



GOLD EVENT

Off Premise Party Five Hours of Service

FOOD PRICING

- Plated
- Buffet
- Stations
- Family Style

50-100+ PPL

\$88 PP++
\$98 PP++
\$104 PP++
\$108 PP++

20-49 PPL

\$102 PP++
\$114 PP++
\$119 PP++
\$126 PP++
++ plus 7% tax + 20% service fee

WHAT'S INCLUDED

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

- Beer + Wine
- Open Bar
- Signature Drink
- Welcome Cocktail
- Champagne Toast
- Table Wine Service
- Cash Bar Minimum
- Additional Bar Set Up

50-100+ PPL

\$38 PP++
\$58 PP++
\$16 PP++
\$12 PP++
\$12 PP++
\$16 PP++
\$3,000++
\$650 ++

20-49 PPL

\$44 PP++
\$66 PP++
\$19 PP++
\$14 PP++
\$14 PP++
\$19 PP++
\$2,000 ++
\$850 ++

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

GOLD BAR

- | | | |
|--|--|---|
| • Beer <ul style="list-style-type: none">◦ Peroni◦ Blue Moon◦ Yuengling | • Liquors <ul style="list-style-type: none">◦ Titos, Tanqueray◦ Plantation Rum◦ Bullteit Bourbon◦ Casamigos Tequila | • Mixers <ul style="list-style-type: none">◦ Coke, Diet, Sprite◦ Club, Tonic, Ginger Ale◦ Cranberry, Grapefruit |
| • Wines <ul style="list-style-type: none">◦ Two whites◦ Two reds◦ Prosecco | • Liqueurs <ul style="list-style-type: none">◦ Vermouth, Cointreau,◦ Kahlua, St. Germaine,◦ Bailey's, | • Garnish <ul style="list-style-type: none">◦ Lemons, Limes, Oranges◦ Cherries, Olives |
- ++ plus 7% tax + 20% service fee

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

PRODUCTION

- Set up, break down, station decor base rate \$2,600
 - 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 \$950 for oven and hot boxes



32 RALPH STREET BALLSTON SPA, NY 12020
519-636-9404 INFO@PDMCATERING.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
 - One hot chafer
 - One handheld
 - One finger foods
 - Three passed bites

SALAD - ONE

- Mixed Greens
- Classic Tossed
- Caesar
- Greek
- Fruit and Nut

FISH ENTREES - ONE

- Seared Salmon
- Shrimp Kabobs/Scampi
- Tilapia
- Sole Crab Stuffed or Breaded

MEAT ENTREES - ONE

- Prime Rib
- Sliced NY Strip
- Short Ribs
- Beef Tips
- Sliced Ham
- Pork Tenderloin
- Grilled Pork Chops
- Pork Involtni

CHICKEN ENTREES - ONE

- Pan Seared
- Herb Roasted
- Stuffed
- Marsala
- Grilled
- Milanese
- Francaise/Piccata
- Parmesan
- Cordon Bleu

VEGETARIAN ENTREES - ONE

- Penne Marinara or Pesto
- Eggplant Rollatini
- Porcini Gnocchi
- Butternut Squash Ravioli

VEGETABLE SIDES

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

STARCH SIDES

- Italian Roasted Potatoes
- Tuscan Potatoes
- Garlic Mashed Potatoes
- Cauliflower Mashed Puree
- Root Vegetable Hash
- Steakhouse Frites
- Wild Rice Pilaf
- Lebanese Rice

SWEETS

- Wedding Cake
- Assorted Cookies + Bars + Seasonal Dessert Shooters
- Mini Assorted Pie
- Pastries + Tarts
- Specialty Donuts
- Assorted Cupcake



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