



Winter Gourmet to Go Menu

February - March

Thoughtfully prepared drop-off catering
for corporate meetings, team dinners,
social gatherings, and everyday hosting –
designed to be simple, polished, and
delicious.

Kalamazoo • Portage • Surrounding Areas

How Gourmet to Go Works

Our Gourmet to Go menus are designed for easy hosting – without sacrificing quality or presentation.

1. Choose Your Menu

Select one of our seasonal menus, curated to work beautifully for both lunch and dinner.

2. Place Your Order

Orders are confirmed in advance to allow for careful preparation and consistent quality.

3. We Prepare & Deliver

Your meal is freshly prepared, thoughtfully packaged, and delivered ready to serve.

4. You Enjoy

No staffing, no cleanup, no stress – just great food made to share.

This service is ideal for business lunches, family gatherings, showers, rehearsal-style events, and casual celebrations.

Winter Menu Selections

Winter Harvest

Herb-Roasted Chicken
lemon, garlic, and olive oil

Herbed Farro with Roasted Winter Vegetables

Slow-simmered farro, caramelized seasonal vegetables, fresh herbs, and citrus

Roasted Sweet Baby Broccoli
garlic, chili flake, and lemon

Seasonal Mixed Greens with Champagne Vinaigrette

House Bread & Butter

Comfort & Craft

Red Wine-Braised Beef
Slow-braised beef with aromatics

Creamy Parmesan Polenta

Thyme Roasted Carrots & Parsnips

Arugula Salad
lemon and parmigiano-reggiano

House Bread & Butter

Winter Menu Selections

Winter Roast

Herb-Roasted Chicken with Pan Jus

Herb-Roasted Baby Potatoes

rosemary and olive oil

Green Beans

caramelized walnuts and shallots

Garden Salad with House Dressing

House Bread & Butter

Braise & Root

Roast Pork with Port Jus

chipotle glazed apples

Signature Mashed Potatoes

yukon gold, cream cheese, scallions

Roasted Brussels Sprouts

Kale & Apple Salad

mustard vinaigrette

House Bread & Butter

Winter Menu Selections

Seasonal Pasta

Pasta Al Fresco

*roasted chicken, baby spinach, button mushrooms,
sun-dried tomatoes, sweet onion, garlic,
light parmesan cream sauce and finished with feta
(vegetarian option available)*

Garden Salad with House Dressing

House Bread & Butter

Pricing & Ordering Details

Pricing

Drop-Off Lunch

Weekdays

\$30 per person

Drop-Off Dinner

Weekdays after 3 PM

\$33 per person

Weekend Drop-Off

Friday at 3 PM - Sunday

\$35 per person

Order Minimum

25 guests

All menus include disposable pans, lids, and serving utensils.

Delivery

*Delivery fees are based on location and time of service
and will be confirmed at booking.*

*Complimentary delivery is available to select locations, including
Downtown Kalamazoo, Western Michigan University, and Kalamazoo College.*



Presentation & Enhancements

Standard Presentation

Included with all Gourmet to Go menus

Thoughtfully prepared and ready to serve.

Includes:

- Disposable pans with lids
- Serving utensils for each dish
- Clearly labeled items for easy setup

Enhanced Presentation

Available as an add-on

Ideal for events with extended service time without sacrificing freshness or presentation.

Includes Everything from our Standard Presentation plus:

- Wire chafer racks with fuel
- Water pans for safe heating
- Setup by our delivery team

\$35 per chafer set

The number of chafers needed will be determined based on your selected menu.



Additional Entrée Option

To accommodate a variety of preferences, a second entrée may be added to any Winter Drop-Off menu for an additional \$7 per person.

- Additional entrées must be selected from the existing Winter Menu offerings
 - Both entrées must serve the same guest count
- All sides remain the same – no substitutions or modifications
- A maximum of two entrées total may be selected per event

Enhancement Platters

Serves approximately 15

Traditional Fruit & Cheese Platter

Imported and Domestic Cheeses, Seasonal Fruits, Crostinis

\$85

Seasonal Crudite

Chef-selected Vegetables, Herb Buttermilk Dip, Hummus

\$75

Soup by the Gallon

Seasonal soup, selected by the chef. Available by the gallon

\$75

Dessert Tray

Chef's selection of a curated assortment of seasonal desserts

\$75



Ordering & Contact

Placing An Order

To place an order or check availability, please contact us directly.

 Email: info@pistachioscatering.com

 Phone: 269-388-4806

Orders are confirmed once menu selection, guest count, and event details are finalized.

Interested in full-service catering or a custom menu
for a special occasion?

Ask us about our full-service offerings and custom event menus.

