



Premier Catering®

INDIVIDUALLY PLATED SERVED MENUS

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 <i>Bistro Style Garlic Mashed Potatoes and Glazed Sugar Snap Peas</i>	\$14.95
Havarti Pesto Chicken with Roma Tomatoes & Pine Nuts <i>Oven Roasted Rosemary Potatoes and Chef's Vegetable Mix</i>	\$14.95
8 oz. Beef Tenderloin with Bordelaise Mushroom Sauce <i>Classic Mashed Romano Potatoes and Glazed Sugar Snap Peas</i>	\$32.95
Center Cut 8 oz Sirloin Steak with Merlot Sauce <i>Bistro Style Garlic Mashed Potatoes and Green Bean with Parmesan Butter</i>	\$24.95
Beef Tenderloin with Merlot Peppercorn Sauce Plus Premier's Chardonnay Chicken Breast (Two Entrée Plate) <i>Bistro Style Garlic Mashed Potatoes and Green Beans with Parmesan Butter</i>	\$29.95
Beef Tenderloin with Merlot Peppercorn Sauce Plus Salmon Fillet with Dill Cream Sauce (Two Entrée Plate) <i>Wild Rice Pilaf and Chef's Vegetable Mix</i>	\$29.95
Ciabatta Club Sandwich <i>Layers of Honey Ham, Smoked Turkey, Crispy Bacon, Cheddar Cheese, Leaf Lettuce, and Honey Mustard on a Ciabatta Roll</i> <i>Pasta Carbonara Salad</i> <i>Melons and Berries</i>	\$11.95

All prices plus 20% service charge and applicable taxes.

INDIVIDUALLY PLATED SERVED MEALS

Chicken Club Wrap	\$11.95
<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>	
Strawberry Chicken Salad	\$10.95
<i>Garden Fresh Romaine tossed with Spring Mix Greens, Chicken Breast, Strawberry Slices, and Almond Slivers with Raspberry Vinaigrette</i>	
Gourmet Tuna Salad Croissant	\$11.95
<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>	
Chicken Salad Croissant	\$11.95
<i>Chicken Salad with Grapes and Walnuts on a Croissant</i>	
<i>Seasonal Pasta Salad</i>	
<i>Melons and Berries</i>	
Crispy Chicken Salad	\$10.95
<i>Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Rice Noodles and served with an Oriental Vinaigrette Dressing</i>	
Southwestern Chicken Salad	\$10.95
<i>Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast, Tortilla Strips and served with a Jalapeno Ranch Dressing</i>	
Add Premier Salad and Assorted Rolls	\$3.95
Add Cup of Soup and Assorted Rolls	\$4.95

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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.