
PDT
CATERING
WEDDINGS
Gather. Celebrate. Eat Well.
2027 WEDDING COLLECTION
THOUGHTFUL FOOD.
SEAMLESS SERVICE.
MEMORABLE MOMENTS.
That's the PDT difference.

WHY PDT

Food is Love.

At PDT Catering, we believe unforgettable weddings are built on three things: incredible food, thoughtful hospitality, and the joy of being surrounded by the people you love.

We're a locally rooted team with a passion for creating experiences that feel personal, beautiful, and effortlessly you. *From the first bite of cocktail hour to the last dance*, we're with you every step of the way.

WHO WE ARE



LOCALLY ROOTED

Proudly based in the Northeast, we know the best local farms, makers and venues.



CHEF DRIVEN

Creative menus crafted with seasonal ingredients and a focus on flavor, presentation and generosity.



PEOPLE FIRST

Our team is known for our warmth, professionaliam and attention to every detail that matters.



EXPERIENCE MATTERS

We handle the logistics so you can be fully present and enjoy every moment of your day.

YOUR WEDDING. OUR PROMISE.

Seamless planning. Thoughtful details. A celebration to remember.

1 CONNECT
Tell us your vision. We'll listen and guide you.

→

2 PLAN
We craft a custom experience designed just for you.

→

3 CELEBRATE
We bring it all to life with flawless execution and heart.

→

4 ENJOY
You be present. We'll take care of the rest.

→

Let's throw the best party of your life.



PDT CATERING + FOOD IS LOVE + EST. 2011

FIND YOUR

WEDDING



THREE WAYS TO CELEBRATE.

Endless ways to make it yours.

SILVER

The Classic

STARTING AT

$76

PER PERSON++

Simple. Generous.
Beautifully done.

A complete PDT wedding with the essentials for cocktail hour, dinner and dessert.



GOLD

The Signature

♡ *our favorite.*

STARTING AT

$99

PER PERSON++

More choice. More abundance.
Very PDT.

Expanded cocktail hour, passed bites and more dinner selections.



PLATINUM

The Grand

STARTING AT

$121

PER PERSON++

Elevated. Abundant.
All out.

Our most complete wedding collection with premium menu choices and an expanded cocktail hour.



CHOOSE HOW YOU DINE



PLATED

Elegantly served.
Timeless and refined.



BUFFET

Abundant and flexible.
Something for everyone.



STATIONS

Interactive and dynamic.
A feast to explore.



FAMILY STYLE

Warm and communal.
Made for sharing.

♡

NOT SURE WHICH ONE? THAT'S WHAT WE'RE HERE FOR.

We'll help you build the celebration that fits your day. ♡

SILVER

The Classic



Simple. Generous. Beautifully done.

A complete PDT wedding with the essentials for cocktail hour, dinner and dessert.

WHAT'S INCLUDED

COCKTAIL HOUR
Butler passed hors d'oeuvres and display of 2 stations.

DINNER
Choice of menu with seasonal salad, entrée and sides.

DESSERT
PDT wedding cake and coffee service.

BEVERAGES
Soft drinks, iced tea, lemonade and water.

THE DETAILS
China, flatware, glassware, linen napkins and service.

CHOOSE HOW YOU DINE

Pricing based on 50+ guests

PLATED	BUFFET	STATIONS	FAMILY STYLE
Elegantly served.	Abundant and flexible.	Interactive and dynamic.	Warm and communal.
$76	$87	$94	$99
PER PERSON++	PER PERSON++	PER PERSON++	PER PERSON++

FOR PARTIES OF 20–49 GUESTS
Add $16 per person to the 50+ pricing above.

Make it Your Own

POPULAR ENHANCEMENTS

- Add a late night bite $16 per person++
- Upgrade entrée selections $8 – $18 per person++
- Add a raw bar or additional station $18 per person++
- Elevate your bar package (see page 12)

All enhancements subject to 50 guest minimum.

A TASTE OF SILVER

Sample selections

COCKTAIL HOUR
- Prosciutto & Melon Skewers
- Caprese Bites
- Mini Maryland Crab Cakes

DINNER
- Mixed Green Salad with Cucumber, Heirloom Tomatoes & Champagne Vinaigrette
- Choice of Two Entrées
  - Herb Grilled Chicken
  - Seared Salmon with Lemon Beurre Blanc
  - Sliced Sirloin with Red Wine Demi
- Seasonal Vegetable
- Roasted Fingerling Potatoes

DESSERT
- Wedding Cake

BEVERAGES
- Soft Drinks, Iced Tea, Lemonade & Water







NOT SURE IF SILVER IS THE RIGHT FIT?

We'll help you find the collection that's perfect for your day.

ALL PRICING IS PER PERSON AND SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES. ++ INDICATES ADDITIONAL TAXABLE CHARGE.

GOLD

The Signature

♡ *our favorite.*

More choice. More abundance. Very PDT.

Expanded cocktail hour, passed bites and more dinner selections.



WHAT'S INCLUDED

COCKTAIL HOUR
Enhanced hors d'oeuvres and display of 3 stations.

DINNER
Choice of multiple menu selections with seasonal salad, entrée and sides.

DESSERT
PDT wedding cake and coffee service.

BEVERAGES
Soft drinks, iced tea, lemonade and water.

THE DETAILS
China, flatware, glassware, linen napkins and service.

EXPERIENCE
Dedicated event team to bring your vision to life.

CHOOSE HOW YOU DINE

Pricing based on 50+ guests

PLATED	BUFFET	STATIONS	FAMILY STYLE
Elegantly served.	Abundant and flexible.	Interactive and dynamic.	Warm and communal.
$99	$110	$116	$121
PER PERSON++	PER PERSON++	PER PERSON++	PER PERSON++

FOR PARTIES OF 20–49 GUESTS
Add $16 per person to the 50+ pricing above.

Make it Your Own

POPULAR ENHANCEMENTS

- Add a late night bite $16 per person++
- Upgrade entrée selections $8 – $18 per person++
- Add a raw bar or additional station $18 per person++
- Elevate your bar package (see page 12)

All enhancements subject to 50 guest minimum.

A TASTE OF GOLD

Sample selections

COCKTAIL HOUR

- Mini Lobster Rolls
- Beef Tenderloin Crostini
- Whipped Ricotta & Honey Crostini
- Tomato Basil Soup Shooters
- Caprese Skewers

DINNER

- Seasonal Green Salad with Shaved Fennel, Candied Pecans & Champagne Vinaigrette
- Choice of Two Entrées
  - Herb Roasted Chicken with Lemon Jus
  - Seared Salmon with Herb Beurre Blanc
  - Filet Mignon with Red Wine Demi
  - Mushroom Risotto (V)
- Seasonal Vegetables
- Roasted Fingerling Potatoes

DESSERT

- Wedding Cake
- Petite Dessert Display

BEVERAGES

- Soft Drinks, Iced Tea, Lemonade & Water







NOT SURE IF GOLD IS THE RIGHT FIT?

♡ *We'll help you find the collection that's perfect for your day.* ♡

ALL PRICING IS PER PERSON AND SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES. ++ INDICATES ADDITIONAL TAXABLE CHARGE.

PLATINUM

The Grand



Elevated. Abundant. All out.

Our most complete wedding collection with premium menu choices and an expanded cocktail hour.

WHAT'S INCLUDED

COCKTAIL HOUR
Premium hors d'oeuvres and display of 4+ stations.

DINNER
Choice of elevated menu selections with seasonal salad, entrée and sides.

DESSERT
PDT wedding cake and coffee service with petit fours.

BEVERAGES
Soft drinks, iced tea, lemonade and water.

THE DETAILS
China, flatware, glassware, linen napkins and service.

EXPERIENCE
Dedicated event team and seamless execution.

CHOOSE HOW YOU DINE

Pricing based on 50+ guests

PLATED	BUFFET	STATIONS	FAMILY STYLE
Elegant and refined.	Abundant and flexible.	Interactive and dynamic.	Warm and communal.
$121	$132	$139	$143
PER PERSON++	PER PERSON++	PER PERSON++	PER PERSON++

FOR PARTIES OF 20–49 GUESTS
Add $16 per person to the 50+ pricing above.

Make it Your Own

POPULAR ENHANCEMENTS

- Add a late night bite $16 per person++
- Upgrade entrée selections $8 – $18 per person++
- Add a raw bar or additional station $18 per person++
- Elevate your bar package (see page 12)

All enhancements subject to 50 guest minimum.

A TASTE OF PLATINUM

Sample selections

COCKTAIL HOUR

- Seared Scallop with Bacon & Pea Purée
- Truffle Arancini
- Ahi Tuna Tartare on Crispy Rice
- Mini Beef Wellington
- Burrata Crostini with Heirloom Tomatoes

DINNER

- Baby Arugula Salad with Pear, Gorgonzola, Candied Walnuts & Champagne Vinaigrette
- Choice of Two Entrées
  - Filet Mignon with Red Wine Demi
  - Chilean Sea Bass with Lemon Beurre Blanc
  - Roasted Chicken with Wild Mushroom Jus
  - Vegetable Ravioli with Brown Butter & Sage (V)
- Seasonal Vegetables
- Truffle Mashed Potatoes

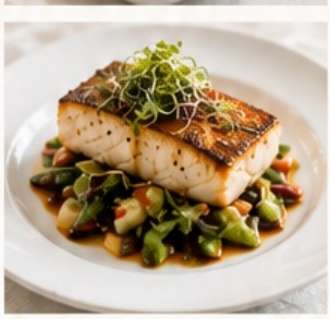
DESSERT

- Wedding Cake
- Assorted Mini Desserts

BEVERAGES

- Soft Drinks, Iced Tea, Lemonade & Water







NOT SURE IF PLATINUM IS THE RIGHT FIT?

We'll help you find the collection that's perfect for your day. ♡

ALL PRICING IS PER PERSON AND SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.
++ INDICATES ADDITIONAL TAXABLE CHARGE.

CHOOSE HOW

YOU DINE

Four beautiful ways to bring your celebration to life.



Each service style is available across our Silver, Gold and Platinum collections. Choose the experience that feels most like you.

PLATED



Elegantly served.

Timeless and refined.

A seated, multi-course experience with personalized service and a polished presentation. Perfect for a classic wedding celebration.

BUFFET



Abundant and flexible.

Something for everyone.

A generous display of chef-prepared entrées, sides and salads. Guests enjoy the freedom to build their perfect plate. Warm, inviting and crowd-pleasing.

STATIONS



Interactive and dynamic.

A feast to explore.

Chef-attended stations bring energy and variety to your celebration. Guests mingle, explore and enjoy at their own pace. Engaging. Memorable. Fun.

FAMILY STYLE



Warm and communal.

Made for sharing.

Thoughtfully served family-style to the table, encouraging connection and conversation. A relaxed, intimate and memorable experience.

NOT SURE WHICH STYLE IS RIGHT FOR YOU?

Our team will help you choose the perfect service style based on your vision, guest count, venue and the experience you want to create.

MAKE IT UNIQUELY YOURS

LATE NIGHT BITES
Keep the celebration going with crowd favorites to end the night.

CHAMPAGNE TOAST
Raise a glass with your guests to the start of an unforgettable evening.

CUSTOM CAKE
Beautifully designed and deliciously crafted just for you.

SIGNATURE DETAILS
From linens to lighting, florals to favors—we bring your vision to life.

SIGNATURE DRINKS
Create a custom cocktail that tells your story and wows your guests.

ALL PRICING IS PER PERSON AND SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.
++ INDICATES ADDITIONAL TAXABLE CHARGE.

COCKTAIL HOUR

Start With Something Delicious



Set the tone with a stunning spread that brings people together. Our grazing tables are curated with the finest seasonal ingredients and endless attention to detail.

GRAZING UPGRADES

OPTIONAL ADDITIONS TO YOUR COLLECTION

SILVER
The Essentials



- 3 Cheeses
- 2 Charcuterie
- Seasonal Fruit & Berries
- Nuts & Olives
- Artisan Crackers & Bread

$18 PER PERSON++

GOLD
Elevated & Abundant



- 4 Cheeses
- 3 Charcuterie
- Seasonal Fruit & Berries
- Nuts, Olives & Marinated Vegetables
- Artisan Crackers, Breads & Flatbreads
- 1 Spread or Dip

$26 PER PERSON++

PLATINUM
The Ultimate Experience



- 5+ Cheeses
- 4+ Charcuterie
- Seasonal Fruit, Berries & Dried Fruit
- Nuts, Olives, Marinated Vegetables
- Artisan Crackers, Breads & Flatbreads
- 2 Spreads or Dips
- Additions: Honeycomb, Specialty Items

$36 PER PERSON++

ONE HOUR OF SERVICE · WEDDING-PACKAGE ENHANCEMENT MINIMUMS APPLY

PASSED BITES

Perfectly portioned. Always memorable.



TUNA TARTARE
crispy wonton



PROSCIUTTO WRAPPED MELON



GRILLED SHRIMP
lemon herb



GOAT CHEESE CROSTINI
fig jam



STEAK SKEWER
chimichurri



CRAB CAKE
remoulade



CAPRESE SKEWER
balsamic glaze



MINI LOBSTER ROLL
herb mayo

$6 PER PIECE++

MINIMUM ORDER 2 DOZEN PER ITEM

ENHANCEMENTS & UPGRADES

Take it to the next level.

RAW BAR DISPLAY
Oysters, shrimp cocktail, clams, lemon, mignonette, cocktail sauce
$18 PER PERSON++

CHEF ATTENDED ACTION STATION
Live preparation, carved to order or made fresh
PRICED TO ORDER

SIGNATURE COCKTAILS
Custom menu created just for you
THE BAR · PAGE 12

LATE NIGHT SNACK BAR
Because the best nights go late
AFTER PARTY · PAGE 15

Good food. Great company. Unforgettable moments.

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.
++ INDICATES ADDITIONAL TAXABLE CHARGE.

COCKTAIL HOUR + Grazing



THE PERFECT START

From artful boards to irresistible bites, our cocktail hour menus set the tone for an unforgettable event.

COCKTAIL HOUR SELECTIONS FOR YOUR WEDDING

GRAZING BOARDS

Antipasto Board
Cured meats, marinated vegetables, olives, roasted peppers, artichokes

Cheese Board
Seasonal cheeses, dried fruit, nuts, honey, crackers

Fresh Fruit Board
Seasonal fruit, berries, mint

PASSED BITES

Stuffed Mushrooms
Spinach or sausage, herb breadcrumbs

Mini Beef Wellington
Filet, mushroom duxelles, puff pastry

Shrimp Kabob
Grilled shrimp, lemon, herbs

Stuffed Dates
Goat cheese, prosciutto, balsamic glaze

Surf + Turf Sushi Roll
Seared beef, shrimp, scallion, spicy aioli

Scallion Pancake
Crispy scallion pancake, soy glaze

> *Great food brings people together.*



COLD BITES

Caprese Skewers
Cherry tomato, fresh mozzarella, basil, balsamic glaze

Cucumber Rounds
Whipped feta, herbs, everything seasoning

Smoked Salmon Crostini
Crème fraiche, capers, dill

Tuna Tartare Spoon
Soy, sesame, scallion, cucumber

SNACKS + NIBBLES

House-Made Kettle Chips
French onion dip

Warm Soft Pretzel Bites
Beer cheese, whole grain mustard

Marinated Olives

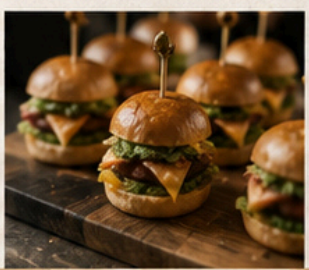
Mixed Nuts

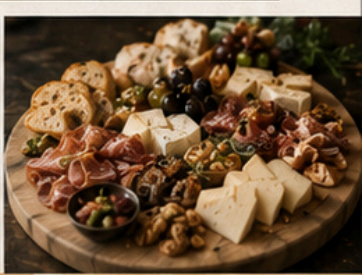
Seasonal Vegetable Crudité
Green goddess dip

Perfect for

WEDDINGS







THOUGHTFULLY CRAFTED. BEAUTIFULLY SERVED. | *We'll make it easy.* | *You enjoy.*

THE FOOD

Made with heart.
Shared with love.



local figs + goat cheese always a favorite

Thoughtfully sourced ingredients.
Seasonal inspiration. Beautifully prepared.
Here are just a few of our favorite selections to build your perfect menu.

SALADS

- Mixed Greens
- Caesar
- Greek
- Fruit + Nut
- Pear Gorgonzola

add burrata + roasted beets



FROM THE LAND

- Prime Rib
- Sliced NY Strip
- Short Rib
- Beef Tenderloin
- Beef Wellington
- Filet Mignon

PERFECTLY PREPARED.

Choose your cut,
your style, your sauce.
We'll take care of
the rest.



POULTRY & PORK

- Herb Roasted Chicken
- Chicken Piccata
- Lemon Thyme Chicken
- Coq au Vin
- Herb Crusted Pork Loin
- Maple Glazed Pork Tenderloin



lemon, thyme, simple + elegant

SEAFOOD

- Seared Salmon
- Blackened Salmon
- Lemon Dill Cod
- Shrimp Scampi
- Pan Seared Sea Bass
- Crab Cakes
- Lobster Tail

market fresh + always delicious

PERSONALIZED MENUS FOR YOUR CELEBRATION

MENU OPTIONS VARY BY COLLECTION · V = VEGETARIAN
Final selections and upgrades are confirmed in your proposal.

VEGETARIAN

sauce makes it special



- Grilled Vegetable Napoleon
- Stuffed Portobello
- Eggplant Parmesan
- Wild Mushroom Risotto
- Butternut Squash Ravioli
- Baked Ziti V

perfect for every guest

STARCHES



- Truffle Mashed Potatoes
- Rosemary Roasted Potatoes
- Yukon Gold Puree
- Wild Mushroom Risotto
- Buttery Whipped Potatoes
- Mac & Cheese V
- Butternut Squash Ravioli
- Orzo with Herbs V

VEGETABLES

- Grilled Asparagus
- Roasted Brussels Sprouts
- Haricots Verts
- Roasted Cauliflower
- Honey Glazed Carrots
- Broccolini with Garlic
- Sautéed Spinach
- Ratatouille V

fresh seasonal + vibrant

STATIONS

interactive + unforgettable

- Carving Station
- Pasta Station V
- Taco Station
- Risotto Station
- Raw Bar
- Antipasti Display



LATE NIGHT BITES

because the best nights go late

- Mini Cheeseburgers
- Truffle Fries V
- Chicken Sliders
- Mini Grilled Cheese V
- Pizza Bites V
- Tacos
- Donut Holes V
- Chocolate Chip Cookies V



Every menu is custom. Every detail is ours to perfect.

MENU OPTIONS VARY BY COLLECTION · V = VEGETARIAN

Final selections and upgrades are confirmed in your proposal.

THE BAR

Pop. Fizz. Clink.

From the first pour to the last toast, we keep the good times flowing with thoughtfully curated selections and elevated service.



BAR OPTIONS

BEER + WINE
A curated selection of popular beers and quality wines.

OPEN BAR
Cocktails, beer and wine during contracted bar service.

SIGNATURE COCKTAIL
A custom drink created just for you and your guests.

WELCOME COCKTAIL
A celebratory first pour to kick things off.

CHAMPAGNE TOAST
Raise a glass and say cheers to forever.

TABLE WINE SERVICE
Wine service with dinner, thoughtfully paired.

PER-PERSON RATES++	50+ GUESTS			20–49 GUESTS		
	SILVER	GOLD	PLATINUM	SILVER	GOLD	PLATINUM
BEER + WINE	$31	$38	$45	$38	$46	$54
OPEN BAR	$43	$65	$87	$50	$72	$96
SIGNATURE DRINK	$13	$18	$24	$16	$22	$27
WELCOME COCKTAIL	$11	$13	$16	$13	$16	$18
CHAMPAGNE TOAST	$11	$13	$16	$13	$16	$18
TABLE WINE SERVICE	$13	$18	$20	$16	$22	$25
CASH BAR MINIMUM / EVENT	$3,360++	$3,920++	$4,480++	$2,240++	$2,800++	$3,360++
ADDITIONAL BAR / SETUP	$840++	$952++	$1,176++	$952++	$1,176++	$1,400++

Bar closes 30 minutes prior to contracted end time. One bar set up included.

CHOOSE YOUR BAR EXPERIENCE

SILVER BAR
THE STANDARD

$43 PP++ (50+ GUESTS) | $50 PP++ (20–49 GUESTS)

SPIRITS
Titos Vodka, Tanqueray Gin, Plantation Rum, Bulleit Bourbon, Jose Cuervo Silver Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, Bailey's Irish Cream

BEER
Peroni, Blue Moon, Yuengling

WINES
Two Whites, Two Reds, Prosecco

MIXERS
Coke, Diet Coke, Sprite, Club Soda, Tonic, Ginger Ale, Cranberry, Grapefruit

GARNISH
Lemons, Limes, Oranges, Cherries, Olives



GOLD BAR
THE UPGRADED

$65 PP++ (50+ GUESTS) | $72 PP++ (20–49 GUESTS)

SPIRITS
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Bulleit Bourbon, Casamigos Blanco Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, St. Germain, Bailey's Irish Cream

BEER
Peroni, Blue Moon, Yuengling

WINES
Two Whites, Two Reds, Prosecco

MIXERS
Coke, Diet Coke, Sprite, Club Soda, Tonic, Ginger Ale, Cranberry, Grapefruit

GARNISH
Lemons, Limes, Oranges, Cherries, Olives



MOST POPULAR

PLATINUM BAR
THE PREMIUM

$87 PP++ (50+ GUESTS) | $96 PP++ (20–49 GUESTS)

SPIRITS
Ketel One Vodka, Hendrick's Gin, Appleton Estate Rum, Woodford Reserve Bourbon, Casamigos Reposado Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, St. Germain, Grand Marnier, Bailey's Irish Cream

BEER
Peroni, Blue Moon, Yuengling

WINES
Two Whites, Two Reds, Prosecco

MIXERS
Coke, Diet Coke, Sprite, Club Soda, Tonic, Ginger Ale, Cranberry, Grapefruit

GARNISH
Lemons, Limes, Oranges, Cherries, Olives



ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.
++ INDICATES ADDITIONAL TAXABLE CHARGE.

MAKE IT *Uniquely Yours*

Add thoughtful touches that reflect your style and create an unforgettable experience for you and your guests.



POPULAR ENHANCEMENTS

LATE NIGHT BITES
Keep the celebration going with crowd favorites to end the night.

SEE PAGE 15
AFTER PARTY

CHAMPAGNE TOAST
Raise a glass with your guests to the start of an unforgettable evening.

SEE PAGE 12
CHAMPAGNE TOAST

CAKE UPGRADES
Personalize the cake included with your collection.

BY DESIGN
CAKE UPGRADES

SIGNATURE DETAILS
From linens to lighting, florals to favors—we bring your vision to life.

BY DESIGN
YOUR SELECTIONS

SIGNATURE DRINKS
Create a custom cocktail that tells your story and wows your guests.

SEE PAGE 12
SIGNATURE DRINKS

Let's Celebrate

We're here to help you create a wedding experience that's beautiful, seamless and unmistakably you.

CONTACT US TO START PLANNING

518-636-9404
info@pdtcatering.com
pdtcatering.com
@pdtcatering
PDT Catering
32 Ralph Street
Ballston Spa, NY 12020

THE PDT DIFFERENCE

LOCAL & SEASONAL
We source the freshest ingredients from local farms and purveyors.

CHEF DRIVEN
Every menu is crafted with creativity, care and culinary excellence.

PERSONALIZED
No two weddings are the same. Neither are our menus.

EXPERIENCED TEAM
A dedicated team focused on every detail from start to finish.

MEMORABLE MOMENTS
We take care of everything so you can be fully present.

Thank you for considering PDT Catering for your wedding day.

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.
++ INDICATES ADDITIONAL TAXABLE CHARGE.

MAKE IT *Yours*



Thoughtfully curated.

We'll help you select just the right pieces, people and touches to create an event that feels uniquely yours.

THE DETAILS MAKE THE EXPERIENCE.

From timeless table settings to creative stations and custom touches, we offer everything you need to bring your vision to life.

RENTALS
Tables, chairs, bars, sofas, lounge furniture, tents, dance floors and more to create the perfect setting.

LINENS
Tablecloths, napkins, runners and overlays in a wide range of colors, textures and finishes.

CHINA & GLASSWARE
Classic to contemporary place settings, stemware, serveware and specialty pieces to complement your menu and style.

STAFFING
Professional servers, bartenders, chefs, captains and support staff—experienced, courteous and reliable.

STYLING & DECOR
Florals, candles, centerpieces, signage, backdrops and custom details that bring your vision to life.







Creative Stations

Bring energy and interaction to your event with chef-attended stations.

- Carving Stations
- Pasta Stations
- Raw Bar
- Taco or Slider Bars
- Action Chef Stations
- Dessert Stations
- And more...



Upgrades

- Specialty Linens
- Charger Plates
- Vintage or Specialty China
- Premium Glassware
- Lounge Seating
- Custom Menus & Signage
- Late Night Bites
- Welcome Gifts
- And more...

Let's make it extraordinary.

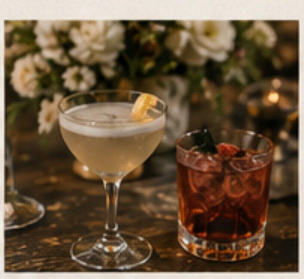
Our team will guide you through every detail to ensure your event is seamless, beautiful and unforgettable.

CUSTOM. CURATED. COMPLETETLY YOU.

Whatever you envision, we'll help make it happen.





GREAT FOOD. IMPECCABLE SERVICE. MEMORIES THAT LAST.

PDT CATERING
EST. 2011

AFTER PARTY

One More Bite

Late-night food, additional passed bites and fun upgrades.

Keep the celebration going with crowd favorites and a sweet finish.



THE LATE-NIGHT MENU

SAVORY BITES

Mini Cheeseburgers

Truffle Fries

Chicken Sliders

Mini Grilled Cheese

Pizza Bites

Tacos

SOMETHING SWEET

Donut Holes

Chocolate Chip Cookies

Your proposal confirms the selections, quantities and service for your celebration.







PACKAGE LATE-NIGHT BITE

$16 per person++

Silver, Gold & Platinum · 50-guest minimum. Expanded menus and additional passed bites are priced to your selections.

Every menu is custom. Every detail is ours to perfect.

++ PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE TAXES.

THE DETAILS

Thoughtfully planned.

A few thoughtful details to help us shape your celebration.

YOUR COLLECTION & GUEST COUNT

Collection prices are based on 50+ guests. For 20–49 guests, add $16 per person to the listed dinner price. The package enhancements shown on the collection pages have a 50-guest minimum.

PRICING & SERVICE CHARGE

The ++ notation means a 25% service charge and applicable taxes are added to the listed price. Bar beverages are priced per guest; cash-bar minimums are per event and additional-bar fees are per setup.

PRODUCTION & TRAVEL

Production, staffing, equipment and travel needs are confirmed for your venue and event plan. Your personalized proposal will identify any applicable charges.

BAR TIMING & RULES

Bar service closes 30 minutes before the contracted end time. One bar setup is included with bar service. No shots or doubles allowed. No outside alcohol permitted.

YOUR VENUE & OUTDOOR KITCHEN

At outdoor venues, the client or venue provides the required equipment, trash facilities, electricity, kitchen space and potable water. PDT can provide certain rentals for an additional fee.

MENU CHOICES & UPGRADES

Your collection outlines the included wedding experience. We'll confirm menu selections, substitutions, dietary requests and enhancements with you. Custom additions and upgrades are priced in your proposal.

Let's throw the best party of your life.

PDT CATERING

518-636-9404 · info@pdtcatering.com

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FOOD IS LOVE.

Your wedding should feel like you — not like a package.



At PDT Catering, we believe the best celebrations come from honest food, warm hospitality and thoughtful attention to every detail.

CHEF DRIVEN

Menus created around great food, not banquet formulas.

PERSONAL

No two celebrations need to look or taste the same.

FULL SERVICE

From the first planning conversation to the last plate, we handle every detail.

EXPERIENCED

Thoughtful hospitality and a team that knows how to make a party work.



YOU CELEBRATE.

We'll take cawe of the rest.

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WE CAN'T WAIT TO HELP YOU CREATE A CELEBRATION TO REMEMBER.