



# EASTER menu

## DINNERS

### Glazed Ham

Caesar salad, sliced glazed ham, bourbon sauce, pineapple chutney, au gratin potatoes, glazed carrots, roasted asparagus, parker house rolls, butter, carrot cake

**Just for 2 Just for 2 \$105 5 ppl 5 ppl \$225  
10 ppl 10 ppl \$380 20 ppl 20 ppl \$595**

### Prime Rib

Steakhouse wedge, slow roasted boneless prime rib, sliced au jus, garlic mashed potatoes, glazed carrots, broccolini, popovers, honey butter, cherry cheese cake

**Just for 2 Just for 2 \$145 5 ppl 5 ppl \$295  
10 ppl 10 ppl \$475 20 ppl 20 ppl \$895**

### Sliced Turkey

Classic tossed salad, house dressing, whole boneless skin on breast, roasted, sliced, gravy, au gratin potatoes, glazed carrots, green beans, parker house rolls, butter, carrot cake

**Just for 2 Just for 2 \$115  
5 ppl 5 ppl \$255 10 ppl 10 ppl \$435 20 ppl 20 ppl \$695**

## BRUNCH

### Weekend Brunch

Quantity for 5 people; 1/3 Tray Tomato Bacon Frittata, 5 Cinnamon Rolls, 1.5 lbs pork tenderloin, 1/3 Tray Lyonnaise Potatoes, 1/3 Tray Asparagus + Hollandaise. **Just for 2 Just for 2 \$95  
5 ppl 5 ppl \$225 10 ppl 10 ppl \$375**

### Brunch 2

Quantity for 5 people; 1/3 Tray Cheesy Scrambled Eggs, 1/3 Tray Lemon-Blueberry French Toast Casserole, 1/3 Tray Sausage + Bacon, 1/3 Tray Breakfast Potatoes, 1/3 Tray Rigatoni a la Vodka, 1/3 Tray Mixed Greens Salad **5 ppl 5 ppl \$190 10 ppl 10 ppl \$315**

### Easter Brunch

Quantity for 5 people; 1 Deep dish broccoli cheddar quiche, breakfast potatoes, 6 popovers, 1.5 lbs sliced ham, 1/3 tray mixed greens salad, 1/3 sauteed green beans, 1 Sicilian orange cake **5 ppl 5 ppl \$210 10 ppl 10 ppl \$380**

## Appetizers

### Party Board

Charcuterie board - assorted cheeses + cured meats, marinated olives + mushrooms, mixed nuts, fresh and dried fruits, pickles, fig jam, honey. Crudite - hummus, ranch, crackers **Just for 2 \$150 \$150  
4-6 \$75 10-12 \$95 20-25 \$150**

### Crudite

Seasonal raw fresh vegetables, hummus, ranch **Just for 2 \$95 \$95 6-8 \$35  
15-20 \$45 25-30 \$95**

### P.D.T. Onion Dip

Slowly caramelized sweet onions, sour cream, beef demi glaze **8 oz \$8 \$8  
Pint \$12 Quart \$18**

### Shrimp Cocktail

Poached extra jumbo shrimp (16/20), classic cocktail sauce, lemons **1 lb \$36 \$36 2 lbs \$68 4 lbs \$128**

### Raspberry Brie Bites

Crispy phyllo dough, brie cheese, raspberry jam **1 Dz \$33 4 Dz \$115**

### Potato Pancakes

Shredded russet potatoes, onion, lemon, parsley, starch, egg whites, pan fried, sour cream, apple chutney **2 Dz \$45 \$45 4 Dz \$84**

### Spanakopita

Crispy phyllo dough, spinach, feta, mint **1 Dz \$24 \$33 4 Dz \$84**

### Deviled Eggs

Classic Hard Boiled Eggs, Dijon, Mayonnaise **1/2 Dz \$8 \$55 1 Dz \$13 \$105  
2 Dz \$22**

### Lamb Chops

Baby New Zealand lamb chops, rosemary-garlic marinated, grilled, honey pepper dijon sauce **1 Rack (8 pcs) \$32 \$32  
4 Racks (32 pcs) \$118**

### More Items

See our full catering menu for additional items, don't see something you'd like, ask us!



SCAN CODE TO ORDER  
ORDER BY MARCH 25TH



# EASTER menu

## MAINS + SIDES

### Sliced Ham

Brown sugar glazed ham, baked, sliced **2 lbs \$35 5 lbs \$80 10 lbs \$140**

### Roasted Turkey

Herb roasted turkey breast, whole breast, skin-on **1 lbs \$20 5 lbs \$60 10 lbs \$95**

### Beef Tenderloin

USDA Choice grade beef tenderloin, herb marinated, grilled, sliced, Chianti demi glaze **1/2 Tray (2.5lbs) \$125 Full Tray (5 lbs) \$220**

### Prime Rib

Slow roasted USDA Choice ripe eye roast, herb crusted, sliced, au jus **1/2 Tray (4 lbs) \$150 Full Tray (8 lbs) \$280**

### Chicken Francaise

Thinly Pounded Chicken Breast, Egg Battered, Fried, Lemon-White Wine Sauce **1/3 Tray \$42 1/2 Tray \$78 Full Tray \$142**

### Short Ribs

Slow braised boneless ribs, red wine pan gravy **1/3 Tray \$95 1/2 Tray \$140 Full Tray \$250**

### Sausage and Peppers

Sliced rope sausage, peppers, onions, garlic, madeira wine, tomatoes, crushed red pepper, parsley **1/2 Tray \$55 Full Tray \$95**

### Chicken Riggies

Rigatoni pasta, chicken, peppers, onion, garlic, banana peppers, tomato cream sauce **1/2 Tray \$65 Full Tray Full Tray \$85**

### Potatoes au Gratin

Thinly sliced potatoes, gruyere cheese, spices, cream, baked to golden delicious **7" Just for 2 \$15 1/3 Tray \$30 1/2 Tray \$45 Full Tray \$80**

### Rosemary Roasted Fingerlings

Tender white fingerling potatoes, garlic, rosemary, salt+pepper, evoo, roasted **7" Just for 2 \$15 1/3 Tray \$30 1/2 Tray \$45 Full Tray \$80**

### Baked Mac + Cheese

Pasta tossed in rich cheese sauce, covered in cheddar cheese, baked **1/3 Tray \$45 1/2 Tray \$60 Full Tray \$75**

### Bacon Bourbon

### Brussels

Roasted Brussels sprouts, bacon, bourbon, maple syrup, butter **7" just for 2 \$20 1/3 Tray \$35 1/2 Tray \$55 Full Tray \$90**

### Garlic Green Beans

Tender green beans, garlic, evoo, salt + pepper, sauteed **7" just for 2 \$15 1/3 Tray \$35 1/2 Tray \$45 Full Tray \$65**

### More Items

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## BREAKFAST + BAKERY

### Easter Bread (Challah)

Braided, scratch made sweet challah bread, egg washed, sprinkles **1 lb \$8 3 lbs \$14**

### Parker House Rolls

One of our most favorite rolls, light, soft and fluffy, roll, compound butter **1 Dz \$18 2 Dz \$28**

### Waffle Box

Liege style waffle party in a box! Flavors - Blueberry Bliss, Death by Chocolate, S'more Please, Churo Makin' Me Crazy, Strawberry Shortie Cake **1/2 Dz \$78 1 Dz \$132 4 Dz \$384**

### Popovers

Scratch-made popovers, honey butter **1 Dz \$18 2 Dz \$28**

### Assorted Breakfast Pastries

Mixture of muffins, crumb cake, croissants, danish etc **5-6 ppl \$38 10-12 ppl \$68 20-24 ppl \$128**

### Hand-Made Scones

Scratch made scones, large and mini versions. Sweet and savory flavors **1 Dz \$21 2 Dz \$39 1 Dz Mini \$18 2 Dz Mini \$28**

### Maison Quiche

Flaky puff pastry deep dish crust, eggs, cream, cheese. Broccoli + Cheddar, Ham + Gruyere **\$65**

### Quiche

Flaky Crust, Eggs, Cream, Cheese. Broccoli + Cheddar, Ham + Gruyere, Sausage, Onion + Pepper, Spinach + Feta **\$35**

### Eggs

Any way you like them; plain or with add ins **1/3 Tray \$25 1/2 Tray \$35 Full Tray \$65**

### Eggs Benedict

10 Poached eggs, Canadian Bacon, Hollandaise, Fresh Herbs on top toasted English muffin **\$45**

### Breakfast Meats

1/2 trays (3 lbs) of your favorite breakfast sides: bacon, sausage or ham **\$55**

### Breakfast Potatoes

1/2 Tray - Diced Potatoes, Butter, Onion, Smoked Paprika, Parsley **\$45**

### Louisiana Ring

House Made Nostalgic Favorite - chiffon cake, sugar dusted **\$35**

### Southern Fruit Cobbler

1/2 Tray Southern Style Seasonal Fruit Cobbler - Warm and Delicious. Peach, apple, blueberry, cherry, strawberry **\$35**

### Fruit Bars

1 Dz Fruit Bars: Raspberry, Lemon or Blueberry **\$18**

### Italian Lemon Cookies

2 Dz - Traditional lemon cookie, iced, sprinkles **2 Dz \$18 4 Dz \$36**

### Cookies

Classic scratch-Made cookies made from quality ingredients; chocoalte chip, snickerdoodle, salted brownie, sugar, oatmeal **\$18**

### Specialty Cookies

Chocolate Dipped Almond Horns, Coconut Macaroon, French Macaroon

### Madeleine's

Fluffy French Cookie - Mini little cakes with a just a touch of lemon and a little crisp on the outside - sugar dusted or glazed **1 Dz \$28 2 Dz \$54 4 Dz \$96**

### Cookie Platter

Assorted scratch made cookies **4 Dz \$96**

### Mini Cannoli

Italian Rolled Pastry - House made traditional mascarpone ricotta filling, cinnamon orange, chocolate chips **1 Dz \$28 2 Dz \$54 4 Dz \$96**

### Cream Puffs

Mini cream puff pastry, custard or whip cream filled, mocha frosting or chocolate ganache topped **2 Dz \$42 4 Dz \$78**

### Chocolate Eclairs

Scratch-made pate choux, vanilla custard filling, dark chocolate ganache. These are large "fair" style 6-7" long and about 2" wide **1/2 Dz \$18 1 Dz \$32 2 Dz \$65**

### Chocolate Tarts

Chocolate shortbread, chocolate mousse, chocolate ganache, caramel, toasted hazelnuts **1 Dz \$36 2 Dz \$68 4 Dz \$120**

### Coconut Cream Pie

4 lbs Mile High Coconut Cream Pie - Dense and Creamy, Toasted Coconut **\$65**

### Peanut Butter Mousse Cake

Scratch-made velvety peanut butter mousse, crunchy nut base and topping, milk chocolate ganache coated **6" \$45 8" \$65**

### Butter Rum Cake

Moist vanilla bundt cake, butter rum glazed **\$45**

### Italian Rum Cake

Scratch-made classic vanilla sponge cake, rum soak, custard filled, real whipped cream frosted, toasted sliced almonds **6" \$45 8" \$65**

### Sicilian Orange Cake

8" Cake - Scratch-Made, Dense Whole Orange Cake from Sicily. Orangelcello Soaked, Mascarpone Whip **\$35**

### Easter Shooters

2 oz individual shooters cups, available flavors: chocolate mousse, coconut cream pie, carrot cake, tiramisu, cherry cheesecake (1 dz per flavor minimum) **1 Dz \$32 2 Dz \$60 4 Dz \$180**



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