

*Event Menu #1*

**FIRST COURSE**

SPICY TUNA ROLL  
topped with spicy tuna, crunch,  
spicy mayo, eel sauce  
JUMBO SHRIMP COCKTAIL  
cocktail sauce  
STEAKHOUSE WEDGE SALAD  
tomatoes, red onion, blue cheese,  
house bacon, red wine ranch

**ENTREE**

PAN SEARED HALIBUT  
mushrooms, fingerling potatoes,  
spinach, shallot, shrimp, intense  
lobster glaze  
GRILLED FILET MIGNON\*  
primehouse mashed potatoes,  
asparagus  
LOBSTER RISOTTO  
butter poached lobster, intense  
lobster sauce, truffle essence  
GRILLED PORK CHOP  
hot cherry peppers, sauteed onions,  
roasted sweet potato, balsamic glaze

**DESSERT**

PRIMEHOUSE CHEESECAKE  
raspberry sauce, fresh berries,  
whipped cream  
GREEK YOGURT  
local honey, candied pistachios,  
house made biscotti  
CHOCOLATE BROWNIE  
served warm, chocolate mousse,  
chocolate syrup  
GELATO or SORBET  
two scoops, ask your server for  
daily selections

\$75.00 per person

*Event Menu #2*

**FIRST COURSE**

CAULIFLOWER CAESAR SALAD  
frisee, arugula, croutons, caesar  
dressing, shaved reggiano  
JUMBO SHRIMP COCKTAIL  
cocktail sauce  
PH THICK CUT BACON  
pickled vegetables, soy syrup

**ENTREE**

PAN SEARED SALMON  
citrus risotto, asparagus,  
mango salsa  
GRILLED MARINATED  
SKIRT STEAK  
asparagus, mashed potatoes,  
soy syrup  
RIGATONI  
hot italian sausage, peas, tomatoes,  
tomato-cream sauce, reggiano  
GRILLED BABY LAMB CHOPS  
greek yogurt, baby romaine, olives,  
peppers, feta, red onion, tomatoes

**DESSERT**

CHOCOLATE BROWNIE  
served warm, chocolate mousse,  
chocolate syrup  
PRIMEHOUSE CHEESECAKE  
raspberry sauce, fresh berries,  
whipped cream

\$65.00 per person

*Buffet Dinner Selections*

**SALADS**

CAULIFLOWER CAESAR SALAD  
frisee, arugula, croutons, caesar dressing,  
shaved reggiano  
GREEN GEM LETTUCE SALAD  
mediterranean vinaigrette, red onions,  
shaved reggiano  
ROASTED BEET SALAD  
mandarin orange, pickled onions, pistachios,  
herbed-honey goat cheese, yuzu vinaigrette  
STEAKHOUSE SALAD  
tomatoes, red onion, blue cheese,  
house bacon, red wine ranch  
HEIRLOOM TOMATO SALAD  
red onion, basil, balsamic vinaigrette  
PRIMEHOUSE SALAD  
organic greens, goat cheese, dried cherries

**PASTA**

HOMEMADE RICOTTA GNOCCHI  
braised short rib stew, fresh herbs, reggiano  
SPAGHETTI  
shrimp, scallops, calamari, tomato, basil  
MEZE RIGATONI  
hot italian sausage, peas, 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  
RISOTTO  
chicken, lemon, artichoke, parmesan

**ENTREES**

ROASTED ORGANIC CHICKEN  
dark chicken glaze  
PAN SEARED HALIBUT  
intense lobster glaze (\$8 supplement per guest)  
PAN ROASTED ORGANIC SALMON  
mustard sauce  
SAUTEED BREAST OF CHICKEN  
artichoke, lemon, basil  
ROASTED BREAST OF CHICKEN  
mushrooms, shallots, marsala  
ROASTED CHICKEN "SCARP"  
italian sausage, onions, peppers, potatoes, balsamic jus  
GRILLED MARINATED SKIRT STEAK  
ROASTED PORK LOIN  
fig glaze  
RED WINE BRAISED SHORT RIBS OF BEEF  
BLACKENED SWORDFISH  
SLICED FILET MIGNON  
(\$10 supplement per guest)

**SIDE DISHES**

BROCCOLI RABE  
garlic, olive oil, reggiano  
ROASTED FINGERLING POTATOES  
BRUSSELS SPROUTS  
panchetta, shallot, evoo, black pepper  
ROSEMARY ROASTED POTATOES  
PRIME HOUSE MASHED POTATOES  
LOCAL CARROTS  
butter, sea salt  
PRIMEHOUSE CREAMED SPINACH  
SAUTEED LOCAL GREEN BEANS  
almond, shallots

**EXTRAS**

**Carving Station**

ROASTED NEW YORK SIRLOIN  
SEARED LONG ISLAND DUCK BREAST  
ROASTED PORK LOIN  
BABY RACK OF LAMB  
ROASTED PRIME RIB

**Stations**

ARTISAN CHEESE DISPLAY  
flatbreads, crackers, fruit (\$12.00 per person)  
TUSCAN TABLE  
salami, marinated vegetables, flatbreads (\$14.00 per person)  
RAW BAR  
clams, oysters, shrimp cocktail (\$20.00 per person)  
SUSHI BOAT  
(\$18.00 per person)

**DESSERT**

(\$10.00 per person)

ASSORTED COOKIES, BROWNIES, PASTRIES

Buffet #1 55 per person      Buffet #2 \$65 per person

1 SALAD      2 SALADS  
1 PASTA      1 PASTA  
2 ENTREES      3 ENTREES  
2 SIDE DISHES      3 SIDE DISHES  
GELATO & SORBET      GELATO & SORBET

Custom Packages Available  
All packages include artisanal breads & soda, coffee & tea

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

*Event Menu #3*

**FIRST COURSE**

GREEN GEM LETTUCE SALAD  
mediterranean vinaigrette,  
red onions, reggiano  
ROASTED BEET SALAD  
mandarin orange, pickled onions,  
pistachios, herbed-honey goat  
cheese, yuzu vinaigrette  
SOUP OF THE DAY  
chef's preparation

**ENTREES**

PAN SEARED SALMON  
citrus risotto, asparagus,  
mango salsa  
ORGANIC CHICKEN  
chicken jus, basmati rice, broccoli  
RIGATONI  
hot italian sausage, peas, tomatoes,  
tomato-cream sauce, reggiano

**DESSERT**

GREEK YOGURT  
local honey, candied pistachios, house made biscotti  
GELATO or SORBET  
two scoops ~ ask your server for daily selections

\$55.00 per person

**ALL EVENTS**

Includes soda, coffee and tea  
(not including Tax, Gratuity, and/ or Service Charge)\*  
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

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

BURRATA  
avocado toast, heirloom cherry tomatoes,  
arugula, white balsamic

### ENTREE (choose 4)

PRIMEHOUSE OMELETTE  
mushrooms, asparagus, gruyere cheese, hash browns

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

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

ORGANIC CHICKEN  
chicken jus, basmati rice, broccoli

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

AVOCADO TOAST  
avocado, scrambled egg, tomatoes, goat cheese,  
microgreens, evoo, sea salt

PAN SEARED SALMON  
citrus risotto, asparagus, mango salsa

ORGANIC CHICKEN  
chicken jus, basmati rice, broccoli

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

### DESSERT (choose 1)

GREEK YOGURT  
local honey, candied pistachio, house made biscotti

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

ASSORTED FLATBREADS  
wasabi aioli  
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

(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