



*Holiday
Inspiration
2025*

PISTACHIOS
catering



Be Inspired

We hope our seasonal menus inspire your perfect holiday celebration! With your vision in mind, Pistachios Catering & Events will take care of the rest.

Every event is unique and we specialize in designing proposals around your specific needs. Menu pricing is quoted per guests based on twenty-five guests or more and is subject to Michigan 6% sales tax and a 20% service fee. For general planning purposes, all-inclusive pricing with menu and full services is estimated in the following ranges:

- Cocktail Receptions ~ \$50 - \$70 per guest
- Buffet or Station Receptions ~ \$40 - \$100 per guest
- Plated or Family Style Receptions ~ \$60 - \$120 per guest
- Events that fall on Holidays (Thanksgiving, Christmas Eve, Christmas Day, New Years Eve, and New Years Day) have required minimums that apply.

Our Event Coordinators would love to discuss how we can help you create an amazing evening for you and your guests to celebrate the holiday season and the New Year to come!

*Happy Holidays,
Pistachios Catering & Events*

*Bringing good tidings and
Beautiful Buffets
to you and your kin.*

Holiday Lunch Buffet

Spicy Maple Glazed Turkey

Chef Carved Turkey Breast with Spicy Maple Glazed
served with Pan Gravy and Cranberry Chutney

Honey Glazed Ham

Chef carved and served with Honey Mustard

Whipped Sweet Potatoes with Brown Sugar & Pecans

Pan Roasted Green Beans

with Red Bell Peppers and Light Lemon Butter

Winter Fruit Salad

Mixed Greens, Gala Apples, Bartlett Pears,
Dried Cranberries, Swiss Cheese and Lemon Vinaigrette

Dessert Table

Dessert Assortment

Fresh Baked Cookies
Fudge Brownies

Winter Wonderland Buffet

Hors D'oeuvres

Zucchini Ribbons

Goat Cheese, Roasted Red Pepper and Chives

Peppery Beef Skewer with Pearl Onion & Rosemary

Sun Dried Tomato & Pesto Torte

Cream Cheese, Parmesan, Sun-Dried Tomato and Basil Pesto,
served with gourmet crackers and breads

On the Buffet

Roasted Pork Loin

with Port Jus and Chipotle Glazed Apples

Maple-Thyme Roast Chicken

Roasted and On the Bone

Seasonal Wild Rice Pilaf

Seasonal Dried Fruit and Nuts

Roasted Root Vegetables

Sweet Potatoes, Parsnips, Carrots, Red Onion, Rosemary, Extra Virgin Olive Oil

Autumn Harvest Salad

Mixed Greens, Dried Cherries, Goat Cheese,
Candied Nuts and Sweet Onion Vinaigrette

Dinner Rolls

Served with Whipped Butter

Dessert Station

Pecan, Bourbon and Butterscotch Bread Pudding

Silver Bells Buffet

Passed Hors D'oeuvres

Beggar's Purse

Phyllo, French Brie, Caramelized Pear & Almond

Pistachios' Signature Onion Puff

Lemon-Rosemary Chicken

Breast of Chicken, marinated, skewered, served with Lemon Aioli

Pre-Set Salad

Maple Apple Salad

Baby Lettuce, Granny Smith Apples, Tart Cherries,
Toasted Walnuts and Maple Vinaigrette

On the Buffet

Braised Beef Brisket

Slow Cooked with Red Wine Demi

Apple Cider Brined Chicken

Seared Local Otto Farms Bone-In Chicken
Finished with a Dijon Cream Sauce

Roasted Garlic Mashed Potatoes

Whipped Redskin Potatoes with Roasted Garlic

Roasted Vegetable Medley

Chef's Seasonal Selection

Dessert Station

Pistachios Seasonal Mini Desserts

Silver & Gold Buffet

Hors D'oeuvre Station

Bountiful Cheese Display

International Cheeses, Cheese Truffle Spreads,
Handmade Breadsticks, Sliced Baguettes, Crackers,
Almonds, Cucumber, Tomatoes, Pears, Grapes, and Apples

On the Buffet

Fennel & Rosemary Beef Tenderloin

Accompanied by a creamy Mustard Sauce

Orecchiette with Brussels Sprouts, Gorgonzola and Brown Butter Pecans

Potato & Autumn Vegetable Hash

Redskin Potatoes, Butternut Squash, Baby Beets
and Sweet Potatoes in Herb Olive Oil

Roasted Acorn & Delicata Squash Salad

Mixed Greens, Squash, Wheat Berries, Goat Cheese,
Spiced Pumpkin Seeds with Cider Vinaigrette

Fresh Baked Bread

with Whipped Butter

Dessert Display

Pistachios Seasonal Mini Desserts

Have a holly jolly

Action Station.

It's the best time of the year.

Holiday Lunch Station

Slider Station

Turkey and Brie Slider

Roasted Carved Turkey, Brie Cheese, and Raspberry Jam

Pulled Pork Slider

Slow Roasted Pulled Pork Shoulder, Apple Slaw, and Tangy Barbecue Drizzle

Kettle Chips with Caramelized Onion Dip

Chili Station

White Chicken Green Chili

Homemade with Green Chiles, Northern White Beans and Slow Roasted Chicken

Beef & Black Bean Chili

Homemade with Ground Beef, Black Beans, Tomatoes and Chipotle Peppers

Homemade Corn Bread

Brushed with Honey Butter

Accompanied by Lime Crema, Pepper Jack Cheese, Cotija Cheese, Avocado, Tortilla Crisps, and Cilantro Onion Relish

Dessert

Fresh Baked Cookies

Fudge Brownies

Deck the Halls with Stations

Passed Hors D'oeuvres

Bacon Wrapped Dates

Medjool Dates, Toasted Almond, Applewood Smoked Bacon

Butternut Squash Bisque

In a Shooter Cup with Chai Cream and Pistachios Dust

Sugar & Spice Shrimp

Carving Station

Herb Roasted Rib Roast

Roasted Ribeye, Black Peppercorns, Rosemary, Garlic, Thyme, prepared medium-rare, served with creamy horseradish

Loaded Mashed Potatoes

Whipped Redskin Potatoes with Apple Wood Smoked Bacon, Cheddar Cheese and Scallions

Salmon Station

Cranberry Thyme Crusted Salmon

Baked Salmon, Dijon Mustard, Cranberries, Thyme, Green Onion and Lemon

Haricôt Verts

Dessert Station

Spiced Chocolate Bread Pudding

Cubed Brioche baked in a Chocolate Cinnamon and Kahlua Custard and served with Whipped Cream

*Love the giver of the
Cocktail Party
more than the gift.*

White Christmas Cocktail Menu

Hors D'oeuvre Display

Smoked Salmon Platter

Accompanied by whipped cream cheese, red onion and egg
served with pumpernickel squares

Chicken Satay

with Spicy Peanut Sauce & Cilantro

Cranberry Brie En Croûte

Served with Assorted Crackers and Crostini's

Mini Beef Wellingtons

with Gorgonzola Cheese

Antipasto Display

Imported Italian Cheeses and Cured Meats with
Marinated Artichokes, Mixed Olives, Pepperoncini and Crackers

Seasonal Fruit & Berries

Dessert Station

Pistachios Seasonal Mini Desserts

New Years Cocktail Menu

Hors D'oeuvre Display

Gourmet Cheese Display

Includes a variety of Domestic and Imported Hard and Soft Cheeses garnished with Seasonal Compote, Dried and Fresh Fruit, and Gourmet Cracker Assortment

Seasonal Crudités Display

Hot Spinach Artichoke Dip, and Hummus with Feta, Parsley & Kalamata Olives served with Seasonal Vegetables, Pita Chips and Tortilla Chips

Steak & Brie Slider

NY Strip, Caramelized Onions, Brie Cheese, Arugula, Fig Jam

Chile Lime Shrimp

with Creamy Chipotle

Thai Curried Chicken Skewers

with Coconut-Peanut Sauce

Mini Quiche

Assortment of Florentine, Three Cheese, Classic French, and Mushroom