



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-Ons

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 chafers / 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

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 Vinaigre'e
BROCCOLI SALAD
PASTA SALAD

2 MEATS & 2 SIDES

\$22.00 /person

3 MEATS & 2 SIDES

\$25.00 /person

ALL YOU CAN EAT
4 MEATS & 4 SIDES

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

Featured Meats

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

(All Items Current Market Price)

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,
Butter milk Chess,
Pecan
COBBLERS
Apple, Blueberry,
Pineapple, Cherry, Peach
BLUE RIBBON DREAM
Multiple Flavors

Add-Ons

APPETIZERS
STARTING AT \$5.00
SIDES \$3.00

DESSERTS \$5.00
SALAD \$3.00
CUTLERY & PLATES
STARTING AT \$1.50

Drinks

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

Iced Tea
Lemonade
Water

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

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 housemade 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 saladed 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
GROUPE

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

GRILLED CAESAR SALAD

with sourdough croutons, shaved parmesan

STRAWBERRY & FETA SALAD

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

SMOKED WATERMELON SALAD

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

Starches

GARLIC & HERB DUTCHESS POTATOES
TRUFFLE & PARMESAN MASHED POTATO
CONFIT FINGERLING POTATOES
W/ ROASTED LEEKS
BLACK PEPPER & PARMESAN MASHED POTATO
HASSELBACK POTATOES
POPPED BLEU CHEESE POTATO
W/ CARAMELIZED 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

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



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*