




LA PRIMA[®]
CATERING



WELCOME!

La Prima offers delicious, healthy food throughout the Washington, D.C., Northern VA, Baltimore and Philadelphia regions. Our chefs use the freshest ingredients grown with great care, producing dishes filled with flavor, imagination and style. Take a look and contact us today to begin planning your next event.

We look forward to serving you and your guests.



BREAKFAST

Continental Breakfast Selections

10 person minimum

Assorted Pastry Buffet

\$4.79 per person

Croissants, muffins, breakfast breads, Danishes, donut holes and café latte cookies (vt, cn)

\$8.69 with fruit salad and juices

Assorted Pastry Buffet with Bagels

\$6.29 per person

Pastries served with bagels and flavored and plain cream cheeses (vt, cn)

\$9.99 with fruit salad and juices

Ultimate Breakfast Assortment

\$5.49 per person

House-made almond croissants, raisin swirls, sunny-side apricot tarts, maple-bacon donuts, chocolate coffee cake (cn)

\$9.39 with fruit salad and juices

Breakfast Bagel Bar

\$4.29 per person

A selection of freshly baked bagels served with butter, jam and a choice of plain and flavored cream cheeses (vt)

\$8.29 with fruit salad and juices

Add \$5.69 per person for smoked salmon, tomatoes, onions and capers



vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

BREAKFAST

Hot Breakfast Selections

10 person minimum

Individual Egg Strata

\$6.79 per person, 2 per serving

- Spinach, mushroom and Swiss (vt)
- Bacon, cheddar and green onion
- Egg whites with black bean, peppers, whole wheat croutons and cheese (vt)

Breakfast Burritos

\$6.79 per person, 2 per serving

Flour tortillas filled with scrambled eggs and your choice of the below fillings, served with tomato salsa

- Cheddar and jack cheese (vt)
- Spinach sautéed in garlic and olive oil with a cheese mixture of feta, mozzarella, provolone and white cheddar (vt)
- Cowboy: onions, red and green peppers and bacon
- Avocado Corn Salsa with avocado, roasted red pepper, red onions, corn, lime and cilantro (vt)
- Sausage and cheese

Breakfast Sandwiches

\$5.49 per person

Bacon or sausage, egg and cheese on your choice of English muffin or bagel

Morning Sliders

\$3.29 each

Miniature bagel sandwiches with

- Bacon, egg and red pepper
- Sriracha steak and egg
- Roasted tomato, egg and pesto (vt, cn)
- Egg white, mushroom and Swiss (vt)

Bacon-wrapped Bananas

\$2.49 per person, 2 per serving

Sweet and savory skewers of banana wrapped with bacon and sprinkled with brown sugar (gf)

Traditional French Toast

\$5.69 per person

With butter and maple syrup (vt)



Bacon-wrapped Bananas

BREAKFAST



Morning Sliders

Western Omelette Calzones

\$6.99 each

Eggs, hot and sweet peppers, onion and Monterey jack cheese in a warm house-made dough pocket (vt)

Apples Stuffed with Oatmeal

\$4.99 each

Gala apples stuffed with a mixture of certified gluten free rolled oats, maple syrup, brown sugar, butter and cinnamon. Baked and served warm (vt, gf)

Belgian Waffles

\$6.29 per person

With cherry maple syrup and whipped cream (vt)

Scrambled Eggs

\$3.99 per person

(vt, gf)

Apple Cinnamon Bread Pudding

\$69.99 per pan, serves 10-12

Challah bread, apples, walnuts, eggs, almond milk and honey, baked and served with maple syrup (vt, cn)

Full Breakfast

\$9.99 per person

Scrambled eggs, turkey or pork bacon or sausage, home fried potatoes, southern biscuits, butter and jam

Home Fried Potatoes

\$3.19 per person

(vg, gf)



Belgian Waffles

BREAKFAST

Hickory Smoked Bacon

\$3.19 per person, 2 per serving

Pork or Turkey

Maple Cured Sausage

\$3.19 per person, 2 per serving

Pork or Turkey

French Toast Muffins

\$4.29 each

Challah bread baked in a muffin tin with a mixture of milk, egg, cinnamon and maple syrup with a cream cheese filling (vt, cn)

French Toast Muffins



Cold Selections

10 person minimum

All-natural Energy Bites

\$2.49 per person, 2 per serving

Oatmeal, coconut, peanut butter, dates, flaxseed and maple syrup in bite size pieces (vg, gf, cn)

Superfood Breakfast Bar

\$2.19 each

House-made with espresso, cocoa powder, dates, berries, almond butter and macadamia nuts wrapped individually (vg, gf, cn)

Cheddar Bacon Leek Biscuits

\$3.29 each

Biscuits with Butter and Jam

\$2.49 per person, 2 per serving

(vt)

Assorted Muffins

\$2.79 each

Quinoa Fruit Salad

\$4.99 per person

Mango, berries, quinoa and almonds with agave, lime juice and mint (vg, gf, cn)

BREAKFAST

Fruit Salad

\$4.29 per person

(vg, gf)

Fresh Fruit Platter

\$4.29 per person

Pineapple, melon, berries, seasonal fruit and seedless grapes (vg, gf)

Whole Fruit Bowl

\$1.79 per person

(vg, gf)

Build-your-own Parfait

\$5.69 per person

Display of vanilla yogurt, house-made granola and fresh berries served with individual bowls and spoons to build-your-own breakfast creation (gf, cn)

Fruit Smoothies

\$31.99 Sold by the half gallon, serves 6-8

Choose from blueberry, strawberry or mango

Mixed with banana, almond milk, certified gluten free oatmeal and sweetened with agave syrup (vg, gf, cn)

House-Made Granola

\$2.69 per person

(vg, gf, cn)

Beverages

Coffee and Tea

\$1.99 per person

(10 person minimum)

Freshly brewed fair trade coffee or gourmet teas and lemon wedges, with sugar, sweeteners and cream

Served in a disposable "To Go" box

Served in Air Pots or Urns

(requires a pick-up fee for equipment)

Carafe serves 10 cups \$21.99

Medium urn serves 40 cups \$69.99

Large urn serves 80 cups \$109.99

Assorted Bottled Juices

\$2.09 each

Tropicana 10 oz

Fresh Orange Juice

\$21.99 gallon

Select from a variety of bottled waters, sodas and iced teas



To Go Coffee



SANDWICHES

SANDWICHES

Assorted Sandwiches

\$7.99 per person, 10 person minimum

Served on artisan breads and flavored tortillas with lettuce, our house-made dressings and a side of dill pickle spears
Select your favorites or let us create an assortment

Classic Sandwiches

South Street Hoagie capicola ham, salami, provolone and our hoagie mix

Grilled Chicken roasted peppers and chipotle cream

Roast Beef with cheddar & horseradish dill

Ham and Swiss with honey mustard

Roasted Turkey and Havarti with lemon caper mayonnaise

Lemon-Pepper Tuna Salad with cucumber and tomato

Home-Style Chicken Salad with onions, celery, our spice mix and mayonnaise

Smoked Mozzarella with basil pesto* and roasted tomatoes (vt, cn)

Portobello Mushroom with roasted tomatoes and edamame spread (vg)

Mediterranean Hero with eggplant, provolone, tomato basil relish and roasted red peppers (vt)

Wrap Sandwiches

Smoked Turkey pepper jack cheese and chipotle mayonnaise

Turkey Barbecue black beans, corn and shredded white cabbage

Grilled Chicken Verde with cilantro, tomato and red pepper

Roast Beef with bacon, blue cheese and tomato

Garden Salad lettuce, peppers, cucumber, carrots, radishes and tomato pesto* (vg, cn)

Pan Fried Eggplant with feta red pepper spread (vt)

Roasted Vegetables and hummus with fresh spinach (vg)

*Gluten free tortillas available for wraps per request
\$1.00 additional per wrap*

***Our pesto is made with organically grown basil from our College Park urban garden**

vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

SANDWICHES

Signature Sandwiches

\$9.29 per sandwich, 10 person minimum

A variety of our premium sandwich combinations

Served on freshly baked artisan breads with our house-made dressings and a side of dill pickle spears

Sweet Chili Shrimp Wrap

Shrimp salad in a whole wheat wrap tortilla

Flank Steak

With Havarti, roasted red peppers and blue cheese dressing

Ham and Gruyere

Served on pretzel bread

Black Forest Ham and Brie

With honey mustard on baguette

Smoked Turkey, Brie and Apple

With honey mustard on sunflower bread

Cajun Chicken and Havarti

With roasted red pepper and chipotle cream on baguette

Chicken Avocado Wrap

With fresh avocado, pepper jack cheese and chipotle mayonnaise

Buffalo Chicken Wrap

Hot sauce, blue cheese, shredded lettuce and tomatoes on a flour tortilla

Caprese

Fresh mozzarella with plum tomatoes, pesto and basil on baguette (vt, cn)

Grilled Vegetable Wrap

Portobello mushrooms, asparagus, bell peppers and pesto on a whole wheat tortilla (vg, cn)



Sweet Chili Shrimp Wrap



Garden Salad Wrap

SANDWICHES

NY Deli Sandwiches

\$9.99 per person, 10 person minimum

Our chef's favorite overstuffed sandwiches served on artisan breads
with our house-made dressings and a side of dill pickle spears

The Empire State

Pastrami and roasted turkey with lettuce, tomato, coleslaw and Russian dressing on sourdough bread

The Broadway

Roasted turkey, ham and cheddar cheese on whole grain bread with lettuce, tomato and Russian dressing

The Carnegie

Smoked salmon with red onion, capers, tomato and cream cheese on an everything bagel

Knuckle Sandwich

Roast beef, bacon and jalapeño jack cheese on a ciabatta roll with lettuce, tomato and horseradish dill dressing

The Long Islander

Parmesan chicken cutlet, roasted tomatoes and mayonnaise on a sub roll

The King of Queens

Pastrami and Swiss cheese on rye with deli mustard

Little Italy

Ham, sopressata and pepperoni on a sub roll with lettuce, tomato, onions and olive oil marinade

Fried Bologna

With American cheese, pickle slices and spicy brown mustard on a Kaiser roll

Jones Beach Vegetarian

Fried eggplant, fresh mozzarella and roasted tomatoes on focaccia with Italian dressing (vt)



The Carnegie



NY Deli Sandwiches

SANDWICHES

La Prima's Deli Platter

\$10.99 per person, 10 person minimum

Choose from a variety of meats, vegetables, cheeses and salads

Served with an assortment of freshly baked breads, sliced tomatoes, lettuce, pickles, honey mustard, lemon-caper mayonnaise and creamy horseradish dill, plus your choice of deli salads

Meat and Vegetarian Fillings (select 3):

Smoked or roasted turkey breast, ham, roast beef, capicola ham, Genoa salami, Italian caponata (vg) or sautéed eggplant (vg)

Sandwich Salad Fillings (select 1):

Lemon-pepper tuna, home-style chicken or hummus (vg)

Cheese Fillings (select 2):

Swiss, smoked mozzarella, provolone, cheddar or Monterey jack

Deli Style Salads (select 2)

Served in deli containers: coleslaw, potato salad or macaroni salad



Deli Platter

SANDWICHES

Hot Sub Bar

\$10.99 per person

10 person minimum on each selection

Build your own hot sandwich with your choice of fillings, served with sub rolls

Italian meatballs, smoked mozzarella, chicken meatballs, Philadelphia cheese steak, chicken parmesan, turkey barbecue, Italian sausage and peppers, eggplant caponata

3 Foot Sub

\$94.99 per sub

Choose up to 3 different fillings for each sub:

Classic Italian, roast turkey and Havarti, ham and Swiss, roast beef and cheddar, eggplant and provolone cheese

La Prima's Boxed Lunch

La Prima's Classic or Wrap Sandwiches plus your choice of sides:

Pasta salad, fruit salad, whole fruit, potato chips, pretzels, mini cookies, fudge brownies

One Side \$9.69

Two Sides \$10.69

Three Sides \$11.69

Four Sides \$12.69

Sandwiches can vary, but please select the same sides for each box ordered





SOUPS, SALADS & SIDES

SOUPS, SALADS & SIDES

Soups

\$4.99 per person, 10 person minimum

Served with assorted crackers

New England Clam Chowder	Hot and Sour (gf)
Maryland Crab (gf)	Tomato Basil (vt, gf)
French Onion	Roasted Red Pepper (vt)
Chicken Noodle	Mushroom Bisque (vt)
Chicken Tortilla (gf)	Minestrone (vg, gf)
Corn Chowder	Pink Lentil (vg, gf)

Hot Sides

Green Beans with Almonds (vt, gf, cn)	<i>\$4.29 per person</i>
Roasted Broccolini (vg, gf)	<i>\$5.69 per person</i>
Seared Baby Bok Choy (vg, gf)	<i>\$5.69 per person</i>
Turmeric Roasted Cauliflower (vg, gf)	<i>\$4.29 per person</i>
Roasted Portobello Mushrooms (vg, gf)	<i>\$5.69 per person</i>
Carrot Soufflé (vt)	<i>\$39.99 per pan, serves 8-10</i>
Sweet Corn Pudding (vt)	<i>\$39.99 per pan, serves 10-15</i>
Baby Potatoes (vg, gf)	<i>\$4.29 per person</i>
Garlic Mashed Potatoes (vt, gf)	<i>\$3.49 per person</i>
Rosemary Roasted Potatoes (vg, gf)	<i>\$3.49 per person</i>
Baked Potato Bar	<i>\$6.49 per person</i>
Baked Macaroni and Cheese (vt)	<i>\$44.99 per pan, serves 12-15</i>
Farro with Wild Mushrooms (vt)	<i>\$5.69 per person</i>
Rice Pilaf (gf)	<i>\$29.99 per pan, serves 10-15</i>
Whole Grain Blend (vg)	<i>\$3.49 per person</i>

vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

SOUPS, SALADS & SIDES

Lighter Side Salads

\$4.29 per person

Fresh Fruit Salad (vg, gf)

Garden Salad (vg, gf)

Caesar Salad

Citrus Spinach Salad (vg, gf)

Greek Salad (vt, gf)

Root Vegetable Salad (vt, gf)

Roasted Potato Salad Vinaigrette (vt, gf)

Bow Tie Pasta Primavera (vg)

Lemon Vegetable Pasta (vt)

Pasta, Tomato and Corn (vt)

Cheddar and Apple Salad (vt, gf, cn)



Baby Spinach with Strawberries and Pecans

Signature Side Salads

\$4.99 per person

Mesclun Greens with sugared walnuts and blue cheese (vt, gf, cn)

Chipotle Potato Salad with bacon (gf)

Baby Spinach with strawberries and pecans (vt, gf, cn)

Plum Tomatoes, Basil and Feta (vt, gf)

Chopped Salad (vg, gf)

Mango and Jicama Salad (vg, gf)

Couscous, Feta and Roasted Vegetables (vt)

Roasted Grape Salad with mesclun greens, goat cheese and sugared walnuts (vt, gf, cn)

Quinoa Fruit Salad with mango, berries, almonds with agave, lime juice and mint (vg, gf, cn)

Quinoa, Raisins and Tomato (vg, gf)

Gemilli Pasta with Pesto* Mayo (vt, cn)

Pesto* Pasta Salad (vt, cn)

***Our pesto is made with organically grown basil from our College Park urban garden**

SOUPS, SALADS & SIDES

Gourmet Sides

\$5.99 per person, 10 person minimum

Served room temperature

Grilled Vegetable Assortment

Portobello mushrooms, asparagus, peppers, summer squash and onions (vg, gf)

Grilled Vegetable Salad

Topped with feta cheese and drizzled with tomato basil dressing (vt, gf)

Fresh Mozzarella with Plum Tomatoes and Basil

With our signature Italian dressing (vt, gf)

Chicken Fettuccini with Dill

With tomatoes, capers and mayonnaise

Tortellini Pasta Primavera

Cheese tortellini pasta salad with red wine vinaigrette (vt)

Roasted Sweet Potato and Mango Salad

Serrano peppers, dried cranberries, onions, cilantro, lime agave dressing and sugared walnuts (vg, gf, cn)

Grilled Asparagus

With roasted tomatoes (vg, gf)

Pappardelle Pasta Salad

With roasted tomatoes, spicy eggplant, Parmesan cheese and Italian parsley (vt)

Potato and Edamame Salad

With baby potatoes, roasted peppers, green onions and cilantro (vg, gf)

Other Sides

Gourmet Breads (vg, cn)	<i>\$1.69 per person</i>
Assorted Dinner Rolls (vg)	<i>\$0.99 per person</i>
Jalapeño Corn Bread (vt)	<i>\$19.99 per pan, serves 15-20</i>
Warm Garlic Knot Rolls (vt)	<i>\$18.99 per dozen</i>
Individual Bags of Potato Chips & Pretzels (vt)	<i>\$1.49 per person</i>
All-natural Energy Bites (vg, gf, cn)	<i>\$2.49 per person, 2 per serving</i>
Superfood Snack Bars (vg, gf, cn)	<i>\$2.19 each</i>
Deli Style Coleslaw, Potato or Macaroni Salad	<i>\$11.99 per quart, serves 6-8</i>



ENTRÉES

Entrée Platters

Served room temperature, 10 person minimum

Flank Steak

\$12.99 per person

Tamari and balsamic marinated flank steak with baby potatoes and pearl onions served with horseradish dill sauce (gf)

Beef Tenderloin

\$179.99 per tenderloin, serves 10-15

Sliced and served with miniature rolls and herbed horseradish sauce

Cajun Chicken

\$9.99 per person

Blackened chicken breast garnished with roasted peppers and green beans (gf)

Red Pepper Salmon

\$13.49 per person

Roasted salmon filets glazed with red pepper sauce and garnished with grilled asparagus spears (gf)

Seared Tuna with Black Rice

\$12.99 per person

Fresh tuna coated with a lemon pepper seasoning, seared and served on a bed of black rice (gf)

Lemon Oregano Chicken

\$9.99 per person

Lemon and herb marinated chicken breast, served with creamy citrus sauce garnished with broccolini (gf)



vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

ENTRÉES

Entrée Salads

Served room temperature, 10 person minimum

Black and Blue Steak Salad

\$12.49 per person

Sliced flank steak with Cajun seasoning, crumbled blue cheese, roasted peppers and grilled red onion on romaine lettuce, served with tomato basil vinaigrette (gf)

Grilled Chicken Caesar Salad

\$10.99 per person

Crisp romaine with grilled chicken breast, croutons and freshly grated parmesan, served with our house-made Caesar dressing

Mediterranean Chicken Salad

\$8.99 per person

Pulled chicken breast, chickpeas, grilled eggplant, onion and hard-cooked eggs served on a bed of romaine lettuce with garlic tahini dressing (gf)

Asian Beef Salad

\$9.99 per person

Ginger chili marinated flank steak with carrots, spring onion, lettuce and Chinese cabbage (gf)

Skinny Chicken with Lemon Tofu

\$8.99 per person

Roasted chicken breast and baked lemon tofu, served over Mesclun greens with tomato wedges, cucumber strips and bean sprouts (gf)

Taco Salad with Hot Chili

\$11.99 per person

Crisp greens topped with black olives, green onions, chopped tomatoes and cheddar cheese served with tortilla chips and your selection of spicy beef and sausage, mild white turkey, three bean vegetarian (vg, gf) or sweet potato chili (vg)

\$3.29 additional per person with guacamole, salsa and sour cream

Chef's Salad

\$9.99 per person

Julienned turkey, ham, cheddar and provolone cheese on romaine lettuce with cucumbers, tomatoes and hard-cooked eggs served with creamy ranch and balsamic vinaigrette dressings

Roasted Portobello Mushroom Salad

\$9.99 per person

Mesclun mix topped with roasted Portobello mushrooms, goat cheese and whole grain croutons (vt)

Cobb Salad

\$10.49 per person

Grilled chicken, tomato wedges, hard-cooked eggs, blue cheese, bacon and parsley on a bed of lettuce, served with an avocado-ranch dressing (gf)



*Skinny Chicken with
Lemon Tofu*

Hot Entrées

10 person minimum

Fajitas

*Beef, Chicken, or Portobello Mushroom \$14.99 per person,
Shrimp \$15.99 per person*

With peppers and onions, salsa, sour cream, guacamole, cheddar cheese, shredded lettuce and flour tortillas

Grilled Skewers

*Steak or Chicken \$12.99 per person
Shrimp \$14.99 per person*

Two skewers per person with red and green peppers, red onions, pineapple and mushrooms served with rice pilaf

Jumbo Crab Cakes

\$13.99 per person

Lump crabmeat with herbs and Old Bay served with lemon caper sauce

Brown Sugar Soy Salmon

\$13.49 per person

On a bed of seared bok choy (gf)

Tahitian Mahi-Mahi

\$15.99 per person

Filets coated with a mixture of cashews, agave and dark rum, served with a coconut rum sauce (gf, cn)

Tuna Tacos

\$14.99 per person

Build your own tacos with soft or hard shells, seasoned tuna, Asian slaw and Sriracha sour cream

Étouffée

\$9.99 per person

A traditional Cajun dish with shrimp and andouille sausage, served with rice

Guinness Gravy Beef Brisket

\$12.99 per person, 6 oz portion

Braised with onions, garlic, beef stock and Guinness stout

Flat Iron Steak

\$14.99 per person

Grilled and served with chimichurri sauce (gf)

Orange Rosemary Chicken

\$9.99 per person

Chicken breast roasted in a honey orange sauce with rosemary and our special spice mix (gf)

Chicken Saltimbocca

\$10.99 per person

Chicken breast rolled with prosciutto, sage and provolone baked with white wine, lemon juice and olive oil (gf)

Chicken Dijonnaise

\$9.99 per person, 6 oz portion

Chicken breast simmered in a light Dijon cream sauce with scallions and mushrooms

Lemongrass Chicken

\$9.99 per person

Boneless chicken thighs marinated in lemongrass, ginger, cilantro and curry powder (gf)

ENTRÉES

Lentil Loaf

\$7.99 per person

Lentils, brown rice, onions, garlic and herbs baked in a loaf and served with mushroom gravy (vg, gf)

Maryland Crab Pot Pies

\$9.99 per person

Crab meat and Old Bay Seasoning mix with traditional pot pie vegetables and baked in a muffin shaped crust

Quinoa Stuffed Peppers

\$8.99 per person

Stuffed with quinoa, onions, mushrooms, zucchini and feta, drizzled with tahini sauce (vt, gf)

Vegetable Gratin

\$109.99 per pan, serves 12

Baked eggplant, zucchini, yellow squash, red onion and peppers layered with three cheeses, pesto* and roasted tomatoes (vt, gf, cn)

Grain and Vegetable Bowls

\$8.49 per person

Create your own bowl with a warm mixture of brown rice, quinoa and whole wheat couscous cooked in vegetable stock and choose from our assorted toppings of roasted sweet potatoes, sautéed chickpeas, baked tofu, steamed broccoli, hard cooked eggs, pumpkin seeds and pickled onions (vt)

Napa Chicken

\$9.99 per person

Medallions of chicken breast in a white wine sauce with artichokes and house roasted tomatoes (gf)

Calzones

\$8.99 per person, 10 person minimum per selection

A pocket of our freshly baked pizza dough stuffed with your choice of four different fillings:

- Ham, pepperoni and cheese served with classic marinara sauce
- Italian herb chicken and three Italian cheeses served with tomato sauce
- Sautéed spinach with feta, parmesan and mozzarella served with tomato sauce (vt)
- Philadelphia cheese steak with American cheese and grilled onions

La Prima's Specialty Chilis

\$9.49 per person

Served with tortilla chips, cheddar cheese and green onions

- Southwestern-style with spicy sausage, ground beef and red kidney beans
- White turkey with garbanzo beans, pearl onions and barley
- Vegetarian with black beans, roasted corn and chipotle peppers (vg, gf)
- Sweet potato with black beans and tomatoes in a Guinness-vegetable stock (vg)

Add a Garden or Caesar Salad to any Hot Entrée

\$3.69 per person



Sweet Potato Chili



Maryland Crab Pot Pies



Quinoa Stuffed Peppers

Traditional La Prima Favorites

Pinwheel-style Lasagna

\$119.99 per pan, serves 12-15

Select from three cheeses, beef and Italian sausage or vegetarian

Layered Lasagna

\$109.99 per pan, serves 9-12

Spiced turkey sausage with spinach

Classic Baked Ziti

\$79.99 per pan, serves 9-10

With vegetarian marinara sauce (vt)

Chicken Parmesan

\$11.99 per person

Parmesan crusted chicken breast, baked with our classic marinara sauce served with pasta, tomato sauce and freshly grated Parmesan

Eggplant Parmesan

\$89.99 per pan, serves 9-12

Thin slices of sautéed eggplant, ricotta and mozzarella cheeses and tomato basil sauce (vt)

Add meatballs or Italian sausage to any hot entrée,
\$3.29 per person

Add a Garden or Caesar Salad to any Hot Entrée,
\$3.29 per person

ENTRÉES

Hot Buffet Collection

10 person minimum

Vegetarian selections \$9.99 per person

Chicken breast, Italian meatballs, chicken and smoked mozzarella meatballs or sausage \$11.99 per person

Flank steak or shrimp \$12.99 per person

Step 1: Choose a starch – pasta, brown or white rice or roasted potatoes

Step 2: Choose a meat – grilled chicken breast, flank steak, shrimp, mini meatballs or Italian sausage

Step 3: Choose an original sauce from the following selections:

Florentine Light cream sauce with spinach and a touch of spicy tomato

Rosemary Alfredo Parmesan cream sauce with mushrooms and fresh rosemary

Island Curry Curry powder with potatoes, chickpeas and vegetables (vg, gf)

Cacciatore Tomato sauce with sweet bell peppers and mushrooms (vg, gf)

Classic Teriyaki Asian brown sauce with peppers and toasted sesame seeds (vg)

Pomodoro A classic tomato sauce with onions, basil and olive oil (vg, gf)

Sherried Mushroom Vegetable reduction, sautéed mushrooms, cream and sherry

Provençal Chunky tomato, artichoke, roasted peppers and olives (vg, gf)

Caponata Roasted eggplant, zucchini, tomatoes, peppers and capers (vg, gf)



Chicken Dijonnaise



Jumbo Crab Cakes

Combination Meals

We've designed packages with some of our most popular selections

#1 Assorted Sandwich Combination

\$14.79 per person

With lighter side salad (choose two with orders over 10) and sweet tooth assortment

#2 Deli Platter with Sandwich Cookies

\$13.99 per person

#3 Signature Sandwich Combination

\$17.99 per person

With a gourmet side and mini cookies and fruit tray

#4 Soup and Assorted Sandwiches

\$12.19 per person, 10 person minimum

Choose from our signature soups and our assorted sandwiches and wraps

#5 Hot Chicken Combination

\$15.99 per person, 10 person minimum

Your choice of dijonnaise or lemongrass chicken, served with rice pilaf and green beans with almonds

#6 Taco Salad Combination

\$14.79 per person, 10 person minimum

\$3.29 additional per person

With guacamole, salsa and sour cream with hot chili, tortilla chips and miniature dessert bars

#7 The Philadelphian

\$14.29 per person, 10 person minimum

Hot cheese steak subs, South Street hoagies, Herr's chips and Tastykake treats

#8 Calzone Combination

\$15.49 per person

Select from chicken, spinach, classic Italian or cheese steak calzones, a garden or Caesar salad and a sweet tooth assortment

#9 Entrée Platter Combination

\$16.59 per person

Choose either our lemon oregano or Cajun chicken platter, a signature side salad and a chocolate mousse or key lime dessert shot



Assorted Sandwiches



Soups



APPETIZERS

Hot Hors D'oeuvre

Miniature Crab Cakes

\$10.49 per person, 4 per serving

Bite-sized crab cakes served with lemon caper sauce

Cajun Barbecue Shrimp

\$9.99 per person, 4 per serving

Served with grilled baguette slices

Cocktail Meatballs

\$5.49 per person, 4 per serving

House-made beef and sausage or smoked mozzarella chicken served with red pepper tomato, barbecue, teriyaki or sweet and sour sauce

Cheese Steak Cigars

\$3.99 per person, 2 per serving

Cheese steak wrapped in wonton and fried to a golden brown

Lamb Meatball Skewers

\$5.49 per person, 2 per serving

Served with tahini sauce (cn)

Jalapeño Chicken Poppers

\$4.59 per person, 2 per serving

Chicken breast pieces stuffed with three cheeses, jalapeños and bacon served with chipotle lime ranch dip

Jerk Chicken Bites

\$4.99 per person, 3 oz per serving

Bite size pieces of chicken marinated Jamaican style and grilled

Chicken Chorizo Taquitos

\$3.99 per person, 1 per serving

Ground chicken chorizo combined with a mixture of cream cheese, cheddar cheese, green onions, cilantro, garlic and spices, rolled into flour tortillas and fried

Chicken Skewers

\$5.99 per person, 2 per serving

Chicken breast pieces baked with your choice of hoisin barbecue, red curry, Thai orange or honey mustard sauce

Bac'n Ribs

\$3.99 per person, 1 per serving

A baby back rib that tastes like bacon, traditionally cured and slow smoked over cherrywood (gf)

vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

APPETIZERS

Stuffed Focaccia Rounds

\$34.99 per pan, serves 8-10

Our home baked focaccia rounds, stuffed with your choice of fillings:

- Chicken- with spinach provolone, roasted peppers and chipotle mayo
- Italian meats- ham, sopressata, pepperoni, mozzarella, provolone, white cheddar with our hogie mix and tomato pesto
- Vegetable- roasted eggplant, roasted tomatoes, artichoke hearts, feta cheese and pesto sauce (vt, cn)

Honey Sriracha Chicken Wings

\$5.99 per person, 4-5 pieces per serving

Chicken wings with a honey Sriracha sauce and a touch of ginger (gf)

Buffalo Chicken Wings

\$5.99 per person, 4-5 pieces per serving

Spicy chicken wings served with celery sticks and blue cheese dressing (gf)

Asian Dumplings

Served with Cantonese soy sauce

2 per serving

- **Edamame** \$4.29 per person (vg)
- **Lemongrass Chicken** \$4.59 per person
- **Pork** \$4.59 per person

Miniature Calzones

\$3.99 each

House made pizza dough crescents with your choice of fillings:

- Italian meats and cheeses served with classic marinara sauce
- Philadelphia cheese steak
- Sautéed spinach with three cheeses served with tomato sauce (vt)

Arancini

\$4.59 per person, 2 per serving

Fried risotto balls made with Arborio rice, eggs, Parmesan cheese and green onions, stuffed with mozzarella and served with a red pepper tomato sauce (vt)

Risotto Cakes

\$4.59 per person, 2 per serving

Pan-fried cakes of saffron risotto cooked with Parmesan cheese served with lemon basil cream (vt, gf)

Spanakopita

\$3.99 per person, 2 per serving

Fresh spinach, onion and feta cheese in phyllo triangles (vt)



Arancini

APPETIZERS

Sliders

10 person minimum per selection, served on petite rolls

- **Crab cake**
\$7.99 each
Miniature Maryland crab cakes with chipotle chili cream
- **Cheeseburger**
\$3.99 each
Beef burgers topped with pepper jack
- **Chicken and smoked mozzarella meatball**
\$3.99 each
Smoked mozzarella and chicken meatballs in red pepper tomato sauce
- **Portobello mushroom**
\$3.29 each
Roasted Portobello mushrooms and sautéed spinach with edamame hummus (vg)



Crab Cake Slider



Sweet Chili Shrimp

Additional Hors D'oeuvre

Served room temperature

Spiced Shrimp Cocktail

\$9.99 per person, 3-4 per serving

Jumbo shrimp steamed with citrus and a touch of Old Bay seasoning, chilled with classic cocktail sauce (gf)

Sweet Chili Shrimp

\$9.99 per person, 4 shrimp per person

Gulf shrimp marinated in a sweet and spicy Thai chili sauce, grilled and skewered (gf)

Basil Shrimp Artichoke

\$5.49 per person, 2 per serving

Shrimp sautéed with garlic and basil, skewered with roasted tomatoes and artichoke bottoms (gf)

APPETIZERS

Canapé Selections

2 per serving

Pumpnickel bread with scallion cream cheese and choice of:

Smoked Salmon \$3.69 per person

Shrimp \$5.49 per person

Fusion Flank Steak Skewers

\$5.49 per person, 2 per serving

Grilled flank steak, sautéed mushrooms, tiny tomatoes and roasted red pepper strips on skewers with an Asian dipping sauce

Antipasto Picks

\$3.99 per person, 2 per serving

Skewered sopressata, provolone cheese and peppadew peppers stuffed with Kalamata olives (gf)

Petite Chicken & Vegetable Picks

\$4.99 per person, 2 per serving

Skewered bites of chicken, bell pepper, asparagus and Brussels sprouts (gf)

Red Curry Tofu Skewers

\$4.59 per person, 2 per serving

Grilled skewers of zucchini, red pepper, fresh pineapple and tofu marinated in red curry sauce (vg, gf)

Caprese Skewers

\$3.99 per person, 2 per serving

Fresh mozzarella, tiny tomatoes, basil and balsamic vinaigrette (vt, gf)

Prosciutto Corn Muffins

\$4.29 per person, 3 per serving

Jalapeño cornbread muffins wrapped in prosciutto with red pepper jam

Ham Biscuits

\$3.99 per person, 2 per serving

Smoked ham layered on buttermilk biscuits spread with honey mustard

Petite Brioche Sandwiches

\$3.69 per person, 2 per serving

Roasted turkey with cranberry mayo on a sesame brioche roll and imported ham and honey mustard on a poppy brioche roll

Semolina Baguette With Brie & Pears

\$29.99 per loaf, serves 8-10

A semolina baguette stuffed with brie and a mixture of pears, shallots, apple juice and maple syrup, topped with almonds and a drizzle of honey. Sliced and garnished with fresh berries (vt, cn)

Roulade Medallions

\$4.69 per person, 3 per serving

10 person minimum

Colorful tortillas filled with

- Sautéed eggplant, Italian cheeses, pesto* and spinach (vt, cn)
- Smoked turkey, Swiss, cranberry mayonnaise and arugula
- Roast beef, bacon and artichokes
- Italian meats and cheeses

Focaccia Cocktail Sandwiches

\$84.99 per platter, serves 15-20

Signature sandwiches on focaccia

- Grilled chicken, Swiss, pesto* aioli and caramelized onions (cn)
- Prosciutto, fontina cheese, olive oil and arugula
- Turkey, pepper jack cheese, avocado spread and arugula
- Roast beef, chipotle mayonnaise, roasted peppers and baby spinach
- Eggplant, pesto* aioli, smoked mozzarella, sun-dried tomatoes and spinach (vt, cn)

Displays

Rice crackers can be substituted on items labeled gluten free

Surf and Turf

\$9.99 per person

Soy and balsamic flank steak skewers and chilled blackened shrimp served with grilled red potatoes, marinated artichoke hearts and roasted red peppers (gf)

Charcuterie Board

Small \$159.99, serves 25-30

Large \$239.99, serves 40-50

Sliced prosciutto ham, sopressata sausage, country pâté, brie, herbed goat cheese, aged cheddar, marinated vegetables, mixed nuts, dried and fresh fruit served with crisp crackers, focaccia and whole grain mustard (gf, cn)

Primo Antipasto

Small Platter \$89.99, serves 15-20

Large Platter \$119.99, serves 25-30

Prosciutto and capicola ham, Genoa salami, provolone, fresh mozzarella cheeses, roma tomatoes, Kalamata olives and pepperoncini served with focaccia (gf)

Mexican Fiesta

\$89.99 per platter, serves 20-25

Red and black bean dips, guacamole, sour cream and chunky Mexican salsa served from tortilla bowls with corn tortilla chips (vt)

Mezze Station

Small \$124.99, serves 20-25

Large \$219.99, serves 40-50

Stuffed grape leaves, Mediterranean olives, minted feta cheese, roasted eggplant and tomato salad, edamame hummus, Marcona almonds, tomato oil and marinated mushrooms served with pita triangles (vt, gf, cn)



Petite Brioche Sandwiches

APPETIZERS

Dips

15 person minimum per selection

Rice crackers can be substituted on items labeled gluten free

Crab

\$6.29 per person

Warm Maryland creamy crab dip with baguette slices (gf)

Jalapeño Clam

\$4.29 per person

Creamy clam dip spiked with jalapeño served warm with baguette slices

Chili Con Queso

\$4.29 per person

Warm Mexican cheese, chili peppers and jalapeños with tri-colored corn tortilla chips (vt, gf)

Buffalo Chicken

\$4.29 per person

Shredded chicken, cream cheese, celery and hot sauce topped with blue cheese crumbles and served with sliced baguette slices and carrot sticks (gf)

Avocado Corn Salsa

\$4.29 per person

Avocado, roasted red pepper, red onions, corn, lime and cilantro with tri-colored corn tortilla chips (vg, gf)

Artichoke and Sun-dried Tomato

\$3.99 per person

Warm fondue of brie, Parmesan and herbed cream cheese with artichoke hearts and sun-dried tomatoes served with sliced baguettes (vt, gf)

Classics

Creamy dips served in sourdough bread bowls, accompanied by bite-sized pieces of bread and crackers. Choose from:

- **Spinach (vt)** \$3.19 per person
Sautéed spinach and Parmesan cheese
- **Shrimp** \$4.69 per person
With three cheeses and diced vegetables



Avocado Corn Salsa

APPETIZERS

Mediterranean Spreads

\$3.99 per person

Served with focaccia or pita. Choose from:

Roasted tomatoes, basil and olives (vg, gf)

Roasted vegetable caponata (vg, gf)

Garlic hummus (vg, gf)

Edamame hummus (vg, gf)

Red pepper feta cheese (vt, gf)

Potato Chips, Pretzels and Dip

\$2.99 per person



Fruits, Vegetables & Cheeses

10 person minimum per selection

Rice crackers can be substituted on items labeled gluten free

Artisan Cheese Platter

\$5.99 per person

Brie, provolone, smoked mozzarella, cheddar and goat cheese with mixed nuts, strawberries and seedless grapes served with gourmet crackers (vt, gf, cn)

Executive Cheeseboard

\$4.99 per person

Provolone, Havarti, Swiss and cheddar served with fresh berries and seedless grapes (vt, gf)

Smoked Salmon Cheesecake

\$119.99 each, serves 20-25

Baked and served with toasted bagel chips, capers, onions and tomatoes

Taco Cheese Ball

\$29.99 each, serves 8-10

Three cheeses rolled with crushed tortilla chips and served with lime pita (vt, gf)

Fruit and Cheese Platter

\$4.99 per person

Fruit slices and assorted cheeses (vt, gf)

Fresh Fruit Platter

\$4.29 per person

Pineapple, melon, berries, seasonal fruit and seedless grapes (vg, gf)

Crudité Platter

\$3.49 per person

Blanched asparagus and broccoli, celery, cucumber, peppers and carrots with creamy tomato basil dip (vt, gf)



DESSERT

Dessert Platters

10 person minimum, ask about our miniature-sized platters

Most of our assortments include items that contain nuts

Sweet Tooth Assortment

\$3.99 per person

Fudge brownies, blondies, chocolate chip, oatmeal raisin and peanut butter cookies, white and milk chocolate dipped pretzels (vt, cn)

Ultimate Sweet Tooth Platter

\$6.49 per person

Petite cheesecakes, peanut butter fudge bars, chocolate chip and oatmeal cookies, berries and fruit slices (vt, cn)

Dolce Americana

\$5.49 per person

Cannolis, chocolate-dipped coconut macaroons, dessert bar truffles, petite cheesecakes and carmelita bars (vt, cn)

Dessert Bars

\$4.29 per person

Carmelitas, fudge brownies, blondies, cherry crumble, lemon, white chocolate almond, peanut butter fudge and marble brownies (vt, cn)

Miniature Cookies and Fruit

\$4.29 per person

Assortment of house-made cookies with cubed seasonal fruit (vt)

Chocolate Extravaganza

\$5.69 per person

Guinness chocolate cupcake bites, chocolate quinoa bites, peanut fudge bars, brownies and chocolate cookies (vt, cn)

House-made Cookies

\$2.99 per person

Chocolate chip, oatmeal raisin, peanut butter and café latte cookies (vt, cn)

Sandwich Cookies

\$3.99 per person

Carrot cake, French macarons, chocolate cherry, lemon snaps and red velvet (vt, cn)

Fresh Fruit Skewers

\$4.29 per person

With raspberry fruit coulis (vg, gf)

See page 37 for other fruit and cheese platter descriptions

vt - vegetarian · vg - vegan · gf - gluten free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.

Prices are subject to change without notice.

DESSERT

Dessert Bites

10 person minimum

Most of our assortments include items that contain nuts

Ask your representative for nut-free alternatives

Dessert Bar Truffles

\$24.99 per dozen

Rolled in cocoa and white sugar (cn)

Cherry Empanadas

\$5.49 per person, 2 per serving

Sour cherries encased in a sweet dough sprinkled with cinnamon and granulated sugar (vt)

Raspberry Financiers

\$4.29 per person, 3 per serving

A bite-sized French almond cake topped with a raspberry (vt, cn)

Beignets

\$2.99 per person, 2 per serving

A variety of fruit and chocolate hazelnut filled mini French doughnuts (vt, cn)

Petite Dessert Muffins

\$3.49 per person, 2 per serving

Chocolate hazelnut, apple cinnamon and salted caramel mini dessert muffins (vt, cn)

Petite Cheesecakes

\$4.29 each

Chocolate and marble cheesecakes (vt)

Quinoa Chocolate Bites

\$5.29 per person, 2 per serving

Quinoa rolled with dates, figs, almonds and coconut, then dipped in chocolate (vg, gf, cn)

Cupcakes

\$2.99 each

Classic vanilla, double chocolate fudge, lemon with cherry buttercream icing and Guinness chocolate (vt)

Cupcake Bites

\$3.99 per person, 4 per serving

House-made bite-sized cupcakes (vt)

French Cakes and Pastries

\$4.69 per person, 3 per serving

Chocolate dipped palmiers, raspberry financiers, espresso madelines and beignets (vt, cn)

Dessert Shots

\$2.99 each

Tiny cups of chocolate mousse with whipped cream and shaved chocolate and key lime custard on a graham cracker base (vt)

Premium Dessert Shots

\$3.59 each

Tiny cups of s'mores, tiramisu, bananas foster, caramel cheesecake and opera (rich chocolate ganache and coffee buttercream) (vt, cn)

La Prima's Signature Cakes

Chocolate Rum Cake

\$54.99 each, serves 15-20

Rich chocolate fudge cake soaked in dark rum with bittersweet chocolate chunks topped with sliced almonds (vt, cn)

Salted Caramel Bread

\$29.99 each, serves 8-10

Pull-apart bread drizzled with salted caramel and nuts (vt, cn)

Chocolate Satin Torte

\$54.99 each, serves 14-16

Our signature flourless chocolate cake made with dark chocolate and a hint of coffee (vt, gf)

Specialty Cakes – Ask about our variety of flavors and sizes for all occasions.

- Please allow a minimum of 48 hours advance notice
- Available decorated for birthdays or special occasions



Beverages

Canned Sodas \$1.49 each

Bottled Waters \$1.69 each

Snapple Teas \$2.29 each

Tropicana Juices .. \$2.09 each

Coffee and tea service – see page 11 for details



Spice Me

\$4.99 per jar

Add "Spice Me," La Prima's signature spice mix to your regular food and it'll be included with delivery.

Just want to order a jar on its own? Call your customer service rep to arrange shipping.

HOW WE SERVE YOU

Green Catering - Certified

La Prima takes great pride in our environmental standing and we are dedicated to transparent business practices. We are the highest-rated green caterer on the East Coast, as certified by the Green Restaurant Association.

As members of the Green Restaurant Association, we meet all certification requirements and operate the highest rated kitchens in MD, VA and PA. They have each earned 3 star certifications. Our College Park, MD location is the only 4 star certified kitchen in the Mid-Atlantic Region. We earn these endorsements for our sustainable efforts in energy, water, waste, food, chemicals, disposables and facilities.

To learn more about our initiatives and other green certifications, visit the sustainability tab on our website at laprimacatering.com.

Farm-to-Table Selections

Our partnership with local farmers allows us to provide farm-to-table fare at no extra cost to our customers.

Ask your catering representative about our locally sourced dishes throughout the year. Supplies are limited and based on seasonal availability.



Compostable Service Items

Our prices include compostable plates and napkins, as well as plastic cutlery. Compostable cups are included when beverages are ordered. Compostable cutlery is also available for .50 cents per guest.

Other serving items such as ice buckets and disposable tablecloths are available at an additional cost. Rental items may be ordered for an additional charge with, at least, 48 hours advance notice.

Deposits and Payments

A 50% deposit is required on all orders over \$500.00.

Deposits may be waived for corporate clients approved for credit.

For final payment, we accept major credit cards or company check upon delivery.

Orders and Cancellations

When planning your order, please be aware that some items may require 24 to 48 hours notice. We will always do our best to accommodate last minute orders.

Cancellations received after 4 pm, the day prior, may be subject to a 50% charge.

Orders canceled within six hours of delivery will be charged in full, including those canceled due to inclement weather.

Presentation

Our basic service includes attractive disposable trays, bowls and serving utensils. Upscale trays, platters, bowls, chafers, etc. are available. A retrieval fee will be applied to your invoice for upscale items.

Full Service Events

Catering by Seasons is the full service division of La Prima Food Group and holds a 4-star Green Rating. Catering by Seasons offers custom menus, creative planning services and outstanding execution for all occasions.

We provide on-site staff, equipment rentals and all the details that will help create an exceptional event.

Specializing in farm-to-table events, weddings, bar and bat mitzvahs, galas, corporate events and more.



Delivery and Pick-up

Delivery is available seven days a week, including nights, weekends and holidays. Fees are based on distance from originating kitchen and begin at \$25.00. For order specific information, please ask your representative.

Additional Information

For more information or assistance with placing your order, please call the La Prima Catering kitchen nearest you.

You can also place your order online at laprimacatering.com.

Prices subject to change without notice.



301.477.3515

inquiry@cateringbyseasons.com

cateringbyseasons.com



**The Highest Rated
Green Caterer On The East Coast**



Washington, D.C.
& Alexandria
703.519.6940

Northern
Virginia
703.204.0191

Maryland
Suburbs
301.588.2377

Baltimore
Metro Area
301.953.2484

Philadelphia
Metro Area
215.830.1225

Order Online:
laprimacatering.com