



**PRIME KITCHEN**

— *Hand Crafted Catering* —  
*since 1996*

## Bronze Menu

(each guest chooses one entrée and one side)

### **½ lb. Wagyu Beef Burgers\***

*Snake River Farms Wagyu Beef Chuck, Brisket, Short Rib Blend  
Grilled over Hardwood Charcoal*

### **Backyard**

*Lettuce, Tomato, Onion, American, Ketchup, Mustard, Mayonnaise, Pickles*

### **½ lb. 8pc Red Bird Farms**

### **All-Natural Chicken Nuggets\***

*Cast Iron Seared in Butter*

*Dry Lemon Pepper, Blackened or Old Bay  
or*

*Wet Buffalo, BBQ, Teriyaki, Garlic-Butter Parmesan, Honey Sriracha*

### **Fresh Hand Cut French Fries\***

*Idaho Potatoes Twice Cooked in  
Wagyu Beef Fat*

*\$19 per person\*\**

\*THESE ITEMS ARE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

THE FOLLOWING MAJOR FOOD ALLERGENS MAY BE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, PEANUTS, TREE NUTS, SOY, AND SESAME PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

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## Silver Menu

(each guest chooses one entrée and one side)

### **½ lb. Wagyu Beef Burgers\***

*Snake River Farms Wagyu Beef Chuck, Brisket, Short Rib Blend  
Grilled over Hardwood Charcoal*

### **Backyard**

*Lettuce, Tomato, Onion, American, Ketchup, Mustard, Mayonnaise, Pickles*

### **Western**

*Cheddar, Tender Belly Bacon, BBQ, Jalapenos, Crispy Red Onions*

### **Black n' Blue**

*Blackening, Gorgonzola Dolce, Lettuce, Tomato, Caramelized Onions*

### **Philly**

*Mushrooms, Green Peppers, Onions, Jarlsberg, Horseradish Sauce*

### **½ lb. 8pc Red Bird Farms**

### **All-Natural Chicken Nuggets\***

*Cast Iron Seared in Butter*

*Dry Lemon Pepper, Blackened or Old Bay*

*or*

*Wet Buffalo, BBQ, Teriyaki, Garlic-Butter Parmesan, Honey Sriracha*

### **Fresh Hand Cut French Fries\***

*Idaho Potatoes Twice Cooked in  
Wagyu Beef Fat*

### **Cheese Fries**

*with Three Cheese Fondue*

*\$22 per person\*\**

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## Gold Menu

(each guest chooses one entrée and one side)

### **½ lb. Wagyu Beef Burgers\***

*Snake River Farms Wagyu Beef Chuck, Brisket, Short Rib Blend  
Grilled over Hardwood Charcoal*

### **Backyard**

*Lettuce, Tomato, Onion, American, Ketchup, Mustard, Mayonnaise, Pickles*

### **Western**

*Cheddar, Tender Belly Bacon, BBQ, Jalapenos, Crispy Red Onions*

### **Black n' Blue**

*Blackening, Gorgonzola Dulce, Lettuce, Tomato, Caramelized Onions*

### **Truffle**

*Truffle Aioli, Sauteed Mushrooms, Arugula, Crispy Shallots*

### **French Dip**

*Beef Jus, Jarlsberg, Caramelized onions, Horseradish Cream*

### **½ lb. 8pc Red Bird Farms**

### **All-Natural Chicken Nuggets\***

*Cast Iron Seared in Butter*

### **Creole**

*Blackened, Crawfish, Andouille Sausage, White Wine, Cream*

### **Marsala**

*Mushrooms, Shallots, Garlic, Thyme, Cream*

### **Oscar**

*Lump crab, Asparagus, Lemon, Butter*

### **Florentine**

*Spinach, Toasted garlic, Cream, Parmesan*

### **Saltimbocca**

*Prosciutto, Sage, Arugula, White wine, Butter*

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## Gold Menu (cont.)

### **Fresh Hand Cut French Fries\***

*Idaho Potatoes Twice Cooked in  
Wagyu Beef Fat*

### **Cheese Fries**

*with Three Cheese Fondue*

### **Truffle Fries**

*with Parmesan, Parsley, Truffle Butter*

### **Side Salad\***

*Lettuce, Tomato, Onion, Cucumbers, Cheddar, Croutons*

*with Buttermilk Ranch, Blue Cheese, or Balsamic Dressing*

*\$25 per person\*\**

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## Children's Menu

### **¼ lb. Wagyu Beef Burgers\***

*Snake River Farms Wagyu Beef Chuck, Brisket, Short Rib Blend  
Grilled over Hardwood Charcoal*

### **Backyard**

*Lettuce, Tomato, Onion, American, Ketchup, Mustard, Mayonnaise, Pickles*

### **¼ lb. 4pc Red Bird Farms**

### **All-Natural Chicken Nuggets\***

*Cast Iron Seared in Butter*

*with Ranch, BBQ Sauce, Honey, or Ketchup*

### **Fresh Hand Cut French Fries\***

*Idaho Potatoes Twice Cooked in  
Wagyu Beef Fat*

### **Cheese Fries**

*with Three Cheese Fondue*

*\$12 per child\*\**

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## **Catering Guidelines**

Guests order individually at the food truck window

**The average wait time is 12 minutes per order.**

**\*\*Prices do not include sales tax.**

**\*\*Additional travel fee of \$10 per mile beyond the 25-mile radius of the Chefs Kitchen 1753 S 8th St, Colorado Springs, CO 80905**

**\*\*50% deposit is required prior to booking**

**\*\*The minimum purchase amount for a Catering event is \$400.**

**Signed Contract must be received with deposit before booking is complete**

Orders are counted at the end of the event. In case numbers exceed the booked guest quantity, additional charges will be charged per guest.

Modifications are allowed to individual items as requested

Chicken Nuggets are gluten-free

Burgers can be made with gluten-free without buns or with lettuce wrap

Gluten-free buns must be special ordered prior to the event (\$1 per person)

Beverages available upon request

**Final guest count is due 2 weeks prior to the event.**

**Gratuuity is included in the price of your event**

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