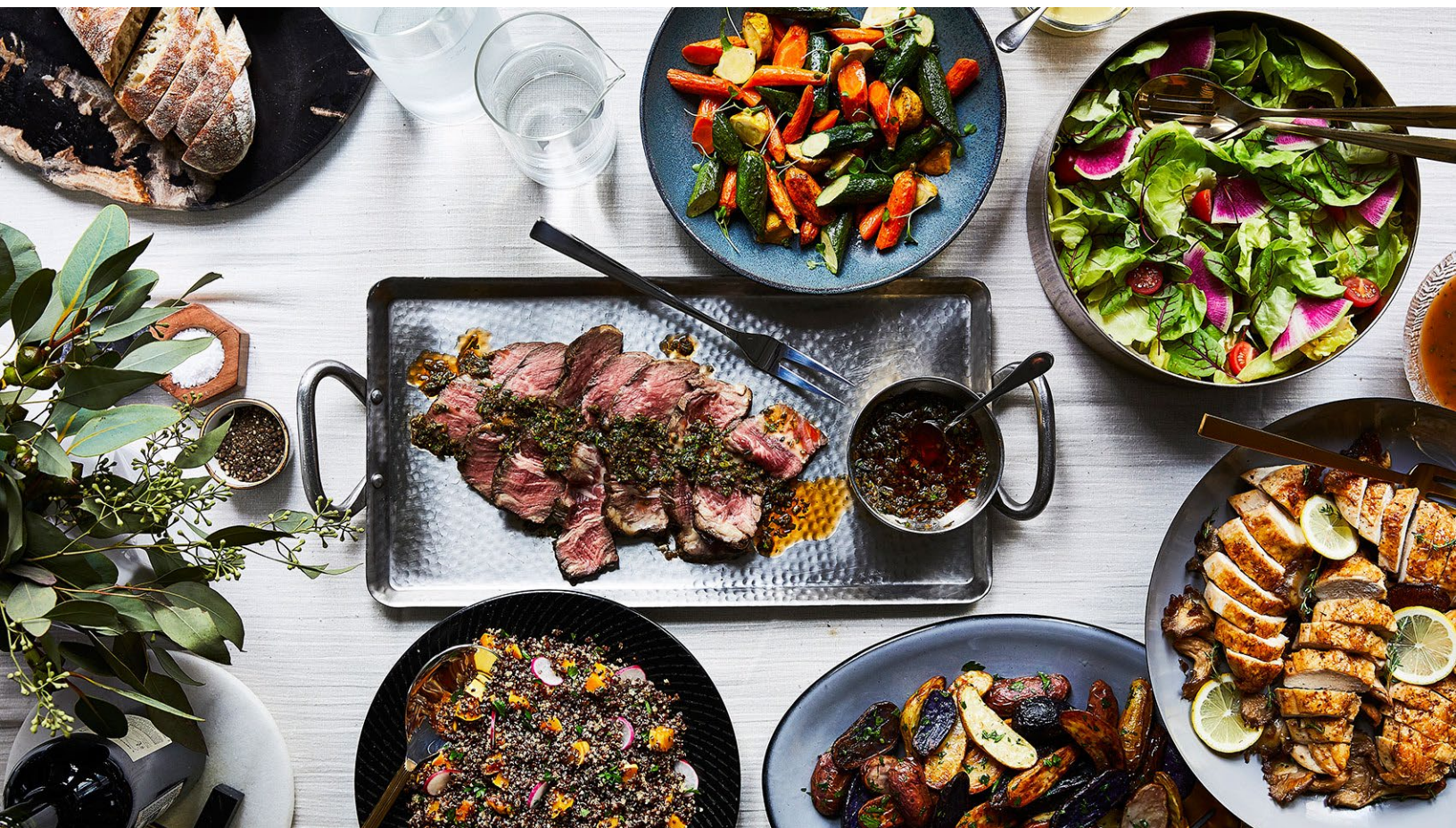




PRIMO & CRUEX®
THE CULINARY COLLECTIVE



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 <u>Add-Ons:</u> Signature Dessert Bites Custom Printed Menus Premium Décor Accents Event Service Staff	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 <u>Add-Ons:</u> Signature Dessert Bites Custom Printed Menus Premium Décor Accents Event Service Staff	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 • 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
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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

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

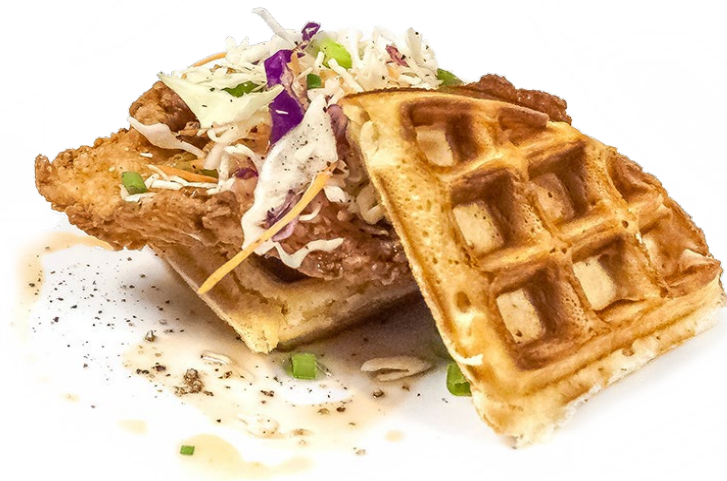
Crunchy Fried Chicken accompanied with Vanilla Maple Waffles Topped with fresh Apple Crisp & Honey-Cinnamon Butter. Drizzled with Caramel & Sweet Vanilla Cream.

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.

