



PDT HOSPITALITY GROUP

Home for the *Holidays* à la PDT.

There's always room at our table.

HOLIDAY 2026

THE ART OF GATHERING

Food is Love.

YOUR PLACE • MAISON • TO GO • TASTY TRUCK



Find your kind of *fête*.

A few friends. The whole family. Your kind of party.

03

AT YOUR PLACE

Full-service party collections
From \$58 per guest++



04

MAKE YOURSELF AT MAISON

Apéro, supper, wine dinners & brunch
From \$65 per guest++



05

THE FÊTE COMES HOME

Pickup & drop-off party menus
From \$48 per guest



06

CHRISTMAS, TAKEN CARE OF

The Tenderloin Dinner
From \$220 for 2



07

LATKES & LIGHT

A Hanukkah dinner at home
From \$165 for 2



08

NO RUSH. ANOTHER COFFEE?

Three holiday brunch collections
From \$235 for 5-6



09

A FÊTE ON WHEELS

PDT Tasty Truck
From \$35 per guest++

*A little help choosing?
We're right here.*



Proposed prices for review. ++ means tax + 20% service charge.
Pickup/drop-off prices are food only; tax and delivery additional.
See each collection for minimums and booking fees.



You host. We handle it.

Your favorite people. Something delicious. Voilà.

PETIT PLEASURE

Cocktails & little plates

Whipped feta, hot honey & pistachio
Muhammara, pomegranate & warm flatbread
Brie fondue, pear & toasted bread
Apricot cocktail meatballs
Crispy potatoes & lemon aioli
Chocolate-hazelnut tartlets
Italian lemon cookies

\$58⁺⁺ per guest

15 GUEST MINIMUM

FAIR ISLE FÊTE

A festive cocktail supper

Fromage, charcuterie, olives & figs
Labneh, roasted grapes & za'atar
Curried chicken satay
Mini beef Wellington
Harissa carrots & pistachio
Porcini polenta
Sticky toffee pudding

\$78⁺⁺ per guest

20 GUEST MINIMUM

SOCIÉTÉ SOIRÉE

A winter dinner party

Fromage & charcuterie
Pear-Brie crostini & shrimp scampi bites
Pear & pomegranate salad
Red-wine braised short ribs
Provençal roast chicken
Gruyère gratin
Broccolini & maple carrots
PDT popovers, honey butter & jam
Chocolate Bûche de Noël

\$98⁺⁺ per guest

25 GUEST MINIMUM



Proposed prices. Includes four hours of service, staff, setup, breakdown, station styling, disposable dining ware and seasonal hydration. Bar, china, linens and rentals extra. ++ means tax + 20% service charge.



Make yourself at *Maison.*

Come for an apéro. Stay for the evening.



PETIT PLAISIR

A sparkling apéro

Champagne welcome
Fromage, charcuterie & olives
Whipped feta & muhammara
Pear & goat cheese tartlets
Prosciutto-fig bites
Smoked salmon rösti
Chocolate mousse & lemon cake

\$72++
PER GUEST

SOIRÉE MAISON

A generous supper

Champagne welcome
Fromage & charcuterie
Brie fondue & toasted bread
Curried chicken satay
Mini beef Wellington
Rigatoni with Tuscan ragù
Porcini polenta
Chocolate mousse & lemon cookies

\$95++
PER GUEST

MAISON WINE DINNER

Dinner with paired wines

Champagne & seasonal amuse
Pear & pomegranate greens
Porcini risotto
Chef-selected seasonal entrée
Seasonal accompaniments
Lemon olive-oil cake
Paired wines through dinner

\$115++
PER GUEST

SUNDAY IN PROVENCE

\$65
PER GUEST++

Pastries, coffee & bubbles.
A chosen brunch entrée.
Flowers & something sweet.

Proposed prices. 35 Maple Avenue, Saratoga Springs. First-floor dining room, Maison Privé upstairs or whole-Maison buyout.
Venue minimums and timing confirmed in your proposal. ++ means tax + 20% service charge.



The fête comes home.

Set out the platters. Take the compliments.



PETIT PLEASURE

A cocktail spread

- ✦ Whipped feta, honey & pistachio
- ✦ Muhammara & flatbread
- ✦ PDT onion dip & Saratoga chips
- ✦ Goat cheese-hot honey tartlets
- ✦ Apricot cocktail meatballs
- ✦ Rosemary potatoes & lemon aioli
- ✦ Scratch-made holiday cookies

\$48 per guest

FAIR ISLE FÊTE

A holiday supper buffet

- ✦ Winter citrus & fennel salad
- ✦ Provençal roast chicken
- ✦ Rigatoni with Tuscan ragù
- ✦ Harissa carrots & pistachio
- ✦ Porcini polenta
- ✦ PDT popovers, honey butter & jam
- ✦ Chocolate mousse shooters

\$56 per guest

FESTA DI NATALE

A prime rib celebration

- ✦ Fromage & charcuterie
- ✦ Pear & pomegranate salad
- ✦ Slow-roasted prime rib
- ✦ Au jus & horseradish cream
- ✦ Gruyère potato gratin
- ✦ Garlic broccolini
- ✦ PDT popovers, honey butter & jam
- ✦ Holiday dessert shooters

\$78 per guest

Proposed prices • 20 guest minimum. Food only; tax and delivery additional.
Pickup: 32 Ralph Street, Ballston Spa. Serving supplies and delivery quoted separately.
Final menus and prices confirmed in your proposal.



More time at the table.
Christmas dinner, with the cooking taken care of.

The Tenderloin Dinner



- ✦ Herb-crusted beef tenderloin
- ✦ Chianti demi-glace
- ✦ Winter greens, pear & pomegranate with Champagne vinaigrette
- ✦ Gruyère potatoes au gratin
- ✦ Maple-roasted carrots
- ✦ Garlic broccolini
- ✦ PDT popovers & honey butter
- ✦ Strawberry-lavender jam
- ✦ Chocolate Bûche de Noël

JUST FOR 2

\$220

SERVES 5-6

\$440

SERVES 10-12

\$695

Proposed prices plus tax and delivery.

Pickup: 32 Ralph Street, Ballston Spa; drop-off by quote. Reheating instructions included.

Christmas dinner pickup dates confirmed before orders open.



LATKES & LIGHT

Pull up a chair. There's plenty to pass around.



- ✦ Red-wine braised brisket with onions
- ✦ Potato latkes with applesauce and sour cream
- ✦ Roasted carrots with orange and thyme
- ✦ Winter greens with pear and pomegranate
- ✦ Assorted rugelach

JUST FOR 2

\$165

SERVES 5-6

\$295

SERVES 10-12

\$550

*Proposed pricing • Tax and delivery additional.
Pickup: 32 Ralph Street, Ballston Spa. Reheating instructions included.*

info@pdtcatering.com • (518) 636-9404

Food is Love.



No rush. Another coffee?

*Pass the popovers.
Pour another cup.*



THE MORNING BAKE

Breakfast from the oven

- ✦ Blueberry-lemon French toast
OR berry-croissant casserole
- ✦ Spinach-Gruyère quiche
- ✦ Bacon
- ✦ Maple breakfast sausage
- ✦ Seasonal fruit

SERVES 5-6

\$235

SERVES 10-12

\$425

THE HOLIDAY BRUNCH

A complete brunch table

- ✦ Pear salad
- ✦ Eggs Benedict
- ✦ Roast pork tenderloin & pan sauce
- ✦ Rosemary potatoes
- ✦ Bacon
- ✦ Fruit salad
- ✦ PDT popovers, honey butter & jam

SERVES 5-6

\$295

SERVES 10-12

\$550

SUNDAY CELEBRATION

A generous morning

- ✦ Pear salad & seasonal fruit
- ✦ Eggs Benedict
- ✦ Roast pork tenderloin & pan sauce
- ✦ Blueberry-lemon French toast
casserole
- ✦ Rosemary potatoes
- ✦ Bacon & maple sausage
- ✦ PDT popovers, honey butter & jam

SERVES 5-6

\$345

SERVES 10-12

\$645

Proposed prices plus tax and delivery. Sunday Celebration is a proposed new collection.

Pickup: 32 Ralph Street, Ballston Spa; drop-off by quote.

Benedict components packed separately to finish at home.

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Food is Love.



Good food. Your crowd.

A fête on wheels, with a little PDT attitude.

FIRST, CHOOSE YOUR MENU.

PARISIENNE

French favorites

Le Burger
Jambon-Beurre
Croque Monsieur
Pommes frites

FÊTE DES FRITES

Golden, crispy, happy

Golden pommes frites
Loaded frites
Steak frites sandwich
Poulet frites

LA CRÊPERIE

Savory & sweet

Ham-Gruyère crêpes
Spinach-fromage crêpes
Nutella-banana crêpes
Apple-cinnamon crêpes



THEN, MAKE IT A PARTY.

La Petite Fête

\$35⁺⁺ per guest
Savory menu, sides & sauces

La Dolce Fête

\$45⁺⁺ per guest
Savory menu, sides & sauces;
sweet crêpes OR dessert shooters

La Grande Fête

\$55⁺⁺ per guest
Savory menu, dessert,
grazing welcome & hot chocolate

*Proposed per-guest prices. \$1,500 food booking minimum + \$300 booking fee.
++ means tax + 20% service charge. Access, power, parking, weather and final menu confirmed before booking.*



Holiday favorites, to go.

Mix, match, and make it yours.



À LA CARTE / Enter tray or platter quantities beside each size.

A little something to start

Whipped feta

Honey, pistachio & flatbread

Serves 5-6 · \$35	QTY	_____
Serves 10-12 · \$65	QTY	_____

Muhammara

Pomegranate & warm flatbread

Serves 5-6 · \$35	QTY	_____
Serves 10-12 · \$65	QTY	_____

Fromage & charcuterie

Olives, figs & toasted bread

Serves 5-6 · \$95	QTY	_____
Serves 10-12 · \$175	QTY	_____

Pear-Brie crostini

Pear, Brie & thyme on toasted bread

12 pieces · \$42	QTY	_____
24 pieces · \$78	QTY	_____

Apricot cocktail meatballs

A sweet-savory holiday favorite

24 pieces · \$48	QTY	_____
48 pieces · \$90	QTY	_____

The heart of the table

Red-wine braised brisket

With slow-cooked onions

Serves 5-6 · \$145	QTY	_____
Serves 10-12 · \$275	QTY	_____

Provençal roast chicken

Lemon & herbs

Serves 5-6 · \$95	QTY	_____
Serves 10-12 · \$175	QTY	_____

Rigatoni with Tuscan ragù

Hearty, comforting & ready to share

Serves 5-6 · \$70	QTY	_____
Serves 10-12 · \$130	QTY	_____

Your holiday, your way.

Choose a complete menu from pages 5-8, add a few favorites here, or build your own spread.

Pickup: 32 Ralph Street, Ballston Spa.
Delivery by arrangement.
Dates & times confirmed by PDT.



Pass the good things.

A little more for everyone.



À LA CARTE / Serving sizes are suggested. Tell us about your gathering.

Alongside

Gruyère potato gratin

Golden, bubbling & creamy

Serves 5-6 · \$45 QTY _____
Serves 10-12 · \$85 QTY _____

Garlic broccolini

A bright green addition to the table

Serves 5-6 · \$40 QTY _____
Serves 10-12 · \$75 QTY _____

Roasted carrots

Orange & thyme

Serves 5-6 · \$35 QTY _____
Serves 10-12 · \$65 QTY _____

Winter greens

Pear, pomegranate & Champagne vinaigrette

Serves 5-6 · \$42 QTY _____
Serves 10-12 · \$78 QTY _____

Potato latkes

Applesauce & sour cream

12 pieces · \$48 QTY _____
24 pieces · \$90 QTY _____

PDT popovers

Honey butter & strawberry-lavender jam

6 pieces · \$24 QTY _____
12 pieces · \$44 QTY _____

Morning & sweet endings

Blueberry-lemon French toast

Ready to warm for a holiday morning

Serves 5-6 · \$65 QTY _____
Serves 10-12 · \$120 QTY _____

Spinach-Gruyère quiche

A savory brunch favorite

Serves 5-6 · \$48 QTY _____
Serves 10-12 · \$90 QTY _____

Assorted rugelach

A little something sweet

12 pieces · \$30 QTY _____
24 pieces · \$56 QTY _____

Holiday cookies

An assortment of scratch-made cookies

12 pieces · \$28 QTY _____
24 pieces · \$52 QTY _____

Chocolate mousse shooters

Individual little indulgences

6 pieces · \$42 QTY _____
12 pieces · \$78 QTY _____

Complete your details on the back page.
We'll confirm availability, pricing and the
finishing touches together.



Let's make it yours.

Tell us who's coming. We'll help with the rest.

NAME / COMPANY

EMAIL

PHONE

EVENT DATE

GUEST COUNT / SERVING SIZE

EVENT / PICKUP TIME

EVENT / DELIVERY LOCATION

HOW WOULD YOU LIKE TO CELEBRATE?

☐ Full service ☐ Maison / Privé ☐ Pickup ☐ Drop-off ☐ Tasty Truck

COLLECTION / MENU + QUANTITIES

ALLERGIES / DIETARY REQUESTS

PERSONAL TOUCHES / ORDER NOTES / QUESTIONS

Prices are proposed. Orders are confirmed once PDT confirms the menu, pricing, availability and event details.

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