PDT Catering

The Art of Gathering

CATERING CATALOG · MENU & PRICES

You host. We feed the party.

Order online



DINNER PARTIES · PARTY TO GO · EVERYDAY CELEBRATIONS

Food is Love.

Come hungry. Bring your people.

Scratch-made food, a little European charm, and the kind of hospitality that makes everyone feel at home. Pick a suggested menu, build your own spread, or mix a little of both.

Menus made for gathering

Dinner & party packages · 4-12

Sweets packages · 13

The à la carte collection

Grazing & Appetizers 14

Flatbreads & Savory Tarts 20

Salads 21

Pasta 23

Chicken & Seafood 25

Beef & Pork 28

Vegetables & Sides 30

Desserts & Bakery 33

Serving Essentials 37

Breakfast Boxes 38

Breakfast Starters & Sides 39

Breakfast Mains 40

Breakfast Bakery 42

Drinks for Any Gathering 43

Cold Deli Sandwiches 44

Hot Sandwiches 46

Lunch Entrées & Salads 47

Boxed Lunches 48

Fillable order form · 49-50

A note on this edition
Catering menus, prices, and package contents.
Food only. Add 7% sales tax; delivery, service, staffing, and rentals are extra where applicable.

Ready to gather?
518-636-9404
info@pdtcatering.com
pdtcatering.com

THE ART OF GATHERING

Weddings. Celebrations.
Dinner at home. Maison Privé.

A little PDT, wherever you gather.

You take the compliments.

We will take care of the delicious part.

Order ahead

Order at least 7 days in advance. Orders cannot be changed fewer than 7 days before the event. Short-notice orders, including requests fewer than 5 days ahead, may be possible depending on the season and capacity. Contact PDT to inquire.

Pickup or delivery

Pickup is at 32 Ralph Street, Ballston Spa, NY 12020. Delivery is available for an additional quoted fee. Tell us your address, access details, and requested arrival time.

Payment, simply

Orders placed 30 days or fewer before the event are paid in full at the time of order. Orders more than 30 days ahead require a 50% deposit at ordering; the balance is due 7 days before the event. If the balance is not paid by that deadline, the order is cancelled.

Make it yours

Packages are packed for 6 or 12 adult appetites. Package meat weights mean cooked edible meat, excluding bones. EACH side is packed separately. Optional starters, sweets and swaps cost extra. Wine pairings are suggestions only; wine is not included or offered for sale.

A little guidance on sizes

1/3 tray

About 5-6 guests

1/2 tray

About 10-12 guests

Full tray

About 20-24 guests

Item-specific piece counts and weights take precedence over general tray guidance. Finished yields vary with appetite and the rest of the menu. Guest-count packages, individual portions, and trays are identified separately.

HOW TO ORDER
Complete the fillable form at the end and email it to info@pdtcatering.com, or contact our team. We confirm availability and send your invoice. Orders are confirmed when accepted by PDT and the required payment is received.

Italian Dinner Party

A generous, family-style supper.



THE MENU
Antipasto salad; baked lasagna; chicken Parmigiana; garlic French green beans; dinner rolls.

SERVES 5-6

$165

6 chicken cutlets (4 oz cooked each); 6 lasagna portions (6 oz each); 1/3 tray EACH salad and beans; 6 rolls.

SERVES 10-12

$305

12 chicken cutlets (4 oz cooked each); 12 lasagna portions (6 oz each); 1/2 tray EACH salad and beans; 12 rolls.

MAKE IT YOURS · Start with arancini. Finish with tiramisu or mini cannoli.

WINE PAIRING · Chianti Classico · pairing suggestion only

Steakhouse Dinner

Classic, celebratory, and beautifully simple.



THE MENU
Classic Caesar salad; sliced beef tenderloin; Gruyère potatoes au gratin; green beans amandine; dinner rolls.

SERVES 5-6

$245

2.25 lb cooked tenderloin (6 oz per guest); 1/3 tray EACH salad, gratin and beans; 6 rolls.

SERVES 10-12

$450

4.5 lb cooked tenderloin (6 oz per guest); 1/2 tray EACH salad, gratin and beans; 12 rolls.

MAKE IT YOURS · Start with shrimp cocktail. Finish with cheesecake or flourless chocolate cake.

WINE PAIRING · Cabernet Sauvignon · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

French Dinner Party

A little French country hospitality.



THE MENU

Mixed greens with Dijon vinaigrette; braised short ribs; creamy mashed potatoes; honey-thyme carrots; French green beans; dinner rolls.

SERVES 5-6

$245

6 short-rib portions (6 oz cooked boneless beef each); 1/3 tray EACH salad, potatoes, carrots and beans; 6 rolls.

SERVES 10-12

$450

12 short-rib portions (6 oz cooked boneless beef each); 1/2 tray EACH salad, potatoes, carrots and beans; 12 rolls.

MAKE IT YOURS · Start with gougères or a cheese platter. Finish with crème brûlée.

WINE PAIRING · Côtes du Rhône · pairing suggestion only

Surf & Turf

For a dinner worth making an occasion of.



THE MENU

Mixed greens salad; sliced beef tenderloin; shrimp scampi; Gruyère potatoes au gratin; French green beans; dinner rolls.

SERVES 5-6

$295

1.5 lb cooked tenderloin; 24 jumbo shrimp (4 per guest); 1/3 tray EACH salad, gratin and beans; 6 rolls.

SERVES 10-12

$550

3 lb cooked tenderloin; 48 jumbo shrimp (4 per guest); 1/2 tray EACH salad, gratin and beans; 12 rolls.

MAKE IT YOURS · Lobster-tail upgrade is priced at current market rates. Add a cheese platter or dessert.

WINE PAIRING · Pinot Noir · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

The Greek Table

Lemon, herbs, and plenty to pass around.



THE MENU
Greek salad; Greek-style chicken satay; spanakopita; rice pilaf; roasted vegetables; tzatziki and soft pita.

SERVES 5-6

$175

18 chicken skewers (2 oz cooked each); 12 spanakopita; 1/3 tray EACH salad, rice and vegetables; 1 pint tzatziki; 6 pita.

SERVES 10-12

$325

36 chicken skewers (2 oz cooked each); 24 spanakopita; 1/2 tray EACH salad, rice and vegetables; 1 quart tzatziki; 12 pita.

MAKE IT YOURS · Start with classic hummus or feta bites. Finish with mini fruit tarts.

WINE PAIRING · Assyrtiko or Sauvignon Blanc · pairing suggestion only

Mediterranean Mezze

A colorful spread made for lingering.



THE MENU
Classic hummus; tzatziki; kofta; saffron rice; fattoush salad; roasted vegetables; soft pita and pita chips.

SERVES 5-6

$185

18 kofta (2 oz cooked each); 1 pint EACH dip; 1/3 tray EACH rice, fattoush and vegetables; 6 pita; pita chips.

SERVES 10-12

$345

36 kofta (2 oz cooked each); 1 quart EACH dip; 1/2 tray EACH rice, fattoush and vegetables; 12 pita; pita chips.

MAKE IT YOURS · Add whipped feta and muhammara by arrangement. Finish with fruit skewers and sweet pastries.

WINE PAIRING · Dry Mediterranean rosé · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Tapas & Small Plates

A relaxed evening, one little plate at a time.



THE MENU · Patatas bravas with smoky tomato sauce and garlic aioli; white-wine and garlic mussels; garlic shrimp; tortilla española (potato-and-onion omelet) with romesco; stuffed dates; blistered shishito peppers with sea salt; grilled focaccia.

SERVES 5-6

$225

24 shrimp; 3 lb in-shell mussels; 12 dates; 1.5 lb bravas; one 9-inch tortilla (6 wedges); 1 lb peppers; 6 focaccia portions; 1/2 pint romesco.

SERVES 10-12

$415

48 shrimp; 6 lb in-shell mussels; 24 dates; 3 lb bravas; two 9-inch tortillas (12 wedges); 2 lb peppers; 12 focaccia portions; 1 pint romesco.

MAKE IT YOURS · Add a Spanish-style cheese platter or marinated olives. Finish with churros.

WINE PAIRING · Albariño or dry Spanish rosé · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Quintessence Throwback Dinner

A little Albany nostalgia.



THE MENU
Teriyaki chicken skewers; fettuccine salad; mixed greens salad with house dressing.

SERVES 5-6

$125

18 chicken skewers (2 oz cooked each); 1/3 tray EACH fettuccine salad and mixed greens; house dressing.

SERVES 10-12

$225

36 chicken skewers (2 oz cooked each); 1/2 tray EACH fettuccine salad and mixed greens; house dressing.

MAKE IT YOURS · Add extra teriyaki skewers or a platter of grilled vegetables. Finish with brownies.

WINE PAIRING · Off-dry Riesling · pairing suggestion only

Teriyaki Salmon Supper

A little sweet heat. A very good supper.



THE MENU
Teriyaki salmon; wasabi mashed potatoes; sesame green beans; ginger-carrot slaw.

SERVES 5-6

$205

6 salmon portions (6 oz cooked each); 1/3 tray EACH wasabi potatoes, sesame green beans and ginger-carrot slaw.

SERVES 10-12

$375

12 salmon portions (6 oz cooked each); 1/2 tray EACH wasabi potatoes, sesame green beans and ginger-carrot slaw.

MAKE IT YOURS · Start with vegetable dumplings or crispy rice. Finish with fruit skewers.

WINE PAIRING · Off-dry Riesling or Pinot Noir · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Party to Go

Open the boxes. Pour the drinks. Welcome your people.



THE MENU

Party board; arancini; chicken satay; caprese skewers; fresh vegetable crudités; fresh-fried chips and PDT onion dip.

SERVES 5-6

$205

Board for 6; 12 arancini; 18 chicken skewers (2 oz cooked each); 12 caprese; 1.5 lb crudités; 1 pint dip; chips.

SERVES 10-12

$375

Board for 12; 24 arancini; 36 chicken skewers (2 oz cooked each); 24 caprese; 3 lb crudités; 1 quart dip; chips.

MAKE IT YOURS · Add shrimp cocktail, a savory tart, or mini lobster rolls. Finish with a cookie platter.

WINE PAIRING · Prosecco · pairing suggestion only

Game Night

Comfort-food favorites for cards, games, or the big game.



THE MENU

Wings Over PDT; sliders; fries; pretzel bites with honey mustard dip; spinach-artichoke dip; fresh vegetable crudités.

SERVES 5-6

$185

24 wing pieces; 12 sliders; 1/3 tray EACH fries and pretzel bites; honey mustard; 1 pint dip; 1.5 lb crudités.

SERVES 10-12

$340

48 wing pieces; 24 sliders; 1/2 tray EACH fries and pretzel bites; honey mustard; 1 quart dip; 3 lb crudités.

MAKE IT YOURS · Add chips and guacamole. Finish with cookies and brownies.

WINE PAIRING · Dry rosé · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Taco Night

Set out the toppings. Let everyone build their own.



THE MENU · Seasoned chicken tacos; black beans; cilantro-lime rice; pico de gallo, salsa, guacamole and lime crema; lettuce, cheddar, jalapeños and pickled radish; flour tortillas; churros.

SERVES 5-6

$165

1.875 lb cooked chicken (5 oz per guest); 18 tortillas; 3 cups EACH beans and rice; all toppings; 6 churros.

SERVES 10-12

$305

3.75 lb cooked chicken (5 oz per guest); 36 tortillas; 6 cups EACH beans and rice; all toppings; 12 churros.

MAKE IT YOURS · Add chips and extra guacamole. Swap in roasted vegetables for a meat-free plate.

WINE PAIRING · Dry rosé or an off-dry Riesling · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Everyday BBQ

An easy gathering, with all the familiar favorites.



THE MENU
Grilled BBQ chicken; pulled pork with rolls; macaroni and cheese; coleslaw; baked beans; corn on the cob.

SERVES 5-6

$195

6 chicken portions (4 oz cooked meat each); 1.5 lb cooked pulled pork; 6 rolls; 6 corn halves; 1/3 tray EACH side.

SERVES 10-12

$365

12 chicken portions (4 oz cooked meat each); 3 lb cooked pulled pork; 12 rolls; 12 corn halves; 1/2 tray EACH side.

MAKE IT YOURS · Swap pork for burgers at the same package price. Add ribs, cookies, or brownies.

WINE PAIRING · Zinfandel · pairing suggestion only

Vegan Feast

A full, generous menu built around plants.



THE MENU
Hummus and crudités; lentil-and-mushroom stuffed eggplant with tomato sauce; lemon-herb quinoa; roasted carrots; mixed greens with Dijon vinaigrette.

SERVES 5-6

$165

6 stuffed eggplant halves (1/2 cup lentil filling each); 1/3 tray EACH quinoa, carrots and salad; 1 pint hummus; crudités.

SERVES 10-12

$305

12 stuffed eggplant halves (1/2 cup lentil filling each); 1/2 tray EACH quinoa, carrots and salad; 1 quart hummus; crudités.

MAKE IT YOURS · Add muhammara and pita. Finish with fresh fruit skewers.

WINE PAIRING · Vegan-friendly Sauvignon Blanc · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Vegetarian Feast

Seasonal color and comforting, satisfying dishes.



THE MENU
Mixed greens salad; eggplant Parmigiana; penne OR linguine pomodoro; French green beans; dinner rolls.

SERVES 5-6

$145

6 eggplant portions; 1/3 tray EACH pasta pomodoro, salad and beans; 6 rolls.

SERVES 10-12

$265

12 eggplant portions; 1/2 tray EACH pasta pomodoro, salad and beans; 12 rolls.

MAKE IT YOURS · Start with a cheese platter or spanakopita. Finish with mini fruit tarts.

WINE PAIRING · Chianti · pairing suggestion only

A Brunch Gathering

For showers, birthdays, and slow mornings together.



THE MENU
Quiche; French toast casserole; breakfast meats or a vegetarian side; breakfast potatoes; fruit salad; coffee or tea.

SERVES 5-6

$205

One 9-inch quiche (6 wedges); 6 French-toast portions; 12 breakfast-meat pieces; 1/3 tray EACH potatoes and fruit; 64 fl oz coffee.

SERVES 10-12

$375

Two 9-inch quiches (12 wedges); 12 French-toast portions; 24 breakfast-meat pieces; 1/2 tray EACH potatoes and fruit; 128 fl oz coffee.

MAKE IT YOURS · Add breakfast pastries, bagels, or popovers. Eggs Benedict is available with a confirmed finishing plan.

WINE PAIRING · Crémant or Prosecco · pairing suggestion only

Food only · 7% sales tax, delivery, staffing, and rentals additional.

Life is short. Have dessert.



Cookies & Brownies

The easy, nostalgic sweets package.

SERVES 5-6 **$30**

18 pieces: 6 cookies, 6 brownies, and 6 Italian lemon cookies.

SERVES 10-12 **$55**

36 pieces: 12 cookies, 12 brownies, and 12 Italian lemon cookies.

Petite Dessert Bites

A little taste of everything.

SERVES 5-6 **$55**

18 pieces: 6 mini cannoli, 6 fruit tarts, and 6 chocolate tarts.

SERVES 10-12 **$105**

36 pieces: 12 mini cannoli, 12 fruit tarts, and 12 chocolate tarts.

The Pâtisserie Table

A lovely collection for showers and celebrations.

SERVES 5-6 **$65**

24 pieces: 6 cream puffs, 6 madeleines, 6 fruit tarts, and 6 macarons.

SERVES 10-12 **$120**

48 pieces: 12 cream puffs, 12 madeleines, 12 fruit tarts, and 12 macarons.

Grazing & Appetizers

The welcome spread

Cheese Platter
Assorted imported and domestic cheeses, dried and fresh fruit, and crackers. A welcoming start to the gathering.

Serves 2-4 $25 · Serves 4-6 $45 · Serves 10-12 $65 · Serves 20-25 $135

Party Board
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, Crudite

Serves 2 $55 · Serves 4-6 $75 · Serves 10-12 $95 · Serves 20-25 $150



Charcuterie Cups
4 oz charcuterie cups; cheeses, cured meats, cornichon, pickled pepper, mixed nuts, berries, bread-stick. Can be cheese only. Priced per piece.

Each · 4 oz cup · $6

Crudités
Seasonal Raw Fresh Vegetables

Serves 2-4 $15 · Serves 6-8 $35 · Serves 15-20 $45 · Serves 25-30 $95

Dips: Green Goddess / Ranch / Garlic Hummus / Dill Dip

Crudité Shooters
2 oz plastic shooter cup; hummus or ranch, carrot, celery, pepper, broccoli, snap pea

12 pieces $36 · 24 pieces $54 · 48 pieces $96

Bruschetta
Diced Tomatoes, Garlic, Herbs, Balsamic Vinegar

1/2 pint $8 · 1 pint $12 · 1 quart $18

PDT Onion Dip
Sweet caramelized onions, sour cream and fresh chives. Made for chips, conversation and one more scoop.

1/2 pint $8 · 1 pint $12 · 1 quart $18

Pimento Cheese
Whipped cheddar cheese, pimentos, mayonnaise, salt +pepper

1/2 pint $12 · 1 pint $18 · 1 quart $26

Classic Hummus
House made,classic garlic hummus; chickpeas, tahini, garlic, olive oil, lemon,

1/2 pint $8 · 1 pint $12 · 1 quart $18

Pub Cheese
Whipped cheddar cheese, horseradish, beer, cream cheese, Worcestershire

1/2 pint $12 · 1 pint $18 · 1 quart $26

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

1/2 pint $8 · 1 pint $12.50 · 1 quart $18

Flavor: Restaurant Tomato / Corn / Fresh Tomato / Pineapple / Cranberry (seaonal)

Guacamole
Hand smashed Avocados, red onion, tomatoes, jalapeno, lime

1/2 pint $8 · 1 pint $12 · 1 quart $18

Grazing & Appetizers

A few crowd favorites

Queso Blanco Dip
House made warm cheese dip - tomatoes, red peppers, jalapeno, cilantro - served with fresh fried tortilla chips

pint (16 oz) $8 · quart (32 oz) $12

Mini Tacos
Crunchy chicken filled mini tacos - salsa, sour cream

24 pieces $15 · 48 pieces $24

Spinach Artichoke Dip
Hot cream cheese, cheddar, artichokes, spinach, onions, garlic, toasted breadcrumb topping, fresh fried tortilla chips

7-inch tray · serves 2 $25 · 1/3 Tray (serves 5-6) $35 · 1/2 Tray $45

Shrimp Cocktail (16-20)
Poached extra large shrimp (16/20), classic cocktail Sauce, Lemons

1 lb $36 · 2 lb $68 · 4 lb $128

Shrimp Cocktail (21-25)
Poached medium shrimp (21/25), classic cocktail sauce, lemons

1 lb $28 · 2 lb $52 · 4 lb $98

Shrimp Cocktail Shooter
2 oz shooter cup, cocktail sauce, 16/20 shrimp, lemon

12 pieces $36 · 24 pieces $60 · 48 pieces $96

Mini Lobster Rolls
Poached lobster, celery, scallions, mayonnaise, parsley, butter toasted potato roll

24 pieces $130 · 48 pieces $250

Mini Crab Cakes
Mini version of our entree cakes. Lump crab, celery ,onion ,garlic, parsley, egg, panko crusted, remoulade sauce

24 pieces $120 · 48 pieces $220

Deviled Eggs
Classic Hard Boiled Eggs, Dijon, Mayonnaise

12 finished halves · 6 eggs $8 · 24 finished halves · 12 eggs $13 · 48 finished halves · 24 eggs $22

BLT Fried Deviled Eggs
Panko crusted egg whites, fried, classic deviled egg filling, arugula pesto, bacon, tomatoes

12 finished halves · 6 eggs $10 · 24 finished halves · 12 eggs $18 · 48 finished halves · 24 eggs $28



Stuffed Mushrooms
Large Mushroom Caps; Sausage, Spinach or Crab Stuffing

24 pieces $54 · 48 pieces $96

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

7-inch tray · serves 2 $25 · 1/3 Tray (serves 5-6) $35 · 1/2 Tray $45 · Full Tray $85

Sauce: Marinara / Swedish / Cocktail (grape jelly, chili sauce) / Naked

Grazing & Appetizers

Warm bites & Mediterranean notes



Pretzel Bites

mini soft pretzel bites, cheddar cheese sauce

1/3 Tray (serves 5-6) $28 · 1/2 Tray (serves 10-12) $38

Arancini - Risotto Balls

Creamy risotto balls, cheese filled, panko crusted, fried, pomodoro sauce

24 pieces $36 · 48 pieces $68

Stuffed Bread

House Made Pizza Dough Stuffed and Rolled. Pepperoni + Mozzarella Broccoli + Cheddar Ham + Gruyere Meat Lovers Priced Per Bread

Per bread
$25 · Pepperoni + Mozzarella / Broccoli + Cheddar / Ham + Gruyere / Meat Lovers

Chicken Satay

Tender chicken breast, sliced, skewered. Flavors: Thai Spicy Peanut, Buffalo, Greek, Tandoori, Teriyaki, Curry, Baharat, BBQ

1/2 Tray $55 · Full Tray $105

Kofta

Ground beef, onion, garlic, ginger, cumin, coriander, cinnamon, cayenne, mint, parsley, skewered, roasted, tzatziki sauce

12 pieces $32 · 24 pieces $58 · 48 pieces $108

House-Made Tzatziki

Greek Yogurt, Cucumber, Garlic, Lemon, EVOO, Salt/Pepper

1/2 pint $8 · 1 pint $12 · 1 quart $18

House-Made Tabbouleh

Bulgur Wheat, Parsley, Cucumber, Tomato, Mint, Lemon, EVOO

1/2 pint $8 · 1 pint $12 · 1 quart $18

Romesco Sauce

Roasted red peppers, sun-dried tomatoes, almonds, sherry vinegar

1/2 pint $8 · 1 pint $12 · 1 quart $18

Stuffed Dates

Blue cheese, almond stuffed Medjool dates, bacon wrapped, baked

12 pieces $32 · 24 pieces $58 · 48 pieces $108

Bacon Wrapped Scallops

14/18 scallops, apple-wood bacon wrapped

24 pieces $58 · 48 pieces $108

Spanakopita

Crispy phyllo dough, spinach, feta, mint

12 pieces (12 pieces) $24 · 48 pieces (48 pieces) $84

Lamb Chops

Baby lamb chops, seasoned, grilled, honey pepper mustard sauce

1 rack (8 pieces) $32 · 4 racks (32 pieces) $118

Feta Bites

Feta cheese cubes wrapped in phyllo dough, baked until crispy, honey, sesame seeds. these are 1-2 bite size about 1"

12 pieces $21 · 24 pieces $38

Grazing & Appetizers

A little adventure

Soup
Scratch-made soups. Choices include French onion, vegan Tuscan bean, Italian wedding, chicken noodle, chicken tortilla, Thai coconut chicken, beef vegetable, broccoli cheddar, cream of mushroom, butternut squash, pasta fagioli, and vegan carrot ginger.

1 quart $20 · 2 quarts $38 · 1 gallon $72

Coconut Shrimp
Large Shrimp (21/25) coconut battered, fried, sriracha aioli

1 lb $28 · 2 lb $52 · 4 lb $98

Prosciutto Wrapped Shrimp
Extra large shrimp, prosciutto wrapped, roasted, lemon aioli

24 pieces $84 · 48 pieces $144

Bang Bang Shrimp
Lightly battered shrimp 21/25, fried, sweet and spicy bang bang sauce, scallions

1 lb $38 · 2 lb $74 · 4 lb $140

Stuffed Shrimp Scampi
Extra large shrimp - marinated, herb parmesan cheese, white wine, butter, crushed red pepper, rosemary

24 pieces $99 · 48 pieces $189

Surf + Turf Sushi Roll
Beef Tenderloin, crab, scallion, cream cheese rolled in sushi rice - panko crusted, sliced, Sweet soy sauce, chipotle aioli

1 roll (8 slices) $18 · 4 rolls (32 slices) $48

Scallion Pancake
House-made scallion pancake, fried crispy, dipping sauce

4 Pancakes (16 slices) $18 · 8 pancakes (32 slices) $28

Sushi Rolls
Sushi rice, nori, assorted fillings, sliced

Vegetable California · 2 rolls / 16 pieces $12 · Spicy tuna · 2 rolls / 16 pieces $16 · Crab California · 2 rolls / 16 pieces $20

Crispy Rice
Sushi rice, pan toasted, soy - spicy tuna or avocado topped

12 pieces · Tuna $28 · 48 pieces · Tuna $108 · 12 pieces · Avocado $18 · 48 pieces · Avocado $68

Dumplings
Pan fried or steamed dumplings with house-made dipping sauce

24 pieces $15 · 48 pieces $28

Flavor: Buffalo Chicken / Chicken Lemongrass / Shrimp + Cabbage / Pork / Vegetable

Cook: Pan Fried / Steamed / Deep Fried

Sliders
Sliders 2 oz sliders, potato rolls. Cheese Burger, Beef on Weck , Eggplant Parm, Chicken Parm, Buffalo Chicken, Cubano. Nashville Hot Chicken

1/2 Tray (12 pieces) $30 · Full Tray (24 pieces) $58

Potato Pancakes
Crisp shredded potato-and-onion latkes with applesauce and sour cream.

12 latkes · applesauce & sour cream $48 · 24 latkes · applesauce & sour cream $90 · 48 latkes · applesauce & sour cream $170



Grazing & Appetizers

One more delicious bite

Savory Fritters
Vegetable or fish, egg, corn starch, parmesan cheese, garlic, onion, salt, pepper, pan fried, dipping sauces

24 pieces $45 · 48 pieces $84

French Fries
Crispy fried potatoes

1/3 Tray · serves 5-6 $20 · 1/2 Tray · serves 10-12 $38 · Full Tray · serves 20-24 $70

Chips
Fresh Fried Chips: Potato, Tortilla, pita

1/2 Tray $20 · Full Tray $38



Raspberry Brie Bites
Crispy phyllo dough, brie cheese, raspberry jam

12 pieces (12pcs) $33 · 48 pieces (48 pieces) $115

Mini Beef Wellington
Braised NY Strip, mushroom duxelle, puff pastry

12 pieces (12 pieces) $35 · 48 pieces (48 pieces) $125

Asparagus Asiago Bites
pencil thin asparagus tips, crispy phyllo dough, Asiago cheese

12 pieces (12 pieces) $33 · 48 pieces (48 pieces) $115

Chicken Cordon Bleu Balls
Ground chicken meatball, creamy béchamel, diced ham filled, panko crusted, fried, honey dijon sauce

24 pieces (24 pieces) $38 · 48 pieces $72

Caprese Skewers
Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, Extra Virgin Olive Oil

12 pieces $18 · 24 pieces $24 · 36 pieces $36

Beef Satay
Sliced NY Strip, skewered. Flavors: Thai Spicy Peanut, Korean BBQ, Teriyaki, Sesame Hoisin, Curry, Baharat, BBQ

24 pieces $68 · 48 pieces $120 · 72 pieces $144

Flavor: Thai Spicy Peanut / Tandoori / Greek / Buffalo / Teriyaki / Curry / Baharat / BBQ

Four Cheese Bite
Phyllo cup, ricotta, cheddar, Parmesan, Romano cheeses, egg

24 pieces $54 · 48 pieces $96

Crostini
Toasted ciabatta baguette with a choice of Brie-pear-almond-honey; seasonal Brie-cranberry; prosciutto-fig-blue cheese; goat cheese-roasted squash-honey-hazelnuts; burrata-tomato-balsamic; or beef tenderloin. Custom toppings by arrangement.

12 standard crostini $28 · 24 standard crostini $54 · 48 standard crostini $100 · 12 beef-tenderloin crostini $38 · 24 beef-tenderloin crostini $74 · 48 beef-tenderloin crostini $140

Chicken Wings
Bone-in skin-on chicken wings, flats and drums, your choice of sauces.

24 pieces $60 · 48 pieces $108 · 72 pieces $144

Grazing & Appetizers

An aperitif, a few friends, and these.

Whipped Feta
Honey, pistachio, and flatbread.

Serves 5-6 $35 · Serves 10-12 $65

Muhammara
Roasted pepper-walnut spread, pomegranate, and flatbread.

Serves 5-6 $35 · Serves 10-12 $65



Goat Cheese & Hot Honey Tartlets
Crisp pastry tartlets, goat cheese, and hot honey.

12 pieces $36 · 24 pieces $68

Gougères
French cheese puffs.

12 pieces $30 · 24 pieces $56

Tonnato Platter
Prosciutto cotto, tuna-caper sauce, lemon, capers, and focaccia.

Serves 5-6 $75 · Serves 10-12 $140

Flatbreads & Savory Tarts

Slice, pour, linger



Sicilian Pizza · 12 Cuts

Sicilian style (rectangle) Your choice of toppings

Per 12-cut pizza
$18 · Crushed San Marzano Tomatoes / Tomato sauce / Garlic Oil / Alfredo / Vodka Sauce / No Sauce

Pinsa Flatbread

A light, airy, hand-shaped oval flatbread with a 48-72-hour fermented dough. A meal for 1-2 or a shared snack.

Per flatbread · serves 1-2
$14 · Margherita (tomato fresh mozz) / Quattro Formaggi / Soppressata, mozzarella, hot honey
$16 · Prosciutto, fig, blue cheese, balsamic / BBQ chicken / Mediterranean

Asparagus French Tart

Flaky puff pastry creamy custard; asparagus + goat cheese, thyme, baked until crisp, full pastry sheet - 12 pcs

12 pieces · full pastry sheet · $35

Croque Monsieur Tart

Flaky puff pastry, bechamel sauce, ham, Gruyere, baked until crispy

12 pieces · full pastry sheet · $45

French Onion Mushroom Tart

Flaky puff pastry, bechamel sauce, caramelized onions, sauteed mushrooms, garlic, thyme Gruyere, baked until crispy

12 pieces · full pastry sheet · $45

Tomato Tart

Flaky puff pastry, herb ricotta, fresh tomatoes, torn basil, full pastry sheet - 12 pcs

12 pieces · full pastry sheet · $35

Neapolitan Fried Pizza

Small fried pizza dough rounds 8-10", fresh tomato sauce with capers, Romano cheese, mozzarella cheese

Each · 8-10-inch pizza · $10

Salads

Greens with personality

Mixed Greens Salad
Our simplest favorite salad - Mixed greens, sliced cucumber + radish, carrots - house dressing

Individual $8 · 1/3 Tray $16 · 1/2 Tray $30 · Full Tray $55

Classic Tossed Salad
Chopped Romaine lettuce, sliced cucumbers, tomatoes, shredded carrots, celery, black olives, crouton - house dressing

Individual $8 · 1/3 Tray $16 · 1/2 Tray $30 · Full Tray $55

Classic Caesar
Chopped Romaine, Shaved Parmesan, Croutons, Anchovies, House-Made Dressing

Individual $12 · 1/3 Tray $28 · 1/2 Tray $34 · Full Tray $68

Mediterranean Chopped Salad
Chopped romaine, tomatoes, cucumber, chickpeas, red onion, banana peppers, kalamata olives, feta, fresh parsley + mint, house dressing

Individual $18 · 1/3 Tray $45 · 1/2 Tray $55 · Full Tray $95

Loaded Wedge Salad
Iceberg Lettuce Wedge, Crispy Bacon, Tomatoes, Hard Eggs, Blue Cheese, Blue Cheese Dressing, Scallions

Individual $22 · 1/3 Tray $42 · 1/2 Tray $55 · Full Tray $95

Greek Salad
Chopped Romaine lettuce, cucumbers, tomatoes, kalamata olives, red onion, feta cheese, fresh mint, lemon-oregano dressing

Individual $12 · 1/2 Tray $34 · Full Tray $62

Tuscan Salad
Chopped Romaine, Shaved Fennel, Orange Supremes, Parmesan Cheese, Toasted Hazelnuts, Mint - Citrus Dressing

Individual $16 · 1/2 Tray $45 · Full Tray $65

Fruit + Nut Salad
Mixed Greens, Sliced Pears(or Apples), Dried Cherries, Candied Walnuts, Crumbled Goat Cheese, Pickled Red Onion, yogurt poppy seed dressing

Individual $16 · 1/3 Tray $28 · 1/2 Tray $34 · Full Tray $62

Pear Gorgonzola Salad
Leaf lettuce, arugula, sliced pears, Gorgonzola cheese, red onion, pomegranate arils, candied walnuts, shallot dijon vinaigrette

Individual $16 · 1/3 Tray $28 · 1/2 Tray $34 · Full Tray $62

Apple Burrata Salad
Mixed Green, Burrata, Apples, Dried Cranberries, Toasted Pecans, Balsamic Glaze, Fresh Mint, Basil

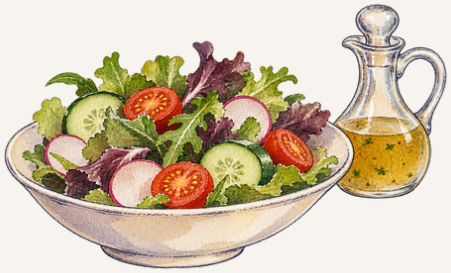
Individual $16 · 1/3 Tray $32 · 1/2 Tray $42 · Full Tray $72

Antipasto Salad
Chopped romaine, celery, red peppers, tomatoes, black olives, garbanzo beans, provolone, salami, soppressata, house dressing

Individual $16 · 1/3 Tray $28 · 1/2 Tray $48 · Full Tray $78

Fattoush Salad
Chopped Romaine, Bell Peppers, Scallions, Red Onion, Cucumber, Pepperoncini, Tomato, Mint, Parsley, Toasted Pita, Feta Cheese, Kalamata Olives, Lemon Dressing

Individual $16 · 1/3 Tray · serves 5-6 $38 · 1/2 Tray · serves 10-12 $55 · Full Tray · serves 20-24 $100



Salads

Picnic favorites & hearty salads

French Potato Salad
Boiled skin-on potatoes, white wine, fresh herbs,extra virgin olive oil

1 quart $15 · 1/2 Tray $28 · Full Tray $55

Dilly Potato Salad
Boiled potatoes, celery, green onion, yogurt, sour cream, dill, Dijon Mustard

1 quart $15 · 1/2 Tray $28 · Full Tray $55

Classic Potato Salad
Boiled potatoes, hard eggs celery, onion, mayonnaise, Dijon mustard,parsley

1 quart $15 · 1/2 Tray $28 · Full Tray $55

Classic Macaroni Salad
Elbow pasta, hard eggs celery, onion, mayonnaise, Dijon mustard,parsley

1 quart $15 · 1/2 Tray $28 · Full Tray $55

Italian Pasta Salad
Farfalle pasta, broccoli, cauliflower, onions, carrots, green beans, Parmesan cheese, house dressing

1 quart $15 · 1/2 Tray $35 · Full Tray $65

Fettuccine Salad
Our version of the Albany favorite - spinach fettuccine noodles, house dressing, spices. We normally pair this with mixed green salad and chicken teriyaki -

Individual $8 · 1/3 Tray $16 · 1/2 Tray $30 · Full Tray $55

Tortellini Salad
Cheese Tortellini, Salami, Cheddar Cheese, Sun-Dried Tomatoes, Red Onion, Pesto, Extra Virgin Olive Oil, Vinegar, Basil, Parsley

1 quart $15 · 1/2 Tray $35 · Full Tray $65

Cole Slaw
Shredded Cabbage, Carrots, Cole Slaw Dressing

1 quart $10 · 1/2 Tray $25 · Full Tray $45

Kale Slaw
Kale, Shredded Purple Cabbage, Carrots, Ginger, spicy peanut dressing

1 quart $10 · 1/2 Tray $25 · Full Tray $45

Broccoli Salad
Diced Broccoli, Dried Cherries, Red Onion, Toasted Almonds, Celery, Slaw Dressing

1 quart $15 · 1/2 Tray $28 · Full Tray $55

Grilled Romaine Chicken Caesar
Grilled Romaine Heads, Grilled Chicken, Toasted Bread, Shaved Parmesan Cheese, Lemon-Parmesan Dressing, Lemon

Individual $16 · 1/3 Tray $38 · 1/2 Tray $48 · Full Tray $78

Autumn Salad
Kale, Roasted Butternut Squash, Farro, Dried Cherries, Diced Apple, Almonds, Shaved Parmesan, Orange Dressing

Individual $16 · 1/3 Tray $38 · 1/2 Tray $48 · Full Tray $78

Chicken Caprese Salad
Romaine, Grilled Chicken, Tomatoes, Mozzarella, Avocado, Basil-Balsamic Dressing

Individual $16 · 1/2 Tray $48 · Full Tray $68

Extra Salad Dressing
8 oz $3 · 16 oz $6 · 32 oz $12

Type of Dressing: House / Ranch / Yogurt Lemon Poppyseed / Maple Vinaigrette

Pasta

Bubbling, baked & beloved

A bubbling baked centerpiece or a bowl made for twirling: the food everyone hopes will come around twice.



ON THE SIDE · Caesar salad, roasted vegetables and bread turn a pasta tray into dinner.

Pass the pasta. Take the compliments.

Pasta

Mix and Match what you like; Penne, Rigatoni, Farfalle, Spaghetti, Linguine, Fettuccine, Cavatappi SAUCES; Marinara, Pomodoro, Pesto, Al Olio, Alfredo

1/3 Tray $35 · 1/2 Tray $55 · Full Tray $85

Pasta Type: Penne / Rigatoni / Farfalle / Spaghetti / Linguini / Cavatappi / Fettucine

Baked Macaroni + Cheese

Elbow pasta in a creamy cheese sauce, baked until golden.

1/3 Tray $45 · 1/2 Tray $60 · Full Tray $110

Rigatoni Vodka Sauce

Rigatoni pasta, vodka tomato cream sauce

1/3 Tray $35 · 1/2 Tray $55 · Full Tray $85

Pasta: Penne / Rigatoni / Cavatappi

Chicken Riggies

Rigatoni pasta, chicken, red bell peppers, pepperoncini, garlic, onions, tomato, cream, Parmesan cheese

1/2 Tray $65 · Full Tray $120

Baked Ziti

Ziti pasta, marinara, herb ricotta, Parmesan and mozzarella cheese. Baked until golden brown delicious.

1/3 Tray $40 · 1/2 Tray $60 · Full Tray $85

Baked Lasagna

Fresh pasta sheets, layered with ricotta, grated cheese, mozzarella cheese, marinara, baked to golden delicious

1/2 Tray $75 · Full Tray $140

Bolognese Lasagna

Slowly braised beef sauce, fresh pasta sheets, layered with bechamel sauce, grated cheese, mozzarella cheese, baked to golden delicious

1/2 Tray $75 · Full Tray $140

Pasta

A little trattoria at home



Baked macaroni + cheese

Carbonara

Cheese Filled Tortellini, Crispy Bacon, Peas, White Wine Cheese Sauce - choose linguine, tortellini, or shells

1/2 Tray $75 · Full Tray $140

pasta: tortellini / linguini / shells
meat: bacon / no meat / plant based meat

Orecchiette Rapini

Broccoli rabe, sausage, garlic broth, crushed red pepper, romano cheese, tomatoes

1/2 Tray $75 · Full Tray $140

Ravioli

Choose from a variety of filled pasta and sauces: butternut squash, cheese, beef, mushroom, sausage broccoli, vegetable, lobster

1/2 Tray $75 · Full Tray $140

Rigatoni Bolognese

Rigatoni pasta - slow braised red wine braised beef sauce

1/3 Tray (1 lb) $45 · 1/2 Tray (1.5 lb) $75 · Full Tray (3 lb) $140

Firecracker Pork Pasta

Pineapple-Soy Braised Pork-Pulled, Cavatappi Pasta, Habanero- Cilantro Pesto, Lime Crema

1/2 Tray $58 · Full Tray $98

Pasta Primavera

Penne pasta , roasted peppers, onions, zucchini, squash, asparagus, tomatoes, peas, parsley, tarragon, light cream sauce or garlic oil

1/3 Tray $55 · 1/2 Tray $65 · Full Tray $95

Pasta Type: Penne / Rigatoni / Farfalle / Spaghetti / Linguini / Cavatappi / Fettucine
Sauces: Marinara / Alfredo / Pomodoro / Pesto / Al Olio

Porcini Gnocchi

Italian gnocchi, sauteed porcini, shiitake, cremini mushrooms, garlic, olive oil, white wine, lemon, parsley, Romano and Parmesan cheese, (gluten free) can be vegan without cheese

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $148

Chicken & Seafood

From the bistro kitchen



Coconut Lemongrass Chicken

Cubed chicken, coconut lemongrass curry braised, jasmine rice

1/2 Tray (serves 10) $55 · Full Tray (serves 20) $105

My New Option: jasmine rice / basmati / white rice / brown rice

Chicken Marsala

Thinly Pounded Chicken Breast Sauteed, Mushroom, Garlic, Marsala Wine Sauce

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Pan Seared Chicken

6 oz airline chicken breast, pan seared. Skin on with wing drum, boneless breast. slightly seasoned, lemon white wine sauce

1/3 Tray (5 pieces) $38 · 1/2 Tray (10 pieces) $68 · Full Tray (20 pieces) $130

Chicken Involtini

6 oz chicken breast - spinach, mushroom, onion, gruyere cheese, rolled, sauteed, lemon garlic white wine sauce, garnish toasted breadcrumb

1/2 Tray (serves 10) $68 · Full Tray (serves 20) $130

Chicken Parmigiana

Thinly Pounded Chicken Breast Lightly Breaded, Fried, House-Made Marinara, Mozzarella Cheese, Baked to Golden Delicious

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Chicken Cordon Bleu

6 oz chicken breast, pounded thin, honey ham + Gruyere stuffed, rolled, panko crusted, fried - Dijon cream sauce

1/2 Tray (10 pieces) $68 · Full Tray (20 pieces) $130

Chicken Francaise

Thinly Pounded Chicken Breast, Egg Battered, Fried, Lemon-White Wine Sauce

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Butter Chicken

Cubed chicken breast, braised in coconut curry sauce, cilantro garnish

1/2 Tray (serves 10) $55 · Full Tray (serves 20) $105

Meat: Chicken / Paneer (vegetarian) / Cauliflower (vegan)

Chicken Piccata

Chicken Breasts, Sauteed, White Wine, Lemon, Capers

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Chicken Milanese

Thinly Pounded 6 oz Chicken Breast Lightly Breaded, Fried

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Chicken & Seafood

Comforts & crowd favorites

Grilled Chicken

6 oz Boneless Skinless Chicken Breasts, Grilled - choose your sauce: BBQ, teriyaki, Greek, mojo, lemon thyme, buffalo or plain

1/3 Tray $45 · 1/2 Tray $65 · Full Tray $120

Bruschetta Chicken

Italian marinated chicken breasts, grilled, topped with mozzarella bruschetta and balsamic glaze

1/3 Tray $55 · 1/2 Tray $89 · Full Tray $168



Roasted Turkey

Herb-roasted boneless turkey breast, sliced. Turkey gravy sold separately.

1 lb $24 · 3 lb $65 · 5 lb $110 · 10 lb $210

Hot or Cold: Cold - Deli Sliced (no gravy) / Hot - Dinner Sliced (gravy)

Flavor: Cirtus Marinade / Classic Poultry Seasoned / Herbs de Provence

Chicken Cacciatore

Bone in, skin on chicken breast + thighs pan seared, pepper, onions, garlic, mushrooms, tomatoes, rosemary, thyme, slow roasted until tender

1/2 Tray (serves 10) $78 · Full Tray (serves 20) $142

Herb Roasted Chicken

Bone-in Skin-on Chicken - breast, thigh, drum, tossed in olive oil, herbs, lemon, roasted until golden crisp

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

My New Option: Buffalo / BBQ / Lemon Herb

Chicken Kabobs

Citrus Marinated Cubed Chicken Breast, Skewered, Grilled

1/2 Tray $65 · Full Tray $120

Chicken Teriyaki Skewers

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 fettuccine noodles and mixed greens salad. A taste of nostalgia!

1/3 Tray $42 · 1/2 Tray $78 · Full Tray $142

Taco Meats

All the meats for your taco Tuesday or any day

1/2 Tray $65 · Full Tray $120

Pulled Chicken

Tender Poached Chicken Breast - Pulled - Sauce: BBQ, Buffalo, Teriyaki, Marinara

1/2 Tray $65 · Full Tray $120

Chicken Quesadilla

Shredded Chicken, Cheddar Cheese, Scallions, grilled until crispy toasty

1/2 Tray $40 · Full Tray $75

Chicken Tenders

Boneless chicken tenders, breaded, fried until golden crispy

1/3 Tray $35 · 1/2 Tray $55 · Full Tray $100

Chicken & Seafood

A table by the sea

Steamed Lobster
Whole wild caught Maine lobster - lemon, drawn butter chick size 1-2 lbs each

2 whole lobsters $150 · 4 whole lobsters $280 · 6 whole lobsters $390

service: whole steamed / cut in half broiled

Lobster Tails
4-5 oz wild Maine lobster tails, baked with butter and lemon or stuffed

2 tails $140 · 4 tails $250 · 6 tails $350

Preparation: Baked, lemon + butter / Stuffed, broiled, Hollandaise

Seared Salmon
Pan Seared Salmon - You Choose Sauces and Flavors

1/3 Tray $85 · 1/2 Tray $150 · Full Tray $250

Seared Cod
Pan-seared cod, 5 oz portions, with your choice of sauce.

1/2 Tray · 10 portions $125 · Full Tray · 20 portions $235

Halibut
Pan Seared Halibut - lemon beurre blanc

1/2 Tray $270 · Full Tray $540

Crab Cakes
Lump Crab, Celery, Onion, Garlic, Bread, Panko Crusted, Chili-Remoulade Sauce

1/2 Tray $180 · Full Tray $340

Options: Entree Size / Appetizer Size



Seared Scallops
U10 Scallops, pan seared, butter, white wine, lemon

6 pieces $30 · 12 pieces $55 · 24 pieces $105

Blackened Tilapia
Tilapia - coated in blackening spices, pan seared

1/2 Tray $45 · Full Tray $80

Flavors: Tandoori / Cilatro-Lime / Citrus Marinated / Lemon Butter

Shrimp Kabob
Jumbo Shrimp, garlic, lemon, herbs, extra virgin olive oil, grilled

1/3 Tray $55 · 1/2 Tray $85 · Full Tray $155

Shrimp Scampi
Jumbo Shrimp, Sauteed in Garlic, Butter, Wine - Angel Hair Nests

1/2 Tray $55 · Full Tray $95

Mussels
PEI Mussels, Butter, Garlic, Herbs, Lemon, Tomato, Steamed

1/2 Tray $65 · Full Tray $120 · Deep Full Tray $160

Steamed Clams
Little Neck Clams -Butter, Garlic, Onions, Herbs. Lemon, White Wine, Steamed

1/2 Tray $75 · Full Tray $140 · Deep Full Tray $180

Beef & Pork

A reason to celebrate

Filet Mignon

6 oz Choice grade beef filet Mignon, steakhouse seasoning, grilled Filet weight: 6 oz before cooking.

2 steaks $100 · 4 steaks $180 · 6 steaks $240

Sauce: Garlic herb butter / Bearnaise / Red wine demi / horseradish cream / Plain - no sauce

Beef Wellington

6 oz Choice grade beef filet Mignon, mushroom duxelles, prosciutto, Dijon mustard, flaky puff pastry, demi glace Filet weight: 6 oz before cooking.

2 individual Wellingtons $100 · 4 individual Wellingtons $180 · 6 individual Wellingtons $240

Sauce: Garlic herb butter / Bearnaise / Red wine demi / horseradish cream / Plain - no sauce

NY Strip Steak

Choice grade NY Strip Steak, steakhouse seasoning, grilled Steak weight: 10 oz before cooking.

2 steaks $65 · 4 steaks $125 · 6 steaks $180

Sauce: Bearnaise / Red wine demi / Plain - no sauce / Pepperon cream / Herb garlic butter / Horseradish cream

Ribeye Steak

Choice grade Rib Eye Steak, steakhouse seasoning, grilled Steak weight: 10 oz before cooking.

2 steaks $65 · 4 steaks $125 · 6 steaks $180

Sauce: Bearnaise / Red wine demi / Plain - no sauce / Pepperon cream / Herb garlic butter / Horseradish cream

Beef Tenderloin

USDA Choice Grade Beef Tenderloin - Herbed, Grilled, Sliced Wellington (not GF) version available - your choice of sauces

1/2 Tray 2.5 lb $125 · 1/2 Tray Beef Wellington · 2.5 lb beef $150 · Full Tray 5 lb $220 · Full Tray Beef Wellington · 5 lb beef $270

Prime Rib

USDA Choice Grade Boneless Rib Roast - salt + pepper crusted, rosemary, garlic, au jus

1/2 Tray 4 lb $150 · Full Tray 8 lb $280

NY Strip Loin

USDA Choice Grade NY Strip Loin - Herb Seasoned, Grilled, Sliced

1/2 Tray 4 lb $95 · Full Tray 8 lb $165

London Broil

Top round roast steakhouse marinated sliced (hotel butter) - or mojo marinated flank steak grilled, sliced (chimichurri)

1/2 Tray (3-4 lb) $85 · Full Tray (6-8 lb) $150

seasoning: London Broil (top round) / Flank Steak

topppings: Plain / Horseradish Cream / Red Wine Demi Glaze / Chimichurri / Hotel Butter (garlic herb butter)

Beef Kabobs

NY Strip Loin, Cubed, Chili-Lime Marinated, Skewered, Grilled, Cilantro Lime

1/2 Tray $75 · Full Tray $120

Beef Brisket

Beef brisket, slowly braised for 8 hours, red wine demi glaze or bbq sauce

1/2 Tray (3 lb) $108 · Full Tray (7 lb) $198

Sliced Roast Beef

Slow cooked top round, sliced, au jus, horseradish cream.

1/2 Tray (3 lb) $68 · Full Tray (7 lb) $145

Short Ribs

Slow braised boneless shortribs, pan gravy

1/3 Tray $95 · 1/2 Tray $140 · Full Tray $250



Beef & Pork

Familiar favorites, generously served

Beef Tips

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 Tray $48 · 1/2 Tray $92 · Full Tray $168

Classic Meatloaf

Traditional beef meatloaf, roasted, sliced

1/2 Tray $45 · Full Tray $85

Thai Basil Beef

Thinly Sliced Beef, Pepper, Onions, Garlic, Ginger, Hoisin, Basil

1/2 Tray $75 · Full Tray $120

Pork Braciole

Thinly sliced pork, seasoned bread crumb, Parmesan cheese, parsley, pine nut stuffing, rolled, braised in house marinara

1/2 Tray (20 pieces) $85 · Full Tray (40 pieces) $150

Sliced Ham

Brown sugar glazed ham, baked, sliced

2 lb $35 · 5 lb $80 · 10 lb $140

Pork Tenderloin

Tender Pork Loin, Herb Rubbed - Seared + Roasted or Grilled

1/2 Tray $55 · Full Tray $95

Flavor/Sauces: Teriyaki / BBQ Sauce / Herb de Provence Pan Gravy / Mojo Citrus Marinade / My New Choice

Sausage & Peppers

Sliced rope sausage, peppers, onions, garlic, madiera wine, Roma tomatoes, herbs

1/2 Tray $55 · Full Tray $95

Pork Chops

Boneless or Bone-in Chops, Pan Seared or Grilled

1/2 Tray $65 · Full Tray $120

Pulled Pork

Slow braised pork - Hand Pulled

1/2 Tray $95 · Full Tray $160

Flavor: Teriyaki / BBQ Sauce / Carolina Gold (mustard) BBQ / Cherry Pepper Sauce

BBQ Ribs

Baby back pork ribs, chili lime rub, grilled, bbq sauce

1 rack (6 portions 12 ribs) $38 · 2 racks (12 portions 24 ribs) $68

Philly Cheese Steak

Shaved beef (or chicken) onion, garlic, peppers, cheese. Bulk in trays for guests to make sandwich. Torpedo rolls or slider rolls on the side

1/3 Tray (serves 5-6) $95 · 1/2 Tray (serves 10-12) $175 · Full Tray (serves 20) $250

Bread Option: Torpedo Rolls / Slider rolls / Italian Bread / Baguette

Grilled Burgers

Build your own 7 oz all beef sirloin burgers, grilled. On the side: Brioche buns, American cheese, ketchup, mayonnaise, mustard, bread and butter pickles.

10 burgers · 7 oz before cooking $75 · 20 burgers · 7 oz before cooking $150

Hot Dogs

Sabrett's all beef 8:1 (2 oz "normal" size) hot dog, natural casing, no fillers or extenders. Grilled, boiled or pan seared. Brioche roll, ketchup, mustard, sweet relish included. Add our house made "Albany street" meat sauce or sauerkraut.

1/2 Tray (10 pieces) $50 · Full Tray (20 pieces) $95

Vegetables & Sides

Potatoes & comforting classics

Risotto
Arborio rice, chicken stock, Parmesan cheese, butter

1/2 Tray $40 · Full Tray $75

Flavor: Mushroom / Classic / Pea / Asparagus



Eggplant Parmigiana
Skinless thinly sliced eggplant, lightly egg battered, marinara, Parmesan and mozzarella cheeses

7-inch tray · serves 2 $30 · 1/3 Tray (serves 5-6) $40 · 1/2 Tray $50 · Full Tray $95

Eggplant Rollatini
Skinless eggplant, thinly sliced,lightly battered and fried; rolled with herbed ricotta cheese, topped with house marinara, Parmesan and mozzarella cheeses, cooked until gold and bubbly

7-inch tray · serves 2 $35 · 1/3 Tray (serves 5-6) $55 · 1/2 Tray $65 · Full Tray $120

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

1/3 Tray $38 · 1/2 Tray $48 · Full Tray $88

Steakhouse Frites
The most delicious crispy fried baked potato wedges - flavors and sauce choice

1 quart $25 · 1/3 Tray $35 · 1/2 Tray $55 · Full Tray $85

Creamy Mashed Potatoes
Boiled Potatoes, Cream, Butter

1 quart · serves 2 $20 · 1/3 Tray · serves 5-6 $35 · 1/2 Tray · serves 10-12 $50 · Full Tray · serves 20-24 $95

Gruyère Potatoes au Gratin
Thinly Sliced Potatoes, Gruyere Cheese, Spices, Cream, Baked to Golden Delicious

7-inch tray · serves 2 $20 · 1/3 Tray · serves 5-6 $45 · 1/2 Tray · serves 10-12 $85 · Full Tray · serves 20-24 $160

Garlic Parm Sweet Potatoes
Sliced sweet potatoes, garlic, thyme, Parmesan cheese, roasted

7-inch tray · serves 2 $15 · 1/3 Tray $30 · 1/2 Tray $45 · Full Tray $80

Sweet Potato Casserole
Mashed sweet potatoes, cinnamon, brown sugar, pecan topping

1 quart · serves 2 $20 · 1/3 Tray · serves 5-6 $35 · 1/2 Tray · serves 10-12 $50 · Full Tray · serves 20-24 $95

Root Vegetable Hash
Seasonal root vegetables, olive oil, garlic, herbs, roasted until golden

1/2 Tray $45 · Full Tray $80

Lebanese Rice
Medium grain white rice, vermicelli pasta, pine nuts, chicken stock, butter, fresh herbs

1/3 Tray $20 · 1/2 Tray $40 · Full Tray $75

Vegetables & Sides

Grains, greens & a little smoke



Rice Pilaf

White or Brown Rice, Steamed, Carrots, Onions, Celery, Thyme, Butter

1/2 Tray $35 · Full Tray $65

Grains

Farro, couscous, quinoa Rice; Jasmine, Basmati, White, Brown

1/2 Tray $35 · Full Tray $65

Coconut Rice

White rice, cooked in coconut milk, toasted coconut

1/2 Tray $35 · Full Tray $65

Spanish Rice

Medium grain rice, onion, carrots, red peppers, garlic, sazon, tomato, cilantro, lime

1/2 Tray $35 · Full Tray $65

Roasted Vegetables

Zucchini, yellow squash, red and yellow onion, asparagus, red peppers, garlic, olive oil, salt and pepper

1/2 Tray $45 · Full Tray $75

Bacon Bourbon Brussels

Bacon, Bourbon, Maple Brussels Sprouts

7-inch tray · serves 2 $20 · 1/3 Tray $35 · 1/2 Tray $55 · Full Tray $90

Green Beans Amandine

Tender Green Beans, Sauteed in Butter and Toasted Almonds

1/2 Tray $35 · Full Tray $65

Haricots Verts

Tender Crunchy French Green Beans, Garlic, Olive Oil, Lemon

1/2 Tray $45 · Full Tray $75

Sauteed Broccoli Rabe

Broccoli Rabe, Sauteed, Garlic, Crushed Red Pepper, Parmesan Cheese

1/2 Tray $55

Grilled Corn

Grilled Corn on the Cob - Garlic Herb Butter

1/2 Tray $35 · Full Tray $65

Baked Beans

New England style slow braised beans, molasses, brown sugar, spices

1/2 Tray $45 · Full Tray $75

Vegetables

Fresh Vegetables -sauteed steamed or roasted, salt pepper evoo - broccoli, broccolini, cauliflower, zucchini + squash, carrots, green beans, snow peas

Serves 2 $15 · 1/3 Tray $30 · 1/2 Tray $45 · Full Tray $75

Seasonal preparations include garlic broccolini; confirm the preparation and price.

Preparation: Steamed / Sauteed / Sauteed - garlic / Roasted / Grilled

Roasted Cauliflower

Cauliflower Florets - Olive Oil, Salt and Pepper

1/2 Tray $35 · Full Tray $65

Options: Buffalo / Lemon Caper / Cumin, Corriander, Golden Raisins

Vegetables & Sides

Vegetables with personality

Green Bean Casserole
Fresh green beans, creamy cheese sauce, fried onions

1 quart · serves 2 $20 · 1/3 Tray · serves 5-6 $35 · 1/2 Tray · serves 10-12 $50 · Full Tray · serves 20-24 $95

Stuffing
Classic Sausage - Cubed bread, celery, onions, carrots, thyme, sage, chicken stock, parsley Meatless Stuffing- vegetable stock, meatless

1 quart · serves 2 $15 · 1/3 Tray · serves 5-6 $35 · 1/2 Tray · serves 10-12 $50 · Full Tray · serves 20-24 $95

Flavor: Meatless / Sausage Stuffing

Collard Greens
Slow braised collard greens, garlic, onions, ham, vinegar chicken stock

1/2 Tray (serves 10) $45 · Full Tray (serves 20) $85

Honey Thyme Carrots
Cut carrots, honey, thyme, garlic roasted

1/2 Tray (serves 10) $55 · Full Tray (serves 20) $95

German Glazed Carrots
Sliced carrots, butter and sugar coated, vegetable stock and heavy cream braised, parsley

1/2 Tray (serves 10) $55 · Full Tray (serves 20) $95



Classic French Ratatouille
Fresh sliced vegetables slowly roasted in herb tomato sauce: eggplant, zucchini, yellow pepper, red onion, thyme, oregano, basil

1/2 Tray (serves 10) $55 · Full Tray (serves 20) $95

Parisienne Gnocchi
Choux pastry (egg, butter, water, flour) mixed with Gruyere cheese and fine herbs, boiled, sauteed in browned butter

1/2 Tray (18-20 pieces) $55 · Full Tray (38-40 pieces) $85

Fondant Potatoes
Potato cylinders pan seared, thyme, garlic, butter, chicken stock braised until soft and tender

1/2 Tray (18-20 pieces) $55 · Full Tray (38-40 pieces) $85

Porcini Polenta
Creamy polenta with porcini mushrooms and Parmesan.

Serves 5-6 $45 · Serves 10-12 $85

Poutine Station
Frites, cheese curds, and gravy. Montrealer adds brisket. Food only; staffing/equipment additional. 20-guest minimum.

Classic · per guest $14 · Montrealer · per guest $19

Desserts & Bakery

Chocolate, fruit & spoonfuls



Waffle Box
Liège-style waffles with a choice of Blueberry Bliss, Maple Bourbon Bacon, Churro, Strawberry Shortcake, Death by Chocolate, or S'mores toppings.

6 pieces $78 · 12 pieces $132 · 48 pieces $384

Chocolate Mousse
Whipped Chocolate Mousse, Whipped Cream, Hazelnuts

1 pint $12 · 1 quart $25

Flourless Chocolate Cake
Scratch-made fudgey chocolate cake, covered in dark chocolate ganache, mocha whip, fresh berries

6-inch $45 · 8-inch $65

Crème Brûlée
6 Mini (4oz) Creme Brulee

6 pieces · 4 oz each · $30

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

9-inch pie · 8 slices · $65

Chocolate Tarts
Chocolate shortbread, chocolate mousse, chocolate ganache, caramel, toasted hazelnuts

12 pieces $36 · 24 pieces $68 · 48 pieces $120

Fruit Salad
Fresh Seasonal Fruit Salad

1 quart $20 · 1/2 Tray $40 · Full Tray $75

Fruit Skewers
Fresh Seasonal Fruit Skewers

24 skewers $55 · 48 skewers $85

Fruit Bars
1 Dz Fruit Bars: Raspberry, Lemon or Blueberry

12 pieces
$18 · Raspberry / Lemon / Blueberry

Southern Fruit Cobbler
1/2 Tray Southern Style Seasonal Fruit Cobbler - Warm and Delicious

1/2 Tray
$35 · Peach / Strawberry / Apple / Blueberry / Cherry

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

9-inch pie · 8 slices
$35 · Blueberry / Cherry / Mixed Berry / Apple / Pumpkin

Cream Pies
Chocolate, Banana Cream, Lemon

9-inch pie · 8 slices
$45 · Chocolate / Banana / Lemon

Tiramisu
Espresso-Brandy Soaked Lady Fingers, Mascarpone Filling, Chocolate Dusted

1/2 Tray $45 · Full Tray $85

Desserts & Bakery

The little pâtisserie

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

6-inch $45 · 8-inch $65 · 10-inch $85

Cheesecakes: Classic / Burnt Basque / Pumpkin

Cake
Chocolate (Chocolate Buttercream Filled), Vanilla (Chocolate or Vanilla Buttercream) or Carrot (Cream Cheese)

6-inch $55 · 8-inch $65 · 10-inch $85

Cake Flavors: Vanilla/Vanilla / Vanilla/Chocolate / Chocolate/Chocolate / Carrot/Cream cheese

Peanut Butter Mousse Cake
Scratch-made velvety peanut butter mousse, crunchy nut base and topping, milk chocolate ganache coated

6-inch $45 · 8-inch $65

Italian Rum Cake
Scratch-made classic vanilla sponge cake, rum soak, custard filled, real whipped cream frosted, toasted sliced almonds

6-inch $45 · 8-inch $65

My New Option: chocolate custard / vanilla custard

Louisiana Ring
House Made Nostalgic Favorite

9-inch ring · 12 slices · $35



Mini Fruit Tarts
Shortbread cups, vanilla custard, fresh berries, apricot glaze

24 pieces $60 · 48 pieces $105

Pecan Tassie
Shortbread cups, pecans, chocolate chips

24 pieces $42 · 48 pieces $78

Cream Puffs
Delicate choux pastry with whipped cream filling. A little French finish for the dessert table.

24 pieces $42 · 48 pieces $78

Flavor: Vanila Custard Filling / Whip Cream Filled / Mocha Frosted / Chocolate ganache Topped

Mini Cannoli
Crisp pastry shells filled with traditional Italian ricotta cream and chocolate chips.

12 pieces $28 · 24 pieces $54 · 48 pieces $96

Italian Lemon Cookies
Traditional Lemon Cookie, Iced, Sprinkles

24 pieces (24 pieces) $18 · 48 pieces (48 pieces) $36

Specialty Cookies
Chocolate Dipped Almond Horns, Coconut Macaroon, French Macaroon

Almond Horns (12 pieces) $18 · Coconut Macaroon (12 pieces) $18 · French Macaron (12 pieces) $30 · Thumbprint · 12 pieces $18

Desserts & Bakery

Sweet bakes & the bread basket



Churros

2 Dz Scratch Made Puffy Pastries, Fried, Cinnamon Sugar

24 pieces · $18

Cupcakes

By the Dozen - Cake Flavors; Vanilla, Lemon, Carrot, Chocolate. Frosting Flavors: Vanilla, Chocolate, Cream Cheese, Lemon Mascarpone

12 pieces $30 · 24 pieces $55 · 48 pieces $96

Flavor by the dozen only: Chocolate / Vanilla / Lemon / Carrot / Strawberry

Sicilian Orange Cake

8" Cake - Scratch-Made, Dense Whole Orange Cake from Sicily. Orangecello Soaked, Mascarpone Whip

8-inch cake · $35

Chocolate Eclairs

Scratch-made pate choux, vanilla custard filling, dark chocolate ganache. These are large "fair" style 6-7" long and about 2" wide

6 pieces $18 · 12 pieces $32 · 24 pieces $60

FOR THE BREAD BASKET

Bread

We make all our bread fresh in-house. Italian, Focaccia, Tuscan Sourdough, Cinnamon Raisin, Rye Sourdough

Italian Bread - 1 lb loaf $3.50 · Focaccia - 1 lb sheet $4 · Tuscan Sourdough Boule $4 · Rye Sourdough $3.50 · Cinnamon Raisin $4

Rolls

Dinner Rolls - crusty mixed rolls, butter

12 pieces $18 · 24 pieces $28 · 48 pieces (48 pieces) $48

Desserts & Bakery

Cookies, cakes & a very French finish.

Chocolate, pastry, fruit and the lovely indecision of choosing dessert. An assortment makes the decision easier.



A LITTLE OF EACH · Pair a whole tart or cake with pastries and individual mousse cups for a generous dessert table.

A very French finish.

Lemon Olive Oil Cake
With crème fraîche.

8-inch cake · 12 slices $48 · 10-inch cake · 20 slices $72

Tarte Tatin
Caramelized apple tart with crème fraîche.

9-inch tart · 8 slices $55 · Two 9-inch tarts · 16 slices $105

Assorted Rugelach
A standalone assortment of the little pastries from our holiday table.

12 pieces $30 · 24 pieces $56

Chocolate Mousse Shooters
Individual chocolate mousse, whipped cream, and hazelnuts.

6 cups · 3 oz each $42 · 12 cups · 3 oz each $78

Madeleines
Fluffy French Cookie - Mini little cakes with a just a touch of lemon and a little crisp on the outside - sugar dusted or glazed

12 pieces $28 · 24 pieces $54 · 48 pieces $96

Brownies
Brownies or Blondie's House Made

12 pieces $18 · 24 pieces $29 · 48 pieces $52

Flavor: Chocolate Chip Brownie (no nuts) / Chocolate Chip Brownie (nuts) / Blondie

Cookies
Scratch-Made cookies made from quality ingredients

12 pieces $18 · 24 pieces $29 · 48 pieces $52

Flavor: Loaded Chocolate Chip / Salted Brownie / Sugar / Oatmeal

Cookie Platter
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,

48 pieces $96 · 72 pieces $135 · 96 pieces $170

Serving Essentials

The finishing touches

Things you might need for your get together - Plates, Utensil, Cups, etc..

Roll up (per person)	**$1**
Fork, Knife, Spoon (per person)	**$1**
Individually packed fork, knife, spoon & napkin	**$0.25**
Bio cutlery set · fork, knife, spoon & napkin	**$1.50**
Serving spoon · each	**$2.50**
Serving Tongs (ea)	**$2.50**
12 oz Cups - clear hard plastic (12)	**$6**
9-inch Plate - white - silver rim (12)	**$12**
6-inch plate · white / silver rim · 12 pieces	**$9**
Silver-look fork, knife & spoon · per guest	**$2**
Napkins · 25-pack	**$2.50**
Disposable chafer · each	**$10**
Reusable chafer rental · each	**$20**



BEFORE THE DOORBELL RINGS

Count guests, serving dishes and utensils. Tell us if you need presentation, staffing or rentals for a fuller event setup.

Breakfast Boxes

A morning worth gathering for



Pastry Charcuterie Box

A generous assortment of muffins, Danish, croissants and cinnamon rolls with fresh fruit, jam and butter or spreads.

Serves 2-3 $65 · Serves 5-6 $108 · Serves 10-12 $165 · Serves 15-20 $220

Yogurt Bar

Yogurt and an assortment of toppings so guests can build their own parfaits. Lovely for an office breakfast, shower or weekend gathering.

Serves 2-3 $55 · Serves 5-6 $105 · Serves 10-12 $175 · Serves 18-20 $245

Full Brunch

Broccoli-cheddar quiche, bacon, breakfast potatoes, penne carbonara, lemon-herb chicken, Caesar salad, and fruit salad.

Serves 4-6 $160 · Serves 10-12 $300

Per guest: one quiche portion, bacon, potatoes, pasta, one chicken portion, salad, and fruit.

Waffle Charcuterie

Belgian-style waffles with fresh fruit, jams, Nutella and assorted butters. A sweet centerpiece for the breakfast table.

Serves 2-3 $60 · Serves 5-6 $108 · Serves 10-12 $180 · Serves 18-20 $240

Weekend Brunch

Tomato-bacon frittata, cinnamon rolls, roast pork tenderloin, Lyonnaise potatoes, and asparagus with hollandaise.

Serves 2 $95 · Serves 5 $225 · Serves 10 $375

Per guest: one egg portion, one cinnamon roll, 4 oz pork, potatoes, and asparagus.

Brunch II

Cheesy scrambled eggs, lemon-blueberry French toast casserole, sausage and bacon, breakfast potatoes, rigatoni vodka, and mixed greens salad.

Serves 5 $190 · Serves 10 $325

Per guest: one egg portion, one casserole portion, two breakfast-meat pieces, potatoes, pasta, and salad.

Breakfast Starters & Sides

Start the day generously

Yogurt Parfait

Vanilla low fat Yogurt, blueberries, granola

Individual parfait 6 oz $4.50 · 1 quart $18 · 1/2 Tray $28

Oatmeal

Steel cut whole oat - blueberries, maple syrup, walnuts

32 oz (5-6 portions) $28 · 50 oz (8-10 portions) $42

Mini Frittatas

Individual 4 oz baked egg frittatas. Choose ham-Swiss, broccoli-cheddar, spinach-bacon, or sun-dried tomato-feta.

12 pieces · 4 oz each $60 · 24 pieces · 4 oz each $112

Flavors: Spinach, Tomato, Feta / Sausage, Peppers, Onions, Swiss / Ham + Swiss / Egg + Cheese

Whole Fruits

A simple fresh addition to breakfast or lunch. Choose apples, bananas or oranges.

Each fruit
$2 · Apple / Banana / Orange

Assorted Breakfast Pastries

Mixture of muffins, crumb cake, croissants, danish etc

Serves 5-6 $38 · Serves 10-12 $68 · Serves 20-24 $128

Breakfast Meats

1/2 trays (3 lbs) of your favorite breakfast sides

1/2 Tray · 3 lb
$55 · Bacon / Sausage / Ham



Lyonnaise Potatoes

1/2 Tray - Sliced Potatoes, Caramelized Onions, Butter, Fresh Herbs

1/2 Tray · $55

Home Fried Potatoes

1/2 Tray - Diced Potatoes, Butter, Onion, Smoked Paprika, Parsley

1/2 Tray · $45

Hash Browns

Shredded potatoes, fried

Choose shredded, patties, or tots
1/2 Tray · serves 10-12 $35

Breakfast Mains

Eggs, toast & good mornings

Golden eggs, buttery pastry and a good reason to sit a little longer. Choose a savory anchor and a sweet companion.



Eggs

1/3 Tray $25 · 1/2 Tray $35 · Full Tray $65

Eggs Style: Scambled / Fried

Eggs Benedict

Poached eggs and Canadian bacon on toasted English muffins, finished with hollandaise and fresh herbs.

10 finished Benedict halves · 10 eggs / 5 English muffins · $45

Breakfast Sandwiches

Egg, cheddar cheese; bacon, sausage or ham; brioche roll, croissant or biscuit

6 pieces $38 · 12 pieces $60 · 24 pieces $96

Meat Option: Sausage / None / Ham / Bacon

Tea Sandwiches

Delicate mini sandwiches for showers, brunches and afternoon gatherings. Two dozen per flavor.

24 pieces · one flavor · $60

Breakfast Burrito

Scrambled eggs, breakfast potatoes, cheddar and sriracha aioli wrapped in a flour tortilla.

6 pieces $38 · 12 pieces $60 · 24 pieces $96

Pancakes, French Toast, Waffles

Scratch-made Pancakes or Hand dipped French Toast - Butter + Syrup

Individual $8 · 1/3 Tray $16 · 1/2 Tray $35 · Full Tray $65

Flavors: Blueberry / Plain / Chocolate Chip / Banana

Pancakes Waffles: Pancakes / Waffles / French Toast

PAIR IT BEAUTIFULLY · Pair quiche with French toast casserole, breakfast potatoes and fresh fruit. Add pastries and coffee to complete the table.

Breakfast Mains

The leisurely brunch

Golden eggs, buttery pastry and a good reason to sit a little longer. Choose a savory anchor and a sweet companion.



French Toast Casseroles

Baked French toast casserole with eggs, cream, bread, and mascarpone.

Blueberry-lemon, berry-croissant, or classic
1/3 Tray · serves 5-6 $65 · 1/2 Tray · serves 10-12 $120 · Full Tray · serves 20-24 $225

Quiche

A flaky pastry crust filled with eggs, cream and cheese. Choose your favorite savory combination below.

9-inch quiche · 6 generous slices
$35 · Ham + Swiss / Broccoli + Cheddar / Sausage, onion, pepper / Spinach + feta

Frittata

A crustless baked egg dish with cheese and your choice of savory fillings.

1/2 Tray
$45 · Ham + Swiss / Broccoli + Cheddar / Spinach + Bacon / Sundried Tomato - Feta

Dutch Baby

Large fluffy pancake, lemon curd, fresh blueberries, powdered sugar

4 ea (6-inch) $32 · 8 ea (6-inch) $48

Crepes

Classic French crepes

1/3 Tray $35 · 1/2 Tray $45

Flavor: Plain / Ham + Gruyere / Suzette (orange butter) / Mushroom Gruyere / Fresh Fruit + Whipped Cream

Sausage + Biscuits

Southern-style biscuits with rich sausage gravy.

1/2 Tray · $48

Shakshuka

Eggs poached in a fragrant tomato sauce. Packed for gentle reheating.

1/3 Tray · 6 eggs $30 · 1/2 Tray · 12 eggs $55 · Full Tray · 24 eggs $100

Breakfast Bakery

Butter makes an entrance

Hand-Made Scones

Scratch made scones, large and mini versions.

12 pieces $21 · 24 pieces $39 · 12 pieces Mini $18 · 24 pieces Mini $28

Scone Flavors: Blueberry / Cranberry Orange / Cinnamon Chocolate Chip / Ham Gruyere / Parmesan Chive / Rosemary Olive

Crumb Cake

NY Style crumb|coffee cake - dense butter cake, brown sugar cinnamon crunch topping

1/4 sheet (6-8 pieces) $20 · 1/2 sheet (12-14 pieces) $38



Breakfast Muffins

Assorted house-made muffins by the dozen

12 muffins
$24 · Blueberry / Carrot / Lemon Poppy Seed / Orange Cranberry / Chocolate Chip / Double Chocolate / Banana Nut

Bistro Pastry

Flaky savory filled croissants

6 pieces $32 · 12 pieces $58 · 24 pieces $112

Flavors: Spinach Feta / Parmesan Leek / Tomato Olive

Savory Croissants

Flaky all butter puff pastry with fillings

6 pieces $28 · 12 pieces $48 · 24 pieces $90

Flavor: Ham + Gruyere / Tomato + Mozzarella / Asparagus + Goat Cheese / Mushroom, Onion + Gruyere / Spinach + Feta

Croissant

Large flaky all butter croissant

6 pieces $20 · 12 pieces $38 · 24 pieces $72

Sweet Croissants

Large flaky butter croissants - assorted flavors

6 pieces $24 · 12 pieces $39 · 24 pieces $72

Flavors: Chocolate / Almond / Strawberry Cheese / Blueberry Cheese / Cherry Yogurt

Tea Cakes

One pound scratch made loaf cakes

1 lb loaf
Lemon Poppy $18 · Blueberry Crumb $18 · Vanilla Pound Cake $18 · Cinnamon Chocolate Chip $18 · Zucchini $18 · Banana Walnut $18 · Cranberry Orange $18

Cinnamon Rolls

House-Made Big Sticky Cinnamon Rolls, Topped with Icing

6 pieces $28 · 12 pieces $48 · 24 pieces $90

Bagels

Assorted bagels and spreads

6 pieces $14 · 12 pieces $22

Flavors: Plain / Everything / Sesame / Cinnamon Raisin

Popovers

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

12 pieces · honey butter $28 · 24 pieces · honey butter $52 · 6 pieces · honey butter & jam $24 · 12 pieces · honey butter & jam $44

popover flavors: Plain / Parmesan Thyme

Drinks for Any Gathering

Keep the conversation flowing

Hot Drinks

Coffee, tea or hot chocolate for the breakfast table, dessert hour or a welcome cup between.

96 fl oz · serves 8-10 $48 · 128 fl oz · serves 12-14 $63

Coffee: Regular / Decaf / Tea / Hot Chocolate

Bottled Juices

Orange, Cranberry, Apple, Grapefruit

6 bottles · 10 fl oz each $18 · 12 bottles · 10 fl oz each $32 · 24 bottles · 10 fl oz each $60

Smoothies

20 oz smoothies

20 fl oz each
$10 · Strawberry Banana / Mixed Berry Acai / Chocolate Banana / Mango Pineapple / Pineapple Coconut

Lemonades + Iced Teas

Fresh-squeezed lemonade or freshly brewed iced tea.

20 oz Cup $6 · 1/2 gallon $14 · 1 gallon $21

Agua Frescas

Fresh pressed juices, water, lightly sweetened

1/2 gallon $14 · 1 gallon $21

Agua Frescas: Hibicus / Strawberry / Watermelon / Pineapple / Cucumber

Bulk Juices

Orange, ruby red grapefruit, cranberry or apple juice for your gathering.

1/2 gallon $12 · 1 gallon $21

Bottled Water

Poland Springs®

6 bottles · 16.9 fl oz each $18 · 12 bottles · 16.9 fl oz each $33 · 24 bottles · 16.9 fl oz each $62



Specialty Water

Fiji ®, Saratoga®, Bubly®

Each bottle / can
Fiji 500 mL $5 · Fiji 1 L $8 · Saratoga Flat 12 fl oz $5 · Saratoga Sparkling 12 fl oz $5 · Saratoga Flat 28 fl oz $8 · Saratoga Sparkling 28 fl oz $8 · Bubly - Lime · 12 fl oz $3 · Bubly - Lemon · 12 fl oz $3 · Bubly - Cranberry · 12 fl oz $3 · Bubly - Strawberry · 12 fl oz $3 · Bubly - Orange · 12 fl oz $3

Soft Drinks

Canned soft drinks

Each can
MoleCola (Imported Italian Cola) · 330 mL $4 · Limonata (lemon soda) · 330 mL $4 · Aranciata (orange soda) · 330 mL $4 · Coke · 12 fl oz $3 · Diet Coke · 12 fl oz $3 · Sprite · 12 fl oz $3 · Ginger ale · 12 fl oz $3 · Nani's Iced Tea - sweet · 16 fl oz $4 · Nani's Iced Tea - Unsweet · 16 fl oz $4 · Nanis' Iced Tea - 1/2 + 1/2 · 16 fl oz $4 · Nani's Iced Tea - Lemon · 16 fl oz $4

Cold Deli Sandwiches

Meet your new lunch favorites



BYO Deli Sandwich

Build your own sandwich

Each sandwich
$10 · White / Wheat (100%) / Baguette / Ciabatta Roll / Plain Wrap / Spinach Wrap
$12 · Gluten Free Roll / Sourdough

The Lake

Turkey, cheddar, bacon, apple slaw, arugula, cranberry mayonnaise, on wheat berry bread.

Each sandwich · $16

Ham + Gruyere

Honey Ham, gruyere, arugula, dijonaise, on a crispy baguette.

Each sandwich · $14

Roast Beef + Cheddar

Medium-rare roast beef, cheddar, caramelized onions, russian dressing, on a ciabatta roll.

Each sandwich · $16

Turkey Club

Turkey, crispy bacon, cheddar, lettuce, tomato, mayonnaise, three slices of white bread.

Each sandwich · $16

The Roma

Fresh mozzarella, roma tomatoes, arugula, pesto aioli, balsamic glaze, toasted focaccia

Each sandwich · $12

Chicken Cutlet

Breaded chicken breast, fried, with Roma tomatoes, lettuce, and mayonnaise.

Each sandwich · $16

Bánh Mì

Grilled chicken, pickled onion-carrot-radish, jalapeño, cucumber, cilantro, and lime mayonnaise on a baguette. A vegetable version with vegan mayonnaise is also available.

Each sandwich · $14

Vegetable version uses vegan mayonnaise; chicken version uses lime mayonnaise.

Cold Deli Sandwiches

Made for sharing

Crusty bread, generous fillings and a platter made to pass. From a working lunch to a relaxed afternoon with friends.



Lobster Roll

(Seasonal) 6oz Fresh poached Maine lobster, celery, parsley, lemon, mayonnaise, toasted New England bun

Each · 6 oz lobster roll · $26

Muffaletta

Capicola, mortadella, salami, prosciutto, provolone, house-made olive tapenade, house dressing

Each sandwich · $16

Sandwich Platter

Sandwiches, side salad, plain chips for your group. Assorted cold sandwiches, choose from: roast beef, turkey, chicken salad, tuna salad, egg salad, veggie wrap. Full sized sandwiches, cut in half. Comes with cold salad, choose from: pasta, potato, tossed salad or coleslaw.

6 sandwiches (12 halves) $144 · 12 sandwiches (24 halves) $240 · 24 sandwiches (48 halves) $450 · 48 sandwiches (96 halves) $840 · Per Person (12+ people) $20 · Per Person (40+ people) $17.50

Side Salads: Pasta / Potato / Coleslaw / Mixed Greens / No Side Salad / Extra Salad NO Chips

Deluxe Sandwiches Platter

Sandwiches, side salad, plain chips for your group. Assorted cold deluxe sandwiches, choose from: turkey club, the roma, chicken cutlet, the lake, cape cod chicken salad croissant, falafel wrap. Full sized sandwiches, cut in half. Comes with cold salad, choose from: pasta, potato, tossed salad or coleslaw.

6 sandwiches (12 halves) $144 · 12 sandwiches (24 halves) $265 · 24 sandwiches (48 halves) $495 · 48 sandwiches (96 halves) $935 · Per Person (12+ people) $24 · Per Person (40+ people) $20

Side Salads: Pasta / Potato / Coleslaw / Mixed Greens / No Side Salad / Extra Salad NO Chips

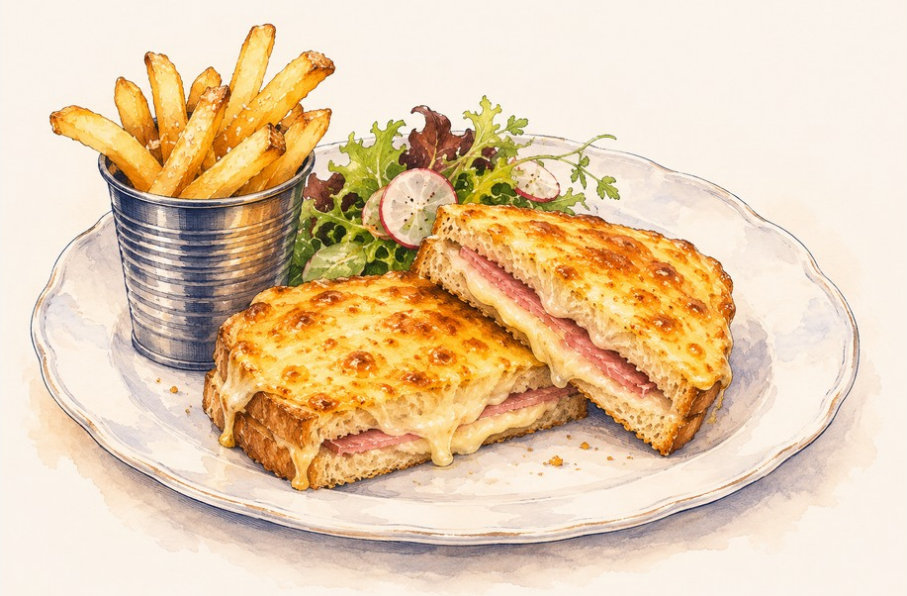
Deluxe Sandwich Platter Choices: The Lake / Turkey Club / Chicken Cutlet / Falafel Wrap / Cape Cod Chicken Croissant / The Roma

Lunch Chips

One 1 oz bag · lunch portion · $2

Hot Sandwiches

The warm welcome



Panini

All our favorite pressed grilled sandwiches

Each sandwich
$16 · Reuben / Rachel / Cubano / Broccoli rabe, provolone / Chicken, peppers, goat cheese / Tomato, pesto, mozzarella

Parm Sandwiches

All the parms - Chicken, eggplant, meatball, sausage

Each sandwich
$16 · Chicken - breaded / Chicken - grilled / Eggplant / Meatball / Sausage

Croque Monsieur

Toasty - Honey ham, Gruyere, cream sauce, bread

Each sandwich · $16

Calzones

Pizza dough filled with ricotta plus your favorites. Marinara for dipping

Each calzone
$18 · Spinach + Mozzarella / Pepperoni + Mozzarella / Sausage, Broccoli, Tomato / Spinach, Feta, Tomato / Four Cheese / Ham + Swiss

Philly Cheesesteak

Classic steak or chicken

Each sandwich · $18

French Dip

Sliced roast beef, sauteed in beef stock, toasted baguette, au jus for dipping

Each sandwich · $18

Grilled Cheese Sandwiches

Each sandwich
$8 · American + Cheddar / American + Tomato
$9 · Cheddar, Jalapeno, Grape Jelly
$10 · Ham + Swiss / American, Tomato, Bacon
$12 · BBQ Pork, Jalapeno, Cheddar

Focaccia Sandwiches

Choose ham-Gruyère-Dijon; tomato-mozzarella-pesto; or turkey-cheddar-cranberry on focaccia.

Each sandwich · $18

Burgers

Each burger
$14 · Classic LTO / Western - BBQ sauce, onion ring / PDT - gruyere, bacon jam / Grilled Chicken, LTO / Nashville - Crispy Chicken, Sauce

Extra Toppings: Bacon / Avocado / Onion / Grilled Onions / Mushrooms

Toppings: Garlic Aioli / Dijonaise / Ketchup / Pesto Aioli / Mayonnaise / Mustard / Pickle / PDT Burger Sauce

Turkey Gobbler

Turkey, cheddar, stuffing, cranberry aioli, and arugula on focaccia. Sandwiches only.

6 sandwiches $108 · 12 sandwiches $198

Le Burger Royal en Croûte

Beef, Gruyère, caramelized onions, and Dijon in puff pastry; peppercorn sauce. No sides.

6 individual burgers $144 · 12 individual burgers $270

Lunch Entrées & Salads

A proper lunch break

Macaroni & Cheese · Individual Lunch
Cavatappi pasta, cream sauce, baked

Individual lunch portion · $10

Mac Toppigns: BBQ Sauce / Buffalo Sauce / Ranch / Blue Cheese Dressing

Pasta · Individual Lunch
Pastas and Sauces

Individual lunch portion
$10 · Spaghetti / Linguine / Penne / Rigatoni / Cavatappi / Fusilli / Bowtie

Chicken Riggies · Individual Lunch
Chicken, peppers, onion, garlic, tomato cream sauce, wine, banana peppers

Individual lunch portion · $16

Parms
Choice of protein, side of spaghetti pomodoro

Individual lunch entrée
$18 · Chicken - breaded / Eggplant / Chicken - grilled

Lunch Entrees
Individual lunch entrée
$16 · Chicken Piccata/linguine / Grilled Chicken/Rice Pilaf / Chicken Kabob/Rice / Butter Chicken/Rice / BBQ Chicken/Mac+Cheese

Beef Entrees: Sliced Beef/Mashed Potatoes / Beef Kabobs/Rice

Nicoise Salad Lunch
Romaine, arugula, green beans, canned tuna, hard boiled eggs, tomatoes, boiled herb potatoes, red onion, tarragon, parsley, kalamata olives, lemon dressing

Individual lunch salad · $20

Chicken Peach Salad
Grilled Chicken, Peaches (in season - apples out of season), Quinoa, Arugula, Pecans, Maple Balsamic Dressing

Individual lunch salad · $20

Cape Cod Chicken Salad | Lunch
Romaine lettuce - Chicken salad (Pulled Poached Chicken, Walnuts, Grapes, Celery, Dried Cranberries, Scallions, Tarragon

Individual lunch salad · $16

Tomato Mozzarella Salad | Lunch
Chopped Romaine, Sliced Fresh Mozzarella, Blistered Tomatoes, Basil Balsamic Dressing, Pinenuts

Individual lunch salad · $16



Bruschetta Chicken Salad
Romaine, grilled chicken, diced tomatoes, fresh mozzarella, balsamic glaze, evoo, flaky sea salt

Individual lunch salad · $16

Boxed Lunches

Good food, beautifully contained

Good lunches. Happy people.
Very little organizing.

For office days, outings and celebrations on the move. Choose an individual sandwich box or a shared bowl spread.



01 THE CLASSICS

Sandwich Box Lunches

Per box
$16 · Chicken Salad Wrap / Tuna Salad Wrap / Turkey, American LTO, White / Ham + Swiss LTO, Wheat
$18 · Turkey, Provolone, Pesto Aioli / Ham, Gruyère, Dijonnaise, arugula & baguette
$20 · Roast beef, caramelized onions & cheddar / Italian Mixed

IN EVERY SANDWICH BOX

A sandwich, 4 oz side salad or 1 oz chips, a cookie or brownie, napkin and cutlery.

TO PLACE YOUR ORDER

Guest count, sandwich choices, dietary needs, and pickup or delivery time. Drinks are separate.

02 THE SIGNATURES

Gourmet Box Lunch

Per box
$22 · The Lake / Roast Beef & Cheddar / Turkey Club / Chicken Milanese / Muffaletta
$20 · Ham & Gruyère / Chicken Bánh Mì
$18 · The Roma / Vegetable Bánh Mì · vegan mayo

03 FOR THE MIDDLE OF THE TABLE

Build-Your-Own Salad & Protein Bowl

Per guest · 10+ guests $28 · Per guest · 20+ guests $18

Romaine + mixed greens, farro + quinoa, grilled sliced chicken, tomatoes, cucumbers, onion, olives, carrots, roasted squash, asparagus, chickpeas, plant based protein, cheddar, feta, goat cheese, scallions, mint, cilantro, house dressing, ranch, vinegar and oil, dried cranberries, apricots, croutons.

Bowl spread is separate from sandwich boxes.

Let’s make it a PDT party.

Your details · your gathering · the delicious part

ORDER ONLINE

Scan here to browse and order.
Or complete this form below.

CLIENT / CONTACT NAME

COMPANY / ORGANIZATION, IF APPLICABLE

EMAIL

PHONE

BILLING NAME & ADDRESS

INVOICE TYPE · PERSONAL OR BUSINESS

SEND INVOICE TO · EMAIL

EVENT DATE · MM/DD/YYYY

TYPE OF EVENT / OCCASION

GUEST COUNT

DAY OF WEEK

EVENT START TIME

EVENT END TIME

☐ Pickup ☐ Delivery

REQUESTED PICKUP / DELIVERY DATE & TIME

EVENT / DELIVERY LOCATION · FULL ADDRESS, ACCESS NOTES

ONSITE / PICKUP CONTACT

ONSITE / PICKUP MOBILE

ALLERGIES, DIETARY RESTRICTIONS & SPECIAL REQUESTS

ORDERING & PAYMENT TERMS

Order at least 7 days in advance. Orders cannot be changed fewer than 7 days before the event. Short-notice orders, including requests fewer than 5 days ahead, may be possible depending on the season and capacity. Contact PDT to inquire.

Orders placed 30 days or fewer before the event are paid in full at the time of order. Orders more than 30 days ahead require a 50% deposit at ordering; the balance is due 7 days before the event. If the balance is not paid by that deadline, the order is cancelled.

Your order is confirmed when PDT accepts the order and the required payment is received.

Now, what are we having?

List packages or individual items, selected sizes, and quantities.

ORDER DATE · MM/DD/YYYY

PO / REFERENCE / INVOICE NUMBER

BUDGET, IF HELPFUL

ITEM / PACKAGE	SIZE / FLAVOR	QTY	UNIT PRICE	AMOUNT

PACKING, SERVING SUPPLIES & OTHER ORDER NOTES

PAYMENT METHOD · CARD / ACH / CHECK

PAYMENT PLAN · CALCULATED FROM DATES

BALANCE DUE · MM/DD/YYYY

Food subtotal	
Delivery	0.00
Other / service / rentals	0.00
Discount	0.00
Taxable amount	
Sales tax · 7%	
TOTAL	
Payment due at ordering	
Remaining balance	

☐ I have read and accept the ordering and payment terms.

CLIENT APPROVAL · NAME

DATE

Taxable amount defaults to food plus entered charges, less discount. PDT may adjust it for the invoice. Totals can be entered manually if your viewer does not calculate. Use Adobe Acrobat Reader for automatic calculations.