



# SERVICES BROCHURE

- CATERING, PRIVATE DINING & BAR SERVICE -

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



# The Culinary Collective

PRIMO & CRUXX



# GENERAL INFORMATION

Welcome to Primo & Cruex, where culinary excellence meets exceptional service. As a small catering company, we take pride in crafting unforgettable experiences through delightful flavors and meticulous attention to detail. From intimate Private Dining Events for 2 to gatherings of family/friends or a small corporate event, we are here to assist in making your event a memorable one. Discover a taste of perfection with Primo & Cruex.

Catering Event pricing can be very complex as there is no “one size fits all” price plan. Prices are determined primarily by the number of guests, menu selection & the amount of food to be prepared and served. Please request a quote directly from the website on the “SERVICES” page or send an email to [info@primoandcruex](mailto:info@primoandcruex). Primo & Cruex will not provide a quote without full knowledge and understanding of your event. Once the initial quote has been issued, clients will have a maximum of two (2) menu revisions before a non-refundable deposit is requested, applicable to event balance.

- ❖ Please let us know of any food allergens you or your guests may have.
- ❖ Certain ingredients may change due to seasonality and availability.
- ❖ All quotes will include sales tax and a standard service charge.
- ❖ Planning events 15 calendar days or more in advance is preferred. We will do our best to accommodate events under the preferred time frame.
- ❖ **The minimum budget required for ALL EVENTS: \$750 USD.**

**HORS D’OEUVRES**

**SALADS & TRAYS**

**BRUNCH & BREAKFAST**

**BAR & BEVERAGE**

**FOOD STATIONS**

**PROTEINS, PASTAS & SIDES**

**PRIVATE DINING**

**ENTRÉE & SPECIALTIES**

Questions? Contact us today for help selecting a menu that is perfect for your event and budget.

# HORS D'OEUVRES

## POULTRY

**MINI CHICKEN & WAFFLES** *Vanilla-Maple Waffle & Buttermilk-Fried Chicken served with Maple Syrup*

**CHICKEN BITES** *Honey-Lemon Pepper, House Seasoned, Buffalo, BBQ, Polynesian*

**CAJUN FRIED DEVILISH EGGS** *Deep Fried shells topped with a Cajun Yolk filling*

**BUFFALO DEVILISH EGGS** *traditional deviled eggs infused with buffalo sauce*

**MONTERREY CHICKEN FLAUTAS** *Monterrey & Cheddar Jack | Diced Peppers & Onions | Smoked Chipotle Crema*

**JERK CHICKEN & MAC EGGROLLS** *pulled Jerk Chicken | Cheddar MAC*

**CHIPOTLE LIME CHICKEN EGGROLLS** *Spanish Rice | Chipotle Chicken | Cheese | Cilantro | Sweet Corn | Chipotle Lime Crema*

**HOT HONEY CHICKEN SLIDERS** *Jalapenos | Buttermilk Fried Chicken | Raspberry Chipotle Sauce on Hawaiian Rolls*

**CHICKEN BLT SLIDERS** *Onions | Bacon | Lettuce | Tomato | Honey Mustard | Hawaiian Rolls*

**JERK CHICKEN SKEWERS** *24HR marinade | 6" skewers | Grilled or Roasted*

## SEAFOOD

**MINI CRAB CAKES** *(Baked not Fried) served with Yum-Yum Sauce*

**SHRIMP AVOCADO-CHALLAH TOAST** *Seared Shrimp | Charred Chery Tomato | Garlic-Parmesan Crusted Toast with Mashed Avocado*

**BANG-BANG SURFSIDE TACOS** *Cilantro Lime Slaw | Shrimp | Crab Meat | Hand-Crafted Bang Bang Sauce*

**COCONUT ENCRUSTED SHRIMP** *with a Mango-Habanero Ginger Sauce*

**OLD BAY SHRIMP FRIED DEVILED 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 CUCUMBER BITES** *Shrimp | Fresh Guacamole | Cucumber Discs | Cilantro*

**SHRIMP CEVICHE TOSTADA** *Diced Tomato, Red Onions & Avocado | Lemon-Herb Aioli*

**BRAZILIAN RUB SALMON SLIDERS** *with Chipotle Mayo & Caramelized Onions*

**BACON WRAPPED SCALLOPS & SHRIMP**

## 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 GRILLED CHEESE** *American Cheddar x Parmesan Cheeses | Caramelized Diced Onions | Garlic Aioli*

**BACON WRAPPED BEEF STRIPS** *Accompanied with Garlic-Ranch Sauce*

**BEEF SLIDERS** *with Lettuce, Tomato, Onions, Ketchup, Mayo & Bacon (optional)*

**PRIME BEEF BITES** *Tender cuts of beef with a Horseradish Cream Dip*

**SURF & TURF EGGROLLS** *Ribeye, Lump Crab, and the fixings. Accompanied with Spicy Yum Yum*

**STUFFED MUSHROOMS** *Smoked Sausage | Bacon | Boursin Cheese | Scallions*

**BACON WRAPPED JALAPENO POPPERS** *with rich Boursin Cheese, Smoked Gouda & Herbs*

## MEATLESS

**AVOCADO-CHALLAH TOAST** *Garlic-Parmesan Crusted Toast with Mashed Avocado*

**JALAPENO POPPER WONTONS** *Garlic-Herb Boursin Cheese | Jalapenos | Avocado Ranch*

**CALIFORNIA BRUSCHETTA** *Cherry Tomato Relish | Fresh Basil | Toasted Crostini*

**MINI VEGGIE QUESADILLAS** *Sweet Corn | Black Bean | Pepper Jack cheese*

**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 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 tossed with traditional 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.*

### **Southwest Salad**

*Crisp romaine, Corn, Black Beans, Crispy Tortilla Strips, Bell Peppers, Tomato, Cheddar-Jack, Cucumbers  
Served with Chipotle Ranch Dressing.*

### **Pear Arugula Salad**

*Fresh Arugula, Sweet pears, Candied Walnuts, & Feta Cheese...Balsamic Maple Vinaigrette*

# PROTEINS PASTAS & SIDES

## CHICKEN

### **Parmesan Crusted Chicken Breast**

*stuffed with sun dried tomatoes, provolone, spinach & basil*

### **Garlic & Herb Chicken Breast**

*with rosemary lemon cream sauce*

### **Caribbean Jerk Chicken**

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

### **Fried Chicken**

*finished with a splash of lemon & honey*

### **Primo's Stuffed Chicken**

*Honey Glazed Breast stuffed with Smoked Gouda, Black Forest Ham, charred Peppers & Onions.*

### **Rosemary-Garlicky Chicken Quarters**

*Marinated for 24HRS then slow roasted to perfection*

### **Salsa Verde Chicken**

*Grilled Breast topped with Monterey Jack, diced red onions, jalapenos & salsa verde over Cilantro-Lime rice*

## BEEF x LAMB & PORK

### **BEEF KABOBS**

*Marinated steak with bell peppers & onions grilled on 6" skewers*

### **Carne Asada (Grilled Steak)**

*with Chimichurri Sauce*

### **Prime Time Beef**

*Slow cooked USDA Prime Beef (sliced) accompanied with lightly charred cherry tomatoes & asparagus tips*

### **Savory French Lamb Chops**

*accompanied by sauteed Onions and Bell Peppers*

### **Grilled Spare Rib Strips**

*with roasted Carrots and Brussel Sprouts*

### **Bone-In Fried Pork Chops**

*Smothered | Fried or Pan Seared*

### **Beef Short Ribs**

*with sauteed onions & peppers*

## SEAFOOD

### **Thai Chili Shrimp Stir-fry**

*with Asparagus, Peppers, Onions, Chili, Scallions*

### **Honey-Maple Atlantic Salmon**

*with Pineapple-Mango Sweet Chili*

### **Cilantro-Chile Lobster Tails**

### **Crab Stuffed Salmon**

### **Jumbo Lump Crab Cakes**

### **Sea Salt & Pepper Seared Scallops**

### **Garlic-Lemon & Parmesan Lobster Tails**

### **Jumbo Lemon-Butter Shrimp**



## **PASTA**

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

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

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

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

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

**Primo's Alfredo Linguine** with Sausage, Basil & Minced Chicken

**Primavera Penne** tossed with a fresh medley of seasonal vegetables, herb cream sauce, and Parmesan Reggiano

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

## **LITE SIDES**

Roasted Asparagus with Lemon

Parmesan Asparagus tips with Julienne sun-dried Tomatoes

Black Truffle Salted Sautéed Broccolini

Steamed Green Beans with Garlic-Herb Butter

Seasoned Green Beans with Smoked Turkey

Steamed Broccoli with Garlic-Herb Butter

Sautéed Onions & Peppers

Honey-Dijon Bell Peppers & Onions

Roasted Herb Wild Mushrooms

Roasted Brussel Sprouts with crispy Bacon

Charred Brussel Sprouts with Garlic Lemon Butter

## **HEAVY SIDES**

Seasoned White Rice

Cilantro-Lime White Rice

Saffron Yellow Rice

Mashed Sweet Potato

Candied Yams

Roasted Potato Medallions

Signature Mac & Cheese

Cheddar Mac & Cheese

Mashed Potatoes with Smoked Gouda & Aged White Cheddar



# BRUNCH & BREAKFAST

## BRUNCH BITES

**SILVER DOLLAR SKEWERS** *Silver Dollar Pancakes | Strawberry Medallions | Nutella*

**SHRIMP & GRITS MARTINIS** with a savory Butter Cream Sauce

**CHICKEN & WAFFLE BITES** *Buttermilk Chicken | Vanilla-Maple infused Waffles*

**FRENCH TOAST SHOOTERS** with *Vanilla-Bourbon infused Maple Syrup*

**BACON-SAUSAGE BITES** Diced Sausage Link wrapped Bacon perfectly crisped

**HASH CUPS** *Sausage | Crispy Hash Brown | Chopped Peppers & Onions | Smoked Gouda | Soft Shell Tortilla Cups*

**BREAKFAST STREET TACOS** *Eggs | Potatoes | Spicy Pico de Gallo | Cheese | Fresh Cilantro | Crispy Peppers & Onions*



## A LA CARTE

Traditional Scrambled Eggs

Cheesy Scrambled Eggs

Signature Shrimp-n-Grits

Chicken Bites & Waffles w/Vanilla Cream Sauce

Pork Bacon

*(Thin & Crispy/Traditional/Thick Cut)*

Pork Sausage

*(Patties/Links/Half Smokes)*

Turkey Bacon

Turkey Sausage

Chicken Sausage

French Toast

Biscuits & Gravy

Honey-Butter Croissants

Waffles

Buttermilk Pancakes

Silver Dollar Pancakes

Brunch Potatoes with Sautéed Pepper & Onions



# BAR & BEVERAGES

Primo & Cruex can offer complete bar service no matter the occasion. We set it up. Serve it up. Clean it up. Customize your bar or beverage package, to suit your event needs. Specialty drink bars (*martini, mojito, mimosa, etc.*) available upon request. *Minimum 5 hours* of billable service time per event.

## BAR SERVICES & PACKAGES

### STANDARD BAR PACKAGE

Package includes 2 standard wines, 2 standard beers, selection of house liquors (vodka, gin, rum, bourbon, scotch, tequila), mixers (*Coke, Sprite, ginger ale, cranberry juice, orange juice, tonic, soda water*), garnishes (*lemon wedges & lime wedges*), cocktail napkins & plastic cups (*additional cost for glassware*), bar ice, bar equipment.

### PREMIUM BAR PACKAGE

Package includes 4 premium wines (*2 Reds//2 Whites*), 3 premium beers, selection of premium liquors (*vodka, gin, rum, bourbon, rye whiskey, tequila*), mixers (*Coke, Sprite, ginger ale, ginger beer, cranberry juice, orange juice, tonic, soda water*, the use of fresh lime & lemon juice, Angostura Bitters, simple syrup). Garnishes (*lemon wedges, lime wedges, whole oranges, cherries, olives*), cocktail napkins & plastic cups (*additional cost for glassware*), bar ice, bar equipment.

### STANDARD BEER & WINE PACKAGE

Package includes 2 standard wines, 2 standard beers, assorted sodas (*Coke, Sprite, ginger ale*), bottled water (*still & sparkling*), lemon & lime wedges, cocktail napkins & plastic cups (*additional cost for glassware*), bar ice, bar equipment.

*A la carte beer & wine available upon request*

### PREMIUM BEER & WINE PACKAGE

Package includes 4 premium wines (*2 Reds//2 Whites*), 3 premium beers, assorted sodas (*Coke, Diet Coke, Sprite, ginger ale*), bottled water (*still & sparkling*), lemon & lime wedges, cocktail napkins & plastic cups (*additional cost for glassware*), bar ice, bar equipment.



# PRIVATE DINING

## *ENTRÉE & SPECIALTIES*

### BRUNCH

#### **The Seafood Omelet**

Three Cheese folded Omelet with seared Broccoli 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

### 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)

#### **Caribbean Reef**

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

#### **Tropical Ahi Tuna**

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

#### **King's Trilogy**

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

#### **Twin Surfers**

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

#### **Maryland Style Crab Cakes**

two 8oz lump crab cakes served with crisp Old Bay potato wedges, creamy Elote Corn & Tomato-Cucumber Salad

#### **Beef Short Ribs**

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

#### **Papa's Steakhouse**

16oz Ribeye, Loaded Baked Potato (Salt, Pepper, Butter, Sour Cream, Chives, Crispy Onions), Sauteed Asparagus topped with Mushrooms & Shallots. *Add-on Jumbo Lump Crab Oscar*

## DESSERTS

**Sweet Treat Red Velvet Waffle Stacks** imperfect cake waffles stacked; topped with raspberries, blackberries, white chocolate & bourbon infused vanilla-maple cream glaze.

**Krispy Kreme Dessert Tacos** filled with Vanilla cream Cheesecake, Crumbled Dark Chocolate, Oreo Cookie Pie Crust, Hersey Chocolate Drizzle and garnished with fresh strawberry & mint leaf Strawberry.

**Banana Pudding Cheesecake** with broken Butter Cookies, Semi Sweet Dark Chocolate crumbles and cognac infused vanilla cream glaze.

**Primo's Tres Leches** creamy citrus infused sweet butter cake of topped with whipped cream & cinnamon. Served with a honey glazed berry medley.





### OUR MENU

We are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this document.

### BOOKING

We appreciate clients booking events as far in advance as possible. It is preferred for all events to be scheduled at least 7 Business Days in advance. We do our best to accommodate events under the preferred threshold.

### DELIVERY AND SET-UP

Primo & Cruex delivers to Washington, DC, Maryland, and Virginia. "Drop off Service", requires no staff (*no chefs or staff attend event*). Menu is delivered to desired location warm and ready-to-serve from disposable pans. "Onsite Setup" typically requires one chef or two staff members onsite for an average site time of 2 - 3 hours. Please consult with us for your set-up needs and applicable pricing.

### BILLING & PAYMENT

We accept Visa, MasterCard, Discover and American Express. All events must be paid for in full prior to delivery. Payments over \$1500 made with a credit/debit card will incur a 2.5% transaction fee. Payment may also be made via ACH or check without a fee.

### TASTINGS

Tastings are only available by appointment, portioned for 2 guests and start at **\$175 plus tax, \$85** for each additional guest. Tastings can be delivered to your residence or place of business with the choice to choose one of the following options:

**Option 1:** Entrée Style with 3 Meats & 3 Sides.

**Option 2:** Select up to 3 Appetizers.

### EQUIPMENT & DECOR

In addition to your customized menu for your event, we can also assist you with other event needs including staff, decor, linens, equipment, floral arrangements and more. Primo & Cruex can also provide chafing dishes, linens, fine China, glasses, silverware, tables and chairs as requested. Third party fees may apply.

### SERVICE PERSONNEL

Our professional staff, including event supervisors, chefs, waiters, and bartenders, are available upon request. Please be sure to inquire about our staff for your event needs.

### DEPOSITS & PAYMENTS

All events require a 20% deposit to secure our services and your event date/time. For all events, full payment is required & due 7 Business ahead of your event. Failure to pay in full by the requested date could result in the loss of the deposit as well as cancellation of your event.

### CANCELLATION POLICY

Cancellations made by the client must be received by Primo & Cruex **via e-mail or in written form**. Orders/Event cancelled less than 72 hours of the scheduled date are not subject to a refund. Please contact us for more details.

