INDIVIDUALLY PACKAGED MEALS

Due to current health concerns, Premier Catering has created a selection of individually packaged items in disposable containers. All items are prepared in a state of the art licensed sanitary kitchen following all Local and State Health Directives. In addition, all sanitary/Covid-19 protocols are strictly enforced including all employees in masks and gloves.

REFRESHMENTS:
- **Assorted Gourmet Cookies** $12.95
- **Fudge Chocolate Brownies** $16.95
- **Homemade Blonde Bars** $16.95
- **Chocolate Covered Peanut Crispy Bars** $16.95
- **Traditional Chex Mix** $1.45
- **Classic Mini Pretzels** $1.45
- **Individual Bags of Chips** $1.75

One dozen Individually Wrapped Cookies
One dozen Individually Wrapped Fudge Brownies.
One dozen Individually Wrapped Homemade Blonde Bars
One dozen Individually Wrapped Chocolate Covered Peanut Crispy Bars
Individual bag of Traditional Chex Mix Snack Mix
Individual bag of Classic Mini Pretzels
An assortment of Individual Bags of Chips including Traditional or Kettle Chips

BEVERAGES:
- **Assorted Pepsi Product Cans** $1.50
- **Aquafina Bottled Water** $1.50
- **100% Columbian Coffee** $22.50
- **Hot Tea** $22.50
- **Creamy Hot Chocolate** $22.50
- **Assorted Bottled Juice** $2.00

Pepsi • Diet Pepsi • Mountain Dew • Iced Tea
Diet Mountain Dew • Sierra Mist • Lemonade
Fresh, Pure Bottled Water
Pre Filled Cups of Regular or Decaf Coffee
Individual Bags of Black Tea with Hot Water
Pre Filled Cups of Creamy Hot Chocolate
Cranberry • Orange • Apple Juice

BREAKFAST ITEMS:
- **Breakfast Box** $6.95
- **Traditional Breakfast** $12.95
- **Breakfast Pizza** $8.95

Mini Bagels & Cream Cheese, Muffin, Yogurt
Breakfast Frittata, Potatoes, Sausage, Muffin
Two Slices Breakfast Pizza, Cinnamon Spirazzi

All prices plus 20% service charge and applicable taxes.
**INDIVIDUALLY PACKAGED MEALS**

**Gourmet Sandwich Box Lunch**  
$10.95 Choice of the Following:

- **Gourmet Club** ~ Smoked Turkey, Applewood Ham, Bacon, Cheddar, Spring Mix, and Honey Mustard
- **Smoked Turkey with Cheddar, Spring Mix, and Herb Mayo**
- **Roast Beef with Havarti Cheese, Spring Mix, and Peppercorn Mayo**
- **Smoked Ham with Swiss Cheese, Spring Mix, and Honey Mustard**
- **Vegetarian with Spring Mix, Peppers, Cucumbers, Tomatoes, Black Olives, and Hummus**

Includes: Pasta Salad • Bag of Kettle Chips • Fudge Brownie • Starlight Mint Mayonnaise Packet • Mustard Packet • Napkin • Fork • Knife • Wet Wipe

**Deli Hoagie Box Lunch**  
$8.95 Choice of the Following on a 6” hoagie roll:

- **Smoked Turkey with Cheddar and Leaf Lettuce**
- **Roast Beef with Cheddar and Leaf Lettuce**
- **Smoked Applewood Ham with Swiss and Leaf Lettuce**
- **Vegetarian with Leaf Lettuce, Peppers, Cucumbers, Tomatoes, and Black Olives**

Includes: Pasta Salad • Bag of Chips • Fudge Brownie • Starlight Mint Mayonnaise Packet • Mustard Packet • Napkin • Fork • Knife • Wet Wipe

**Specialty Salad Box Lunch**  
$9.95 Choice of the Following:

- **Crispy Chicken Salad with Sesame Oriental Vinaigrette**  
  *Spring Greens with Chicken Breast Strips and Rice Noodles*

- **Fruits & Greens Salad with Poppy seed Vinaigrette**  
  *Fresh Blueberries, Pineapple, and Strawberries with Spring Greens*

- **Southwestern Chicken Salad with Jalapeno Ranch Dressing**  
  *Romaine and Chicken Breast with Tortilla Strips*

- **Strawberry Chicken Salad with Raspberry Vinaigrette**  
  *Spring Greens with Chicken Breast, Strawberries, and Almonds*

Includes: Sour Dough Roll with Butter • Fudge Brownie • Starlight Mint Napkin • Fork • Knife • Wet Wipe

All prices plus 20% service charge and applicable taxes.
INDIVIDUALLY PLATED SERVED MEALS

Due to current health concerns, Premier Catering has created a selection of individually served entrees. All items are prepared in a state of the art licensed sanitary kitchen following all Local and State Health Directives. In addition, all sanitary/Covid-19 protocols are strictly enforced including all employees in masks and gloves.

**Tomato Basil Bruschetta Chicken with Mozzarella**  
$14.95
*Bistro Style Garlic Mashed Potatoes and Glazed Sugar Snap Peas*

**Havarti Pesto Chicken with Roma Tomatoes & Pine Nuts**  
$14.95
*Oven Roasted Rosemary Potatoes and Chef’s Vegetable Mix*

**8 oz. Beef Tenderloin with Bordelaise Mushroom Sauce**  
$32.95
*Classic Mashed Romano Potatoes and Glazed Sugar Snap Peas*

**Center Cut 8 oz Sirloin Steak with Merlot Sauce**  
$24.95
*Bistro Style Garlic Mashed Potatoes and Green Bean with Parmesan Butter*

**Beef Tenderloin with Merlot Peppercorn Sauce**  
$29.95
*Plus Premier’s Chardonnay Chicken Breast (Two Entrée Plate)*
*Bistro Style Garlic Mashed Potatoes and Green Beans with Parmesan Butter*

**Beef Tenderloin with Merlot Peppercorn Sauce**  
$29.95
*Plus Salmon Fillet with Dill Cream Sauce (Two Entrée Plate)*
*Wild Rice Pilaf and Chef’s Vegetable Mix*

**Ciabatta Club Sandwich**  
$11.95
*Layers of Honey Ham, Smoked Turkey, Crispy Bacon, Cheddar Cheese, Leaf Lettuce, and Honey Mustard on a Ciabatta Roll*
*Pasta Carbonara Salad*
*Melons and Berries*

All prices plus 20% service charge and applicable taxes.
INDIVIDUALLY PLATED SERVED MEALS

Chicken Club Wrap $11.95
Julienne Cut Chicken, Honey Ham, Crispy Bacon, Cheddar Cheese, Tomatoes, Spring Mix, and Honey Mustard in Spiced Tortilla
Pasta Carbonara Salad
Melons and Berries

Strawberry Chicken Salad $10.95
Garden Fresh Romaine tossed with Spring Mix Greens, Chicken Breast, Strawberry Slices, and Almond Slivers with Raspberry Vinaigrette

Gourmet Tuna Salad Croissant $11.95
Water Packed White Meat Tuna with Walnuts, Celery, and Herbs on a Croissant
Seasonal Pasta Salad
Melons and Berries

Chicken Salad Croissant $11.95
Chicken Salad with Grapes and Walnuts on a Croissant
Seasonal Pasta Salad
Melons and Berries

Crispy Chicken Salad $10.95
Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Rice Noodles and served with an Oriental Vinaigrette Dressing

Southwestern Chicken Salad $10.95
Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Tortilla Strips and served with a Jalapeno Ranch Dressing

Add Premier Salad and Assorted Rolls $3.95
Add Cup of Soup and Assorted Rolls $4.95

All prices plus 20% service charge and applicable taxes.
INDIVIDUALLY PLATED SERVED MEALS

Diamond Menu

USDA Choice of Prime Rib of Beef plus one Entrée Selection
Select One Entrée: $22.95
Havarti Pesto Chicken * Lemon Asparagus Herb Chicken * Manicotti Marinara (Vegetarian)
Salmon Fillet with White Wine Sauce * Carved Smoked Turkey Breast
Select One Potato:
Bistro Style Garlic Mashed * Classic Mashed Romano * Oven Roasted Rosemary
Select one Vegetable:
Green Beans with Parmesan Butter * Glazed Petite Carrots * Buttered Corn
Chef’s Vegetable Mix * Glazed Sugar Snap Peas
Premier Salad
Spring Greens, Romaine, Strawberries, and Almonds with Raspberry Vinaigrette
Roll and Butter
Sour Dough Roll with Butter

Platinum Menu

Select Two Entrées: $19.95
Chardonnay Chicken * Herb Crusted Pork Loin with Mango Chutney
Seafood Lasagna with Creamy Alfredo Sauce * Cheese Tortellini with Pomodoro Sauce (Vegetarian)
Old Tyme Smoked Cobb Ham * Roast Beef with Merlot Sauce
Select One Potato:
Bistro Style Garlic Mashed * Classic Mashed Romano * Oven Roasted Rosemary
Select one Vegetable:
Green Beans with Parmesan Butter * Glazed Petite Carrots * Buttered Corn
Chef’s Vegetable Mix * Glazed Sugar Snap Peas
Premier Salad
Spring Greens, Romaine, Strawberries, and Almonds with Raspberry Vinaigrette
Roll and Butter
Sour Dough Roll with Butter

All prices plus 20% service charge and applicable taxes.
INDIVIDUALLY PLATED SERVED MEALS

**Gold Menu**

Select Two Entrées: $17.95

- Tomato Basil Bruschetta Chicken * Spinach Alfredo Lasagna (Vegetarian)
- Bordelaise Beef Tips with Mushrooms and Wild Rice * Sliced Pork Loin with Sauce
- Chicken Parmigiana with Marinara and Mozzarella * Teriyaki Glazed Chicken Breast

Select One Potato:
- Bistro Style Garlic Mashed * Whipped Potatoes with Gravy * Oven Roasted Rosemary

Select One Vegetable:
- Green Beans with Parmesan Butter * Glazed Petite Carrots * Buttered Corn
- Chef’s Vegetable Mix * Glazed Sugar Snap Peas

Premier Salad
- Spring Greens, Romaine, Strawberries, and Almonds with Raspberry Vinaigrette

Roll and Butter
- Sour Dough Roll with Butter

**Emerald Menu**

Select Two Entrées: $15.95

- Clover Glazed Midwest Ham * Beef Lasagna with Mozzarella
- Fried Chicken * Penne Rigatte Pomodoro with Parmesan (Vegetarian)

Select One Potato:
- Bistro Style Garlic Mashed * Whipped Potatoes with Gravy * Oven Roasted Rosemary

Select One Vegetable:
- Green Beans with Parmesan Butter * Glazed Petite Carrots * Buttered Corn
- Chef’s Vegetable Mix * Glazed Sugar Snap Peas

Premier Salad
- Spring Greens, Romaine, Strawberries, and Almonds with Raspberry Vinaigrette

Roll and Butter
- Sour Dough Roll with Butter

All prices plus 20% service charge and applicable taxes.
INDIVIDUALLY PLATED SERVED MEALS

The Premier Hors d’oeuvres Plate

The following hors d’oeuvres are included on each plate ~ $14.95
Gourmet Cocktail Club
Hors d’oeuvre-size sandwich with layers of smoked turkey, crisp bacon, honey ham, cheddar cheese, lettuce, and honey mustard on ciabatta roll
Spinach Artichoke Dip with Tri Color Chips
Warm spinach, artichoke hearts and parmesan cheese served with chips
Spiced Tortilla Rollups
Cheddar, cream cheese and diced jalapenos rolled in a spiced tortilla
Assorted Gourmet Sweets
Bite size petit fours

The Italian Hors d’oeuvres Plate

The following hors d’oeuvres are included on each plate ~ $11.95
Valentino’s Award Winning Pizza
Cut of Valentino’s Pizza
Meatballs in Pomodoro Sauce
Hors d’oeuvres in a Cheesy Pomodoro Sauce
Tomato Basil Bruschetta
Toasted Italian Crostinis Topped with a Fresh Tomato and Basil Mix
Chocolate Drizzled Biscotti
Traditional Biscotti Drizzled with Milk Chocolate

All prices plus 20% service charge and applicable taxes.