

Prime Minister
restaurant & catering
est. 1994

Corporate Lunch Catering Menu

We know there is much work in planning an event, and our team aims to make the process as stress-free and simple as possible! From **drop off deliveries**, to **full-service events** with appetizers, buffet, stations, family style, and plated dining, beverages, rentals and more. No matter how formal or casual your event- **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 our philosophy by helping you put together your dream event with a meal that your guests will never forget!

Other Events We Cater To :

Engagement Parties, Corporate Events, Family Reunions,
Baby Showers, Community Events, Birthday Parties, Art &
Music Gatherings, Holiday Celebrations
& More!

Anything we missed?

517 N. Main Street
Thiensville, WI 53092
Ph: 262.238.1530

.....CATERING.....

Weddings- Corporate- Drop-Off- Full Service

 Catering Hotline: 414.803.5177

www.pmcatering.com

 info@pmcatering.com



Entrée Plans

All of the listed entrée plans include:

-2 or 3 Main Entrée Selections

-Dinner Rolls & Butter

-2 or 3 side orders

-Paper plates, napkins, and plastic-ware.

-Assorted Soda Beverages & Bottled Water



Intro Buffet Selections

\$12.00 per person, + tax.

2 main entrée selections,

2 side orders, and 1 salad selection.

Full Meal Buffet Selections

\$12.95 per person, + tax.

3 main entrée selections,

3 side orders, and 1 salad selection.



***Family Style & Plated Events Available!**

For larger groups, we offer the option of serving food in Chafer warmers with a live flame!
~ Keeps everything hot for hours! ~

Hot 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...

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 layered over filo dough and oven baked.

Keftedes

Seasoned Greek meatballs lightly floured and pan fried.

Shrimp Dijon Skewers

Cocktail shrimp 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

Tender pieces of beef tenderloin served on a skewer.

Bacon & Feta Wrapped Jalapeno Poppers

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

Cocktail Meatballs (\$12.00/per dozen)

Served with your choice of Teriyaki, Swedish Cream Sauce, BBQ, Sweet & Sour, Italian with Marinara.

Chicken & Pineapple Skewers

Grilled Chicken Breast and Pineapple pieces served on skewers.

Breaded Chicken Skewers

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

Bacon Wrapped Water Chestnuts

Crispy Pieces of bacon wrapped around water chestnuts and over baked. Drizzled with our balsamic glaze.

BBQ Pork Ribs

Individual ribs baked in our own tangy BBQ Sauce.

If you are unsure of how much to order, call us and can help you with an estimate!



Cold 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...

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

Peeled and deveined, served with shrimp sauce.

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

Boiled shrimp served with shrimp sauce.

Vegetable Tray..... \$24.50

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

Fruit Platter..... \$29.50

Seasonal selections. Call to see what's available!

Cheese & Crackers Tray..... \$34.50

An assortment of cheeses, deliciously paired with crackers.

Greek Salad Skewers (one dozen)..... \$18.00

Like a Greek salad on a stick! Tomatoes, cucumbers, feta cheese cubes and olives on a skewer marinated with our signature Greek vinaigrette.

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

Fresh Mozzarella, Basil, Cherry Tomatoes, drizzled with olive oil and Balsamic Glaze.

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

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



Main Entrée Selections

Chicken & Turkey

Chicken Scaloppini

Chicken Breast pieces prepared with our Signature Mushroom Cream Sauce.

Chicken Dijon Pieces

Chicken Breast pieces with a touch of garlic.

Chicken Stir Fry

Chicken Fiesta

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

Chicken Marsala

Original Chicken Breast

Baked Chicken

Roast Turkey Breast

Sliced Turkey Breast with gravy.



Our Shrimp Dijon served with Fettuccini noodles



Chicken Scaloppini served with mushroom cream sauce (served as pieces).

Seafood

Shrimp Dijon

Pan fried with a touch of garlic.

Shrimp Stir Fry

Shrimp sautéed with assorted stir fry vegetables in our stir fry sauce.

Sautéed Cod

Lightly floured and pan fried.

Sautéed Tilapia

Lightly floured and pan fried.

Main Entrée Selections

Beef

Beef Tenderloin Pepper Steak

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

Beef Tenderloin Pieces

Beef Tenderloin Mushroom Cream

Pork Tenderloin pieces prepared with our Signature Mushroom Cream Sauce.

Swedish Meatballs

Stuffed Cabbage Rolls

Salisbury Steak

Pot Roast



BBQ Pork Ribs (popularly served as individual ribs.)

Pork

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.

Boneless Baked Pork Chop

Homemade Meat Loaf



Beef Tenderloin Pepper Steak

Pasta Dishes

Baked Ziti

Seasoned meat sauce layered with pasta and oven baked with our ricotta cream mixture topped with mozzarella cheese.

Italian Meat Lasagna

Choice of Sauce:

Meat Sauce
Marinara Sauce
Alfredo Sauce

Pasta Bar

Choice of Pasta:

Fettuccini
Spaghetti
Mostaccioli
Egg Noodles

PM Sauce (sautéed tomatoes, onions, touch of garlic)
Our signature: Mushroom Cream Sauce

Main Entrée Selections

Greek Specialties

Greek Style Chicken

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

Chicken Souvlaki

Chicken Breast seasoned in lemon, olive oil, and oregano.

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.

Gyro with Pita Bread

Served with tomatoes, onions, and tzatziki sauce.

Kefthedes (Greek Meatballs)

Seasoned Greek meatballs 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.



Gyro with pita.



Spanakopita

Vegetarian & Vegan

Mushroom Cream Melody

Assorted vegetables prepared in our signature Mushroom Cream Sauce.

Pasta Primavera

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

Vegetable Lasagna

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

Egg Plant Parmesan

Vegetable Stir Fry

*We can accommodate any dietary restrictions and allergy needs.
Please consult us for Vegan, Gluten Free Vegetarian Dishes & Modifications!*

Side Orders

Vegetables

Steamed Green Beans

Sautéed Green Beans

Green Beans sautéed with diced tomatoes, onions, and served with our signature butter garlic sauce.

Green Beans Amandine

Green Beans sautéed with garlic and topped with slivered almonds.

Red Cabbage

Corn

Steamed or Glazed Carrots

Cauliflower Blend

Briam

Assorted mixed vegetables baked in olive oil and Greek herbs.

Special Order Seasonal Vegetables (additional charge may apply)

Vegetable Stir Fry



Starches

Rice

Roasted Red Potatoes

Prepared with olive oil and parsley.

Mashed Potatoes

Pasta Salad

Greek Style Potatoes

Oven browned potato, Greek spices, topped with lemon butter sauce.

Au Gratin Potatoes

Pasta Selections

Pasta served with choice of noodles and pasta sauce.

Refer to Pasta Bar Selections

Greek Pasta Salad

A mix of Rotini pasta, tomatoes, onions, olives, feta cheese mixed with Greek vinaigrette dressing.

American Potato Salad

Boiled potatoes, onions, celery, mayonnaise, mustard, salt and pepper.

Pasta Salad

A mix of Rotini pasta, carrots, celery, and cauliflower, mixed with our own Caesar dressing.

Greek Potato Salad

Boiled potatoes, feta cheese, chopped onions, tomatoes, cucumbers, oregano and olive oil accented with squeezed lemon.



Roasted Red Potatoes

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.

Relish Tray

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



Greek Salad

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

Carving Station

For an added touch, we would be happy to bring these additional entrées, complete with our own chef to carve them for your guests! Add to any number of entrée buffet!



Roast Beef Tenderloin

Roast Turkey Breast

Baked Ham

Prime Rib

Roast Pork

Braised Pot Roast

Please ask for prices and more information on these items!

Breakfast Menu

Breakfast Selections
\$10.00 per person + tax.

Omelets

You can order omelets in up to three different styles.
Let us know in what proportions you want made.
(Example: 50% Denver, 25% Veggie, and 25% Gyro)

Denver Omelet

Made with ham, green peppers, and onions.

Prime Minister Omelet

Ham, green peppers, onions, mushrooms, tomatoes, and American cheese.

Gyro Meat Omelet

Made with our gyro meat and feta cheese.

Vegetarian Omelet

Tomatoes, onions, green peppers, and mushrooms.

Ham & Cheese Omelet

Made with our fresh Hot Ham and American or Cheddar Cheese.

Cheese Omelet

Choice of Feta, American, Swiss, & Cheddar cheese.

Supreme Omelet

Bacon, sausage, ham, green peppers, onions, mushrooms, tomatoes, American and Cheddar cheese.

Breakfast Items

In addition to what you order from the left column, you also get ALL of these items included with your order.

Assorted Fresh Fruit

Tiropitakia

American Fries or Hash Browns

Pancakes and Syrup

Sausage Links (1-1/2 pieces per person)

Bacon Strips (1-1/2 pieces per person)

Pita Bread

Beverages Available

Additional Charge. Call for quote based on volume.

Bottled Water, Fresh Squeezed Orange Juice, Apple Juice, & Cranberry Juice.

Coffee Pkg (Regular & Decaf)

Cups for beverages



If your ideal menu is not listed, please consult with us to help create the perfect menu that you are envisioning!

Sandwich Station

Sandwich Selections
\$18.95 per person + tax.

Bread Selections

Condiments

Kaiser Roll **Silver Dollar Buns**
White Bread **Whole Wheat**
Italian Bread **Sourdough Bread**
Rye Bread **Croissants (50¢ extra)**

Mayonnaise **Mustard**
Lettuce **Tomatoes**
Onions **Pickles**

We include the choices listed above with our Sandwich Specials.

Includes choice of three Sandwich selections (listed below)
and choice of 1 Salad (salad selections found on pg. 9).

Selections

(choice of three)

Gyro Sandwich
Gyro meat served with pita bread, tomatoes, cucumbers and Tzatziki sauce.

Roast Turkey Sandwich
Served on your choice of bread.

Corned Beef Sandwich
Served on your choice of bread.

Ham & Cheese Sandwich
Served with American cheese on your choice of bread.

Chicken Salad Sandwich
Served on your choice of bread.

Tuna Salad
Served on your choice of bread.

Roast Beef Sandwich
Served on your choice of bread.

Taco Sandwich
Served in a mini hard shell with taco meat over a bed of fresh greens, topped with chopped onions, tomatoes, chopped black olives, green peppers, salsa, and sour cream.

Chicken Taco Sandwich
Served in a mini hard shell with chicken breast slices over a bed of fresh greens, topped with chopped onions, tomatoes, chopped black olives, green peppers, salsa, and sour cream.



Gyro Sandwiches (most popular!!) Tomatoes, Onions and Tzatziki Sauce served on the side.

Salad is also included with the Sandwich Selections!
Refer to pg. 9 for Salad Selections!

Catering Services

We also offer additional services to our customers on an as-needed basis depending on your event needs. Please call us for pricing information for these specialty services!

Soft Drink Services

We can provide a selection of beverages including bottled water, as well as Pepsi and Coca-Cola products.

Buckets of Ice

Serve your beverages ice cold! Your guests will love it!

Coffee Services

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

Delicious Desserts

Top off your event with our tasty dessert selections. Please contact us for Dessert selections and recommendations.

China Plates, Silverware, & Glassware

For more formal events, your guests will appreciate a more elegant look. For those occasions where plastic utensils and plastic cups just won't do. Please ask us about our china selection!

Cloth Napkins & Table Linens

Formal cloth napkins available in any color best suited for your event style. Table linens available for rental.

Grilling On-Site

If you want your event to have a more festive appeal, we'll even bring our professional grilling equipment.



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

Dessert Selections

Soft Drink Services

We can provide a selection of beverages including bottled water, as well as Pepsi and Coca-Cola products.



Catering Service Details

**Special pricing may be given based on corporate budgeting.
Please inquire of how we can work within your budget!**

Menu pricing includes disposable plates, napkins, and silverware; China and Metal Silverware, Glassware are available for an additional charge.

All events are subject to applicable sales tax and service charge unless otherwise specified. Special pricing may be given based on corporate budgeting. Please inquire of how we can work within your budget!

All pricing is subject to change based on market conditions.

Planning an event more formal or more casual? We can work with you to help plan your perfect event!

Full Service Events: Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet and replenish as needed. In addition, our staff will clear dining services to ensure quality service and that guests are taken care of. The time duration of our staff 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 once all of our services have concluded.

Delivery & Set-Up: If you do not require full-service catering, but would like to have a traditional buffet set-up, our staff is able to set-up chafer equipment (subject to set-up fee depending on number of guests), Our staff will arrive to set up the buffet with your selected menu, then return at an agreed time to retrieve equipment and supplies. Deliveries may be subject to a delivery charge depending on distance.

Drop Off Events: Our driver will arrive and drop off food at a specified location. Drop offs times are one hour after restaurant opening to time of close. Delivery fees may be subject to charge depending on distance drop off and number of people. Please ask us for more details! All food will arrive in disposable aluminum or plastic containers.

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: _____

SERVICES INTERESTED IN/NOTES:

CLIENT/ORGANIZERS DETAILS

NAME: _____

COMPANY NAME (if any): _____

MAILING ADDRESS: STREET: _____

CITY: _____ STATE: _____ ZIP: _____

CONTACT TEL: _____ - _____ - _____ EMAIL: _____

CLIENT/ORGANIZERS DETAILS

Which Menu Are you ordering from? CORPORATE GENERAL PUBLIC

INTERESTED MENU SELECTIONS/NOTES:

Method of Payment? [CASH] [PERSONAL CHECK] [CORPORATE CHECK] [CREDIT CARD]

Ready to place a Catering Order? Call Tim at 414-803-5177



2020 Policies & Catering Contract

This CATERING CONTRACT is entered on (date) _____/_____/_____
by and between (name): _____ herein after referred to as the "CLIENT"
and Prime Minister Catering herein referred to as "CATERER".

- 1. Deposit-** Prime Minister Catering requires a \$100.00 deposit to confirm the event date and our services along with a signed contract and catering booking form. Any deposit and payments placed will be deducted from the Total Final Payment due.
- 2. Total Final Payment-** Final payments for all events is due and demandable two weeks (14 days) prior to event. The CATERER may dictate what form of payment to be received.
- 3. Change of Service-** CLIENT can make changes to guest count and certain changes to the menu and services pending approval from Prime Minister Catering after final payment is due (one day prior to event). Day of event, no changes to any services, menu, and guest count can be made.
- 4. (4.1) Change of Service Payment Handling-** Any changes to guest count, food, and services that are made after final payment will either be reimbursed in the form of check or will be charged to Client. Reimbursements from CATERER will include the gross food costs, and taxes for the notified reduced number of guest that was previously charged to CLIENT. The difference in final price for the increased guest count is due the day of the event and no later. CATERER has the right to refuse service if final balance is not given the day of event prior to the agreed upon event timeable.
- 4. Pricing-** Prices quoted on sales, brochures, menus or proposals are current to date. Prime Minister may adjust food, beverage, and service pricing annually. If you are booking a wedding for a future calendar year, your food and beverage will be subject to the "published price" for the calendar year of your event. Prices are subject to change at any time.
- 5. Service Charge, Additional Fees, & Taxes-** All food and beverage services are subject to a 20% services charge which covers gratuity for our staff, unless otherwise specified. Sales tax of 5.6% will also be listed on final invoice. Delivery Fees are subject to charge. Difference in pricing and additional charges may occur due if there are any changes in price or services with our rental and equipment services providers (in which Client will be notified). Any off-site venue fees charged by the venue will be included on final invoice.
- 6. Cancellation Policy-** Services through Prime Minister Catering may be cancelled at any time. Deposit placed to secure Prime Minister Catering is not refundable. Any payments made 30 days before event are refundable. Payments placed within 30 days prior to event are non-refundable.
- 7. Guest Attendance-** Final guest count must be confirmed when final payment is due (14 days prior to event). Client is responsible for informing Prime Minister Catering of final guest count at this time. Any additional guests after the stated period is subject to extra charges as may be imposed by the caterer.
- 8. Guest Count Overage-** CLIENT will only be charged for the final guest count served provided by CLIENT. If there are more guests attending then the guaranteed guest count, the CATERER will charge CLIENT accordingly.
- 9. Leftovers-** In accordance with appropriate Health Codes, CATERER has the right to discard any leftover food items, where there is a possible risk for food borne illness and improper food storage/handling to occur. Prime Minister Catering is not responsible nor liable for any injury/illness that may result in any improper food handling that has occurred by CLIENT after agreed upon event timeable.
- 10. Change of Event Date or Venue-** CATERER will apply the entire balance of CLIENT'S deposits and prepayments towards another event, subject to CATERER'S availability. All costs are subject to change.
- 11. DAMAGE- (11.1)** CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables of CLIENT, guests, or other VENDORS (any other entity hired by CLIENT) prior to, during or after the event. **(11.2)** CATERER will not be liable for any accidental breakage/damage. CLIENT is responsible for any accidental or mindful damages to CATERER equipment, items, and merchandise.

In witness thereof the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date set forth above.

CLIENT: _____

Prime Minister Catering Representative: _____