BREAKFAST

BUFFET OPTIONS

CONTINENTAL $28pp

Includes:

- **Lavazza Coffee & Tea Service** *(espresso drinks excluded)*
- **Chilled Juices**
- **Seasonal Fresh Fruit**
- **Breakfast Breads & Pastry** with condiments
- **Yogurt Granola Parfaits**

EUROPEAN HOT $40pp

Includes:

- **Lavazza Coffee & Tea Service** *(espresso drinks excluded)*
- **Chilled Juices**
- **Seasonal Fresh Fruit**
- **Breakfast Breads & Pastry** with condiments
- **Yogurt Granola Parfaits**
- **Scrambled Eggs**
- **Choice of Bacon, Turkey Sausage** *or* **Pork Sausage**
- **Breakfast potatoes**
  - ***add*** **Maple Cinnamon French Toast** (add'l +$5pp)

PLATED OPTIONS $38pp (maximum 25 people)

Includes:

- **Lavazza Coffee & Tea Service** *(espresso drinks excluded)*
- **Chilled Juices**
- **Breakfast Breads & Pastry** with condiments

CHOOSE THREE:

- **OLD FAITHFUL**
  scrambled eggs, toast & choice of meat
  (bacon, sausage, turkey sausage)
- **AVOCADO TOAST**
  toasted multigrain, mashed avocado, vine ripe tomatoes, sea salt, everything bagel spice, two eggs
- **THREE CHEESE OMELETTE**
  cheddar, Monterey Jack, mozzarella
- **CLUBHOUSE EGG SANDWICH**
  scrambled eggs on buttered brioche bun, farmhouse cheddar & applewood bacon
- **GOOD MORNING WRAP**
  scrambled eggs, cheddar-jack cheese, sausage, avocado, pico de gallo in whole wheat tortilla
- **STEAK AND EGGS** (+$10 per order)
  sliced flat iron, chimichurri, two eggs

BREAKS

THE SWEET TOOTH BREAK $25pp

Includes:

- **Assorted Cookie Platter**
- **Seasonal Whole Fruits (eg. apples, oranges & bananas)**
- **Assorted Protein & Granola Bars**
- **Lemon-Lime infused Water**

THE GARDEN BREAK $32pp

Includes:

- **Vegetable Crudité**
- **Marinated Olives**
- **Flatbreads & Pita**
- **Lemon-Garlic Hummus**
- **Assorted Cheese Platter**
- **Lemon-Lime infused Water**

HERO BREAK $35pp

- **Individual Bags of Potato Chips**
- **Assorted Cans of Soda & Bottled Water**

Choose two: (*all served on French Bread)*

- **ITALIAN** lettuce, tomato, red onion, banana peppers, mixed Italian meats, provolone cheese, vinaigrette
- **COLLEGE PARK** turkey breast, ham, American & Swiss cheese, lettuce, tomato, honey mustard
- **VEGGIE** fried eggplant, roasted peppers, grilled zucchini, power greens, fresh mozzarella & balsamic
- **CALIFORNIA CHICKEN SALAD**
  rotisserie chicken salad, tomatoes, lettuce & avocado

BEVERAGES

THE HALF DAY $19pp (4 hours or less)

- **Assorted Soft Drinks**
- **Bottled Water**
- **Freshly Brewed Regular & Decaffeinated Coffee**
- **Hot Herbal Tea**

THE FULL DAY $29pp (8 hours or less)

- **Assorted Soft Drinks** • **Bottled Water** • **Hot Herbal Tea**
- **Freshly Brewed Regular & Decaffeinated Coffee**

BEVERAGES A LA CARTE

- **Coffee & Tea Service**
  freshly brewed Lavazza coffee & decaf, selection of herbal teas
  $10pp (max. 4 hours)
- **House Made Lemonade** $40/gallon
- **Assorted Soft Drinks** $6 each
- **Bottled Water** $5 each
- **Sparkling Bottled Water** $7 each

LUNCH

BUFFET OPTIONS $40pp

Includes:

- **Choice of Roasted Potatoes** *or* **Wild Rice**
- **Seasonal Fresh Vegetables**
- **Dinner Rolls & Butter**
- **One Salad Selection**
- **One Chicken Selection**
- **Soft Drinks**
- **One Pasta Selection**
- **One Dessert Selection**

SALAD *(choose one)*

- **Garden** mixed greens, cucumbers, tomatoes, carrots, balsamic
- **Caesar** romaine, croutons, parmesan

PASTA *(choose one)*

- **Rigatoni ala Vodka**
- **Mac & Cheese**
- **Rigatoni Primavera** seasonal vegetables, marinara sauce
- **Rigatoni Alfredo**

CHICKEN *(choose one)*

- **Parmigiana** marinara & melted mozzarella cheese
- **Marsala** mushrooms, marsala wine sauce
- **Lemon Chicken** chardonnay, artichokes & capers
- **Grilled Chicken**
  balsamic drizzle & marinated tomatoes w/ basil

ADDITIONAL ENTRÉE *(supplemental charge pp)*

- **Salmon**
  miso glazed *or* simply grilled w/ lemon & olive oil (+$6pp)
- **Homemade Meatloaf**
  mushroom pan gravy (+$6pp)
- **Pork Tenderloin**
  maple bourbon glaze, caramelized apples (+$6pp)
- **Jumbo Garlic Shrimp** scampi style (+$7pp)
- **Sliced Flat Iron Steak** peppercorn "bistro" sauce (+$8pp)
- **Carved Filet Mignon** served au jus (+$15pp)

DESSERT *(choose one)*

- **Dessert Sampling** Chef's selection
- **Brownies** whipped cream & chocolate sauce
- **Seasonal Fresh Fruit**

PLATED OPTIONS $40pp (maximum 25 people)

THREE COURSE PRIX-FIXE

Includes:

- **Soft Drinks**
- **Bread Service**
- **One Salad Selection**
- **Three Entrée Selections**
- **One Dessert Selection**

SALAD *(choose one)*

- **Garden** mixed greens, cucumbers, tomatoes, carrots, balsamic
- **Caesar** romaine, croutons, parmesan

ENTRÉES *(choose three)*

- **Miso Glazed Salmon**
  wild rice, broccoli
- **Lemon Chicken** artichokes, capers, wild rice, broccoli
- **Primetime Burger**
  brioche bun, cheddar cheese, lettuce, tomato, pickle & secret sauce with fries
- **Nashville Hot Chicken Sandwich**
  brioche bun, Nashville sauce, pickles, spicy mayo
- **Rigatoni ala Vodka**
  creamy tomato sauce, imported vodka & parmesan cheese
- **Sliced Flat Iron Steak** "bistro" sauce, fries
- **Homemade Meatloaf**
  mushroom pan gravy, mashed potatoes
- **Chicken Parmesan**
  served with bucatini marinara
- **Sesame Crusted Ahi Tuna Bowl**
  wild rice, avocado, broccoli, pickled carrots, cucumbers, sweet chili sauce, sushi garnish
- **The Super Bowl**
  wild rice, shaved Brussels sprouts, cabbage, pickled carrots, kale, avocado, toasted pecans, balsamic

DESSERT *(choose one)*

- **Dessert Sampling** Chef's selection
- **Brownies** whipped cream & chocolate sauce
- **Seasonal Fresh Fruit**

All pricing is per person unless otherwise noted. Pricing based on one hour of service for buffet & breaks, 90 minutes for plated.
A minimum guest count of 25 people is required. Service charge, currently 25%, is applicable to all costs.
Sales tax is currently 6% for food and service charge, and 9% for alcohol. Both service charges and sales taxes are subject to change.
All food and beverage must be supplied and prepared by PrimeTime and consumed in the event space
(with the exception of a wedding cake). No food or beverage may be removed from the property.

DINNER

BUFFET OPTIONS $50pp

Includes:

- **Choice of Roasted Potatoes** *or* **Wild Rice**
- **Seasonal Fresh Vegetables**
- **Dinner Rolls & Butter**
- **One Salad Selection**
- **Two Entrée Selections**
- **Soft Drinks**
- **One Pasta Selection**
- **One Dessert Selection**

SALAD *(choose one)*

- **Garden**
  mixed greens, cucumbers, tomatoes, carrots, balsamic
- **Caesar** romaine, croutons, parmesan

PASTA *(choose one)*

- **Rigatoni ala Vodka**
- **Mac & Cheese**
- **Rigatoni Primavera**
  seasonal vegetables in a light marinara sauce
- **Rigatoni Alfredo**

ENTRÉES *(choose two)*

- **Chicken Parmigiana**
- **Chicken Marsala** mushrooms, marsala wine sauce
- **Lemon Chicken** chardonnay, artichokes & capers
- **Grilled Chicken**
  balsamic drizzle & marinated tomatoes w/ basil
- **Salmon** miso glazed *or* simply grilled w/ lemon & olive oil
- **Homemade Meatloaf** mushroom pan gravy
- **Pork Tenderloin** maple bourbon glaze, caramelized apples
- **Jumbo Garlic Shrimp** scampi style
- **Sliced Flat Iron Steak** peppercorn "bistro" sauce
- **Carved Filet Mignon** served au jus (+$15pp)

DESSERT *(choose one)*

- **Dessert Sampling** Chef's selection
- **Brownies** whipped cream & chocolate sauce
- **Seasonal Fresh Fruit**

PLATED OPTIONS $55pp (minimum 20 people)

Three Course Prix-fixe

Appetizer Course available upon request, priced accordingly

Includes:

- **Soft Drinks**
- **One Salad Selection**
- **One Dessert Selection**
- **Dinner Rolls & Butter**
- **Three Entrée Selections**

SALAD *(choose one)*

- **Garden**
  mixed greens, cucumbers, tomatoes, carrots, balsamic
- **Caesar** romaine, croutons, parmesan

ENTRÉES *(choose two)*

served w/ mashed potatoes & Chef's Vegetable

- **Atlantic Salmon**
  choice of miso glaze or Dijon herb crust
- **Chicken Parmesan**
- **Sirloin Meatloaf**
  mushroom bordelaise
- **BBQ Grilled Shrimp Skewers**
- **Honey Bourbon BBQ Ribs**
- **Chicken Piccata** lemon & capers
- **Crab Cakes** (+$15pp)
- **Rigatoni ala Vodka**
- **Sliced Flat Iron Steak** bistro sauce
- **Filet Mignon** (+$20pp)
- **Steak & Cake**
  8oz Filet Mignon with a Crab Cake (+$35pp)
- **Boneless Ribeye** cowboy butter (+$25pp)

DESSERT *(choose one)*

- **Brownie** w/ ice cream
- **New York Style Cheesecake**
- **Old Fashioned Banana Pudding**
- **Family Style Dessert Sampling**

BAR OPTIONS

RUN TAB Your guests may order any cocktail, wine or beer.
The host will be charged regular menu prices based on consumption.

CASH BAR Any alcoholic beverages ordered are the financial responsibility of your guests with their individual bar tab at the end of the event.