

# PRIME 41

WEDNESDAY  
OCTOBER 4<sup>TH</sup>, 2017

## FIRST NIGHT DINNER

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*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 5<sup>TH</sup>, 2017

## FIRST DAY LUNCH

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*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

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*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 6<sup>TH</sup>, 2017

## LUNCH

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### **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

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*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 7<sup>TH</sup>, 2017

## SHABBAT LUNCH

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*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 11<sup>TH</sup>, 2017

## DINNER

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*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 12<sup>TH</sup>, 2017

## LUNCH

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*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

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*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 13<sup>TH</sup>, 2017

## LUNCH

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*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.*