

# PRIMO

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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)*

**\$13.95**



## **CONTINENTAL BREAKFAST**

Assorted Danish & Muffins

Fresh Fruit Display

Coffee & Fruit Juices

**\$6.95**

*Sales Tax and Service Charge will be added.*

# Luncheon Buffet

Weekdays Only

Choice of One

Assorted Sandwiches.....	12.95
Baked Rigatoni w/white or red sauce .....	11.95
Italian Beef.....	12.95
Chicken Divan .....	13.95
<i>with Swiss Cheese &amp; Broccoli</i>	
Chicken Marsala.....	13.95
Pasta .....	12.95
<i>with white sauce &amp; 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

**\$16.95**



## **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

**\$27.95**

*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<br><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
    - 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 Roughy .....22.95

Chicken Cordon Bleu ..... 19.95

Chicken w/Lemon Butter Sauce ..... 19.95

Rack of Pork Loin .....20.95

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>	19.00
4 Hour Open Bar .....	<i>per person</i>	18.00
3 Hour Open Bar .....	<i>per person</i>	17.00
2 Hour Open Bar .....	<i>per person</i>	16.00
1 Hour Open Bar .....	<i>per person</i>	15.00

*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
Chardonnay or Merlot.....	4.50
Liqueur Specialty .....	6.50
Soft Drinks .....	1.00

*A \$50.00 bartender fee will be added to cash bars under \$150.00*

## HOST BAR PRICES

Keg of Beer .....	260.00
Cask of Wine .....	240.00
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.*

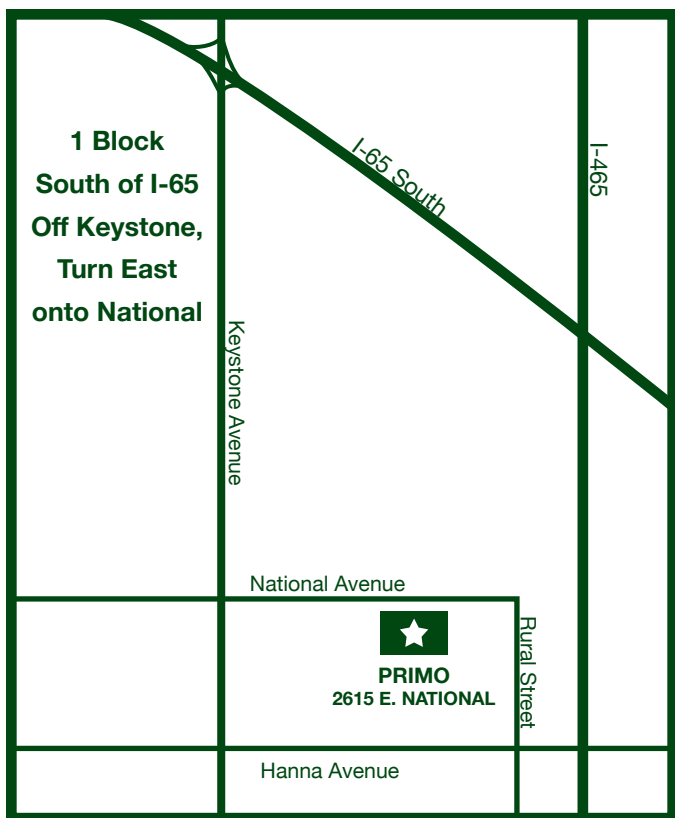
# *Primo Policies*

- *A deposit of \$700.00 must be made upon booking.*
- *Room rental fees are \$700.00 on Saturday.*
- *Additional fee of \$600.00 for cabaret style wedding ceremonies.*
- *Minimum of 75 persons for Saturday event.*
- *Minimum food purchase for Saturday 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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