



HOLIDAY

Let's Celebrate - we're here to help you spend more time with your guests and less time stressing.

Let's get this party started - right?!

HOLIDAY 2023 | MEALS

Food experiences in your place or ours - stay, take away, delivery or virtual - customization available as well as a la carte

COCKTAIL PARTY

Party Board (charcuterie + crudite), cocktail meatballs, stuffed dates, Reuben dip, potato pancakes (pear chutney), mini chicken tacos, PDT Signature onion dip + fresh chips, pretzel bites + cheese sauce

5-6 ppl / \$250.00 10-12 ppl / \$500.00 18-20 ppl / \$725.00 22-24 ppl / \$850.00

¥ COCKTAIL PARTY

Party Board, Holiday Dips;
Spinach Artichoke, Bruschetta,
Bacon Mascarpone, Cranberry
Salsa, Warm Bites; Sausage
Stuffed Mushroom,
Spinach+Cheese spanikopita
Thai Chicken Skewer, Swedish
Meatballs, Shrimp Cocktail,
Assorted Cookies; Salted
Brownie, Hazelnut Thumbprint,
Italian Lemon, Coconut
Macaroon, Shortbread Bars

5-6 Guests / \$350.00 10-12 Guests / \$650.00 18-20 Guests / \$825.00 22-24 Guests / \$975.00

¥ BUFFET PARTY

Winter Salad, Pan Seared Chicken, Beef Tips, Roasted Potatoes, Broccolini, Baked Tortellini, Diner Rolls, Chocolate Cake - please see holiday page for more specifics about menu items

5-6 / \$350.00 10-12 / \$500.00 18-20 / \$800.00 22-24 / \$950.00

HOLIDAY HAM DINNER

Cranberry Cheese Bites, Caesar Salad, Sliced Ham, Au Gratin Potatoes, Glazed Carrots, Sauteed Broccoli, Focaccia Bread, Carrot Cake Swiss Roll

Just 2 / \$120.00 5-6 ppl / \$280.00 10-12 ppl / \$475.00 18-20 ppl / \$725.00

HOLIDAY DINNER

Shrimp Cocktail, Wedge, Beef Tenderloin, Twice Baked Potatoes, Glazed Carrots, Asparagus + Hollandaise, Cheesy Popovers, Buche de Noel ---> available for christmas eve <

place order by 12/15/21

just for 2 / \$200.00 5-6 ppl / \$400.00 10-12 ppl / \$575.00 18-20 ppl / \$925.00

NYE DINNER II

5-6 people - 1/2 lb Shrimp Cocktail, 1/2 Tray Bolognese Lasagna, 1/4 Tray Sauteed Green Beans, Scratch Focaccia Bread, 1 Quart Chocoloate Mousse, Whipped Cream

--->Available for New Years Eve Only<--order by 12/15/21 Just for 2 / \$75.00 5-6 / \$180.00 8-10 / \$250.00



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NEW YEARS DINNER

5-6 people - Extra Jumbo Shrimp Cocktail (1 lb), Caesar Wedge (1/2 Tray), Beef Tenderloin (3 lbs), Roasted Fingerlings (1/4 Tray), Garlic Green Beans (1/4 Tray), Flourless Chocolate Cake --->available for new years day only <--order by 12/15/21

Hot

Cold with Reheating instructions



SIDES + EXTRAS

Looking for just side dishes or to add more to your order

CREAMY MASHED POTATOES

Boiled Potatoes, Cream, Butter

Half Tray / \$45.00 Full Tray / \$80.00





GARLIC PARM SWEET POTATOES

Sliced sweet potatoes, garlic, thyme, Parmesan cheese, roasted

1 Quart / \$12.00 1/2 Tray / \$35.00 Full Tray / \$65.00





ITALIAN ROASTED **POTATOES**

Potatoes tossed in olive oil, garlic, herbs, roasted until golden

Half Tray / \$45.00 Full Tray / \$80.00 1/3 Tray / \$35.00







SWEET POTATO CASSEROLE

Mashed sweet potatoes, cinnamon, brown sugar, pecan topping

1 Quart / \$12.00 1/2 Tray / \$45.00 Full Tray / \$80.00





RUTABAGA

Mashed Rutabaga, Butter + a touch of cream

1 Quart / \$8.00 1/2 Tray / \$35.00



GARLIC GREEN BEANS

Tender Green Beans, Sauteed in Extra Virgin Olive Oil, Garlic

1/2 Tray / \$35.00 Full Tray / \$65.00







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SIDES + EXTRAS

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GREEN BEAN CASSEROLE

Fresh green beans, creamy cheese sauce, fried onions

1 Quart / \$12.00 1/2 Tray / \$45.00 Full Tray / \$80.00



BACON BOURBON BRUSSELS

Bacon, Bourbon, Maple Brussels Sprouts

1 Quart / \$15.00 1/2 Tray / \$55.00 Full Tray / \$90.00



GREEN BEANS ALMANDINE

Tender Green Beans, Sauteed in Butter and Toasted Almonds

1/2 Tray / \$35.00 Full Tray / \$65.00





Corn, cream, Gruyere cheese, thyme, egg, onions - bake until golden brown delicous

1 Quart / \$8.00 1/2 Tray / \$35.00 Full Tray / \$65.00





STUFFING

Classic Sausage - Cubed bread, celery, onions, carrots, thyme, sage, chicken stock, Meatless Stuffing- Cubed bread, celery, carrots, onion, dried cranberries, walnuts, mandarin oranges

1 Quart / \$12.00 1/2 Tray / \$45.00 Full Tray / \$80.00



ROASTED TURKEY

Herb Roasted 1/2 Turkey Breast, Whole Breast, Drum, Wing, Thigh

1lbs / \$20.00 5 lbs / \$60.00 10 lbs / \$95.00



CRANBERRY SAUCE

House-made - Fresh cranberries, orange, star anise, cinnamon, brown sugar

1/2 Pint / \$6.00 Pint / \$8.00 Quart / \$12.00





POPOVERS

Scratch-made popovers, honey butter (cranberry butter seasonal)

1 Dozen / \$18.00 2 Dozen / \$28.00



¥ BREAD

We make all our bread fresh inhouse. Italian, Focaccia, Tuscan Sourdough, Cinnamon Raisin, Rye Sourdough

Italian Bread - 1 lb loaf / \$3.50 Focaccia - 1 lb sheet / \$4.00 Tuscan Sourbough Boule / \$4.00 Rye Sourdough / \$3.50 Cinnamon Raisin / \$4.00





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STARTERS + FINISHERS

Appetizers, dips + Sweets

CHEESE PLATTER

Assorted Imported and Domestic Cheese, Dried and Fresh Berries, Crackers/Crostini

Individual 2-4 People / \$25.00 4-6 / \$45.00 10-12 / \$65.00 20-25 / \$135.00

STUFFED MUSHROOMS

Large Mushroom Caps; Sausage, Spinach or Crab Stuffing

1/2 Tray / \$50.00 Full Tray / \$85.00

HOT DIPS

House made HOT dips and spreads served with crackers, corn chips or crostini

7" just for 2 / \$25.00 1/3 Tray 5-6 / \$35.00 1/2 Tray / \$45.00



SHRIMP COCKTAIL

Poached Jumbo Shrimp, Classic Cocktail Sauce, Lemons

1 Lb / \$36.00 2 lbs / \$68.00 4 lbs / \$128.00



MEATBALLS

Beef, Chicken (or Meatless) Meatballs Simmered in Sauce; Marinara, Vodka, Alfredo, Swedish, Buffalo, BBQ

1/2 Tray / \$45.00 Full Tray / \$85.00 1/3 Tray (5-6) / \$35.00 7" Tray "just for 2" / \$25.00

SALSAS

House-made salsa - fresh and delicious; Restaurant Tomato, Fresh Tomato, Corn, Pineapple, Cranberry (seasonal)

1/2 Pint / \$8.00 Pint / \$12.50 Quart / \$18.00







PUB CHEESES

We love cold cheese dips. Here are a few of our favorites; Classic Pub Cheese, Pimento, Beer Cheese, Herb Ricotta, Swiss + Almond, Buffalo Cheese Dip

1/2 Pint / \$12.00 Pint / \$18.00 Quart / \$26.00



BRUSCHETTA

Diced Tomatoes, Garlic, Herbs, Balsamic Vinegar

1/2 Pint / \$8.00 Pint / \$12.00 Ouart / \$18.00







CARAMELIZED ONION DIP

Slowly Caramelized Sweet Onions, Sour Cream, Beef Demi Glaze

1/2 Pint / \$8.00 Pint / \$12.00 Quart / \$18.00





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STARTERS + FINISHERS

Appetizers, dips + Sweets

HOUSE-MADE HUMMUS

Smooth and Creamy Dip; Chickpeas, Tahini, Garlic, Olive Oil, Lemon

1/2 Pint / \$8.00 Pint / \$12.00 Quart / \$18.00

POTATO PANCAKES

Shredded Potatoes, Onions, Herbs, Fried 1/2 Tray / \$45.00 Full Tray / \$75.00



MINI CANNOLI

Italian Rolled Pastry - Traditional Mascarpone Ricotta Filling, Chocolate Chips

1 Dz / \$12.00 2 Dz / \$22.00 4 Dz / \$40.00

CHEESECAKE

Creamy Dense Classic Cake -Cherry, Blueberry Topping or Fresh Strawberries

Classic

Basque burnt cheesecake Pumpkin

FRUIT PIES \$ 35.00

Flaky Crust, Fruit Filled -Blueberry, Cherry, Mixed Berry, Apple

Blueberry Cherry Mixed Berry Apple Pumpkin

COCONUT CREAM PIE \$ 65.00

Mile High Coconut Cream Pie -Dense and Creamy, Toasted Coconut



ITALIAN LEMON COOKIES \$ 18.00

2 Dz - Traditional Lemon Cookie, Iced, Sprinkles

CHOCOLATE MOUSSE

Whipped Chocolate Mousse, Whipped Cream, Hazelnuts Pint / \$12.00

Quart / \$25.00

CREME BRULEE \$ 30.00

6 Mini (4oz) Creme Brulee









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FRUIT SALAD

Fresh Seasonal Fruit Salad

Quart / \$20.00 1/2 Tray / \$40.00 Full Tray / \$75.00







SOUP

Scratch-Made Soups to fill your bowl and fill your soul.

- 1 Quart / \$20.00
- 2 Quarts / \$38.00
- 1 Gallon / \$72.00

YULE LOG CAKE

Our Buche de Noel - Scratchmade roll cake; chocolate sponge cake, cream filling, chocolate buttercream frosted. The quintessential Holiday Dessert!

8-10 / \$65.00 4-6 / \$55.00

COOKIE PLATTTER

Assorted scratch-made cookies, real butter, real quality ingredients and love! Seasonal assortments vary: chocolate chip, raspberry thumbprint, salted brownie cookie, classic shortbread, Italian lemon cookie, coconut macaroons, chocolate rugelach,

4 dz / \$96.00

6 dz / \$135.00

8 dz / \$170.00