



PLATINUM EVENT

Off Premise Party Five Hours of Service

FOOD PRICING

	50-100+ PPL	20-49 PPL
• Plated	\$108 PP++	\$122 PP++
• Buffet	\$118 PP++	\$134 PP++
• Stations	\$124 PP++	\$139 PP++
• Family Style	\$128 PP++	\$146 PP++

++ plus 7% tax + 20% service fee

WHAT'S INCLUDED

- Grazing Table
- Hydration Station
- Salad
- Four Entree Choices
- Three Starch Options
- Three Vegetable Options
- Dessert

ADDITIONAL FEES

- Regular Full Place Setting \$24 pp
- Upgraded Glass/China \$36 pp
- Table Linen Floor Length \$30 ea
- Table Linen Overlay \$20 ea
- Passed Bites \$16 - \$46 pp
- Late Nite \$12 - \$24

BAR/BEVERAGES

	50-100+ PPL	20-49 PPL
• Beer + Wine	\$48 PP++	\$54 PP++
• Open Bar	\$78 PP++	\$86 PP++
• Signature Drink	\$21 PP++	\$24 PP++
• Welcome Cocktail	\$14 PP++	\$16 PP++
• Champagne Toast	\$14 PP++	\$16 PP++
• Table Wine Service	\$18 PP++	\$21 PP++
• Cash Bar Minimum	\$4,000++	\$3,000 ++
• Additional Bar Set Up	\$750 ++	\$950 ++

One bar set up included, bar closes 30 minutes prior contracted end time, see bar policy

GOLD BAR

• Beer	• Liquors	• Mixers
• Peroni	• Grey Goose, Hendricks	• Coke, Diet, Sprite
• Blue Moon	• Plantation Rum	• Club, Tonic, Ginger Ale
• Yuengling	• Woodford Bourbon, Macallan	• Cranberry, Grapefruit
• Wines	• Scotch	• Garnish
• Two whites	• Casamigos Tequila	• Lemons, Limes, Oranges
• Two reds	• Liqueurs	• Cherries, Olives
• Prosecco	• Vermouth, Cointreau,	++ plus 7% tax + 20% service fee
	• Kahlua, St. Germaine, Bailey's,	

Substitutions and upgrades on all or specific items is available for additional fees, silver or gold bars are available for reduced pricing

PRODUCTION

- Set up, break down, station decor base rate \$3,400
 - Additional fees for locations beyond 60 mile radius of 32 Ralph Street, Ballston Spa, NY 12020
 - Additional fees for set up and break down ceremony
- Kitchen set up outdoor venues with no kitchen, base rate \$980 for oven and hot boxes



32 RALPH STREET BALLSTON SPA, NY 12020
519-636-9404 INFO@PDTCATERING.COM
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GRAZING

- Included
 - Charcuterie - domestic and imported cheese, cured meats, grapes, berries, pickles, peppers, honey, fig jam, crackers
 - Crudités fresh vegetables, hummus, ranch
- Pick additional items
 - Two cold dips
 - Two hot chafer
 - Two handheld
 - Two finger foods
 - Four passed bites

SALAD - ONE

- Mixed Greens
- Caesar
- Tuscan
- Fruit and Nut
- Pear Gorgonzola

FISH ENTREES - ONE

- Seared Salmon
- Seared Scallops
- Crab Cakes
- Halibut Francaise
- Lobster

MEAT ENTREES - ONE

- Prime Rib
- Rib Eye Steaks
- Sliced NY Strip
- NY Strip Steak
- Short Ribs
- Sliced Beef Tenderloin
- Beef Wellington
- Filet Mignon

CHICKEN ENTREES - ONE

- Pan Seared
- Stuffed
- Milanese
- Francaise/Piccata
- Parmesan
- Cordon Bleu
- Chicken Diane
- Buschetta Chicken

VEGETARIAN ENTREES - ONE

- Rigatoni Vodka
- Eggplant Rollatini
- Porcini Gnocchi
- Butternut Squash Ravioli
- Mascarpone Pear Sacchetti
- Stuffed Squash

VEGETABLE SIDES

- Green Beans Almondine
- Haricot Verts
- Sautéed Broccolini
- Roasted Mixed Vegetables
- Glazed Carrots
- Honey Thyme Carrots
- Sautéed Broccoli Rabe

STARCH SIDES

- Italian Roasted Potatoes
- Tuscan Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Root Vegetable Hash
- Parisienne Gnocchi
- Wild Rice Pilaf
- Lebanese Rice

SWEETS

- Wedding Cake
- Assorted Cookies + Bars + Seasonal Dessert Shooters
- Mini Assorted Pie
- Pastries + Tarts
- BYO Cannoli
- Assorted Cupcake



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