



EVENT CATERING

**LET BALA CATERING HELP WITH YOUR NEXT IMPORTANT EVENT!
WE WANT TO BE YOUR TRUSTED CATERING AND EVENT TEAM!**

- WE CUSTOMIZE EACH EVENT
- WE LISTEN SO WE CAN UNDERSTAND WHAT YOU ARE TRYING TO ACCOMPLISH
- WE MAKE RECOMMENDATIONS AFTER WE UNDERSTAND YOUR NEEDS
- WE WORK WITHIN YOUR BUDGET TO EXCEED YOUR EXPECTATIONS
- EVENTS REQUIRE TIME AND PREPARATION; WE DON'T DO LAST MINUTE
- WEEKEND EVENTS DIFFER FROM WEEKDAY EVENTS
 - IF YOUR EVENT IS DURING THE WEEK CONSIDER OUR CORPORATE TABS
- WE HAVE CERTAIN MINIMUM REQUIREMENTS
- TO BEGIN YOUR CONVERSATION ABOUT YOUR EVENT PLEASE EMAIL:
 - MARIO@BALACATERING.COM
 - PLEASE PROVIDE THE FOLLOWING INFORMATION:
 - DATE, TIME & LOCATION OF EVENT
 - NUMBER OF GUESTS
 - SERVICE NEEDS SUCH AS:
 - SERVERS & BARTENDERS
 - RENTALS OF TABLES, TABLE LINENS, CHAIRS, TENTS ETC.
 - DISPOSABLE PLATES, UTENSILS & NAPKINS
 - CERAMIC PLATES, STAINLESS STEEL UTENSILS & LINEN NAPKINS
 - VENUE IDEAS OR ADVISE ON YOUR LOCATION
 - ANY OTHER INFORMATION THAT YOU WOULD LIKE TO PROVIDE
- EVENT TYPES:
 - "BUFFET STYLE" LUNCHEONS AND DINNERS
 - SELF SERVICE CASUAL OR SERVED AND PLATED
 - LARGE SCALE ORGANIZATIONAL EVENTS:
 - **WE ARE AMAZING AT LARGE, FAST AND DELICIOUS**
 - **WE ARE THE BEST AT FEEDING HUNDREDS OR THOUSANDS OF PEOPLE**
 - UNIVERSITY OR CORPORATE EVENTS & GATHERINGS
 - TEAM ACTIVITIES. TOURNAMENTS, ETC.
 - HORS D' OEUVRES, APPETIZER & SMALL PLATE PARTIES
 - WHITE GLOVE BUTLERED SERVICE
 - WEDDINGS OF ANY SIZE
 - OUTDOOR GRILL PARTIES
 - OUTDOOR HOT STONE QUESADILLA BAR
- PRICING
 - WE PRICE FAIR AND WE RESPECT AND UNDERSTAND YOUR BUDGET
 - WE ARE A HIGHLY SKILLED AND PASSIONATE GROUP
 - IF WE WORK WITH YOU, WE WILL "BEND OVER BACKWARDS"
 - PRICING IS SUBJECT TO THE FOLLOW CONDITIONS:
 - NUMBER OF GUESTS
 - MENU ITEMS
 - SERVICE DETAILS
 - TIME AND LOCATION



- **MENU**

- WE DO SO MANY THINGS THAT WE CANNOT LIST THEM
- WE HAVE DONE SOME INCREDIBLE EVENTS OVER TO YEARS TO INCLUDE:
 - HUGE EVENTS FOR THOUSANDS OF PEOPLE
 - INTIMATE DINNERS FOR US SENATORS
 - BLACK TIE EVENTS AT INDEPENDENCE HALL
 - EVENTS FOR CELEBRITIES AND DIGNITARIES
 - BEACH WEDDINGS
 - OUTDOOR GRILL & HOT STONE QUESO PARTIES
 - THE LIST GOES ON AND ON, WE CAN HANDLE UNIQUE
 - IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR JUST ASK
 - WE PROBABLY DID IT
 - IT ALL STARTS WITH AN EMAIL AND A CONVERSATION

- **CHICKEN IDEAS:**

- GRILLED CHICKEN TENDERLOINS WITH PORTABELLA MUSHROOMS
 - ROASTED PEPPERS, SAUTEED SPINACH & SHAVED PARMESAN
- CHICKEN PARMESAN
 - PAN FRIED CHICKEN CUTLETS IN MARINARA WITH MOZZARELLA
- CHICKEN MARSALA
 - PAN FRIED CHICKEN CUTLETS WITH ONIONS AND MUSHROOMS
 - SERVED WITH OUR HOUSE PAN MARSALA HOUSE
- CHICKEN ALFREDO
 - BLACKENED CHICKEN OVER PENNE ALFREDO
- SUN DRIED TOMATO & PARMESAN MARINATED CHICKEN
 - SAUTÉED GARLIC SPINACH & PESTO INFUSED MUSHROOMS
- BREADED BUFFALO CHICKEN CASSEROLE
 - TOPPED WITH CRUMBLER BLUE CHEESE
- ROASTED & HERBED CHICKEN THIGH & DRUMSTICKS
 - SERVED WITH ROASTED PROVISIONS
- WINGS, WE DO BONE-IN, BONELESS & **PLANT BASED BONELESS WINGS**
 - TANGY HOT
 - OUR CLASSIC HOT & HONEY
 - MANGO HABANERO
 - SMOKED BARBEQUE
 - GARLIC PARMESAN

- **BEEF IDEAS:**

- BRAISED BEEF TIPS IN OUR HOUSE "AU JUS"
 - SERVED WITH CAULIFLOWER RICE & BLISTERED TOMATO
- ITALIAN STYLE HEARTY BEEF BOLOGNESE
 - SERVED OVER OUR PARMESAN EGG NOODLES
- HOT ROASTED BEEF IN GRAVY
 - SERVED WITH PROVOLONE, HORSERADISH & ITALIAN ROLLS
- ANGUS POT ROASTED
 - SERVED WITH "MELTED" ROOT VEGETABLES
- BARBEQUE BRISKET
 - SERVED WITH SPICED AND HERBED BAKED BEANS
- CHAR GRILLED & SLICED FLANK STEAK
 - TOPPED WITH SAUTÉED SHITAKE MUSHROOMS



- **PORK IDEAS:**
 - SAUSAGE, PEPPERS & ONIONS OR SAUSAGE SCALLOPINI
 - SERVED WITH CRUSTY ITALIAN BREAD
 - SAUSAGE LINKS
 - SERVED OVER SAUTÉED SPINACH & PORTABELLA MUSHROOMS
 - ITALIAN STYLE ROASTED PORK
 - SERVED WITH PROVOLONE, HORSERADISH & ITALIAN ROLLS
 - HONEY MUSTARD PORK LIONS
 - SERVED OVER OUR SWEET POTATO HASH
 - SHREDDED BARBEQUE PORK
 - SERVED WITH COLE SLAW & MINI CORN MUFFINS

- **SEAFOOD IDEAS:**
 - CITRUS CRUSTED SALMON
 - SURF & TURF
 - SEAFOOD MEDLEY WITH CLAMS & MUSSELS
 - GARLIC & HERB ROASTED TILAPIA

- **PASTA IDEAS:**
 - PESTO PENNE PASTA WITH SUN DRIED TOMATOES & PARMESAN
 - BAKED ZITI WITH PARMESAN & MOZZARELLA
 - PENNE ALFREDO WITH PARMESAN
 - STUFFED SHELLS WITH RICOTTA AND PARMESAN
 - RICOTTA FILLED MANICOTTI IN A SPINACH CREAM SAUCE
 - PORTABELLA MUSHROOM PENNE ALFREDO

- **BALA CATERING FAMOUS MAC & CHEESES:**
 - CLASSIC STYLE THREE CHEESE CREAMY
 - TUSCAN STYLE WITH FETA & SUN-DRIED TOMATOES
 - BUFFALO STYLE WITH CRUMBLED BLEU CHEESE
 - RANCH STYLE WITH MELTED SWISS & BACON
 - LOBSTER “PINK & PRETTY”

- **HOR D’OEUVRES:**
 - SESAME SEAR AHI TUNA WITH SHITAKE SALSA
 - GRILLED FLATBREAD SQUARES WITH MELTED ASIAGO & PESTO
 - TEQUILA MARINATED DUCK QUESADILLAS WITH AVOCADO CREMA
 - SEARED SCALLOPS WRAPPED WITH APPLE WOOD SMOKED BACON
 - JUMBO LUMP CRAB CAKES WITH DILL TARTAR DIPPING SAUCE
 - SHRIMP COCKTAIL WITH OUR HOUSE COCKTAIL SAUCE
 - SPINACH SPANAKOPITA
 - PHILLY CHEESE STEAK EGG ROLL WITH SRIRACHA KETCHUP
 - BUFFALO CHICKEN QUESADILLA

- **ASK ABOUT OUR**
 - HOT VEGETABLE SIDES THAT COMPLIMENT YOUR ENTREES
 - GOURMET SALADS TO ROUND OUT YOUR MENU
 - VEGETARIAN AND VEGAN ENTREES TO SATISFY ALL OF YOUR GUESTS
 - PLANT BASED PROTEIN IDEAS THAT ARE ABSOLUTELY AMAZING