



BREAKFAST, LUNCH & BRUNCH MENU

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PRICES IN THIS PACKET ARE SUBJECT TO CHANGE.

PATTY LONG CATERING IS HAPPY TO ACCOMMODATE ANY AND ALL DIETARY RESTRICTIONS.

PLEASE LET YOUR SALES MANAGER KNOW IF YOU HAVE ANY QUESTIONS.



INDICATES GLUTEN FREE



INDICATES VEGAN

BUTLER PASSED HORS D'OEUVRES

MAXIMUM OF FIVE DIFFERENT SELECTIONS

CHILLED:






Feta Bruschetta - Banana Peppers, Tomato, Olive & Fresh Oregano	2.40 per piece
Mini BLT Sandwich - Herb Aioli	2.50 per piece
Greek Salad Bite - Cucumber, Feta, Olive, Red Onion & Tomato	2.50 per piece
Curried Chicken Salad Profiterole	3.00 per piece
Atlantic Salmon Mousse on Crostini	3.70 per piece
Grilled Jumbo Tandoori Shrimp - Herbed Yogurt Sauce 	4.75 per piece

WARM:

Southwest Corn Puppy - Garlic Mayo	2.25 per piece
Grilled Zucchini Wrap Stuffed - Boursin Cheese & Roasted Red Pepper 	2.50 per piece
Chicken Bites - Basil & Parmesan with Roasted Tomato Sauce	2.50 per piece
Basil Tomato Soup with Mini Grilled Cheese Sandwich	2.60 per piece
Mini Eggplant Parmesan Bites	2.90 per piece
Mini Salmon Cake – Dill Aioli	3.50 per piece
Beef Tenderloin on Herbed Toast - Artichoke Parmesan Coulis & Fresh Basil	3.75 per piece
Mini Crab Cake - Chipotle Aioli	4.25 per piece
Grilled Lamb Chop (Scottadito Style) Chopped Olives 	6.25 per piece

DISPLAYS

MINIMUM OF 25 GUESTS PER DISPLAY

Gus' Pretzel	2.60 per person
Pretzel Bites - Warm Cheese Sauce	
Hummus - (Select 1)  	4.40 per person
Roasted Garlic, Red Pepper or Feta Olive Hummus	
Grilled Pita Triangles & Fresh Seasonal Crudit�	
Mini Sandwich (Select Any 3) 1 Per Person	5.00 per person
Beef Tenderloin, Caramelized Onion, Provolone, Horseradish Cream	
Smoked Turkey, Tomato, Chipotle Aioli	
Curried Chicken Salad	
Ham, Cheddar, Spicy Pepper Bacon & Green Tomato Relish	
Heirloom Tomato, Basil, Mozzarella (Seasonal)	
Spicy Salumi, Goat Cheese & Arugula	
Seasonal Grilled Vegetables  	5.25 per person
Asparagus, Bell Pepper, Mushrooms, Yellow Squash & Zucchini	
Domestic Cheeses & Fruit 	6.50 per person
Cheddar, Swiss, Goat, Provolone, Pepper Jack	
Assorted Breads & Crackers, Spicy Pepper, Bacon, & Green Tomato Relish	

Antipasto 	7.75 per person
Display Of Italian Capicola, Mortadella, Prosciutto, Salami & Provolone With Olives & House Made Giardiniera Vegetables with Green Tomato Relish	
Artisan Cheeses, Fruit & Honey 	10.50 per person
Gorgonzola, Taleggio, Iberico, Old Amsterdam, Dill Havarti Assorted Breads & Crackers	
Charcuterie 	12.50 per person
St Louis Made Soppressata Siciliano & Soppressa Da Veneta Salumi, Volpi Coppa Romana & Volpi Prosciutto with Olive Tapenade, Mustard Sauce & Assorted Breads	
Seafood Display 	34.95 per person
Gravlax, Crab Claw, Shrimp & Seared Scallop with Dill Cream Cheese, Capers, Red Onion, Lemon Wedges, Cocktail Sauce & Crostini	

PLATED ENTRÉES

MULTIPLE CHOICES REQUIRE A \$2.00 SERVICE CHARGE PER PLATE

PLATED BREAKFAST

15.25 PER PERSON

Assorted Mini Muffins

Fresh Fruit Salad Macedonia

Select One of the Following:

Vegetable Southwest; Spinach & Goat Cheese; or Bacon & Gruyere Frittata

Select One of the Following:

Bacon, Ham or Sausage Links (Pork or Turkey)

Select One of the Following:

Lyonnaise, Potatoes O'Brien or Sweet Potato Hash

Select One of the Following:

French Toast, Pancakes or Belgian Waffles

PLATED BRUNCH

26.25 PER PERSON

Served With Assorted Rolls & Butter

Savory Citrus Duck Confit Crêpe with Apricot Glaze

Roasted Maple Glazed Sweet Potatoes

Lemon Marinated Grilled Asparagus

Fresh Fruit Salad Macedonia

PLATED LUNCH

INCLUDES CHOICE OF SOUP **OR** SALAD, TWO SIDES & SERVED WITH ASSORTED ROLLS & BUTTER

Grilled Chicken Breast

15.75 per Person

with Herb & Garlic Velouté

Pan-Seared Pork Loin with Chili-Cherry BBQ Sauce	17.50 per Person
Broiled Branzino Fillet  with Tomato, Capers & Olives	22.50 per Person
Roasted Salmon Almondine Topped with Savory Brown Butter Sauce	28.00 per Person
Grilled Choice NY Strip with Roasted Garlic Cream	30.00 Per Person

PLATED VEGETARIAN LUNCHES

INCLUDES CHOICE OF SOUP OR SALAD

Roasted Vegetable Napoleon Red Bell Pepper, Yellow Squash, Zucchini & Portabella Mushrooms on a Bed of Garbanzo Beans & Herbed Quinoa	18.50 per Person
Eggplant Roulade Goat Cheese, Hen of the Woods Mushrooms, Spinach, Tomato Ragu, Pine Nuts, Lemon Beurre Blanc, with Brown Rice & Quinoa Blend	20.00 per Person
Five Cheese Ravioli with Mushroom Garlic Cream Sauce	20.50 per Person
Butternut Squash Ravioli with Sage & Rosemary Brown Butter Sauce	22.00 per Person

VEGETABLES & SIDES

Seasonal Vegetables	Greek Orzo
Spring Gnocchi with Asparagus & Pesto	Roasted Spaghetti Squash with Rosemary
Broccolini with Herb Butter	Sautéed Arugula, Kale & Spinach
Green Beans, Red Peppers, Roasted Shallots	Smashed Garlic Cauliflower
Wild Mushroom Risotto	Roasted Brussels Sprouts
Gold Basmati Rice with Pecans	Roasted Garlic Mashed Potatoes
Roasted Potatoes with Garlic & Rosemary	Saffron Sardinian Couscous
Batonnet Carrot & Zucchini, Thyme Butter	Garbanzo Beans & Herbed Quinoa

UPGRADED VEGETABLES & SIDES

Yukon Gold & Sweet Potato Gratin	\$1.15 per Person
Truffle Mashed Potatoes	\$1.10 per Person
Tied Seasonal Vegetable Bundles	\$2.10 per Person
Roasted Brussel Sprouts with Bacon	\$.50 per Person

MARTINI SALADS

Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Parmesan
Crostini & Classic Caesar Dressing

Arugula & Spinach

Goat Cheese, Candied Walnuts, Pickled Red Onion & Dijon
Dressing

Kale & Spinach

Broccoli, Edamame, Carrots, Craisins, Sunflower Seeds, &
Balsamic Drizzle

Marinated Pear

Mixed Greens, Domestic Bleu Cheese, Candied Walnuts,
Red Onion & Roasted Shallot Vinaigrette

Shaved Baby Vegetable

Mixed Greens, Shaved Baby Beets Carrots, Radish &
Turnips with White Balsamic Vinaigrette

Zucchini Ribbon

Baby Spinach, Toasted Almonds, Dried Cherries, Cherry
Tomato, Marinated Herb Feta & Lemon Orange Vinaigrette

Tri-Color Salad

Arugula, Endive & Radicchio, Orange Slices, Cracked
Hazelnuts, Parmesan Cheese, Roasted Garlic & White
Wine Vinaigrette

Southern Spinach

Black Eyed Peas, Hardboiled Egg, Cherry Tomato & Bacon
Dressing

Roasted Garbanzo Bean

Mixed Greens, Carrot, Red Onion, Cherry Tomato &
Creamy Avocado Dressing


Basil Tomato

Butternut Squash

Creamy Potato Leek with Caramelized Bacon

SOUP

Pozole (Chicken & Hominy Vegetable Soup) 

Crab Bisque (Add 2.00 Per Person) 

BUFFETS

MINIMUM OF 25 GUESTS PER BUFFET

Continental **10.50 Per Person**

Assorted Breakfast Breads
Seasonal Fruit Macedonia
Yogurt Granola Parfait

Breakfast **17.50 Per Person**

Assorted Breakfast Breads
Fresh Fruit Macedonia
Vegetable Frittata
French Toast with Seasonal Fruit Compote
Potatoes O'Brien
Hickory Smoked Bacon

Brunch 25.50 Per Person

Assorted Baked Bread & Butter
Fresh Seasonal Fruit

Southwestern Vegetable, Spinach & Goat Cheese or Bacon & Gruyere Cheese Frittata

French Toast with Seasonal Fruit Compote

Roasted Maple Glazed Sweet Potatoes

Hickory Smoked Bacon

Select One of The Following:

Five Cheese Ravioli with Mushroom Garlic Cream Sauce

Salmon with Mediterranean Salsa

Grilled Chicken Breast with White Wine Caper Sauce

Gourmet Brunch 28.00 Per Person

Assorted Rolls & Butter

Fresh Fruit Display

Belgian Waffle with Berry Compote, Butter & Maple Syrup

Fusilli Pasta with Seafood Cream Sauce

Seasonal Vegetables

Yukon Gold & Sweet Potato Gratin

Select One of The Following:

Provençal Herb Roasted Chicken

Roasted Turkey Breast with Sage Pan Jus

Spiced Pork Loin with Caramelized Pearl Onions

Mushroom Risotto Cake with Roasted Red Pepper Cream

STATIONS

Action Stations Require Culinary Support

Build Your Own Bagel Station 10.25 Per Person

Minimum Of 25 Guests

Plain Bagel, Gravlox, Sliced Heirloom Tomatoes, Capers, Red Onion, Lemon Wedges
Chives, Fresh Dill, Plain & Strawberry Cream Cheese

French Toast Station 7.35 Per Person

Minimum Of 25 Guests

Powdered Sugar, Cinnamon Sugar, Berry Compote, Butter, Whipped Cream
& Maple Syrup

Belgian Waffle Station 8.00 Per Person

Minimum Of 25 Guests

Toasted Almonds, Chocolate Chips, Seasonal Fresh Fruit,
Pecans, & Whipped Cream, Served with Flavored Syrups

Omelet Action Station 8.50 Per Person

Minimum Of 25 Guests

Select Two: Cheddar, Swiss, Pepper Jack Or Feta Cheese

Select Three: Onions, Tomatoes, Spinach, Mushrooms, Assorted Peppers

Select Two: Bacon, Ham, Turkey Or Pork Sausage

Eggs Benedict Action Station

8.50 Per Person

Minimum Of 25 Guests

Salmon Gravlax, Shrimp, Beef Tenderloin, Avocado, Canadian Bacon, Sliced Tomato, Bacon, Spinach on Bagel or English Muffin with Hollandaise & Cheese Sauce

Gourmet Flatbread Station

15.00 Per Person

Minimum Of 25 Guests

Choose Three:

Grilled Chicken, Red Onion, Cheddar Cheese & Barbeque Sauce
Southwestern Steak, Tricolored Pepper Jack Cheese & Ancho Sauce
Prosciutto, Asparagus, Parmesan, & Alfredo Sauce
Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Parmesan & Pesto Sauce
Margherita: Fresh Tomato, Fresh Mozzarella, Basil & Olive Oil
Baby Shrimp, Spinach, Parmesan & Saffron Alfredo Sauce
Buffalo Chicken, Red Onion, Bacon, Ranch

Slider Station

14.00 Per Person

Select Two:

Maple Duck with Leeks & Raspberry Drizzle
Shrimp With Arugula & Avocado Aioli
Beef Tenderloin – Havarti & Horseradish Aioli
Braised Pork Onions & Apricot Glaze
Beef Brisket with Carolina BBQ
Roasted Lamb with Cucumber Yogurt Sauce & Sautéed Spinach
Shredded Jerk Chicken with Jicama Slaw
Mini Polish Sausage with Braised Peppers in a Tomato Basil Sauce
Pulled Chicken with Balsamic Glaze, Red Onion & Tomato

Gourmet Macaroni & Cheese Station

9.45 per Person

Select Two:

Southwestern: Adobo Pork, Green Chili & Roasted Corn
Mediterranean: Goat Cheese, Spinach, & Olive
Cajun: Andouille Sausage & Roasted Tri-Colored Peppers
Southern: Traditional Mac & Cheese with Pork Belly & Crispy Greens
Seaside: Shrimp in Lobster Cream Sauce
Decadence: Lobster with Truffle Oil (+2.50)

Grilled Cheese & Soup

12.00 per Person

Sharp Cheddar on Sourdough
Brie & Prosciutto on Focaccia

Tomato Bisque
Cream of Leek & Potato Soup - Caramelized Bacon Bits

Pasta Action Station

17.00 per Person

Minimum Of 25 Guests

Farfalle & Fusilli Pasta
Garlic Bread Sticks
Toppings: Italian Sausage, Grilled Chicken, Parmesan Cheese, Seasonal Vegetables,

Garlic Alfredo, Pesto Cream, Bolognese & Basil Marinara

Carving Action Station

19.50 per Person

Minimum Of 50 Guests

Assorted Rolls & Butter

Select Two:

Roasted French Turkey Breast with Cranberry Chutney **GF**

Beef Roulade with Walnut Parsley Pesto **GF**

Top Round of Beef with Horseradish Cream **GF**

Mesquite Pork Loin with Chipotle Barbeque Sauce **GF**

Action Premium Carving

28.00 per Person

Minimum Of 50 Guests

Assorted Rolls & Butter

Select Two:

Beef Tenderloin with Horseradish Cream **GF**

Roasted Pork Loin with Apple Mango Chutney **GF**

Ny Strip Loin with A Chimichurri Sauce **GF**



Salmon Florentine en Croute

GRAND FINALE

Sweet Bites

Chocolate Chip Cookie	2.10 per Piece
Oatmeal Raisin Cookie	2.10 per Piece
Chocolate Fudge Brownie	2.10 per Piece
Chocolate Hazelnut Cookie with Sea Salt	2.35 per 2 Pieces
Wild Cherry Crumb Tarts	2.45 per Piece
Old Fashioned Lemon Bars	2.60 per Piece
Assorted Macarons	3.00 per Piece
Chocolate Eclairs	2.60 per Piece
Chocolate Dipped Strawberries GF	2.60 per Piece
German Chocolate Bars	2.60 per Piece
Crème Brule GF	2.60 per Piece
Baileys Irish Cream Cheesecake	2.60 per Piece
Goey Butter Cake 	2.65 per Piece
Pumpkin Goey Butter Cake 	2.65 per Piece
Mini Cannoli with Ricotta & Chocolate Chips	2.75 per Piece
Opera Almond Liqueur Cake Bite	2.75 per Piece
Assorted Truffles GF	3.50 per Piece
White Chocolate Mousse in a Chocolate Cup GF	3.50 per Piece

Plated Desserts

Golden Apple & Raisin Croissant Bread Pudding with Bourbon Caramel Sauce	8.00 per Person
Opera Cake: Espresso Almond Cake, Coffee Butter Cream & Chocolate Ganache	8.00 per Person
Balaban's Signature Chocolate Pate with Cranberry Coulis 	8.00 per Person
Balaban's Signature Chocolate Fritter with Almond Praline Raspberry Smear 	8.00 per Person
Trifle Raspberry Coulis, Vanilla Cake & Champagne Syrup	8.00 per Person
Crème Brulee Cheesecake	8.00 per Person
Triple Chocolate Mousse	8.00 per person

STATIONS

Donut Station	\$5.25 Per Person
Glazed & Powdered Sugar Donut Holes with Chocolate Sauce, Raspberry Jelly, Chopped Nuts & Sprinkles	
S'mores Station	\$5.25 Per Person
Toast Your Own Marshmallows over our Signature Indoor Campfire Graham Crackers, Marshmallows, Milk Chocolate, Bananas, Peanut Butter & Raspberry Jam	
Cobbler Station	5.75 Per Person
Blackberry Cobbler, Peach Cobbler & Apple Crisp with Vanilla Bean Ice Cream	



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