Prime N Wine PRIVATE DINING & CATERING

BUFFETS

3 MEAT BUFFET $32

$32. Choose 3 Meats

__ Roast Beef
__ Fried Chicken
__ Ham
__ Roasted Turkey
__ Oven Browned Chicken
__ Greek Style Chicken
__ Broiled Cod
__ Salmon Add $2
__ Dijon Sliced Pork
__ Prime Rib Add $8

Choose 1 starch

__ Baked potato
__ Mac & Cheese
__ Rice Pilaf
__ Mashed with gravy
__ Garlic mashed
__Au Gratins
__ Parsley new potatoes

Choose 1 vegetable

__ Glazed baby carrots
__ California medley
__Kernel corn
__ Green Beans
__ Broccoli
__ Asparagus Add $2
w/hollandaise Add $3

Choose 3 salads

__ Potato salad
__ Oreo fluff
__ Italian pasta salad
__ Horiatiki salad
__ Cole slaw
__ Macaroni salad
__Broccoli salad

Also included

Salad, toppings, fresh fruit and bread and butter.

PASTA BUFFET

$26 Choose 2 pastas

__ Spaghetti (meat sauce available)
__ Lasagna
__ Penne Alfredo
__ Cheese Ravioli
__Chicken Parmesan
__ Chicken Marsala
__ Chicken Alfredo
__ Vegetable Lasagna

Also included

Garden bowl with dressings & toppingS,Garlic bread sticks and Fresh fruit.

COLD CUT BUFFET

$19 Includes

Roast beef
Ham, Turkey
Croissants
Sliced bread
American slices
Swiss slices
Tomato & Lettuce
Potato Chips
Pickles spears
Fresh Cut Fruit

Choose 3 salads

__ Potato salad
__ Oreo fluff
__ Italian pasta salad
__ Cole slaw
__ Horiatiki salad
__ Macaroni salad
__ Broccoli salad

BREAKFAST BUFFET

$19, $21 if held after 12pm

Choose up to 7 hot items

__ Bacon __ Sausage
__ Pancakes __ Potato Ole's
__ Baked Eggs Benedict
__ Waffles __ French toast
__ Hash browns __ Ham
__ Eng. muffins __ Scrambled eggs
__ Biscuits with pork gravy
__ Egg Bake (vegetable or meat)

Also included: Coffee and juice.
Add fresh fruit for $2

CONTINENTAL BREAKFAST $9

Danishes, bagels,
English muffins,
coffee and juice.

APPETIZER BUFFET

$22 Choose 6 appetizers

__ Tiropita
__ Egg rolls
__ Crab Rangoons
__ Greek Style Chicken Wings
__ Meatballs BBQ or in Marinara
__ Bacon Wrapped Chestnuts
__ Cocktail Sausages in BBQ sauce
__ Onion Rings
__ Sauteed Mushrooms
__ Mozzarella Sticks
__ Cheese balls
__ Potato Skins
__ Beef or Chicken Kabobs
__ Wings (buffalo or Greek style)
__ Chicken Tenders
__ Swedish meatballs
__ Nachos

ALSO INCLUDES

Vegetable platter,
Fresh fruit platter,
Assorted cheese chunks
and assorted crackers.

BEEF TACO BAR

$17 Chicken $18

Includes

6" Soft shells
Hard shells if requested
Chopped tomatoes
Diced onions
Jalapeños
Shredded cheese
Tortilla chips & Salsa
Sour cream
Refried beans or
(potato Ole's)
Spanish rice
Shredded lettuce
Sliced black olives

***Add Queso $2**

OPTIONS FOR FUNERALS, GRADUATIONS AND SOCIALS

3 hour limit and must be held between 10am-5pm.

Appetizers 15

Includes the following
4 hot appetizers
Coffee, tea and sodas

Appetizer choices

__ Nachos __ Wings. __ Chicken fingers
__ Mozzarella Sticks __ Crab Rangoons
__ Onion Rings __ Chips and Salsa
__ Meatballs __ Egg rolls __Cheese Curds

Traditional 15

Includes the following:
Ham and Turkey sandwiches
Potato chips, 2 Homemade salads
Coffee, Tea & Sodas

Choose 2 salads

__ Potato salad __ Pasta salad
__ Broccoli salad __ Horiatiki salad
__ Macaroni __Oreo fluff__ Cole Slaw

Prime N Wine

LUNCH PRIVATE DINING & CATERING

APPETIZERS

Pricing is an item price unless listed "per person"

Shrimp Cocktail 3 | **Louisiana Bacon Wrapped Shrimp 3** | **Crab Rangoons 2**
Mongolian Beef Kabobs 4 | **Greek Chicken or Beef Kabobs 4** | **Onion Rings 3** Per Person
Stuffed Mushrooms 2 | **Wings (Greek or Buffalo) 2** | **Fresh Fruit Platter 3** Per Person
Calamari 3 Per Person. | **Meatballs (BBQ or Marinara) 2** | **Mushroom Caps 2** Per Person
Mozzarella Sticks 2 | **Cocktail Sausages in BBQ 2 Per Person** | **Cheese & Crackers 3** Per Person
Vegetable Platter 3 Per Person | **Meat, Cheese & Cracker Platter 4** Per Person | **Egg Rolls 2**

Tiropita 2 A blend of Greek cheese wrapped in phyllo. Baked to a golden brown.
Spanakopita Triangles 2 Greek cheese and spinach wrapped in phyllo.

SALADS

Host to choose one in advance

Garden Salad 7 Fresh cut romaine with tomato, cucumber, red onion, egg, croutons. Dressing carts set on table.

Caesar Salad 13 Fresh romaine tossed with garlic croutons, Parmesan & Caesar dressing

Greek Salad 14. Romaine, tomato, cucumber, onion, feta, pepperoncini, kalamata olives and egg.

Italian Pasta Salad 13 Romaine, mozzarella, rotini, parmesan and Italian Dressing.

Add a protein: Chicken 4 Shrimp 6 Salmon 6

MAINS Includes a side dish.

Host to choose up to three in advance, guests will select one during dinner.

Club Croissant 15 Ham, Turkey, Bacon, American, Swiss, Lettuce, Tomato, Pickle, Mayo & Butter.
French Dip 16 Sliced Prime Rib topped with Swiss. Served on a toasted hoagie with a side of Au Jus'
Classic Rueben 15 Tender corned beef on toasted rye with Swiss and our 1000 island dressing.
Prime Rib Sandwich 20 On a toasted hoagie with a side of Au jus'
Italian Club Ham, turkey, pepperoni, Swiss, lettuce, tomato, onion and pickle. Topped with Italian dressing on a sour dough hoagie.
Pork Tenderloin 15 Grilled or Deep Fried. Lettuce, Tomato, Onion and Pickle
Build a Burger 16 7oz ground beef. Toppings available: American, Swiss, Lettuce, Tomato, Onion, Pickle, Bacon. Served on a split top bun.
Chicken Sandwich 15 Choose grilled, Cajun style or Mediterranean.
Shrimp or Chicken Pasta 19 Tossed in penne with a creamy Afredo sauce.

PLATTERS, BOWLS AND PANS SERVES 12 includes bread.

FRIED CHICKEN (24) $140 includes 2 sides
TOSSED SALAD BOWL $36
CAESAR SALAD BOWL $40
GREEK SALAD BOWL $50
1/2 CLUB SANDWICHES (12) $60
FINGER SANDWICHES (12) HAM OR TURKEY **$60**
PASTA MARINARA w/meatsauce $70
full pan $160 serves 20
CHICKEN ALFREDO. $70
full pan $160 serves 20

DESSERTS

Host to choose up to two in advance.

Cheesecake with Fresh Berries 8
creamy, house-made, with fresh seasonal berries
Tiramisu 8
Ultimate Chocolate Cake 8
Crème Brûlée 8
Italian Lemon Cake 8
Carrot Cake 8
Baklava 6
Cookie, Bar or Brownie 3

SIDE DISHES 5

Host to pair a side dish with an Entree.

Baked Potato Served with butter and sour cream.
Garlic Mashed Potatoes
Rice Pilaf
Steak fries
Fresh Steamed Broccoli simply steamed
Grilled Asparagus (+$2 package price)
California Medley
Green Beans

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Host to choose two in advance for package price

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Mongolian Beef Kabobs 4 | **Greek Chicken or Beef Kabobs 4** | **Onion Rings 3** Per Person
Stuffed Mushrooms 2 | **Wings (Greek or Buffalo) 2** | **Fresh Fruit Platter 3** Per Person
Calamari 3 Per Person. | **Meatballs (BBQ or Marinara) 2** | **Mushroom Caps 2** Per Person
Mozzarella Sticks 2 | **Cocktail Sausages in BBQ 2 Per Person** | **Cheese & Crackers 3** Per Person
Vegetable Platter 3 Per Person | **Meat, Cheese & Cracker Platter 4** Per Person | **Egg Rolls 2**

Tiropita 2 A blend of Greek cheese wrapped in phyllo. Baked to a golden brown.
Spanakopita Triangles 2 Greek cheese and spinach wrapped in phyllo.

SALADS

Host to choose one in advance for package price.

Garden Salad 7 Fresh cut romaine with tomato, cucumber, red onion, egg, croutons. Dressing carts set on table.
Caesar Salad 7 Fresh romaine tossed with garlic croutons, Parmesan & Caesar dressing

ENTRÉES **Prices for Entrees include a salad and a side dish.**

Host to choose up to three in advance for package price, guests will select one during dinner.

Filet 6oz **38** 8oz **44** +$6 to package 10 oz **52**+$14 to package. 12 oz **60**+$22 to package.
New York Strip 42 +$4 to package 14oz., full-bodied texture, slightly firmer than a ribeye.
Prime Rib 10oz **38** 14oz **44** +$6 to package 24 oz **60**+$22 to package.
Ribeye 12oz. **42**+4 to package, well marbled for peak flavor, deliciously juicy
Top Sirloin 12oz. **35**
Salmon 22 Wild Caught, broiled and topped with dill sauce.
Walleye 29 From the lakes of Canada. Broiled, served with lemon and tartar.
Greek Style Chicken 22 Sauteed in olive oil, lemon and oregano.
Chicken Oscar 22 Breast meat topped with asparagus, crab and hollandaise.
Chicken Kiev 22. roasted & stuffed with garlic herb cheese
Tuscan Shrimp Pasta 28 Sauteed Shrimp with basil, onion and green Pepper. Tossed in penne with a creamy tomato sauce.
Cajun Chicken Pasta 22 Spiced chicken tossed with penne in Alfredo sauce. Topped with tomato and green onion.

SIDE DISHES

Host to pair a side dish with an Entree.

Baked Potato 5 Served with butter and sour cream.
Garlic Mashed Potatoes 5
Rice Pilaf 5
Steak fries 5
Fresh Steamed Broccoli 5 simply steamed
Grilled Asparagus 7 (+$2 package price)
California Medley 5
Green Beans 5
Greek Pasta 7 (+$2 package price)

DESSERTS 8

Host to choose two in advance for package price.

Cheesecake with Fresh Berries creamy, house-made, with fresh seasonal berries
Baklava
Tiramisu
Ultimate Chocolate Cake
Crème Brûlée
Italian Lemon Cake
Carrot Cake

5 COURSE PACKAGE $54 PER PERSON $3. Included complimentary coffee, iced tea & soft drinks for package