

# Pistachios Catering & Events

Menu



# 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 style

- 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

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# 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. Minors 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.