



2014 MENU IDEAS

763-230-7620

WWW.PREMIERKITCHENINC.COM • WWW.CATERTRAX.PREMIER.COM
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GET TO KNOW US

...From Tuxedos to Tennis Shoes, we Cater to You!

Premier Catering and Event Planning is a full service event catering company. Whether you are in need of a food order drop off, or a fully staffed catered event, we are the perfect caterer for any occasion. Our chefs offer a wealth of knowledge that allows you to be creative! Our service is affordable, person, flexible, and of the highest quality.

Contact us for a complimentary lunch for you and your co-workers! Give us a try before you buy!



Here at Premier Catering and Event Planning we call this our Ideas Menu Book because you are free to order directly from this book – or, you may let your mind roam and create the custom menu of your choice! Contact us for your custom quote today! We will put together a custom quote to fit the needs of your event, through both the menu and the budget! We offer tastings for our events! Order online at www.premier.catertrax.com .



Other options and ideas available upon request.
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COZY FOODS

Homestyle Favorites!

Find the Perfect Side on Page 16

Stir Fry (GF).....\$8.65 per person

Succulent cuts of chicken, steak or pork, fresh vegetables in a delicious brown sauce. Served with white or brown rice. Fried rice instead +\$1.00 per person.

Beef Stroganoff.....\$8.45 per person

Tender strips of beef braised in a mushroom, and sour cream gravy. Nestled in perfectly cooked buttered egg noodles.

Baked or Mashed Potato Bar (GF).\$7.95 per person

Sour cream, shredded cheddar cheese or cheddar cheese sauce, broccoli florets, bacon, chives, butter, salt & pepper.

French Market Meatloaf.....\$8.45 per person

Choice ground chuck, spicy pork sausage, onions, roasted peppers, and spices blended together into the most delicious meatloaf you have ever eaten! Served with smashed potatoes and beef gravy.

Pot Roast (GF).....\$8.95 per person

Top-round beef, carrots, celery, and onions, slowly braised with fresh herbs, and savory gravy. Served with smashed potatoes.

* GF - Gluten Free

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COZY FOODS

Continued Find the Perfect Side on Page 16

Prime Rib (GF).....\$18.45 per person

USDA Choice rib roast crusted in coarse salt, and fresh cracked peppercorn. Slowly roasted to please any meat lover! Served with a choice of starch.

Five Cheese Macaroni.....\$5.25 per person

Pasta surrounded by a delicious creamy cheese sauce. Baked with a beautiful golden brown bread crumb crust top. Side portions are \$3.95 per person.

Hot Dish: Minnesota Classic!.....\$7.25 per person

Beef Egg Noodle Goulash, Tator Tot Hot Dish, Chicken Wild Rice Casserole, or Ham and Potato AuGratin.

Stuffed Chicken Breast (GF).....\$6.75 per person

Stuffed with your choice of artichoke parmesan, fresh pesto or apple almond.



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*GF - Gluten Free

CLASSIC BBQ

Savory Specialties! Find the Perfect Side on Pg 16

Ribs (GF).....\$7.50 per person
4 bones per person.

Chicken (GF).....\$5.75 per person
Quarter Bone-in Chicken or Chicken Breast with Homemade BBQ sauce.

Smoked Sandwiches.....\$6.45 per person
On a Kasier Roll, with Homemade BBQ or Thai BBQ Sauce. Top with our
Homemade Asian Slaw for +\$1.00 per person.

All Beef Hot Dogs.....\$5.25 per person
Bakery Buns, Condiments, Tomato, Onion, Cheddar Cheese, & Pickle Slices.
Make it a Chili Dog! Add Chili for +\$1.50 per person.

1/4 lb. Hamburgers.....\$5.95 per person
Bakery Buns, Condiments, Tomato, Onion, Cheddar Cheese, Pickle Slices

Chicken Wings (GF) (Choice of Sauce).....\$2.95 per person
Four Wings Per Serving. Buffalo, Sticky Caribbean, BBQ or Korean BBQ.
Served with Bleu Cheese. Add Celery & Carrots for +\$0.75

Roasted Kebabs (GF).....\$6.75 per person
Your choice of Beef & Vegetable, Chicken & Vegetable or Roasted Vegetable.
Served with Roasted Red Pepper or Gorgonzola Cream Sauce. 2 per serving.

Black Bean & Rice Burger (V).....\$5.75per person
Bakery Buns, Condiments, Tomato, Onion, Cheddar Cheese, Pickle Slices

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MEXICAN FIESTA

Spicy. Flavorful & Perfectly Unique!

Fajita Bar.....\$9.25 per person

Choose from chicken, steak, or a combination of the two. Sautéed peppers, onions, lettuce, cheese, sour cream, guacamole, and Pico de Gallo on soft-shell tortillas. Served with Spanish rice and re-fried, or black beans.

Taco Bar.....\$7.75 per person

Choose from seasoned chicken, beef, or a combination of the two. Lettuce, cheese, sour cream, salsa and Pico de Gallo on hard, or soft-shell tortillas. Served with Spanish rice and re-fried, or black beans.

Nacho Bar.....\$7.50 per person

Build your own heaping plate of nachos! Start with tortilla chips, your choice of seasoned ground beef or chicken, cheese sauce, onions, tomatoes, black olives, jalapenos, sour cream, salsa.

Enchiladas.....\$7.05 per person

2 flour tortillas filled with your choice of seasoned chicken, ground beef, or beans. Baked in a tomato chili sauce, and covered in cheese. Served with sour cream and salsa.

Find the Perfect Side on Page 16!



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HOT HORS D'OEUVRES

Ideal for Cocktail Parties, Weddings, and More!

\$

Cocktail Meatballs (BBQ, Swedish, Teriyaki, Korean BBQ, Sweet n' Spicy Plum), Chicken Satay with your choice of our signature sauces (Gorgonzola Cream, Thai Peanut, Sweet Chili Soy), Cajun Chicken Bites with Apricot Dipping Sauce, Chicken Drumsticks (Sticky Caribbean, BBQ, Buffalo, Korean BBQ), Queso Blanco Dip

\$\$

Bacon Wrapped Thanksgiving, Bacon Wrapped Pineapple, Adobo Chicken Tostadas, Stuffed Mushrooms (Chicken & Wild Rice, Spicy Sausage, Boursin & Prosciutto), Fajita Skewers, Beef & Vegetable Satay, Mini Gyros, Rum Butter Grilled Pineapple, Spinach Artichoke Dip, Petite Chicken Pot Pie, Sausage and Mac Bite, White Pizza Dip w/ Focaccia, Braised Short Rib Crostini, Mini Shepard's Pie, Petite Coq Au Vin

\$\$\$

Jalapeño Poppers, Jalapeño Corn Bread Poppers, Half Baked or Mashed Potato Bar, Slider Bar (Beef, Pulled Chicken, Pulled Pork or Fresh Mozzarella Veggie), Assorted Phyllo Cups (Wild Mushroom Ragu, Crab Dip, Spicy Sausage & Olive, Smoked Chicken & Black Olive, Parsley Pesto), Salmon Lollipop, Pan Seared Steak Rolls, Pork & Mango Skewers

\$\$\$\$

Bacon Wrapped Scallops, Bacon Wrapped Shrimp, Crab Stuffed Mushroom Caps, Petite Quiche, Chicken Lettuce Wraps, Prosciutto Wrapped Stuffed Dates, Shrimp Scallop Cakes

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COLD HORS D'OEUVRES

Customized to YOUR event!

\$

Open Face Mini Sammies (Chicken Pesto, Turkey Cucumber, Roasted Veggie), Fresh Bruschetta with Crostini, Olive Tapenade with Crostini, Salsa Bar, Hummus Dips (Classic, Roasted Red Pepper, Sun Dried Tomato, Roasted Beet) with Pita Chips

\$\$

Mango Soup Shooters, Baby Red Potato Bacon Salad, Roast Beef Caramelized Onion Crostini, Sirloin Rollup with Fried Onions, Herb Cream Cheese Prosciutto Cucumber Slices, Zucchini Rolls with Herbed Goat Cheese

\$\$\$

Fresh Fruit Platter, Fresh Fruit Kebabs, Assorted Olive Platter, Assorted Cheese & Cracker Platter, Fresh Salsa Stuffed Pepper Boats, Caprese Skewers, Italian Antipasto Platter, Gorgonzola Stuffed Strawberries, Bacon Wrapped Bleu Cheese Olives, Boursin Turkey Asparagus Wrap, Assorted Shooters (Layered Tortilla Dip, Tomato & Grilled Cheese Bites, Sweet Potato with Nutmeg Whipped Cream, Veggie Strips with Homemade Dill Dip), Baby Tomato Caprese Pick, Assorted Phyllo Cups (BLT Chipotle, Sweet Potato Whip with Grapefruit Marmalade, Honey Whipped Goat Cheese with Fresh Berries, Baked Brie and Pecan), Sun-dried Tomato Tart with Fontina and Prosciutto, Apple Bleu Cheese & Pecan Salad on Endive Leaves

\$\$\$\$

Assorted Canapes, Imported Cheese Platter, Classic Shrimp Cocktail, "GGs" Pickled Shrimp & Peppers, Tequila Cured Salmon with Papaya Salad, Pumpnickel Toast with Herb Cream Cheese & Smoked Salmon, Curry Mint Shrimp Skewer, Figs with Ricotta Pistachios & Honey

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ENTREE IDEAS

Ideal for Plated, Buffet, or Family Style Meals!

\$

Quarter Herb Roasted Chicken, Chicken Breast (choice of sauce: Gorgonzola Cream, Roasted Red Pepper Cream, Walnut Wine, Lemon Caper, Pesto Cream, Marsala, Sherry Cream, Mustard Cream, Chicken Pan, Beurre Blanc Sauce), Sliced Turkey and Gravy, Honey Glazed Ham with Pineapple Glaze Drizzle, Roast Beef Au Jus, French Market Meatloaf, Pot Roast, Homemade Marinara Sauce with Choice of Pasta, Swedish Meatballs, Five Layer Lasagna, Creamy Alfredo Pasta, Roasted Vegetable Penne Pasta with White Wine Butter Sauce

\$\$

Chicken Pesto Roulade, Chicken Cordon Bleu, Chicken Kiev, Chicken Parmesan, Artichoke & Parmesan Stuffed Chicken Breast, Apple Almond Stuffed Chicken Breast, "GGs" Mediterranean Chicken, Beef Bourguignon, Beef Stroganoff, Apple Caraway Stuffed Pork Loin, Herb Crusted Pork Medallions (with pickled cabbage, carrots, and shallots), Mediterranean Pork Loin, Artichoke Parmesan Pork Loin, Cranberry & Sage Stuffed Pork Loin, Salmon Filet with Your Choice of Sauce (Lemon Garlic Sauce, Honey Pecan Sauce or White Wine Tomato Basil Sauce), Herb Crusted Tilapia

\$\$\$

Crème Brie and Apple Stuffed Chicken Breast, Prime Rib with Red Wine Demi-Glace, Filet Mignon, Grilled Butterfly Giant Shrimp, Salmon Steak, Pork Loin with Fig, Steak & Chicken Pairing, Beef Tenderloin with Red Wine Demi Glace, Beef Medallions with Cognac Sauce Drizzle

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STARCHES, VEGETABLES & SALADS

Ideal for Cocktail Parties, Weddings, and More!

Starches

\$

Seasoned Smashed Potatoes, Herb Roasted Baby Red Potatoes, Potatoes Au Gratin, Baked Potato, Minnesota Wild Rice, Angel Hair Pasta with Fresh Herb Olive Oil, Five Cheese Mac & Cheese, Lentils, Gnocchi (Pesto, White Wine Butter)

\$\$

Wild Mushroom Ravioli, Porcini Risotto, Sweet Potato Hash, Herb Roasted Fingerling Potatoes, Browned Butter Gnocchi

Vegetables

\$

Green Bean Almandine, Herb Roasted Fresh Vegetables with White Wine Butter Sauce, Candied Carrots, Carrots Vichy, Basil & Oregano Cauliflower, Corn O'Brien, Sweet n' Savory Corn, Green Beans and Mushrooms

\$\$

Asparagus with Shaved Parmesan, Caramelized Brussels Sprouts, Carrot & Potato Puree

\$\$\$

Grilled Root Vegetables, Roasted Fresh Vegetables (Julienne), Roasted Zucchini Boat Stuffed with Herb Roasted Bread Crumb

Salads

\$

Field Greens, Caesar Salad, Fresh Spinach Greens, Italian Salad, Strawberry Spinach Salad, Garden Salad

\$\$

Fresh Mozzarella Caprese, Chopped Salad, Field Greens with Fresh Berries, Grilled Bread Salad with Balsamic

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GREEK

A Taste of the Mediterranean!

Gyro Bar.....\$6.25 per person

Juicy strips of lamb and beef, served with pita bread, lettuce,, sliced onion, chopped tomatoes, and Tzatziki sauce. Also available with roasted red pepper sour cream.

Greek Salad (GF).....\$3.05 per person

Cucumbers, garbanzo beans, red onions, pepperocini, cherry tomatoes, feta with Greek vinaigrette. Make it an entree for \$10.05 per person. Includes breadstick.

Baklava.....\$2.50 per person

Phyllo dough with chopped nuts & honey. A traditional Greek treat!

Homemade Greek Rice. (GF).....\$1.50 per person

Mediterranean blend of fresh herbs.

Spreads & Pita Triangles.....\$1.95 per person

Hummus (Pick your flavor): Classic, Feta, Pesto, Sundried Tomato

Tzatziki: Cucumber and yogurt based dip infused with cheese and herbs.

Tiro: a Feta cheese spread.

Melitzano: Eggplant, garlic and goats cheese whipped together to create an "Opal!" in your mouth!



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SALADS

Side salad pricing listed here. For entree portion pricing please see Classic Boxed Lunchs on page 18

Always Fresh. Always Satisfying!

Caesar Salad.....\$2.25 per person

Romaine lettuce, seasoned croutons and parmesan cheese. Dressing on the side. Add chicken for +\$1.00 per person.

Asian Chicken Salad.....\$3.70 per person

Fresh bed of lettuce mixed with roasted red peppers, mandarin oranges, water chestnuts, almonds, green onions and crispy noodles. Orange Sesame Ginger dressing on the side. Without chicken \$2.70 per person.

Strawberry Spinach Chicken Salad (GF)...\$4.10 per person

Spinach and lettuce with chicken breast, Gorgonzola cheese, sliced strawberries and roasted pecans. Creamy Poppyseed dressing served on the side. Without chicken \$3.10 per person.

House Garden Salad (GF).....\$2.05 per person

Crispy iceberg lettuce and romaine lettuce, topped with tomato, red onion and cucumber. Served with your choice of dressing on the side.

Santa Fe Salad.....\$3.70 per person

Romaine and field greens tossed with black beans, corn, green onion, Colby Jack cheese, Cilantro, Tomato and sliced lime marinated chicken. Served with Chipotle Ranch dressing and Tortilla chips.

Greek Salad (Veggie)(GF).....\$3.05 per person

Cucumbers, garbanzo beans, red onions, pepprocini, cherry tomatoes, feta with Greek vinaigrette.

Italian Salad (GF).....\$2.95 per person

Romaine lettuce, cucumber, tomato, red onion, peperoncini and parmesan cheese. Italian dressing on the side.

Mostaccioli Salad.....\$2.25 per person

Pasta, tomatoes, olives, bell pepper, parmesan cheese, tossed in house Italian dressing.

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SIMPLY SANDWICHES

Customized to YOUR event!

Sandwiches.....\$6.45 per person

(all sandwiches include lettuce and tomato)

Chicken Pesto with Mozzarella on Ciabatta

Turkey, Bacon, Avocado with Swiss on Croissant

Classic Italian

Cranberry Almond Chicken Salad on Croissant

Egg Salad on Croissant

Ham and Provolone on Rye

Hummus Avocado on Ciabatta

Albacore Tuna Salad on Wheat

Wraps.....\$6.40 per person

(all wraps include lettuce and tomato)

Chicken Caesar

Buffalo Chicken

Chopped Cobb

Cucumber Turkey

Mediterranean (Veggie)

Albacore Tuna

Steak and Gorgonzola

Make it a Platter!
Reduce the price!
Choose a maximum
variety of 3 to qualify
\$5.95 per person

(not including Premier Sandwiches.)

**\$0.25 additional charge for half
sandwiches / half wraps*



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PREMIER SANDWICHES & BOXED LUNCHES

Premier Sandwiches.....\$7.75 per person

Chicken Breast, Fresh Mozzarella, Tomato, Balsamic Reduction on Crispy Ciabatta.

Club Sandwich on White or Wheat

Roasted Turkey Breast Pinwheel Wrap (Roasted Turkey, Avocado Aioli, Shredded Cabbage, Diced Tomato, Monterey Jack, Bacon Crumble, Balsamic Vinaigrette).

Roasted Veggie, Grilled Portabella on Sour Dough (Roasted Red Pepper, Zucchini, Yellow Squash, Arugula, Roasted Garlic Aioli).

Premier Box Lunch.....\$10.30 per person

Choose any sandwich, wrap or entrée salad. Includes cutlery kit, kettle chips, cookie or brownie, salt, pepper, pickle, dijon mustard, mayo and moist towelette.

Classic Box Lunch.....\$9.55 per person

Choose any sandwich, wrap or entrée salad. (Does not include Premier Sandwich options). Includes cutlery kit, kettle chips, cookie or brownie, salt, pepper, pickle, dijon mustard, mayo and moist towelette.



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LUCIOUS ITALIAN

A Premier Favorite! Find the Perfect Side on Page 16

Three Cheese Stuffed Tortellini..\$5.95 per person

Served with your choice of sauce: Homemade Marinara, Rosa Sauce, or Mushroom Cream Sauce. Add Chicken or Meat Sauce +\$0.75.

Lasagna.....\$5.95 per person

Unbeatable layers of fresh ingredients! Choose from spicy meat, spinach, or fresh vegetable as a filling. Pick from homemade marinara, or white sauce. Layered together with 5 cheeses, and baked to perfection.

Ravioli.....\$5.95 per person

Cheese, Mushroom or Butternut Squash ravioli with your choice of sauce: Homemade Marinara, Rosa Sauce, Sage Cream.

Homemade Meatballs 2oz.....\$2.75 each

Served with Marinara sauce. 2 per serving.

“GGs” Manicotti.....\$6.05 per person

Grandma’s out of this world stuffed pasta shells filled with a savory blend of Italian cheeses and fresh herbs.

Gnocchi.....\$6.05 per person

Cranberry Gnocchi in Browned Butter Sauce or Pesto Cream Gnocchi.

Customize Your Pasta Dish.....\$6.05 per person

Choice of noodle: Penne Pasta, Spaghetti or Fettuccine.

Choice of sauce: Marinara, Meat Marinara, Alfredo, Pesto Cream.

Choice of meat or veggies (+\$0.75 per person) Italian Sausage, Meatballs, Italian Roasted Breast of Chicken, and Roasted Veggies.

Garlic Breadstick.....\$1.00 per person

We offer Gluten Free noodles with our pasta dishes!

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SIDES

Prices Per Person

Cozy Foods

Seasoned Smashed Potatoes (\$1.50), Wild Rice Pilaf (\$2.30), White Wine Butter Roasted Vegetables (\$2.00), Asparagus with Parmesan Shaving (\$2.50), Candied Carrots (\$1.50), Green Beans & Mushrooms (\$1.75)

Classic BBQ

BBQ Baked Beans (with or without bacon) (\$1.50), House Seasoned Smashed Potatoes (\$1.50), Fresh Creamy Coleslaw (\$1.50), Potato Chips (\$1.00), Oven Baked Buns (\$1.00) Corn Bread (\$1.50), Corn on the Cob (\$1.50 - with Thyme & Honey Butter +\$.0.75), Homemade Potato Salad (\$1.50), Homemade Veggie Pasta Salad (\$1.50), Apple Pecan Baked Beans (with or without Bacon) (\$1.75), Relish Platter (\$1.50)

Mexican Fiesta

Black Beans (\$1.00), Pinto Beans (\$1.00), Spanish Rice (\$1.00), Sour Cream (quart, serves 12-15 \$8.25), Shredded Cheese (quart, serves 12-15 \$10.40), Homemade Guacamole (quart, serves 12-15 \$16.75), Salsa (quart, serves 12-15 \$8.25), Chips & Salsa (serves 12-15 \$12.90), Queso Dip (serves 12-15 \$10.95)

Simply Sandwiches

Potato Chips (\$1.00), Kettle Chips (\$1.50), Homemade Potato Salad (\$1.50), Creamy Coleslaw (\$1.50), Fresh Sliced Fruit (\$2.30), Fresh Diced Fruit Bowl (\$2.00), Dill Pickle Spears (\$0.75)

Luscious Italian

Homemade Marinara Meatballs (2oz) \$2.75 - an all around favorite! Add this delectable side to any Italian dish! Garlic Breasticks - \$1.00 per breadstick. Toasted and seasoned with garlic.

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BREAKFAST

The Most Important Meal of the Day!

The Classic.....\$7.75 per person

Scrambled Eggs, Bacon or Sausage, American Potatoes, Assorted Pastries
(Both Bacon and Sausage: Add: \$1.25 per person)

French Toast.....\$7.75 per person

Thick Sliced French Toast (2), Applewood Smoked Bacon, American Potatoes, Maple Syrup and Butter.

Egg Stratta.....\$7.75 per person

Served with a buttery Croissant: Ham and Cheddar; Artichoke, Spinach, and Sun Dried Tomato; Swiss, Broccoli, Bacon, and Onion; or Turkey, Roasted Pepper, and Onion.

Quiche.....\$7.95 per person

Your choice of Ham and Swiss, Broccoli Cheddar, Swiss and Spinach, or Swiss and Cheddar. Each quiche is 8 oz. Served with American Potatoes.



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BREAKFAST A LA CARTE AND BEVERAGES

Breads & Spreads.....\$6.75 per person
Assorted Bagels, Muffins and Pastries Served with Butter, and Cream Cheese
OR-Choose one: (Bagels, Muffins or Pastries) \$4.50 per person

Steel Cut Oatmeal (GF).....\$6.95 per person
5 oz. serving. Served with Pecans, Craisins, Brown Sugar, Honey, Sugar
& Splenda Packets.

Fresh Fruit Platter or Bowl (GF).....\$2.50 per person-

Fresh Fruit Kebobs (GF).....\$2.50 each

Bacon (GF).....\$2.20 per person

Sausage (GF).....\$2.20 per person

Bacon & Sausage (GF).....\$2.25 per person

American Potatoes. (GF).....\$1.50 per person

Scrambled Eggs w/ Cheese (GF)....\$2.50 per person

Scrambled Eggs w/o Cheese (GF)..\$2.30 per person

French Toast.....\$3.50 per person
2 per serving. Served with Butter and Maple Syrup.

Belgian Waffles.....\$3.50 per person
1.5 per serving. Served with Butter and Maple Syrup.

Beverages

Coffee (includes sugar, sweetener, creamer) \$1.00 per person. Lemonade
\$0.50 per person. Orange Juice Bottle \$1.25 each. Fruit Punch \$0.50 per
person. Soda Can \$1.25 each. Bottled Water \$1.50 each.

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DESSERTS

Customized to YOUR event!

Homemade Cookies.....\$1.00 per person

Homemade Gourmet Brownies.....\$1.25 per person

Mini Cheesecake Assortment.....\$1.50 per person

Gourmet Bars Assortment.....\$1.50 per person

Gourmet Cake Slice Assortment....\$2.50 per person

Rice Krispies (GF).....\$1.25 per person

Apple Crisp Bars.....\$3.25 per person

Served with Nutmeg Whipped Cream.

Also Available:

Cake Pops, Apple Crisp, Cupcakes, Dessert Buffets
and more! Contact us for a custom quote!

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ACCESSORIES

To Complete Your Event!

Disposable Plate & Cutlery Kit.....	\$0.79 per person
Disposable Tong.....	\$1.00 each
Disposable Spoon.....	\$1.00 each
Disposable Dressing Spoon.....	\$1.00 each
Round or Banquet Table.....	\$9.95 each
Linen Tablecloths.....	Starting at \$5.00 each
China Place-setting.....	\$2.50 per setting
<i>Dinner Plate, Glass Water Goblet, Fork, Knife, Spoon.</i>	
Chairs.....	Starting at \$1.40 each
Disposable Table Skirt.....	\$10.00 each
Disposable Tablecloth.....	\$5.50 each
Chafer Rental.....	\$15.00 each
Disposable Wire Rack Chafers.....	\$11.50 each
Sterno.....	(2hr) \$2.50 each, (4hr) \$6.50 each



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"I love, love, love using your company for our catering needs. Thank you for making me look good! You are on time, the food is excellent. I never have to worry. I just know it's all taken care of."

- Tammy, Arden Hills

"We love Premier Catering! Highly recommended!"

- Pamela, Minneapolis

"Mary was wonderful to work with. Her recommendations were excellent and we could not be happier with the food we provided our guests. Thank you for a great experience."

- Robbie, Edina

"Wonderful comments heard about the food, warm, delicious, tasteful, variety. Good lunch!"

- Rosie, Minneapolis

"Fantastic food - beautifully prepared and we are so happy to have found you guys!!"

- Andrea, New Hope

"Everything was good and there was plenty of food left over! The delivery person was very courteous. thank you!"

- Karen, Minneapolis

POLICIES

We require a minimum quantity of 12 on any single order. A 10% service charge will be added to any order with a subtotal under \$300.00. This charge is simply to be able to continue to cater to any size group with the highest of quality and fresh ingredients, all while maximizing our made to order catering style!





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