



Pdt Catering

WEDDINGS



32 Ralph St. Ballston Spa, NY 12020
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WWW.PDTCATERING.COM | [@PDTCHEF](https://www.instagram.com/PDTCHEF)

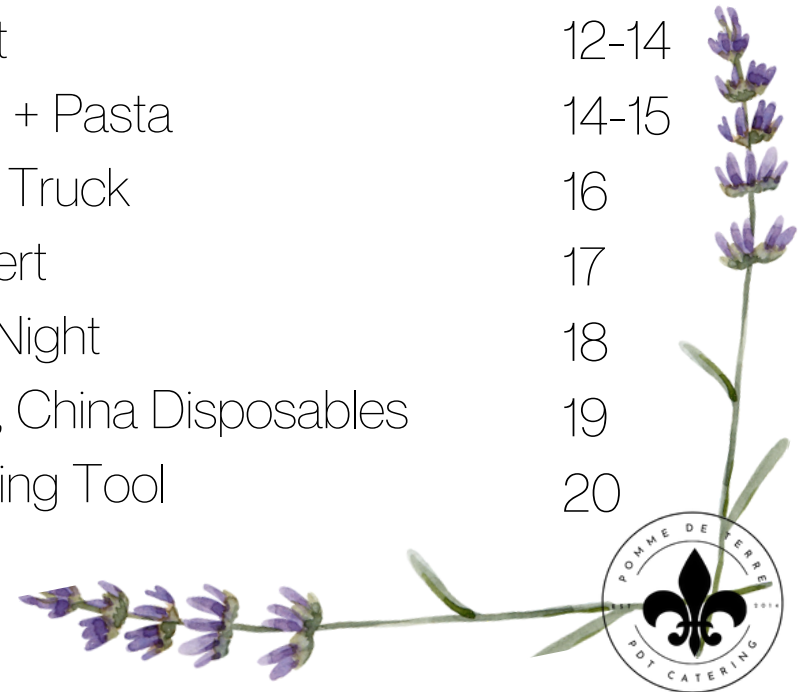


2026-27



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About Pomme de Terre

PDT Catering was founded on a passion for food and delivering authentic and heartfelt experiences. Our aim is to make every guest feel like family. Our mission is to help you relax more and stress less. We create amazing food and events with attentive service, and exquisite products for your special moments in life and your everyday.

We love creating food memories. Food experiences from your youth with family or something you had on your favor trip. Our goal is to help you recreate or celebrate these special experiences. Whether you are marking a big milestone or just a dinner with friends or family, we are here to assist you in crafting those unforgettable moments.

Our creativity is only matched by our passion to make you happy, curating high quality moments you'll never forget.





Where to start?

The most common concern expressed by individuals planning an event is the overwhelming scope of the undertaking. Don't worry, we are here help guide the way through! With so many details to worry about, this booklet was created to be a guide or resource, assisting to navigate the various components essential for creating a cohesive plan and budget. Our last page has a planner designed to consolidate all critical information in one convenient location. Below are the essential elements needed to help bring your vision to life:

- Date | Time | Location
- Number of Guests | Vendors | Children
- Known Allergies
- Ceremony Requirements (setup or breakdown)
- Hydration Station
- Bar Services
- Grazing Table
- Passed Bites
- Dinner Options - Plates | Buffet | Stations
- Dessert
- Late Night Food
- China | Glassware | Flatware | Linens
- Disposables



Not every detail needs to be perfectly arranged to ensure the success of your event. General information, a preliminary menu and service options, can provide a framework for an overall estimate that brings your vision to life to secure your date.

Hydration Station

Lemons Water
Strawberry Mint Water
Cucumber Mint Water
Iced Tea + Lemonade



Apple Cider - Hot or Cold
Watermelon Agua Fresca
Pineapple Jalapeno Agua-
Fresca
Strawberry Basil Lemonade
Hibiscus Iced Tea

Champagne
Welcome Cocktail
Canned Beer

MIMOSA BAR





SILVER EVENT

Off Premise Party Five Hours of Service

FOOD PRICING

- Plated
- Buffet
- Stations
- Family Style

50-100+ PPL

\$68 PP++
\$78 PP++
\$84 PP++
\$88 PP++

20-49 PPL

\$82 PP++
\$94 PP++
\$99 PP++
\$106 PP++

++plus 7% tax + 20% service fee

WHAT'S INCLUDED

- Grazing Table
- Hydration Station
- One Salad
- Three Entree Choices
- One Starch Options
- One Vegetable Options
- One Sweet

ADDITIONS

- Disposables \$12 PP
- Full Place Setting \$24 PP
- Table Linen Floor Length \$30 ea
- Table Linen Overlay \$20 ea
- Bread Service \$5 pp
- Passed Bites \$8 - \$26 pp
- Late Nite \$8-\$12

BAR/BEVERAGES

- Beer + Wine
- Open Bar
- Signature Drink
- Welcome Cocktail
- Champagne Toast
- Table Wine Service
- Cash Bar Minimum
- Additional Bar Set Up

50-100+ PPL

\$28 PP++
\$38 PP++
\$12 PP++
\$10 PP++
\$10 PP++
\$12 PP++
\$2,000++
\$550 ++

20-49 PPL

\$34 PP++
\$46 PP++
\$15 PP++
\$12 PP++
\$15 PP++
\$1,000 ++
\$750 ++

One bar set up included, bar closes 30 minutes prior contracted end time, see bar policy

SILVER BAR

- Beer
 - Miller Lite
 - Blue Moon
 - LaBatt Blue
- Wines
 - Pinot Grigio
 - Cabernet Sauvignon
 - Prosecco
- Liquors
 - LIV Vodka + Gin
 - Ten to One Rum
 - Rough Rider Bourbon
 - El Jimador Tequila
- Liqueurs
 - Vermouth
 - Triple Sec
- Mixers
 - Coke, Diet, Sprite
 - Club, Tonic, Ginger Ale
 - Cranberry, Grapefruit
- Garnish
 - Lemons, Limes, Oranges
 - Cherries, Olives

++ plus 7% tax + 20% service fee

Substitutions and upgrades on all or specific items is available for additional fees

PRODUCTION

- Setup, break down, station decor base rate \$1,800
Additional fees for locations beyond 40 mile radius from 32 Ralph Street, Ballston Spa, NY 12020
Additional fees for set up and break down ceremony
- Kitchen set up outdoor venues with no kitchen, base rate \$750 for oven and hot boxes



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SILVER EVENT

Off Premise Party Five Hours of Service

GRAZING

- Included
 - Charcuterie-domestic and imported cheese, cured meats, grapes, berries, pickles, peppers, honey, fig jam, crackers
 - Crudités fresh vegetables, hummus, ranch
- Included
 - One cold dip
 - One hot chafer
 - One handheld
 - Two finger foods
 - More items and passed items available for additional fee(s)

SALAD - ONE

- Mixed Greens
- Classic Tossed
- Caesar

PASTA ENTREES - ONE

- Penne Marinara or Pesto
- Mac and Cheese
- Lasagna
- Baked Ziti
- Ravioli, Mannicotti, Shells

MEAT ENTREES - ONE

- London Broil
- Prime Rib
- Kabobs
- Sliced Ham
- Pork Tenderloin
- Grilled Pork Chops
- Thai Basil Beef
- Beef Tips
- Sliced Roast Beef

CHICKEN ENTREES - ONE

- Pan Seared
- Herb Roasted
- Marsala
- Grilled
- Kabobs
- Coconut Lemongrass
- Butter Chicken
- Stuffed
- Sliced Turkey

STARCH SIDES - ONE

- Italian Roasted Potatoes
- Tuscan Potatoes
- Mashed Potatoes
- Rice Pilaf
- Coconut Rice
- Whole Grains
- Spanish Rice
- Stuffing

VEGETABLE SIDES - ONE

- Roasted Cauliflower
- Garlic Broccoli
- Sauteed Green Beans
- Broccoli + Cauliflower
- Green Beans + Carrots
- Grilled Corn
- Squash + Zucchini
- Ginger Snow Peas

SWEETS - ONE

- Wedding Cake
- Assorted Cookies + Bars
- Seasonal Dessert Shooters
- Pies or Cobblers
- Apple Cider Donuts (Seasonal)



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GOLD EVENT

Off Premise Party Five Hours of Service

FOOD PRICING

	50-100+ PPL	20-49 PPL
• Plated	\$88 PP++	\$102 PP++
• Buffet	\$98 PP++	\$114 PP++
• Stations	\$104 PP++	\$119 PP++
• Family Style	\$108 PP++	\$126 PP++

++plus 7% tax + 20% service fee

WHAT'S INCLUDED

- Grazing Table
- Hydration Station
- Salad
- Four Entree Choices
- Three Starch Options
- Two Vegetable Options
- Dessert

ADDITIONAL FEES

- Regular Full Place Setting \$24 pp
- Upgraded Glass/China \$36 pp
- Table Linen Floor Length \$30 ea
- Table Linen Overlay \$20 ea
- Passed Bites \$16 - \$46 pp
- Late Nite \$12 - \$24

BAR/BEVERAGES

	50-100+ PPL	20-49 PPL
• Beer + Wine	\$38 PP++	\$44 PP++
• Open Bar	\$58 PP++	\$66 PP++
• Signature Drink	\$16 PP++	\$19 PP++
• Welcome Cocktail	\$12 PP++	\$14 PP++
• Champagne Toast	\$12 PP++	\$14 PP++
• Table Wine Service	\$16 PP++	\$19 PP++
• Cash Bar Minimum	\$3,000++	\$2,000++
• Additional Bar Set Up	\$650++	\$850++

One bar set up included, bar closes 30 minutes prior contracted end time, see bar policy

GOLD BAR

- | | | |
|--|---|---|
| • Beer <ul style="list-style-type: none">• Peroni• Blue Moon• Yuengling | • Liquors <ul style="list-style-type: none">• Titos, Tanqueray• Plantation Rum• Bulleit Bourbon• Casamigos Tequila | • Mixers <ul style="list-style-type: none">• Coke, Diet, Sprite• Club, Tonic, Ginger Ale• Cranberry, Grapefruit |
| • Wines <ul style="list-style-type: none">• Two whites• Two reds• Prosecco | • Liqueurs <ul style="list-style-type: none">• Vermouth, Cointreau,• Kahlua, St. Germaine,• Bailey's | • Garnish <ul style="list-style-type: none">• Lemons, Limes, Oranges• Cherries, Olives |

++ plus 7% tax + 20% service fee

Substitutions and upgrades on all or specific items is available for additional fees, silver bar is available for reduced pricing

PRODUCTION

- Setup, break down, station decor base rate \$2,600
- Additional fees for locations beyond 60 mile radius of 32 Ralph Street, Ballston Spa, NY 12020
- Additional fees for set up and break down ceremony
- Kitchen set up outdoor venues with no kitchen, base rate \$950 for oven and hot boxes



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GOLD EVENT

Off Premise Party Five Hours of Service

GRAZING

- Included
 - Charcuterie-domestic and imported cheese, cured meats, grapes, berries, pickles, peppers, honey, fig jam, crackers
 - Crudites fresh vegetables, hummus, ranch
- Pick additional items
 - Two cold dips
 - One hot chafer
 - One handheld
 - One finger foods
 - Three passed bites

SALAD - ONE

- Mixed Greens
- Classic Tossed
- Caesar
- Greek
- Fruit and Nut

FISH ENTREES - ONE

- Seared Salmon
- Shrimp Kabobs/Scampi
- Tilapia
- Sole Crab Stuffed or Breaded

MEAT ENTREES - ONE

- Prime Rib
- Sliced NY Strip
- Short Ribs
- Beef Tips
- Sliced Ham
- Pork Tenderloin
- Grilled Pork Chops
- Pork Involtni

CHICKEN ENTREES - ONE

- Pan Seared
- Herb Roasted
- Stuffed
- Marsala
- Grilled
- Milanese
- Francaise/Piccata
- Parmesan
- Cordon Bleu

VEGETARIAN ENTREES - ONE

- Penne Marinara or Pesto
- Eggplant Rollatini
- Porcini Gnocchi
- Butternut Squash Ravioli

VEGETABLE SIDES

- Green Beans Almondine
- Garlic Green Beans
- Sautéed Broccoli
- Roasted Mixed Vegetables
- Glazed Carrots
- Honey Thyme Carrots
- Sautéed Broccoli Rabe

STARCH SIDES

- Italian Roasted Potatoes
- Tuscan Potatoes
- Garlic Mashed Potatoes
- Cauliflower Mashed Puree
- Root Vegetable Hash
- Steakhouse Frites
- Wild Rice Pilaf
- Lebanese Rice

SWEETS

- Wedding Cake
- Assorted Cookies + Bars
- +Seasonal Dessert Shooters
- Mini Assorted Pie
- Pastries + Tarts
- Specialty Donuts
- Assorted Cupcake



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PLATINUM EVENT

Off Premise Party Five Hours of Service

FOOD PRICING

	50-100+ PPL	20-49 PPL
• Plated	\$108 PP++	\$122 PP++
• Buffet	\$118 PP++	\$134 PP++
• Stations	\$124 PP++	\$139 PP++
• Family Style	\$128 PP++	\$146 PP++
	++plus 7% tax + 20% service fee	

WHAT'S INCLUDED

- Grazing Table
- Hydration Station
- Salad
- Four Entree Choices
- Three Starch Options
- Three Vegetable Options
- Dessert

ADDITIONAL FEES

- Regular Full Place Setting \$24 pp
- Upgraded Glass/China \$36 pp
- Table Linen Floor Length \$30 ea
- Table Linen Overlay \$20 ea
- Passed Bites \$16 - \$46 pp
- Late Nite \$12 - \$24

BAR/BEVERAGES

	50-100+ PPL	20-49 PPL
• Beer + Wine	\$48 PP++	\$54 PP++
• Open Bar	\$78 PP++	\$86 PP++
• Signature Drink	\$21 PP++	\$24 PP++
• Welcome Cocktail	\$14 PP++	\$16 PP++
• Champagne Toast	\$14 PP++	\$16 PP++
• Table Wine Service	\$18 PP++	\$21 PP++
• Cash Bar Minimum	\$4,000++	\$3,000++
• Additional Bar Set Up	\$750++	\$950++

One bar set up included, bar closes 30 minutes prior contracted end time, see bar policy

GOLD BAR

- | | | |
|--------------|----------------------------------|----------------------------------|
| • Beer | • Liquors | • Mixers |
| • Peroni | • Grey Goose, Hendricks | • Coke, Diet, Sprite |
| • Blue Moon | • Plantation Rum | • Club, Tonic, Ginger Ale |
| • Yuengling | • Woodford Bourbon, Macallan | • Cranberry, Grapefruit |
| • Wines | • Scotch | • Garnish |
| • Two whites | • Casamigos Tequila | • Lemons, Limes, Oranges |
| • Two reds | • Liqueurs | • Cherries, Olives |
| • Prosecco | • Vermouth, Cointreau, | ++ plus 7% tax + 20% service fee |
| | • Kahlua, St. Germain, Bailey's, | |

Substitutions and upgrades on all or specific items is available for additional fees, silver or gold bars are available for reduced pricing

PRODUCTION

- Setup, break down, station decor base rate \$3,400
- Additional fees for locations beyond 60 mile radius of 32 Ralph Street, Ballston Spa, NY 12020
- Additional fees for set up and break down ceremony
- Kitchen set up outdoor venues with no kitchen, base rate \$980 for oven and hot boxes



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PLATINUM EVENT

Off Premise Party Five Hours of Service

GRAZING

- Included
 - Charcuterie-domestic and imported cheese, cured meats, grapes, berries, pickles, peppers, honey, fig jam, crackers
 - Crudites fresh vegetables, hummus, ranch
- Pick additional items
 - Two cold dips
 - Two hot chafer
 - Two handheld
 - Two finger foods
 - Four passed bites

SALAD - ONE

- Mixed Greens
- Caesar Tuscan
- Fruit and Nut
- Pear Gorgonzola
-

FISH ENTREES - ONE

- Seared Salmon
- Seared Scallops
- Crab Cakes
- Halibut Francaise
- Lobster

MEAT ENTREES - ONE

- Prime Rib Rib Eye
- Steaks Sliced NY Strip
- NY Strip Steak Short
- Ribs Sliced Beef
- Tenderloin Beef
- Wellington Filet
- Mignon
-

CHICKEN ENTREES - ONE

- Pan Seared
- Stuffed
- Milanese
- Francaise/Piccata
- Parmesan
- Cordon Bleu
- Chicken Diane
- Buschetta Chicken

VEGETARIAN ENTREES - ONE

- Rigatoni Vodka
- Eggplant Rollatini
- Porcini Gnocchi
- Butternut Squash Ravioli
- Mascarpone Pear Sacchetti
- Stuffed Squash

VEGETABLE SIDES

- Green Beans Almondine
- Haricot Verts
- Sautéed Broccolini
- Roasted Mixed Vegetables
- Glazed Carrots
- Honey Thyme Carrots
- Sautéed Broccoli Rabe

STARCH SIDES

- Italian Roasted Potatoes
- Tuscan Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Root Vegetable Hash
- Parisienne Gnocchi
- Wild Rice Pilaf
- Lebanese Rice

SWEETS

- Wedding Cake
- Assorted Cookies + Bars
- +Seasonal Dessert Shooters
- Mini Assorted Pie
- Pastries + Tarts
- BYO Cannoli
- Assorted Cupcake



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Shrimp Risotto

Creamy arborio rice, slowly simmered, saffron, parmesan cheese, butter poached shrimp, edible spoon



Family Style

Beef

Beef Tenderloin

Grilled and sliced, red wine demi

Flank Steak

Marinated, grilled, chimichurri

Braised Short Ribs

Short ribs, mirepoix demi sauce

Brisket

Slow cooked, bbq or mirepoix demi sauce

Fish

Teriyaki Salmon

Pan seared, teriyaki glaze

Sole Francaise

Sole, egg- battered, fried, lemon wine sauce

Seared Scallops

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

Shrimp Scampi

Jumbo Shrimp, sautéed in garlic, butter, wine - angel hair nests



Vegetarian

Eggplant Parmesan

Egg- battered eggplant, fried, layered, mozzarella, parmesan, house marinara

Eggplant Rollatini

Egg- battered eggplant, fried, herbed ricotta filling, house marinara

Butternut Squash Ravioli

Hazelnuts, parmesan, brown butter sage

Porcini Gnocchi

Sautéed porcini mushrooms, potato gnocchi, truffle oil

Chicken

Chicken Picatta

Chicken breast, egg battered, sautéed, caper lemon white wine sauce

Airline Chicken

Airline chicken breast, pan seared. skin on wing drum, lemon white wine sauce

Chicken Parmesan

Pounded chicken breast, panko fried, marinara, parmesan, mozzarella

Bruschetta Chicken

Herbed chicken, grilled, bruschetta topped

Pork

Pork Scallopini

Thin pork, flour dredge, lemon caper sauce

Herbs de Provence Pork

Seared pork, herbed white wine pan sauce

Pulled Pork

Slow cooked pork, BBQ or cherry pepper sauce

Pan Seared Pork Chop

Herbed pork chop, seared, herbed wine pan sauce

Sliders

Choose 3 types: cheeseburger, PDT burger, beef on weck, eggplant parmesan, chicken parm, buffalo chicken, cubano, pulled pork or nashville hot chicken. Optional sides: coleslaw, french fries, pdt onion dip and chips, or mac + cheese.

Mac + Cheese

Cavatappi pasta, house made cheese sauce, toppings: pulled pork, pulled chicken, brisket, buffalo chicken, crispy chicken, bacon, cracker crumbs, crispy onions, tomato, peas, caramelized onions, mushrooms, hot sauce, buffalo sauce bbq sauce, ranch,

** Can be made into a potato bar as well

Taco

Fresh corn tortillas, salsas, guacamole, queso, black beans, lettuce, jalapenos, radish, corn, cilantro onions, chipotle aioli, limes, cheddar cheese, hot sauces, lime crema, BYO tacos: battered fish, mole chicken, birria, carnitas carne asada, chicken tinga, pork guisada, TVP ground beef, flour and corn tortillas

Asian

Spicy cold sesame noodles, bang bang shrimp, asian cucumber salad, meat or meatless potstickers, orange chicken, sticky rice, egg rolls, scallion pancakes, hoisin marinated ribeye steak bites, ginger dressed kale slaw, sushi rolls, surf + turf sushi roll

Carving

Beef tenderloin, NY strip, prime rib, pork loin, turkey breast, spiral ham, with according accompaniments

** This can be a live action station

Stations

Pasta

Pick two pastas: penne, rigatoni, tortellini fettuccine, cavatappi, or farfalle. Pick 2 sauces: marinara, vodka sauce, alfredo, pomodoro, or garlic oil. Pesto included. Topping options: grilled chicken, crispy chicken cutlet, salmon, shrimp, meatballs, sausage, sausage + peppers, sliced beef, peas, mushrooms, parmesan, roasted peppers, sundried tomatoes, banana peppers, broccoli, spinach, fresh basil, red pepper flakes. tossed salad, or caesar salad Fresh bread, butters, oil, vinegars.

**This can be a live action station

Italian

Tossed salad or caesar salad, arancini with pomodoro, rigatoni vodka sauce, sausage + peppers, meatballs in marinara, penne marinara, eggplant. parmesan or rollatini, chicken parmesan, rolls, parmesan, red pepper flakes, butter, oils, vinegars.

Meatball

Tossed salad or caesar salad, arancini with pomodoro, rigatoni vodka sauce, sausage + peppers, meatballs in marinara, penne marinara, eggplant. parmesan or rollatini, chicken parmesan, rolls, parmesan, red pepper flakes, butter, oils, vinegars.

Cold Bar

Displayed on iced tables, options include: Snow crab legs, oysters, lobster tails, shrimp cocktail, lemons, cocktail sauce, remoulade, mignonette

BBQ station

Pulled pork, brisket, pulled chicken, BBQ bone in chicken, corn on the cobb, cornbread, baked potatoes + toppings (see mac + cheese station), mac + cheese, baked beans, rolls, coleslaw

Comfort Food

Homestyle fried bone-in chicken, meatloaf, bbq glazed chicken, mac + cheese, mashed potatoes, potatoes au gratin, corn on the cobb,

Breakfast

Pancakes, waffles, scrambled eggs, eggs benedict, bagels, assorted cream cheeses, frittata, quiche, scones, muffins, jams, jellies, bacon, sausage, canadian bacon, croissants- assorted flavors, yogurt parfaits, oatmeal bar + toppings, fresh fruit, live action omelet bar

Tapas

Albondigas, patatas bravas, empanadas, pan con tomate, spanish ham croquettes, marinated spanish olives, seared garlic shrimp, calamares fritos, bacon wrapped dates, chorizo

Pizza

Pizzas made in our wood fired oven. Options: Margherita, Quattro Fromaggio, sopressata, mozzarella, hot honey, prosciutto fig blue cheese balsamic, BBQ (pulled chicken, bbq sause, red onions, corn, cheddar, ranch), Mediterranean, garlic white

**This can be a live action station



Buffet

Beef

NY Strip

Grilled and sliced, red wine demi

Prime Rib

Slow roasted Prime Rib, a jus, horsey sauce

Braised Short Ribs

Short ribs, mirepoix demi sauce

Brisket

Slow cooked, bbq or mirepoix demi sauce

Fish

Pan Seared Salmon

Pan seared, EVOO, lemons

Sole Francaise

Sole, egg- battered, fried, lemon wine sauce

Crab Cakes

Jump lump crab, herbs, celery, onion, garlic, panko toasted, remoulade sauce

Shrimp Scampi

Jumbo Shrimp, sautéed in garlic, butter, wine - angel hair nests



Vegetarian

Eggplant Parmesan

Egg- battered eggplant, fried, layered, mozzarella, parmesan, house marinara

Eggplant Rollatini

Egg- battered eggplant, fried, herbed ricotta filling, house marinara

Butternut Squash Ravioli

Hazelnuts, parmesan, brown butter sage

Penne Vodka

Pasta, vodka spiked, tomato cream sauce

Chicken

Chicken Fransaise

Chicken breast, egg battered, sautéed, lemon white wine sauce

Pan Seared Chicken

Chicken breast, pan seared, lemon white wine sauce

Stuffed Chicken

Chicken breast, classic bread stuffing, turkey gravy

Bruschetta Chicken

Herbed chicken, grilled, bruschetta topped

Pork

Pork Scallopini

Thin pork, flour dredge, lemon caper sauce

Herbs de Provence Pork

Seared pork, herbed white wine pan sauce

Pulled Pork

Slow cooked pork, BBQ or cherry pepper sauce

Pan Seared Pork Chop

Herbed pork chop, seared, herbed wine pan sauce



Sides + Pasta

Vegetables

Mixed Vegetables

Seasonal vegetables, sliced, lightly seasoned, roasted

Broccolini

Tender broccoli stalks, sauteed, garlic, olive oil

Honey Thyme Carrots

Cut carrots, honey, thyme, garlic, butter

Broccoli + Cauliflower

Fresh broccoli and cauliflower florets, garlic, olive oil, shredded carrots

Green Beans

Tender fresh green beans, garlic, olive oil, sauteed

Broccoli Rabe

Broccoli rabe, boiled, sauteed, red pepper, garlic olive oil, lemon zest

Asparagus

Thin asparagus stalks, lightly seasoned, roasted, hollandaise sauce

Potatoes

Creamy Mashed

Steamed potatoes, skin on, butter, cream

Italian Roasted

Baby potatoes, Italian spices, EVOO, roasted

Au Gratin

Thin sliced potatoes, gruyere, cheddar, cream

Twice Baked

House made cheddar and chive

Tuscan Roasted

Baby potatoes, braised in EVOO, salt

Root Hash

White and sweet potatoes, red onion, parsnips, carrots, thyme, olive oil

Rice

Rice Pilaf

steamed white rice, carrots, celery, onion, chicken stock, parsley

Risotto

Arborio rice, slowly simmered, Parmesan cheese

Lebanese Rice

White rice, orzo, pine nuts, lemon, butter, herbs

Wild Rice Pilaf

White, brown, wild rice, steamed, lightly seasoned

Pasta

Butternut Squash Ravioli

Hazelnuts, parmesan, brown butter sage

Pear Gorgonzola Sacchetti

Pecans, crumbled gorgonzola, maple butter

Penne Pasta

House made marinara, pomodoro, alfredo, vodka, pesto, carbonara

Baked Mac + Cheese

Cavatappi pasta, scratch made cheese sauce

Porcini Gnocchi

Sautéed porcini mushrooms, potato gnocchi, truffle oil

Lasagna

Cheese or Bolognese lasagna, fresh pasta, house made sauces

Food Truck

Custom menus available:

Taco

Sliders + Fries

Burgers + Gourmet Shakes

BBQ

Breakfast

Cocktail Bites

Wraps + Salads

Themed Foods

World Street Food

Elevated Dinners

Garden Party

Dessert





Dessert Table

DONUTS

MYO or pre -made, glazed,
strawberry frosted, chocolate frosted,
Boston creme, maple bacon, apple,
old fashion

COOKIES

Scratch made cookies
Chocolate chip, Italian wedding,
coconut macaroon, almond horns,
thumbprint, chocolate brownie,
snicker doodle, rainbow cookies

SHOOTERS

Chocolate mousse, apple pie, berry
pie, lemon cake, chocolate cake,
banana cream, coconut creme,
cherry, fruit salad

TARTS + BARS

Chocolate hazelnut, lemon meringue ,
fruit custard, salted brownies, lemon
bars, raspberry linzer, coconut

BYO CANNOLI

Mini cannoli shells, classic mascarpone
chip filling, chocolate, strawberry,
assorted toppers; fresh berries, chips,
sprinkles, cherries, nuts

PIES + COBBLERS

House made pies; apple, mixed berry,
blueberry, cherry, strawberry rhubarb,
chocolate creme, banana creme,
coconut creme, peach, pecan, Derby
pie,

PLATED

Chocolate flour-less cake
Double chocolate cake
Lava cake -chocolate or lemon
Lemon mascarpone cake
Strawberry shortcake
Carrot cake
Tiramisu
Pots de creme

Client supplied cake, cut. and
served - additional fee



Sliders

Choose 3 types: cheeseburger, PDT burger, beef on weck, eggplant parmesan, chicken parm, buffalo chicken, cubano, pulled pork or nashville hot chicken. Optional sides: coleslaw, french fries, pdt onion dip and chips, or mac + cheese.

Taco

Fresh corn tortillas, salsas, guacamole, queso, black beans, lettuce, jalapenos, radish, corn, cilantro onions, chipotle aioli, limes, cheddar cheese, hot sauces, lime crema, BYO tacos: battered fish, mole chicken, birria, carnitas carne asada, chicken tinga, pork guisada, TVP ground beef, flour and corn tortillas

Late Nite

Mac + Cheese

Cavatappi pasta, house made cheese sauce, toppings: pulled pork, pulled chicken, brisket, buffalo chicken, crispy chicken, bacon, cracker crumbs, crispy onions, tomato, peas, caramelized onions, mushrooms, hot sauce, buffalo sauce bbq sauce, ranch,

** Can be made into a potato bar as well

Meatball

Meatballs available in sauce options, beef, chicken, pork, vegetarian, vegan. Chicken buffalo, Swedish, pork Alfredo, eggplant, falafel, vegetable protein, slider buns

Breakfast

Individually wrapped breakfast sandwiches or burritos, tater tots, hot sauces, waffles, pancakes, muffins, breakfast meats.

Pizza

Pizzas made in our wood fired oven. Options: Margherita, Quattro Fromaggio, sopressata, mozzarella, hot honey, prosciutto fig blue cheese balsamic, BBQ (pulled chicken, bbq sause, red onions, corn, cheddar, ranch), Mediterranean, garlic white

**This can be a live action station



Linen + China



We offer rentals:

Glassware

White wine, red wine, champagne
highball, rocks, cut glass, coffee mugs

Plates

Appetizer, salad, butter, dinner, dessert

Flatware

Salad fork, appetizer fork, dinner fork,
butter knife,
steak knife, soup, coffee spoons

Disposables

palm leaf (composable)
Clear plastic, White/Silver, Cream/Gold

We offer linen:

Napkins

A wide variety of colors, patterns and prints

Underlay

Floor length linen to cover rental tables, round
or rectangle in a variety of colors

Overlays

Can be lap length, mid length or floor length.
Available in a wide variety of colors, textures,
prints and patterns





Wedding PLANNER



NAME	
DATE + TIMING	
LOCATION	
GUEST COUNT	
ALLERGIES	
CERMONY	
GLASS/CHINA/ DISPOSABLES	

ITEM	PRICE	TARGET
HYDRATION		
BAR		
GRAZING		
PASSED		
DINNER		
DESSERT		
LATE NIGHT		
TOTAL		