

# Patty's Catering

## Lunch/Dinner Menus

### Royale

\$24 (50+ guests) \$30 (under 50 guests)

\*Gluten Free Options Available

#### Mediterranean Tossed Salad\*

Fresh Greens, Feta Cheese, Cherry Tomatoes, Black Olives, Slivered Red Onion, Walnuts, Slivered Almonds and Cranberries served tossed in House Vinaigrette Light Dressing.

#### Jumbo Gulf Shrimp, Oysters or Sushi\*

Huge fresh shrimp peeled and deveined w/ tail on. Served w/ our signature cocktail sauce. Or fresh shucked oysters with sauce and crackers or freshly made sushi.

#### Petite Sliced Eye of Round in Au Jus\*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

#### Crab Meat Dip w/ Crackers or Sushi

Crab meat spread onto a tray with cocktail sauce, cream cheese (perfect spread for crackers). Sushi available.

#### Beef and Chicken Spedini w/ Red & White Sauce

Beef and Chicken Spedini- a family recipe, very popular and crispy.

#### Italian Meatballs in Meat Sauce

Italian Meatballs (homemade mama's recipe)

#### Stuffed Mushroom Caps

Large Button Mushrooms stuffed with Italian sausage, cheese and red sauce(baked).

#### Mini Quesadilla with Ranch Dressing

Tortilla's cut into triangles, stuffed w/ Southwest chicken and cheese to create a mini appetizer.

#### Antipasto Platter

An abundance of imported Salami, Sausages, Olives, Caprese, Cheese and Sauces, Fresh Vegetables and Fresh Fruits.

### Patty's Classic

\$15.5 (50+ guests) \$20 (under 50 guests)

\*Gluten Free Options Available

#### Toasted Ravioli with Marinara

Freshly prepared St. Louis' Famous Toasted Ravioli with savory Marinara.

#### House Italian Tossed Salad\*

You may choose our Garden Ranch Salad or Caesar Salad, at no additional fee. Our Italian Salad is the traditional Italian salad- crisp fresh romaine, iceberg, green leaf, red leaf, and spinach. We toss in fresh cherry tomato, pepperoncini, cherry pepper, black olives, slivered red onion, and mozzarella cheese and add our House Vinaigrette Homemade Dressing, adding the garlic croutons on last (fresh, crisp salad every time, a St. Louis favorite.)

#### Mostaccioli with Meat Sauce

Mostaccioli with Meat Sauce- seasoned ground beef and Italian sausage starts the amazing meat sauce, cooked on stove top the old fashion way to create a deep red gravy with aromatics that will wake up your senses.

#### Eye of Round Roast Beef in Au Jus\*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

#### Honey Ham in Pineapple Glaze\*

Bone-in sweet ham infused with real honey during baking process.

#### Potato Salad\*

Homemade from red potatoes boiled and peeled, with the freshest ingredients, American style.

#### Relish Tray

A tray to accompany the Meats, Breads and Pasta- pepperoncini, olives, cherry peppers, pickles.

#### Fruit Salad\*

A bowl of mixed fruit in light syrup.

#### Assorted Sliced Cheese Platter

American and Swiss cheeses to enhance the perfect sandwich.

#### Assorted Sliced Bakery Breads

Assorted fresh baked breads from Fazio Bakery. (Oat Honey, Sourdough, & Marble Rye)

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# Patty's Catering

## King's Signature

\$17.5 (50+ guests) \$21 (under 50 guests)

\*Gluten Free Options Available

### Assorted Cheese, Sausage, & Fruit Platter w/ Crackers\*

Assorted sausage, cheese and fruit platter with crackers. This is perfect to set up during cocktail hour with small plates for guests to nibble on while waiting for dinner.

### House Italian, Caesar or Garden Tossed Salad\*

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing, garlic croutons on last.

**Caesar-** Crisp Romaine lettuce, slivered red onion, fresh grated parmesan. Homemade croutons, and House made Caesar Dressing lightly tossed.

**Garden Salad-** Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

### Eye of Round Roast of Beef in Au Jus\*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

### Hot Baked Honey Ham with Pineapple Glaze\*

Bone-in sweet ham infused with real honey during baking process.

### Choice of Potato or Pasta\*

Seasoned oven baked new potato with the jackets (size B potato).

**Potato Augratin** - layers of potato, then cheese mixture, more potato, more cheese (heavy cream, three cheeses) says it all, baked for many hours tender and creamy.

**Mashed potatoes** - homemade, starting with real Idaho potato, real butter and heavy cream, seasoned and whipped, a classic comfort food at its best.

**Pasta** – red sauce with or without meat, alfredo, pasta con broccoli, mac and cheese, these are most of our pasta dishes.

### Choice of 2 Vegetables\*

Fresh green beans with seasoning and butter or country style, add bacon and onion. Fire roasted corn, or sweet corn with butter sauce. Glazed carrots, baby glazed amaretto carrots, or broccoli Normandy – a medley of broccoli, cauliflower, and carrots- sautee'd in lemon butter sauce.

### Rolls and Butter

Assorted fresh baked rolls from Fazio Bakery.

## Bishop's Favorites

\$19 (50+ guests) \$25 (under 50 guests)

\*Gluten Free Options Available

### Fresh Fruit Display\*

Fresh Melons, Berries, Grapes, KiWi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

### House Italian Tossed Salad\*

You may choose our Garden Ranch Salad or Caesar Salad, at no additional fee. Our Italian Salad is the traditional Italian salad- crisp fresh romaine, iceberg, green leaf, red leaf, and spinach. We toss in fresh cherry tomato, pepperoncini, cherry pepper, black olives, slivered red onion, and mozzarella cheese and add our House Vinaigrette Homemade Dressing, adding the garlic croutons on last (fresh, crisp salad every time, a St. Louis favorite.)

### Homemade Lasagna

House Made w/ Ricotta Cheese, Seasoned Beef, and Meat Sauce.

### Encrusted Italian Chicken Breast

w/ Lemon Butter Sauce on Side

### Fresh Seasoned Green Beans\*

With seasonings and real butter.

### Broccoli Normandy

Fresh Broccoli, Carrots, Cauliflower, in a Light Butter Sauce.

### Toasted Ravioli with Marinara

Freshly prepared St. Louis' Famous Toasted Ravioli with savory Marinara.

### Pasta Alfredo

Bow tie pasta in a creamy Alfredo sauce.

### Basket of Sliced Italian Bread

Fresh sliced italian bread with real butter and seasoned olive oil.

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# Patty's Catering

## Duke's Supreme

\$19 (50+ guests) \$25 (under 50 guests)

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**Assorted Cheese, Fruit, and Sausage Platter w/crackers**  
Cheese Spreads, Dips, Cubes, Slices, Hummus, w/ Crackers.

### House Italian, Caesar, or Garden Tossed Salad

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing, garlic croutons on last. **Caesar**- Crisp Romaine lettuce, slivered red onion, fresh grated parmesan.

Homemade croutons, and House made Caesar Dressing lightly tossed. **Garden Salad**- Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

### Eye Of Round Roast of Beef in Au Jus\*

Most Tender part of roast, cooked medium and sliced, served in Au Ju made from the meat drippings.

### Chicken Breast, Salmon, Tilapia, Pork Tenderloin

**Choice of chicken breast**- encrusted breast is breaded and marinated in olive oil and Italian seasoning, breaded Panko bread crumbs. Baked until Golden and Crisp yet very moist in the center. **Grilled Chicken Breast**- Marinated and grilled on an open flame pit. **Salmon**- marinated and seasoned (Teriyaki style) **Pork Tenderloin**- Center cut boneless pork marinated and seasoned, baked, served in pork gravy (Mushrooms optional). Choice of one selection. **Salmon or Tilapia \$2 extra.**

### Fresh Asparagus

Marinated in Citrus Olive Oil with a hint of Italian seasonings, baked until tender. **\$2.00 extra per person.** (substitute a veggie at no additional charge such as Seasoned Fresh Green Beans, Broccoli Normandy, and Sweet Corn)

### Baby Glazed Carrots

Simmered until tender adding Butter, Dill and Brown Sugar Honey Glaze.

### Roasted Seasoned New Potatoes

Seasoned oven baked new potato- with the jackets (size B potato) Baked on tray, seasoned with Butter, Onion, Rosemary, and Thyme. Perfect Potato Every Time. Tender & Crisp.

### Fresh Fruit Display

Fresh Melons, Berries, Grapes, KiWi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

### Basket of Rolls w/Butter

Assorted fresh rolls from Fazio Bakery with real butter.

## Royalty Feast

\$27 (50+ guests) \$35 (under 50 guests)

\*Gluten Free Options Available

### Appetizer Platter

Fresh Jumbo Shrimp w/ Cocktail Sauce, Cheese slices, Cubes, Spreads, w/ Assorted Crackers, and Grapes.

### House Italian, Caesar, or Garden Tossed Salad\*

Romaine, iceberg, green leaf, red leaf, and spinach. Cherry tomatoes, pepperoncini, cherry peppers, black olives, slivered red onion, mozzarella cheese and add Vinaigrette Homemade Dressing, garlic croutons on last. **Caesar**- Crisp Romaine lettuce, slivered red onion, fresh grated parmesan.

Homemade croutons, and House made Caesar Dressing lightly tossed. **Garden Salad**- Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

### Prime Rib w/ Au Jus and Horseradish Sauce\*

8 oz. Dinner Cut Choice Prime Rib served with au jus and horsey sauce.

### Choice of Chicken Breast (option)

Choice of chicken breast- **encrusted breast** is breaded and marinated in olive oil and Italian seasoning breaded panko bread crumbs. Baked until Golden and Crisp. Moist in the center (very moist). **Grilled Chicken Breast**- Marinated and grilled on open flame pit.

### Choice of Potato or Pasta

Seasoned oven baked new potato with the jackets (size B potato). **Potato Au gratin** - layers of potato, then cheese mixture, more potato, more cheese (heavy cream, three cheeses) says it all, baked for many hours tender and creamy.

**Mashed potatoes** - homemade, starting with real Idaho potato, real butter and heavy cream, seasoned and whipped, a classic comfort food at its best. **Pasta** - red with or without meat, alfredo, pasta con broccoli, mac and cheese, these are most of our pasta dishes.

### Choice of 2 Vegetables\*

Fresh green beans with seasoning and butter or country style, add bacon and onion. Fire roasted corn, or sweet corn with butter. Glazed carrots, baby glazed carrots, Asparagus, or broccoli Normandy - a medley of broccoli, cauliflower, and carrots- sautee'd in lemon butter sauce.

### Fresh Fruit Display\*

Fresh Melons, Berries, Grapes, KiWi, Pineapple, beautifully displayed on an oversized oval tray to create the perfect centerpiece to complete the table.

### Basket of Assorted Dinner Rolls and Butter

Assortment of fresh baked rolls from Fazio Bakery with butter.

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# Patty's Catering

## **Knight's Delight**

\$15 (50+ guests) \$20 (under 50 guests)

\*Gluten Free Options Available

### **1/2 lb. Grilled Burgers or Smoked Pull Pork\***

Half pound burger – A truly hand made half pound burger grilled on an open flame. Smoked pork - Slow smoked with rub, pulled and tossed in homemade BBQ sauce.

### **Grilled Brats and all Beef Hot Dogs\***

Brats- Grilled quarter pound, served with sauerkraut on side. Hot Dogs- 100% all beef, bun length hot dog.

### **Country Green Beans\* or Baked Beans\***

Green Beans w/Bacon or Meatless Baked Beans.

### **Potato Salad (Creamy)**

Old fashioned recipe, with red potatoes, boiled and sliced and absolutely delicious.

### **Italian Pasta Salad (Vinaigrette)**

Tri-colored spiral pasta tossed with red onion, celery, sliced black olives, bell peppers, tossed in house made italian vinaigrette.

### **Platter of Sliced Pickle, Onion and Tomato w/ Leaf Lettuce to build the perfect burger**

Freshly cut, sliced, and arranged beautifully on a platter.

### **Cheese Tray**

Sliced Assorted Cheeses.

### **Assorted Buns and Condiments**

with Sauerkraut and Relish.

### **Cookies and Brownies**

Homemade fudgy, luscious brownies with assortment of homemade cookies.

## **BBQ Jubilee**

\$20 (50+ guests) \$30 (under 50 guests)

\*Gluten Free Options Available

### **Garden Salad w/ Ranch Dressing\***

Fresh greens, shredded cheddar cheese, tomatoes, cucumber, tossed and served with our homemade creamy buttermilk Ranch dressing.

### **1/2 lb. Burger, Brats, and All Beef Hot Dogs\***

Half pound burger – A truly hand made half pound burger grilled on an open flame. Brats- Grilled quarter pound, served with sauerkraut on side. Hot Dogs- 100% all beef, bun length hot dog.

### **Center Cut BBQ Pork Steaks or Smoked Beef Brisket\***

**Center cut BBQ porksteak** - 8 oz. of STL style, grilled on charcoal grill, finished with BBQ sauce. **Smoked beef brisket** - (market price) marinated and smoked on a wood fire grill and slow cooked.

### **Baked Beans or Country Green Beans**

Meat or Meatless Seasoned Baked Beans or Country Green Beans Meatless or w/Bacon and Onion.

### **Potatoes Au Gratin (Chef's Suggestion)**

Creamy cheese, layered potato casserole.

### **Fire Roasted Corn\***

This is a very sweet corn roasted on open fire, adding real butter to create a savory sweet vegetable.

### **Fresh Fruit Display**

An array of grapes, berries and melons.

### **Assorted Breads, Rolls, Buns, Condiments**

Fazio Bakery freshly baked breads and brioche, egg based rolls with real butter. Condiments and paper products, cutlery provided.

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