



**EXECUTIVE CATERING MENU
TABLE OF CONTENTS**

TRAYS AND PLATTERS.....PAGE 2
BOXED MEALSPAGE 3
DESSERTS AND BEVERAGESPAGE 4

IN ORDER TO SERVE YOU BETTER, A MINIMUM OF 48 HOURS NOTICE IS REQUIRED

MENU AVAILABLE MONDAY-FRIDAY

BASE DELIVERY FEES START AT \$50 DEPENDING ON LOCATION

FOOD & BEVERAGE MINIMUMS: DELIVERIES \$250 / PICK UP \$150

15 BOXED LUNCH ORDER MINIMUM

ALL ORDERS INCLUDE: DISPOSABLE PLATES, FLATWARE, SERVING UTENSILS AND NAPKINS

MENU PRICES ARE SUBJECT TO CHANGE

WE ACCEPT ALL MAJOR CREDIT CARDS

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

 INDICATES GLUTEN FREE  INDICATES VEGAN

**TO ORDER CONTACT US AT:
314.621.9598
INFO@PATTYLONGCATERING.COM**

STARTERS

- V** **GUS' PRETZEL PLATTER** (EACH TRAY FEEDS 20-25 GUESTS) **\$65.00 PER PLATTER**
NOTE: NOT AVAILABLE ON MONDAYS
PRETZEL BITES WITH SPICY MUSTARD
- V** **GF** **FRESH SEASONAL CRUDITÉ TRAY** (EACH TRAY FEEDS 20-25 GUESTS) **\$105.00 PER TRAY**
SERVED WITH PEPPERCORN RANCH DRESSING
- V** **GF** **ROASTED GARLIC HUMMUS PLATTER** (EACH PLATTER FEEDS 20-25 GUESTS) **\$105.00 PER PLATTER**
SERVED WITH GRILLED PITA TRIANGLES
- V** **GF** **FRESH SEASONAL FRUIT TRAY** (EACH TRAY FEEDS 20-25 GUESTS) **\$110.00 PER TRAY**
SERVED WITH HONEY YOGURT DIP
- GF** **DOMESTIC CHEESE PLATTER** (EACH PLATTER FEEDS 20-25 GUESTS) **\$120.00 PER PLATTER**
SERVED WITH ASSORTED BREADS AND CRACKERS
- CHARCUTERIE ASSORTED VOLPI MEATS** (EACH TRAY FEEDS 20-25 GUESTS) **\$125.00 PER TRAY**
SERVED WITH PICKLED SPICY VEGETABLES, BACON JAM AND BREADS
- SEASONAL GRILLED VEGETABLES** **\$5.25 PER PERSON**
ASPARAGUS, BELL PEPPER, MUSHROOMS, YELLOW SQUASH AND ZUCCHINI

BUFFETS

- CONTINENTAL** **\$9.45 PER PERSON**
ASSORTED BREAKFAST BREADS AND MUFFINS
WHOLE FRESH FRUIT
YOGURT GRANOLA PARFAIT OR 2 HARD BOILED EGGS
- BREAKFAST** **\$15.00 PER PERSON**
FRESH SEASONAL FRUIT
FRITTATA: SPINACH AND GOAT CHEESE, BACON AND GRUYERE **OR** SOUTHWEST VEGETABLE
POTATOES O'BRIEN
HICKORY SMOKED BACON
FRENCH TOAST, PANCAKES OR WAFFELS WITH WHIPPED CREAM, BUTTER & MAPLE SYRUP
- TASTE OF ITALY** **\$17.00 PER PERSON**
SPRING/SUMMER: THE HILL SALAD, ICEBERG LETTUCE, ARTICHOKE, PROVEL CHEESE & RED PEPPERS, SWEET ITALIAN VINAIGRETTE
FUSILLI PASTA WITH SAUTEED SEASONAL VEGETABLES AND PESTO CREAM SAUCE
SERVED WITH GARLIC BREAD STICKS
ADD GRILLED CHICKEN FOR AN ADDITIONAL \$2.00 PER PERSON
FALL/WINTER: CAESAR SALAD, ROMAINE HEARTS, PARMESAN CHEESE, SUN-DRIED TOMATOES, CAESAR DRESSING
FUSILLI PASTA WITH A SAUSAGE AND MUSHROOM CREAM SAUCE
SERVED WITH GARLIC BREAD STICKS
ADD GRILLED CHICKEN FOR AN ADDITIONAL \$2.00 PER PERSON

TASTE OF ASIA

\$20.00 PER PERSON

SPRING MIX, JULIENNE VEGETABLES, RICE NOODLES & NAPA CABBAGE, SOY GINGER DRESSING
BEEF AND BROCCOLI
FRIED RICE - CARROTS, ONION, GREEN PEAS AND EGGS
PORK EGG ROLL WITH SWEET AND SOUR DIPPING SAUCE
OR
VEGETABLE RICE PAPER ROLLS WITH A THAI CHILI SAUCE

GATEWAY CLASSIC

\$25.00 PER PERSON

GARDEN SALAD WITH PEPPERCORN RANCH & BALSAMIC VINAIGRETTE
OVEN ROASTED RED POTATOES
SOULARD MARKET VEGETABLES
ASSORTED ROLLS AND BUTTER
CHOOSE TWO OF THE FOLLOWING:
GRILLED CHICKEN BREAST - ROSÉ CREAM SAUCE OR A CHICKEN DEMI SAUCE
NY STRIP - PORT MUSHROOM SAUCE OR HORSERADISH DEMI
ROASTED TURKEY – SAGE PAN JUS
MUSTARD RUBBED PORK LOIN- BALSAMIC HONEY JUS
MUSHROOM RAVIOLI – FALL/WINTER: ARRABIATA SAUCE, SPRING/SUMMER SOULARD VEGETABLE SAUCE

BREAKFAST BOX MEAL

BREAKFAST ON THE RUN

\$5.75 PER PERSON

WHOLE FRESH SEASONAL FRUIT
SELECT ONE OF THE FOLLOWING:
BREAKFAST BAGEL SANDWICH – PLAIN BAGEL, CHEDDAR CHEESE, EGG, BACON
BREAKFAST BURRITO – SAUSAGE, CHEESE, PEPPERS, ONION

LUNCH BOX MEAL

SANDWICHES & WRAPS

\$11.50 PER BOX

INCLUDES: HOUSE-MADE POTATO CHIPS, HOUSE MADE PICKLE & CHEF'S CHOICE DESSERT

HICKORY SMOKED BREAST OF TURKEY

HAVARTI CHEESE, LETTUCE, TOMATO, AVOCADO MAYONNAISE, FOCACCIA BREAD

CURRIED CHICKEN SALAD

LETTUCE, TOMATO, HOUSE-BAKED CROISSANT

SLICED ROASTED BEEF

SWISS CHEESE, LETTUCE, TOMATO, HORSERADISH MUSTARD, MULTIGRAIN BREAD

CHARCUTERIE

ASSORTED SALAMIS, PICKLED VEGETABLES, CHIPOTLE MAYO, BAGUETTE

TUNA SALAD

CAPERS, CELERY, EGG, PICKLE, FOCACCIA

BLT

APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, HERBED MAYONNAISE, HOUSE-BAKED CROISSANT

VEGGIE WRAP

GRILLED BALSAMIC MARINATED VEGETABLES, HERBED BOURSIN CHEESE SPREAD, SPINACH TORTILLA

CHICKEN CAESAR WRAP

ROMAINE LETTUCE, GRILLED CHICKEN BREAST, PARMESAN, CAESAR DRESSING, SPINACH TORTILLA

GRILLED BUFFALO CHICKEN WRAP

ROMAINE LETTUCE, GRILLED CHICKEN BREAST, CRUMBLLED DOMESTIC BLEU CHEESE, CHOPPED CELERY, TOMATO, TRADITIONAL BUFFALO SAUCE, SUN-DRIED TOMATO TORTILLA

SALADS**\$11.25 PER BOX**

INCLUDES BAGUETTE & CHEF'S CHOICE DESSERT

ADD A PROTEIN: CHICKEN \$2, SALMON \$3.50, NY STRIP \$3.50, SHRIMP \$4

SHAVED BRUSSEL SPROUT

MIXED GREENS, DRIED CHERRIES, GRAPE TOMATOES, TOASTED ALMONDS, BACON VINEGRETTE

CHEF SALAD

MIXED GREENS, TURKEY, SALAMI, CHEDDAR CHEESE, TOMATO, EGG, HERBED FOCACCIA CROUTONS, PEPPERCORN RANCH DRESSING

GREEK CUCUMBER

ROMAINE, TOMATO, RED ONION, OLIVES, FETA, GREEK VINEGRETTE

GF V SPINACH SALAD

BABY SPINACH, PICKLED RED ONION, ORANGES, STRAWBERRIES, TOASTED ALMONDS, POPPYSEED DRESSING

GF SOULARD SEASONAL SALAD

MIXED GREENS, GRILLED CHICKEN, SHAVED BABY VEGETABLES (RADISH, BEETS, CARROTS), GOAT CHEESE, RED WINE VINAIGRETTE

TRI-COLOR SALAD

ARGUALA, ENDIVE AND RADICCHIO, ORANGE SLICES, TOASTED HAZELNUTS, PARMESAN CHEESE, ROASTED GARLIC WHITE WINE VINEGRETTE

HEIRLOOM TOMATO SALAD (SEASONAL: LATE SPING TO EARLY FALL) SUPPLEMENT ADD \$1

CELERY HEARTS, CILIEGINE MOZZARELLA, BASIL, & EXTRA VIRGIN OLIVE OIL

DESSERTS

(MINIMUM ONE DOZEN)

COOKIES

CHOCOLATE CHIP

\$2.10 PER COOKIE

OATMEAL RAISIN

\$2.25 PER COOKIE

CHOCOLATE HAZELNUT WITH SEA SALT (2 PIECES)

\$2.50 PER COOKIE**SWEET BITES**

MINI CANNOLI WITH RICOTTA AND CHOCOLATE CHIPS

\$2.75 PER PIECE

CHOCOLATE FUDGE BROWNIE

\$2.45 PER PIECE

WILD CHERRY CRUMB TARTS

\$2.75 PER PIECE

BAILEY'S IRISH CREAM CHEESECAKE

\$2.75 PER PIECE

WHITE CHOCOLATE MOUSSE IN A DARK CHOCOLATE CUP

\$2.75 PER PIECE

BEVERAGES

BOTTLED WATER AND CANNED SOFT DRINKS	\$1.50 PER BOTTLE/CAN
20oz BOTTLED TEA OR LEMONADE	\$2.50 PER BOTTLE
5oz CAN CRANBERRY OR ORANGE JUICE	\$1.50 PER CAN
ICED TEA AND LEMONADE BY THE GALLON	\$25.00 PER GALLON
LOCALLY ROASTED MISSISSIPPI MUD COFFEE	\$33.00 PER GALLON
HALF-DAY BEVERAGE PACKAGE – 4 HOURS	\$15.00 PER PERSON
LOCALLY ROASTED MISSISSIPPI MUD COFFEE, CANNED SOFT DRINKS, BOTTLED WATER AND BOTTLED TEA	
FULL-DAY BEVERAGE PACKAGE – 8 HOURS	\$21.00 PER PERSON
LOCALLY ROASTED MISSISSIPPI MUD COFFEE, CANNED SOFT DRINKS, BOTTLED WATER AND BOTTLED TEA	

SAVOR A ST. LOUIS TREAT

FITZ'S BOTTLED ROOT BEER	\$2.50 PER BOTTLE
FITZ'S BOTTLED ORANGE SODA	\$2.50 PER BOTTLE
HAND-CRAFTED BILLY GOAT ORIGINAL CHIPS (1.125 OZ BAG)	\$3.00 PER BAG
DAD'S ORIGINAL SCOTCH OATMEAL COOKIES	\$5.00 PER 3PK
GOOEY LOUIE'S "BABY" GOOEY BUTTER CAKE	\$6.00 PER CAKE
<i>ASK ABOUT CUSTOM LOGO STICKERS FOR GOOEY BUTTER CAKE</i>	