

PLATINUM EVENT

Off Premise Party Five Hours of Service

FOOD 1	PRICING
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- Plated
- Buffet
- Stations
- Family Style

WHAT'S INCLUDED

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

50-100+ PPL

20-49 PPL

- \$108 PP++ \$122 PP++ \$118 PP++ \$134 PP++ \$124 PP++ \$139 PP++ \$128 PP++ \$146 PP++
 - ++ plus 7% tax + 20% service fee

20-49 PPL

\$54 PP++

\$86 PP++

\$24 PP++

\$16 PP++

\$16 PP++

\$21 PP++

\$3.000 ++

\$950 ++

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

- Beer + Wine
- Open Bar
- Signature Drink
- Welcome Cocktail
- Champagne Toast
- Table Wine Service
- Cash Bar Minimum
- Additional Bar Set Up
- \$14 PP++ \$18 PP++
 - \$4.000++

50-100+ PPL

\$48 PP++

\$78 PP++

\$21 PP++

\$14 PP++

\$750 ++

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

Mixers

Garnish

GOLD BAR

- Beer
 - Peroni
 - Blue Moon
 - Yuengling
- Wines
 - Two whites
 - Two reds Prosecco
- Liquors
 - Grey Goose, Hendricks
 - Plantation Rum
 - Woodford Bourbon, Macallan Scotch
 - Casamigos Tequila
- Liqueurs
 - Vermouth, Cointreau,
- Lemons, Limes, Oranges

• Club, Tonic, Ginger Ale

Cranberry, Grapefruit

· Cherries, Olives

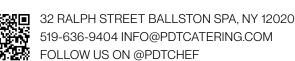
· Coke, Diet, Sprite

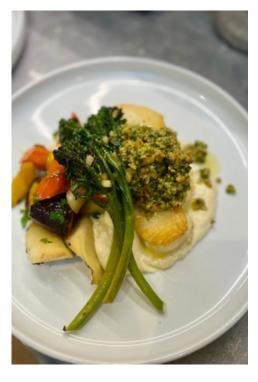
++ plus 7% tax + 20% service fee

· 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













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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 Française
- 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

· Rigatoni Vodka

- Eggplant Rollatini
- Porcini Gnocchi
- Butternut Squash Ravioli
- Mascarpone Pear Sacchetti

VEGETARIAN ENTREES - ONE

· Stuffed Squash

STARCH SIDES

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

VEGETABLE SIDES

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

SWEETS

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



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