

New business, old model

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Published: December 14, 2013

Tags: [Bohlsen Restaurant Group](#), [catering](#), [catering facility](#), [drinks](#), [food](#), [Harbor Club at Prime](#), [Huntington](#), [waterfront restaurant](#)



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Harbor Club at Prime

Last week, the [Bohlsen Restaurant Group](#) celebrated the grand opening of [Harbor Club at Prime](#), a catering facility next door to the group's upscale waterfront restaurant in Huntington.

The new venue is the first catering facility for the group, which has six restaurants on Long Island. But in many ways, management is approaching the venue as if it were a restaurant.

"We hired people with a restaurant background to work here, rather than a catering background, because we don't want to do what everyone else does," co-owner Michael Bohlsen told Confidential.

That includes the food.

"There's an expectation in the catering industry that the more people you have at an event, the lower the quality of food," Bohlsen added. "But no matter what size the event, the food here will be of the same quality as next door at Prime."

Even the pigs in the blanket?