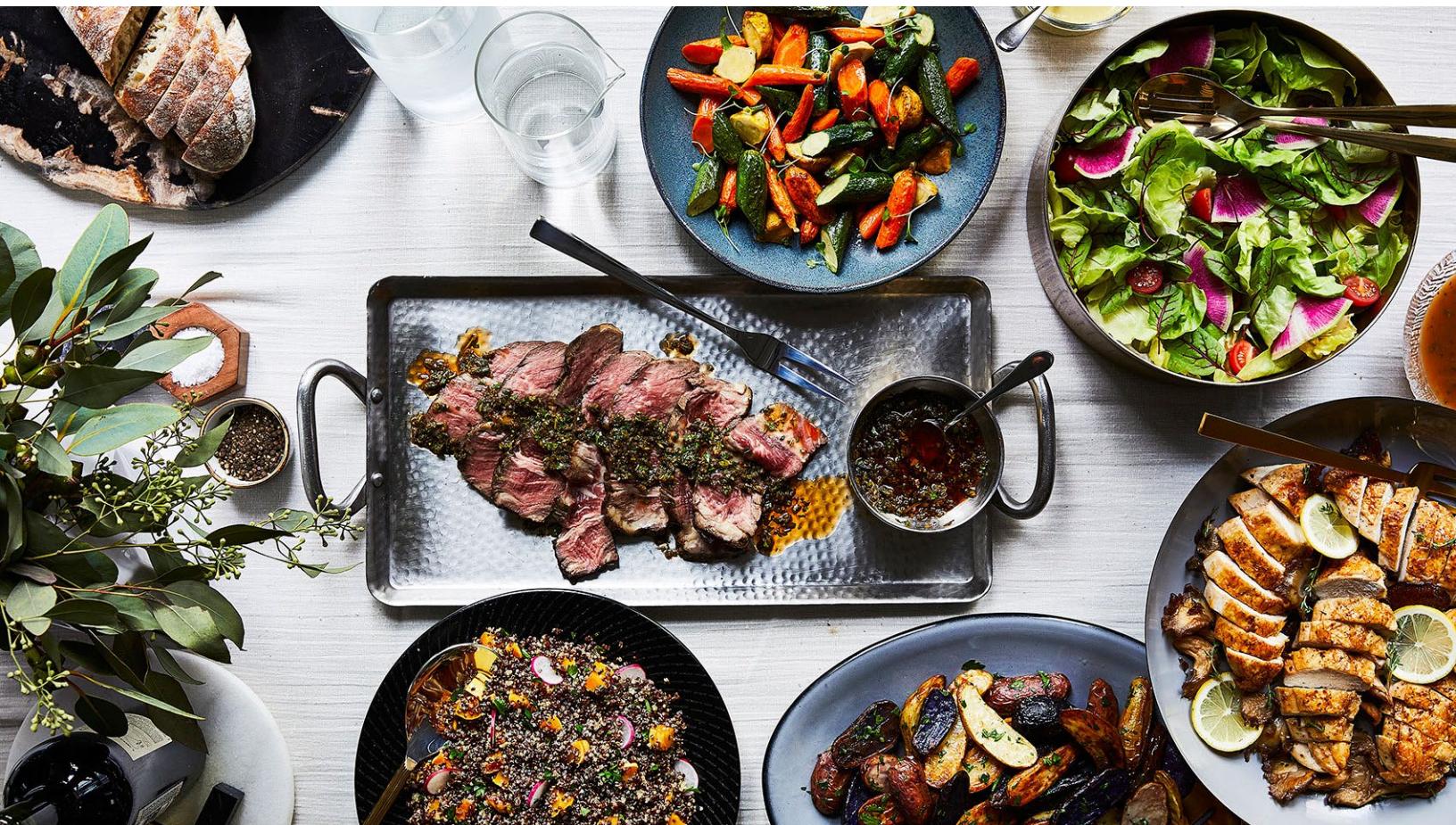




PRIMO & CRUEX®
THE CULINARY COLLECTIVE



The Dopamine Experience

An elevated dining experience by Primo & Cruex

- SERVICE BROCHURE -

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

GENERAL INFORMATION

The Primo & Cruex “Dopamine” 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. Each course is paced 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.

Guest Dining Rates & Packages

| Signature Private Dining <i>\$110 – \$150 per guest</i> (2) Appetizers (1) Entrée (2) Sides Complimentary Wine Pairing Custom Printed Menus | Premier Chef's Tasting <i>\$165 – \$225 per guest</i> (3) Appetizers (2) Entrée (3) Sides Complimentary Wine Pairing Custom Printed Menus Standard Décor Accents | Luxury Bespoke Experience <i>Starting at \$250+ per guest</i> (4) Appetizers (3) Entrée (4) Sides Signature Dessert Bites Complimentary Wine Pairing Custom Printed Menus Premium Décor Accents Event Service Staff | The Dopamine Experience <i>Starting at \$300+ per guest</i> Up to 7 course tasting experience <ul style="list-style-type: none">• Custom Menu Consultation• Elevated ingredients & presentation• Chef-guided flow & storytelling Signature Dessert Bites Complimentary Wine Pairing Custom Printed Menus Premium Décor Accents Event Service Staff |
|--|--|---|--|
| <u>Add-Ons:</u> Signature Dessert Bites Custom Printed Menus Premium Décor Accents Event Service Staff | <u>Add-Ons:</u> Signature Dessert Bites Custom Printed Menus 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 Cherry 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 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 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 Sautéed 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
- Sauteed 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)

CARIBBEAN REEF

Red Snapper with a warm Mango Salsa accompanied by a Creamy Rasta Pasta & Sautéed 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*), Sautéed 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.

