PRIME TIME BUTCHER

CATERING MENU

ABLE FOR CASH PAYMENTS ON PICKUP ORDERS ONLY. ALL PRICES SHOWN REFLECT CREDIT CARD PAYMENTS. A 3.5% DISCOUNT

FINGER FO	00
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BONE-IN CHICKEN WINGS...... 3 DOZEN **\$61.98**

Choice sauce...plain, dry rub, sweet & spicy buffalo, sweet & savory bbq, buffalo ranch, BBQ ranch, pineapple bourbon, charred fig bbq glaze, mango habanero, sweet chili or nashville hot

Substitute bonless....Add \$18.63

MOZZARELLA STICKS 4 DOZEN \$51.75

Fried to perfection...served with San Marzano tomato sauce

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COCKTAIL FRANKS 5 DOZEN \$77.63

Mini kosher franks wrapped in pastry dough...served with spicy brown mustard

COCKTAIL POTATO KNISHES 5 DOZEN \$77.63

Mashed potatoes wrapped in pastry dough...served with spicy brown mustard

VEGETABLE EGG ROLLS 5 DOZEN \$72.45

Chinese vegetables wrapped in a crisp egg roll wrapper...served with sweet duck sauce

SPANAKOPITA...... 3 1/2 DOZEN \$72.45

Spinach, feta and spices wrapped in crisp filo dough

Fried to perfection...served with San Marzano tomato sauce

Prime ground sirloin sliders on mini potato rolls...Served with

ketchup...Add cheese \$15.53

TURKEY SLIDERS...... 18 PIECES \$62.10

All natural white meat ground turkey sliders on mini potato rolls... Served with ketchup...Add cheese \$15.53...Substitute Asian turkey, plain chicken, tomato & basil chicken, portobello mushroom chicken, broccoli & cheddar chicken, spinach & feta chicken or pepper & onion chicken

COOKED BEEF SKEWERS 30 PIECES \$148

Thin-sliced dry aged prime tri-tip skewered and marinated in our signature sweet BBQ sauce $\,$

COOKED CHICKEN SKEWERS 30 PIECES \$85.91

All natural white meat chicken skewered and marinated in our signature sweet apricot plum marinade

BAKED CHICKEN TENDERS 24 PIECES \$90.91

All natural white meat chicken strips tossed in seasoned cornflake crumbs and baked...served with choice of BBQ sauce, honey mustard or ranch

All natural white meat chicken morsels tossed in a seasoned flour batter and fried to perfection...Toss in our general tso's sauce for that exta kick...Add \$15.53

All natural white meat ground chicken, blue cheese, and signature wing sauce all rolled into mini meatballs, then baked to perfection...served with ranch or bleu cheese

MINI BEEF

SWEET & SOUR MEATBALLS...... 1/2 TRAY **\$115.92**

Prime ground sirloin, with garlic, onions, spices handrolled and then braised in signature sweet and sour tomato sauce...Add egg noodles \$15.53

MINI TURKEY

SWEET & SOUR MEATBALLS..... 1/2 TRAY **\$103.50**

All natural white meat ground turkey, with garlic, onions, spices handrolled and then braised in signature sweet and sour tomato sauce...Add egg noodles \$15.53

8 inch flour tortillas stuffed with a blend of mexican cheeses

SALADS

Crispy mixed romaine & iceberg lettuce, cucumbers, cherry tomatoes, red peppers and red onions...choice of dressing, lite italian, balsamic vingerette, lemon vingerette

Crispy romaine lettuce, shaved parmesan and homemade croutons with creamy caesar dressing

Mixed mesclun greens, dried cranberries, goat cheese with a

cranberry vingerette

Crispy romaince lettuce, cucumbers, cherry tomatoes, black

8045 JERICHO TURNPIKE

olives, red onions and crumbled feta cheese with greek dressing Add grilled chicken or cornflake chicken...Add \$15.53 Add grilled hanger steak...Add \$62.10

POULTRY

Cornflake crusted all natural chicken, homemade marinara topped with fresh mozzarella

All natural chicken cutlets sauteed in a brown marsala wine

All natural chicken cutlets sauteed with red and yellow peppers, yellow onions, mushrooms in a homemade plum tomato sauce

All natural chicken cutlets sauteed with lemon, capers, wine sauce with capers and garlic

Pan-roasted chicken with potatoes, sweet pork sausage, peppers and rosemary in a lemon/vinegar sauce...served boneless or

All natural whole chickens shallow fried to perfection

SPINACH STUFFED CHICKEN BREAST 1/2 TRAY \$82.80

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 \$82.80

All natural whole boneless chicken breasts stuffed with carrots, celery, onions, mushrooms, spinach, garlic, cubed bread and seasoned with an apricot plum marinade

All natural whole chickens seasoned with onion, garlic, paprika, salt and pepper

All natural chicken strips wok sauteed with a sweet and spicy teriyaki glaze

Crispy all natural chicken strips tossed in a sweet and savory honey sesame sauce

All natural grilled or cornflake crusted chicken cutlets with ripe tomatoes, red onion, fresh basil, tossed with olive oil and balsamic vinegar...Add Fresh mozzarella \$15

LEMON CHICKEN WITH ASPARAGUS..... 1/2 TRAY \$62.10

Marinated lemon garlic all natural chicken grilled to perfection and topped with roasted aspargus served over rice or egg noodles

GRILLED CHICKEN BREAST

All natural grilled chicken breast sauteed with broccoli

SLICED WHITE MEAT TURKEY BREAST 1/2 TRAY \$124.20

Sliced boneless white-meat turkey seasoned with rosemary, thyme, sage, fresh garlic and olive oil and served with homemade gravy

TURKEY ITALIAN MEATBALLS 18 MEATBALLS \$103.50

All natural white meat ground turkey seasoned with grated parmesan, onions, fresh basil, and marinara sauce rolled and baked to perfection...served in homemade marinara sauce

PORK

Sweet Italian sausage sauteed with olive oil, fresh garlic, red & yellow peppers and yellow onions...Substitute Chicken Sausage... Add \$15.53

COOKED PINEAPPLE BOURBON

BABY BACK RIBS..... 3 RACKS \$129.38

Slow roasted and marinated in our signature pineapple bourbon

SLOW-ROASTED PULLED PORK 1/2 TRAY \$95.14

Slow-roasted pork shredded and smothered with our signature sweet & Savory BBQ sauce...Add 24 brioche slider rolls & pickled onions, cole slaw & B&B pickles...Add \$45.54

HONEY GLAZED SPIRAL HAM 1/2 TRAY \$72.45

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

STUFFED BONELESS PORK LOIN 1/2 TRAY \$82.80 Stuffed with choice of apple, apricot & sausage cornbread

stuffing or sauteed spinach & fresh mozzarella

Cornflake crusted all natural pork cutlets, homemade marinara topped with fresh mozzarella

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BEEF	ON THE SIDE
ITALIAN MEATBALLS	PLAIN OR GARLIC MASHED
Prime ground sirloin seasoned with grated parmasan, onions, fresh basil, and marinara sauce rolled and baked to perfection served in homemade marinara sauce	Creamy yukon potatoes whipped with butter and cream ROASTED POTATOES
BEEF & BROCCOLI	Yukon potatoes cut in wedges tossed with olive oil, garlic, onion,
Prime sirlon steak strips wok sauteed with a sweet and spicy	salt, pepper then roasted till crisp SWEET MASHED POTATOES
teriyaki glaze	Sweet mashed potatoes whipped with sugar, vanilla and butter
PEPPER STEAK 1/2 TRAY \$86.84	served with mini marshmellows
Prime tri-tip steak strips wok sauteed with peppers and onions in a sweet and spicy teriyaki glaze	VEGETABLE RICE
COOKED IST CUT BRISKET 4 POUNDS \$227.60	Fresh chopped peas and carrots wok sauteed with long grain rice
ender sliced sweet and savory 1st cut brisket served with gravy	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
weet glazeSubstitute all natural ground turkey	SAUTEED BROCCOLI, SPINACH, OR STRING BEANS
SLICED PRIME ROAST BEEF	Sauteed with olive oil and fresh slivers of garlic
Prime roast beef sliced and served with a homemade mushroom gravy	ROASTED CAULIFLOWER, EGGPLANT
SHEPHARD'S PIE	OR BUTTERNUT SQUASH
Prime ground beef with vegetables in a rich gravy and topped	Roasted with olive oil and fresh chopped garlic
vith choice of mashed potatoes or cauliflower	CREAMED SPINACH
OUR SIGNATURE PRIME HOISIN GLAZED HANGER STEAK1/2 TRAY \$192.49	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 auteed onions and rice pilaf	SWEET POTATO OR WHITE POTATO BAKED FRIES
FILET MIGNON MEDALLIONS	Cut into fries and baked till crisp
Prime filet mignon cooked medium rare with mushrooms,	ROASTED ASPARAGUS
nions and a mushroom gravy	Oven roasted with olive oil and fresh chopped garlic
HOISIN GLAZED BONELESS SHORT RIBS	GRILLED VEGETABLES
slow roasted asian short ribsAdd egg noodles or rice \$25.88	Lightly marinaded peppers, zucchini, eggplant, red onions, asparagus, mushrooms grilled to perfection
TEAK PIZZAIOLA	MASHED CAULIFLOWER
Slow simmered prime sirloin, peppers, onions in a plum tomato sauce with fresh herbs	A healthy alternative with olive oil and fresh roasted garlic
CHILI	
Prime ground beef, onions, garlic, tomatoes, kidney beans, slow-	BBQ PACKAGES
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\$33.12/PERSON
complete wholesome mealSubstitute all natural ground turkey	DRY AGED PRIME SIRLOIN BURGERS
PASTA	HEBREW NATIONAL KOSHER FRANKS OR BROOKLYN FRANKS
BAKED ZITI	ALL NATURAL CHICKEN CUTLETSChoice of marinatebasil, teriyaki, lemon herb, BBQ, or apricot plum
auce.	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 \$25.88	potato, or asian noodle ALL THE FIXIN'SSliced beefsteak tomatoes, sauerkraut,
RIGATONI WITH TURKEY OR BEEF MEAT SAUCE1/2 TRAY \$72.45	bermuda onions, lettuce, hamburger & hot dog buns, mustard, ketchup & relishADD CHEESE\$2.07/Person
Rigatoni tossed with slow simmered plum tomato sauce with	ELEGANT BBQ\$54.86/PERSON
gound turkey or beef and spices Noodles can be subsituted vith zucchini noodles	DRY AGED PRIME HOISIN GLAZE HANGER STEAK
ASAGNA WITH TURKEY OR BEEF	ALL NATURAL TURKEY LONDON BROILChoice of marinate spice rubbed, teriyaki, apricot plum, honey mustard, herb
asanga noodles layered with ricotta cheese, fresh mozzarella.	marinade CHOICE 1 SALADtossed, caesar or mesclun
and homeade plum tomato sauceNoodles can be subsituted with zucchiniAdd \$25.88 for zucchini	CHOICE OF 1 SIDE DISHESsauteed spinach, broccoli or string
BOW TIE PRIMAVERA	beans SKILLET SAUTEED ONIONS & MUSHROOMS
Bow Tie pasta tossed with sauteed carrots, zucchini, onions,	
proccoli, peppers in olive and fresh garlic PENNE WITH	BEEFSTEAK TOMATO & FRESH MOZZARELLA PLATTER ROASTED POTATO WEDGES
GRILLED CHICKEN & BROCCOLI	
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\$36.20/PERSON
Three different cheeses and a homemade cheese sauce tossed with elbow macaroni and topped with a crisp parmesan crusted pankoAdd sliced hanger steak \$51.75 or cornflake crusted	DRY AGED PRIME HANGER STEAKAdd \$15.53/Person Includes flour tortillas, shredded cheddar cheese, shredded
chicken cutlets \$25.88	lettuce, homemade pico de gallo, roasted red peppers and onions, sour cream and cilantro rice
VEGETABLE	HOT BUFFET SMORGASBORD\$56.93PERSON
BAKED EGGPLANT PARMESAN	VEGETABLE PLATTER
Baked eggplant, homemade marinara topped with fresh	DINNER ROLLS
nozzarella	CHOICE 1 ENTREESChicken Parmesan, Eggplant Parmesan,
EGGPLANT ROLLATINI	Zucchini Rollatini, Turkey or Beef Italian Style Meatball, Turkey or
Baked eggplant rolled with ricotta cheese, mozzarella, grated parmesan and drizzled with homemade marinara	Beef Sweet & Sour Mini Meatballs, Southern Fried Chicken, Rotisserie Chicken, Chicken Cacciatore, Chicken Piccatta, Sausage & Peppers or spinach stuffed chicken breast
ZUCCHINI LINGUINE	CHOICE 1 PASTABaked ziti, bow tie primavera, penne with
Spiral cut zucchini, lightly sauteed and tossed with homemade marinaraAdd beef or turkey meatAdd \$25.88	grilled chicken and broccoli, mac & cheese or penne alla vodka
mannaraAdd beel or rurkey mear Add \$25.88	CHOICE 2 SIDES Doasted notatoes sauteed broccoli sauteed

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CHOICE 2 SIDES...Roasted potatoes, sauteed broccoli, sauteed spinach, sauteed string beans, plain or garlic mashed potatoes, mashed sweet potatoes or grilled vegetables

CHOICE 1 SALAD...Choice of Tossed or Caesar

SPAGHETTI SQUASH MARINARA1/2 TRAY \$82.80 Oven roasted spaghetti squash tossed with grated parmesan and homemade marinara...Add beef or turkey meat...Add \$25.88

the LOFT cafe

RED WINE

15/12

LUIGI GIORDANO, LANGHE ROSSO NEBBIOLO – 13/52

2016, Piedmont, Italy

CHATEAU FOURQUERIE, MERLOT -11/44

2013. Bordeaux. France

CHATEAU HAUTERIVE, MALBEC -10/40

2015, Cahors, France

PLANET OREGON, PINOT NOIR -11/44

2016, Oregon

CHARLES SMITH, CABERNET-SAUVIGNON – 13 / 52

2015, Washington

JULIEN CECILLON, SYRAH -13/52

2016, Rhone Valley, France

ST. AMOUR, DOM. DU CHER GAMAY-12/48

2017, Beaujolais, France

WHITE WINE

BOURGOGNE CHARDONNAY, BOUCHARD PERE ET FILS -14/56

2016, France

 $\begin{array}{c} {\bf BORDEAUX} \\ {\bf SAUVIGNON} - 9/36 \end{array}$

2016, France

FABLE WINES, CHARDONNAY -10/40

2016, California

BIRGIT EICHINGER, KAMPTAL GRUNER VELTLINER HASEL -12/48

2016, Austria

QUINTA DA RAZA, VINHO VERDE -9/36

2015, Portugal

MOJITOS

A few twists on a Cuban favourite; exceptionally refreshing	
CLASSIC MOJITO8.	.5
Havana Especial, sparkling water, lime, mint, sugar	
SPICED MOJITO	7
Sailor Jerry's rum, ginger beer, lime, mint, sugar	
PASSION FRUIT MOJITO	7
Havana Especial, Passoa liqueur, passionfruit, sparkling water, lime, mint, sugar	
STRAWBERRY & WHITE PEPPERCORN MOJITO	7
Havana Especial, strawberry puree, white peppercorns, sparkling water, lime, mint, sugar	
BLOOD ORANGE MOJITO	7
Havana Especial, blood orange puree, sparkling water, lime, mint, sugar	
8	.5
Koko Kanu rum, coconut puree, sparkling water, lime, mint, sugar	
RASPBERRY MOJITO	9
Havana Especial, Chambord, raspberry puree, sparkling water, lime, mint, sugar	
HAZELNUT MOJITO	7
Havana Especial, Frangelico, ginger beer, lime, mint, sugar	

Our modern and lively cocktail bar is the perfect spot for after work drinks, pre-theatre tipples, or a night out on the town.

CLASSIC COCKTAILS

Absolut Vanilla Vodka, Kahlua, house made vanilla syrup

PEACH BELLINI......9

Peach puree, Peach Schnapps &

crème de cassis

THE BRAMBLE......8.5

Sweet and sharp with Beefeater Gin and

Beautifully bitter, combining Beefeater gin with Campari & Sweet Vermouth

MARGARITA......8.5

Tequila favourite, served straight up with

SOMETHING SWEET

Indulgently Creamy & Sweet

Crème de menthe (mint), crème de cacao blanc (white chocolate), cream

COCONUT CARAMEL RUSSIAN..8.5

Absolut Vodka, Kahlua, caramel syrup, coconut puree, cream

SALTED CARAMEL MARTINI8.5

Kahlua salted caramel, Absolut Vodka, caramel syrup, chocolate sauce

RASPBERRY & VANILLA

puree, house made vanilla syrup, cream