

CATERING MENU

HOT & COLD APPETIZERS

	HALF TRAY (Feeds 8-10)	FULL TRAY (Feeds 12-15)
CLASSIC ITALIAN COLD ANTIPASTO PLATTER IMPORTED PROSCIUTTO, HARD SALAMI, ROASTED PEPPERS, PROVOLONE, OLIVES, FRESH MOZZARELLA, SUN-DRIED TOMATOES, MARINATED ARTICHOKEs, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL	85	N/A
FRESH MOZZARELLA, ROASTED PEPPERS, TOMATOES, BASIL DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL	75	110
BELL & EVANS ORGANIC PANKO CRUSTED CHICKEN TENDERS HOMEMADE & ALL NATURAL. NO ANTIBIOTICS / NO HORMONES	75	140
STUFFED ARTICHOKEs (SEASONAL) STUFFED WITH HERBED PARMESAN BREADCRUMBS, EVOO	13 EA (MIN 6)	
CLAMS OREGANATA OR CASINO		19.95/DOZ MP
THAI STYLE PORK RIBS SLIDERS KOBE BEEF OR FRENCH DIP		50/DOZ
FILET MIGNON SLIDERS		85/DOZ
JUMBO SHRIMP COCKTAIL APPROX 13 TO 15 SHRIMP PER POUND; SERVED WITH LEMON WEDGES & COCKTAIL SAUCE		28/LB
COCONUT SHRIMP ORANGE MARMALADE DIPPING SAUCE		25/LB
MELON WRAPPED PROSCIUTTO	60	90
MAC & CHEESE	55	75
MAC & CHEESE BALLS COATED WITH PANKO BREADCRUMBS	55	75
FRIED CALAMARI SERVED WITH MARINARA SAUCE	75	110
MUSSELS MARINARA/FRADIIVOLO/WHITE WINE SAUCE	50	75
ORGANIC BELL & EVANS WINGS CHOOSE FROM: BUFFALO ~GARLIC PARMESAN ~ TERIYAKI ~ BBQ	70	115
STUFFED MUSHROOMS WITH CRABMEAT CHAMPAGNE LOBSTER SAUCE	40 PER DOZ	
PRIME ALL BEEF MEATBALLS MADE WITH DRY-AGED PRIME MEAT AND SLOWLY SIMMERED IN RED SAUCE	70	105
10" CAPRESE SKEWERS PLATTER CHERRY TOMATOES, MINI MOZZARELLA BALLS, BASIL, DRIZZLED WITH BALSAMIC GLAZE	65 PLATTER	
12" BRUSCHETTA PLATTER CHOPPED TOMATOES, ONIONS, BASIL, GARLIC, EVOO, SERVED WITH TOASTED BAQUETTES	45 PLATTER	
10" SMOKED SALMON CROSTINI PLATTER CREAM CHEESE, CAPERS, RED ONIONS, SMOKED SALMON, ARUGULA	85 PLATTER	
SICILIAN RICE BALLS (ARANCINI) STUFFED WITH MOZZARELLA, PEAS, CHOPPED MEAT, TOMATO SAUCE	3.50 EA (MIN 12)	
CUSTOM SANDWICH PLATTERS AVAILABLE CHOOSE SANDWICHES FROM THE LUNCH MENU AND WE'LL DO THE REST		

SALADS

	HALF TRAY (Feeds 8-10)	FULL TRAY (Feeds 12-15)
SPINACH SALAD BABY SPINACH, CROUTONS, BACON, CHERRY TOMATOES, SLICED ALMONDS, APPLE VINAIGRETTE	60	90
SEAFOOD SALAD CLAMS, MUSSELS, SHRIMP, CALAMARI, BAY SCALLOPS, RED ONION, TOMATO, CELERY, LEMON OLIVE OIL VINAIGRETTE	90	N/A
CAESAR SALAD	60	90
MILANESE SALAD MIXED GREENS, DICED TOMATO, RED ONIONS, SHAVED PARMESAN, BALSAMIC VINAIGRETTE	60	90
PRIME 94 SALAD ARUGULA, ENDIVE, RADICCHIO, SLICED APPLES, CRANBERRIES, CANDIED PECANS, GOAT CHEESE, HONEY CITRUS CIDER VINAIGRETTE	60	90
COLD SICILIAN POTATO & STRING BEAN SALAD SWEET ONIONS, PARSLEY, EVOO	60	90
BEEF SALAD RED & GOLD BEETS, SWEET ONIONS, CHERRY TOMATOES, TOASTED SLICED ALMONDS, FETA CHEESE, LIME CHIPOTLE VINAIGRETTE (LIGHTLY SPICY)	65	90

PASTAS

ANY OF OUR PASTA DISHES CAN BE MODIFIED TO SATISFY YOUR TASTES

ORECHIETTE CRUMBLIED SAUSAGE, BROCCOLI RABE, CANELLINI BEANS	60	95
CHEESE TORTELLINI ALFREDO	65	95
PENNE VODKA W/PEAS	60	90
CAVATELLI & BROCCOLI	60	95
PENNE WITH TOMATO & BASIL SAUCE	55	85
SHORT FUSILLI PRIMAVERA MIXED VEGETABLES IN A LIGHT PINK SAUCE	65	95
HOMEMADE MANICOTTI FILLED WITH RICOTTA CHEESE WITH A TOMATO & BASIL SAUCE	60	95
MEAT LASAGNA MADE WITH PRIME MEAT, RICOTTA CHEESE, TOMATO & BASIL SAUCE	65	98
FUSILLI WITH SHREDDED SHORT RIBS HOMEMADE FUSILLI WITH SLOW COOKED BONELESS SHORT RIB MEAT, TOMATO SAUCE	85	145
RIGATONI ALL'AMATRICIANA PANCETTA, CHOPPED ONIONS, PLUM TOMATOES	65	95
LOBSTER RISOTTO WITH ASPARAGUS	105	N/A
ASSORTED MUSHROOM RISOTTO	80	N/A
SEAFOOD RISOTTO	105	N/A

MEATS/SEAFOOD/POULTRY

WE ONLY SERVE BELL & EVANS ALL NATURAL CHICKEN HORMONE & ANTIBIOTICS FREE

When it comes to food, you usually get what you pay for. After you try our all Natural Bell & Evans Chicken, you will never want to eat any other brand of chicken again.

PRIME SKIRT STEAK WITH CHIMICHURI SAUCE		M/P PER LB
FAROE ISLAND SALMON GRILLED OR BLACKENED SERVED WITH CANELLINI BEANS, SAUTÉED ONIONS, CILANTRO, LIME PESTO CHILI OIL	28/LB	
BROILED LOBSTER TAILS AVAILABLE IN 3OZ OR 6 OZ TAILS		MP
JUMBO SHRIMP SCAMPI / FRANCESE / OREGANATA/FRADIAVOLO	28/LB	
SHRIMP STUFFED W/CRABMEAT CHAMPAGNE LOBSTER CREAM SAUCE		MP
BELL & EVANS TRADITIONAL CHICKEN FRANCESE/MARSALA/PARMESAN/PICCATA	85	140
BELL & EVANS CHICKEN ON THE BONE OVEN ROASTED WITH POTATOES, ONIONS, FRESH HERBS, GARLIC, EVOO	75	130
BELL & EVANS CHICKEN SAVOY ON THE BONE OVEN BAKED & FRESH HERBS, RED VINEGAR	75	130
BELL & EVANS CHICKEN MILANESE PAN-FRIED SERVED WITH MIXED GREEN SALAD ON SIDE	90	145
BELL & EVANS CHICKEN CACCIATORE MUSHROOMS, ONIONS, SWEET PEPPERS, GARLIC, WHITE WINE, TOUCH OF TOMATO, FRESH HERBS	85	145
BELL & EVANS CHICKEN ARRABIATA CHUNKS OF CHICKEN BREAST, HOT CHERRY PEPPERS, GARLIC, LEMON, WHITE WINE, BUTTER	85	145
FILET MIGNON PORT WINE DEMI-GLAZE		MP PER LB
COLORADO RACK OF LAMB		MP PER LB
ST. LOUIS PORK RIBS BBQ OR DRY RUB		MP
ROASTED PORK TENDERLOIN MUSHROOM, PORT WINE SAUCE	13.95/LB (4 LB MIN)	
FLOUNDER STUFFED WITH CRAB MEAT APPROX. 8 PIECES	100	N/A
SAUSAGE /PEPPER/ONIONS (RED OR WHITE SAUCE)	65	95

ACCOMPANIMENTS

	HALF TRAY	FULL TRAY
MASHED POTATOES	45	80
HERBED ROASTED POTATOES ROSEMARY, GARLIC, EVOO	45	80
SCALLOPED POTATOES	55	N/A
SAUTÉED BROCCOLI	50	85
SAUTÉED BROCCOLI RABE (SEASONAL)	80	140
CAULIFLOWER AU GRATIN	80	140
LONG HOT PEPPERS & SLICED POTATOES	55	85
BRUSSEL SPROUTS WITH PANCETTA & SWEET ONIONS	65	95
SEASONAL MIXED VEGETABLES SAUTÉED WITH GARLIC, EXTRA-VIRGIN OLIVE OIL	55	75
CREAMED SPINACH	10 PT	18 QT

FRUIT / PASTRY TRAYS/ CAKES

MIXED FRUIT PLATTER FRESH SEASONAL FRUITS, STRAWBERRIES, GRAPES, CANTALOUPE, PINEAPPLE, BERRIES	7.95 / LB
MINI SFOGLIATELLE & MINI CANNOLI PLATTER	2.50 EACH
TIRAMISU LADYFINGERS SOAKED IN ESPRESSO, LAYERED WITH ZABAGLIONE CREAM & DUSTED WITH RICH COCOA POWDER	70
10" NY STYLE CHEESECAKE	65
10" CHOCOLATE TRUFFLE CAKE	65
TRES LECHE DELICIOUS HOMEMADE COTTONY SOFT VANILLA SPONGE CAKE SOAKED IN A MIXTURE OF THREE MILK & TOPPED WITH WHIPPED CREAM	65

CATERING INFORMATION

THANK YOU FOR CONSIDERING PRIME 94 STEAKHOUSE & GRILL FOR YOUR UPCOMING EVENT. WE WILL DO OUR BEST TO ACCOMMODATE ANY SPECIAL REQUESTS YOU MAY HAVE. IF THERE IS A DISH YOU WOULD LIKE THAT IS NOT ON THIS MENU, PLEASE ASK US. OUR CATERING MENU IS CUSTOMIZABLE TO YOUR NEEDS

~While every effort is made to ensure the accuracy of information presented on our menus; occasionally, pricing and selections may be subject to change without notice due to market conditions and availability ~

DELIVERY PRESENTATION / CANCELLATION / FEES

**PLEASE ALLOW 48 HOURS NOTICE WHEN PLACING YOUR ORDER. WE STRIVE TO DELIVER & SETUP YOUR BUFFET WITHIN 30 MINUTES OF YOUR SCHEDULED EAT TIME. PLEASE LET US KNOW IF YOU HAVE CIRCUMSTANCES THAT NEED ADDITIONAL SET UP TIMES. WE ACCOMMODATE LAST MINUTE ORDERS, IF POSSIBLE. **WE REQUIRE MINIMUM ORDER OF \$150 ON DELIVERED ORDERS. **ORDERS CANCELLED LESS THAN 48 HOURS ARE SUBJECT TO A 50% CANCELLATION FEE.

DELIVERY & SET UP (PLEASE INQUIRE FOR DETAILS)

DELIVERY: WITHIN 10 MILES: \$25 ...DELIVERY OVER 10 MILES. PLEASE INQUIRE FOR DETAILS. SET UP INCLUDES: RACKS, STERNS, SERVING UTENSILS, FOR AN ADDITIONAL FEE. **OUR STAFF WILL DELIVER & SET UP THE CATERING ORDER FOR YOUR RESPONSIBILITY.

DEPOSIT/CONTRACT

ALL CATERING ORDERS WILL REQUIRE A 20% DEPOSIT DUE WITH INITIAL ORDER; THE REMAINING BALANCE IS DUE 3 DAYS BEFORE DELIVERY OR PICK UP

BILLING/PAYMENT

WE ACCEPT CASH AND ALL MAJOR CREDIT CARDS (SORRY, NO CHECKS); ALL PRICES ARE SUBJECT TO NJ SALES TAX

OUR CATERING ADVICE

- THE MORE VARIETY YOU OFFER, THE MORE YOU NEED TO ORDER BECAUSE YOU WILL WANT TO TRY EVERYTHING
- NOT EATING FOR A WHILE? PUT THE PANS IN THE OVEN ON LOW TO KEEP THEM WARM

TAKE AND BAKE

PICK UP / DELIVER YOUR CATERING ORDER AND BAKE IT FRESH AT YOUR HOME. WHEN YOU ORDER, JUST TELL US YOU'D LIKE IT COLD AND WE WILL TAKE CARE OF THE REST!

QUESTIONS

SHOULD YOU HAVE ANY QUESTIONS REGARDING YOUR CATERING NEEDS, PLEASE CONTACT NICK HOY OR TONI MELI AT 973-575-4555, OR EMAIL AT PRIME94STEAKHOUSE@GMAIL.COM. OR FILL OUT THE FORM AND WE WILL CONTACT YOU AS SOON AS POSSIBLE.