



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 200.

With impeccable service to complement a mouth-watering menu, we will prove the perfect pairing for your elegant affair.



IN THIS PACKAGE

COCKTAIL PARTY

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

- Light Reception (3-4 pieces per person)
- Medium 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

HORS D'OEUVRES

COLD SELECTION

Tomato, Feta & Basil Skewer With Balsamic Dipping Sauce

Smoked Salmon With Chive Cream On Toasted Brioche

Tuna Tartare On Cucumber

Tuna Crudo Lemon Aioli, Confit Red Peppers, Avocado, Basil

Steak Tartare On Toasted Crostini

Fresh Goat Cheese, Marinated Heirloom Tomato, Basil, Grilled Ciabatta

Crab & Avocado Barquette, Grilled Corn, Cherry Tomato, Lime

MINI VERRINES

Gazpacho

Seafood Ceviche

HOT SELECTION

Bay Scallops Provençale

Croque Monsieur (Grilled Ham & Gruyère Cheese Sandwich)

Beef Tenderloin with Béarnaise on Toasted Brioche

Carmalized Apple, Blue Cheese, Toasted Walnut, Truffle Oil Panini

Crispy Asparagus & Prosciutto wrapped in Brick Dough

Spanish Mussels-Chorizo, Bell Peppers, Sherry Vinaigrette

Pistachio Crusted Duck Breast, Confit Cherries, Boursin Cream, Toasted Brioche

PISTACHE

FRENCH BISTRO

cocktail packages

View Examples of Selections and Reception Packages

LIGHT RECEPTION - \$16 P.P.

(3-4 pieces per person)

CHEESE & "CHARCUTERIE" PLATTER

Imported Artisan Cheeses, Fruit & Traditional Condiments,
Fresh Crostini

- Choose 3 Hors D'oeuvres From Above List -

MEDIUM RECEPTION - \$24 P.P.

(7-8 Pieces Per Person)

CHEESE & "CHARCUTERIE" PLATTER

Imported Artisan Cheeses, Fruit & Traditional Condiments
Fresh Breads & Crackers

- Choose 6 Hors D'oeuvres From Above List -

HEAVY RECEPTION - \$32 P.P.

(12 Pieces Per Person)

CHEESE & "CHARCUTERIE" PLATTER

Imported Artisan Cheeses, Fruit & Traditional Condiments
Fresh Breads & Crackers

- Choose 9 Hors D'oeuvres From Above List -

PISTACHE

FRENCH BISTRO

catering beverage offerings

BEVERAGES

PREMIUM BAR

1 hour - \$28 p.p., 2 hours - \$38 p.p

CALL BAR

1 hour - \$24 p.p., 2 hours - \$34 p.p

WINE & BEER BAR

1 hour - \$20 p.p., 2 hours - \$30 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 | \$30 PER PERSON

ENTRÉE

PROVENCALE QUICHE

Bell Peppers, Onions, Olives, Fennel, Garlic, Goat Cheese, Mixed Greens
or

GRILLED CHICKEN PAILLARD

Lightly Pounded Marinated Chicken Breast, Arugula, Cherry Tomatoes,
Parmesan, Lemonette Dressing

or

CROQUE MONSIEUR

French Grilled Ham & Cheese, Gruyere, Bechamel, Pommes Frites

DESSERT

MOUSSE AU CHOCOLAT

Caramel Fondant, Sable Breton, Chocolate Mousse, Pecan Mousse
or

LEMON MERINGUE TART

Sable Lemon Crust, Lemon Mousse, Soft Toasted Meringue
or

TIRAMISU

Vanilla Mascarpone, Lady Fingers, Cafe Syrup

BEVERAGES

Coffee, Tea, & Soda is billed by consumption.
Wines Starting at \$30/Bottle

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

PISTACHE

FRENCH BISTRO

luncheon menu • prix fixe options

LUNCHEON MENU 2 | \$45 PER PERSON

APPETIZER

SOUP DU JOUR

or

MIXED GREENS SALAD

Herbs, Shallot, Red Wine Vinaigrette

ENTRÉE

GRILLED ATLANTIC SALMON

Signature Ratatouille, Basil Pesto & Red Pepper Coulis

or

GRILLED CHICKEN PAILLARD

Lightly Pounded Marinated Chicken Breast, Arugula, Tomato, Parmesan

or

STEAK FRITES

6oz Creekstone Farm Flat Iron, Maitre D' Butter, Pommes Frites

DESSERT

MOUSSE AU CHOCOLAT

Caramel Fondant, Sable Breton, Chocolate Mousse, Pecan Mousse

or

LEMON MERINGUE TART

Sable Lemon Crust, Lemon Mousse, Soaft Toasted Meringue

or

TIRAMISU

Vanilla Mascarpone, Lady Fingers, Cafe Syrup

BEVERAGES

Coffee, Tea, & Soda is billed by consumption.

Wines Starting at \$30/Bottle

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PISTACHE

— FRENCH BISTRO —

dinner menus • prix fixe options

DINNER MENU 1 | \$60 PER PERSON

APPETIZER

SOUP DU JOUR

or

ARUGULA & PARMESAN

Cherry Tomatoes, Lemonette Dressing

or

BURGUNDY ESCARGOTS

In Garlic Butter

ENTRÉE

GRILLED ATLANTIC SALMON

Signature Ratatouille, Arugula, Basil Pesto, Red Pepper Coulis

or

BELL & EVANS CHICKEN BREAST

Bone-In, Pan Roasted, Baby Artisan Tomato, Roasted Mushrooms,
Sauteed Broccolini, Pommes Purée, Roasted Garlic & Black Truffle Jus

or

STEAK FRITES

Creekstone Farms Center Cut Steak, Maitre D' Butter, Pommes Frites

or

VEGETABLE PLATE

Market Vegetable Selection, Ratatouille, Lentil Salad, Grilled Portobello

DESSERT

MOUSSE AU CHOCOLAT

Caramel Fondant, Sable Breton, Chocolate Mousse, Pecan Mousse

or

LEMON MERINGUE TART

Sable Lemon Crust, Lemon Mousse, Soaft Toasted Meringue

or

TIRAMISU

Vanilla Mascarpone, Lady Fingers, Cafe Syrup

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

PISTACHE

FRENCH BISTRO

dinner menus • prix fixe options

DINNER MENU 2 | \$70 PER PERSON

APPETIZER

choice of 3 options

ARUGULA & PARMESAN

Cherry Tomato, Parmesan-Reggiano,
Lemonette Dressing

ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Heirloom
Tomato Gremolata, Parmesan Reggiano,
Roasted Garlic & Basil Oil

ROASTED BEET SALAD

Whipped Goat Cheese, Cara Cara Orange,
Endive & Arugula, Toasted Almonds,
Honey & Tarragon Vinaigrette

ONION SOUP GRATINÉE

Gruyère Cheese

ENTREE

choice of 3 options (fish, steak, poultry)

LOCAL DAY BOAT SWORDFISH

Char Grilled, Cauliflower Risotto,
Baby Spinach, Grilled Broccolini,
Ciabatta Croutons, Crispy Capers,
Lemon Beurre Blanc

STEAK FRITES

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

PROVENÇAL BONELESS RACK OF LAMB

Herb Crusted & Char Grilled,
Braised White Bean Provençal,
Confit Garlic, Roasted Cherry
Tomatoes, Fennel, Basil Pesto

GRILLED SALMON

Signature Ratatouille, Arugula,
Basil Pesto, Red Pepper Coulis

FILET AU POIVRE

Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce,
Pommes Frites

BELL & EVANS CHICKEN

Bone-In, Pan Roasted, Baby
Artisan Tomatoes, Roasted
Mushrooms, Sauteed Broccolini,
Pommes Purée, Roasted Garlic &
Black Truffle Jus

DESSERT

MOUSSE AU CHOCOLAT

Caramel Fondant,
Sable Breton, Chocolate Mousse,
Pecan Mousse

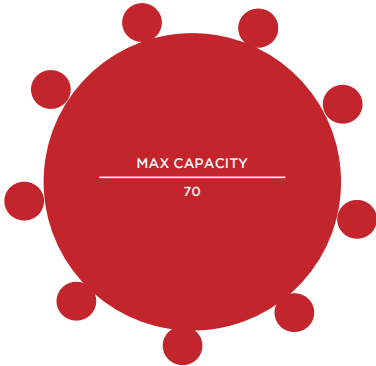
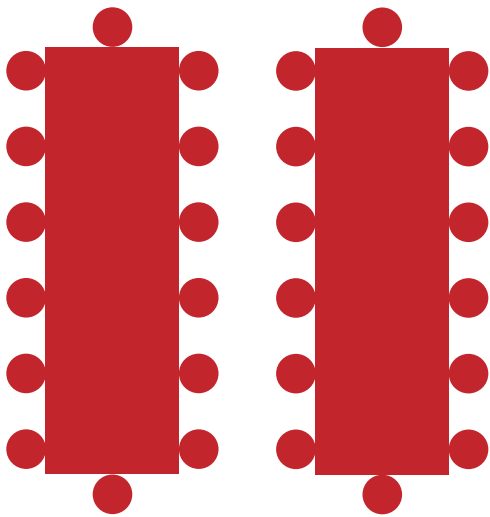
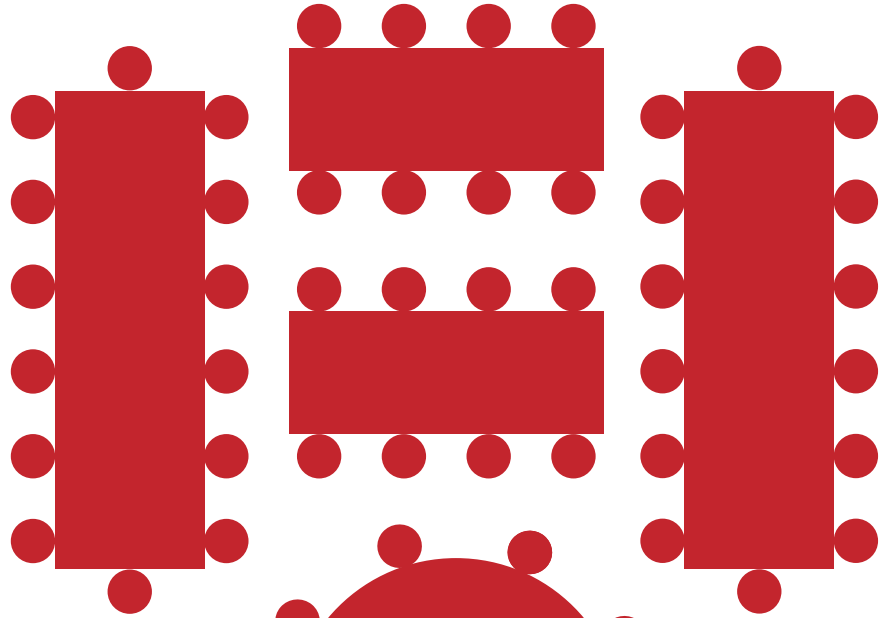
LEMON MERINGUE TART

Sable Lemon Crust, Lemon
Mousse, Soft Toasted Meringue

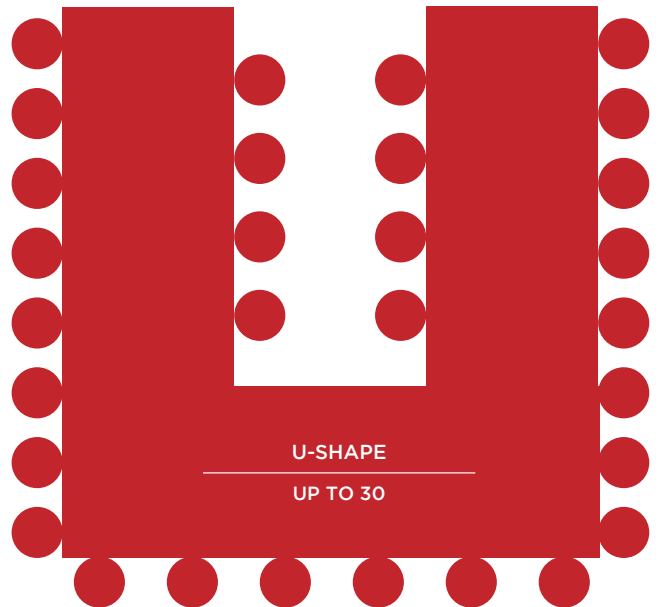
TIRAMISU

Vanilla Mascarpone,
Lady Fingers, Cafe Syrup

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



configurations



CONTACT

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General Manager

christian@
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561.833.5090



IN THIS PACKAGE

COCKTAIL PARTIES

- 1 Light Reception | \$16 per person
- 1 Medium Reception | \$24 per person
- 1 Heavy Reception | \$32 per person

LUNCH

- 1 Menu Option 1 | \$28 per person
- 1 Menu Option 2 | \$37 per person

DINNER

- 1 Menu Option 1 | \$55 per person
- 1 Menu Option 2 | \$70 per person

7% tax and 20% gratuity will be additional

Proposed Date

Proposed Time

Name

Address

Phone

Email

Signature