PRIME TIME BUTCHER

1993

CATERING MENII

FINGER FOOD BONE-IN OR BONELESS	POULTRY
CHICKEN WINGS	BAKED PARMESAN
Choice sauceplain, sweet & spicy buffalo, sweet teriyaki, garlic	Cornflake crusted all natural chicken, homemade marinara topped with fresh mozzarella
parmesan, sesame ginger, general tso's & pineapple bourbon	MARSALA
MOZZARELLA STICKS	All natural chicken cutlets sauteed in a brown marsala wine
ried to perfectionserved with San Marzano tomato sauce	Sauce
ZUCCHINI STICKS	All natural chicken cutlets sauteed with red and yellow peppers,
Fried to perfectionserved with San Marzano tomato sauce	yellow onions, mushrooms in a homemade plum tomato sauce
COCKTAIL FRANKS	PICATTA
prown mustard	All natural chicken cutlets sauteed with lemon, capers, wine
COCKTAIL POTATO KNISHES	sauce with capers and garlic SCARPARIELLO
Mashed potatoes wrapped in pastry doughserved with spicy brown mustard	Pan-roasted chicken with potatoes, sweet pork sausage, peppers
VEGETABLE EGG ROLLS	and rosemary in a lemon/vinegar sauceserved boneless or
Chinese vegetables wrapped in a crisp egg roll wrapperserved	bone-in SOUTHERN FRIED CHICKEN
with sweet duck sauce	All natural whole chickens shallow fried to perfection
SPANAKOPITA	SPINACH STUFFED CHICKEN BREAST 1/2 TRAY \$70
FRIED CHEESE RAVIOLI	All natural chicken breast stuffed with sauteed spinach, seasoned
Fried to perfectionserved with San Marzano tomato sauce	with rosemary, thyme, sage, fresh garlic and olive oil
BEEF SLIDERS	VEGETABLE STUFFED CHICKEN BREAST 1/2 TRAY \$70
Prime ground sirloin sliders on mini potato rollsServed with ketchupAdd cheese \$15	All natural whole boneless chicken breasts stuffed with carrots, celery, onions, mushrooms, spinach, garlic, cubed bread and
FURKEY SLIDERS	seasoned with an apricot plum marinade
All natural white meat ground turkey sliders on mini potato rolls	ROTISSERIE CHICKEN
erved with ketchupAdd cheese \$15Substitute Asian turkey, olain chicken, tomato & basil chicken, portobello mushroom	salt and pepper
hicken, broccoli & cheddar chicken, spinach & feta chicken or	CHICKEN & STRING BEANS 1/2 TRAY \$60
pepper & onion chicken	All natural chicken strips wok sauteed with a sweet and spicy
COOKED BEEF SKEWERS	teriyaki glaze
signature sweet BBQ sauce	SESAME CHICKEN
COOKED CHICKEN SKEWERS 30 PIECES \$83	honey sesame sauce
All natural white meat chicken skewered and marinated in our signature sweet apricot plum marinade	BRUSCHETTA
BAKED CHICKEN TENDERS	All natural grilled or cornflake crusted chicken cutlets with ripe tomatoes, red onion, fresh basil, tossed with olive oil and
All natural white meat chicken strips tossed in seasoned	balsamic vinegarAdd Fresh mozzarella \$15
cornflake crumbs and bakedserved with choice of BBQ sauce, noney mustard or ranch	LEMON CHICKEN WITH ASPARAGUS 1/2 TRAY \$60
POPCORN CHICKEN	Marinated lemon garlic all natural chicken grilled to
All natural white meat chicken morsels tossed in a seasoned flour	perfection and topped with roasted aspargus served over rice or egg noodles
patter and fried to perfectionToss in our general tso's sauce for that exta kickAdd \$10	GRILLED CHICKEN BREAST
BUFFALO CHICKEN MEATBALLS	WITH BROCCOLI
All natural white meat ground chicken, blue cheese, and	All natural grilled chicken breast sauteed with broccoli
signature wing sauce all rolled into mini meatballs, then baked to perfectionserved with ranch or bleu cheese	SLICED WHITE MEAT TURKEY BREAST 1/2 TRAY \$70
MINI BEEF	Sliced boneless white-meat turkey seasoned with rosemary, thyme, sage, fresh garlic and olive oil and served with
SWEET & SOUR MEATBALLS	homemade gravy
Prime ground sirloin, with garlic, onions, spices handrolled and then braised in signature sweet and sour tomato sauceAdd egg noodles \$15	TURKEY ITALIAN MEATBALLS
MINI TURKEY	parmesan, onions, fresh basil, and marinara sauce rolled and baked to perfectionserved in homemade marinara sauce
SWEET & SOUR MEATBALLS	PORK
nandrolled and then braised in signature sweet and sour tomato nauceAdd egg noodles \$15	SAUSAGE & PEPPERS
CHEESE QUESADILLAS	Sweet Italian sausage sauteed with olive oil, fresh garlic, red & yellow peppers and yellow onionsSubstitute Chicken Sausage Add \$5
SALADS	COOKED PINEAPPLE BOURBON
TOSSED HOUSE SALAD	BABY BACK RIBS
Crispy mixed romaine & iceberg lettuce, cucumbers, cherry	Slow roasted and marinated in our signature pineapple bourbon marinade
comatoes, red peppers and red onionschoice of dressing, lite talian, balsamic vingerette, lemon vingerette	SLOW-ROASTED PULLED PORK
CAESAR SALAD	Slow-roasted pork shredded and smothered with our signature pineapple bourbon sauceAdd 12 brioche slider rolls &
Crispy romaine lettuce, shaved parmesan and homemade croutons with creamy caesar dressing	homemade mayo cole slawAdd \$45 HONEY GLAZED SPIRAL HAM
	I BUNEY GLAZED SPIRAL HAM 1/2 TRAY \$7/

MESCLUN SALAD 1/2 TRAY \$60

Mixed mesclun greens, canided walnuts, dried cranberries, goat cheese with a cranberry vingerette

Crispy romaince lettuce, cucumbers, cherry tomatoes, black olives, red onions and crumbled feta cheese with greek dressing

Add grilled chicken or cornflake chicken...Add \$15 Add grilled hanger steak...Add \$35

GMENU
POULTRY
BAKED PARMESAN
Cornflake crusted all natural chicken, homemade marinara topped with fresh mozzarella
MARSALA
All natural chicken cutlets sauteed in a brown marsala wine sauce
CACCIATORE
All natural chicken cutlets sauteed with red and yellow peppers, yellow onions, mushrooms in a homemade plum tomato sauce PICATTA
All natural chicken cutlets sauteed with lemon, capers, wine sauce with capers and garlic
SCARPARIELLO
Pan-roasted chicken with potatoes, sweet pork sausage, peppers and rosemary in a lemon/vinegar sauceserved boneless or bone-in
SOUTHERN FRIED CHICKEN
All natural whole chickens shallow fried to perfection
SPINACH STUFFED CHICKEN BREAST 1/2 TRAY \$70 All natural chicken breast stuffed with sauteed spinach, seasoned
with rosemary, thyme, sage, fresh garlic and olive oil
VEGETABLE STUFFED CHICKEN BREAST 1/2 TRAY \$70 All natural whole boneless chicken breasts stuffed with carrots,
celery, onions, mushrooms, spinach, garlic, cubed bread and seasoned with an apricot plum marinade
ROTISSERIE CHICKEN 2 CHICKENS \$53 All natural whole chickens seasoned with onion, garlic, paprika,
salt and pepper
CHICKEN & STRING BEANS
All natural chicken strips wok sauteed with a sweet and spicy teriyaki glaze SESAME CHICKEN
Crispy all natural chicken strips tossed in a sweet and savory
honey sesame sauce BRUSCHETTA
All natural grilled or cornflake crusted chicken cutlets with
ripe tomatoes, red onion, fresh basil, tossed with olive oil and balsamic vinegarAdd Fresh mozzarella \$15
LEMON CHICKEN WITH ASPARAGUS 1/2 TRAY \$60
Marinated lemon garlic all natural chicken grilled to perfection and topped with roasted aspargus served over rice or egg noodles
GRILLED CHICKEN BREAST WITH BROCCOLI
All natural grilled chicken breast sauteed with broccoli
SLICED WHITE MEAT TURKEY BREAST 1/2 TRAY \$70 Sliced boneless white-meat turkey seasoned with rosemary,
thyme, sage, fresh garlic and olive oil and served with homemade gravy
TURKEY ITALIAN MEATBALLS
All natural white meat ground turkey seasoned with grated parmesan, onions, fresh basil, and marinara sauce rolled and baked to perfectionserved in homemade marinara sauce
PORK
SAUSAGE & PEPPERS
Sweet Italian sausage sauteed with olive oil, fresh garlic, red & yellow peppers and yellow onionsSubstitute Chicken Sausage Add \$5
COOKED PINEAPPLE BOURBON BABY BACK RIBS1/2 TRAY \$140
Slow roasted and marinated in our signature pineapple bourbon marinade
SLOW-ROASTED PULLED PORK

8045 JERICHO TURNPIKE WOODBURY, LONG ISLAND 516.921.6519

topped with fresh mozzarella

stuffing or sauteed spinach & fresh mozzarella

STUFFED BONELESS PORK LOIN 1/2 TRAY \$80 Stuffed with choice of apple, apricot & sausage cornbread

Cornflake crusted all natural pork cutlets, homemade marinara

Sweet honey glazed bone-in ham spiral cut for easy serving

BEEF	ON THE SIDE
ITALIAN MEATBALLS	PLAIN OR GARLIC MASHED
fresh basil, and marinara sauce rolled and baked to perfection served in homemade marinara sauce	ROASTED POTATOES
BEEF & BROCCOLI	Yukon potatoes cut in wedges tossed with olive oil, garlic, onion, salt, pepper then roasted till crisp
Prime sirlon steak strips wok sauteed with a sweet and spicy teriyaki glaze	SWEET MASHED POTATOES
PEPPER STEAK	Sweet mashed potatoes whipped with sugar, vanilla and butter
Prime tri-tip steak strips wok sauteed with peppers and onions in	served with mini marshmellows VEGETABLE RICE
a sweet and spicy teriyaki glaze	Fresh chopped peas and carrots wok sauteed with long grain rice
COOKED IST CUT BRISKET	ROASTED SWEET POTATOES
MEATLOAF	Diced sweet potatoes seasoned with olive oil and brown sugar
Prime ground sirlon mixed with onions, spices and topped with a	then roasted till crisp SAUTEED BROCCOLI, SPINACH,
sweet glazeSubstitute all natural ground turkey SLICED PRIME ROAST BEEF	OR STRING BEANS
Prime roast beef sliced and served with a homemade mushroom	Sauteed with olive oil and fresh slivers of garlic
gravy	ROASTED CAULIFLOWER, EGGPLANT OR BUTTERNUT SQUASH
SHEPHARD'S PIE	Roasted with olive oil and fresh chopped garlic
Prime ground beef with vegetables in a rich gravy and topped with choice of mashed potatoes or cauliflower	CREAMED SPINACH
OUR SIGNATURE PRIME HOISIN GLAZED HANGER STEAK	A classic steakhouse side dish of bright green spinach in a rich, cheesy cream sauce
Our signature hoisin glazed hanger steaks sliced and served with	SWEET POTATO OR
sauteed onions and rice pilaf	WHITE POTATO BAKED FRIES
FILET MIGNON MEDALLIONS	Cut into fries and baked till crisp ROASTED ASPARAGUS
Prime filet mignon cooked medium rare with mushrooms, onions and a mushroom gravy	Oven roasted with olive oil and fresh chopped garlic
HOISIN GLAZED	GRILLED VEGETABLES
BONELESS SHORT RIBS	Lightly marinaded peppers, zucchini, eggplant, red onions,
Slow roasted asian short ribsAdd egg noodles or rice \$15 STEAK PIZZAIOLA	asparagus, mushrooms grilled to perfection MASHED CAULIFLOWER
Slow simmered prime sirloin, peppers, onions in a plum tomato	A healthy alternative with olive oil and fresh roasted garlic
sauce with fresh herbs	Ancarding dicernative with once on and resirrousted game
CHILI	BBQ PACKAGES
Prime ground beef, onions, garlic, tomatoes, kidney beans, slow- cooked with a secret blend of spices. Served with sharp shredded cheddar cheese, sour cream and chopped red onions for a	All meat or poultry items are raw ready to be cooked. Minimum 15 people. ALL AMERICAN BBQ\$28/PERSON
complete wholesome mealSubstitute all natural ground turkey $PASTA$	DRY AGED PRIME SIRLOIN BURGERS
PASIA BAKED ZITI	HEBREW NATIONAL KOSHER FRANKS OR BROOKLYN FRANKS
Ziti mixed with ricotta, fresh mozzarella and homemade tomato	ALL NATURAL CHICKEN CUTLETSChoice of marinatebasil, teriyaki, lemon herb, BBQ, or apricot plum
sauce.	SALADChoice of 1tossed or caesar
PENNE ALLA VODKA	SIDE DISHESChoice of 2cole slaw, cucumber, macaroni,
Penne simmered with plum tomatoes, vodka and creamAdd grilled chicken or cornflake chicken cutlets \$25	potato, or asian noodle
RIGATONI WITH TURKEY OR BEEF MEAT SAUCE 1/2 TRAY \$60	ALL THE FIXIN'SSliced beefsteak tomatoes, sauerkraut, bermuda onions, lettuce, hamburger & hot dog buns, mustard, ketchup & relishADD CHEESE\$1.98/Person
Rigatoni tossed with slow simmered plum tomato sauce with gound turkey or beef and spices Noodles can be subsituted	ELEGANT BBQ\$49/PERSON
with zucchini noodles	DRY AGED PRIME HOISIN GLAZE HANGER STEAK
LASAGNA WITH TURKEY OR BEEF	ALL NATURAL TURKEY LONDON BROILChoice of marinate spice rubbed, teriyaki, apricot plum, honey mustard, herb marinade
_asanga noodles layered with ricotta cheese, fresh mozzarella and homeade plum tomato sauceNoodles can be subsituted	CHOICE 1 SALADtossed, caesar or mesclun
with zucchini .	CHOICE OF 1 SIDE DISHESsauteed spinach, broccoli or string beans
BOW TIE PRIMAVERA	SKILLET SAUTEED ONIONS & MUSHROOMS
proccoli, peppers in olive and fresh garlic	BEEFSTEAK TOMATO & FRESH MOZZARELLA PLATTER
PENNE WITH GRILLED CHICKEN & BROCCOLI	ROASTED POTATO WEDGES
Penne tossed with fresh grilled chicken, sauteed broccoli in fresh	COOKED PACKAGES
garlic and olive oil	All meat or poultry items are cooked. Minimum 15 people.
MAC & CHEESE	CHICKEN FATIJA EXTRAVAGANZA
Three different cheeses and a homemade cheese sauce tossed with elbow macaroni and topped with a crisp parmesan crusted pankoAdd sliced hanger steak \$49 or cornflake crusted chicken cutlets \$25	DRY AGED PRIME HANGER STEAKAdd \$15/Person Includes flour tortillas, shredded cheddar cheese, shredded lettuce, homemade pico de gallo, roasted red peppers and
V E G E T A B L E	onions, sour cream and cilantro rice
V E G E I A D L E BAKED EGGPLANT PARMESAN	HOT BUFFET SMORGASBORD\$27/PERSON VEGETABLE PLATTER
Baked eggplant, homemade marinara topped with fresh	DINNER ROLLS
mozzarella	CHOICE 1 ENTREESChicken Parmesan, Eggplant Parmesan,
EGGPLANT ROLLATINI	Zucchini Rollatini, Turkey or Beef Italian Style Meatball, Turkey or Beef Sweet & Sour Mini Meatballs, Southern Fried Chicken, Rotisserie Chicken, Chicken Cacciatore, Chicken Piccatta,
ZUCCHINI LINGUINE	Sausage & Peppers or spinach stuffed chicken breast CHOICE 1 PASTABaked ziti, bow tie primavera, penne with
Spiral cut zucchini, lightly sauteed and tossed with homemade	grilled chicken and broccoli, mac & cheese or penne alla vodka
marinaraAdd beef or turkey meatAdd \$25 SPAGHETTI SQUASH MARINARA	CHOICE 2 SIDESRoasted potatoes, sauteed broccoli, sauteed spinach, sauteed string beans, plain or garlic mashed potatoes,
Oven roasted spaghetti squash tossed with grated parmesan and	mashed sweet potatoes or grilled vegetables

CHOICE 1 SALAD...Choice of Tossed or Caesar

SPAGHETTI SQUASH MARINARA $1/2\ TRAY\ \$60$ Oven roasted spaghetti squash tossed with grated parmesan and homemade marinara...Add beef or turkey meat...Add \$25