



PISTACHE | PRIVATE DINING

101 N CLEMATIS STREET | 561.833.5090 | PISTACHEWPB.COM

Treat your guests to the tastes of our authentic French cuisine in your own home or event space.

Let our skilled culinary team prepare lunch or dinner for up to 70 guests, or passed hors d'oeuvres and cocktails for up to 100

With impeccable service to complement a mouth-watering menu, we will prove the perfect pairing for your elegant affair.



IN THIS PACKAGE

COCKTAIL PARTY

Bar/Lounge Area (Up to 80 People)
Passed Hors D'oeuvres

- Light Reception (3-4 pieces per person)
- Medium Reception (7-8 pieces per person)
- Heavy Reception (12 pieces per person)
- Drink & Alcohol Options
 - Wine & Beer
 - Open Bar (Consumption, Call, Premium)
 - Drink Tickets
 - Cash Bar

PRIVATE DINING

Private Area | Maximum Capacity 70 people

- A/V Capabilities
- Projection Screen & Projector
- Luncheon Prix Fixe Menu Options
- Dinner Prix Fixe Menu Options
- Business Meetings
- Social Gatherings
- Birthdays
- Baby Showers
- Bridal Showers
- Rehearsal Dinners
- Drug Rep Presentations

FLOOR PLANS

- Conference Style (up to 24 people)
- "U" Shape (up to 30 people)
- Meeting (presentation)
- Max Capacity

PISTACHE

FRENCH BISTRO

cocktail party • catering menu

COCKTAIL RECEPTION PACKAGES

LIGHT RECEPTION - \$24 P.P.

(7-8 pieces per person)

- Choose 4 Canapes From Below List -

HEAVY RECEPTION - \$36 P.P.

(10-12 Pieces Per Person)

- Choose 6 Canapes From Below List-

COLD SELECTION

NIÇOISE TUNA
Herb Vinaigrette, Phyllo Cup

SMOKED SALMON MILLEFEUILLE
Pumpnickel Crouton

GOAT CHEESE CHEESECAKE
Blackberry Port Compote

CURRY CHICKEN SALAD
Lime, Cilantro, Phyllo Cup

STEAK TARTARE
Grilled Sourdough Toast

FOIE GRAS MOUSSE
Seasonal Fruit Compote, Brioche +\$3pp

TUNA TARTARE
Lemongrass Vinaigrette, Wonton Crisp +\$2pp

CRAB SALAD
Mango, Lime, Cucumber Cup +\$2pp

HOT SELECTION

WILD MUSHROOM ARANCINI

SHORT RIB CROQUETTE
Sauce Gribiche

SQUASH TARTLET
Pumpkin Seed, Pomegranate

BEEF TENDERLOIN
Béarnaise, Ciabatta Crouton +\$2pp

CROQUE MONSIEUR
Truffle Mornay

CALVADOS GLAZED
PORK BELLY AND PEAR

ESCARGOT VOL AU VENT
Roasted Garlic Royale

FOIE GRAS SLIDERS
Tomato Jam, Frisee +\$3pp

MINI VERRINES

TRADITIONAL WHITE OR RED GAZPACHO

SEAFOOD CEVICHE

OYSTER AND CAVIAR +\$3

PISTACHE

— FRENCH BISTRO —

cocktail party • catering menu

CHEESE & CHARCUTERIE PLATTERS

Pricing Based on 16 people

CHEESE BOARDS

(4) IMPORTED ARTISAN CHEESES - \$100

2 Hard Cheese, 2 Soft Cheese, Fruit & Traditional Condiments,
Fresh Crostini

(6) IMPORTED ARTISAN CHEESES - \$150

3 Hard Cheese, 3 Soft Cheese, Fruit & Traditional Condiments,
Fresh Crostini

CHARCUTERIE BOARDS

(4) IMPORTED & HOUSEMADE CHARCUTERIE - \$125

Fruit & Traditional Condiments
Fresh Crostini

(6) IMPORTED & HOUSEMADE CHARCUTERIE - \$200

Fruit & Traditional Condiments
Fresh Crostini

CHEESE & CHARCUTERIE BOARDS

(2) IMPORTED CHARCUTERIE, (2) IMPORTED ARTISAN CHEESES - \$115

Chef's Selection, Fruit & Traditional Condiments
Fresh Crostini

(3) IMPORTED CHARCUTERIE, (3) IMPORTED ARTISAN CHEESES - \$175

Chef's Selection, Fruit & Traditional Condiments
Fresh Crostini

PISTACHE

FRENCH BISTRO

catering beverage offerings

BEVERAGES

PREMIUM BAR

1 hour - \$35 p.p., 2 hours - \$50 p.p

CALL BAR

1 hour - \$28 p.p., 2 hours - \$40 p.p

WINE & BEER BAR

1 hour - \$22 p.p., 2 hours - \$30 p.p

STAFFING (OFF-PREMISE ONLY)

SERVER \$150-\$200

BARTENDER \$200

CHEF \$200

EQUIPMENT RENTALS

Through Atlas Party Rentals

OTHER CHARGES

Sales Tax 7%

Service Charge 20%

PISTACHE

FRENCH BISTRO

luncheon menu • prix fixe options

LUNCHEON MENU 1 | \$40 PER PERSON

ENTREE

choice of 2 options

QUICHE LORRAINE

Leeks, Applewood Smoke Bacon, Gruyere, Mixed Greens

GRILLED CHICKEN PAILLARD

Arugula, Marinated Beefsteak Tomato
Parmesan, Lemonette Dressing

CROQUE MONSIEUR

French Grilled Ham & Cheese, Gruyere, Bechamel, Pommes Frites

DESSERT

choice of 1 options

MOUSSE AU CHOCOLAT

Dark Chocolate Sauce, Vanilla Chantilly

APPLE PIE BREAD PUDDING

Vanilla ice Cream, Candied Pecans, Apple Cider Caramel

LEMON CHEESECAKE

Blueberry Compote, Graham Crust, Lemon Curd

BEVERAGES

Coffee, Tea, & Soda is billed by consumption.
Wines Starting at \$40/Bottle

7% tax and 20% gratuity will be additional | Menus and pricing are subject to change.

PISTACHE

— FRENCH BISTRO —

luncheon menu • prix fixe options

LUNCHEON MENU 2 | \$55 PER PERSON

APPETIZER

MIXED GREENS SALAD

Herbs, Shallot, Red Wine Vinaigrette

BURGUNDY ESCARGOTS

In Garlic Butter

ENTREE

choice of 2 options

GRILLED ATLANTIC SALMON

Signature Ratatouille, Basil Pesto, Balsamic Drizzle

GRILLED CHICKEN PAILLARD

Arugula, Marinated Beefsteak Tomato
Parmesan, Lemonette Dressing

SMOKED SALMON PLATTER

Red Onion, Capers, Egg, Sour Cream, Arugula, Toasted Brioche

STEAK FRITES

6 oz Teres Major Steak, Maitre D' Butter, Pommes Frites

DESSERT

choice of 1 options

MOUSSE AU CHOCOLAT

Dark Chocolate Sauce, Vanilla Chantilly

APPLE PIE BREAD PUDDING

Vanilla ice Cream, Candied Pecans, Apple Cider Caramel

LEMON CHEESECAKE

Blueberry Compote, Graham Crust, Lemon Curd

BEVERAGES

Coffee, Tea, & Soda is billed by consumption.
Wines Starting at \$40/Bottle

PISTACHE

— FRENCH BISTRO —

dinner menus • prix fixe options

DINNER MENU 1 | \$75 PER PERSON

APPETIZER

choice of 2 options

ARUGULA & PARMESAN

Marinated Beefstake Tomato, Parmesan-Reggiano, Lemonette Dressing

BURGUNDY ESCARGOTS

In Garlic Butter

ENTREE

choice of 2 options

GRILLED ATLANTIC SALMON

Signature Ratatouille, Arugula, Basil Pesto, Balsamic Drizzle

CRYSTAL LAKE FARMS CHICKEN BREAST

Kabocha Squash Purée, Candied Brussels Sprouts, Apple Cider Jus

BEEF BOURGUIGNON

Red Wine Braised Short Rib, Roasted Button Mushroom, Pearl Onions
Lardons, Glazed Carrots, Pomme Puree, Red Wine Jus

STEAK FRITES

10 oz Center Cut NY Strip, Maitre D' Butter, Pommes Frites

DESSERT

choice of 1 options

MOUSSE AU CHOCOLAT

Dark Chocolate sauce, Vanilla Chantilly

APPLE PIE BREAD PUDDING

Vanilla Ice Cream, Candied Pecans, Apple Cider Caramel

LEMON CHEESECAKE

Blueberry Compote, Graham Crust, Lemon Curd

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PISTACHE

FRENCH BISTRO

dinner menus • prix fixe options

DINNER MENU 2 | \$85 PER PERSON

APPETIZER

choice of 2 options

ARUGULA & PARMESAN

Marinated Beefsteak Tomato
Parmesan-Reggiano
Lemonette Dressing

BURGUNDY ESCARGOTS

In Garlic Butter

ONION SOUP GRATINÉE

Gruyère Cheese

ROASTED BEET SALAD

Smoked Ricotta, Cara Cara Orange
Candied Pecans, Watercress
Orange Maple Vinaigrette

PATE DE CAMPAGNE

House Made Pickles
Mustards, Petite Salad

ENTREE

choice of 2 options

GRILLED MAHI MAHI

Charred Tomato Risotto,
Roasted Broccolini, Smoked
Paprika Parmesan Butter

STEAK FRITES

10 oz Center Cut NY Strip,
Maitre D'Butter, Pommes Frites

BEEF BOUGUIGNON

Red Wine Braised Short
Rib Roasted Button
Mushroom Pearl Onions,
Lardons, Glazed Carrots, Pomme
Purée, Red Wine Jus

GRILLED SALMON

Signature Ratatouille, Arugula
Basil Pesto, Balsamic Drizzle

HUDSON VALLEY DUCK BREAST

Kabocha Squash Purée, Candied
Bussels Sprouts, Apple Cider
Jus, Fresh Apple

DESSERT

choice of 1 options

MOUSSE AU CHOCOLAT

Dark Chocolate Sauce
Vanilla Chantilly

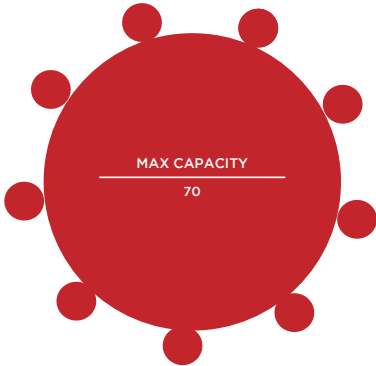
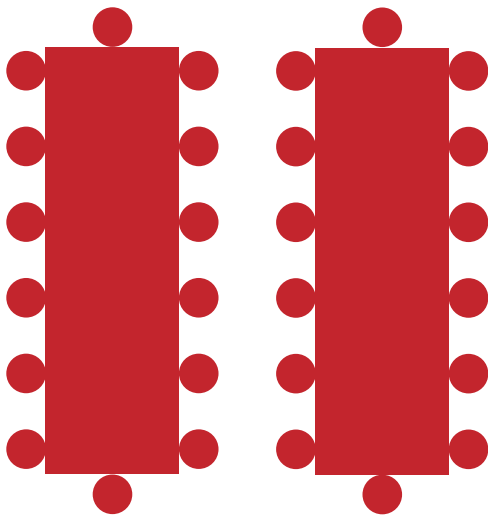
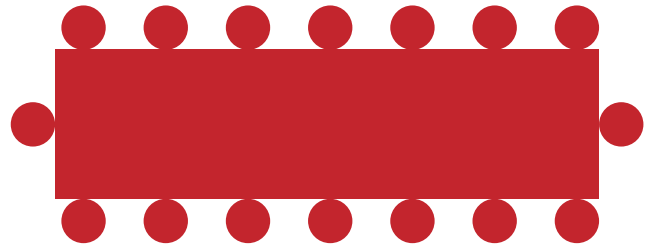
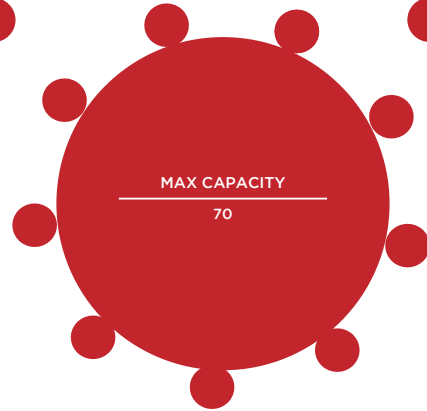
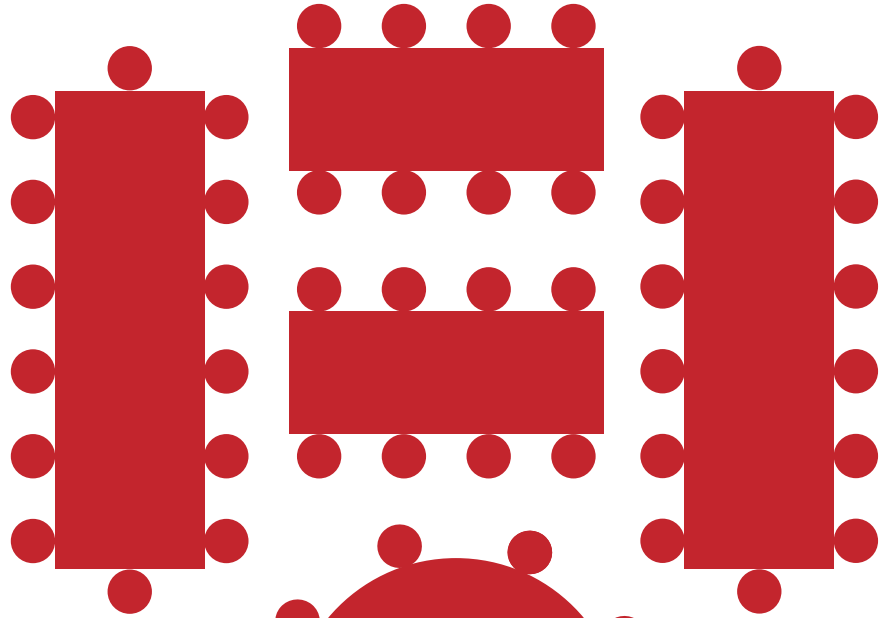
LEMON CHEESECAKE

Blueberry Compote
Graham Crust, Lemon Curd

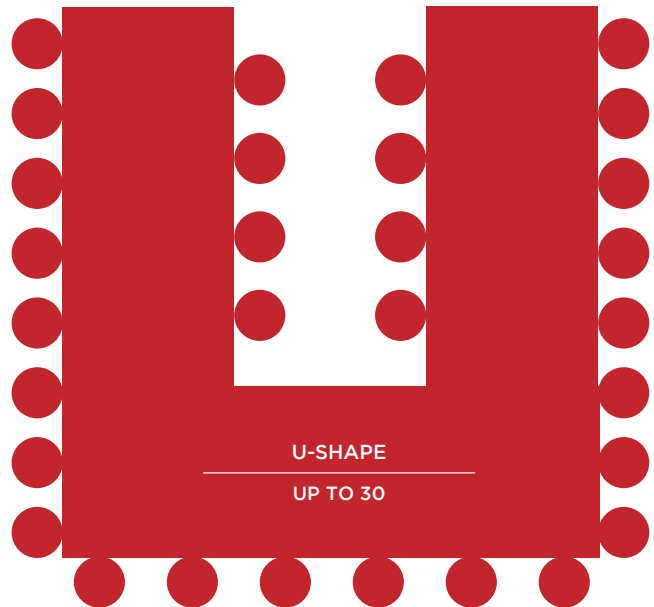
APPLE PIE BREAD PUDDING

Vanilla Ice Cream, Candied
Pecans, Apple Cider Caramel

7% tax and 20% gratuity will be additional | Menus and pricing are subject to change.



configurations



CONTACT

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General Manager

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561.833.5090



IN THIS PACKAGE

COCKTAIL PARTIES

1 Light Reception | \$24 per person
1 Heavy Reception | \$36 per person

LUNCH

1 Menu Option 1 | \$40 per person
1 Menu Option 2 | \$55 per person

DINNER

1 Menu Option 1 | \$75 per person
1 Menu Option 2 | \$85 per person

7% tax and 20% gratuity will be additional

Proposed Date

Proposed Time

Name

Address

Phone

Email

Signature