

PRIME at IOPS

Fall/Winter 2024 Catering Menu



PRIME
Dining

Curated
by



MAZZONE
HOSPITALITY

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BREAKFAST

FAST BREAK 7.99

Choice of Two Bakery Items: House Baked Granola Bars, Muffins, or Assorted Bagels. Includes Bottled Water.

MORNING BREAK 8.99

Choice of Two Bakery Items: House Baked Granola Bars, Warm Fresh Cinnamon Buns With Icing, Muffins, or Assorted Bagels. Includes Sliced Fruit Platter and Bottled Water.

PARFAIT PARTY 6.99

Yogurt with Seasonal Berries, Toasted Oats, Coconut, Raisins and Granola. Includes Bottled Water.

SAVORY BREAKFAST TOAST 9.99

(Based on 2 Slices of Toast Per Person) Smashed Avocado, Sliced Hard Boiled Eggs, Smoked Salmon, Capers, Red Onion, Slivered Radishes, Cherry Tomatoes, Toasted Sourdough and Multigrain Bread. Includes Bottled Water.

SWEET BREAKFAST TOAST 6.99

(Based on Two Slices of Toast Per Person) Sliced Strawberries, Blueberries, Bacon, Candied Pecans, Maple Cream Cheese, Toasted Sourdough and Multigrain Breads. Includes Bottled Water.

SANDWICH BREAK 8.99

Assorted Breakfast Sandwiches, Sliced Fruit Platter and Bottled Water.

RISE & SHINE 11.99

Scrambled Eggs, Home Fries, Honey Buttered Biscuits, Choice of Bacon or Sausage. Includes Bottled Water.

[Minimum Quantity: 10]

BREAKFAST

Additions



Can be purchased to accompany a breakfast menu package.

By The Dozen

Bagels with Cream Cheese and Butter	17.99
Fresh Baked Muffins With Butter	17.99
House Baked Scones	23.99
House Baked Granola Bars	17.99
Chef Selected Assorted Pastries	17.99

Per Person Accompaniments

(minimum 10 people)

Sliced Seasonal Fresh Fruit Platter	3.99 per person
Fresh Fruit Salad	3.99 per person
Cheese and Grape Platter <i>with assorted crackers</i>	4.99 per person
Oatmeal <i>with brown sugar and cinnamon</i>	3.99 per person

Beverages À La Carte

Bottled Juice	2.59 per bottle
Bottled Water	1.49 per bottle
Bottled Soda (20oz)	2.09 per bottle
Box of Coffee [serves 8-10 people] <i>choice of coffee, decaf and hot water/tea</i>	12.99 each



MEZZE

[Minimum Quantity: 10]

THE ENERGIZER 4.99 *2-business days notice required*
Pumpkin and Cashew Nut Butter Protein Balls, Espresso-Toffee Bars, Salted Caramel Mocha Chocolate Bark.

FRUIT-TASTIC 4.99
Sliced Fresh Fruit Platter and House-Made Granola Bars.

CHIPS AND DIPS 4.99
House Fried Kettle Chips, Toasted Pita Triangles, Everything But The Bagel Greek Yogurt Dip, Guacamole, Mexican Street Corn Dip.

HUMMUS TRIO 5.99
Traditional Hummus, Chipotle Lime Hummus and Cranberry Walnut Hummus, Served with Toasted Pita Triangles and Crudité.

THE GO-TO 5.99
Assorted Cheeses and Sliced Pepperoni Garnished with Berries and Grapes, Served with Crackers.

THE CAPRESE 5.99
Marinated Fresh Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze, Served with Garlic Herb Crostini.



LUNCH BOXES

[Minimum Quantity: 10]

BOXED LUNCHES

PRIME Box Lunch 10.99

Assorted Deli Sandwiches and Wraps,
Chips and Saratoga Water.

PRIME Deluxe Box Lunch 11.99

Chef's Assorted Gourmet Sandwiches and Wraps,
Chips and Saratoga Water.

Per Person Accompaniments

Deli Side Salad (4 oz cup) 1.99

Fresh Baked Cookie 1.49

(Ask for Gluten Free or Other Diet Accommodating Needs)

COLD LUNCH BUFFETS

[Minimum Quantity: 10]

[All Cold Buffet Menus Include Beverages and Assorted Cookies]

SOUP & SALAD LUNCH

Includes Choice of Salad, Choice of Side Protein, Choice of Soup, and Bread:

SALADS *(select one)*

- **Garden Salad** – Mixed Greens, Cucumber, Grape Tomato, Carrots, Assorted Dressings 9.49
- **Greek Salad** – Crisp Romaine, Cucumber, Roasted Red Peppers, Red Onion, Kalamata Olives, Feta Cheese, Assorted Dressings 9.99
- **Fiesta Quinoa Salad** – Arugula, Grape Tomatoes, Corn, Cabbage, Cilantro, Fried Tortilla Strips, Cilantro-Lime Vinaigrette 10.99
- **Sesame Soba Noodle Salad** – Carrots, Broccoli, Peppers, Onions, Mushrooms, Snow Peas, Scallions, Sesame Seeds, Spicy Coleslaw, Sweet Thai Chili Sauce 11.99

SOUPS *(select one)*

- Vegan Butternut Squash Bisque
- Harvest Chicken and Root Vegetables with Farro

PROTEINS

Grilled Shrimp	2.49	Herbed Seared Salmon	4.99
Sliced Flank Steak	3.99	Greek Seasoned Chicken	2.99
Greek Seasoned Tofu	1.99		

EXECUTIVE DELI BUFFET 13.99

Assorted Whole Deli Sandwiches and Wraps, Chips, and Pickles.

DELUXE DELI BUFFET 14.99

Assorted Whole Gourmet Deli Sandwiches and Wraps, Chips, and Pickles.

A LITTLE BIT OF EVERYTHING 16.99

Deconstructed Caesar Salad with Parmesan, Garlic Croutons, Grilled Sliced Chicken, Assorted Petite Sandwiches, and Chef's Choice Seasonal Pasta.

HOT BUFFETS



[Minimum Quantity: 10]

[All Hot Buffet Menus Include Beverages and Assorted Cookies]

FALL/WINTER CLASSICS

Includes Garden Salad and Choice of Entrée with Accompanying Starch and Vegetable (see below for choices)

- Chianti Braised Beef Short Ribs, Parsnip Whipped Potatoes, Broccolini 21.99
- Stuffed Chicken Breast With Prosciutto, Asparagus, and Fresh Mozzarella, Cranberry Infused Demi, Yukon Gold Potato-Fennel Hash 19.99
- Cranberry, Apple and Brie Pork Roulade, Sauce Mustard Fruits, Sweet Potato Mash, Broccolini 19.99

MEXICAN "OLE" STATION 17.49

Includes Chicken, Pulled Pork, Black Beans, Sofrito Rice, Mexican Street Corn, Tomato, Lettuce, Shredded Cheddar, Wraps, Ole Chips, Queso, Guacamole, Salsa, Sour Cream

FROM THE OCEAN 21.99

Includes Garden Salad and Choice of Entrée with an Accompanying Starch (see below for choices)

- Pomegranate Glazed Salmon with Shaved Fennel-Apple Slaw, Fingerling Potatoes with Swiss Chard, Shallots and Parsnips
- Pecan Crusted Baked Cod with Citrus Beurre Blanc, Roasted Pumpkin and Celery Root Hash

SEASONAL VEGETARIAN 15.99

Curry Plant Based Chicken Empanadas, Mango Chutney, Cilantro Lime Rice

HOT BUFFETS

Continued

[All Hot Buffet Menus Include Beverages and Assorted Cookies]

CHEF'S WHIM BUFFET 19.99

Chef's Choice Entrée, Starch and Salad

ASIAN INSPIRED

Includes Garden Salad, Jasmine Rice Pilaf and Choice of Entrée (see below for choices)

- Mongolian Beef 20.99
- General Tso's Chicken 17.99
- General Tso's Tofu 17.99
- Miso-Honey Salmon 20.99

THE ITALIANO 18.99

Includes Garden Salad, Bread, Chef's Choice Pasta, and Your Choice of Entrée (see below for choices)

- Chicken Parmesan
- Italian Meatballs
- Tuscan Chicken Breast, Lemon, Capers, Artichokes, Roasted Red Peppers
- Eggplant Rollatini

PRIME FAVORITES

Includes Garden Salad, and Choice of Entrée (see below for choices)

- Classic Macaroni and Cheese 14.99
- Buffalo Chicken Macaroni and Cheese 16.99
- Lobster Macaroni and Cheese 21.99



Tuscan Salmon
 Sun-dried Tomatoes
 Creamy Sauce
 Allergens: Fish, Dairy

STREET FOODS

[Includes Beverages and Assorted Cookies]

SELECT ONE 16.99

8 STAR AREPAS | VENEZUELAN CUISINE

Corn Cake, Pulled Beef, Pulled Pork, Pulled Jack Fruit, Arroz Blanco, Fried Sweet Plantains, Tequeños, Black Bean and Mango Salsa, Pickled Red Onions, Cilantro, Smashed Avocado, Lime Wedges

ATHENA KOUZINA | GREEK CUISINE

Lamb, Chicken, Herbed Tofu, Warm Pita, Feta, Cucumber Tzatziki, Kalamata Olives Cucumber & Tomato Salad, Orzo Pilaf, Lemon & Garlic Herb Steak Fries

TAKE A BAO | BAO BUNS

Okinawa Glazed Pork Belly, Korean Pulled Beef, Crispy Chili Tofu, Kimchi, Slivered Red and Yellow Bell Peppers, Steamed Jasmine Rice, Korean Cucumber Salad, Crispy Shishito Peppers With Sweet Soy and Sesame Seeds

SWEET POTATO BUDDHA BOWL

Farro Topped with Sweet Potatoes, Garbanzo Beans, Red Cabbage, Grape Tomatoes, Edamame, Carrots, Plant Based Chicken, Sriracha Aioli.

Choice of Protein Served on the Side:
Grilled Shrimp, Herbed Seared Salmon, Sliced Flank Steak, Greek Seasoned Chicken, Greek Seasoned Tofu



[Minimum Quantity: 10]

PIZZA

Each Pizza Serves: 4-5

PIZZA PARTY 12.99

Minimum 10. Portion Two Slices Per Person. Includes Cheese and Pepperoni Pizzas, Garden Salad, Assorted Cookies and Beverages.

BY THE PIE

Serves 4-5 people each

CLASSIC CHEESE 14.99

BUFFALO CHICKEN 15.99

Crispy Buffalo Chicken, Marinara, Cheese

MEAT LOVERS 17.99

Bacon, Sausage, Pepperoni, Ham, Marinara, Cheese

BRUSCHETTA 16.99

Tomatoes, Basil Leaves, Balsamic Drizzle, Marinara, Cheese

WHITE BROCCOLI 15.99

Broccoli, Mozzarella, Garlic and Olive Oil

BUILD YOUR OWN 14.99

1.00 For Each Additional Topping

- Pepperoni
- Sausage
- Grilled Chicken
- Crispy Buffalo Chicken
- Mushrooms
- Bell Peppers
- Ham
- Bacon
- Broccoli
- Olives
- Tomatoes
- Onions



PRIME SUSHI

Must Provide 2-Business Days' Notice

Fresh Sushi Maki Rolls 7.99 each

*Ordered By the Roll (8 Pieces Per Roll). Minimum 5 Rolls, Total.
Served with Wasabi, Pickled Ginger and Soy Sauce.*

Spicy Kani Roll // Avocado, Cucumber, Spicy Mayo, Kani Crab Salad, Fried Shallots

Philly Roll // Smoked Salmon, Cream Cheese, Avocado

California Roll // Crab Surimi, Avocado, Cucumber

Boston Roll // Shrimp, Cucumber, Sriracha Mayo

Vegetable Maki Roll // Avocado, Cucumber, Cream Cheese, Scallions

Dragon Roll // Shrimp Tempura and Cucumber Topped With Avocado and Sesame Seeds

Double Salmon Roll // Salmon, Avocado, Cucumber, Topped with Smoked Salmon

Suggested Accompaniments

Serves up to 10 people per order

Miso Soup 25.00

Japchae Noodle Salad 39.00

Sweet Potato Noodles with Peppers, Onions, Spinach,
Mushrooms, Scrambled Eggs, Soy and Sesame

Chilled Shrimp and Veggie Salad 30.00

Poached Shrimp, Cabbage, Cucumber, Jalapeno, Basil, Sweet
Soy Chili Vinaigrette and Crispy Fried Wonton Strips

ADDITIONS



BUFFET ADDITIONS 39.99

(Serves 10 people per order)

- Baked Pasta, Marinara, Red Sauce
- Herb Roasted Potatoes
- Roasted Garlic Mashed Potatoes
- Three Cheese Macaroni and Cheese
- Buffalo Chicken Mac and Cheese (49.99)
- Chef's Roasted Vegetables
- Green Beans
- Balsamic Roasted Brussels Sprouts, Diced Local Apples, Butternut Squash
- Roasted Root Vegetable Hash with Kale
- Maple Mashed Sweet Potatoes
- Curry Plant Based Chicken Empanadas with Mango Chutney

PER PERSON ACCOMPANIMENTS

Soup of the Day	2.99
Garden Salad	3.99
Chef's Choice Deli Salad	3.99
Fresh Sliced Fruit Platter	3.99
Classic Meat Chili	4.99
Seasonal Vegetable Chili	3.99

BEVERAGES

Bottled Water	1.49 each
Bottled Soda or Seltzer	2.09 each
Box of Coffee	12.99

*Choice of coffee, decaf and hot water/tea
(serves 8-10 people)*

WINGS & THINGS

Sauce Choices: Carolina BBQ, Buffalo, BBQ, Garlic Parmesan. Served with Carrots, Celery, and Bleu Cheese Dip.

25 - 39.99

50 - 69.99

DESSERTS

By the Dozen

• Italian Pastries	23.99
• Cupcakes	23.99
• Assorted Cookies	11.99



CAKES & PIES

Must Provide 3-Business Days' Notice

CAKE FLAVORS

- Chocolate
- Marble
- Yellow
- Red Velvet
(Red Velvet Cake Requires Buttercream Frosting)
- Carrot
- Almond

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Non-Dairy Whipped Topping

FILLING

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Raspberry Mousse
- Raspberry Preserves
- Strawberry Preserves
- Lemon Mousse
- Cream Cheese
- Mocha Mousse
- Cannoli

SIZING & PRICING

Sheet

Full Sheet = Up to 100 Servings	190
1/2 Sheet = Up to 50 Servings	100

Round

12" Round = Up to 30 Servings	65
10" Round = Up to 18 Servings	50
8" Round = Up to 12 Servings	40

SPECIALTY CAKES (10" only)	
- Cheesecake (with topping/flavor)	40 (45)
- Chocolate Flourless	40
- Lemon Ricotta Almond Flourless	40

SEASONAL PIES	
- Apple, Pumpkin, or Brown Butter Pecan	22
- Signature Coconut Cream Pie	40



CUPCAKES

[Minimum Quantity: 12 Per Flavor]

Must Provide 3-Business Days' Notice

Classic Cupcakes: 2.50 Each
Deluxe Cupcakes: 4.00 Each

CAKE FLAVORS

- Chocolate
- Almond
- Yellow
- Red Velvet
- Carrot

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese Icing

FILLING (Deluxe Only)

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Mocha Mousse
- Raspberry Mousse
- Raspberry Preserves
- Lemon Mousse
- Cream Cheese
- Non-Dairy Whipped Cream