

Petites

priced per piece • minimum: 24 pieces

LUMP BLUE CRAB CAKES

lemon, dijonnaise, panko, mayo, tarragon 7.⁹⁹

LOBSTER ROLLS

prime slaw, sauce louie, brioche bun 11.⁹⁹

FRIED CHICKEN BITES

chili maple syrup 5.⁹⁹

THICK-CUT BACON

chili maple syrup, dark chocolate, sea salt 5.⁹⁹

HERB POLENTA CAKE

tomato jam, smoked eggplant “bacon” VEG/GF 5.⁹⁹

PEA ARANCINI

freeze dried peas, truffle aioli VEG 5.⁹⁹

DECADENT MAC AND CHEESE CUPS

cheddar, fontina, gruyère VEG 4.⁹⁹

MINI MEATBLLS

house pomodoro, parmesan, basil 6.⁹⁹

Salads

serves 10

CLASSIC CAESAR 79.⁹⁹

little gem, garlic parmesan breadcrumbs

CHOPPED 99.⁹⁹

romaine, red cabbage, cucumbers, pepperoncini, cherry tomatoes, avocado, lime sugar, hard boiled eggs, carrots, blue cheese, thick-cut bacon, red onion

Sandwiches

priced per piece • minimum: 24 pieces

DRY-AGED CHEESEBURGERS

sharp american, tomato, pickle, lettuce, dijonnaise 6.⁹⁹

PRIME RIB SLIDERS

thinly shaved prime rib, atomic horseradish cream 6.⁹⁹

Displays

serves 10

ARTISANAL CHEESE & CHARCUTERIE BOARD

chef’s selection 229.⁹⁹

SEASONAL FRUIT VEG/GF 149.⁹⁹

SEASONAL VEGETABLE VEG/GF 129.⁹⁹

Entrees

serves 10

WILD SALMON

mille isle burr blanc GF 269.⁹⁹

LEMON CHICKEN

white wine garlic sauce GF 179.⁹⁹

LOCAL WILD MUSHROOM

RISOTTO 159.⁹⁹

BEEF TENDERLOIN

horseradish cream GF 339.⁹⁹

Sides

serves 10 • 99.⁹⁹ each

PROPERLY WHIPPED POTATOES

chives, sour cream, bread crumbs crust VEG

ROASTED BROCCOLI

lemon, garlic, white wine v/VEG/GF

CHARRED BRUSSELS SPROUTS

house-flared bacon, elephant garlic, balsamic, maple chili drizzle

ROASTED WILD MUSHROOMS

apple saba

GRILLED ASPARAGUS

lemon, sea salt v/VEG/GF

DECADENT MACARONI & CHEESE

cheddar, fontina, gruyère, chives VEG

Desserts

VEG

priced per piece • 4.⁹⁹ each • minimum : 24 pieces

PEANUT BUTTER

CHOCOLATE TARTS

peanut butter mousse, milk chocolate, whipped cream, candied peanuts

CHOCOLATE MOUSSE TARTS

whipped chocolate mousse, chocolate pearls

CARAMEL CAKE BITES

chocolate caramel marble cake, chocolate butter cream

CHEF’S SEASONAL MINI PIES

select one: banana cream, cherry, apple

ASSORTED FRUIT TARTS

PRIME & PROVISIONS CATERING

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