



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 \$105 \$105 5 ppl \$225 \$225
10 ppl \$380 \$380 20 ppl \$595 \$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 \$895 \$895 5 ppl \$295 10 ppl \$475
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 \$115
5 ppl \$255 10 ppl \$435 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 \$95 5 ppl \$225 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 \$190 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 \$210 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 \$55 4-6 \$75 10-12 \$95 20-25 \$150**

Crudite

Seasonal raw fresh vegetables, hummus, ranch **Just for 2 \$15 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 Pint \$12 Quart \$18**

Shrimp Cocktail

Poached extra jumbo shrimp (16/20), classic cocktail sauce, lemons **1 lb \$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 4 Dz \$84**

Spanakopita

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

Deviled Eggs

Classic Hard Boiled Eggs, Dijon, Mayonnaise **1/2 Dz \$8 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 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

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

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. orangecello 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**



Pdt Catering

32 Ralph Street, Ballston Spa, NY 12020
IG+FB @pdtchef info@pdtcatering.co 518-636-9404