<u>\$3.50</u>	<u>Fresh Fruit Cobbler</u>	<u>\$3.95</u>
A Tempting Variety may include: Chocolate Fudge, Lemon Raspberry, Carrot, and Strawberry Cream		Homemade in Your Choice of Peach, Apple, or Cherry	
<u>Luscious Cheesecake Slices</u>	<u>\$3.50</u>	<u>Decadent Specialty Cakes</u>	<u>\$4.95</u>
An Assortment which may include: Plain, Cookies & Cream, Raspberry Chambord, and Chocolate Turtle		An Assortment which may include: White Chocolate Raspberry, Chambord Torte, Tiramisù, Chocolate Mousse, and Caramel Pecan	
<u>Southern Pie Assortment</u>	<u>\$3.50</u>	<u>Fresh Fruit Array</u>	<u>\$3.95</u>
A Sliced Array which may include: Southern Pecan, Apple, Cherry, Key Lime and Banana Split		of Fresh Pineapple, Honey Dew, Cantaloupe, Watermelon, and Seasonal Berries Option: with Lemon Yogurt Dip or Chocolate Fondue	
<u>Any Combination of Pies, Cakes, or Cheesecakes</u>	<u>\$3.50</u>	<u>Chocolate Mousse</u>	<u>\$4.50</u>
<u>Chocolate Dipped Strawberries</u>	<u>\$3.50</u>	<u>Warm Bread Pudding</u>	<u>\$4.95</u>
		Custard flavored with Vanilla, Currants, and Orange Zest Accompanied by Vanilla Anglaise Sauce	



## Corporate Picnics

### All American \$11.95

Charcoal Grilled Hamburgers and Hot Dogs  
accompanied by Ketchup, Mustard, Mayonnaise,  
Pickles, Relish, Lettuce, Tomato, Onions, and Rolls  
Home Style Potato Salad  
Fresh Creamy Cole Slaw  
Potato Chips and Brownies  
Assorted Sodas and Ice

Add BBQ Chicken \$12.95

### The County Fair \$17.95

Tender Juicy BBQ Chicken Quarters  
Our Own Pulled Pork BBQ  
Fresh Creamy Coleslaw, Pasta Salad Primavera  
Oven Baked Beans, Corn-On-The-Cob  
Soft Kaiser Rolls  
Brownies & Apple Pie  
Assorted Sodas and Ice

### Oktoberfest \$16.95

German Bratwurst And Knockwurst plus Hot &  
Sweet Italian Sausages Grilled Golden Brown and  
Served with Sauerkraut, Peppers, Onions, Dijon  
Mustard, and Sourdough Rolls  
German Potato Salad  
Apple Strudel and Brownies  
Assorted Sodas including Root Beer

### Hot Steamed Crabs \$Market Price

Large Maryland Crabs Steamed on Site with Plenty  
of Old Bay Seasoning  
Tender BBQ Chicken Smothered with Sauce  
Corn on the Cob  
Rolls and Butter  
Fresh Baked Cookies and Brownies

### Mediterranean Feast \$17.95

Tender Cubes of Marinated Sirloin and Chicken  
arranged on Skewers with Onions, Peppers,  
Mushrooms, and Cherry Tomatoes  
Middle East Rice Salad  
Fresh Garden Salad with a Lemon Yogurt Dressing  
Crispy Baguettes and Butter  
Baklava  
Sodas and Ice

### Charcoal Grilled Steaks \$25.50

Corn-fed Colorado Beef that made The Prime  
Choice Famous: NY Strip, Delmonico,  
or Filet Mignon  
Caesar Salad with our own Dressing  
Baked Potatoes  
French Rolls and Butter  
Assorted Pie Slices  
Sodas and Ice



### *New England Clam Bake \$Market Price*

*An Unforgettable Experience! Authentically Prepared on Site Steamer Clams, Maine Lobsters Grilled Sweet Onions, Corn-on-the-Cob with Plenty of Melted Butter French Rolls and Butter Apple Cobbler Sodas and Ice*

### *Tropical Island* *\$21.95*

*Caribbean Jerk Beef K-Bobs  
Chipotle Rubbed Chicken K-Bobs  
Grilled Veggie Skewers  
Caribbean Rice Salad with Roasted Almonds, Spring Onions, and Fresh Pineapple  
Bentil Orzo Salad Topped with fresh coconut  
Lemon and Key Lime Bars  
Tropical Fruit Salad*

### *Traditional Luau* *\$22.95*

*Succulent Roasted Pig  
Tender Juicy BBQ Chicken  
Creamy Pineapple Slaw  
Citrus Orzo Salad  
Soft Rolls and Butter  
Island Salsa and Chips*

### *Specialty Carts*

*Choose from  
Popcorn, Hot Dog, Cotton Candy, Snow Cones, and Ice Cream*

### *Amusements*

*Including Moon Bounce, Pony Rides, Volleyball, Face Painting, Dunk Tanks, Carnival Rides, and more*

*\*\* All Included Sodas are One Per Guest*

*\*\* Iced Tea and Lemonade can be substituted for Sodas*

*\*\*Vegetarian Burgers available at no additional charge*

*All Prices include:*

*Coolers and Ice for Beverages, Charcoal, Grill, and Other Necessary Cooking Equipment*



**Other Charges to Consider...**

The Prime Choice Caterers offers the option of quality china, glassware, and silverware, or upscale disposables to enhance your event. Below is a short list of some of the most common combinations.

Your choices are **not** limited to this list and its prices.

We also offer **specialty and wedding cakes, decorations, party extras, tenting and entertainment rentals.**

(Prices do **not** include Delivery.)

**Tables:**

6' Rectangular Table with Linen Tablecloth \$30.00 each

5' Round Table with Linen Tablecloth \$30.00 each

**Chairs:**

Ranging from \$2.25-\$7.95 per chair

(Folding White Samsonite to Gold Bamboo)

**China, Glass and Silver:** ( basic patterns) *Prices starting from:*

Full (Plates, Utensils and Water Goblet): \$6.50 per guest

with Barware: \$8.50 per guest

(Wine, Hi-Ball, Champagne Flute)

Linen Napkins - \$1.00 each

**Upscale Disposable Legacy**

**Full:** \$3.95 per guest

(Appetizer, Buffet/Station & Dessert Plates, Utensils, Beverage-ware & Napkins)

(Add \$1.00 for Champagne Glasses)

**Appetizer and Finger Foods:** \$2.50 per guest

(Appetizer and Dessert Plates, Picks and Cocktail Napkins)

**Dessert Reception:** 1.95 per guest (Dessert Plates, Forks, Cocktail Napkins)

**Attendants**

There is a five hour minimum charge. The attendants usually arrive two (2) hours prior to your guest's arrival, depending on the set-up required. We begin charging from the time of arrival to the time of departure. Our service charges are as follows:

Chef/Station Chef	\$35.00 per hour	Carver	\$35.00 per hour
Coordinator	\$35.00 per hour	Bartender	\$30.00 per hour
Grill Chef	\$35.00 per hour	Attendant	\$30.00 per hour

*Prices and Availability Subject to change without notice*