



# **PDT CATERING MENU**

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518-636-9404



# PDT CATERING

## MENU



OUR FOOD IS MADE FROM SCRATCH WITH HIGH-QUALITY INGREDIENTS BY PROFESSIONALLY CHEFS. WE ARE HAPPY TO CUSTOMIZE MENU ITEMS FOR ANY ALLERGY AND/OR DIETARY RESTRICTIONS. IF YOU DON'T SEE SOMETHING YOU'D LIKE, PLEASE LET US KNOW.

### APPETIZERS

<b>CHEESE PLATTER</b> - ASSORTED IMPORTED AND DOMESTIC CHEESE, DRIED AND FRESH BERRIES, CRACKERS/CROSTINI	2-4	4-6	10-12	20-25
	<b>25</b>	<b>45</b>	<b>65</b>	<b>135</b>
<b>PARTY BOARD</b> - CHARCUTERIE BOARD - ASSORTED CHEESES + CURED MEATS, STUFFED PEPPERS, MARINATED OLIVES, MARINATED MUSHROOMS, MIXED NUTS, FRESH AND DRIED FRUITS, PICKLED VEGETABLES, FRUIT PASTE/JAM, HONEY, HUMMUS, CRUDITÉ	2-4	4-6	10-12	20-25
	<b>55</b>	<b>75</b>	<b>95</b>	<b>150</b>
<b>CRUDITÉ</b> - SEASONAL RAW FRESH VEGETABLES – GREEN GODDESS, HUMMUS, RANCH OR DILL DIP	2-4	4-6	10-12	20-25
	<b>15</b>	<b>35</b>	<b>45</b>	<b>95</b>
<b>BRUSCHETTA</b> - DICED TOMATOES, GARLIC, HERBS, BALSAMIC VINEGAR	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>SIGNATURE CARAMELIZED ONION DIP</b> - SLOWLY CARAMELIZED SWEET ONIONS, SOUR CREAM, BEEF DEMI GLAZE	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>HOUSE MADE HUMMUS</b> - SMOOTH AND CREAMY DIP, CHICKPEAS, TAHINI, GARLIC, OLIVE OIL, LEMON	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>PUB CHEESE/SPREAD</b> – CLASSIC CHEDDAR, PIMENTO, BEER CHEESE, HERB RICOTTA, SWISS + ALMOND, BUFFALO CHEESE	½ PINT	1 PINT	QUART	
	<b>12</b>	<b>18</b>	<b>26</b>	
<b>SALSAS</b> - RESTAURANT STYLE, FRESH TOMATO, CORN, PINEAPPLE, MANGO, CRANBERRY (SEASONAL)	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>GUACAMOLE</b> – HAND SMASHED AVOCADOS, RED ONION, TOMATOES, JALAPENO, LIME	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>TZATZIKI</b> – GREEK YOGURT, CUCUMBER, GARLIC, LEMON	½ PINT	1 PINT	QUART	
	<b>8</b>	<b>12</b>	<b>18</b>	
<b>HOT DIPS</b> – QUESO FUNDIDO, SPINACH, BUFFALO CHICKEN (+8), CARAMELIZED MUSHROOM + ONION, ARTICHOKE (+5), CRAB (+10)	2-4	1/3	½ TRAY	
	<b>25</b>	<b>35</b>	<b>45</b>	

**TRAYS FEED: 1/3 (5-6PPL), ½ (8-10), FULL (18-20)**

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### APPETIZERS - CONTINUED

<b>SHRIMP COCKTAIL</b> – POACHED JUMBO SHRIMP (16-20), CLASSIC COCKTAIL SAUCE, LEMONS	1 LB.	2 LBS.	4 LBS.	
	<b>36</b>	<b>68</b>	<b>128</b>	
<b>TOMATO MOZZARELLA SKEWERS</b> – GRAPE TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE	1 DZ.	2 DZ.	3 DZ.	
	<b>12</b>	<b>18</b>	<b>24</b>	
<b>DEVILED EGGS</b> – CLASSIC HARD-BOILED EGGS, MAYONNAISE, DIJON	½ DZ.	1 DZ.	2 DZ.	
	<b>8</b>	<b>13</b>	<b>22</b>	
<b>BLT DEVILED EGGS</b> – PANKO CRUSTED EGG, CLASSIC DEVILED EGG FILLING, ARUGULA PESTO, BACON, TOMATO	½ DZ.	1 DZ.	2 DZ.	
	<b>10</b>	<b>18</b>	<b>28</b>	
<b>STUFFED MUSHROOMS</b> – SAUSAGE +MOZZARELLA, SPINACH OR CRAB STUFFED	½	FULL TRAY		
	<b>35</b>	<b>50</b>		
<b>MEATBALLS</b> – CLASSIC BEEF, CHICKEN, PLANT BASED – MARINARA, ALFREDO, VODKA, SWEDISH, BUFFALO, BBQ	2-4	1/3	½	FULL
	<b>25</b>	<b>35</b>	<b>45</b>	<b>85</b>
<b>ARANCINI</b> – RISOTTO BALLS, PANKO CRUSTED, FRIED, POMODORO SAUCE	2 DZ.	4 DZ.		
	<b>36</b>	<b>68</b>		
<b>FRIED TORTELLINI</b> - HAND BREADED CHEESE TORTELLINI, FRIED, POMODORO SAUCE	½ TRAY		FULL	
	<b>65</b>		<b>90</b>	
<b>STUFFED BREAD</b> – FLAVORS: PEPPERONI + MOZZARELLA, BROCCOLI CHEDDAR, HAM + GRUYERE				<b>25 EA.</b>
<b>CHICKEN SATAY</b> – TENDER CHICKEN BREAST, SLICED, SKEWERED – FLAVORS: BUFFALO, GREEK, TANDOORI, TERIYAKI, CURRY, BAHARAT, BBQ	½ TRAY		FULL	
	<b>55</b>		<b>105</b>	
<b>SPINACH + CHEESE BONBONS</b> – SPINACH, FETA, ONIONS, GARLIC, PHYLLO PASTRY, BAKED CRISPY	2 DZ.	4 DZ.		
	<b>24</b>	<b>42</b>		
<b>KOFTA</b> - GROUND BEEF, SPICES, SKEWERED, ROASTED, TZATZIKI SAUCE	1 DZ.	2 DZ.	4 DZ.	
	<b>32</b>	<b>58</b>	<b>108</b>	
<b>SOUP</b> – HAND CRAFTED SCRATCH MADE FLAVORS: BUTTERNUT SQUASH BISQUE, FRENCH ONION, CHICKEN +RICE, CHICKEN TORTILLA, BROCCOLI CHEDDAR, THAI COCONUT CHICKEN, GREEK LEMON CHICKEN, CREAM OF MUSHROOM, PASTA FAGIOLI	QUART	2 QT	GALLON	
	<b>20</b>	<b>38</b>	<b>72</b>	

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### APPETIZERS - CONTINUED

<b>SAVORY PALMIER</b> – CRISPY DELICIOUS PUFF PASTRY CURLS, FLAVORS: SAUSAGE + CHEESE, SUNDRIED TOMATO, PESTO PARMESAN	2 DZ.	4 DZ.	
	<b>24</b>	<b>42</b>	
<b>MINI TACOS</b> – CRUNCHING CHICKEN FILLED MINI TACO, SALSA, SOUR CREAM	2 DZ.	4 DZ.	
	<b>15</b>	<b>24</b>	
<b>SURF + TURF SUSHI ROLL</b> – BEEF TENDERLOIN, CRAB, SCALLION, CREAM CHEESE, SUSHI RICE, NORI ROLL, PANKO CRUSTED, FRIED, SWEET SOY, CHIPOTLE AIOLI	1 (8PC)	4 (32 PCS)	
	<b>18</b>	<b>48</b>	
<b>SCALLION PANCAKE</b> – HANDMADE SCALLION PANCAKE, FRIED CRISPY, PONZU	4 (16PC)	8 (32PC)	
	<b>18</b>	<b>28</b>	
<b>SUSHI ROLLS</b> - INSIDE OUT, SUSHI RICE, NORI, FLAVORS: SPICY TUNA, CALIFORNIA/VEG, CALIFORNIA W/CRAB, 2 ROLLS EACH (16 PIECES)	CA	TUNA	CAL/CRAB
	<b>12</b>	<b>16</b>	<b>20</b>
<b>DUMPLINGS</b> - PAN FIRED OR STEAMED, HANDMADE, PONZU SAUCE. FLAVORS: CHICKEN LEMONGRASS, SHRIMP + CABBAGE, BUFFALO CHICKEN, GINGER PORK, VEGETABLE	2 DZ.	4 DZ.	
	<b>15</b>	<b>28</b>	
<b>RISOTTO SPOON</b> – CLASSIC MILANESE RISOTTO, BUTTER POACHED SHRIMP – EDIBLE SPOON	2 DZ.	4 DZ.	
	<b>36</b>	<b>63</b>	
<b>MINI LOBSTER ROLLS</b> – POACHED LOBSTER CELERY, MAYONNAISE, SCALLIONS, PARSLEY, LEMON, BUTTER TOASTED POTATO ROLL	2 DZ.	4 DZ.	
	<b>54</b>	<b>95</b>	
<b>STUFFED DATES</b> – MADJOOL DATES, MARCONA ALMOND, BLEU CHEESE STUFFED, WRAPPED IN BACON, BAKED	1 DZ.	2 DZ.	4 DZ.
	<b>32</b>	<b>58</b>	<b>108</b>
<b>SALMON RILLETES</b> SMOKED + POACHED SALMON, DIP, CROSTINI	½ PINT	1 PINT	1 QUART
	<b>18</b>	<b>32</b>	<b>58</b>
<b>SLIDERS</b> – 2 OZ SLIDER, POTATO ROLLS, FLAVORS: CHEESEBURGER, BEEF ON WECK, PEPPERONI, EGGPLANT PARM, CHICKEN PARM, BUFFALO CHICKEN, CUBAN, REUBEN	½ TRAY (12)	FULL (24)	
	<b>30</b>	<b>58</b>	
<b>POTATO PANCAKES</b> SHREDDED POTATOES, ONIONS, EGG, HERBS, FRIED, ENTRÉE OR APPETIZER SIZE	½ TRAY	FULL	
	<b>45</b>	<b>70</b>	
<b>LAMB CHOPS</b> – BABY LAMB CHOPS, SEASONED, GRILLED, SLICED, HONEY MUSTARD SAUCE	1 RACK	4 RACKS	
	<b>32</b>	<b>118</b>	

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### SALADS

<b>MIXED GREENS</b> – MIXED GREENS, SLICED CUCUMBER, RADISH, CARROTS	½ TRAY	FULL TRAY	
	<b>28</b>	<b>55</b>	
<b>CLASSIC TOSSED</b> – CHOPPED ROMAINE, SLICED CUCUMBER, GRAPE TOMATOES, SHREDDED CARROTS, BLACK OLIVES, CROUTONS, HOUSE DRESSING	½ TRAY	FULL TRAY	
	<b>28</b>	<b>55</b>	
<b>CLASSIC CAESAR</b> – CHOPPED ROMAINE, SHAVED PARMESAN, CROUTONS, ANCHOVIES, BLACK PEPPER, HOUSE MADE DRESSING	½ TRAY	FULL TRAY	
	<b>28</b>	<b>55</b>	
<b>GREEK SALAD</b> – CHOPPED ROMAINE, CUCUMBERS, TOMATOES, KALAMATA OLIVES, RED ONION, FETA CHEESE, FRESH MINT, LEMON-OREGANO DRESSING	½ TRAY	FULL TRAY	
	<b>34</b>	<b>62</b>	
<b>TUSCAN SALAD</b> – CHOPPED ROMAINE, SHAVED FENNEL, ORANGE SUPREMES, PARMESAN CHEESE, TOASTED HAZELNUTS, MINT, CITRUS DRESSING	½ TRAY	FULL TRAY	
	<b>34</b>	<b>62</b>	
<b>FRUIT + NUT</b> – MIXED GREENS, SLICED PEARS (OR APPLES), DRIED CHERRIES, CANDIED WALNUTS, CRUMBLLED GOAT CHEESE, PICKLED RED ONION, YOGURT POPPY SEED DRESSING	½ TRAY	FULL TRAY	
	<b>34</b>	<b>62</b>	
<b>CLASSIC COBB</b> – SPINACH, ROMAINE, BACON, HARD EGGS, TOMATOES, RED ONION, BLEU CHEESE, AVOCADO RANCH DRESSING	1/3	1/2	FULL
	<b>28</b>	<b>48</b>	<b>78</b>
<b>ANTIPASTO</b> – ROMAINE, CELERY, RED PEPPERS, TOMATOES, BLACK OLIVES, GARBANZO BEANS, CHEDDAR, SALAMI, SOPPRESSATA, HOUSE DRESSING	1/3	1/2	FULL
	<b>28</b>	<b>48</b>	<b>78</b>
<b>LOADED BAKED POTATO</b> - ROASTED POTATOES, CRISPY BACON, GREEN ONIONS, SHREDDED CHEDDAR, RANCH DRESSING	QUART	1/2	FULL
	<b>18</b>	<b>30</b>	<b>65</b>
<b>FRENCH POTATO</b> – BOILED SKIN-ON POTATOES, WHITE WINE, FRESH HERBS, EXTRA VIRGIN OLIVE OIL	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>
<b>DILLY POTATO SALAD</b> – BOILED POTATOES, CELERY, GREEN ONION, YOGURT, SOUR CREAM, DILL, DIJON MUSTARD	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>
<b>CLASSIC POTATO</b> – BOILED DICED POTATOES, HARD EGGS, CELERY, ONION, MAYONNAISE, DIJON MUSTARD, PARSLEY	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>
<b>GERMAN POTATO SALAD</b> – BOILED POTATOES, BACON, ONION, APPLE CIDER VINEGAR, SUGAR, WHOLE GRAIN MUSTARD, PARSLEY	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>

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### SALADS - CONTINUED

<b>CLASSIC MACARONI SALAD</b> – ELBOW PASTA, HARD EGGS, CELERY, ONION, MAYONNAISE, DIJON MUSTARD, PARSLEY	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>
<b>ITALIAN PASTA SALAD</b> – FARFALLE, BROCCOLI, CAULIFLOWER, ONION, CARROTS, GREEN BEANS, PARMESAN CHEESE, HOUSE	QUART	1/2	FULL
	<b>15</b>	<b>35</b>	<b>65</b>
<b>FETTUCCINI SALAD</b> – SPINACH NOODLES, HOUSE DRESSING, SPICES – OUR VERSION OF AN ALBANY FAVORITE		1/2	FULL
		<b>28</b>	<b>55</b>
<b>TORTELLINI SALAD</b> – CHEESE TORTELLINI, SALAMI, CHEDDAR CHEESE, SUN-DRIED TOMATOES, RED ONION, PESTO, EXTRA VIRGIN OLIVE OIL, VINEGAR, BASIL, PARSLEY	QUART	1/2	FULL
	<b>15</b>	<b>35</b>	<b>65</b>
<b>COLE SLAW</b> – SHREDDED CABBAGE, CARROTS, COLE SLAW DRESSING	QUART	1/2	FULL
	<b>10</b>	<b>25</b>	<b>45</b>
<b>KALE SLAW</b> – KALE, PURPLE CABBAGE, CARROTS, SPICY PEANUT DRESSING	QUART	1/2	FULL
	<b>10</b>	<b>25</b>	<b>45</b>
<b>BROCCOLI SALAD</b> – DICED BROCCOLI, DRIED CHERRIES, RED ONION, TOASTED ALMONDS, CELERY, SLAW DRESSING	QUART	1/2	FULL
	<b>15</b>	<b>28</b>	<b>55</b>
<b>SUMMER SALAD</b> – MIXED GREENS, STRAWBERRIES, SNAP PEAS, GOAT CHEESE, FRESH HERBS, EDIBLE FLOWERS, ALMONDS, YOGURT POPPY SEED DRESSING	ONE	1/2	FULL
	<b>16</b>	<b>38</b>	<b>58</b>
<b>FATTOUSH SALAD</b> – CHOPPED ROMAINE, BELL PEPPERS, SCALLIONS, RED ONION CUCUMBER, PEPPERONCINI, CELERY, TOMATO, MINT, PARSLEY, FETA, KALAMATA OLIVES, TOASTED PITA	ONE	1/2	FULL
	<b>16</b>	<b>48</b>	<b>68</b>
<b>PEACH BURRATA SALAD</b> – MIXED GREENS, GRILLED PEACHES, FRESH BURRATA, TOASTED HAZELNUTS, WHITE BALSAMIC GLAZE, FRESH MINT, BASIL	ONE	1/2	FULL
	<b>16</b>	<b>48</b>	<b>68</b>
<b>GRILLED ROMAINE CHICKEN SALAD</b> – GRILLED ROMAINE HEADS, GRILLED CHICKEN, SHAVED PARMESAN CHEESE, LEMON-PARMESAN DRESSING, TOASTED BREAD	ONE	1/2	FULL
	<b>16</b>	<b>48</b>	<b>68</b>
<b>AUTUMN SALAD</b> – KALE, ROASTED BUTTERNUT SQUASH, FARRO, DRIED CHERRIES, DICED APPLE, ALMONDS, SHAVED PARMESAN, ORANGE DRESSING	ONE	1/2	FULL
	<b>16</b>	<b>48</b>	<b>68</b>
<b>CHICKEN CAPRESE SALAD</b> – ROMAINE, GRILLED CHICKEN, TOMATOES, MOZZARELLA, AVOCADO, BASIL-BALSAMIC DRESSING	ONE	1/2	FULL
	<b>16</b>	<b>48</b>	<b>68</b>

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### SALADS - CONTINUED

**LOADED WEDGE SALAD** – ICEBERG LETTUCE WEDGE, CRISPY BACON, TOMATOES, HARD EGGS, BLEU CHEESE DRESSING, SCALLIONS

ONE	1/2	FULL
<b>16</b>	<b>48</b>	<b>68</b>

**CHINESE CHICKEN SALAD** – NAPA CABBAGE, ROMAINE, SHREDDED CHICKEN, ORANGE SUPREME, SCALLION, CILANTRO, MINT, TOASTED ALMONDS, SESAME SEEDS, MISO DRESSING

ONE	1/2	FULL
<b>16</b>	<b>48</b>	<b>68</b>

**SoWEST SALAD** – ROMAINE LETTUCE, BLACK BEANS, TOMATOES, CORN, AVOCADO, CORN CHIPS, CILANTRO YOGURT DRESSING

ONE	1/2	FULL
<b>16</b>	<b>48</b>	<b>68</b>

**SALMON COBB** – CHOPPED ROMAINE, CORN, TOMATOES, HARD BOILED EGGS, AVOCADO, SALMON, RED ONION, CILANTRO, GREEN GODDESS DRESSING

ONE	1/2	FULL
<b>16</b>	<b>48</b>	<b>68</b>

**WATERMELON SALAD** – ARUGULA, GRILLED CHICKEN, WATERMELON, FETA, BALSAMIC DRESSING

ONE	1/2	FULL
<b>16</b>	<b>48</b>	<b>68</b>

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### PASTA

<b>PASTA</b> – MIX AND MATCH PASTA AND SAUCES – PENNE, RIGATONI, FARFALLE, SPAGHETTI, LINGUINI, ANGEL HAIR, CAVATAPPI. SAUCES: POMODORO, MARINARA, FRA DIAVOLO, PESTO, AL OLIO, ALFREDO	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>65</b>
<b>BAKED MACARONI + CHEESE</b> - CAVATAPPI PASTA, RICH CHEDDAR CHEESE SAUCE, BAKED – ADD PROTEIN OPTIONS FOR ADDITIONAL FEE	1/3	1/2	FULL
	<b>45</b>	<b>60</b>	<b>75</b>
<b>RIGATONI VODKA SAUCE</b> – RIGATONI (PENNE OR CAVATAPPI) PASTA, VODKA TOMATO CREAM SAUCE. ADD SAUSAGE OR CHICKEN FOR ADDITIONAL FEE	1/3	1/2	FULL
	<b>45</b>	<b>60</b>	<b>75</b>
<b>CHICKEN RIGGIES</b> – RIGATONI PASTA, CHICKEN, RED BELL PEPPERS, PEPPERONCINI, GARLIC, ONIONS, TOMATO CREAM, PARMESAN CHEESE	1/2	FULL	
	<b>65</b>	<b>85</b>	
<b>BAKED ZITI</b> – ZITA, MARINARA, HERB RICOTTA, PARMESAN, MOZZARELLA, BAKED	1/2	FULL	
	<b>60</b>	<b>85</b>	
<b>BAKED LASAGNA</b> – FRESH PASTA SHEETS, LAYERED WITH RICOTTA, PARMESAN CHEESE, MOZZARELLA CHEESE, MARINARA SAUCE, BAKED	1/2	FULL	
	<b>65</b>	<b>85</b>	
<b>BOLOGNESE LASAGNA</b> – SLOWLY BRAISED BEEF SAUCE, FRESH PASTA SHEETS, LAYERED WITH BÉCHAMEL, GRATED CHEESE, MOZZARELLA, BAKED	1/2	FULL	
	<b>75</b>	<b>105</b>	
<b>TORTELLINI CARBONARA</b> – CHEESE FILLED TORTELLINI, CRISPY BACON, PEAS, WHITE WINE CHEESE SAUCE	1/2	FULL	
	<b>65</b>	<b>85</b>	
<b>PORK RAGU</b> – SLOW BRAISED PORK, RED WINE, TOMATOES, ONION, GARLIC, CAVATAPPI	1/2	FULL	
	<b>65</b>	<b>85</b>	
<b>ORECCHIETTE RAPINI</b> – BROCCOLI RABE, SAUSAGE, GARLIC BROTH, CRUSHED RED PEPPER, ROMANO CHEESE, TOMATOES	1/2	FULL	
	<b>65</b>	<b>85</b>	
<b>BUTTERNUT SQUASH RAVIOLI</b> – BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER, TOASTED HAZELNUTS	1/2	FULL	
	<b>65</b>	<b>85</b>	

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### CHICKEN + FISH

<b>CHICKEN FRANCAISE</b> – THINLY POUNDED CHICKEN BREAST, EGG BATTERED, FRIED, LEMON-WHITE WINE SAUCE	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>CHICKEN PICCATA</b> – CHICKEN BREASTS, SAUTEED, WHITE WINE, LEMON, CAPERS	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>CHICKEN MARSALA</b> – THINLY POUNDED CHICKEN BREAST, SAUTEED, MUSHROOM, GARLIC, MARSALA WINE SAUCE	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>CHICKEN PARMIGIANA</b> – THINLY POUNDED CHICKEN BREASTS, LIGHTLY BREADED, FRIED, HOUSE-MADE MARINARA, MOZZARELLA CHEESE, BAKED TO GOLDEN DELICIOUS	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>CHICKEN PAILLARD</b> – THINLY POUNDED CHICKEN BREASTS, LIGHTLY BREADED, FRIED, (PAILLARD IN FRENCH; MILANESE IN ITALIAN; SCHNITZEL IN GERMAN)	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>BBQ CHICKEN</b> – 5 OZ. BONELESS SKINLESS CHICKEN BREASTS, GRILLED	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>BRUSCHETTA CHICKEN</b> – ITALIAN MARINATED CHICKEN BREASTS, GRILLED, TOPPED WITH MOZZARELLA BRUSCHETTA AND BALSAMIC GLAZE	1/3	1/2	FULL
	<b>45</b>	<b>65</b>	<b>110</b>
<b>CHICKEN PARMIGIANA</b> – THINLY POUNDED CHICKEN BREASTS, LIGHTLY BREADED, FRIED, HOUSE-MADE MARINARA, MOZZARELLA CHEESE, BAKED TO GOLDEN DELICIOUS	1/3	1/2	FULL
	<b>35</b>	<b>50</b>	<b>95</b>
<b>HERB ROASTED CHICKEN</b> – BONE-IN SKIN-ON CHICKEN BREAST, THIGH, DRUM, TOSSED IN OLIVE OIL, HERBS, LEMON, ROASTED UNTIL GOLDEN CRISP		1/2	FULL
		<b>60</b>	<b>110</b>
<b>CHICKEN KABOBS</b> – CITRUS MARINATED CUBED CHICKEN BREAST, SKEWERED, GRILLED		1/2	FULL
		<b>55</b>	<b>105</b>
<b>CHICKEN TERIYAKI SKEWERS</b> – OUR VERSION OF THAT ALBANY LANDMARK CHICKEN – CHICKEN BREAST WRAPPED AROUND SCALLION AND CARROTS, MARINATED IN OUR HOUSE-MADE TERIYAKI SAUCE, GRILLED. GREAT TO PAIR WITH OUR COLD FETTUCCINI NOODLES AND MIXED GREEN SALAD. A TASTE OF NOSTALGIA!		1/2	FULL
		<b>55</b>	<b>105</b>

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### CHICKEN + FISH - CONTINUED

<b>CHICKEN CACCIATORE</b> – CHICKEN MEDALLIONS, PEPPER, ONIONS, MUSHROOMS, TOMATOES, HERBS, MADEIRA WINE, BRAISED UNTIL TENDER	1/3 <b>35</b>	1/2 <b>50</b>	FULL <b>95</b>
<b>PULLED CHICKEN</b> – TENDER POACHED CHICKEN BREAST, PULLED, SAUCES: BBQ, BUFFALO, TERIYAKI, MARINARA		1/2 <b>60</b>	FULL <b>110</b>
<b>CHICKEN QUESADILLA</b> – SHREDDED CHICKEN, CHEDDAR CHEESE, SCALLIONS, GRILLED UNTIL CRISPY TOASTY	1/3 <b>35</b>	1/2 <b>55</b>	FULL <b>100</b>
<b>BBQ CHICKEN</b> – 5 OZ. BONELESS SKINLESS CHICKEN BREASTS, GRILLED	1/3 <b>35</b>	1/2 <b>50</b>	FULL <b>95</b>
<b>SEARED SALMON</b> – PAN SEARED SALMON – YOUR CHOICE OF SAUCES & FLAVORS		1/2 <b>65</b>	FULL <b>105</b>
<b>SEARED COD</b> – PAN SEARED COD – YOUR CHOICE OF SAUCES & FLAVORS		1/2 <b>65</b>	FULL <b>105</b>
<b>CRAB CAKES</b> – LUMP CRAB, CELERY, ONION, GARLIC, BREAD, PANKO CRUSTED, CHILI-REMOULADE SAUCE		1/2 <b>55</b>	FULL <b>95</b>
<b>SEARED SCALLOPS</b> – U10 SCALLOPS, PAN SEARED, BUTTER, WHITE WINE, LEMON	6P <b>25</b>	12P <b>35</b>	24P <b>55</b>
<b>BLACKENED TILAPIA</b> – TILAPIA – COATED IN BLACKENING SPICES, PAN SEARED		1/2 <b>45</b>	FULL <b>80</b>
<b>SHRIMP SCAMPI</b> – JUMBO SHRIMP, SAUTEED IN GARLIC, BUTTER, WINE – ANGEL HAIR NESTS		1/2 <b>55</b>	FULL <b>95</b>
<b>SHRIMP KABOB</b> – JUMBO SHRIMP, GARLIC, LEMON, HERBS, EXTRA VIRGIN OLIVE OIL, GRILLED	1/3 <b>55</b>	1/2 <b>85</b>	FULL <b>155</b>
<b>BAKED STUFFED SHRIMP SCAMPI</b> – JUMBO SHRIMP – HERB PARMESEAN CHEESE STUFFING, WHITE WINE, BUTTER		1/2 <b>85</b>	FULL <b>160</b>
<b>MUSSELS</b> – PEI MUSSELS, BUTTER, GARLIC, HERBS, LEMON, TOMATO, STEAMED	1/2 <b>65</b>	FULL <b>120</b>	FULL DEEP <b>160</b>

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### BEEF + PORK

<b>BEEF TENDERLOIN</b> – USDA CHOICE GRADE BEEF TENDERLOIN – HERBED, GRILLED, SLICED; YOUR CHOICE OF SAUCES	1/2	FULL	
	<b>125</b>	<b>220</b>	
<b>NY STRIP LOIN</b> – USDA CHOICE GRADE NY STRIP LOIN – HERB SEASONED, GRILLED, SLICED	1/2	FULL	
	<b>95</b>	<b>160</b>	
<b>FLANK STEAK</b> – MOJO MARINATED, GRILLED, SLICED, CILANTRO CHIMICHURRI	1/2	FULL	
	<b>85</b>	<b>150</b>	
<b>BEEF KABOBS</b> – NY STRIP LOIN, CUBED, CHILI-LIME MARINATED, SKEWERED, GRILLED, CILANTRO LIME	1/2	FULL	
	<b>65</b>	<b>115</b>	
<b>SHORT RIBS</b> – SLOW BRAISED BONELESS SHORT RIBS, PAN GRAVY	1/2	FULL	
	<b>85</b>	<b>150</b>	
<b>BEEF TIPS</b> – CUBED BEEF, PAN SEARED, BRAISED IN RED WINE AND BEEF BONE BROTH, UNTIL TENDER, FINISHED WITH MUSHROOMS, ONIONS, CREAM, AND COGNAC; PERFECT OVER RICE, POTATOES, OR PASTA (ORDERED SEPARATELY)	1/3	1/2	FULL
	<b>45</b>	<b>95</b>	<b>150</b>
<b>THAI BASIL BEEF</b> – THINLY SLICED BEEF, PEPPER, ONIONS, GARLIC, GINGER, HOISIN, BASIL	1/2	FULL	
	<b>65</b>	<b>115</b>	
<b>CLASSIC MEATLOAF</b> – TRADITIONAL BEEF MEATLOAF, ROASTED, SLICED	1/2	FULL	
	<b>45</b>	<b>100</b>	
<b>PORK TENDERLOIN</b> – TENDER PORK LOIN, HERB RUBBED – SEARED + ROASTED OR GRILLED	1/2	FULL	
	<b>55</b>	<b>95</b>	
<b>SAUSAGE + PEPPERS</b> – SLICED ROPE SAUSAGE, PEPPERS, ONIONS, GARLIC, MADEIRA WINE, ROMA TOMATOES, HERBS	1/2	FULL	
	<b>55</b>	<b>95</b>	
<b>PORK CHOPS</b> – BONELESS OR BONE-IN CHOPS, PAN-SEARED OR GRILLED	1/2	FULL	
	<b>65</b>	<b>120</b>	
<b>PULLED PORK</b> – SLOW BRAISED PORK – HAND PULLED	1/2	FULL	
	<b>95</b>	<b>160</b>	

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### VEGETABLES + SIDES

<b>RISOTTO</b> – ARBORIO RICE, CHICKEN STOCK, PARMESEAN CHEESE, BUTTER		1/2	FULL		
		<b>40</b>	<b>75</b>		
<b>EGGPLANT PARMIGIANA</b> – SKINLESS THINLY SLICED EGGPLANT, LIGHTLY EGG-BATTERED, MARINARA, PARMESEAN AND MOZZARELLA CHEESES	7"	1/3	1/2	FULL	
	<b>30</b>	<b>40</b>	<b>50</b>	<b>95</b>	
<b>EGGPLANT ROLLATINI</b> – SKINLESS THINLY SLICED EGGPLANT, LIGHTLY BATTERED AND FRIED, ROLLED WITH HERBED RICOTTA CHEESE, TOPPED WITH HOUSE MARINARA, PARMESEAN AND MOZZARELLA CHEESES	7"	1/3	1/2	FULL	
	<b>35</b>	<b>45</b>	<b>55</b>	<b>105</b>	
<b>ITALIAN ROASTED POTATOES</b> – POTATOES TOSSED IN OLIVE OIL, GARLIC, HERBS, ROASTED UNTIL GOLDEN	1/3	1/2	FULL		
	<b>35</b>	<b>45</b>	<b>80</b>		
<b>STEAKHOUSE FRITES</b> – THE MOST DELICIOUS CRISPY-FRIED BAKED POTATO WEDGES – FLAVORS AND SAUCE CHOICE	QT.	1/3	1/2	FULL	
	<b>25</b>	<b>35</b>	<b>55</b>	<b>85</b>	
<b>CREAMY MASHED POTATOES</b> – BOILED POTATOES, CREAM, BUTTER		1/2	FULL		
		<b>45</b>	<b>80</b>		
<b>POTATOES AU GRATIN</b> – THINLY SLICED POTATOES, GRUYERE CHEESE, SPICES, CREAM, BAKED TO GOLDEN DELICIOUS		1/2	FULL		
		<b>45</b>	<b>75</b>		
<b>GARLIC PARM SWEET POTATOES</b> – SLICED SWEET POTATOES, GARLIC, THYME, PARMESAN CHEESE, ROASTED	QT.	1/2	FULL		
	<b>12</b>	<b>35</b>	<b>65</b>		
<b>SWEET POTATO CASSEROLE</b> – MASHED SWEET POTATOES, CINNAMON, BROWN SUGAR, PECAN TOPPING	QT.	1/2	FULL		
	<b>12</b>	<b>45</b>	<b>80</b>		
<b>RUTABAGA</b> – MASHED RUTABAGA, BUTTER, A TOUCH OF CREAM	QT.	1/2			
	<b>8</b>	<b>35</b>			
<b>ROOT VEGETABLE HASH</b> – SEASONAL ROOT VEGETABLES, OLIVE OIL, GARLIC, HERBS, ROASTED UNTIL GOLDEN		1/2	FULL		
		<b>45</b>	<b>80</b>		
<b>LEBANESE RICE</b> – MEDIUM GRAIN WHITE RICE, VERMICELLI PASTA, PINE NUTS, CHICKEN STOCK, BUTTER, FRESH HERBS	1/3	1/2	FULL		
	<b>20</b>	<b>40</b>	<b>75</b>		

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### VEGETABLES + SIDES - CONTINUED

<b>RICE PILAF</b> – WHITE OR BROWN RICE, STEAMED, CARROTS, ONIONS, CELERY, THYME, BUTTER	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>GRAINS</b> – FARRO, FREEKEH, BULGUR, BARLEY, RICE, GREEN, FORBIDDEN, JASMINE, BASMATI, WHITE, BROWN - STEAMED	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>COCONUT RICE</b> – WHITE RICE, COOKED IN COCONUT MILK, TOASTED COCONUT	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>SPANISH RICE</b> – SPANISH YELLOW RICE	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>SEASONAL ROASTED VEGETABLES</b> – FRESH SEASONAL VEGETABLES, OLIVE OIL, SALT + PEPPER, ROASTED	1/2	FULL	
	<b>45</b>	<b>75</b>	
<b>BACON BOURBON BRUSSELS</b> – BACON, BOURBON, MAPLE BRUSSELS SPROUTS	QT.	1/2	FULL
	<b>15</b>	<b>55</b>	<b>90</b>
<b>GREEN BEANS ALMANDINE</b> – TENDER GREEN BEANS, SAUTEED IN BUTTER + TOASTED ALMONDS	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>HARICOT VERTS</b> – TENDER CRUNCHY FRENCH GREEN BEANS, GARLIC, OLIVE OIL, LEMON	1/2	FULL	
	<b>45</b>	<b>75</b>	
<b>SAUTEED BROCCOLI RABE</b> – BROCCOLI RABE, SAUTEED, GARLIC, CRUSHED RED PEPPER, PARMESAN CHEESE	1/2		
	<b>55</b>		
<b>GRILLED CORN</b> – GRILLED CORN ON THE COB – GARLIC HERB BUTTER	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>SAUTEED VEGETABLES</b> – YOU CHOOSE THE VEGGIES, SAUTEED IN OLIVE OIL + GARLIC			
	JUST FOR 2	1/3	1/2
	<b>15</b>	<b>30</b>	<b>45</b>
			<b>75</b>
<b>ROASTED CAULIFLOWER</b> – CAULIFLOWER FLORETS – OLIVE OIL, SALT + PEPPER	1/2	FULL	
	<b>35</b>	<b>65</b>	
<b>GREEN BEAN CASSEROLE</b> – FRESH GREEN BEANS, CREAMY CHEESE SAUCE, FRIED ONIONS	QT.	1/2	FULL
	<b>12</b>	<b>45</b>	<b>80</b>

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### VEGETABLES + SIDES - CONTINUED

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**STUFFING** – CLASSIC SAUSAGE: CUBED BREAD, CELERY, ONIONS, CARROTS, THYME, SAGE, CHICKEN STOCK

QT.	1/2	FULL
12	45	80

**STUFFING** – MEATLESS: CUBED BREAD, CELERY, CARROTS, ONION, DRIED CRANBERRIES, WALNUTS, MANDARIN ORANGES

QT.	1/2	FULL
12	45	80

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TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### SWEETS

<b>FRUIT SKEWERS</b> – FRESH SEASONAL FRUIT SKEWERS	1 Dz.	2 Dz.	FULL
	<b>21</b>	<b>36</b>	<b>75</b>
<b>(ADD LEMON RASPBERRY MOUSSE DIP: \$10)</b>			
<b>FRUIT SALAD</b> – FRESH SEASONAL FRUIT SALAD	QT.	1/2	FULL
	<b>20</b>	<b>40</b>	<b>75</b>
<b>WATERMELON + BLUEBERRIES</b> – HALF-TRAY DICED SEEDLESS WATERMELON + BLUEBERRIES			<b>\$15</b>
<b>FRUIT BARS</b> – HALF-DOZEN FRUIT BARS – RASPBERRY, LEMON, OR BLUEBERRY			<b>\$18</b>
<b>SOUTHERN-STYLE SEASONAL FRUIT COBBLER</b> – HALF-TRAY SOUTHERN-STYLE SEASONAL FRUIT COBBLER, WARM AND DELICIOUS – PEACH, STRAWBERRY, APPLE, BLUEBERRY, LEMON, OR YOUR OWN CHOICE			<b>\$35</b>
<b>(ADD FRESH WHIPPED CREAM: \$5)</b>			
<b>FRUIT PIES</b> – FLAKY CRUST, FRUIT FILLED – BLUEBERRY, CHERRY, MIXED BERRY, OR APPLE			<b>\$35</b>
<b>COCONUT CREAM PIE</b> – MILE-HIGH COCONUT CREAM PIE, DENSE + CREAMY, TOASTED COCONUT			<b>\$65</b>
<b>CREAM PIES</b> – CHOCOLATE, BANANA CREAM, OR LEMON			<b>\$45</b>
<b>CRÈME BRULEE</b> – 6 MINI (4OZ.) CRÈME BRULEE			<b>\$30</b>
<b>CHOCOLATE MOUSSE</b> – WHIPPED CHOCOLATE MOUSSE, WHIPPED CREAM, HAZELNUTS	PINT	QT.	
	<b>12</b>	<b>25</b>	
<b>TIRAMISU</b> – ESPRESSO-BRANDY-SOAKED LADY FINGERS, MASCARPONE FILLING, CHOCOLATE DUSTING	1/2	FULL	
	<b>45</b>	<b>85</b>	
<b>CHEESECAKE</b> – CREAMY DENSE CLASSIC CAKE – CHERRY, BLUEBERRY TOPPING OR FRESH STRAWBERRIES			<b>\$65</b>
<b>(ADD FRESH WHIPPED CREAM: \$5)</b>			

TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)

VERSION: SEPT21



# PDT CATERING

## MENU



### SWEETS - CONTINUED

**FLOURLESS CHOCOLATE CAKE** – SCRATCH-MADE FUDGY CHOCOLATE CAKE, COVERED IN DARK CHOCOLATE GANACHE, MOCHA WHIP, FRESH BERRIES

	6 IN.	8 IN.
	<b>45</b>	<b>65</b>

**CAKE** – YOUR CHOICE OF THE FOLLOWING:

- CHOCOLATE CAKE WITH BUTTERCREAM FILLING
- VANILLA CAKE WITH CHOCOLATE OR VANILLA BUTTERCREAM FROSTING
- CARROT CAKE WITH CREAM CHEESE FROSTING

	6 IN.	8 IN.
	<b>45</b>	<b>65</b>

**PEANUT BUTTER MOUSSE CAKE** – SCRATCH-MADE VELVETY PEANUT BUTTER MOUSSE, CRUNCHY NUT BASE AND TOPPING, MILK CHOCOLATE GANACHE COATED

	6 IN.	8 IN.
	<b>45</b>	<b>65</b>

**ITALIAN RUM CAKE** – SCRATCH-MADE CLASSIC VANILLA SPONGE CAKE, RUM SOAKED, CUSTARD FILLED, REAL WHIPPED CREAM FROSTED, TOASTED SLICED ALMONDS

	6 IN.	8 IN.
	<b>45</b>	<b>65</b>

**LOUISIANA RING** – HOUSE-MADE NOSTALGIC FAVORITE **\$35**

**MINI-FRUIT TARTS** – SHORTBREAD CUPS, VANILLA CUSTARD, FRESH BERRIES, APRICOT GLAZE

	2 Dz.	4 Dz.
	<b>60</b>	<b>105</b>

**CHOCOLATE TARTS** – CHOCOLATE SHORTBREAD, CHOCOLATE MOUSSE, CHOCOLATE GANACHE, CARAMEL, TOASTED HAZELNUTS

	1 Dz.	2 Dz.	4 Dz.
	<b>36</b>	<b>68</b>	<b>120</b>

**PECAN TASSIE** – SHORTBREAD CUPS, PECANS, CHOCOLATE CHIPS

	2 Dz.	4 Dz.
	<b>42</b>	<b>78</b>

**CREAM PUFFS** – MINI CREAM PUFF PASTRY, CUSTARD OR WHIP CREAM FILLED, MOCHA FROSTING OR CHOCOLATE GANACHE-TOPPED

	2 Dz.	4 Dz.
	<b>42</b>	<b>78</b>

**MINI CANNOLI** – ITALIAN ROLLED PASTRY: TRADITIONAL MASCARPONE RICOTTA FILLING, CHOCOLATE CHIPS

	1 Dz.	2 Dz.	4 Dz.
	<b>12</b>	<b>22</b>	<b>40</b>

**TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)**

VERSION: SEPT21





# PDT CATERING

## MENU



### SWEETS - CONTINUED

**ITALIAN LEMON COOKIES** – HOUSE-MADE NOSTALGIC FAVORITE **\$18**

**SPECIALTY COOKIES** – YOUR CHOICE OF THE FOLLOWING:

- CHOCOLATE-DIPPED ALMOND HORNS **\$15** (PER DZ.)
- COCONUT MACARON **\$18** (PER DZ.)
- FRENCH MACARON **\$30** (PER DZ.)

**MADELEINES** – FLUFFY FRENCH COOKIE – MINI LITTLE CAKES WITH JUST A TOUCH OF LEMON AND A LITTLE CRISP ON THE OUTSIDE; SUGAR-DUSTED OR GLAZED

	1 Dz.	2 Dz.	4 Dz.
	<b>12</b>	<b>22</b>	<b>40</b>

**BROWNIES** – BROWNIES OR BLONDIES, HOUSE-MADE

	1 Dz.	2 Dz.	4 Dz.
	<b>18</b>	<b>29</b>	<b>52</b>

**COOKIES** – SCRATCH-MADE COOKIES MADE FROM QUALITY INGREDIENTS

	1 Dz.	2 Dz.	4 Dz.
	<b>18</b>	<b>29</b>	<b>52</b>

**CHURROS** – TWO-DOZEN SCRATCH-MADE PUFFY PASTRIES, FRIED, CINNAMON SUGAR **\$18**

**CUPCAKES** – BY THE DOZEN – YOUR CHOICE OF THE FOLLOWING CAKE & FROSTING FLAVORS:

- CHOCOLATE CAKE
  - VANILLA CAKE
  - LEMON CAKE
  - CARROT CAKE
  
  - CHOCOLATE FROSTING
  - VANILLA FROSTING
  - LEMON MASCARPONE FROSTING
  - CREAM CHEESE FROSTING
- |  |           |           |           |
|--|-----------|-----------|-----------|
|  | 1 Dz.     | 2 Dz.     | 4 Dz.     |
|  | <b>30</b> | <b>55</b> | <b>96</b> |

**TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)**

VERSION: SEPT21



# PDT CATERING

## MENU

B

### BREAKFAST + BRUNCH

**FRITTATA** – FLAKY CRUST, FRUIT FILLED – BLUEBERRY, CHERRY, MIXED BERRY, OR APPLE **\$35**

**QUICHE** – FLAKY CRUST, EGGS, CREAM CHEESE; YOUR CHOICE OF FILLINGS: **\$25**

- BROCCOLI + CHEDDAR
- HAM + SWISS

**EGGS BENEDICT** – 10 POACHED EGGS, CANADIAN BACON, HOLLANDAISE, FRESH HERBS ON TOP, TOASTED ENGLISH MUFFIN **\$45**

**LYONNAISE POTATOES** – ½ TRAY SLICED POTATOES, CARAMELIZED ONIONS, BUTTER, FRESH HERBS **\$35**

**CINNAMON ROLLS** – HOUSE-MADE BIG STICKY CINNAMON ROLLS, TOPPED WITH ICING

Dz.	2 Dz.	4 Dz.
<b>22</b>	<b>42</b>	<b>78</b>

**HOME FRIED POTATOES** – HALF-TRAY DICED POTATOES, BUTTER, ONION, SMOKED PAPRIKA, PARSLEY **\$35**

**ALMOND CROISSANTS** – SIX LARGE FLAKY CROISSANTS, FILLED WITH ALMOND PASTE; FRESHLY BAKED TO ORDER **\$24**

**FRENCH TOAST CASSEROLES** – HALF TRAY – EGGS, CREAM, BREAD, MASCARPONE CHEESE **\$35**

CHOICE OF FLAVORS:

- BLUEBERRY LEMON
- CROISSANT + BERRIES
- CLASSIC FRENCH TOAST

**HAND-MADE SCONES** – ONE-DOZEN LARGE HAND-MADE SCONES **\$18**

CHOICE OF FLAVORS:

- BLUEBERRY (WITH LEMON GLAZE)
- CINNAMON CHOCOLATE CHIP (NO GLAZE)
- CRANBERRY (ORANGE GLAZE)

**TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)**

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# PDT CATERING

## MENU



### BREAKFAST + BRUNCH - CONTINUED

**BREAKFAST MUFFINS** – AVAILABLE BY THE DOZEN ONLY

**\$18**

**EBLESKIVER** – DANISH NUTELLA-FILLED PANCAKE BALLS – FRESH STRAWBERRY COULIS

Dz.	2 Dz.	4 Dz.
<b>18</b>	<b>34</b>	<b>62</b>



### CATERING - MISCELLANEOUS

**SCRATCH-MADE BREAD** – HOUSE-MADE BREAD; CHOICE OF ITALIAN BREAD OR FOCACCIA

- ITALIAN BREAD (1 LB. LOAF) **\$3.50**
- FOCACCIA (1 LB. SHEET) **\$4.00**

**POPOVERS** – SCRATCH-MADE POPOVERS, HONEY BUTTER (CRANBERRY BUTTER AVAILABLE SEASONALLY)

1 Dz.	2 Dz.
<b>18</b>	<b>28</b>

**CHIPS** – FRESH-FRIED CHIPS; CHOICE OF: POTATO, TORTILLA, OR PITA

1/2 TRAY	FULL TRAY
<b>20</b>	<b>38</b>

**SUPPLIES/DISPOSABLES** – THINGS YOU MIGHT NEED FOR YOUR GET-TOGETHER: PLATES, UTENSILS, CUPS, ETC.

- ROLL-UP (PER PERSON) **\$0.50**
- FORK, KNIFE, SPOON (PER PERSON) **\$0.40**
- SILVER FORK, KNIFE, SPOON (PER PERSON) **\$0.70**
- INDIVIDUALLY PACKED (F/K/S/N) **\$0.10**
- BIO-PACKED (F/K/S/N) **\$0.50**
- SERVING SPOONS **\$0.10**
- SERVING TONGS (EACH) **\$0.50**
- 12 OZ. CUPS – CLEAR HARD PLASTIC (12) **\$3.00**
- 9" PLATE – WHITE, SILVER RIM (12) **\$3.00**
- 6" PLATE – WHITE, SILVER RIM (12) **\$2.50**
- DISPOSABLE CHAFER **\$15.00 EA**
- REAL CHAFER RENTAL **\$10.00 EA**

**DELIVERY** – DELIVERY CHARGE BASED ON MILEAGE:

- NEAR **\$5.00**
- FAR **\$10.00**
- FURTHER **\$15.00**

**TRAYS FEED: 1/3 (5-6PPL), 1/2 (8-10), FULL (18-20)**

VERSION: SEPT21