



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++
\$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

- Set up, 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



32 RALPH ST, BALLSTON SPA, NY 12020
518-636-9404 WWW.PDTCATERING.COM
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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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