



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

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### COCKTAIL PARTY

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

- Light 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 - \$30 P.P.**

(7-8 pieces per person)

- Choose 4 Canapes From Below List -

### **HEAVY RECEPTION - \$42 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

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 - \$50 p.p., 2 hours - \$65 p.p

### CALL BAR

1 hour - \$38 p.p., 2 hours - \$55 p.p

### WINE & BEER BAR

1 hour - \$32 p.p., 2 hours - \$45 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 | \$45 PER PERSON

## ENTREE

choice of 2 options

### QUICHE LORRAINE

Leeks, Applewood Smoke Bacon, Gruyere, Mixed Greens

### GRILLED CHICKEN BREAST

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

### KEYLIME CHEESECAKE

Graham Cracker, Vanilla Chantilly

## BEVERAGES

Coffee, Tea, & Soda is billed by consumption.  
Wines Starting at \$44/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 | \$65 PER PERSON

### APPETIZER

choice of 2 options

#### MIXED GREENS SALAD

Herbs, Shallot, Red Wine Vinaigrette

#### ONION SOUP GRATINÉE

Gruyère Cheese

#### BURGUNDY ESCARGOTS

In Garlic Butter

### ENTREE

choice of 2 options

#### GRILLED ATLANTIC SALMON

Signature Ratatouille, Basil Pesto, Balsamic Drizzle

#### GRILLED CHICKEN BREAST

Arugula, Marinated Beefsteak Tomato  
Parmesan, Lemonette Dressing

#### SMOKED SALMON PLATTER

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

#### STEAK FRITES

7 oz N.Y Strip, Maitre D' Butter, Pommes Frites

### DESSERT

choice of 1 options

#### MOUSSE AU CHOCOLAT

Dark Chocolate Sauce, Vanilla Chantilly

#### KEYLIME CHEESECAKE

Graham Cracker, Vanilla Chantilly

### BEVERAGES

Coffee, Tea, & Soda is billed by consumption.  
Wines Starting at \$44/Bottle

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

# PISTACHE

— FRENCH BISTRO —

*dinner menus • prix fixe options*

DINNER MENU 1 | \$85 PER PERSON

## APPETIZER

choice of 2 options

### ARUGULA & PARMESAN

Marinated Beefsteak 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

### DUCK CASSOULET

Crispy Duck Confit, Garlic Sausage, Flagolet Beans

### 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

### KEYLIME CHEESECAKE

Graham Cracker, Vanilla Chantilly

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# PISTACHE

FRENCH BISTRO

*dinner menus • prix fixe options*

DINNER MENU 2 | \$95 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

Golden Beets, Baby Carrot, Herbed Goat  
Cheese, Watercress  
Tarragon Vinaigrette

### PATE DE CAMPAGNE

House Made Pickles  
Mustards, Petite Salad

## ENTREE

choice of 2 options

### ROASTED BRANZINO

Beans Ragout, Broccolini

### DUCK CASSOULET

Duck Confit, Garlic Sausage  
Flagolet Beans

### STEAK FRITES

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

### GRILLED SALMON

Signature Ratatouille, Arugula  
Basil Pesto, Balsamic Drizzle

### BEEF BOUGUIGNON

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

## DESSERT

choice of 1 options

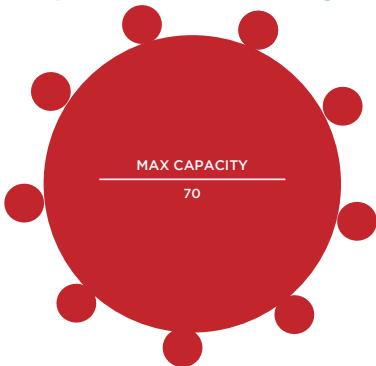
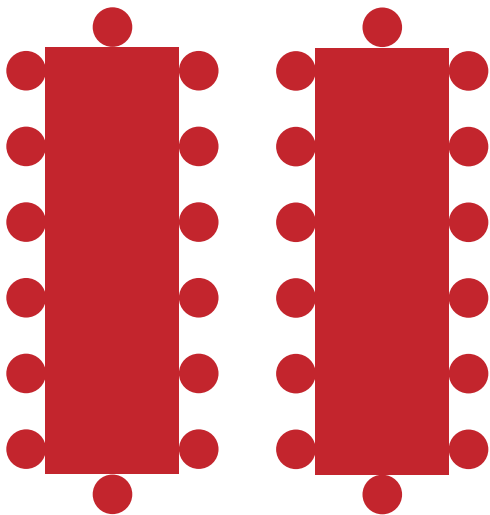
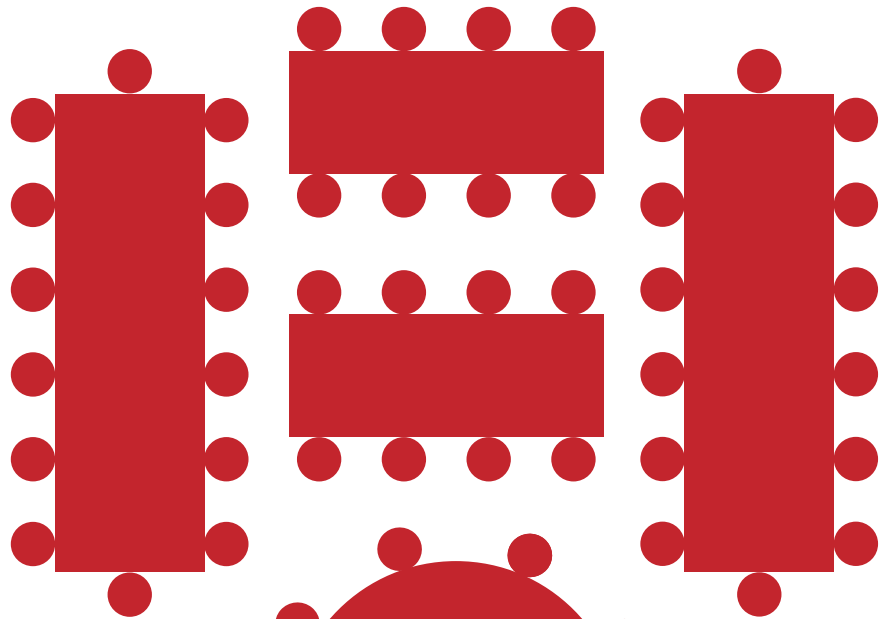
### MOUSSE AU CHOCOLAT

Dark Chocolate Sauce  
Vanilla Chantilly

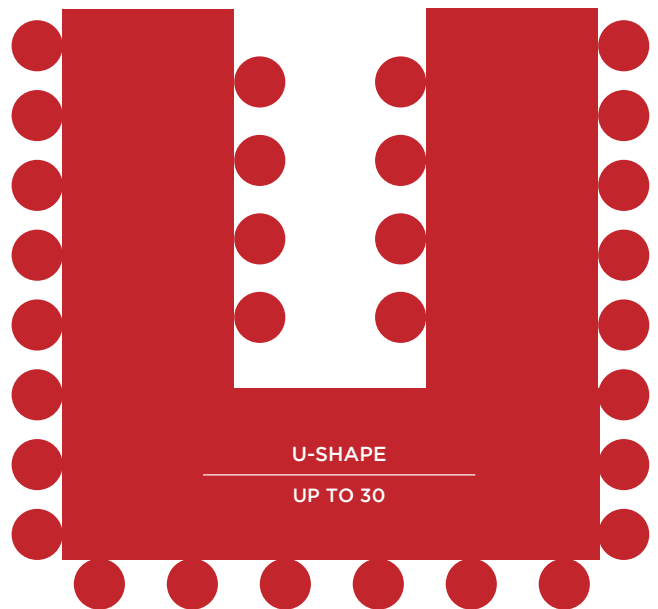
### KEYLIME CHEESECAKE

Graham Cracker  
Vanilla Chantilly

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



*configurations*



## CONTACT

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General Manager

christian@  
pistachewpb.com  
561.833.5090



## IN THIS PACKAGE

### COCKTAIL PARTIES

1 Light Reception | \$30 per person  
1 Heavy Reception | \$42 per person

### LUNCH

1 Menu Option 1 | \$45 per person  
1 Menu Option 2 | \$65 per person

### DINNER

1 Menu Option 1 | \$85 per person  
1 Menu Option 2 | \$95 per person

7% tax and 20% gratuity will be additional

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Proposed Date

Proposed Time

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Name

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Address

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Phone

Email

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Signature