



Cocktail Events by The Prime Choice

The Prime Choice is committed to planning and executing flawless, memorable events by combining exquisite food with the highest level of customer service. The professional and creative staff will take your ideas and create a successful spectacular night.

We offer complete bar packages including champagne toasts, sweet teas, strawberry lemonade, water and soft drinks. You can also explore our colorful array of unique linens, beautiful china, glistening stemware, flatware and exceptional serving staff.

Below, please find our many delightful Hors d'oeuvres, along with some of our great sample menus.



Cheeses

- ❖ **Baked Brie with Apricot Glaze and Toasted Almonds** 2.95
with crackers
- ❖ **Baked Brie with Raspberry Melba and Toasted Pecans** 2.95
with crackers
- ❖ **International Cheese Board** 3.95
with fresh fruit garnish and crackers
- ❖ **Charcuterie Board** 4.50
Cheeses, Prosciutto, and Salami, Sugared Pecans, Seasonal Berries
- ❖ **Assorted Classic Cheeses and Fruit Array** 3.95
with crackers
- ❖ **Caprese Skewers** 2.95
with buffalo mozzarella and grape tomato
- ❖ **Grilled Mini Cheese Quesadillas** 2.95
with cilantro sour cream
- ❖ **Grilled Pear and Brie Cups** 2.95
with cinnamon sour cream
- ❖ **Goat Cheese Stuffed Medjool Dates** 3.50
wrapped in bacon
- ❖ **Feta Cheese Tartlets** 2.95
with red onion jam
- ❖ **Cranberry Brie Tartlets** 2.95

Vegetables

- ❖ **Crudit  – in basket or shot glasses** 2.95
served with: lemon dill, classic ranch, or spinach
- ❖ **Spanakopita** 2.95
triangles filled with spinach and feta cheese
- ❖ **Miniature Avocado and Black Bean Egg Rolls** 2.95
with thai honey
- ❖ **Petite Spring Rolls** 2.95
with plum sauce
- ❖ **Baby Bella Mushroom Tartlets** 2.95
served in a miniature shell
- ❖ **Mushroom and Spinach Tartlets** 2.95
with melted swiss
- ❖ **Roma Tomatoes Bruschetta** 2.95
on our homemade flatbread
- ❖ **Marinated Grilled Vegetable Skewers** 2.95
with grape tomatoes, squash, mushrooms and onions
- ❖ **Petite Potato Latkes** 2.95
with sour cream
- ❖ **Petite Sweet Potato Latkes** 2.95
with cinnamon sour cream
- ❖ **Caramelized Onion Squares** 2.95
with bleu cheese on puff pastry

Dips

- ❖ Sweet Vidalia Onion Dip 2.95
in a 3 Cheese Dip with a splash of White Sherry
- ❖ Spinach and Artichoke Dip 2.95
in a bakery fresh boule with tortilla chips
- ❖ Mediterranean Roasted Garlic Hummus 2.95
with mini pitas and crudité
- ❖ Mediterranean Torte 2.95
served with crostini and crackers
- ❖ Buffalo Chicken Dip 3.50
served with scallion sour cream and tortilla chips
- ❖ Jumbo Crab Dip 3.95
served with tortilla chips and crostini

Chicken

- ❖ Chicken Fajita Triangles 3.50
with peppers and onions, melted cheese, and salsa
- ❖ Chicken 'n' Waffle skewers 2.95
with a bacon maple drizzle
- ❖ Miniature Waffle cones 3.50
filled with chicken salad
- ❖ Thai Chicken Satay 2.95
with a thai peanut dipping sauce
- ❖ Tuscan Chicken Skewers 2.95
with a basil pesto
- ❖ Mini Chicken Tacos 2.95
with pulled chicken, pico de gallo, and sour cream
- ❖ Miniature Chipotle Chicken Kabobs 3.50
with a tropical mango chutney
- ❖ Chicken and Vegetable Dumplings 3.50
with soy sauce and a garlic ginger dip
- ❖ Grilled Chipotle Chicken Sliders 2.95
with a cucumber ranch dressing
- ❖ Traditional Buffalo Wings 3.95
with bleu cheese and ranch
- ❖ Honey BBQ Wings 3.95
With bleu cheese and ranch
- ❖ Chesapeake Chicken Wings 3.95
with butter and old bay seasoning

Steak, Pork, and Beef

- ❖ **Steak Fajita Triangles** 3.50
with peppers and onions, melted cheese, and salsa
- ❖ **Sliced Tenderloin Canapés** 3.95
with grilled onion jam and horseradish cream
- ❖ **Miniature Caribbean Steak Kabobs** 3.95
with chipotle aioli
- ❖ **Hamburger Slides** 2.95
with tomato slice and a pickle chip
- ❖ **Cheeseburger Sliders** 2.95
with tomato slice and a pickle chip
- ❖ **Pulled Pork Sliders** 3.50
with homemade pineapple coleslaw
- ❖ **Mini Beef Tacos** 2.95
with seasoned ground beef, pico de gallo, and sour cream
- ❖ **Figs in a blanket** 2.50
with mustard sauce
- ❖ **Cocktail Meatballs** 2.50
choice of BBQ, Cranberry Orange, Sweet and Sour,
or Sesame Teriyaki
- ❖ **Italian Sausage and Goat Cheese Filo Cups** 2.95
- ❖ **Pepperoni Caprese Skewers** 2.95

Seafood

- ❖ **Shrimp Fajita Triangles** 3.50
with peppers and onions, melted cheese, and salsa
- ❖ **Grilled Lemon Garlic Shrimp** 3.95
with mango salsa
- ❖ **Coconut Shrimp** 3.95
with tropical fruit salsa
- ❖ **Jumbo Shrimp Cocktail** 3.95
with cocktail sauce
- ❖ **Miniature Maryland Crab Cakes** 3.95
with cocktail sauce
- ❖ **Ahi Tuna Bites** 4.50
with wasabi and hoisin glaze
- ❖ **Crab Cake Sliders** 3.95
with cocktail sauce
- ❖ **Grilled Salmon Sliders** 3.50
with a lemon remoulade
- ❖ **Mini Waffle cones** 3.50
stuffed with shrimp or tuna salad
- ❖ **Scallops wrapped in Honey Cured Bacon** 4.50

Cocktail Menu 1

Crudité Shots

served in shot glasses with lemon dill and roasted red pepper dips

Petite Sweet Potato Latkes

with cinnamon sour cream

Mushroom and Spinach Tartlets

with melted swiss

Buffalo Chicken Dip

served with tortilla chips

Steak Fajita Triangles

with peppers and onions, melted cheese, and salsa

Sesame Teriyaki Meatballs

Scallops wrapped in Honey Cured Bacon

\$19.95 per guest

Cocktail Menu 2

Miniature Maryland Crab Cakes

With cocktail sauce

Sliced Tenderloin Canapés

With a red onion jam and horseradish cream

Spinach and Artichoke Dip

in a bakery fresh boule with tortilla chips

Grilled Pear and Brie Cups

With cinnamon sour cream

Miniature Black Bean and Avocado Egg Rolls

With Thai honey

Chicken 'n' Waffle skewers

with a bacon maple drizzle

Grilled Lemon Garlic Shrimp

With a mango salsa

\$23.95 per guest

Cocktail Menu 3

Caramelized Onion Squares

On puff pastry with melted bleu cheese

International Cheese Board

With fresh fruit garnish and crackers

Mini Tacos

with seasoned ground beef, shredded cheese, diced tomatoes and sour cream

Miniature Waffle cones

filled with chicken salad

Miniature Caribbean Steak Kabobs

with a sweet chipotle sauce

Crab Cake Sliders

with a lemon aioli

Italian Sausage and Goat Cheese Filo Cups

\$25.95 per guest

Other Offers to Consider

The Prime Choice Caterers offers the option of quality china, glassware, and silverware, or upscale disposables to enhance your event. Below is a short list of some of the most common combinations. Your choices are **not** limited to this list. We also offer specialty and wedding cakes, decorations, party extras, tenting and entertainment rentals.

Tables:

6' Rectangular Tables
8' Rectangular Tables
5' Round Tables
4' Round Tables
3' Round Tables

Chairs:

Folding White Samsonite Chairs
White, Black, or Wood Padded Wooden Chairs
Silver, Black, or Gold Chivari Chairs

China, Glass and Silver:

Appetizer, Salad, Dinner, and Dessert Plates in Gold rim, Platinum, or Classic White
Water Goblet, Red and White Wine, Hi-Ball, Champagne Flutes, Pilsners, Martini, etc.
Linen Napkins

Upscale Disposable Legacy

Appetizer, Buffet/Station & Dessert Plates, Utensils, Beverage-ware & Napkins

Attendants

there is a five hour minimum charge. The attendants usually arrive two (2) hours prior to your guest's arrival, depending on the set-up required. We begin charging from the time of arrival to the time of departure. Our service attendants are as follows:

Chef/Station Chef
Carver
Coordinator
Bartender
Grill Chef
Attendant
Kitchen

Email us: Events@tpccaterers.com

Info@tpccaterers.com

Call us: 301-948-7337

Visit our website: www.tpccaterers.com

Mail us: 7845 Airpark Road, Suite E, Gaithersburg, MD 20879