

## House-Made Desserts

**Apple Strudel**

**Flourless Chocolate Cake**

**Key Lime Pie**

**Loaded Oatmeal Cookies**

served with a shot of White &  
Chocolate Milk

**\$5**

## Beverages

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

**\$2**

**San Pellegrino  
Aranciata or Limonata**

**\$2**

### Wine List

	<b>Glass</b>
Elderton Chardonnay	\$ 7
Santa Rita Sauvignon Blanc	\$ 7
Jakob Demmer Piesporter	\$ 8
Torre di Luna Pinot Grigio	\$ 6.50
Estancia Pinot Noir	\$ 9.50
Qupe Syrah	\$ 9
Zig Zag Zin Zinfandel	\$ 8

### House Wine

**Cabernet, Chardonnay, Merlot  
Pinot Grigio**

**\$6**



**PATTYLONG**  
CATERING, INC.

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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 & Tapenade

Chef's selection of Hummus and Olive Tapenade served with Feta Cheese & Crudités and warm Pita Bread  
\$6

## Soups

Soup of the Day

Minestrone Soup

Chili

Cup \$3.50 Bowl \$4.50

## Zucchini Bites

Fried Zucchini on two mini Onion Buns with Ranch Spread served on a bed of Arugala  
\$5

## Grilled Chicken Quesadilla

Grilled Chicken Stuffed in a Flour Tortilla With Pepper Jack Cheese Accompanied by Salsa, Sour Cream & Jalapeno  
\$7

# SALADS

## Caesar

Romaine Lettuce, Croutons and Parmesan Cheese with Traditional Caesar Dressing  
\$8  
Available with Grilled Chicken \$10

## Almond Chicken Salad

On a bed of Lettuce with Tomatoes served with a Croissant  
\$8

## Poached Egg

Baby Spinach topped with Poached Eggs, Tomatoes, Red Onion and Mushrooms served With warm Bacon Dressing  
\$9

## Greek

Mixed Greens tossed with Tomatoes, Cucumber, Red Onion, Feta Cheese & Kalamata Olives served with Traditional Greek Dressing  
\$8  
Available with Grilled Chicken \$10  
or Poached Salmon \$11

## Soup, Salad or Half Sandwich

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

# Sandwiches

## Chicken Cordon Blu

Grilled Chicken, Ham and Swiss Cheese served on a Kaiser roll with wild Mushroom Sauce and Dauphine Potatoes  
\$10

## Philly Wrap

Sliced Beef, sautéed Onions, Peppers and Provolone Cheese in a Tortilla Wrap served with Truffle Parmesan French Fries  
\$8

## Grilled Turkey Melt

Warm sliced Turkey with Dill Havarti Cheese and Cranberry Mayo served on Focaccia Bread accompanied by Rosemary Kettle Chips  
\$9

## Creole Cod

Cod Fillet lightly breaded and fried served on a Kaiser Roll with spicy Remoulade accompanied by Rosemary Kettle Chips  
\$9

## The Point Reuben

House made Corned Beef, Swiss Cheese & Sauerkraut served on Marbled Rye with Russian Dressing accompanied by Rosemary Kettle Chips  
\$9

## Two Mini Filet Burgers

Slice of Tenderloin grilled rare on a Roll with Béarnaise Sauce with Truffle Parmesan French Fries  
\$11

# Entrées

## Chicken Pot Pie

Chunks of Chicken and Vegetables in a rich Veloute with a Puff Pastry Crust  
\$9

## Lobster Ravioli

Five Lobster Ravioli in a rich Cream Sauce served with a Garlic Bread Stick  
\$12

## 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

## Cassoulet

Slow cooked white beans with Duck Comfit, Andouille Sausage and Lamb  
\$12

## Eggplant Parmesan

Breaded and fried Eggplant with Marinara and Provolone Cheese served with a Garlic Bread Stick  
\$9

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