



## 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



## 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 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

## Drinks

## Delivery & Pick-up





# 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](http://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 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  
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

### 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

#### 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*



## 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*