



Primo's
Corporate & Event Catering

Corporate & Event
CATERING

TAMPA
813.319.8060

ORLANDO
407.857.3970

primosgourmetcatering.com

Primo's



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ORDER INFORMATION

Tampa
orderstpa@primosgourmetcatering.com

call 813.319.8060

Orlando
ordersmco@primosgourmetcatering.com

call 407.857.3970

Presentation

Our chefs are not only well experienced with presenting great flavors, but also in presenting our creations in an appealing manner.

Our presentations are served on Compostable, Eco Friendly packaging to help reduce your carbon footprint.

Event Catering is presented on mutually agreed upon hardware and display.

Delivery

Please factor in all necessary processes (Parking, Security, Escort Service, etc.) our delivery drivers must accommodate for your location into your delivery time request. Adding ½ hour window for the above necessities will insure a timely delivery.

While we are excellent at responding to all our Customers needs, we do our best with a 24 hour notice. Situations may force postponements or cancellations. There may be cancellation charges to cover any expenses incurred. Please contact us for clarity concerning re-scheduling or cancellation charges.

BREAKFAST

- **Rise and Shine:** Scrambled eggs, fresh fruit display, and seasoned breakfast potatoes, with your choice of sausage, bacon or ham. **\$16.99**
- **Lite Rise and Shine:** Egg white scramble, fresh fruit display, sweet potato hash and your choice of turkey or chicken sausage. **\$17.99**
- **Crème Brulee French Toast:** Topped with mascarpone crème, dulce de leche, and berries. Choice of bacon or sausage **\$15.99**
- **Le Croissant:** Fresh butter croissants filled with egg, cheese, and your choice of ham, bacon or sausage. Served with seasoned breakfast potatoes and fresh fruit salad **\$16.99**
- **Breakfast Burrito:** Flour tortilla filled with scrambled eggs, sweet onions, diced peppers, sausage and cheddar cheese. Served with salsa, seasoned breakfast potatoes and fresh fruit salad **\$16.99**
- **Southern Breakfast:** Honey buttermilk biscuits accompanied with a creamy sausage gravy, served with scrambled eggs and your choice of bacon, sausage, or ham. **\$15.99**
- **Continental Breakfast:** Assortment of freshly baked muffins, pastries, and bagels served with fresh fruit salad **\$13.99**
- **Executive Continental Breakfast:** Assortment of freshly baked muffins, pastries, & bagels served with fresh sliced fruit, yogurt, and orange juice **\$17.99**

Available Additions
Steel Cut Oatmeal **\$9.99 Per Person**
With Brown Sugar, Craisins, and
Milk

BREAKFAST PLATTERS

- **Sweet Sunrise:** Danish, muffins, croissants, and assorted gourmet breads served with butter and preserves **\$8.99**
- **New York Bagels:** An assortment of bagels served with butter, preserves, plain & flavored cream cheeses **\$7.99**
- **Fruit Display:** An assortment of fresh fruit, grapes, and berries **\$8.99**
- **Yogurt Parfait:** Greek yogurt, fresh berries, and crunchy honey granola **\$8.99**



SANDWICH BOX LUNCHES

<p>Classic \$14.99</p> <ul style="list-style-type: none">• Whole Fruit• Chips• Cookie <p><u>Choice of:</u></p> <ul style="list-style-type: none">• Chicken Salad• Egg and Chive Salad• Turkey with Swiss• Ham and Cheddar• Grilled Vegetables	<p>Premium \$17.99</p> <ul style="list-style-type: none">• Fruit Salad• Chips, Greek Pasta Salad or Red Bliss Potato Salad• Cookie or Brownie <p><u>Choice of:</u></p> <ul style="list-style-type: none">• BLT (Pork or Turkey Bacon)• Grilled Vegetable and Hummus Wrap• Turkey, smoked gouda, creamy aioli, and cucumber• Chicken Avocado and Tomato• Classic Chicken Caesar Wrap	<p>Executive \$18.99</p> <ul style="list-style-type: none">• Fruit Salad• Chips, Greek Pasta Salad, Red Bliss Potato Salad, or Herbed Quinoa Salad• Cookie or Brownie <p><u>Choice of:</u></p> <ul style="list-style-type: none">• Grilled Chicken Pesto with fresh Mozzarella, Spinach, and Basil• Smoked Ham, Brie, with Fig Preserves and Artisan greens• Herbed Roast Beef with Horseradish Aioli• Tomato & Fresh Mozzarella with Balsamic Drizzle• Smoked Turkey Wrap with Havarti Dill, Cucumber, and Mixed Greens
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SANDWICH PLATTERS

served on chef's choice breads and your choice of one Standard Side

- **Traditional Cuban Sandwich Platter:** Ham, Salami, spanish pork, swiss cheese, mayo, mustard and dill pickle served on Cuban bread
\$15.99
- **Classic Sandwich Platter:** Turkey and Provolone, Roast Beef and Cheddar, Ham and Swiss, Chunky Chicken Salad, Roasted Veggie and Hummus wrap
\$15.99
- **Gourmet Sandwich Platter:**
 - Grilled Chicken pesto with provolone and baby spinach
 - Turkey with smoked gouda, cucumber, and creamy aioli
 - Parisian ham with brie, fig preserves, artisan greens
 - Roast beef with cheddar and herbed horseradish
 - Roasted vegetable medley with eggplant, feta cheese, sundried tomato infused evoo\$17.99
- **That's a Wrap:**
Assorted wraps to include:
 - Turkey & Provolone
 - Ham & Swiss
 - Vegetarian
 - Roast beef & Cheddar
 - Chicken Caesar\$15.99



Standard Sides

- Kettle Chips
- Slaw Salad
- Fruit Salad
- Potato Salad
- Mediterranean Pasta Salad

ENTREE SALADS

- **Caesar** - Crisp romaine, shaved parmesan cheese and seasoned croutons.
Classic **\$12.99** Grilled Chicken **\$15.99** Grilled Shrimp **\$18.99**
- **Greek** - Romaine lettuce, crumbled feta cheese, kalamata olives, green peppers, pepperoncini, sliced cucumbers, vine ripe tomatoes, Greek vinaigrette
Classic **\$13.99** Grilled Chicken **\$16.99** Grilled Shrimp **\$19.99**
- **Asian Salad** - Mixed greens, red pepper, cherry tomato, edamame, carrots, red cabbage, almonds, sesame seeds, Asian ginger dressing
Classic **\$13.99** Grilled Chicken **\$16.99** Grilled Shrimp **\$19.99**
- **Cobb** - Mixed greens with char-grilled chicken, blue cheese crumbles, avocado, bacon, diced tomatoes and hard-boiled eggs, ranch dressing
\$16.99
- **Southwestern Salad** - Southwestern chicken with black beans, grilled corn, cheddar cheese, tomatoes and avocado, cilantro ranch dressing
\$16.99
- **Buddha Bowl** - Quinoa, cucumbers, carrot, radish, cabbage, mushrooms, edamame, sesame lime dressing
Classic **\$15.99** Grilled Chicken **\$17.99** Sliced Steak **\$19.99**



ENTREES

Option #1 - \$16.99

Choose one salad and one entrée from the list below.
Includes Garlic Bread or Dinner Rolls.

Entrée Choices:

- Penne Bella Rosa
- Mojo Chicken with Spanish Rice
- Garden Vegetable Lasagna
- Cavatappi in Lemon Sauce with Sundried Tomatoes

Salad Choices:

- Caesar Salad
- Garden Salad

Option #2 - \$18.99

Choose one salad and one entrée from the list below.
Includes Garlic Bread or Dinner Rolls.

Entrée Choices:

- Beef Tips Over Noodles
- Oven Roasted Lemon Chicken Oreganato
- Thai Sesame Chicken Skewers with Peanut Sauce
- Stuffed Chicken Parmesan with Ricotta & Mozzarella
- Grilled Mediterranean Eggplant with Caramelized Onion & Feta

Salad Choices:

- Caesar Salad
- Garden Salad
- Greek Salad

Add a side \$3.95 per person

- Sour Cream & Chive Yukon Gold Potatoes
- Whipped Buttery Garlic Potatoes
- Glazed Sweet Potato Wedges
- Coconut Lime Jasmine Rice
- Herbed Basmati Rice
- Yellow Rice
- Herbed Quinoa
- Spanish Black Beans
- Green Beans Almondine
- Honey Garlic Glazed Carrots
- Grilled Vegetable Medley
- Parmesan Mashed Cauliflower

Add a side \$3.95 per person

- Sour Cream & Chive Yukon Gold Potatoes
- Whipped Buttery Garlic Potatoes
- Glazed Sweet Potato Wedges
- Coconut Lime Jasmine Rice
- Herbed Basmati Rice
- Yellow Rice
- Herbed Quinoa
- Spanish Black Beans
- Green Beans Almondine
- Honey Garlic Glazed Carrots
- Grilled Vegetable Medley
- Parmesan Mashed Cauliflower

ENTREES

Option #3 - \$19.99

Choose one salad and one entrée from the list below.
Includes Artisan Dinner Rolls and Butter.
Fajita/Taco Bar do not nclude bread.

Entrée Choices:

- Chicken Caprese with Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, & Balsamic Drizzle
- Fajita Bar - Choice of 2 fillings: Chicken, Beef, or Vegetarian. With flour & corn tortillas, Spanish rice, chips & salsa
- Taco Bar - Choice of 2 fillings: Chicken, Beef, or Vegetarian. With flour & corn tortillas, Spanish rice, chips & salsa
- Marinated Grilled Sliced Beef Tenderloin
- Dutch Smothered Chicken with Havarti Dill
- Grilled Herbed Lamb Kofta with Tzatziki Sauce
- Caribbean Grilled Shrimp Skewers with Mango Salsa

Salad Choices:

- Caesar Salad
- Garden Salad
- Greek Salad
- Mediterranean Salad
- Quinoa Salad

Add a side \$3.95 per person

- Sour Cream & Chive Yukon Gold Potatoes
- Whipped Buttery Garlic Potatoes
- Glazed Sweet Potato Wedges
- Coconut Lime Jasmine Rice
- Herbed Basmati Rice
- Yellow Rice
- Herbed Quinoa
- Spanish Black Beans
- Green Beans Almondine
- Honey Garlic Glazed Carrots
- Grilled Vegetable Medley
- Parmesan Mashed Cauliflower



PARTY PLATTERS

- **Antipasto:** Italian meats and cheeses, garnished with pepperoncini, herbed olives and marinated vegetables served with Grilled ciabatta and crostini **\$15.99**
- **Mezze:** Homemade hummus, feta cheese, artichoke hearts, marinated olives, roasted red pepper, tabbouleh style salad served with fresh pita triangles **\$15.99**
- **Fruit Display:** An assortment of fresh fruit, grapes, and berries **\$9.99**
- **Artisan Cheese and Crackers-** A selection of domestic cheeses garnished with fruit, nuts, crackers, and crostini **\$13.99**
- **Deviled egg sampler:** Traditional, Avocado topped with candied bacon, and horseradish with watercress **\$11.99**
- **Tea Sandwiches:** An assortment of mini egg salad, chicken salad, and cucumber with herbed cream cheese **\$11.99**
- **Chips and Dips:** Tortilla chips served with house made salsa, guacamole and red pepper hummus **\$11.99**
- **Classic Chilled Shrimp:** Served with lemon, lime, and cocktail sauce **\$18.99**
- **Gourmet Skewers:** An assortment of chicken, beef, shrimp, and vegetable skewers with assorted dipping sauces **\$18.99**
- **Traditional Mini Cuban Sandwich Platter:** Ham, salami, Spanish pork, Swiss cheese, mayo, mustard, and dill pickle on pressed Cuban bread **\$11.99**



Minimum 10 people
Prices listed are per person unless noted

DESSERTS

- **Fresh Baked Cookies:**

- Chocolate Chip
 - Oatmeal Raisin
 - Peanut Butter
 - White Chocolate Macadamia
- \$25.95 per dozen**

- **Primo's Famous Toffee Topped Fudge Brownies**

\$29.95 per dozen

- **Assorted Cookies & Brownies**

\$4.95

- **Chef's Selection:** Red Velvet Cake, Tiramisu, Key Lime Pie **\$5.95**



Gluten free dessert selections available on request



BEVERAGES

- Coffee Box 96oz **\$28.95**
- Hot tea Service 96oz **\$22**
- Soft drink can **\$2.59**
- Bottled Water **\$2.49**
- Sparkling water **\$3.25**
- Premium bottled juices **\$4.25**
 - Orange juice
 - Apple juice

