

PRIME MINISTER

RESTAURANT & CATERING

est. 1994

WEDDING BROCHURE 2024

Ellie Taylor Photography



Ellie Taylor Photography

DeGroot Film Co



DeGroot Film Co



517 N. Main Street
Thiensville, WI 53092

www.pmcatering.com
ph. 414-803-5177

Congratulations on your engagement!

Thank you for considering Prime Minister to be a part of your special day!

Our family at Prime Minister believes that every personal touch put into your wedding day makes such special times even more unforgettable.

We know there is much planning involved in creating the perfect day, and our team aims to make the process as stress-free and simple as possible! A variety of serving styles, late night bites, beverages, rentals and more, we have everything covered! We take great pride in ensuring your perfect day is just that, perfect. It's your moment! We make sure that you enjoy every second of it!

Our top quality ingredients, affordable prices, and exceptional service is what we focus on, and we take that dedication and instill it in our philosophy by helping you put together your dream event with a meal that your guests will never forget.

We aim to personalize every event. Whether it is helping you to create a customized menu featuring items we do not yet have on our menu, catering with most partnering venues (both indoor and outdoor throughout most areas in Wisconsin), and by bring any style of service you have dreamed of! We are here to help you plan your dream wedding every step of the way!

For more than 30 years, we have proudly served each and every wedding with our high standard of: **Quality Food, Quality Service, & Quality Price!** And we are proud to be considered for yours!

Sincerely,

The Prime Minister Team



Buffet Style Dining

Allow guests to create their own plates with a variety of entree and side combinations.

Intro Selections

Two Entrée Selections
Two Side Selections
One Salad Selection
Dinner Rolls & Butter
\$23.25/person

Premium Selections

Three Entrée Selections
Three Side Selections
One Salad Selection
Dinner Rolls & Butter
\$24.95/person

**China plates & Silverware are available at an additional cost.*

**Desserts & Beverages available for an additional cost.*

**All prices listed in print and quoted are subject to Tax, Possible Delivery Charge, Venue Fees, and 20% Service Charge.*

Prime Minister may adjust food, beverage, and service costs at any time on printed materials due to market fluctuations. If your event is booked and held with a deposit, Prime Minister guarantees that your pricing will held for that same calendar year that your proposal is written. For event booked with a deposit for the following year, prices will not increase more than 6%.



Family Style Dining



Create a more intimate dining experience by offering your guests a family style service served to their table.

2 Entrée Selections

2 Side Selections

1 Salad Selection

Dinner Rolls & Butter

\$29.95/person

Plated Dining

Pricing depends on customizable main entrée and side selections.

Your plated dining options are endless!

Speak to one of our catering consultants about pricing and the design process.

Semi-Formal

Turn your buffet style dining to semi-formal by serving your salad selection table side! Start off dinner service by family style salad, then leading into a beautiful buffet!



Appetizers

Little extras can mean a lot, and if your event is going to stretch out for a while, these Appetizers can help your guests make the transition from casual activities to the Main Course.

Just put them out and watch them disappear...

Hot Selections

Pricing is \$18.00 per dozen.
(unless otherwise specified)

Mini Gyro Sandwiches (\$3.50/each)

Mini Gyro and Pita Bread. Paired with Tzatziki.

Tiropitakia (Cheese Pie) (\$2.50/each)

Feta cheese and eggs wrapped in filo dough and oven baked.

Spanakopita (Spinach Pie) (\$2.50/each)

Fresh spinach, onions, parsley, eggs, and feta cheese wrapped in filo dough and oven baked.

Kefthedes (\$2.50/each)

Greek meatballs. Seasoned ground beef, lightly floured and pan fried.

Shrimp/ Chicken Dijon Skewers

Cocktail shrimp/Chicken breast pieces prepared with our signature Garlic Butter Sauce.

Pork / Chicken Souvlaki Skewers

Pork Tenderloin/Chicken breast pieces marinated in lemon, olive oil, and oregano.

Beef Tenderloin Skewers (\$2.50/each)

Tender pieces of beef tenderloin served on a skewer.

Bacon Wrapped Water Chestnuts

Crispy Pieces of bacon wrapped around water chestnuts, coated with our brown sugar-dijon glaze and oven baked.

Breaded Chicken Skewers

Chicken Breast breaded, lightly breaded to perfection on skewers. Served our Honey Mustard Dipping Sauce on the side.

Chicken & Pineapple Skewers

Grilled Chicken Breast and Pineapple pieces served on skewers.

Cocktail Meatballs

Served with your choice of Swedish Cream Sauce, BBQ, & Marinara

Bacon & Feta Wrapped Jalapeno Poppers (\$2.50/each)

Jalapenos filled with feta cheese mixture, wrapped in bacon and oven baked.

Cold Selections

Jumbo Boiled Shrimp (one dozen)..... \$18.00

Medium Shrimp (per pound)..... \$18.00

Boiled shrimp served with shrimp sauce.

Vegetable Tray..... \$24.50

An assortment of carrots, celery, cauliflower, broccoli, peppers, Greek olives, feta cheese, with ranch dressing dip.

*** XL Vegetable Tray..... \$50.00**

***XL Fruit Platter..... \$60.00**

Cheese & Crackers Tray..... \$39.50

An assortment of cheeses, deliciously paired with crackers.

***XL Cheese & Cracker Tray..... \$70.00**

Caprice Skewers (one dozen)..... \$18.00

Fresh Mozzarella, Basil, Cherry Tomatoes, drizzled with Balsamic Glaze.

Bruschetta Toasts (one dozen)..... \$18.00

Marinated diced tomatoes in olive oil with basil, and balsamic glaze served with crisp bread bites.

Tzatziki & Pita Tray \$70.00

Dip our homemade Cucumber Sauce into pita bread quarters.



Side Selections

Starches

Rice

Mexican Rice

Refried Beans

Mashed Potatoes

Greek Style Potatoes

Oven browned potato seasoned with Greek spices and a hint of lemon.

Au Gratin Potatoes

Buttered Noodles

Mac n' Cheese

Roasted Red Potatoes

Prepared with olive oil and parsley.

Vegetables

Steamed Green Beans

Sautéed Green Beans

Green Beans sautéed with diced tomatoes, onions, and olive oil.

Green Beans Almandine

Sautéed Green Beans topped with slivered almonds.

Red Cabbage

Corn

Steamed or Glazed Carrots

California Blend

Briam

Assorted mixed vegetables baked in olive oil and Greek herbs.

Vegetable Stir Fry

Fajita Vegetables

Salad Selections

Village Salad

Tomatoes, cucumbers, onion, green peppers, pepperoncini peppers, Greek olives and feta cheese, marinated in a vinaigrette Greek dressing.

Tossed Salad

A bed of greens topped with tomatoes and cucumber slices, served with choice of dressing.

Cole Slaw

Garden fresh cabbage and shredded carrots mixed in creamy mayonnaise.

Vegetable Tray

An assortment of carrots, celery, cauliflower, broccoli, Greek olives, feta cheese, with ranch dressing dip.

Caesar Salad

Grated Parmigiano Reggiano, Croutons, Romaine Lettuce, Caesar Dressing.

Greek Salad

A bed of greens topped with feta cheese, Greek olives, tomato wedges, cucumber slices, onions, peppers, and pepperoncini peppers.



Entree Selections

Beef & Pork

Beef Tenderloin Pepper Steak

Tender pieces of beef tenderloin, sautéed onions, green peppers, and mushrooms.

Beef Tenderloin Mushroom Cream

Beef Tenderloin pieces prepared with our Signature Mushroom Cream Sauce.

Beef Tenderloin Burgundy

Beef Tenderloin pieces, sautéed onions, green peppers, and mushrooms prepared in our red-wine reduction.

Roast Beef Slices

Tender slices of Roast Beef paired with your choice of Mushroom Cream Sauce, Classic Brown Gravy, Au jus.

Beef Fiesta

Sautéed onions, peppers, tomatoes, with a Mexican flair of mild seasonings.

Salisbury Steak

Pot Roast

(for additional charge)

Beef Shis-ka-bob

Beef Tenderloin Pieces, tossed with sautéed onions, peppers, tomatoes, with olive oil and Greek seasonings.

Swiss Steak

Pork Tenderloin Scaloppini Pieces

Pork Tenderloin pieces prepared with our Signature Mushroom Cream Sauce.

Souvlaki (Pork Tenderloin) Pieces

Pork Tenderloin pieces marinated in lemon, olive oil, and oregano

Hot Baked Ham

Served with our classic fruit sauce, pineapple sauce, or honey glazed.

BBQ Rib Pieces

Baked in our own tangy BBQ sauce.

Honey Glazed Pork Tenderloin Pieces

Boneless Baked Pork Chop

Homemade Meat Loaf

Seafood

Shrimp Stir Fry

Sautéed Tilapia

Lightly floured and pan fried. Also available Tuscan Style.

Creamy Tuscan Salmon ***(for additional charge)***

Paired with our Tuscan sauce, a creamy garlic parmesan sauce with sautéed spinach.

Shrimp Dijon

Shrimp tossed with fettuccini noodles in our garlic butter sauce. Fettuccini noodles is considered side selection.

Shrimp Scampi

Sautéed with Mushroom, Tomatoes, and a touch of garlic butter sauce.

Sautéed Cod

Lightly floured and pan fried. Also available Tuscan Style.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Greek Specialties

Gyro with Pita Bread

Served with tomatoes, onions, and tzatziki sauce.

Kefthedes (Greek Meatballs)

Greek meatballs. Seasoned ground beef, lightly floured and pan fried.

Tiropitakia (Cheese Pie)

Feta cheese and eggs wrapped in filo dough and oven baked.

Spanakopita (Spinach Pie)

Fresh spinach, onions, parsley, eggs, and feta cheese layered in filo dough and oven baked.

Greek Style Chicken

Chicken seasoned in lemon, olive oil, oregano, & oven baked.

Moussaka

Layers of eggplant, zucchini, potatoes and seasoned ground beef, topped with our cream sauce and oven baked.

Pastichio (Greek Lasagna)

Layers of macaroni and seasoned ground beef, topped with our cream sauce and oven baked.

Chicken & Turkey

Chicken Scaloppini

Chicken Breast pieces prepared with our Signature Mushroom Cream Sauce.

Chicken Dijon Pieces*

Chicken Breast pieces tossed with fettuccini noodles in our garlic butter sauce. Fettuccini noodles is considered side selection.

Chicken Stir Fry

Chicken Fiesta

Chicken breast, sautéed onions, peppers, tomatoes, with a Mexican flair of mild seasonings.

Chicken Souvlaki

Chicken breast pieces marinated in lemon, olive oil, and oregano.

Chicken Schnitzel

Chicken breast, breaded and pan fried.

Chicken Piccata

Chicken breast lightly floured, dipped in egg and pan fried.

Tuscan Chicken

Paired with our Tuscan sauce- a creamy garlic parmesan sauce with sautéed spinach.

Chicken Marsala

Original Chicken Breast

Baked Chicken

Roast Turkey Breast

Sliced Turkey Breast with gravy.

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Interested in a themed buffet, special menu items, or services not listed?

Let us know and we can work with you to create your special menu!



Vegetarian

We accommodate any dietary and allergy needs by altering recipes and by making individual plates for guest with dietary restrictions.

Please consult us for Vegan, Gluten Free Vegetarian Dishes & Modifications!

Mushroom Cream Melody

Assorted vegetables prepared in our signature Mushroom Cream Sauce and tossed with pasta.

Pasta Primavera

Mostaccioli Pasta, sautéed assorted vegetables, mixed with a light cream parmesan sauce.

Vegetable Lasagna

Assorted sautéed vegetables with marinara sauce, layered in lasagna pasta, topped mozzarella cheese.

Egg Plant Parmesan

Vegetable Stir Fry

Pasta Dishes

Baked Ziti

Seasoned meat sauce mixed with pasta and parmigiana cheese, topped with mozzarella cheese.

Italian Meat Lasagna

Carbonara

Your favorite pasta tossed in a creamy carbonara sauce with bacon.

Roma Fresca

Your favorite pasta tossed with sautéed tomatoes, garlic, olive oil, butter, parsley and parmesan cheese.

Coq Au Riesling

Your favorite pasta tossed with our Riesling Cream Sauce with bacon.

Build Your Own Pasta

Your choice of sauce: Meat, Marinara, Alfredo, PM Sauce (Sautéed Tomatoes, Onions, and touch of garlic), with your choice of pasta: Fettuccini, Spaghetti, Mostaccioli, Angle Hair or Egg Noodles.

Mexican Dishes

Chicken / Beef / Cheese Enchiladas

Beef / Chicken / Shrimp Fajitas

Beef / Chicken Tacos



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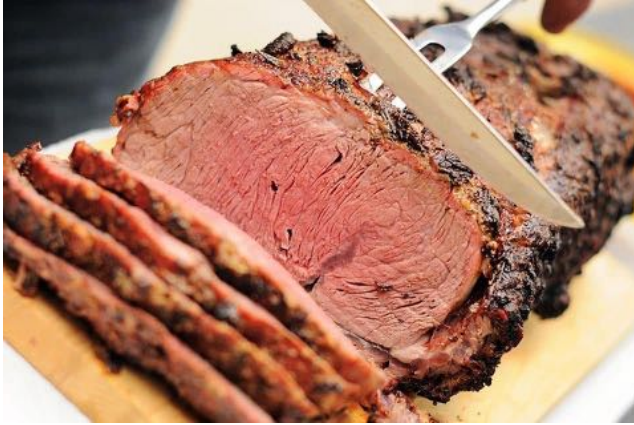
Carving Station

For an added touch, we would be happy to bring these additional entrées, complete with our own chef to carve them!

Carving Stations are only available as an add on with a Three Entrée Buffet.

Service available for events with a minimum guest count of 100 people.

As market pricing may fluctuate, please inquire with a catering manager for Carving Station pricing.



Roast Beef Tenderloin

Roast Turkey Breast

Baked Ham

Prime Rib

Roast Pork

Braised Pot Roast

Late Night Bites

Pricing is \$8.00/person.

(unless otherwise specified)

Bouquet tosses and dance floors can make guests crave a little late night something, so keep them going with these selections...

Late Night Services are available for a minimum of 80 guests, and served for 1 hour.

Gyro Bar

Gyro meat served with pita bread, tomatoes, onions, and cucumber sauce.

Nacho Bar

Tortilla chips. Toppings: choice of Ground Beef or Chicken, Nacho cheese, sour cream, salsa, lettuce, tomatoes, raw onions.

Breakfast Bar

Buttermilk pancakes and bacon strips.

Toppings: syrup, whipped cream, and choice of one fruit topping.

Mac n' Cheese

Choice of pasta noodles and 2 pasta sauces or Mac n' Cheese.

Toppings: Bacon Bits (with Mac n' Cheese) and Parmesan Cheese (with Pasta).

Fajita/ Taco/ Enchilada- Mexican Bar

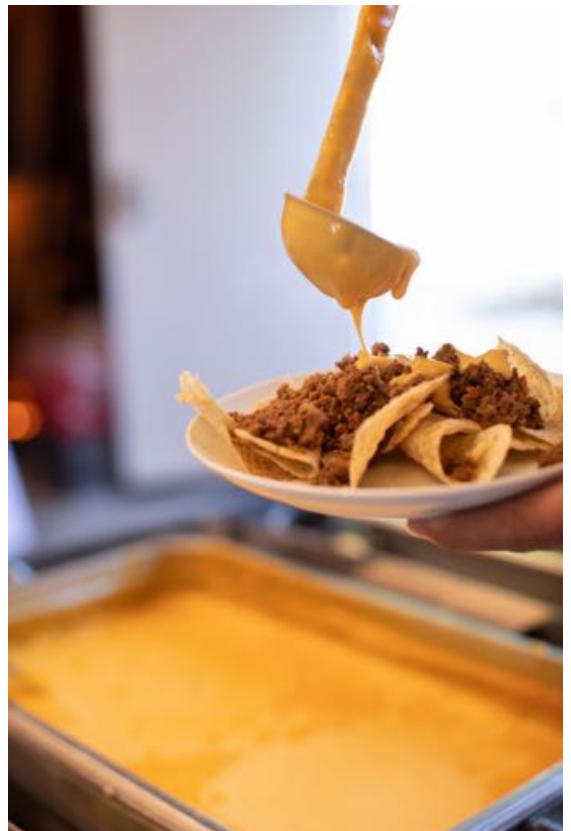
Choice of (1 or 2): Vegetable Fajita, Chicken Fajita, Ground Beef Tacos, Chicken Tacos, Cheese Enchiladas, Chicken Enchiladas, Beef Enchiladas.

Toppings: sour cream, salsa, cheese, lettuce, tomatoes.

Chicken Tenders & Diced Potatoes topped w/ Cheddar Cheese.

Breaded Chicken Tenders with Diced Potatoes.

Paired with ranch and ketchup to dip.



*Looking for a unique menu not featured on this list?
Let us know how we can create your dream late night bite!*

Event Services

Cloth Napkins & Table Linens

Formal cloth napkins available many colors best suited for your event style. Table linens available for rent in white color, sizes are: 80x80, 90x90, 115x42.



Coffee Service

We can supply your event with both regular and decaffeinated coffee stations. Styrofoam and China Coffee Cups & Saucers available.



China Plates & Metal Silverware

For more formal events, your guests will appreciate a more elegant look. For those occasions where plastic plates and utensils just won't do.



Glassware & Water Glasses

Create a formal atmosphere with glassware. We offer Water Goblets, Pitchers, Wine & Champaign Glasses!



*Interested in a service that is not listed? Let us know what you have in mind!
Please ask for prices and additional information.*

Frequently asked questions

Q. Will I be able to sample your menu?

A. Prime Minister Catering believes in top quality ingredients, affordable prices, and exceptional service. In doing so, we offer complementary tastings to experience our quality menu by appointment. Tasting reservations normally last an hour and you will be able to taste most selections on our menu. We hold tastings Monday-Thursday any time during the weekdays at the Prime Minister. We ask that no more than 6 guests join the tasting. If you would like more individuals to attend, there will be an additional charge of \$15/per person.

Q. What do I need to do in order to book Prime Minister Catering for my event?

A. All we need is a \$100 deposit to secure our services for the day of your event! Along with your deposit we will also need your filled out event form.

Q. How is Prime Minister Catering able to accommodate guests that have food/allergy restrictions and dietary needs?

A. Prime Minister Catering prides itself on customizing menus that are specific to guests with dietary needs. Whether you are looking for a children's meal or if you have a guest with a dietary need, we can create the perfect menu for your event! If you know that you have a small number of guests that have such restrictions, we can even make individual plates for those guests! Please let us know in advance where these guest will be seated. For buffet service, guests with special plates can come up to the buffet line when their table is released, and our team can assist them there.

** Prime Minister often takes photos/video of events, food, and beverage displays and table settings. By contracting our services, you give Prime Minister consent to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, or should you prefer we refrain from publishing photographs, please inform us in advance of your event date.

Q. How many service personnel will work my event?

A. Your style of service, (cocktail, buffet, full sit down dinner, etc.), venue location, and number of guests will determine the personnel needed to service your event.

Q. How much will my event cost?

A. This is a tough question to properly answer without a personal consultation due to many different factors other than just food costs that can occur. Depending on how formal or how casual your event is, there are many other service costs that must be taken into consideration such as but not limited to, linens, chinaware, glassware, appetizers, special equipment and services, possible off-site venue fees, style of service, serving difficulty (such as long-distance delivery charges), etc. Each event is beautifully and uniquely different, and Prime Minister catering is proud to be able to be flexible and work within most budgets and services that our clients are dreaming of having for their wedding! Once we know what services you are looking for, we can prepare for you an estimated breakdown of the final pricing. Prices subject to change without notice due to market fluctuations.

Q. If my off-site venue does not have a caterer's kitchen or if my event is at an outdoor venue, how can you cater my event?

A. Don't worry at all! We have the tricks, tools, and more to make sure we can service your event! Let us know about your venue, and we can go into more details of how we can pull it off.

Q. When is my final payment due and when will we finalize your event?

A. We will reach out a month before your event date to go over finalizing details such as final guest count, timeline, floor plan, final services, etc.. Your final payment is due 14 days before your event.

Q. How far does Prime Minister travel?

A. We travel almost anywhere in South-eastern Wisconsin! Let us know where your event will be, and we can go over the possibility in more detail with you!

Q. How late will the Prime Minister team stay at my event?

A. It all depends on the timing of your event, venue requirements, and the services that we are providing. For the most part, we will stay from start to finish of our services. Once all of our services have concluded, we will let you and your guests continue to party the night away!

If you have any questions we might have not covered, please feel free to let us know!



Internal Office:
Received Date: _____
Deposit _____ Event Form _____

EVENT FORM

Print this page to plan your event.
We will need this information when you contact us for catering services.

DATE OF EVENT: _____ EVENT TYPE: _____

ESTIMATED NUMBER OF GUESTS: _____

TIME OF EVENT: APPS: _____ DINNER: _____ DESSERT: _____ LATE NIGHT: _____

VENUE NAME: _____ VENUE CONTACT: _____

ADDRESS- STREET: _____ CONTACT TEL: _____ - _____ - _____

CITY: _____ ZIP: _____ CONTACT EMAIL: _____

NOTES:

Contact Information:

NAME: _____

MAILING ADDRESS: STREET: _____

CITY: _____ STATE: _____ ZIP: _____

CONTACT TEL: _____ - _____ - _____ EMAIL: _____

NAME: _____

MAILING ADDRESS: STREET: _____

CITY: _____ STATE: _____ ZIP: _____

CONTACT TEL: _____ - _____ - _____ EMAIL: _____