

PRIME 41

WEDNESDAY
OCTOBER 4TH, 2017

FIRST NIGHT DINNER

Preset at each guest table kiddush wine and challah rolls

Salad Bar

an array of assorted salads, toppings, and dressings

Appetizer

wild mushroom bundle

french pastry filled with sautéed wild mushrooms served with rosemary and thyme infused cream sauce

Entrée

prime rib of beef sauce au jus

accompanied with twice baked Idaho potato and broccoli topped with a roasted garlic crumb

*fish & half chicken available upon request

Kid's meal

home made chicken tenders and country style french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea

*wine and liquor available at an additional cost

PRIME 41

THURSDAY
OCTOBER 5TH, 2017

FIRST DAY LUNCH

Preset at each guest table kiddush wine and challah rolls

Salad Bar

an array of assorted salads, toppings, and dressings

Entrée

stuffed airline chicken with wild mushrooms and herb japanese bread crumbs with demi-glace sauce
accompanied with truffle potatoes, oven roasted heirloom carrots, caramelized pearl onions

*fish & half chicken available upon request

Kid's meal

jumbo hot dog with proper condiments and shoe string french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea

*wine and liquor available at an additional cost

PRIME 41

DINNER

Preset at each guest table kiddush wine and challah rolls

Salad Bar

an array of assorted salads, toppings, and dressings

Appetizer

pistachio crusted chicken on skewers
pineapple pomegranate relish, honey lime dip

Entrée

braised korean style short ribs, ginger soy glaze
accompanied with bourbon glazed sweet potatoes and caramelized fried leek mushroom ragout
*fish & half chicken available upon request

Kid's Meal

home made chicken tenders and country style french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea
*wine and liquor available at an additional cost

PRIME 41

FRIDAY
OCTOBER 6TH, 2017

LUNCH

Southern Style Buffet

Preset at each guest table kiddush wine and challah rolls

Farmers Salad Bar

farm fresh seasonal field greens, baby lettuces, romaine & baby spinach, New England cucumbers, grape tomatoes, beets, carrots, corn, spring peas, hearts of palm, chick peas, sweet red onion, strawberries, mandarin oranges, green olives, toasted almonds, garlic croutons, crispy rice noodles, candied walnuts, cinnamon crisps
caesar dressing, asian vinaigrette, raspberry vinaigrette, balsamic vinaigrette

Picnic table

memphis bbq baked beans, roasted garlic mashed potatoes, grilled corn on the cob,
chili rubbed potato wedges, carolina dirty rice

BBQ Carving Grill Station

texas style beef brisket slow roasted and hand carved
bbq whole chickens, mini sliders and hot dogs, grilled minute steaks , bbq pulled beef sliders
garnished with assorted pickles relishes and dressings

Dessert

chef's whimsical dessert

Beverages

soda, water, coffee, tea

PRIME 41

SHABBAT DINNER

Preset at each guest table kiddush wine and challah rolls

Salad Bar

an array of assorted salads, toppings, and dressings

Appetizer

two tone fish tureen served with dill creamed horseradish and pickled radish garnish

Soup

classic chicken consume
matzo ball and julienne of vegetables with diced chicken

Entrée

braised chuck-eye roast with cabernet red wine reduction topped with smoked almond crumbles

Served With:

potato kugel, parsnips puree, roasted garlic vegetable mélange

*fish & half chicken available upon request

Kid's Meal

home made chicken tenders and country style french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea

PRIME 41

SHABBAT
OCTOBER 7TH, 2017

SHABBAT LUNCH

Preset at each guest table kiddush wine and challah rolls

Salad Bar

an array of assorted salads, toppings, and dressings

Kiddush Table

an assortment of decorated platters to include gefilte fish, herrings, chopped liver, egg salad, kichel and crackers

Entrée

Carving Station:

steamed romain style pastrami, oven roasted turkey, honey glazed corned-beef
house smoked brisket served with proper condiments on large marble cutting boards
mile high yerushalmi kugel and twenty four hour potato kugel from silver chafing dishes
classic chulent, kishka, sliced grilled chicken breast and chicken fingers

Dessert

chef's choice

Beverages

soda, water, coffee, tea

PRIME 41

WEDNESDAY
OCTOBER 11TH, 2017

DINNER

Preset at each guest table kiddush wine and challah rolls

Appetizer

pulled beef brisket spring rolls, spiced cole slaw and smokey bbq dipping sauce

Entrée

thai steak ribs sweet pepper glaze accompanied with potato gallatin and mixed oriental vegetables
*fish & half chicken available upon request

Kids Meal

home made chicken tenders and french fried potatoes

Dessert

chef's choice

Beverages

soda, water, coffee, tea

*wine and liquor available at an additional cost

PRIME 41

THURSDAY
OCTOBER 12TH, 2017

LUNCH

Preset at each guest table kiddush wine and challah rolls

Israeli Style Salad Bar

moroccan style fish, chummus, tachina, babaganush, matbucha, marinated green olives, pickles, falafel, pita breads, israeli salad, couscous salad, moroccan carrot salad, red cabbage salad, pickled vegetables

Italian Pasta Station

Assortment of Pastas Made to Order:

grilled vegetable, antipasti pickles and peppers, garlic bread, topping fresh basil and tomatoes, olives
Sauces: roasted garlic cream, bolognese, tomato vodka, pesto, garlic and olive oil

Asian Station

From the Wok:

lo mein noodles with fresh oriental vegetables and mixed toppings

From Silver Chafing Dishes:

sweet and sour chicken, beef and broccoli, oriental fried rice,
mixed chinese vegetables, mini spring rolls with plum sauce dip

Mexican Station

warm burritos and enchiladas made to order with assorted fillings

hard shell tacos and flour tortillas

guacamole, parve sour cream, shredded lettuce, chopped tomatoes, diced scallions,
fresh chopped cilantro, spiced red dip and green dip

From Classic Pottery Dishes:

shredded chicken and spice, southwestern Beef, refried beans, classic yellow rice
international sweet table and fresh fruit displays

Beverages

soda, water, coffee, tea

*wine and liquor available at an additional cost

PRIME 41

DINNER

Preset at each guest table kiddush wine and challah rolls

Appetizer

shredded duck spring rolls, fig and apricot dipping sauce

Entrée

braised shoulder of lamb with pearl onion and wild mushroom sauce
truffle cauliflower flan, baby french green bean almandine
*fish and half chicken available upon request

Kids Meal

mini slider and french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea

*wine and liquor available at an additional cost

PRIME 41

FRIDAY
OCTOBER 13TH, 2017

LUNCH

Preset at each guest table kiddush wine and challah rolls

Pre-set Salad

southwestern chicken salad with mixed baby greens diced poached chicken, grilled corn nibbles red onion, red beans, tomatoes, cucumbers hearts of palm, tortilla strips with a chipotle lime vinaigrette

Entrée

classic 16 oz. bone in steak topped with onion frizzle
accompanied with glazed carrots, broccoli and cauliflower soufflé and crispy potato skins
*fish and half chicken available upon request

Kids Meal

chicken fingers and french fries

Dessert

chef's choice

Beverages

soda, water, coffee, tea
*wine and liquor available at an additional cost

Friday Dinner and Saturday Lunch stay the same as First Day Menus.