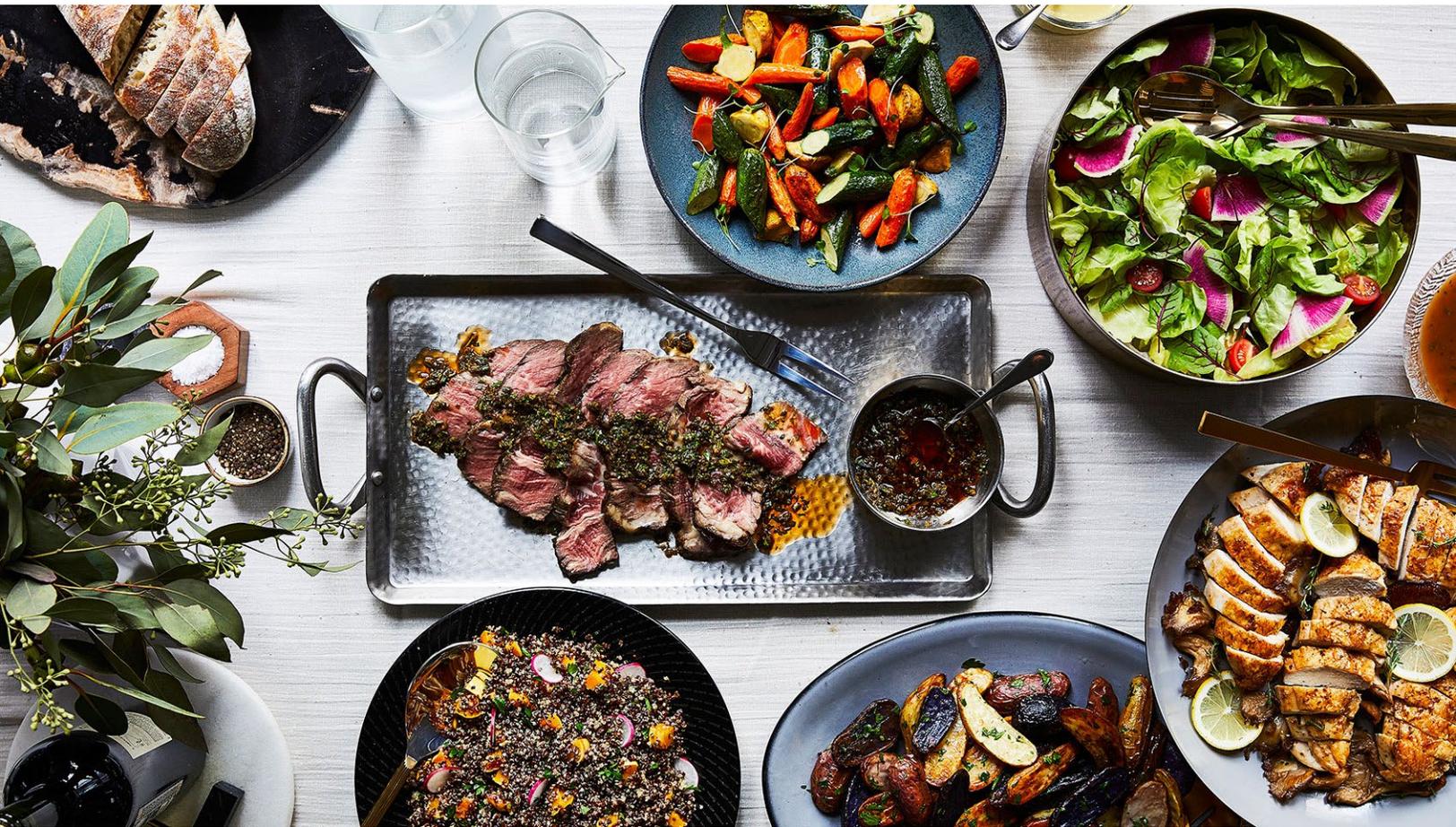




**PRIMO & CRUEX®**  
**THE CULINARY COLLECTIVE**



**- PRIVATE DINING SERVICE BROCHURE -**

Based out of Southern MD | [info@primoandcruex.com](mailto:info@primoandcruex.com) | (301) 892-5757

# GENERAL INFORMATION

The Primo & Cruex Private Dining Experience is an immersive, chef-driven journey designed to stimulate the senses, elevate emotion, and leave a lasting imprint long after the final course. Every experience is crafted with intention—balancing flavor, texture, aroma, and presentation to activate what we call “*Dopamine Hits*”: that unmistakable feeling when food, atmosphere, and energy align perfectly.

Expect precision execution, elevated storytelling through food, and a seamless experience led by seasoned chefs and hospitality professionals. Every course is designed to build anticipation, spark conversation, and deliver moments of surprise—because great dining shouldn’t just satisfy hunger, it should trigger emotion.

This is more than just a meal... it’s dining engineered for connection. For celebration. For memory-making!

- ❖ Please let us know of any food allergens you or your guests may have.
- ❖ Certain ingredients may change outside of our control due to seasonality and availability.
- ❖ Planning events 15 calendar days or more in advance is preferred.
- ❖ All quotes will include sales tax.

## **Booking Fee/Date Retainer**

**\$500** | Standard/Non-Peak Dates (*Monday-Thursday*)

**\$750** | Premium/Peak Dates (*Friday-Sunday*)

- Secures your event date
- Initiates & covers pre-event planning & preparation activities
- Applied toward your final balance

## **Guest Dining Rates & Packages**

<b><u>Signature Private Dining</u></b>	<b><u>Cruex Lxve Package</u></b>	<b><u>Elevated Bespoke Tasting</u></b>	<b><u>The Dopamine Experience</u></b>
<i>\$110 – \$150 per guest</i>	<i>\$165 – \$225 per guest</i>	<i>Starting at \$250+ per guest</i>	<i>Starting at \$300+ per guest</i>
(1) Appetizers (1) Entrée (2) Sides	(2) Appetizers (2) Entrée (2) Sides	(4) Appetizers (2) Entrée (3) Sides	5 course structured tasting experience
		<i>*Option to exchange 2 Apps for (1) Soup or Salad and (1) Dessert.</i>	• Custom Menu Consultation • Elevated ingredients & presentation • Chef-guided flow & storytelling
<b><u>Package Includes:</u></b> Complimentary Wine Pairing Custom Printed Menus	<b><u>Package Includes:</u></b> Complimentary Wine Pairing Custom Printed Menus	<b><u>Package Includes:</u></b> Complimentary Wine Pairing Custom Printed Menus Standard Décor Accents	<b><u>Package Includes:</u></b> Complimentary Wine Pairing Custom Printed Menus Premium Décor Accents Event Service Staff
<b><u>Add-Ons:</u></b> Soup and/or Salad Signature Dessert Standard Décor Accents Premium Décor Accents Event Service Staff	<b><u>Add-Ons:</u></b> Soup and/or Salad Signature Dessert Standard Décor Accents Premium Décor Accents Event Service Staff	<b><u>Add-Ons:</u></b> Standard Décor Accents Premium Décor Accents Event Service Staff	

For more information about pricing and packages or to begin planning your private dining experience with us, please be sure to submit the questionnaire intake form via the “**BOOKINGS**” tab on our website.

# APPETIZERS

## POULTRY

**SMOKED CHICKEN CROQUETTES** Savory Interior filling, Pimento Aioli, Smoked Paprika  
**SILVER DOLLAR CHICKEN & WAFFLES** Vanilla-Maple Waffle & Buttermilk-Fried Chicken served with Spiced Maple Hot honey  
**CHICKEN QUESABIRRIA EMPANADITAS** Slow cooked birria chicken, melted queso fresco cheese, onions, salsa roja drizzle  
**CAJUN FRIED DEVILISH EGGS** Deep Fried shells topped with a Cajun Yolk filling  
**BUFFALO DEVILISH EGGS** Deep Fried shells. Fried Chicken Bites drizzled with buffalo sauce. Topped with crumbled feta & scallions.  
**HOT HONEY CHICKEN SLIDERS** Jalapenos | Buttermilk Fried Chicken | Raspberry Chipotle Sauce on Hawaiian Rolls  
**BUFFALO CHICKEN EGGROLLS** Shredded Buffalo Chicken, White American Cheese, Crispy outer shell  
**SMOKED GOUDA CHICKEN WONTONS** Crispy outer shell, shredded chicken, smoke gouda & scallions. Sweet Chili Sauce  
**JERK CHICKEN SKEWERS** 24HR marinade | 6" skewers | Grilled or Roasted  
**BOURBON-TERIYAKI GLAZED SKEWERS** 24HR marinade | 6" skewers | Grilled or Roasted  
**CILANTRO-LIME CHICKEN SKEWERS** 24HR marinade | 6" skewers | Grilled or Roasted

## SEAFOOD

**MINI CRAB CAKES** (Baked not Fried) served with Yum-Yum Sauce  
**CRAB CAKE CROQUETTES** Crab, Cream Cheese, Diced Onions & Peppers. Served with Spicy Yum-Yum Sauce  
**SHRIMP AVOCADO-CHALLAH TOAST** Seared Shrimp, Charred Chery Tomato, Garlic-Parmesan Crusted Toast with Mashed Avocado  
**BANG-BANG SURFSIDE EGGROLLS** Crispy Shells, Cilantro Lime Slaw, Crab Meat | Hand-Crafted Bang-Bang Sauce drizzle  
**COCONUT ENCRUSTED SHRIMP** with a Mango-Habanero Ginger Sauce  
**OLD BAY SHRIMP FRIED DEVEILED EGGS** Seared Shrimp | Deep Fried Shells | Old Bay Yolk  
**JALAPENO SALMON CUBES** Pan seared salmon cubes topped with fresh jalapeno, mango salsa with a sweet & savory sauce  
**SURF-NO-TURF BITES** Pan Scallops & Seared Shrimp served with Mango-Pineapple Sweet Chili Sauce  
**CRAB & SHRIMP EGGROLLS** Accompanied with a Smokey Sriracha Sauce  
**SHRIMP CEVICHE** Diced Tomato, Red Onions & Avocado | Lemon-Herb Aioli  
**SHRIMP CEVICHE TOSTADA** Diced Tomato, Red Onions & Avocado | Lemon-Herb Aioli  
**TUNA TOSTADA** with Avocado Mousse, Citrus marinated tuna, charred corn, fresh cilantro & Cilantro-Lime Crema  
**BRAZILIAN RUB SALMON SLIDERS** with Chipotle Mayo & Caramelized Onions. Paired & served on a Sweet Hawaiian Roll.  
**CRAB CAKE WONTONS** Crispy outer shell, crab interior, remoulade or sweet chili sauce  
**OLD BAY LOBSTER MAC BITES** Diced Lobster, Creamy & Cheesy MAC, deep fried. Served with Sriracha Sauce

## BEEF & PORK

**"SIGNATURE" STEAK & CHEESE EGGROLLS** Accompanied with Sriracha Ketchup  
**STEAK & CHEESE SLIDERS** White American Cheese | Thinly Slice Beef | Sautéed Onions | Garlic Aioli  
**SHORT RIB WONTONS** American Cheddar x Parmesan Cheeses | Caramelized Diced Onions | Garlic Aioli  
**QUESABIRRIA BEEF EMPANADITAS** Slow cooked birria beef, melted chihuahua cheese, onions and birria consomme  
**PEPPERCORN CRUSTED STEAK BITES** Seared in Garlic Butter accompanied by a Cognac Cream Sauce/Drizzle  
**BACON WRAPPED JALAPENO POPPERS** with rich Boursin Cheese, Smoked Gouda & Herbs  
**FRENCH LAMB** 24HR marinade then pan seared. Basted with garlic & herb butter. Served single bone-in  
**COWBOY BEEF SKEWERS** Broiled cubed steak paired with a Horseradish Cream sauce  
**STEAK CROSTINI** Seared Ribeye, Whipped Blue Cheese, Crispy Shallots  
**STEAK FRITES CANAPES** Crispy Potato Pave, sliced filet, bearnaise spread

## MEATLESS

**STUFFED MUSHROOMS** Boursin, Gruyere & Pickled Jalapeno fillings. Topped with Parmesan Toasted Breadcrumbs  
**CALIFORNIA BRUSCHETTA** Cherry Tomato Relish | Fresh Basil | Toasted Crostini  
**MINI VEGGIE QUESADILLAS** Sauteed Bell Peppers & Onions | Sweet Corn | Black Bean | Pepper Jack cheese  
**SPINACH DIP** A rich and creamy blend of cheeses & spinach  
**HONEY-DIJON GARDEN SKEWERS** Sweet Bell Peppers | Onions | Cherry Tomatoes  
**CHEDDAR MAC & CHEESE BITES** with Marinara Sauce  
**CAPRESE SKEWERS** with Cherry Tomato | Mozzarella & Basil



# SALADS & TRAYS

## ASSORTED TRAYS

*\* Fruit offerings subject to change due to seasonality*

### **Vegetable**

Carrots, broccoli, celery, cucumber discs, grape tomatoes served with ranch dressing

### **Fresh Fruit**

Assortment of Fresh Seasonal Fruits & Berries

### **Assorted Cheese & Crackers**

Colby & Monterey, pepper jack, cheddar & smoked gouda

### **Assorted Cheese & Meats**

Pepper jack, cheddar, smoked Gouda, sliced pepperoni, salami & prosciutto



## SALADS

### **Signature Refresher Salad**

Mixed greens, Cucumbers, Dried Cranberries, Raspberries, Strawberries, Bleu cheese crumbles and sliced Almonds  
Served with Raspberry Vinaigrette

### **Classic Caesar Salad**

Romaine, Pepper-and-Butter Croutons & grated Parmesan and creamy Caesar dressing.

### **Fresh Garden Salad**

Mixed greens, Cucumbers, Tomatoes, Bell Peppers & Croutons served with your choice of dressing.

### **Tomato-Cucumber Salad**

Sliced Tomatoes, Diced Cucumbers & Red Onions tossed in a red wine balsamic vinaigrette.

### **Sweet-Sweet Kale Salad**

Sweet Kale, Apple Crisps, Pomegranates, Dried Cranberries, Pecans and Maple Vinaigrette.

### **Pear Arugula Salad**

Fresh Arugula, Sweet pears, Candied Walnuts, & Feta Cheese and Honey Vinaigrette

# PROTEINS PASTAS & SIDES

## POULTRY

**Garlic & Herb Roasted Duck** roasted breast of duck, paired with rosemary lemon cream sauce

**Honey-Dijon glazed Turkey Breast** Marinated for 24HRS then slow roasted then brushed glaze

**Parmesan Crusted Chicken Breast** stuffed with sun dried tomatoes, provolone, spinach & basil

**Caribbean Jerk Chicken "Bone-In"** with a pineapple chili sauce & mango salsa

**Papa's Fried Chicken** finished with a splash of lemon & honey

**Chicken Ballotine** with Boursin cheese, spinach, sun-dried tomatoes, charred peppers & onions. **\*Bacon optional\***

**Pesto-Chili Cornish Hens** seasoned, baked topped with Monterey Jack, diced red onions, jalapenos

## BEEF x LAMB & PORK

**Herb-Crusted Tenderloin Medallions** with caramelized onions, mushrooms & a rich white gravy

**Blackened Ribeye** with Cajun Butter Sauce

**Prime Beef Tenderloin** Slow roast, charred cherry tomatoes & asparagus tips

**Savory French Lamb Chops** accompanied by sauteed Onions and Bell Peppers. Served by the pair (2)

**Bone-In Fried Pork Chops** smothered | Fried or Pan Seared

**Upscale Chicken-Fried Steak** 24H marinade, hand-battered, pan fried

**Braised Beef Short Ribs** 24HR beef brine, braised then slow/low cooked with onions, peppers & carrots

**Peppercorn-Crusted Steak** with a bourbon Cream Sauce.

**Southern Beef & Grits** Seared steak tips over creamy white cheddar grits with a spicy queso sauce

## SEAFOOD

**Thai Chili Shrimp Stir-fry** with Asparagus tips, diced peppers & onions...top with scallions

**Jumbo Pan Seared Shrimp** finished with a splash of citrus

**Cilantro-Lime & Chili Lobster Tails** basted in chili butter, lemon & herbs

**Garlic-Lemon & Parmesan Lobster Tails** basted in garlic butter, lemon & herbs

**Salmon Ballotine** stuffed with a robust flavored crab mix, accompanied with a smoked gouda cream sauce

**Brazilian Rubbed Atlantic Salmon** baked then broiled with Pineapple-Mango Sweet Chili

**Jumbo Lump Crab Cakes** topped with a butter lemon drizzle. Paired with crab sauce

**Sea Salt & Pepper Seared Scallops**

## PASTA

**Beef Italia** Marinated Steak, Sundried Tomatoes tossed with Pesto Cream Sauce & Penne Pasta

**Seafood Fettucine** Shrimp, Crab & Lobster tossed smoked gouda cream sauce and topped with fresh scallions

**Cajun Rigatoni** with Shrimp, Andouille Sausage a savory Marinara

**Steakhouse Rigatoni** Sliced Sirloin, shallots & Parmesan Vodka cream sauce

**Creamy Parmesan Carbonara** with hints of black truffle & bacon

**Penne Rasta Pasta** with sliced peppers, onions, creamy rasta sauce over penne pasta

**Imperial Trio Linguine** with Sausage, Steak & Shrimp and a Creamy Scratch made Garlic-Parm Sauce

**Primavera Penne** tossed in a savory Sun-Dried Tomato cream sauce, a fresh medley of seasonal vegetables

**Traditional Lasagna** Five layers of Pasta, Ricotta, Mozzarella, Parmesan & Beef Meat Sauce.

### **LITE SIDES**

Roasted Asparagus with Lemon  
Roasted Parmesan Asparagus Tips  
Lemon Butter Broccolini  
Sautéed Green Beans & Onions (*Optional*)  
Seasoned Green Beans with Smoked Turkey Sautéed Onions & Peppers  
Roasted Wild Mushroom Medley with Thyme & Sherry reduction  
Charred Brussel Sprouts with Garlic Lemon Butter  
Honey-Maple Glazed Carrots  
Southern-Style Creamed Spinach  
Caramelized Cabbage with Bacon

### **HEAVY SIDES**

Seasoned White Rice  
Cilantro-Lime White Rice  
Saffron Yellow Rice  
Brown Butter Whipped Sweet Potato  
Roasted Maple Glazed Candied Yams  
Roasted Potato Medallions  
Signature Mac & Cheese  
Lobster & Smoked Gouda Mac & Cheese  
Truffle Butter “Hand Whipped” Mashed Potatoes with Smoked Gouda  
Buttery Parmesan Crusted Potato Pave  
Loaded Luxe Stuffed Potatoes  
Smoked Gouda & Bacon Risotto



# BRUNCH SERVICE

## BRUNCH SPECIALTIES

### **Chicken & Waffles**

*Buttermilk Chicken | Vanilla-Maple infused Waffles*

### **The Seafood Omelet**

Three Cheese folded Omelet with seared Broccolini tips & Spinach, diced Peppers & Onions, “Old Bay” Lump Crab & Butter-Garlic Shrimp. Topped with Scallions and Pico de Gallo then drizzled with our hand-crafted Gouda Cream Sauce

### **Primo’s Signature Loaded Hash**

Spicy Smoked Sausage, Crushed Bacon, Crumbled Breakfast Sausage, Peppers, Onions & Cheddar Cheese tossed with crispy hash browns topped with a Cajun-Garlic Aioli & Sour Cream

### **Sweet Apple Crisp Chicken & Waffles**

Crunchy Fried Chicken accompanied with Vanilla Maple Waffles Topped with fresh Apple Crisp & Honey-Cinnamon Butter. Drizzled with Caramel & Sweet Vanilla Cream.

### **Spicy Yardbird & Sweet-Buttermilk Potato Waffles**

Hot Buttermilk Fried Chicken atop Sweet Potato Waffles with fresh mango salsa and sweet Chili Sauce.

### **Deluxe Shrimp-N-Grits**

Creamy Grits | Butter-Garlic Shrimp | Bacon | Diced Peppers & Onions | Three Cheese Blend | Scallions | Savory Smoked Gouda Cream Sauce and topped with Crispy Red Peppers

## A LA CARTE

Traditional Scrambled Eggs

Cheesy Scrambled Eggs

Omelet’s

*Turkey Bacon Turkey Sausage*

*Chicken Sausage*

*Smoked Salmon*

*Applewood Smoked Pork Bacon*

*Canadian Bacon*

*Chorizo*

*Pork Sausage (Patties/Links/Half Smokes)*

French Toast

Grand Ma’s Peach Cobbler French Toast

Honey-Butter Croissants

Vanilla-Maple Cake Waffles

Buttermilk Pancakes

Silver Dollar Pancakes

Biscuits & Gravy

Fried Potatoes with Sautéed Pepper & Onions

**SPECIALTY WAFFLES:** Oreo Cookies & Cream | Vanilla-Bourbon Sweet Potato | Apple Crisp



# PRIVATE DINING

## -SIGNATURE ENTREES-

### DOS AMIGOS

Fried Chicken quarters tossed in a chipotle orange glaze served with Spanish yellow rice and Cilantro-Lime jalapeño slaw

### CHICKEN CAPRESE

breast chicken stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf. Balsamic Glaze

### PRIMO PARMA

Parmesan Crusted Fried Chicken over with Fettuccine Pasta tossed in creamy Smoked Gouda-Roasted Garlic sauce. Topped with Red Chili Flakes (optional)

### CARRIBEAN REEF

Red Snapper with a warm Mango Salsa accompanied by a Creamy Rasta Pasta & Sauteed Spinach

### AHI TROPICS

seared tuna steak diced and tossed in creamy chili-garlic sauce on top of steamed rice with pineapple, avocado, cucumber, julienned carrots, red peppers, purple cabbage, bean sprouts and fresh cilantro leaves

### KINGS TRILOGY

*(Atlantic Salmon, Skewered Scallops & Shrimp)* with Asparagus Tips & savory Sun-Dried Tomato Cream Sauce

### TWIN SURFERS

Seared Scallops & Shrimp served over a bed of creamy Chili-Avocado Penne Pasta & garlic butter Broccolini

### A TASTE OF THE BAY

Two 6oz lump crab cakes served with creamy Old Bay mashed potatoes & lemon-parm Broccolini

### SHORT RIBS A LA PAELLA

with Paella Peppers *(bell peppers filled with saffron rice, sweet peas, roasted onions and tomatoes)*

### PAPA'S STEAKHOUSE

16oz Ribeye, Crispy Loaded Potato Pave Cubes *(Salt, Pepper, Butter, Sour Cream, Chives)*, Sauteed Asparagus topped with Mushrooms & Shallots, Signature 6 Cheese MAC.

- *Add-ons include Jumbo Lump Crab Oscar or Sauces such as Cowboy Butter, Bearnaise, Horseradish, Melted Blue Butter.*

