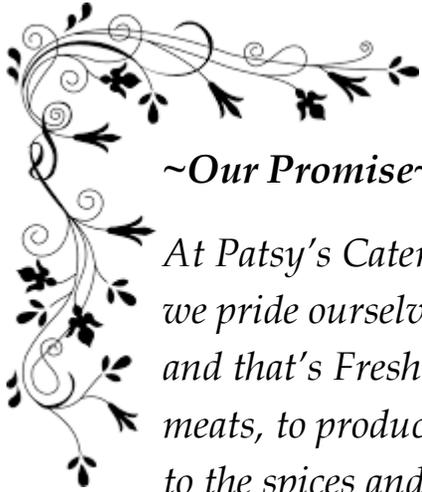




WELCOME





~Our Promise~

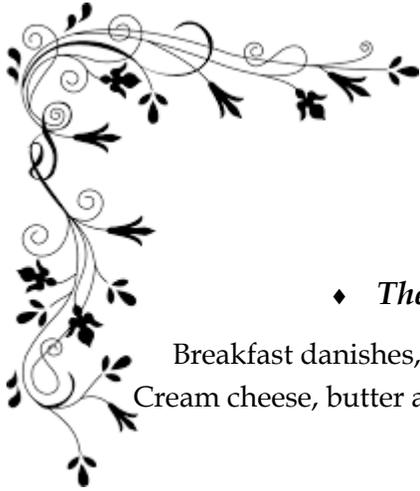
At Patsy's Catering by Design we pride ourselves on one thing and that's Freshness. From meats, to produce, to right down to the spices and seeking new recipes we can find to create a Design fitting to your banquet needs. Seeing what we can create and the intoxicating aroma make our company one of the elite—your every sense will experience what Freshness truly is . Patsy's invites you and your guests to sit back, relax, and enjoy what we have to offer.





BREAKFAST





BREAKFAST SELECTIONS

◆ *The Classic Continental*

Breakfast danishes, bagels, muffins or breakfast bread.
Cream cheese, butter and jams. Coffee, tea, and orange juice.

5.95 per person

◆ *Breakfast Sandwich Buffet*

English muffin with egg and cheese topped with your
choice of sausage, bacon or ham. Served with breakfast po-
tatoes. Coffee, tea and orange juice.

8.95 per person

Extra protein 0.50 per person

◆ *Presidential Breakfast*

Scrambled eggs, bacon, sausage, or ham. Choice of French Toast or pancakes. Choice of hash browns, home fries or potatoes
O'Brien. Assortment of breakfast pastries, muffins, butter, jams, seasonal fresh fruit plate. Coffee, hot tea, and orange juice.

9.95 per person

◆ *Premium Pastries (In Addition to any Buffet)*

Cinnamon rolls with cream cheese icing, scones and sticky buns.

1.75 per person

All breakfast buffets require a minimum of 10 guests.

◆ *The French Bistro Buffet*

Choice of spinach quiche or quiche Lorraine. Breakfast pas-
tries and muffins with butter and jams. A seasonal fresh sliced
fruit plate. Coffee, tea, and orange juice.

8.50 per person

◆ *Yogurt Parfait Buffet*

Strawberry, blueberry, and vanilla yogurt with granola.
Choice of strawberries, blueberries or raspberries. Coffee, tea,
and orange juice.

6.00 per person

Extra Fruit tipping 0.50 per person





BEVERAGES





BEVERAGE SELECTIONS

◆ *Hot Beverages*

Includes Creamer and Sugar

Freshly brewed regular and decaffeinated coffee, and hot water with assorted tea packets.

2.50 per person

◆ *Cold Beverages (Offsite Catering only-MVCC catering must use their service.)*

Bottled water and assorted bottled soda.

1.50 per person

Assorted bottled juice.

2.00 per person

◆ *Beverages by the Gallon*

Lemonade, iced tea, fruit punch, apple cider (served hot or cold).

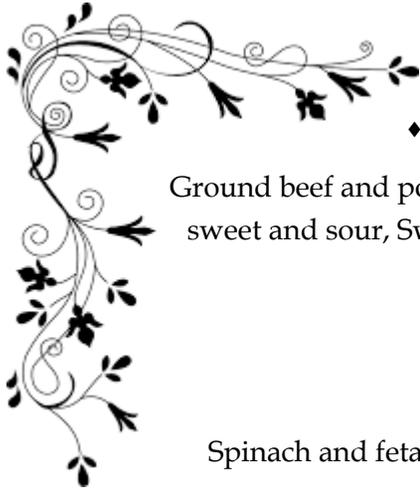
7.50





HOT APPETIZERS





HOT APPETIZER SELECTIONS

◆ *Savory Meatballs*

Ground beef and pork meatballs served with your choice of sweet and sour, Swedish, teriyaki, marinara, or barbeque sauce

18.00 per dozen

◆ *Spanakopita*

Spinach and feta cheese wrapped in a puff pastry and served warm

16.00 per dozen

◆ *Mini Spring Rolls*

Wonton wrapper rolled with sautéed julienned vegetables, fresh ginger and spices served with soy and teriyaki dipping sauce

16.00 per dozen

◆ *Crab Stuffed Mushrooms*

Fresh jumbo stuffed mushrooms filled with crabmeat, onion, and fontinella cheese, topped with seasoned breaded crumbs and baked till golden brown

39.00 per dozen

◆ *Stuffed Banana Peppers*

Stuffed with fresh ground pork and special seasoning, sauced and topped with mozzarella and parmesan cheese.

33.00 per dozen

◆ *Mini Crab Cakes*

Jumbo lump crabmeat seasoned to perfection. Served bite size with lemon remoulade sauce.

39.00 per dozen

◆ *Italian Sausage Stuffed Mushrooms*

Jumbo stuffed mushrooms filled with sausage, onion and garlic and various Italian cheeses.

33.00 per dozen

◆ *Buffalo Chicken Dip*

Shredded chicken baked with assorted cheeses, buffalo sauce and served with warm tortilla chips.

35.00 sm serves 25 / 65.00 lg serves 50

◆ *Spinach and Artichoke Dip*

Assorted cheeses, spinach, and artichoke hearts blended together and served warm with toasted pita chips

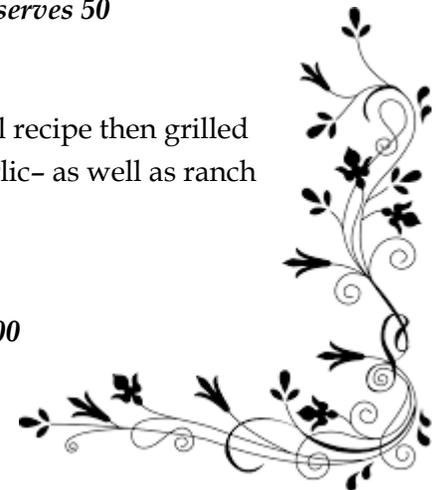
35.00 sm serves 25 / 65.00 lg serves 50

◆ *Patsy's Wings*

Prepared fried or marinated in a special recipe then grilled served with buffalo, bbq, and butter garlic- as well as ranch and bleu cheese

50.00 per 10lbs.

Additional 10lbs. 44.00





COLD APPETIZERS





COLD APPETIZER SELECTIONS

◆ *Antipasto Tray*

Italian meats and cheeses, olives, roasted red peppers, served with gardenia salad marinated mushrooms, artichoke hearts and pepperoncinis

125.00

◆ *Petite Sandwiches*

Chef's Assortment

12.00 per dozen

◆ *Vegetable Tray*

An assortment of sliced vegetables served with ranch dip.

65.00

◆ *Fresh Fruit Tray*

Freshly sliced seasonal fruits

65.00

◆ *Gourmet Cheese Tray*

Domestic and imported cheeses served with an assortment of crackers and Dijon mustard

75.00

◆ *Shrimp Cocktail Tray*

Peeled and chilled jumbo shrimp served with homemade cocktail sauce and lemon wedges

Inquire~ Seasonal Pricing

◆ *Pizzettes Tray*

Bite size pizzas topped with gorgonzola cheese, cherry tomato and fresh basil

50.00

◆ *Roasted Red Pepper Crostini Tray*

Crostini topped with Havarti cheese, roasted red peppers, olive oil and fresh basil

55.00

****All Trays Serve 50 people**





WORKING LUNCHEON BUFFET





WORKING LUNCHEON SELECTIONS

◆ *Classic Deli*

Build your own sandwich buffet with sliced ham, turkey, salami, American cheese and assorted breads. Served with lettuce, tomatoes, olives and pickle spears. Choice of potato salad, coleslaw, pasta salad, or potato chips. Dessert include brownies or cookies.

11.00 per person

◆ *Salad and Sandwich*

Build your own gourmet salads, select from spring mix or romaine lettuce. Served with chicken or beef slices as salad toppers. Included with an assortment of wraps or sandwiches. Dessert includes brownies or cookies.

14.00 per person

*****Add Soup of the Day or Chili to any buffet for 1.50 per person***

Pricing with above selections include water, iced tea, coffee and hot tea. As well as our standard white cloth table linens and white cloth napkins. Upscale Linens are available at an additional cost and can be provided. 6% sales tax and 20% gratuity are not included in pricing and are added at the end of your bill.

◆ *Pizza*

Fresh Baked Pizza

Cheese 1/2 Sheet 12.00 Full Sheet 21.00 *Pepperoni* 1/2 Sheet 14.00 Full Sheet 26.00
Specialty 1/2 Sheet 16.00 Full Sheet 30.00

◆ *Executive Deli*

Build your own sandwich buffet with sliced ham, roast beef, salami, smoked turkey, cheese and assorted breads. Served with lettuce, tomatoes, olives, pickle spears, and potato chips. Comes with coleslaw and choice of chicken, egg, or tuna salad. Dessert includes brownies or cookies.

13.00 per person

◆ *Grilled Chicken Salad*

Grilled chicken, cheese, lettuce and a variety of salad toppings. Served with roasted potatoes and bread rolls. Dessert includes brownies or cookies.

12.00 per person

Add steak for 2.95 per person or portabella mushrooms for 1.95 per person





THEME BUFFETS





THEME BUFFET SELECTIONS

◆ *Tour of Italy*

Your choice of chicken parmesan, meat lasagna, vegetable lasagna, or eggplant parmesan. Comes with chefs choice assorted pasta, assorted sauces, mixed greens, with our house Italian dressing, a vegetable, rolls and chef's choice themed dessert.

16.95 per person

◆ *Backyard BBQ Cookout*

BBQ chicken or pork ribs. Accompanied by baked beans, corn on the cob, potato salad, tossed salad and fresh fruit salad. Served with cornbread and honey butter. Chef's choice themed dessert.

18.95 per person

◆ *Tailgater*

Wings with your choice of buffalo, butter garlic, or BBQ sauce. Served with mac and cheese, loaded nachos, hot sausage sandwiches, and celery with bleu cheese or ranch. Includes chef's choice themed dessert.

16.95 per person

◆ *Fiesta Fajita Bar*

Your choice of chicken, beef or vegetable fajitas- accompanied by Spanish rice, refried beans, warm flour tortillas, guacamole, sour cream, shredded lettuce, fresh salsa, crisp flour tortilla chips and chef's choice themed dessert.

16.95 per person

◆ *All American*

Hamburgers, hot dogs, and veggie burgers. Accompanied by your choice of two: Potato salad, calico bean salad, coleslaw, pasta salad, corn on the cob or baked beans. Also, includes chips, watermelon wedges, and assorted cookies and brownies.

16.95 per person

Pricing with above selections include water, iced tea, coffee and hot tea. As well as our standard white cloth table linens and white cloth napkins. Upscale Linens are available at an additional cost and can be provided. 6% sales tax and 20% gratuity are not included in pricing and are added at the end of your bill.





BUFFET OFFERINGS





BUFFET SELECTIONS

Select One Entrée and Two sides for 15.95

Select Two Entrees and Two Sides 18.95

Select Three Entrees and Two sides 21.95

Select Four Entrees and Two sides 24.95

ENTREES

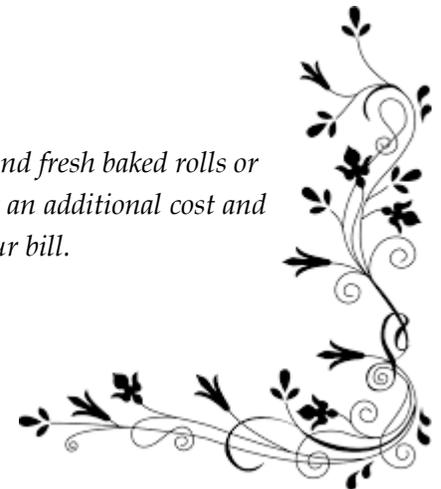
~Chicken Marsala ~Fried Chicken ~Rigatoni with Marinara or Meat Sauce ~Stuffed Shells ~Pasta Primavera
~Baked fish with seasoned breaded topping or Lemon bur Blanc Sauce ~Carved Ham with Pineapple Glaze
~Stuffed Cabbage Rolls ~Stuffed Pork Chop ~Roast Beef ~Chicken Picatta ~Bourbon Glazed Chicken

SIDES

~Garlic Mashed Potato ~Roasted Red Potatoes ~Parsley Potatoes ~Rice Pilaf ~Garlic Pasta ~Mixed Vegetables
~Fresh Green Beans ~Glazed Carrots ~Buttered Corn ~Orzo Pilaf ~Mushroom Risotto ~Scallop Potatoes

Pricing with above selections include water, iced tea, coffee and hot tea. Our house salad with your choice of two dressings and fresh baked rolls or Italian sliced bread. As well as our standard white cloth table linens and white cloth napkins. Upscale Linens are available at an additional cost and can be provided. 6% sales tax and 20% gratuity are not included in pricing and are added at the end of your bill.

******Need Dessert? Check out our selection on page 20!***

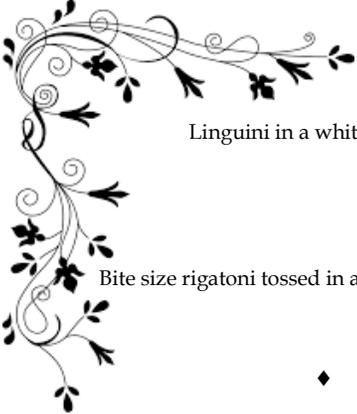




PLATED ENTREES



ENTREE SELECTIONS



◆ **Pasta Scoglio**

Linguini in a white clam sauce tossed with sautéed shrimp & scallops.

17.00

◆ **Vodka Rigatoni**

Bite size rigatoni tossed in a tomato creamed vodka sauce with a blend of Italian sausage.

15.00

◆ **Penne Pasta with Broccoli & Chicken**

Pasta tossed with fresh broccoli & sautéed chicken served in an alfredo cream sauce.

15.00

◆ **Prime Rib**

Rosemary & garlic seasoned rib cooked to your desired liking.

Inquire~ Seasonal Pricing

◆ **Linguini with Clam Sauce**

Fresh linguini tossed in a white clam sauce topped with fresh parsley & parmesan cheese.

16.00

◆ **Eggplant Parmesan**

◆ Layers of hand breaded eggplant & blended cheeses topped with mozzarella cheese & marinara sauce.

15.00

◆ **Chicken Romano**

Chicken Breast coated with a Romano cheese batter in a white wine lemon sauce.

19.00

◆ **Stuffed Chicken Breast**

Double lobed chicken breast crusted with seasoned bread crumbs. Stuffed with prosciutto, fontinella cheese & fresh basil, topped with a golden sherry sauce.

18.00

◆ **Veal Saltimbocca**

Sautéed veal cutlet topped with prosciutto ham & provolone cheese. Served in a fresh rosemary sauce.

20.00

◆ **Veal Parmesan**

Breaded veal cutlet served golden brown, topped with provolone cheese & marinara sauce.

17.00

◆ **Red Snapper**

Sautéed filet of snapper served in a creamed lemon wine sauce with fresh mushrooms.

19.00

◆ **Grilled Swordfish**

Grilled to your liking, with a compound butter seasoned with fresh ginger & scallions.

17.00

◆ **Salmon**

Grilled & seasoned topped with a Dijon white wine sauce with fresh herbs.

20.00

◆ **Shrimp Scampi**

Sautéed jumbo shrimp served in a lemon wine sauce fresh herbs.

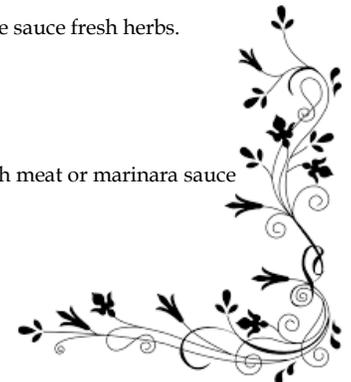
16.00

◆ **Lasagna**

Layers of noodles with a blend of cheeses made with meat or marinara sauce

14.00

Pricing with above selections include water, iced tea, coffee and hot tea. Our house salad pre-dressed~ your choice and fresh baked rolls or Italian sliced bread. As well as our standard white cloth table linens and white cloth napkins. Upscale Linens are available at an additional cost and can be provided. 6% sales tax and 20% gratuity are not included in pricing and are added at the end of your bill.



DESSERTS





DESSERT SELECTIONS

- ◆ *1/2 Sheet Cake*

Serves 24-30 ppl

68.00

- ◆ *Full Sheet Cake*

Serves 40-50 ppl

120.00

- ◆ *Assorted Pies*

Seasonal

2.75 a slice

- ◆ *Assorted Specialty Cakes*

Seasonal

3.50 a slice

We specialize in DESIGN! Let us know what YOU want!





CATERING GUIDELINES

◆ *Ordering*

Catering orders are accepted via phone service at 724.258.3345 Ext 6. Our team will contact you within 48 hours. Head count must be confirmed 7 days prior to your event.

◆ *Deliveries*

Yes we do deliver! Delivery times are accompanied on a first come first serve basis. All deliveries are charged the 6% sales tax and 20% gratuity.

◆ *Payment Options*

We accept All Major Credit Cards. Personal Checks are accepted with Valid Driver/ ID Licensees. Payment in full is due at the end of your event or at time of delivery.

◆ *Cancellation Policy*

We require a 7 day notice to cancel an order. Any deposits made are forfeited if cancelled within the 7 day notice.

◆ *Vegetarian Options/ Food Allergies*

Please let us know if some in your party requires a special menu!

We are here to help with the planning of your special event and all the details. Call us today or stop by and we would we happy to sit down and talk!

Patsy's Catering by Design

1188 Country Club Road
Monongahela, PA 15063

To schedule a catering please call

Business: 724-258-3345 Ext 6

Cell: 724-263-8665

or Email: patsyleonard@comcast.net

www.patsyscateringbydesign.com

