

Prime Time Catering

Breakfast

Pastry Buffet \$4.95
Choice of two: Sticky Buns, Muffins, Coffee Cake, Apple Strudel, Cherry Strudel, Bagels, or English Muffins
Includes Coffee, Orange Juice, and Condiments (if needed).

Breakfast Buffet \$6.95
Choice of Two: Scrambled Eggs, Pancakes, Belgium Waffles, French Toast, or Quiche
Choice of One: Ham, Sausage Link, or Bacon.

Includes a choice of 1 item from the Pastry Buffet, Home Fries, Coffee, Orange Juice, and Condiments (if needed).

Appetizers

Buffalo Chicken Melts on Pita	\$7.25 per doz.
Peel & Eat Shrimp (4 lb. maximum 21-25)	\$70.00 per 4lb
Crab Stuffed Mushrooms	\$10.75 per doz.
Fruit & Cheese with Crackers	\$2.50 per person
Vegetables Choice of Ranch, Spinach, Onion Dips	\$2.25 per person
Seasonal Fresh Fruit	\$1.95 per person
BBQ Scallops wrapped with Bacon	\$9.75 per doz.
Swedish Meatballs	\$6.50 per doz.
Sweet Italian Sausage Stuffed Mushrooms	\$7.25 per doz.
Hot Taco Dip with Tortilla Chips (Serves 50)	\$40.00 per pan
Sweet Ginger Teriyaki Meatballs	\$6.95 per doz.
Smoked Sausage in Marinara Sauce	\$7.25 per doz
Shrimp Cocktails (21-25 Peeled Shrimp 5lb Only)	\$150.00 per 5lb
Buffalo Chicken Dip with Fried Tortillas (Serves 50)	\$50.00 per pan
Tomato and Mozzarella Bruschetta	\$7.25 per doz.
Vegetable Pinwheels (Approx. 12 cuts)	\$3.00 per wrap

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Served Dinner Menu

A	Stuffed Shells with Red Sauce	\$11.95
A	Traditional Stuffed Chicken Breast with Cream Sauce	\$11.95
A	Roasted Pork Loin with Apple BBQ Glaze	\$11.95
A	Baked Penne with Mozzarella Cheese	\$11.95
A	Chicken Americana with Rose Sauce (Traditional Bread Stuffing)	\$11.95
A	Rolled Pork with Traditional Stuffing Topped with Apple Cider Sauce	\$11.95
A	Hawaiian Baked Ham	\$11.95
A	Turkey with Stuffing and Gravy	\$11.95
A	Herb Crusted Pork with Mushroom Au Jus	\$11.95
A	Rolled Beef with Mushroom Onion Gravy	\$11.95
A	Carved Smoked Ham	\$11.95
A	Cheese Lasagna	\$11.95
B	Haddock Gratinée	\$12.95
B	Champagne Chicken with White Wine Sauce Enhanced with Grapes	\$12.95
B	Carved Tavern Roast Beef	\$12.95
B	Italian Stuffed Chicken Topped with a Vodka Sauce	\$12.95
B	Three Meat Lasagna (Beef, Sausage and Pepperoni)	\$12.95
C	Beef in a Bacon, Mushroom, and Onion Cream Sauce	\$14.95
C	Southwestern Grilled Chicken on Roasted Peppers and Onions	\$14.95
C	Tilapia with Lemon Romano Crumbs	\$14.95
C	Baked Salmon with Chive Butter Sauce	\$14.95
D	Slow Roasted Prime Rib	\$17.95
D	Crab Cake Stuffed Tilapia Topped with a Hollandaise Sauce	\$17.95
D	Crab Stuffed Chicken with Vodka Sauce	\$17.95
D	Filet of Beef with Béarnaise Sauce (Served Medium Only)	\$18.95

Buffet Dinner Menu

Choose 2 from Group A	\$13.00	Choose 1 from Group A & B	\$14.00
Choose 2 from Group B	\$15.00	Choose 1 from Group A & C	\$16.00
Choose 2 from Group C	\$17.00	Choose 1 from Group B & C	\$18.00
Choose 2 from Group D	\$19.00	Choose 1 from Group A & D	\$20.00
		Choose 1 from Group B & D	\$22.00
		Choose 1 from Group C & D	\$24.00

More Menu Items Available or Will Customize Menus to Meet Your Needs.

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Dinner Side Dishes

All dinners include a salad with choice of dressing, rolls, butter, choice of 1 vegetable, 1 starch, 1 dessert, and coffee.

Additional Dinner Side Dishes add 1.00

Dressings: Italian, Ranch, 1000 island, Feta Dressing, Lo Cal Italian, French, Honey Dijon, Poppy Seed, Balsamic Vinaigrette and Sweet and Sour.

Vegetable: Buttered Corn, Glazed Baby Carrots, Roasted Green Beans Almondine, Broccoli, Cauliflower, Roasted Green Beans with Mushrooms, Summer Steamed Vegetables (Zucchini, Yellow Squash, and Carrots)

Starch: Roasted Red potatoes, Rice Pilaf, Mashed Potatoes, Roasted Garlic Mashed Red Skin Potatoes, Bacon Cheddar Mashed Potatoes, and Sweet Potatoes

Dessert: Choice of Cake with Choice of Icing, Seasonal Strawberry Shortcake, Lemon Cake with Raspberry Filling, Chocolate Mousse Pie, Raspberry Brownie Torte, Apple Pie, and Blueberry Shortcake

Catering Guidelines

- Prices for “off premise” include all paper supplies and tablecloths for buffets only.
- Prices for “on premise” (Dutch Haven and Elk’s Club) include setup, cleanup, dishes, and linen.
- All prices are per person plus tax (6%) and gratuity (18%) if delivered.
- If food is picked up gratuity charge is waived.
- Additional delivery charges for traveling outside of the Lock Haven area may apply.
- All prices are based on our being notified of the catering at least 1 week prior. Additional cost may apply if we are notified less than 1 week prior.
- Guaranteed count for catering is needed 7 days prior to catered event.
- You will be billed for the guaranteed count.
- We will provide enough food for 10% over your guaranteed count.
- Minimum of 15 guest for any “off premise” event is required or additional delivery charges may apply.
- Minimum of 20 guest for any “on premise” events is required or additional rental charges may apply.
- Additional charges for “off premise” events may apply for rental of china & silverware.
- Linen charges are as follows:

85X85	\$3.00ea
54X54	\$2.00ea
Banquet	\$3.00ea
Napkins	\$.40ea
- Any food left over from events is property of Prime Time Catering Inc.