



## - CATERING SERVICE BROCHURE -

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

# 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. Although we offer pre-determined packages, final prices are determined primarily by the number of guests, menu selection & the amount of food to be prepared and served. Please be sure to submit the questionnaire intake form via the “BOOKINGS” tab on our website 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.

## **Catering Packages**

*Elevated Flavor. Effortless Hosting. Unforgettable Moments.*

Primo & Cruex offers chef-driven catering experiences designed to impress—whether you’re hosting an intimate gathering or a full-scale celebration. Our tiered packages provide flexibility, bold flavor, and refined presentation, allowing you to choose the level of indulgence that best fits your event.

<b>Taste Package</b> Starting at \$500 Ideal for: 10–15 guests  (2) Appetizers  (1) Entrée (2) Sides  <b><u>Add-Ons:</u></b> Standard Décor Accents Premium Décor Accents Custom Printed Menus Event Service Staff Premium Disposables Chafers	<b>Cruex Lxve Package</b> Starting at \$1000 Ideal for: 20–35 guests  (3) Appetizers  (2) Entrée (3) Sides  <b><u>Add-Ons:</u></b> Standard Décor Accents Premium Décor Accents Custom Printed Menus Event Service Staff Premium Disposables Chafers	<b>Indulgence Package</b> Starting at \$1500 Ideal for: 45–70 guests  (4) Appetizers  (3) Entrée (4) Sides  <b><u>Add-Ons:</u></b> Standard Décor Accents Premium Décor Accents Custom Printed Menus Event Service Staff Premium Disposables Chafers	<b>A La Carte Package</b> Starting at \$1250  Exceptional food with streamlined service & full control over selections....Cocktail Parties, Sporting Events, Non-Formal Gatherings etc... • Custom Menu Consultation  <b><u>Add-Ons:</u></b> Standard Décor Accents Premium Décor Accents Custom Printed Menus Event Service Staff Premium Disposables Chafers
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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

**ASTRO WINGS (Baked or Grilled)** Sweet Jerk | Traditional Jerk | Cajun | Honey-Lemon Pepper | Lemon-Butter Rotisserie  
Hot-Honey Old Bay | Honey Chipotle | Garlicy Parmesan | Buffalo Style | Chipotle BBQ  
**CHICKEN QUESABIRRIA EMPANADITAS** Slow cooked birria chicken, queso fresco cheese, onions, salsa roja  
**MINI CHICKEN & WAFFLES** Vanilla-Maple Waffle & Buttermilk-Fried Chicken served with Maple Syrup  
**CHICKEN BLT SLIDERS** Onions | Bacon | Lettuce | Tomato | Honey Mustard | Hawaiian Rolls  
**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 ROLL-UP** 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  
**OLD BAY LOBSTER MAC BITES** Diced Lobster, Creamy & Cheesy MAC, deep fried. Served with Sriracha Sauce  
**CRAB CAKE CROQUETTES** Crab, Cream Cheese, Diced Onions & Peppers. Served with Spicy Yum-Yum Sauce  
**CRAB CAKE WONTONS** Crispy outer shell, crab interior, remoulade or sweet chili sauce  
**BANG-BANG SURFSIDE EGGROLLS** Crispy Shells, Cilantro Lime Slaw, Crab Meat | Hand-Crafted Bang-Bang Sauce  
**COCONUT ENCRUSTED SHRIMP** with a Mango-Habanero Ginger Sauce  
**CRAB & SHRIMP EGGROLLS** Accompanied with a Smokey Sriracha Sauce  
**BRAZILIAN RUB SALMON SLIDERS** with Chipotle Mayo & Caramelized Onions.  
Paired & served on a Sweet Hawaiian Roll.

## 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 ROLLUPS** American Cheddar x Parmesan Cheeses | Caramelized Diced Onions | Garlic Aioli  
**BEEF SLIDERS** with Lettuce, Tomato, Onions, Ketchup, Mayo. Bacon and/or Cheese (optional)  
**QUESABIRRIA BEEF EMPANADITAS** Slow cooked birria beef, melted chihuahua cheese, onions & birria consommé  
**BACON WRAPPED JALAPENO POPPERS** with rich Boursin Cheese, Smoked Gouda & Herbs  
**FRENCH LAMB SINGLES** 24HR marinade then pan seared. Basted with garlic & herb butter. Served single bone-in  
**COWBOY BEEF SKEWERS** Herb marinated broiled cubed steak paired with a Horseradish Cream sauce

## MEATLESS

**MINI VEGGIE QUESADILLAS** Sautéed Bell Peppers & Onions, Sweet Corn, Black Beans, Pepper Jack cheese  
**SPINACH DIP** A rich and creamy blend of cheese & 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



# PROTEINS PASTAS & SIDES

## CHICKEN

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

**Baked Chicken Assortment** (Thighs & Wings) Lemon-Butter Garlic Herb 24HR marinade, slow roasted

**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

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

**Rosemary-Garlicky Chicken** Marinated for 24HRS then slow roasted to perfection

**Pesto-Chili Chicken Thighs** seasoned, baked topped with Monterey Jack, diced red onions, jalapenos then broiled

## BEEF x LAMB & PORK

**Blackened Ribeye Skewers** with Cajun Butter Sauce

**Herb Infused Prime Beef** Slow cooked accompanied with charred cherry tomatoes & asparagus tips

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

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

**Smoked Rib Slabs** Tender smoked pork rib slabs. Mild or Hot BBQ Sauce

**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

**Jumbo Lump Crab Cakes** Paired with crab sauce

**Thai Chili Shrimp Stir-fry** with diced peppers, onions & 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

**Stuffed Salmon** 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

**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  
Parmesan Asparagus tips  
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 & Red Onions  
Charred Brussel Sprouts with Garlic Lemon Butter  
Honey-Maple Glazed Carrots  
Roasted Brussel Sprouts with crispy  
Bacon Charred Brussel Sprouts

### **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  
Candied Yams  
Roasted Potato Medallions  
Lobster & Smoked Gouda Mac & Cheese  
Signature Mac & Cheese  
Cheddar Mac & Cheese  
“Hand-Whipped” Mashed Potatoes with Smoked Gouda



# 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

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



### **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 about 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.

### **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/Events cancelled less than 72 hours of the scheduled date are not subject to a refund. Please contact us for more details.

