

PRIMO

Banquet &

Conference Center

*"First"
In
Catering*



Refreshment Breaks

Coffee, Regular & Decaf	<i>per gallon</i>	13.95
Soft Drinks	<i>per can</i>	1.50
Iced Tea	<i>per gallon</i>	8.95
Lemonade	<i>per gallon</i>	8.95
Fruit Juice.....	<i>per quart</i>	8.95
Apple, Orange, Grapefruit, Tomato, Cranberry		
Punch	<i>per gallon</i>	15.00
Fruit Muffins		1.50
Cherry, Apple, Blueberry		
Assorted Danish		1.50
Assorted Fruit Filled Croissants.....		1.75
Doughnuts.....		1.50
Fresh Fruits.....	<i>per person</i>	2.50
Cheese & Crackers	<i>per person</i>	2.50
Fresh Vegetables w/Dip	<i>per person</i>	2.50
Mixed Nuts.....	<i>per pound</i>	15.00
Brownies/Cookies	<i>per piece</i>	1.50
Dry Snacks	<i>per pound</i>	5.95
Whole Fruit.....	<i>per piece</i>	1.00

Sales Tax and Service Charge will be added.

Breakfast Menu

THE PRIMO BREAKFAST

Fresh Scrambled Eggs

Sausage

(Links or Patties)

Crisp Bacon Strips

Breakfast Potatoes

Juice

(Orange, Tomato or Grapefruit)

Chilled Fresh Fruit Cup

\$12.95



THE GRAND BREAKFAST BUFFET

Assorted Display of Fresh Fruit

Chef's Pastry Table

(assorted Danish and muffins)

Scrambled Eggs

Country Style Potatoes

Bacon

Sausage, Biscuits & Gravy

(or links or patties)

\$14.95



CONTINENTAL BREAKFAST

Assorted Danish & Muffins

Fresh Fruit Display

Coffee & Fruit Juices

\$7.95

Sales Tax and Service Charge will be added.

Luncheon Buffet

Weekdays Only

Choice of One

Assorted Sandwiches.....	13.95
Baked Rigatoni w/white or red sauce	12.95
Italian Beef.....	12.95
Chicken Divan	13.95
<i>with Swiss Cheese & Broccoli</i>	
Chicken Marsala.....	13.95
Pasta	12.95
<i>with white sauce & spring vegetables</i>	

Includes:

Greek Salad or Tossed Salad
Fresh Fruit Display
Choice of One Vegetable



THE ITALIAN BUFFET

Rigatoni w/Tomato Sauce
Chicken Marsala or Chicken w/Artichoke Sauce
Italian Sausage or Meatballs
Antipasto Salad, Choice of Vegetable
Fresh Fruit
Assorted Breads

\$17.95



THE LITE AFFAIR

Chicken & Tuna Salad
Assorted Bread Tray w/Croissants
Minestrone Soup w/Crackers
Crisp Relish Tray w/Dip
Tossed Garden Salad
Fresh Fruit Mix

\$14.95

Sales Tax and Service Charge will be added.

Primo Gourmet Buffet

SALADS

Choice of Two

Caesar Salad

Antipasto Salad

Rotini Salad

Feta Cheese & Spinach Salad

Pineapple Carrot Salad

Chef's Salad

VEGETABLES

Choice of Two

Broccoli Hollandaise

Oriental Stir Fry

Honey Glazed Carrots

Twice Baked Potatoes

Green Beans Almondine

Snow Peas

Glazed Sweet Potatoes

ENTRÉES

Choice of Two

Sautéed Lemon Sole

(Fresh Filets prepared in Lemon Butter and Capers)

Boneless Breast of Chicken Florentine

(Stuffed w/Mushrooms, Swiss Cheese, Spinach)

Prime Rib of Beef

(Slowly Roasted, Served in it's own Juices)

Chicken Marsala

(Boneless Breast of Chicken in Marsala Wine Sauce)

Rack of Pork Loin

(In Natural Juices)

Beef Tenderloin Medallions

(Beef Filet Sautéed w/Burgundy Dijon Sauce)

Boneless Breast of Chicken w/Artichoke Sauce

(Simmered in our Special Recipe on a Bed of Rice)

Included on the Gourmet Buffet

Gourmet Cheeseball w/Crackers

Fresh Fruit Display

Bread & Butter

\$28.95

Sales Tax and Service Charge will be added.

Dinner Buffet

(Minimum of 50 persons)

Choice of Two Entrées..... \$19.95

SALADS *Choice of Three*

- | | |
|---|--------------------------|
| Spinach Salad
<i>w/Bacon or Ranch Dressing</i> | Pea Salad |
| Kidney Bean Salad | Cole Slaw |
| Tossed Green Salad | Pasta Salad |
| Fresh Fruit Display | Potato Salad |
| Green Beans & New Potatoes | Caesar Salad |
| Polynesian Cole slaw | Tomato & Onion Salad |
| Pasta Primavera-Cold | Carrot Salad |
| Italian Green Bean Salad | Bacon Ranch Potato Salad |
| Greek Salad <i>w/Feta Cheese</i> | |

VEGETABLES *Choice of Two*

- | | |
|----------------------------|------------------------------|
| Au Gratin Potatoes | Steamed Rice |
| Rice Pilaf | Green Bean Almondine |
| Homemade Dressing | Vegetable Casserole |
| Buttered Corn | Vegetable Medley |
| Creamed Green Bean Bake | Italian Roasted Potatoes |
| Mashed Potatoes w/Gravy | Summer Stew of Vegetables |
| Tuscan Blend of Vegetables | Stir Fried Vegetables |
| Southern style Green Beans | Peppers & Rice |
| Macaroni & Cheese | Snow Peas |
| Parsley Potatoes | Baked Sweet Potato Casserole |

ENTRÉES
Choice of Two

- *Chicken Oriental on Rice
 - Sliced Turkey Breast
 - BBQ Pork Ribs
 - Pulled Pork
 - Roast Pork w/Mushroom Sauce
 - Baked Cod w/Tomatoes & Olives
 - Baked Manicotti w/Meat Sauce
 - Honey Baked Ham
 - Spicy Italian Pork
 - Pepper Steak & Rice
 - Italian Roast Beef
 - Meat Lasagna
 - Vegetarian Lasagna
 - Stuffed Cheese Shells w/ Tomato or Cheese Sauce
 - Roast Beef w/Mushroom Sauce
 - Roast Beef au jus
 - Fried Chicken
 - *Southwestern Marinated Chicken Breast
 - *Chicken Divan w/Swiss Cheese & Broccoli
 - Fettuccine Alfredo
 - Italian Meatloaf
 - Cheese Ravioli w/Meat or Cream Sauce
 - Cheese Tortellini w/Tomato Cream Sauce
 - Italian Sausage w/Green Peppers & Onions
 - Meatballs w/Tomato Sauce
 - *Chicken w/Artichoke Sauce
 - Rigatoni w/Tomato Sauce
 - *Chicken Parmigiana
 - *Chicken Marsala
 - Baked Breaded Cod Fish w/Butter
 - *Chicken Breast w/Lemon & Butter Sauce
 - Baked Chicken Italian Style
- *Denotes Boneless chicken*

Buffet Includes Bread & Butter

Peel & Eat Shrimp Available
with any buffet.....at Market Price

Sales Tax and Service Charge will be added.

Hors d'oeuvre Buffet

Choice of Three

SERVED HOT

Egg Rolls

w/Sweet & Sour Sauce

Chicken Drumettes

Italian Sausage

Barbecued Ribs

Potato Skins

w/Condiments

Buffalo Wings

Cocktail Franks

Fried Vegetables

Mushrooms Zucchini Cauliflower

Meatballs w/Mushroom Sauce

Chicken Tenders

Stuffed Mushrooms

Bruschetta Caponata

SERVED COLD

Mini Sandwiches

Ham Roast Beef Turkey

SERVED WITH HORS D'OEUVRE BUFFET

Gourmet Cheeseball w/Crackers

Fresh Fruit Display

Assorted Chips & Dip

\$19.95

Sales Tax and Service Charge will be added.

Formal Dinner Service

We can customize any menu according to your suggestions.

SALADS

Sliced Tomato Salad

Tossed Green Salad

Fresh Spinach Salad *addl .75 per person*

Bibb Lettuce/Tomato Salad *addl .75 per person*

Chilled Fruit Salad

Antipasto Salad *addl 1.50 per person*

*(Choice of dressing: Bleu Cheese, French, Italian,
Ranch, Low Calorie available upon request)*

VEGETABLES

Choice of Two

Au Gratin Potatoes

Baked Potato

Buttered Carrots

Snow Peas

Southern Style Green Beans

Rice Pilaf

Fresh Broccoli w/Cheese

Twice Baked Potato

Tuscan Blend of Vegetables

ENTRÉES

Prime au jus 12 oz.....24.95

Prime Rib au jus 10 oz.....23.95

Beef Tenderloin Medallions.....25.95

Salmon, Tilapia or Roughy22.95

Chicken Cordon Bleu 19.95

Chicken w/Lemon Butter Sauce 19.95

Rack of Pork Loin20.95

Chicken Marsala..... 19.95

Baked Lasagna 17.95

Baked Chicken 19.95

w/Rosemary and Mushrooms

22% Service Charge and Local Taxes will be added.

Before & After

Served in addition to Dinner Buffet or Sit Down Dinner

HORS D'OEUVRES

Prices are per 100 pieces unless noted

Egg Rolls	100.00
Deluxe Drummies	140.00
Chicken Quesadillas	225.00
Potato Skins	125.00
<i>topped w/cheese, bacon, onion</i>	
Sausage & Cheese Stuffed Mushrooms.....	150.00
Miniature Spinach Quiche	200.00
Fried Ravioli	175.00
<i>stuffed w/Ricotta cheese</i>	
Buffalo Wings.....	115.00
Cocktail Franks.....	75.00
Fried Vegetables.....	85.00
Meatballs (quantity 150).....	85.00
<i>Swedish or BBQ</i>	
Cheese & Crackers	<i>per person</i> 2.50
Fresh Vegetables w/Dip	<i>per person</i> 2.50
Focaccia Bread	<i>per person</i> 2.50
Brushetta (quantity 100).....	75.00

DESSERTS

Prices are per person

Ice Cream or Sherbert	2.50
Hot Fruit Crisp or Cobbler	3.50
Assorted Fruit Pies	3.50
Cheesecake w/ Topping	3.50
Carrot Cake	3.50
Chocolate Layer Cake	3.50
Fresh Fruit Cup	3.00
Gourmet Dessert	4.00
Cannoli	3.00
Fresh Fruit w/Chocolate Fondue.....	4.00
Chef's Assorted Desserts	3.50
Bread Pudding	1.75

Beverages

OPEN BAR

Bar Includes:

All Mixers, Garnish, Ice
Tito's, Cruzan Rum, Kahlua, Tanqueray,
Canadian Club, Jim Beam, Tequila, Amaretto,
Schnapps, Spiced Rum

Liqueur Specialties available upon request at an additional fee.

5 Hour Open Bar	<i>per person</i>	20.00
4 Hour Open Bar	<i>per person</i>	19.00
3 Hour Open Bar	<i>per person</i>	18.00
2 Hour Open Bar	<i>per person</i>	17.00
1 Hour Open Bar	<i>per person</i>	16.00

Service Charge & local taxes will be added.

Prices subject to change. Consecutive Hours Only.

CASH BAR PRICES

Premium Brands.....	6.50
Call Brands.....	5.50
Well Brands	4.50
Martini.....	5.50
Cognac-Brandy	6.50
Draft Beer	2.50
House Wine.....	4.50
Liqueur Specialty	6.50
Soft Drinks	1.00

A \$75.00 bartender fee will be added to cash bars under \$150.00

HOST BAR PRICES

Keg of Beer	265.00
Cask of Wine	245.00
Fruit Punch.....	<i>per gallon</i> 14.00
Coffee	<i>per gallon</i> 13.95
House Champagne.....	<i>per bottle</i> 20.00
Champagne Punch.....	<i>per gallon</i> 35.00
Sparkling Grape Juice	<i>per bottle</i> 12.00
Soft Drinks	1.00

REQUEST FOR SPECIAL BEVERAGES

*Our catering service will make every effort to provide
special beverages & wine upon request.*

Seminar Rate Schedule

GUEST MINIMUM

50 person minimum with a full meal service.

FACILITY FEE & ROOM SET-UP

Room for meal service is available at no charge.

*** The meeting room is available at a minimum of \$400.00 or the following charges, whichever is greater.*

Theatre Style.....	<i>per person</i>	2.00
Round Tables of 8	<i>per person</i>	3.00
Classroom Tables	<i>per person</i>	4.00

STAFF CHARGES

\$15.00 / Hour attendant fee for (1) member to service the meeting space all day.

AUDIO VISUAL EQUIPMENT

Standing podium and microphone.....\$75.00

Use of a wireless or lapel microphone is an additional \$75.00 / microphone.

Any additional equipment may be rented by Primo or brought in by the host organization.

STAGING

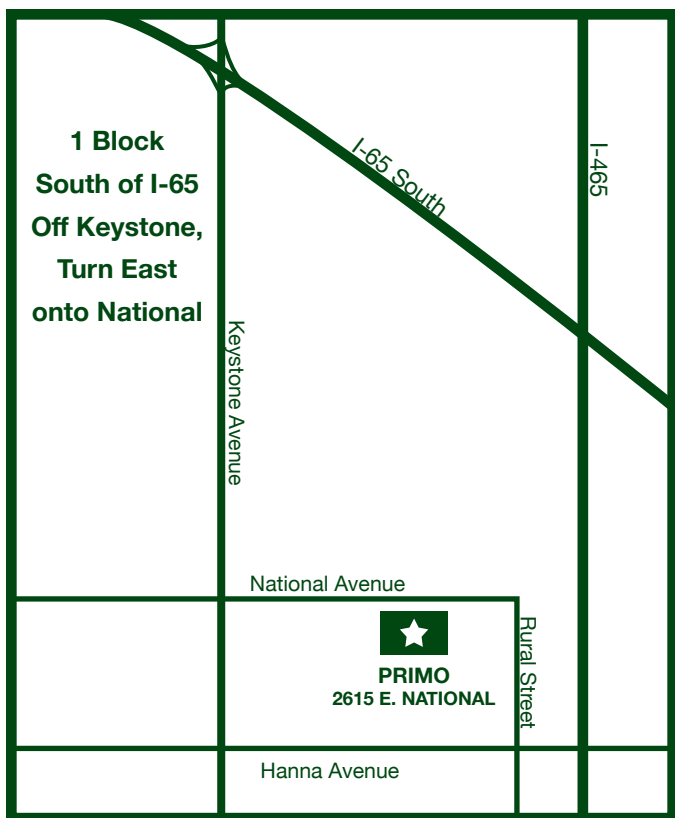
\$50.00 / stage or riser area.

*** Prices are based upon a rental period of 4 hours or less.*

Primo Policies

- *A deposit of \$700.00 must be made upon booking.*
- *Room rental fees are \$700.00 on Saturday & Sunday.*
- *Additional fee of \$600.00 for cabaret style wedding ceremonies.*
- *Minimum of 75 persons for Saturday & Sunday event.*
- *Minimum food purchase for Saturday & Sunday event.*
- *Cake service fee \$100.00.*
- *48 hours prior to event, bill to be paid in full.*
- *Menu selection must be confirmed at least 30 days before the scheduled event.*
- *We require a guaranteed count 10 days prior to your event. This count may be increased up to 48 hours prior to your event, but not lowered.*
- *Cancellation: Your deposit is refundable 180 days prior to your event and only if no costs have been incurred. Your deposit is non-refundable for a Saturday event.*
- *All services can be provided on, or off, premises. There will be a nominal fee added to off premises catering.*
- *We can customize any menu to fit your needs.*
- *Children 3 and under are free.*
- *No food or beverages may be brought onto the premises.*
- *No food or beverages permitted to leave premises due to Board of Health regulations.*
- *In-house equipment is available on a first-come-first-serve basis. We will gladly acquire any other equipment for a nominal fee.*
- *Room assignments will be made the week before your event, based on final guaranteed count.*
- *Tax-exempt number must be on file in order to use the tax-exempt privilege.*
- *Seating capacity 50 - 1,100.*

A service charge and local taxes will be added to all food and beverage purchases.



INDIANAPOLIS SOUTH SIDE

OFFICE HOURS:

Monday - Friday: 9:00 a.m. - 4:00 p.m.
or by Appointment

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