

PRIMA Events



Brunch

*priced per piece. Minimum of 1 dozen of each item selected, excluding sandwiches
"Menu items and prices are subject to change based upon seasonality and availability."

Quiche Tartlets \$3.00

caramelized onion, bacon, white cheddar

Breakfast Sausage "meatballs" \$3.50

irish breakfast glaze

B.E.C. Sammy \$7.00

scrambled egg, cheddar cheese, apple smoked bacon, walnut-basil pesto, sesame seed brioche bun

Turkey and Brie Muffin \$7.00

whipped brie, fried egg, peppadew, honey garlic aioli, arugula, english muffin

Breakfast Blini \$2.75

honey cinnamon whipped cream, macerated berries

Fresh Fruit \$7.00 (per guest)

assorted seasonal display

Assorted Breakfast Pastry's \$4.00 (per guest)

Mezze Platter \$4.00 (per guest)

roasted vegetables, hummus, feta, greek olives, pita

Devilled Eggs \$3.50

coriander aioli, salmon roe

Bruschetta \$2.75

honey whipped ricotta, toasted baguette



Small Bites

*priced per piece. Minimum of 1 dozen of each item selected
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Blackened Shrimp Canape \$3.75

boursin cheese, salsa verde, sourdough crostini

Bruschetta \$2.75

honey whipped ricotta, toasted baguette

Shrimp Cocktail \$3.50

old bay cocktail sauce



Maryland Style Crab Cakes \$4.50

roasted corn remoulade

Beef Tenderloin Canape \$3.75

whole grain mustard mousse, rosemary balsamic reduction, rye crostini



Cocktail Meatballs \$3.50

melba barbeque sauce

Deviled Eggs \$3.50

coriander aioli, salmon roe

Truffled Goat Cheese \$2.75

stuffed red potato cups

Bacon Wrapped Scallops \$4.00

truffle honey



Lunch Package

\$30 per person

Menu items and prices are subject to change based upon seasonality and availability.

Main Course

select four

Caesar

crisp romaine, freshly grated parmesan, butter crouton crumb, house-made caesar dressing

**your choice of grilled chicken, shrimp, or salmon

Prima Wedge

butter lettuce, tomato, bacon, blue cheese crumbles, red onion, house-made buttermilk dressing, topped with chives

**your choice of grilled chicken, shrimp, or salmon



Power Bowl

cucumber, pickled raisins, sweet potato, garbanzo beans, beets, kale, tomato, lemon za'atar vinaigrette

**your choice of grilled chicken, shrimp, or salmon

Beet Salad

roasted beets, kale, arugula, goat cheese, pepitas, black garlic vinaigrette

**your choice of grilled chicken, shrimp, or salmon



Prima Smashburger

house grind burger, caramelized shallot aioli, shredded lettuce, house pickles, white cheddar, sesame brioche bun

**served with signature salt and pepper crinkle fries

Caprese Ciabatta

heirloom tomato, fresh mozzarella, avocado, basil pesto, toasted ciabatta

**served with signature salt and pepper crinkle fries

Burrata B.L.T.

sourdough, heirloom tomato, applewood smoked bacon, spring mix, honey-garlic aioli

**served with signature salt and pepper crinkle fries



**Please ask about our vegetarian options

Dessert

Butterscotch Pot de Creme

chantially cream, macadamia crumb

Dinner Package 1

\$55 per person

Menu items and prices are subject to change based upon seasonality and availability.

Salad and Soup

select two

Caesar

crisp romaine, freshly grated parmesan, butter crouton crumb, house-made caesar dressing

Prima Wedge

butter lettuce, tomato, bacon, blue cheese crumbles, red onion, house-made buttermilk dressing, topped with chives

Chicken Noodle Soup

house roasted chicken, fresh herbs and vegetables in home-made broth



Entrees

select three

Bistro Steak*

green peppercorn au poivre

Trout Almondine*

brown butter sauce

Free Range Chicken*

madera jus



*served with whipped potato and haricot verts

Pappardelle Bolognese

pappardelle, traditional bolognese sauce, burrata, snowflake parmesan, chili oil

*Please ask about our vegetarian options

Dessert

Butterscotch Pot de Creme

chantially cream, macadamia crumb



Dinner Package 2

\$65 Per Person

Menu items and prices are subject to change based upon seasonality and availability.

Salad and Soup

select two

Caesar

crisp romaine, freshly grated parmesan, butter crouton crumb, house-made caesar dressing

Prima Wedge

butter lettuce, tomato, bacon, blue cheese crumbles, red onion, house-made buttermilk dressing, topped with chives

Chicken Noodle Soup

house roasted chicken, fresh herbs and vegetables in homemade broth

Entrees

select three

Pork Chop*

demi glace

Roasted Salmon*

beurre blanc

Bistro Steak*

green peppercorn au poivre

Free Range Chicken*

madera jus



*served with whipped potato and haricot verts

Pappardelle Bolognese

pappardelle, traditional bolognese sauce, burrata, snowflake parmesan, chili oil

Dessert

Select one

Butterscotch Pot de Creme

chantially cream, macadamia crumb

Seasonal Cobbler

chef's seasonal fruit cobbler, streusel topping served warm



Dinner Package 3

\$75 Per Person

Menu items and prices are subject to change based upon seasonality and availability.

Salad and Soup

select three

Caesar

crisp romaine, freshly grated parmesan, butter crouton crumb, house-made caesar dressing

Prima Wedge

butter lettuce, tomato, bacon, blue cheese crumbles, red onion,
house-made buttermilk dressing, topped with chives

Mediterranean Salad

mixed greens, artichoke, red onion, olive, tomato, cucumber, feta, house-made greek vinaigrette

Beet Salad

kale, arugula, roasted beets, goat cheese, pepitas house-made black garlic vinaigrette

Chicken Noodle Soup

house roasted chicken, fresh herbs and vegetables in homemade broth

Entrees

select four

Pork Chop*

demi glace

Roasted Salmon*

beurre blanc

Bistro Steak*

green peppercorn au poivre

Free Range Chicken*

madera jus

Filet Mignon*

tallow matricie d' butter

*served with whipped potato and haricot verts

Lobster Radiatori

butter poached maine lobster, garlic cream sauce,
radiatori pasta, grana padana, herb pangrattata

Pappardelle Bolognese

pappardelle, traditional bolognese sauce,
burrata, snowflake parmesan, chili oil

Dessert

Butterscotch Pot de Creme

chantially cream, macadamia crumb

Seasonal Cobbler

chef's seasonal fruit cobbler, streusel topping served warm

Contact Us

12 East 1st St. Ste. B

Parkville, MO 64152

816-777-4520

www.primaparkville.com

Indulge your palate and reserve your event at our Prima Facie Bistro today! From exquisite steaks to delectable pasta creations, our menu offers a refined selection to satisfy every craving.

Our welcoming staff and inviting ambiance promise an experience that feels both elegant and comfortable. Secure your event space now and discover a dining occasion to remember.

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