

House-Made Desserts

Apple Bread Pudding

served with Vanilla Ice Cream

Cranberry Orange Cheesecake

Orange Cheesecake with a Cranberry Swirl
with a Nut Crust

Loaded Oatmeal Cookies

served with a shot of White &
Chocolate Milk

Black Bottom Pie

Chocolate fudge filling with a Marshmallow
Whipped Topping & Chocolate Swirls

\$6

Beverages

Coke, Diet Coke, Sprite
Iced Tea, Coffee, Hot Tea

\$ 2

San Pellegrino
Aranciata or Limonata

\$2

House Wine

Cabernet, Chardonnay, Merlot
Pinot Grigio

\$6



PATTYLONG
CATERING, INC.

Patty Long Catering
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Menu



720 Olive Street
30th Floor
St. Louis, MO 63101
314.421.5941

Lunch

Tuesday - Friday
11 AM - 2 PM

To book a private event,
please call 314.421.2745

Starters

Hummus

Chef's selection of Hummus served with Feta Cheese & Kalamata Olives, Crudités and warm Pita Bread
\$ 6

Soups

Soup of the Day
Cream of Tomato Basil
Cup \$3.50 Bowl \$5.50

Plainsman's Chili

A blend of three types of Beans, Tomatoes, Onions, Peppers & Ground Missouri Buffalo with Traditional Chili Spices
Cup \$3.50 Bowl \$5.50

Salad Sampler

A selection of Hummus, Almond Chicken Salad & Moroccan Carrot Salad served with Herb Crostinis and Flat bread
\$ 8

SALADS

Caesar

Traditional Caesar served in a Parmesan Bowl
\$ 8
Available with Grilled Chicken \$10

Point Cobb

Romaine Lettuce topped with Egg, Bacon, Turkey, Blue & Cheddar Cheese, Tomato and Red Onion with Fire Roasted Tomato Vinaigrette
\$11

Thai Grilled Beef Salad

Tossed Baby Spinach with fresh Cilantro, Mandarin Oranges, Spiced Peanuts and Thai marinated grilled Beef
Served with Lemongrass Vinaigrette
\$ 10

Southern Pecan Salad

Warm Pecan encrusted Chicken served with tossed Mixed Greens, aged White Cheddar, dried Cranberries and grilled Acorn squash
With Maple Vinaigrette
\$ 10

Lemon Infused Greek Salad

Traditional Greek Salad with Kalamata Olives and Feta served with Lemon Vinaigrette and Pita Chips
\$ 8
Available with Grilled Chicken \$10
or Salmon \$11

Soup, Salad or Half Sandwich

Cup of soup, small House Salad
Or Half Sandwich
\$ 7

Sandwiches

All sandwiches include House-made Potato Chips or Seasonal Fruit

Shrimp Wrap

Grilled Smokey Shrimp wrapped in a Tomato Tortilla with Fire-Roasted Corn, Tomato, Shredded Lettuce and Ranch dressing
\$10

Almond Chicken Salad

With Lettuce and Tomato served on 9 Grain bread
\$ 8

Grilled Turkey Melt

Warm sliced Turkey with Dill Havarti Cheese and Cranberry Mayo served on Sun-dried Tomato Bread
\$ 9

The Point Reuben

Thinly shaved Corned Beef, Gruyère Cheese & Sauerkraut served on Marbled Rye with Russian Dressing
\$ 9

The View Patty Melt

Quarter pound Ground Beef with choice of Cheddar or Swiss cheese served on a Cream White Bread with caramelized Onion and Russian dressing
\$ 8

Entrées

Chipotle Shrimp Tostada

Chipotle-marinated grilled Shrimp served on a fried Tortilla crisp with a Citrus Jicama slaw topped with Black Beans and Fire Roasted Corn in a Cumin Vinaigrette
\$11

Comfort Plate

Pan-seared salt and peppered Chicken served with Country green beans and House Mac & Cheese made with Pancetta and four Cheeses
\$10

Mediterranean Plate

Sliced Gyro meat, Feta Cheese, Tomato, Red Onion & Lettuce with Tzatziki Sauce in a Warm Pita pocket served with a side Greek Salad
\$10

Salmon Plate

Pan Seared Salmon served with a fresh tomato relish and Oregano Vinaigrette on a bed of Orzo Almond Pilaf
\$12

Grilled Cheese Plate

Toasted Cream White bread with grilled Portobella, Red Pepper on a bed of Spinach with melted Mozzarella and Provolone cheese served with a cup of Cream of Tomato Basil soup
\$10

All our Breads and Desserts are House-made with all natural ingredients

18% Gratuity will be added to checks of parties of 6 or more
Sorry, no separate checks for parties of 6 or more