



# CATERING MENU

## YOU TAKE THE REINS

### Meats

BRISKET  
PORK RIBS  
SAUSAGE  
PULLED PORK  
TURKEY BREAST

### Sides

BIG BOSS BEANS  
SWEET POTATO SALAD  
COLE SLAW  
MAC 'N' CHEESE  
GREEN BEANS  
BARBECUE RICE  
LOADED BAKED POTATOES  
(\$4 EXTRA)

### Salads

CHOPPED SALAD  
Dressings:  
Green Chile Ranch,  
Honey Mustard,  
Dijon Vinaigrette  
BROCCOLI SALAD  
PASTA SALAD

#### 2 MEATS & 2 SIDES

**20-40** Guests **\$23.00**  
**41-99** Guests **\$22.00**  
**100+** Guests **\$21.50**

#### 3 MEATS & 2 SIDES

**20-40** Guests **\$26.00**  
**41-99** Guests **\$25.00**  
**100+** Guests **\$24.50**

#### 4 MEATS & 2 SIDES

**20-40** Guests **\$29.00**  
**41-99** Guests **\$28.00**  
**100+** Guests **\$27.50**

### Add-Ins

APPETIZERS  
STARTING AT \$5.00  
SIDES \$3.00  
DESSERTS \$5.00  
SALAD \$3.00

CUTLERY & PLATES  
STARTING AT \$1.50

**BUFFET PACKAGE \$16.00**  
(per item): wire chafer / heat sterno / serving utensil

### Sweets

BANANA PUDDING  
BREAD PUDDING  
MINI PIES  
Chocolate Chess,  
Buttermilk Chess,  
Pecan  
COBBLERS  
Apple, Blueberry, Pineapple,  
Cherry, Peach  
BLUE RIBBON DREAM  
Multiple Flavors

### Drinks

\$2.50 per person  
This price includes all three  
drink options per person

ICED TEA  
LEMONADE  
WATER

### Delivery & Pick-up

All pick-up & delivery orders include the following:  
SIGNATURE SAUCE, SLICED PICKLES,  
PICKLED ONIONS AND POTATO ROLLS

**DELIVERY FEE**  
\$45 within a 20 mile radius,  
\$1.50 each additional mile

**PICK-UP**  
Free

Minimum Pick-up: 20 persons  
Minimum Delivery: 35 persons  
(All orders must be made at least 3 days in advance.)

### Order

**PRIME-BBQ.COM/CATER**

\*Additional fees apply  
(Tax, gratuity, and potential service fees)



# CATERING MENU

LET US RUN THE SHOW

## Meats

BRISKET  
PORK RIBS  
SAUSAGE  
PULLED PORK  
TURKEY BREAST

### 2 MEATS & 2 SIDES

**\$22.00** /person

## Featured Meats

WHOLE HOG  
RIBEYE STEAKS  
PORK STEAKS  
FILET TENDERLOIN  
PORK TENDERLOIN  
SALMON FILET  
BEEF RIBS

(All Items Current Market Price)

## Add-Ons

APPETIZERS  
STARTING AT \$5.00  
SIDES \$3.00

DESSERTS \$5.00

SALAD \$3.00  
CUTLERY & PLATES  
STARTING AT \$1.50

## Service Fee

**\$350**

(60 guests minimum)

4 hours from setup to cleanup with 3 wait staff

## Service Includes

Setup, cleanup, trash removal, monitoring of  
guests, and all service stations.  
(Each additional hour + \$100)

(All orders must be made at least 7 days in advance.)

## Additional Staff

(4 hour minimum)

\$35 per staff member per hour

## Sides

BIG BOSS BEANS  
SWEET POTATO SALAD  
COLE SLAW  
MAC 'N' CHEESE  
GREEN BEANS  
BARBECUE RICE  
LOADED BAKED POTATOES  
(\$4 EXTRA)

## Salads

### CHOPPED SALAD

Dressings:  
Green Chile Ranch,  
Honey Mustard,  
Dijon Vinaigrette

### BRROCOLI SALAD

### PASTA SALAD

### 3 MEATS & 2 SIDES

**\$25.00** /person

### ALL YOU CAN EAT

**\$36.00** /person  
(only with private room reservation)

## Appetizers

PRIME JALAPEÑO POPPERS  
SMOKED CHICKEN WINGS  
MINI TEXAS FRITO PIES  
GRILLED BRUSCHETTA  
with Pimento Cheese  
SMOKED CHICKEN SALAD  
with Assorted Crackers  
CHARCUTERIE & CHEESE TRAY  
SCRATCH BISCUIT BAR  
with Assorted Spreads

## Sweets

BANANA PUDDING  
BREAD PUDDING  
MINI PIES  
Chocolate Chess,  
Bu'er milk Chess,  
Pecan  
COBBLERS  
Apple, Blueberry,  
Pineapple, Cherry, Peach  
BLUE RIBBON DREAM  
Multiple Flavors

## Drinks

**\$2.50** per person

This price includes all three  
drink options per person

Iced Tea

Lemonade

Water

## Order

**PRIME-BBQ.COM/CATER**

\*Additional services available upon request  
to include but not limited to Bartender,  
plate scraping, cake cutting, etc..



## PRIME SELECT CATERING MENU

### Appetizers

#### HOT HONEY, BROWN BUTTER GLAZED SMOKED NC SWEET POTATOES

with goat crumbles, toasted pecans, fried collards, pork cracklings

#### SMOKED PORK BELLY BITE

with maple gochujang & toasted sesame

#### JALAPENO CHEDDAR CROSTINI

toasted crostini with house made pimento cheese, Prime smoked jalapeno cheddar sausage tossed in NC red pepper jam & topped with finely diced sweet peppers

#### BOURSIN BRUSCHETTA w/ PRIME BRISKET

toasted baguette with house made boursin spread with fresh herbs with caramelized onions, Prime wet-aged and smoked Brisket with arugula

#### CHICKEN FRIED BURNT ENDS

brisket burnt ends battered & fried with piped French style mashed potatoes & pepper gravy

#### CAPRESE SALAD SKEWERS

marinated cherry tomatoes, fresh Ciliegine Mozzarella, fresh basil, cracked black pepper, reduced balsamic drizzle

#### STRAWBERRY AND SMOKED WATERMELON SALAD SKEWERS

fresh strawberries, smoked watermelon, feta crumbles, cracked black pepper & fresh basil

#### SPICY STRAWBERRY AND GOAT CHEESE CROSTINI

savory strawberry salsa, honey goat cheese, crispy crostini

#### SMOKED SALMON CROSTINI

crispy crostini, with dill cream spread, smoked salmon, pickled red onion, capers, & fresh dill garnish

#### SMOKED CHICKEN SALAD BELGIUM ENDIVE CUPS

Prime smoked chicken salad in a endive cup, garnished with toasted pecan crumbles

### Plated Examples

#### SWEET TEA BRINED & GLAZED TURKEY BREAST

with NC mashed sweet potatoes & charred broccolini

#### REVERSE SEARED RIBEYE OR FILET MIGNON w/ WHISKEY PEPPERCORN SAUCE

with garlic & herb dutchess potatoes & shoestring fresh vegetable medley

#### SMOKED SWEET TEA BRINED PORK TENDERLOIN

with fresh summer grilled corn salad, grilled citrus asparagus & confit fingerling potatoes

## OVERVIEW OF OTHER CUSTOM SELECTIONS

### Proteins

#### BEEF

REVERSE SEARED FILET MIGNON

REVERSE SEARED RIBEYE  
SMOKED SHORT RIB (BONE IN OR BONE OUT)

NEW YORK STRIP

TERES MAJOR

PASTRAMI BACON

#### FISH

JUMBO LUMP CRAB CAKE

VERLLASO SALMON

RAINBOW TROUT

GROPER

#### PORK

DRIED AGED PORTER HOUSE PORK CHOP

PORK TENDERLOIN

BONE IN PORK CHOP

APRICOT GLAZED BABY BACK PORK RIBS

PORK OSO BUCCO

#### POULTRY

GARLIC & HERB CHICKEN

FLORENTINE STUFFED CHICKEN BREAST

CHICKEN CORDON BLUE

SWEET TEA BRINED TURKEY BREAST

#### SAUCES

WHISKEY PEPPERCORN

GREEN PEPPERCORN

WILD MUSHROOM DEMI

LEMON & DILL CREAM

STRAWBERRY BACON JAM

ARGENTINIAN PEPPER RELIS

SOY MUSTARD GLAZE

CHIMICHURRI

### Starches

GARLIC & HERB DUTCHESSE POTATOES

TRUFFLE & PARMESAN MASHED POTATO

CONFIT FINGERLING POTATOES  
W/ ROASTED LEEKS

BLACK PEPPER & PARMESAN MASHED POTATO

HASSELBACK POTATOES

POPPED BLEU CHEESE POTATO  
W/ CARMELIZED ONIONS

POTATO AU GRATIN

ORANGE SCENTED SWEET POTATO PUREE

HARISSA ROASTED SWEET POTATOES

POTATO PAVE

POTATO PARSNIP PUREE

CAULIFLOWER MASH

FOUR CHEESE MAC N CHEESE TOPPED  
W/ FRIED PROSCIUTTO

ROASTED ALMOND & SCALLION RICE PILAF

GRILLED VEGGIE RICE PILAF

TEXAS CAVIAR

CHARRED VEGGIE COUSCOUS SALAD

GREEN FIELD PEAS & PASTRAMI BACON

### Vegetables

BACON BRAISED BRUSSEL SPROUT

CHARRED LEMON & GARLIC ROASTED BROCCOLINI

GRILLED CITRUS ASPARAGUS

GLAZED BABY CARROTS

GRILLED CORN SALAD

HARICOVERTS GREEN BEANS  
W/ SHALLOTS AND TOASTED HAZELNUTS

ROASTED BUTTERNUT SQUASH WITH CRANBERRIES

SMOKED PORK BELLY COLLARDS

SHOESTRING VEGETABLE MEDLEY

### Salads

#### GRILLED CAESAR SALAD

with sourdough croutons, shaved parmesan

#### STRAWBERRY & FETA SALAD

with arugula, spinach, crumbled feta, fresh strawberries,  
artichoke hearts, balsamic vinaigrette

#### CHOP HOUSE WEDGE SALAD

with iceberg, smoked house bacon crumbles, bleu cheese,  
cherry tomatoes, pickled red onions, bleu cheese dressing

#### ARUGULA SALAD

with grilled & roasted butternut squash, crumbled goat  
cheese, spiced pumpkin seeds, dijon vinaigrette

#### SMOKED WATERMELON SALAD

with crispy romaine, smoked watermelon, crumbled feta, toasted  
watermelon seeds, house bacon crumbled, reduced balsamic drizzle



**PRIMO**  
LATIN CUISINE

## APPETIZERS

### CHIPS & QUESO | \$8/PERSON

*pico de gallo, pickled onions, pickled jalapenos, sour cream sauce*

### CHIPS & GUAC | \$8/PERSON

*pico de gallo, pickled onions, pickled jalapenos, sour cream sauce*

### NACHO BAR | \$14/PERSON

*guacamole, queso, pico de gallo, pickled onion, pickled jalapeno, sour cream sauce, salsa verde, salsa roja*

### TOSTONES RELLENOS | \$5/PERSON

*plantain bowl, marinated & grilled flank steak, chimichurri, pimientos*

## TACOS

*pick package plus 2 sides  
(+\$1 for charro beans)*

### 1 TACO | \$18/PERSON

### 2 TACOS | \$25/PERSON

### 3 TACOS | \$32/PERSON

## BRISKET

*smoked beef brisket, pico de gallo, salsa verde, sour cream sauce, fresh cilantro, lime wedge*

## LECHON CARNITAS

*lechon, salsa verde, sour cream sauce, chicharron, sour cream sauce, fresh cilantro, lime wedge*

## CHICKEN TINGA

*smoked chicken tinga, shredded lettuce, diced yellow onions, diced tomatoes, cilantro lime crema, fresh cilantro, lime wedge*

## PORK -OR- CHICKEN PASTOR

*choice protein, diced white onion, diced grilled pineapple, fresh cilantro, lime wedge*

## FLANK STEAK

*marinated and grilled flank steak, pico de gallo, salsa verde, fresh cilantro*

## BLACKENED SHRIMP -OR- SMOKED HALIBUT

*jicama slaw, sriracha mayo, fresh cilantro, lime wedge*

# CATERING MENU

### EMPANADAS | \$4/PERSON

*served with ketchup mayo*

### BEEF PICADILLO

### LECHON CARNITAS

**PIZZA**  
(VEGETARIAN)

### SIDES | \$3/PERSON

#### BLACK BEANS

#### WHITE RICE

#### YELLOW RICE

#### SPANISH SLAW

#### CREAMED CORN

### PREMIUM SIDES | \$4/PERSON

#### CHARRO BEANS

## DESSERTS

### PINEAPPLE COBBLER | \$5/PERSON

*(+\$2.50 for Blue Bell ice cream)*

### DESSERT NACHOS | \$6/PERSON

*house fried sopapilla(cinnamon sugar) chips, fruit pico (strawberries, pears, kiwi, mint, lime), fresh whipped cream, chocolate sauce, caramel sauce*

### CHURRO BAR | \$6/PERSON

*cream cheese filled cinnamon sugar dusted churros, fresh whipped cream, chocolate sauce, caramel sauce*

### TRES LECHE CROISSANT BREAD PUDDING | \$8/PERSON

*plantain bowl, marinated & grilled flank steak, chimichurri, pimientos*