



Premier Catering®

# 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	<i>One dozen Individually Wrapped Cookies</i>
Fudge Chocolate Brownies	\$16.95	<i>One dozen Individually Wrapped Fudge Brownies.</i>
Homemade Blonde Bars	\$16.95	<i>One dozen Individually Wrapped Homemade Blonde Bars</i>
Chocolate Covered Peanut Crispy Bars	\$16.95	<i>One dozen Individually Wrapped Chocolate Covered Peanut Crispy Bars</i>
Traditional Chex Mix	\$1.45	<i>Individual bag of Traditional Chex Mix Snack Mix</i>
Classic Mini Pretzels	\$1.45	<i>Individual bag of Classic Mini Pretzels</i>
Individual Bags of Chips	\$1.75	<i>An assortment of Individual Bags of Chips including Traditional or Kettle Chips</i>

## BEVERAGES:

Assorted Pepsi Product Cans	\$1.50	<i>Pepsi • Diet Pepsi • Mountain Dew • Iced Tea Diet Mountain Dew • Sierra Mist • Lemonade</i>
Aquafina Bottled Water	\$1.50	<i>Fresh, Pure Bottled Water</i>
100% Columbian Coffee	\$22.50	<i>Pre Filled Cups of Regular or Decaf Coffee</i>
Hot Tea	\$22.50	<i>Individual Bags of Black Tea with Hot Water</i>
Creamy Hot Chocolate	\$22.50	<i>Pre Filled Cups of Creamy Hot Chocolate</i>
Assorted Bottled Juice	\$2.00	<i>Cranberry • Orange • Apple Juice</i>

## BREAKFAST ITEMS:

Breakfast Box	\$6.95	<i>Mini Bagels &amp; Cream Cheese, Muffin, Yogurt</i>
Traditional Breakfast	\$12.95	<i>Breakfast Frittata, Potatoes, Sausage, Muffin</i>
Breakfast Pizza	\$8.95	<i>Two Slices Breakfast Pizza, Cinnamon Spirazzi</i>

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 PACKAGED MEALS**

*Items Priced Per Person, Packaged in a Disposable Container*

### **Classic Italian Favorites** **\$14.95**

*8 oz Chicken Parmigiana with Marinara and Mozzarella Cheese  
Pasta Primavera with Rotini, California Vegetables, and Beer Cheese Sauce  
Focaccia Spiced Roll with Butter  
Insalata Speciale Salad with Creamy Italian Dressing*

### **Teriyaki Chicken Rice Bowl** **\$9.95**

*Sweet Garlicky Chicken Breast  
Served with Confetti Rice and Steamed Broccoli*

### **Western Barbecue** **\$12.95**

*Barbecue Sandwich with Slow Cooked Shredded Pork on a Hoagie Roll  
Gourmet Macaroni and Cheese with Cavatappi Pasta and Three Cheese Sauce  
Pit Style Baked Beans  
Traditional Kettle Chips*

### **South of the Border Fiesta** **\$9.95**

*Beef Enchiladas-Queso Dipped Flour Tortillas Stuffed with Seasoned Beef  
and Cheese Topped with Diced Tomatoes and Scallions  
Served with Rice and Refried Beans*

### **Homemade Soup and Garden Fresh Salad** **\$9.95**

*10 oz Bowl of Baked Potato Soup with Cheddar, Bacon and Scallions  
Fresh Garden Greens Salad with Homemade Buttermilk Ranch*

### **Valentino's Award Winning Pizza and Spirazzi Breadtwist** **\$8.50**

*Two Giant Slices Valentino's Award Winning Pizza  
Garlic Spirazzi Breadtwist with Marinara Sauce on the side*

### **Inclusive Hors d'oeuvres Box** **\$9.95**

*Homemade Spinach and Artichoke Dip served with Tri Color Chips  
Spiced Tortilla Rollups  
Fresh Fruit with Melons and Berries  
Assorted Gourmet Sweets*

All prices plus 20% service charge and applicable taxes.



Premier Catering®

# **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**

<b>Chicken Club Wrap</b>	<b>\$11.95</b>
<i>Julienne Cut Chicken, Honey Ham, Crispy Bacon, Cheddar Cheese, Tomatoes, Spring Mix, and Honey Mustard in Spiced Tortilla</i>	
<i>Pasta Carbonara Salad</i>	
<i>Melons and Berries</i>	
<b>Strawberry Chicken Salad</b>	<b>\$10.95</b>
<i>Garden Fresh Romaine tossed with Spring Mix Greens, Chicken Breast, Strawberry Slices, and Almond Slivers with Raspberry Vinaigrette</i>	
<b>Gourmet Tuna Salad Croissant</b>	<b>\$11.95</b>
<i>Water Packed White Meat Tuna with Walnuts, Celery, and Herbs on a Croissant</i>	
<i>Seasonal Pasta Salad</i>	
<i>Melons and Berries</i>	
<b>Chicken Salad Croissant</b>	<b>\$11.95</b>
<i>Chicken Salad with Grapes and Walnuts on a Croissant</i>	
<i>Seasonal Pasta Salad</i>	
<i>Melons and Berries</i>	
<b>Crispy Chicken Salad</b>	<b>\$10.95</b>
<i>Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Rice Noodles and served with an Oriental Vinaigrette Dressing</i>	
<b>Southwestern Chicken Salad</b>	<b>\$10.95</b>
<i>Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Tortilla Strips and served with a Jalapeno Ranch Dressing</i>	
<b>Add Premier Salad and Assorted Rolls</b>	<b>\$3.95</b>
<b>Add Cup of Soup and Assorted Rolls</b>	<b>\$4.95</b>

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.