

PRIME AT IOPS

SPRING/SUMMER 2025

CATERING MENU



PRIME
Dining

Curated
by



MAZZONE
HOSPITALITY



 518.466.8467

 iopscateringteam@cpgplc.onmicrosoft.com

A photograph of a breakfast buffet spread on a black table. In the foreground, there are three white square bowls: one filled with a mix of blueberries, raspberries, and blackberries; another filled with golden-brown granola; and a third filled with white yogurt. In the background, there is a white rectangular platter filled with various baked goods, including cinnamon buns and bagels. A silver serving knife is placed across the fruit bowl. Small white labels with blue text are visible near the bowls.

BREAKFAST

[Minimum Quantity:10]

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.

SANDWICH BREAK 8.99

Assorted Breakfast Sandwiches, Sliced Fruit Platter and Bottled Water.

RISE & SHINE 12.49

Scrambled Eggs, Home Fries, Bagels with Butter and Cream Cheese, Choice of Bacon or Sausage. Includes Bottled Water.

BROAD STREET BAGELS 9.99 *two day notice required*

Assorted Broad Street Bagels, Butter, Plain Cream Cheese, Two Flavored Cream Cheeses, Assorted Jellies, Peanut Butter. Includes Sliced Fruit Platter, Assorted Bottled Juices and Bottled Water.

BREAKFAST

ADDITIONS



[Minimum Quantity: 10]

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
Individual Fruit and Yogurt Parfaits <i>with granola on the side</i>	2.49 per person
Cheddar Grits <i>with honey butter biscuits</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 <small>[serves 8-10 people]</small> <i>choice of coffee, decaf and hot water/tea</i>	12.99 each



MEZZE

[Minimum Quantity: 10]

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, Red Beet Hummus, and Green Goddess 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.

BENTO BOX 15.99

Chef's Choice Assorted Wraps, Seasonal Quinoa Side Salad, House Fried Kettle Chips, Jumbo Chocolate Chip Cookie, 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

[All Cold Buffet Menus Include Beverages and Assorted Cookies]

SOUP & SALAD LUNCH

Includes Choice of Salad, Choice of Soup, and Baguette.

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
- **Summer Heirloom Tomato Salad** – Heirloom Tomatoes, Fresh Basil, Slivered Red Radishes, Slivered Red Onions, Sliced English Cucumbers, Crumbled Goat Cheese, Balsamic Vinaigrette 10.99
- **Japchae Noodle Salad** – Sweet Potato Noodles, Peppers, Onions, Spinach, Mushrooms, Scrambled Eggs, Soy, Sesame 10.99

SOUPS *(select one)*

- Vegan Native Three Sisters Bean Soup
- Bacon Jalapeño Summer Corn Chowder

PROTEINS (OPTIONAL: SERVED ON THE SIDE)

Grilled Shrimp	2.49	Herbed Seared Salmon	4.99
Sliced Flank Steak	4.99	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 16.99

Assorted Whole Gourmet Deli Sandwiches and Wraps, Hawaiian Macaroni Salad, 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]

SPRING/SUMMER CLASSICS

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

- Bulgogi Beef Garnished with Scallions. Served with Coconut Jasmine Rice, Sesame-Ginger Bok Choy, and Kimchee. 21.99
- Huli Huli Chicken Thighs Garnished with Pineapple Salsa. Served with Hawaiian Macaroni Salad and Buttered Corn on the Cobb. 19.99
- Chipotle Honey BBQ Pulled Pork Garnished with Pickled Red Onions. Served with Classic Macaroni and Cheese, Coleslaw, and Mini Sweet Slider Buns 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 22.99

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

- Cajun Seared Hudson Valley Fisheries Steelhead Trout, Summer Corn and Pepper Salsa, and Roasted Fingerling Potatoes.
- Pistachio Crusted Cod, Heirloom Tomato Salsa, Tri Colored Quinoa and White Rice Pilaf Blend.

SEASONAL VEGETARIAN 15.99

Seitan Tacos, Corn and Black Bean Salsa, Shaved Red Cabbage, White Corn Tortillas. Served with 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

ATHENA KOUZINA | GREEK CUISINE 15.99

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

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
- Chicken Tikka Masala 18.99

with cucumber raita and naan bread

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
- Balsamic Marinated Roasted Chicken Thighs
with charred heirloom tomatoes and zucchini
- 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
- Chipotle Honey BBQ Pulled Pork Macaroni and Cheese, ritz cracker crumble 16.99

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

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 | • Ham |
| • Sausage | • Bacon |
| • Grilled Chicken | • Broccoli |
| • Crispy Buffalo Chicken | • Olives |
| • Mushrooms | • Tomatoes |
| • Bell Peppers | • 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

PRIME POKE BOWLS 12.99 each

Minimum 5 Bowls.

Tuna, Purple Sticky Rice, Cucumber, Edamame, Shredded Carrot, Shaved Red Cabbage, Sliced Pineapple, Crispy Shallots, Slivered Scallions, Soy-Ginger Vinaigrette, Spicy Mayonnaise.

ADDITIONS

BUFFET ADDITIONS 39.99

(Serves 10 people per order)

- Baked Pasta, Marinara, Red Sauce
- Herb Roasted Potatoes
- Roasted Garlic Mashed Potatoes
- Three Cheese Mac and Cheese
- Buffalo Chicken Mac and Cheese 45.99
- BBQ Pulled Pork Mac and Cheese 45.99
- Lobster Mac and Cheese 69.99
- Chef's Roasted Vegetables
- Green Beans
- Summer Roasted Vegetables with Fingerling Potatoes
- Hawaiian Macaroni Salad

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
Vegan Native Three Sisters Bean Soup	2.99
Honey Buttered Biscuits <i>dozen</i>	11.99

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

- Key Lime, Lemon Meringue, Blueberry Crumb, Strawberry Crumb	20
- 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