

*Catering your event at*

# PRIME

Prime presents a multi-faceted dining experience second to none on Long Island.

The Prime Experience elegantly juxtaposes the best of new and old worlds through its dining and strikingly beautiful waterfront restaurant decor.

It is underscored by excellent service and topped off by a spectacular view of Huntington Bay.

We offer two main spaces for private events: The Wine Room overlooks our 5,000 bottle wine cellar, while the Harborside Room overlooks the idyllic harbor.

Both of these rooms can accommodate up to thirty-five guests each, and for larger parties, the retractable center wall accommodates

for up to seventy guests. Audio-Visual services are provided through drop-down projectors and screens.

In addition to a three or four-course dinner, you can supplement your event with passed hors d'oeuvres, or platters of our signature sushi.

## *Event Guidelines*

### BRUNCH

50. PER PERSON  
3 COURSES

### LUNCH

55. PER PERSON  
3 COURSES

### DINNER

65. PER PERSON  
3 COURSES

CHOICE OF: 4 APPETIZERS  
4 ENTREES  
2 DESSERTS

75. & 85. PER PERSON  
4 COURSES

CHOICE OF: 4 APPETIZERS  
SALAD COURSE  
4 ENTREES  
2 DESSERTS

100. PER PERSON  
4 COURSES

CHOICE OF: 4 APPETIZERS  
SALAD COURSE  
5 ENTREES  
2 DESSERTS

ADDITIONAL:  
20% GRATUITY  
5% ROOM CHARGE  
8.75% SALES TAX



PRIME

117 NEW YORK AVENUE  
HUNTINGTON, NY 11743  
T: 631. 385. 1515  
F: 631. 385. 8190

DINNER  
MONDAY TO THURSDAY 5 TO 10 PM  
FRIDAY AND SATURDAY 5 TO 11 PM  
SUNDAY 4 TO 9 PM

LUNCH  
WEDNESDAY TO SATURDAY 11:30 TO 3PM

BRUNCH  
SUNDAY 11:30 TO 3:30 PM

SPECIAL EVENTS

LENA SEITER  
T: 516. 697. 0239

## BRUNCH 50. PER PERSON

### *first course*

#### PROSCUITTO AND MOZZARELLA

mixed greens, balsamic dressing

#### SPINACH SALAD

maytag blue cheese, walnuts,  
bacon, red onion

#### BEET SALAD

goat cheese, balsamic drizzle

#### SEASONAL SOUP

### *second course*

#### EGGS "BENEDICT"

canadian bacon, hollandaise sauce

#### FRENCH TOAST "PANETTONE"

chantilly creme

#### BACON CHEESEBURGER

prime fries

#### RED SNAPPER

spinach, favas, tomato, champagne viniagrette

#### HANGER STEAK

shallot sauce, prime fries

### *dessert*

#### LEMON MERINGUE CHEESECAKE

#### CHOCOLATE PUDDING CAKE

Coffee and Tea Service

## CANAPES 15. PER PERSON

### COLD:

lobster-daikon rolls  
tuna tartar, gaufrette potatoes  
vegetable spring roll  
"mini" caprese

### HOT:

porcini tarts  
teriyaki drumsticks  
shrimp satay  
beef satay

## LUNCH 55. PER PERSON

### *first course*

#### PRIME SALAD

mesclun greens, warm goat cheese, applewood bacon

#### "CAPRESE"

buffala mozzarella, beefsteak tomatoes, basil  
balsamic dressing

#### CRAB CAKE

maryland lump crab, french dressing

#### SEASONAL SOUP

### *second course*

#### FILET MIGNON

whipped potatoes, seasonal vegetables

#### ROASTED CHICKEN

gingerbread stuffing, cipolini onions, bacon

#### RISOTTO

mixed wild mushrooms, arborio rice, parmesean

#### SALMON

roasted potatoes, cipolini onions, red wine sauce

#### HANGER STEAK

shallot sauce, prime fries

### *dessert*

#### LEMON MERINGUE CHEESECAKE

#### CHOCOLATE PUDDING CAKE

Coffee and Tea Service

## ADDITIONAL OPTIONS:

these options are flexible,  
please discuss with the catering manager

## SUSHI PLATTERS

choose from our large selection of sushi

## FRESH FRUIT, CHEESE, AND VEGETABLE PLATTERS

## DINNER 65. PER PERSON

### *first course*

#### PROSCUITTO AND MOZZARELLA

mixed greens, balsamic dressing

#### RISOTTO

mixed wild mushrooms, arborio rice, parmesan

#### SHRIMP COCKTAIL

the classic

#### SEASONAL SOUP

### *second course*

#### FILET MIGNON

whipped potatoes, seasonal vegetables

#### ROASTED CHICKEN

gingerbread stuffing, cipolini onions, bacon

#### SHRIMP SCAMPI

linguine pasta, scampi sauce, fried garlic

#### SALMON

roasted potatoes, cipolini onions, red wine sauce

## DINNER 75. PER PERSON

### *add middle course:*

#### PRIME SALAD

mesclun greens, warm goat cheese, applewood bacon

### *add entree choices:*

#### CHILEAN SEA BASS

ponzu sauce, chinese vegetables, miso-glaze

## DINNER 85. PER PERSON

### *add entree choices:*

#### NEW YORK STRIP STEAK

whipped potatoes, seasonal vegetables

#### FILET "WELLINGTON"

filo-wrapped, brie cheese, spinach, mushrooms

## DINNER 100. PER PERSON

### *add entree choices:*

#### "TELLERS" RIBEYE

on the bone, whipped potatoes, seasonal vegetables