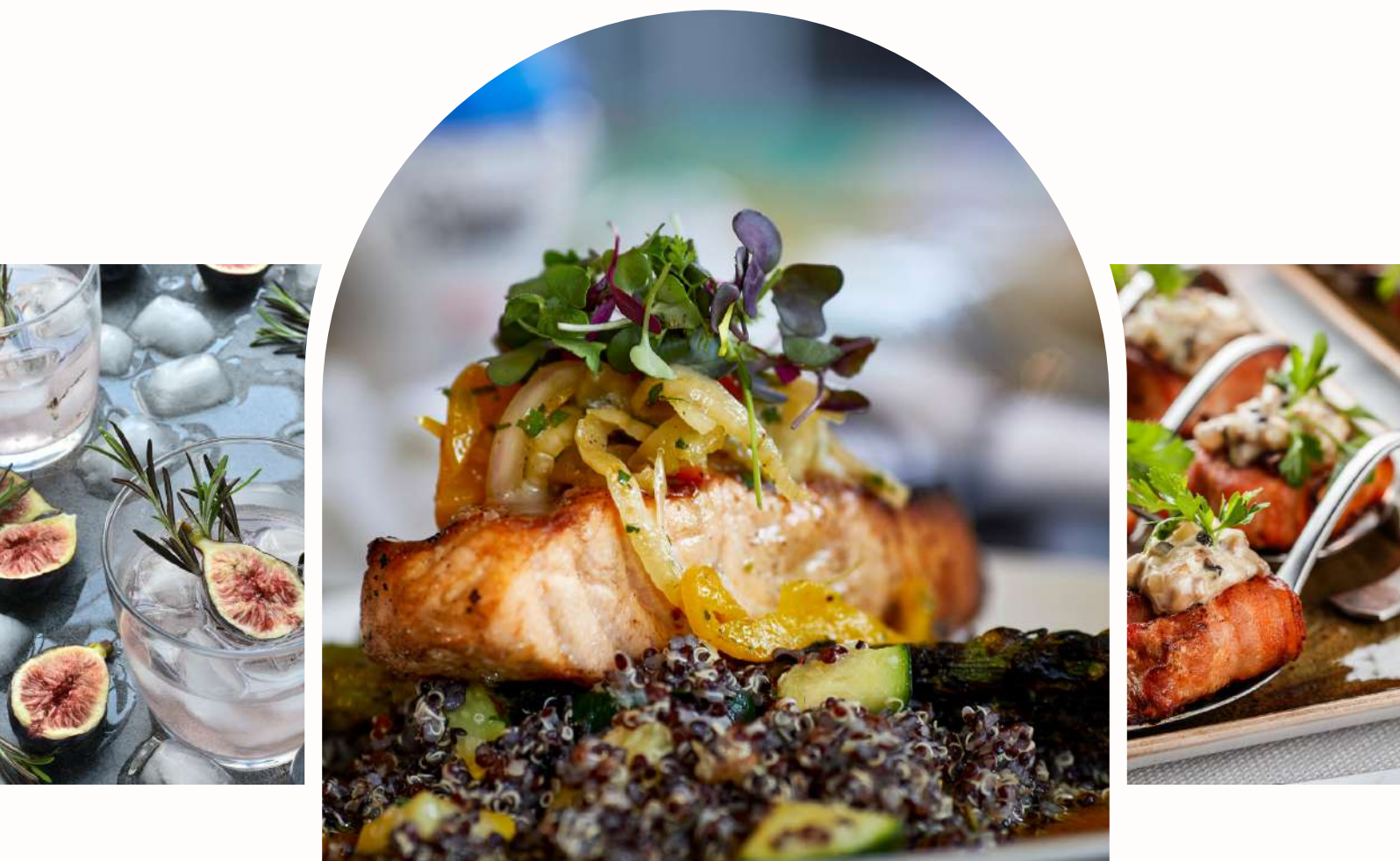


Pistachios Catering & Events

Menu



www.pistachioscatering.com

Hors D'oeuvres



Hot Spinach Artichoke Dip

Baguette Rounds **V**
(serves 25-30)

Savory Palmires

Pesto, Goat Cheese, & Sun-Dried
Tomato and Ham, Gruyere &
Dijon (100 pc)

Cocktail Meatballs | select style
Polynesian, Swedish, Barbecue,
or Sweet & Savory
(serves 25)

Tomato Mozzarella Skewer

Basil, Olive Oil and Balsamic
Syrup **V** | **GF** (100 pc)

Rosemary Chicken Skewer

Lemon Aioli **GF** (100 pc)

Mac n' Cheese Bites

Garlic Breadcrumbs **V** (100 pc)

Zucchini Ribbons

Herbed Goat Cheese, Roasted
Red Pepper, Chive **V** | **GF**
(100 pc)

Hors D'oeuvres

Tiny Twice Baked Potatoes

Smoked Bacon, Parmesan,
Creme Fraiche, Chives **GF**
(100 pc)

Tartlets

Assortment of Spinach, Lorraine,
French, and Three Cheese
(100 pc)

Brie Bites

Triple Creme Brie, Raspberries,
Cranberries, Thyme, Puff Pastry
V (100 pc)

Italian Meatballs

Tomato Basil Marinara
(serves 25)

Lemongrass Chicken Sate

Spicy Peanut Sauce **GF** (100 pc)

Pesto Chicken Sate

Roasted Tomato Dipping Sauce
GF (100 pc)

Chile Lime Shrimp

Creamy Chipotle
GF (serves 25)

Stuffed Mushroom | select sytle

- Parmesan Herb **V** | **GF**
- Bleu Cheese & Bacon **GF** |
(100 pc)

Fire Roasted Vegetable Kabobs

Sweet Bell Pepper, Zucchini,
Mushrooms, Red Onion,
Balsamic, Olive Oil, Garlic, Aioli
V | **GF** (100 pc)

Hummus & Crudite Cups

V | **VE** (100 pc)

Vegetable Summer Rolls

Sweet Chili Sauce **VE** | **GF**
(50 pc)

Bacon Wrapped Date

Almond, Brown Sugar, Balsamic
GF (100 pc)

Stuffed Peppadews

Herbed Cheese **V** | **GF** (100 pc)

Mini Beef Wellingtons

Beef Tenderloin, Mushroom
Duxelle (100 pc)

V vegetarian | **VE** vegan | **GF** gluten free

Displays

Antipasto

Italian Meats, Cheeses, Marinated Vegetables, Seasonal Fruits, Almonds, Crackers and Breads
(serves 25-30)

Mediterranean Sampler

Hummus, Tabbouleh, Greek Olives, Marinated Feta, Roasted Vegetables, Pita **V**
(serves 25-30)

Bountiful Cheese Display

Beautiful Display of Domestic Cheeses and Gourmet Spreads accompanied by seasonal fruits, nuts and crackers **V**
(serves 25-30)

Seasonal Fruit & Berry Display

VE (serves 25-30)

Smoked Salmon

Whipped Cream Cheese, Pickled Red Onion, Cucumber, Hard Boiled Egg, Capers, Pumpernickel Squares
(serves 25-30)

Farmer's Market Crudite

Buttermilk Herb Dip **V | GF**
(serves 30)

Chips & Dip

Tortilla Chips with Queso Fundido, Fresh Salsa, Salsa Verde, Corn & Black Bean Salsa (add Guacamole \$2 per) **V | GF | VE** option
(serves 50)

V vegetarian | **VE** vegan | **GF** gluten free



"Food is symbolic
of love when
words are
inadequate."

- A Ian D. Wolfelt.

Classic Buffet

Beautifully appointed buffet with entree(s), two side dishes, salad, and bread.
Includes 2 hours of service and buffet attendant(s)

Entrees

4 - 6 oz. unless noted

Grilled Chicken Breast

select style | **GF**

- White Rosemary Barbecue
- Jerk Seasoned with Mango Pineapple Salsa
- Sun-Dried Tomato Basil Cream
- French Mustard Jus - White Wine, Tarragon, White Wine

Roasted Chicken

select style | **GF**

- Tuscan Lemon
- Sweet Memphis Barbecue

Braised Pork Shoulder

select style | **GF**

- Dry Rubbed, Pulled, served with Sweet Memphis, Carolina Gold, and North Carolina Vinegar Mop
- Cuban Citrus Mojo

Carving Board

select style

- Turkey Breast with Pan Gravy
- Maple Glazed Ham

Pasta & Vegetarian

- Vegetarian Four Cheese Lasagna | **V**
- Primavera Pasta | **V**
- Pesto Pasta | **V**
- Stuffed Bell Pepper with Black Beans, Corn, Tomato, Cheddar **V | GF**
- Roasted Seitan with Mirepoix **VE**

Pan Seared Cod

select style | **GF**

- White Wine Tomato Basil
- Citrus Gremolata

V vegetarian | **VE** vegan | **GF** gluten free

Classic Buffet

Select one from each category

Sides

Starch | select style

- Garlic Mashed Potatoes **V** | **GF**
- Herb Roasted Potatoes **VE** | **GF**
- Hashbrown Casserole with Caramelized Onions
- Baked Potato **V** | **GF**
- Wild Rice Pilaf **V** | **GF** | **VE**
- Cilantro Rice **V** | **GF** | **VE**
- Classic Macaroni & Cheese **V**
- Homemade Brown Sugar Baked Beans **V**

Vegetables | select style

- Green Beans with Garlic-Herb Butter **V** | **GF**
- Chef's Seasonal Blend of Vegetables **V** | **GF** | **VE**
- Honey Glazed Carrots **V** | **GF**

Salads | select style

- Confetti Coleslaw **V** | **GF**
- Apple Coleslaw **V** | **GF**
- Garden Harvest - Mixed Greens, Cucumber, Carrot, Tomato, Duet of Dressings **V** | **GF** | **VE**
- Caesar - Chopped Romaine, Garlic Croustades, Shredded Parmesan, Creamy Caesar **V**

V vegetarian | **VE** vegan | **GF** gluten free



Italian Buffet

Beautifully appointed buffet with two pasta entree(s), seasonal vegetable, salad, and bread.
Includes 2 hours of service and buffet attendant(s)

Entree

Pasta Al Fresco

Roasted Chicken, Baby Spinach, Button Mushrooms, Sweet Onion, Sun-Dried Tomatoes, Feta, Parmesan Cream Sauce

Primavera

Seasonal Vegetables, Parmesan, Lemon Cream Sauce **V**

Sausage Farfalle

Sweet Italian Sausage, Onions, Basil, Creamy Tomato Sauce

Spicy Sun-Dried Tomato Pasta

Roasted Red Peppers, Fresh Basil, and Garlic **V**

White Lasagna

Sweet Italian Sausage, Roasted Red Peppers, Sweet Onion, Baby Spinach, Bechamel, Mozzarella, Ricotta, Parmesan and Provolone

Vegetarian Four Cheese Lasagna

Zucchini, Squash, Baby Bella, Spinach, Sweet Onion, Bechamel, Ricotta, Mozzarella, Parmesan, and Provolone **V**

Baked Rigatoni

Beef, Tomato, Basil Sauce, Provolone Cream, Mozzarella, Parmesan

Chicken Marsala

Grilled Chicken Breast, Wild Mushrooms, Marsala Cream

V vegetarian | **VE** vegan | **GF** gluten free

Classic Mexican Buffet

Beautifully appointed buffet with two entree(s)/proteins, three sides, and two accompaniments,.
All options served with corn and flour tortillas, tortilla chips, cotija cheese, cream,
iceberg lettuce, fresh salsa, and queso blanco .

Entree/Proteins

Braised Beef

Chipotle braised beef, peppers, onions

Adobo Chicken

Marinated chicken thighs, roasted with tomatoes, chipotles, garlic, peppers, onions

Pork Carnitas

Slow roasted pork shoulder, onions, oranges, garlic

Chorizo

Spicy Mexican sausage, garlic, onions, peppers

Tortilla Encrusted Seasonal Catch

Tortilla, lime, garlic, cilantro

Chili Lime Shrimp

Lime, Garlic, Chili Peppers, Cilantro

White Chicken Enchiladas

Pulled chicken, green chiles, jalapeño, garlic, neufantchal, pepper jack cheese, flour tortilla, cream, cilantro

V vegetarian | **VE** vegan | **GF** gluten free

Mexican Buffet

Select from each category

Sides

Taco Bar Sides | select three

- Arroz Verde (Green Rice) **V** | **GF**
- Arroz Rojo de Chile Ancho (Red Rice) **VE** | **GF**
- Sautéed Vegetables **V** | **GF**
- Spicy Black Beans **V** | **GF** | **VE**
- Refried Beans **V** | **GF**
- Potatoes with Roasted Poblanos & Crema
- Mexican Street Corn **V**
Fire roasted corn served off the cob, cotija cheese, cilantro, mayo, lime, chipotle, smoked paprika, ,
- Chopped Southwest Salad **V** | **VE**
Mixed greens, roasted corn, black beans, jicama, tomatoes, cucumber, southwest ranch or honey-lime cumin vinaigrette

Taco Bar Accompaniments | select two

- Corn & Black Bean Salsa **V** | **GF** | **VE**
- Cilantro-Lime Coleslaw **V** | **GF**
Red and green cabbage, scallions, cilantro, lime
- Mango & Pineapple Salsa **V** | **GF** | **VE**
- Chipotle Lime Crema **V** | **GF**
- Guacamole
Handmashed avocados, red onion, cilantro, tomato, lime

V vegetarian | **VE** vegan | **GF** gluten free



Signature Buffet

Beautifully appointed buffet with two entrees,
two side dishes, salad and bread
Includes 2 hours of service and buffet attendant(s)

Entree

4 - 6 oz. unless noted

Grilled Chicken Breast select style

- Caprese - Blistered Tomatoes, Fresh Milk Mozzarella, Basil, Balsamic **GF**
- Rosemary Garlic with Apple Fig Compote **GF**
- Marsala - Mushrooms, Shallots, Sage, Cream, Marsala Wine
- Tuscan Butter - Baby Spinach, Tomato, Garlic, Cream, Parmesan **GF**
- Tarragon Butter **GF**

Roasted or Braised Chicken | select style

- Cider Braised with Apples & Kale (seasonal) **GF**
- Maple Thyme Roasted **GF**
- Herbes White Wine Demi-Glace

Pork Tenderloin | select style

- Port Jus & Chipotle Glazed Apples **GF**
- Marsala - Mushrooms, Shallots, Parsley, Cream, Marsala Wine

Beef | select style

- Peach Bourbon Glazed Brisket **GF**
- Red Wine Braised Brisket with Horseradish Creme **GF**
- Zinfandel Short Ribs (market price) **GF**
- Smokehouse Brisket with Memphis Sweet and Carolina Gold Barbecue Sauce **GF**

V vegetarian | **VE** vegan | **GF** gluten free

Signature Buffet

Entree

4 - 6 oz. unless noted

Vegetarian & Vegan | select style

- Stuffed Acorn Squash - Quinoa, Dried Cranberries, Pepitas, Goat Cheese, Parmesan **V** | **GF** | **VE** option (seasonal)
- Eggplant Involtini - Feta, Pine Nuts, Raisins, Garlic, Fresh Spices, Tomatoes, Fresh Mozzarella **V** | **GF**
- Grilled Portobello - Mozzarella, Panko, Balsamic **V**
- Stuffed Portobello - Spinach, Bleu Cheese, Caramelized Onions **V** | **GF**
- Caprese Asparagus - Fresh Milk Mozzarella Blistered Tomatoes, Basil, Balsamic (seasonal) **V** | **GF** | **VE** option available

Fish | select style | **GF (+2)**

- Cedar Plank Salmon with Maple Ginger Glaze
- Tuscan Butter Salmon - Baby Spinach, Tomatoes, Garlic, Parmesan Cream
- Mahi Mahi with Mango Pineapple Salsa

Pasta | select style | **V** option available

- Pasta Al Fresco - Roasted Chicken, Baby Spinach, Button Mushrooms, Sweet Onion, Sun-Dried Tomatoes, Feta, Parmesan Cream Sauce
- Chicken Marsala - Grilled Chicken Breast, Wild Mushrooms, Marsala Cream

V vegetarian | **VE** vegan | **GF** gluten free

Signature Buffet

select one from each category

Sides

Starch | select style

- Whipped Cream Cheese Mashed with Scallions **V** | **GF**
- Roasted Root Vegetables **GF** | **VE**
- Potato Gratin with Bacon, Leeks, and Gruyere
- Baked White Cheddar Mac n' Cheese **V**
- Mashed Sweet Potatoes with Brown Sugar & Pecans **V** | **GF**
- Wild Rice Pilaf with Cranberries & Pecans **GF**
- Quinoa with Garbanzo Beans, Kale, & Edamame **V** | **GF**

Vegetables | select style

- Green Beans with Caramelized Walnuts **V** | **GF**
- Brussels Sprouts with Bacon & Golden Raisins **GF**
- Collard Greens with Red Onion & Bacon **GF**
- Farmer's Market Vegetables **V** | **GF** | **VE**
- Balsamic Glazed Rainbow Carrots **V** | **GF**

Salads | select style

- Strawberry Fields - Baby Spinach, Strawberries, Red Onion, Feta, Candied Pecans, Raspberry Vinaigrette (seasonal) **V** | **GF**
- Autumn Harvest Salad - Greens, Apples, Pears, Swiss, Lemon Poppyseed (Seasonal) **V** | **GF**
- Pistachios House - Greens, Tomato, Cucumber, Carrot, Red Onion, Bleu Cheese Crumbles, Creamy Balsamic **V** | **GF**
- Grilled Caesar - Baby Romaine Hearts, Teardrop Tomatoes, Garlic Croustades Shaved Parmesan, Creamy Caesar

V vegetarian | **VE** vegan | **GF** gluten free

Bar Packages

by
With A Twist



Bar Packages

The per person price will provide your guests with unlimited beverage service for a four-hour consecutive time period. Additional time or signature drinks may be added to any package. Minimum of 75 guests.

Package Details

Beverage package time period begins at the opening of the bar and runs continuously until four hours have passed. If you choose to have the bar closed during dinner, you will receive that credit added onto your bar time. If you choose not to extend your bar service beyond the four hours, you have the option of converting it to a cash bar for your guests once your time has ended.

Bar packages are all-inclusive which means we provide everything including the bartender, liquor liability insurance, disposable cups and napkins, soda (coke, diet, sprite, ginger ale), mixers (oj, cranberry, club soda, tonic, sour mix, pineapple juice), fruit garnish, ice, lemonade or iced tea.

Domestic Brews & Grapes

Domestic Beer

Miller Lite, Bud Light, Labatt Blue

Wine

House Red, House White, House Moscato

Premium Brews & Grapes

Domestic Beer

Miller Lite, Bud Light, Labatt Blue

Imported Beer - Pick 1

Angry Orchard, Blue Moon, Leinenkugel's Summer Shandy,
Sam Adams Boston Lager, Corona

Wine

House Red, House White, House Moscato

Hard Stuff - Basic

Domestic Beer

Miller Lite, Bud Light, Labatt Blue

Wine

House Red, House White, House Moscato

House Liquor - Pick 4

Smirnoff Vodka, Seagram's Gin, Castillo Rum,
Admiral Nelson's Spiced Rum, Kessler Whiskey

Hard Stuff - Standard

Domestic Beer

Miller Lite, Bud Light, Labatt's Blue

Imported Beer - Pick 2

Angry Orchard, Blue Moon, Leinenkugel's Summer Shandy,
Sam Adams Boston Lager, Corona,

Wine

Cabernet, Charddonay, Pinot Grigio, Pinot Noir, Moscato

Call Liquor

Titos Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,
Bacardi Rum, Jim Beam Bourbon or Jack Daniels Whiskey

Now It's a Party - Premium

Domestic Beer

Miller Lite, Bud Light, Labatt Blue

Imported / Craft Beer - Pick 2

Angry Orchard, Blue Moon, Leinenkugel's Summer Shandy, Sam Adam's Boston Lager, Corona, Bell's Two Hearted, Bell's Seasonal, Stella Artois, or Guinness

Wine

Jim Barry Riesling, Wairau River Sauvignon Blanc, DeLoach Chardonnay, Flor De Campo Pinot Noir, Louis Martini Cabernet

Top Shelf Liquor

Bombay Sapphire Gin, Grey Goose Vodka, Blue Chair Bay Spiced Rum, Blue Chair Bay White Rum, Crown Royal Whiskey or Maker's Mark Bourbon

Champagne Toast

Minor's Bar Package

Ages 3 – 20 will have full access to sodas, juices, mixers, and garnishes

Consumption Beverage Service

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the evening and you will be charged on a per drink basis. You have the option of setting a spending limit on your tab.

Consumption Bar Beverage Pricing

Cocktails

Well \$6 / Call \$8 / Premium \$10
per

Beer

Domestic \$5 / Imported \$6 / Craft \$7
per

Wine

House Red, House White, House Rose
\$7 per

Non-Alcoholic Beverages

\$2 per

Alcohol Policies

- Anyone 21 years of age or older will be charged adult pricing. Minor's the age of 3 – 20 will be charged \$5.95 and will have full access to sodas, juices, mixers, and garnishes.
- Pistachios Catering & Events and/or With A Twist Bar Services is governed by the Michigan State Division of Alcohol and Tobacco and does not permit any alcoholic beverages to be brought onto the property (including but not limited to the wedding suites, parking lot, building and grounds) from any outside source. Penalties ultimately may result in immediate removal from the premises and or cancellation of the event without refund.
- Client shall comply with all applicable local and state liquor laws and further agrees that neither client nor client's guests will request or service alcoholic beverage to any minors or to any person who, in the judgment of our TIPS certified bartenders, are intoxicated. All bartenders have the authority to refuse beverage service at any time to event attendees and reserves the right to terminate the bar service if our policies are being abused, or if State or Federal Liquor laws are being broken.
- Any persons who appear younger than 30 will be asked for identification. A valid ID is required no matter the age to be served alcohol in the State of Michigan.
- Due to Michigan Liquor Control Commission guidelines, no shots, doubles, or pitchers will be served. All liquor must be prepared with a mixer.
- We do not announce last call.
- 20% event production fee and Michigan sales tax of 6% applies
- All open bar packages include 4 hours of service. Additional time may be added.
- Consumption bar is subject to a \$1500 minimum and \$250 bar set-up fee, which includes 1 bartender. Additional bartender is \$125 and may be required depending on guest count. If the minimum is not met by guests, then the remaining balance will be owed by client and charged to credit card number we have on file.
- Our bartenders will have discrete tip jars placed on the bar. Tips are always appreciated, but never expected. The event production fee is not a gratuity that goes directly to the bar staff. The event production fee goes towards the overall service and what it all entails
- No firearms allowed anywhere on premise when Pistachios Catering & Events and/or With A Twist Bar Services is providing alcohol services. It is against the law.