PDT MAISON



MAISON PRIVÉ

Your celebration. Our Maison.

PRIVATE BRUNCHES · LONG-TABLE DINNERS · WINE DINNERS
COCKTAIL PARTIES · HOLIDAY GATHERINGS · LIFE'S OCCASIONS

WHY PDT

Hospitality is our craft.

Chef Adam Foti

Chef Adam Foti brings award-winning culinary expertise and a worldly eye for food and design to your celebration.

His journey—from his family's pizza shop through two decades in fashion and global travel—shapes thoughtfully curated menus and beautiful gatherings.

With an experienced chef and culinary educator at the helm, you can relax, enjoy your guests and feel personally cared for.



Chef Adam Foti

Chef-driven food

Led by Chef Adam, our team crafts seasonal, scratch-made menus using the highest quality ingredients. Every dish is designed to be beautiful, memorable and delicious.

Genuine hospitality

From the first conversation to the last bite, our team anticipates needs, solves problems and makes your gathering feel effortless.

Flexibility by design

No two events are alike. We tailor menus, service styles and setups to your vision, venue and budget, with the same care for quality.

Full-service capabilities

From intimate gatherings to larger celebrations: food, professional staffing, bar services, rentals coordination and on-site production.

Anywhere you need us

At Maison, in a boardroom, a backyard or a historic venue, our team brings the PDT experience to you.

More than a caterer

We're your partner in creating moments that matter. Great food brings people together. That's what we do best.

Thoughtful food. Seamless service. Memorable moments.

MAKE MAISON YOURS

A little Maison magic.

Two welcoming spaces. One generous spirit.





The First-Floor Café

Lively café character, distinctive artwork and a beautifully dressed table. A warm setting for cocktail parties, holiday gatherings and celebrations.

Maison Privé Upstairs

Exposed brick, crystal chandeliers and a natural-wood long table. Our completed third floor brings European warmth to private dinners and celebrations.

We'll recommend the space, layout and service for your occasion.

Make the whole Maison yours.

PRIVATE BRUNCH

Gather. Celebrate.

For showers, birthdays and life's special occasions.



Petit Brunch

A CURATED BRUNCH SELECTION

Seasonal Quiche Lorraine
Market Salad
Fresh Pastries
Seasonal Fruit
PDT Blend Coffee & Juices

$28
PER PERSON

Maison Classique

OUR SIGNATURE BRUNCH

Choice of Two Brunch Entrées
Quiche, French Omelet or Croque Monsieur
Market Salad · Seasonal Fruit
Assorted Pastries & Madeleines
PDT Blend Coffee, Juices & Mimosas

$36
PER PERSON

Grand Brunch

A MAISON CELEBRATION

Choice of Three Brunch Entrées
Quiche, French Omelet, Croque Monsieur or Steak Frites
Seasonal Salad or Soup
Assorted Pastries & Sweets
Seasonal Fruit
PDT Blend Coffee, Juices & Mimosas

$44
PER PERSON

Les petits extras

Mini Pastries & Madeleines	$6 pp
Dessert Shooters	$7 pp
Celebration Cake	MP
Tarte Tatin (10–12)	$65
Seasonal Soup	$6 pp

À votre santé

Mimosa Carafes (serves 6)	$36
Bloody Mary Bar	$12 pp
Hosted Beer & Wine	$24 pp
Champagne Service	$36 pp
Full Bar Service	quoted

Intimate space · up to 38 guests seated · brunch, mid-morning or afternoon

Gather. Brunch. Celebrate.

SUNDAY IN PROVENCE

Le dimanche, on célèbre.

Brunch, flowers, French music and bubbles. A daytime gathering inspired by the South of France.



Pastries & Viennoiserie

Croissant	4
Pain au Chocolat	4
Seasonal Danish	4.5
Madeleine (3)	4

Brunch Favorites

Quiche Lorraine	14
Avocado Tartine	16
Smoked Salmon Tartine	18
Croque Monsieur	16
Brioche French Toast	16

French Toast: berries, crème fraîche, maple.

Beverages

PDT Blend Coffee	4
Café au Lait	4.5
Espresso	3.5
Cappuccino / Latte	5
Fresh Squeezed Juice	6
Perrier	4

Salads & sweet finishes

Little Gem Salad	11
Market Fruit Bowl	10
Lemon Tart	9
Fresh Berries	9
Crème Fraîche	7

Little Gem: fines herbes, radish, lemon vinaigrette.
Fruit bowl: local honey & yogurt.

A little more Provence

Flower Bar · build your bouquet	28
Custom Dessert	MP
Whispering Angel Rosé · bottle	75

French music · curated weekend playlist
French photo moments, all day long

* Food, beverage & service minimums apply.

La Petite — FROM $75 PP*

Brunch, pastries & coffee
Champagne welcome, floral touches

La Classique — FROM $95 PP*

Brunch, Champagne & spritz
Upgraded florals, custom signage

La Provence — FROM $125 PP*

Brunch, Champagne & spritz
Full florals, parting gift, photo moment

Make it unforgettable.

PDTMAISON.COM

THE LONG TABLE DINNER

Gather around.

One beautiful table.
An evening to remember.

THE EXPERIENCE

Family-style or a coursed menu
Seasonal, chef-crafted food
Thoughtful table settings
Dedicated hospitality

MAKE IT YOURS

A welcome Champagne
Wines chosen for the menu
Flowers and personal details
A celebration cake



Good food. Good wine.

Custom menu, service and pricing are confirmed in your personalized proposal.

MAISON WINE DINNER

À votre santé.



Four or five courses.

Thoughtfully paired wines.

A Champagne welcome.

A seasonal prix fixe dinner with pairings chosen for your private gathering. Bring friends together around a shared love of food and wine.



From the first sip to the last sweet bite.

Custom menu, service and pricing are confirmed in your personalized proposal.

COCKTAIL HOUR

More to graze. More to love.

Seasonal ingredients, generous displays and beautiful details. A delicious beginning to your gathering.



Silver

The Essentials

3 Cheeses
2 Charcuterie
Seasonal Fruit & Berries
Nuts & Olives
Artisan Crackers & Bread

$18 PER PERSON++

Gold

Elevated & Abundant

4 Cheeses
3 Charcuterie
Seasonal Fruit & Berries
Nuts, Olives & Marinated Vegetables
Artisan Crackers, Breads & Flatbreads
1 Spread or Dip

$26 PER PERSON++

Platinum

The Ultimate Experience

5+ Cheeses
4+ Charcuterie
Seasonal Fruit, Berries & Dried Fruit
Nuts, Olives & Marinated Vegetables
Artisan Crackers, Breads & Flatbreads
2 Spreads or Dips
Honeycomb & Specialty Items

$36 PER PERSON++

Minimum 30 guests · one hour of service · ++ 25% service fee and applicable taxes.

Start with something delicious.

PERFECTLY PORTIONED

Always memorable.



$6

PER PIECE++

Minimum order: 2 dozen per item

Favorite bites, thoughtful additions and something a little unexpected.

Passed bites

Tuna Tartare
crispy wonton
Prosciutto-Wrapped Melon

Grilled Shrimp
lemon herb
Goat Cheese Crostini
fig jam
Steak Skewer
chimichurri
Crab Cake
remoulade
Caprese Skewer
balsamic glaze
Mini Lobster Roll
herb mayo

Enhancements

Raw Bar Display

Oysters, shrimp cocktail, clams, lemon, mignonette, cocktail sauce

$18 pp++

Chef-Attended Action Station

Live preparation, carved to order or made fresh.

$12 pp++

Signature Cocktails

Custom menu created just for you.

$14 pp++

Late-Night Snack Bar

Because the best nights go late.

$10 pp++

++ All prices are subject to a 25% service fee and applicable taxes.

HOLIDAY COCKTAIL PARTY



A little sparkle.

Gather, mingle and make merry. A festive evening with beautiful bites and good company.

FOR THE CELEBRATION

A beautiful grazing display

Passed bites

Stationary small plates

Something sweet

RAISE A GLASS

Champagne and sparkling wine

A signature cocktail

Hosted beer and wine

A toast to the season

Good friends. Great food. Wonderful times.

We'll tailor the menu, beverages and service so you can enjoy the season with your guests.

Custom menu, service and pricing are confirmed in your personalized proposal.

HOLIDAY DINNER

Sit down. Savor. Celebrate.



Around the table

A warm welcome

Grazing or passed bites

A seasonal dinner

A sweet finish

A little more Maison

A Champagne toast

Selected wines

A signature cocktail

Flowers and personal touches

For the people who made your year.

Crystal, candlelight and a generous table.

Our team will create a menu and service plan around the way you want to celebrate.

Custom menu, service and pricing are confirmed in your personalized proposal.

Make it a season to remember.

MEANINGFUL MOMENTS

Graciously gathered.

Thoughtful food, genuine care and comforting menus to honor a life well lived.



Light Luncheon

Assorted Sandwich Platter
Mixed Greens Salad
Fresh Fruit Platter
Cookies & Brownies
Iced Tea & Lemonade
Coffee Service

$22

15 PERSON MINIMUM

Traditional Luncheon

Assorted Sandwich Platter
Pasta Salad or Potato Salad
Mixed Greens Salad
Fresh Fruit Platter
Cookies & Brownies
Iced Tea, Lemonade & Coffee Service

$28

15 PERSON MINIMUM

Full Gathering

Choice of Two Entrées
Two Sides
Mixed Greens Salad
Fresh Rolls & Butter
Cookies, Brownies & Dessert Bars
Iced Tea, Lemonade & Coffee Service

$36

25 PERSON MINIMUM

Thoughtful additions

Hot Soup	$6 pp	Individual Boxed Lunch	$14 pp
Upgraded Dessert Display	$5 pp	On-Site Service Staff	$200 / 4 hours

Pricing is per person, plus tax and a 25% service fee.

We're here for you.

PDTMAISON.COM

A LITTLE MORE DELICIOUS

Even on a workday.

Fresh food, thoughtful presentation and flexible choices. At Maison or through PDT Catering.



Boxed Lunch

Choice of sandwich or wrap
Side salad or house-made chips
Cookie or brownie
Utensils & napkins

$22–$26

10 PERSON MINIMUM

The Office Spread

Assorted sandwiches & wraps
Two salads
House-made chips
Pickles & condiments
Cookies & brownies

$26–$30

12 PERSON MINIMUM

Hot Lunch

One entrée
One starch or pasta
Seasonal vegetable
Salad
Bread, butter & dessert

$32–$38

15 PERSON MINIMUM

Executive luncheon

$45–$55

$600 MINIMUM

Two entrées, composed salad, seasonal vegetable, starch, artisan bread, elevated dessert, sparkling/still water and upgraded presentation.

Final venue, setup, staffing and service requirements are confirmed in your proposal.

THE BAR

Raise a glass.

Thoughtful selections.
Impeccable service.
Always cheers.



Signature cocktails

Lemon Basil Spritz
limoncello, basil, prosecco, lemon

Cucumber Gimlet
gin, cucumber, lime, simple

Bourbon Smash
bourbon, mint, lemon, simple

Spicy Margarita
tequila, lime, agave, jalapeño

Aperol Spritz
aperol, prosecco, soda, orange

PDT Old Fashioned
whiskey, demerara, bitters

Wine selections

SPARKLING
Prosecco, Italy
Champagne, France

WHITE
Sauvignon Blanc, New Zealand
Pinot Grigio, Italy
Chardonnay, California

ROSÉ
Rosé, Provence

RED
Pinot Noir, Oregon
Cabernet Sauvignon, California
Malbec, Argentina

Beer

ON TAP (seasonal)
Local IPA
Lager
Wheat Ale

BOTTLED
Michelob Ultra
Stella Artois
Corona Extra
Heineken
Blue Moon
High Noon (variety)
Non-Alcoholic Options

BAR PACKAGE SELECTIONS
Peroni · Blue Moon · Yuengling
Two whites · two reds · Prosecco

Non-alcoholic

Sparkling Water
Still and sparkling

Specialty Lemonades
Classic or seasonal

Iced Tea
Black or green

Infused Waters
Cucumber mint, citrus, berry basil

Sodas
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

Juices
Orange, Cranberry, Pineapple

MIXERS Coke, Diet Coke, Sprite, Club Soda, Tonic, Ginger Ale, Cranberry, Grapefruit

GARNISH Lemons, Limes, Oranges, Cherries, Olives

Professional bartenders, glassware, mixers and bar essentials. Custom selections available.

Let's raise the bar.

PDTMAISON.COM

POP. FIZZ. CLINK.

A toast to your celebration.

Beer and wine, a full bar, signature drinks and celebratory pours. Choose the service that suits your gathering.



PER-PERSON RATES++	50+ GUESTS			20–49 GUESTS		
	Silver	Gold	Platinum	Silver	Gold	Platinum
Beer + Wine	$31	$38	$45	$38	$46	$54
Open Bar	$43	$65	$87	$50	$72	$96
Signature Drink	$13	$18	$24	$16	$22	$27
Welcome Cocktail	$11	$13	$16	$13	$16	$18
Champagne Toast	$11	$13	$16	$13	$16	$18
Table Wine Service	$13	$18	$20	$16	$22	$25
Cash Bar Minimum / Event	$3,360	$3,920	$4,480	$2,240	$2,800	$3,360
Additional Bar / Setup	$840	$952	$1,176	$952	$1,176	$1,400

Choose your bar

Silver

SPIRITS
Titos Vodka, Tanqueray Gin, Plantation Rum, Bulleit Bourbon, Jose Cuervo Silver Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, Bailey's Irish Cream

Gold

SPIRITS
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Bulleit Bourbon, Casamigos Blanco Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, St. Germain, Bailey's Irish Cream

Platinum

SPIRITS
Ketel One Vodka, Hendrick's Gin, Appleton Estate Rum, Woodford Reserve Bourbon, Casamigos Reposado Tequila

LIQUEURS
Vermouth, Cointreau, Kahlua, St. Germain, Grand Marnier, Bailey's Irish Cream

++ 25% service fee and applicable taxes. Bar closes 30 minutes before contracted end. One bar setup included.

À votre santé.

MAKE MAISON YOURS

Whatever you're celebrating.



Tell us your date, guest count and occasion.
We'll help shape the menu, setting and thoughtful finishing touches.

35 Maple Avenue · Saratoga Springs, NY

518-306-4040 · pdtmaison.com

YOUR GATHERING

Let's make it Maison.

CLIENT / CONTACT NAME

PHONE NUMBER

EMAIL ADDRESS

BUDGET ($)

EVENT DATE

DAY OF WEEK

EVENT TIME / START & END

TYPE OF FUNCTION / OCCASION

GUEST COUNT

DIETARY RESTRICTIONS / ALLERGIES

	ITEM / PACKAGE / SELECTION	QTY	RATE ($)	AMOUNT ($)
☐	Menu / package (brunch, dinner, cocktail)			
☐	Grazing table			
☐	Passed bites			
☐	Dessert / celebration cake			
☐	Beer & wine			
☐	Full bar / signature cocktails			
☐	Champagne / toast			
☐	Flowers / flower bar			
☐	Staffing / rentals			
☐	Other / custom request			

Room fee

OFF-SEASON · JANUARY–APRIL
$250 for parties under $1,500.

IN-SEASON · MAY–DECEMBER
$500 for parties under $2,500.

Subtotal	
Room fee	
Service fee · 25%	
Sales tax · 7%	
TOTAL	