



PRIME

23 East 40th Street, New York, NY 10016

Dee Selimaj | Corporate Event Director

Tel: 646.766.1793

LUNCH MENU #1

Menu includes choice of one **APPETIZER & ENTRÉE** course onsite

Includes non-alcoholic beverages

(excludes bottled flat and sparkling water)

APPETIZER

Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Classic Caesar Salad

garlic croutons, parmesan cheese

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Petit Filet Mignon

USDA prime,

chef's selection of vegetable and potato

Scottish Salmon

extra virgin olive oil, soy sauce lemon,

chef's selection of vegetable and potato

Bell & Evan's Organic Roasted Half Chicken

chef's selection of vegetable and potato

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~



LUNCH MENU #2

Menu includes choice of one APPETIZER & ENTRÉE course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

diced Canadian bacon, tomatoes, red onions, bleu cheese dressing

Classic Caesar Salad

garlic croutons, parmesan cheese

Grilled Calamari

extra virgin olive oil, lemon, garlic

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Junior Bone-In Rib Eye

USDA prime, dry aged

Junior New York Sirloin

USDA prime, dry aged

Atlantic Swordfish

traditional blackened spice, tartar sauce

Vegan Cauliflower Steak

cauliflower, red pepper salad, almonds, vegan tzatziki sauce

FAMILY STYLE SIDES

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Broccoli, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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