



## 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	2.50 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	4.00 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

<b>Gus' Pretzel</b>	2.60 per person
Pretzel Bites - Warm Cheese Sauce	
<b>Hummus - (Select 1)</b>  	5.00 per person
Roasted Garlic, Red Pepper or Feta Olive Hummus	
Grilled Pita Triangles & Fresh Seasonal Crudit�	
<b>Mini Sandwich (Select Any 3) 1 Per Person</b>	5.50 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	
<b>Seasonal Grilled Vegetables</b>  	6.00 per person
Asparagus, Bell Pepper, Mushrooms, Yellow Squash & Zucchini	
<b>Domestic Cheeses &amp; Fruit</b> 	8.00 per person
Cheddar, Swiss, Goat, Provolone, Pepper Jack	
Assorted BreadS, Crackers, & Green Tomato Relish	

<b>Antipasto</b> 	8.00 per person
Display Of Italian Capicola, Mortadella, Prosciutto, Salami & Provolone With Olives & House Made Giardiniera Vegetables w/ Tomato & Pepper Chutney	
<b>Artisan Cheeses, Fruit &amp; Honey</b> 	12.00 per person
Gorgonzola, Taleggio, Iberico, Old Amsterdam, Dill Havarti Assorted Breads & Crackers	
<b>Charcuterie</b> 	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	
<b>Seafood Display</b> 	MARKET PRICE
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

**17.00 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

**30.25 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**

**18.75 per Person**

with Herb & Garlic Velouté

<b>Pan-Seared Pork Loin</b> with Chili-Cherry BBQ Sauce	<b>19.50 per Person</b>
<b>Broiled Branzino Fillet</b>  with Tomato, Capers & Olives	<b>26.50 per Person</b>
<b>Roasted Salmon Almondine</b> Topped with Savory Brown Butter Sauce	<b>31.00 per Person</b>
<b>Grilled Choice NY Strip</b> with Roasted Garlic Cream	<b>34.00 Per Person</b>

## PLATED VEGETARIAN LUNCHES

INCLUDES CHOICE OF SOUP OR SALAD

<b>Roasted Vegetable Napoleon</b> Red Bell Pepper, Yellow Squash, Zucchini & Portabella Mushrooms on a Bed of Garbanzo Beans & Herbed Quinoa	<b>20.50 per Person</b>
<b>Eggplant Roulade</b> Goat Cheese, Hen of the Woods Mushrooms, Spinach, Tomato Ragu, Pine Nuts, Lemon Beurre Blanc, with Brown Rice & Quinoa Blend	<b>22.00 per Person</b>
<b>Five Cheese Ravioli</b> with Mushroom Garlic Cream Sauce	<b>24.50 per Person</b>
<b>Butternut Squash Ravioli</b> with Sage & Rosemary Brown Butter Sauce	<b>24.00 per Person</b>

## 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	<b>\$5.00 per Person</b>
Truffle Mashed Potatoes	<b>\$5.00 per Person</b>
Tied Seasonal Vegetable Bundles	<b>\$5.00 per Person</b>
Roasted Brussel Sprouts with Bacon	<b>\$5.00 per Person</b>

## 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 **14.50 Per Person**

Assorted Breakfast Breads  
Seasonal Fruit Macedonia  
Yogurt Granola Parfait

### Breakfast **19.50 Per Person**

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

**Brunch** **28.50 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** **31.00 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** **10.00 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

<b>Eggs Benedict Action Station</b>	<b>12.00 Per Person</b>
<b>Minimum Of 25 Guests</b>	
Salmon Gravlax, Shrimp, Beef Tenderloin, Avocado, Canadian Bacon, Sliced Tomato, Bacon, Spinach on Bagel or English Muffin with Hollandaise & Cheese Sauce	
<b>Gourmet Flatbread Station</b>	<b>19.00 Per Person</b>
<b>Minimum Of 25 Guests</b>	
<b>Choose Three:</b>	
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	
<b>Slider Station</b>	<b>17.00 Per Person</b>
<b>Select Two:</b>	
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	
<b>Gourmet Macaroni &amp; Cheese Station</b>	<b>12.00 per Person</b>
<b>Select Two:</b>	
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)	
<b>Grilled Cheese &amp; Soup</b>	<b>15.00 per Person</b>
Sharp Cheddar on Sourdough	Tomato Bisque
Brie & Prosciutto on Focaccia	Cream of Leek & Potato Soup - Caramelized Bacon Bits
<b>Pasta Action Station</b>	<b>22.00 per Person</b>
<b>Minimum Of 25 Guests</b>	
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**

**24.00 per Person**


**Minimum Of 50 Guests**


Assorted Rolls & Butter

**Select Two:**

Roasted French Turkey Breast with Cranberry Chutney 

Beef Roulade with Walnut Parsley Pesto 

Top Round of Beef with Horseradish Cream 

Mesquite Pork Loin with Chipotle Barbeque Sauce 


**Action Premium Carving**

**30.00 per Person**

**Minimum Of 50 Guests**

Assorted Rolls & Butter

**Select Two:**

Beef Tenderloin with Horseradish Cream 







Roasted Pork Loin with Apple Mango Chutney 

Ny Strip Loin with A Chimichurri Sauce 

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	3.50 per Piece
Old Fashioned Lemon Bars	2.60 per Piece
Assorted Macarons	3.50 per Piece
Chocolate Eclairs	4.00 per Piece
Chocolate Dipped Strawberries 	3.50 per Piece
German Chocolate Bars	2.60 per Piece
Crème Brule 	2.60 per Piece
Baileys Irish Cream Cheesecake	2.60 per Piece
Goosey Butter Cake 	2.65 per Piece
Pumpkin Goosey Butter Cake 	2.65 per Piece
Mini Cannoli with Ricotta & Chocolate Chips	2.75 per Piece
Opera Almond Liqueur Cake Bite	3.00 per Piece
Assorted Truffles 	4.50 per Piece
White Chocolate Mousse in a Chocolate Cup 	5.00 per Piece



## Plated Desserts

Golden Apple & Raisin Croissant Bread Pudding with Bourbon Caramel Sauce	14.00 per Person
Opera Cake: Espresso Almond Cake, Coffee Butter Cream & Chocolate Ganache	14.00 per Person
Balaban's Signature Chocolate Pate with Cranberry Coulis  	14.00 per Person
Balaban's Signature Chocolate Fritter with Almond Praline Raspberry Smear  	14.00 per Person
Trifle Raspberry Coulis, Vanilla Cake & Champagne Syrup	14.00 per Person
Crème Brulee Cheesecake	14.00 per Person
Triple Chocolate Mousse	14.00 per Person

## STATIONS

### **Donut Station** **\$6.50 Per Person**

Glazed & Powdered Sugar Donut Holes  
with Chocolate Sauce, Raspberry Jelly, Chopped Nuts & Sprinkles


### **S'mores Station** **\$7.50 Per Person**

Toast Your Own Marshmallows over our Signature Indoor Campfire  
Graham Crackers, Marshmallows, Milk Chocolate, Bananas,  
Peanut Butter & Raspberry Jam

### **Cobbler Station** **8.00 Per Person**

Blackberry Cobbler, Peach Cobbler & Apple Crisp  
with Vanilla Bean Ice Cream

### **Ted Drewes** **\$8.75 Per Person**

Frozen Vanilla Custard Cups with Assorted Toppings  
Including Hot Caramel, Nuts, Cherries, Heath Bits,  
Oreo Cookie Crumbles, Sprinkles & Whipped Cream 

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