



Bala Events – Drop Off Catering



From large elaborate social events to casual corporate meetings, Bala Catering provides you with perfectly presented delicious cuisine. Allow us to show you why so many loyal and happy clients trust us with their most important events!

Headquartered just a few minutes off the Schuylkill Expressway in Bala Cynwyd and just one mile west of City Line Avenue, you have likely seen our vehicles en route to clients all over Center City Philadelphia, Eastern Montgomery County, Plymouth Meeting, King of Prussia, 202 Corridor, and South Jersey.

We would love the opportunity to have a conversation about your upcoming catered occasion plans. Executive Chef, Brian Weiss, and our experienced and highly trained staff will handle every detail of your catering needs so you can feel like a guest at your own event!

We will provide high density plastic ware, high quality paper ware & all serving ware. We also offer free delivery to select areas. Call to inquire about details!

150 Monument Road

Suite 1

Bala Cynwyd, PA 19004

1-888-CATER-55 (228-3755)

www.balacatering.com

Table of Contents



Breakfast Selections -----	3
Deli Lunch Options -----	4
Hot Lunches & Dinner	
Poultry -----	5
Seafood -----	6
Beef & Pork -----	6
Pasta, Vegetarian & Vegan -----	7
Action Stations -----	8
Salad Bar -----	9
Beverages -----	10
Snacks -----	10
Desserts -----	10
Hors D'Oeuvres	
Poultry -----	11
Seafood -----	11
Beef & Pork -----	12
Vegetarian -----	12
Stationary Appetizers -----	13
The Fine Print-----	14

Breakfast Selections

CONTINENTAL BREAKFAST

\$8 pp

Fresh baked assorted donuts, muffins, danishes, and bagels served with plain cream cheese, butter, and jelly

HOT BREAKFAST BUFFET

\$14 pp

Select two entrees & two sides

Entrees

Egg & Cheese Omelets

Western Omelet Scramble

*tavern ham, cheddar cheese, red peppers,
red onions*

Sharp Cheddar Egg Scramble

Scrambled Eggs

Roasted Vegetable Frittata

Texas Toast French Toast

powdered sugar, maple syrup

Belgian Waffles w/ Maple Syrup



Additional entrée \$4pp

Sides

Hickory Smoked Bacon

Sausage Links

Turkey Bacon

Turkey Sausage Patties

Roasted Potatoes

Tater Tots



Additional side \$2.50pp

BREAKFAST SANDWICHES

\$4 pp

Egg & Cheese

Bacon, Egg & Cheese

Sausage, Egg, & Cheese

Ham, Egg & Cheese

Steak, Egg & Cheese *(add \$2)*

Turkey Bacon, Egg White & Cheese *(add \$1)*

Turkey Sausage, Egg White & Cheese *(add \$1)*

**Sandwiches can be made on choice of:
wheat bread, bagel, or croissant**



YOGURT PARFAIT BAR

\$5 pp

Plain and vanilla yogurt served with granola and fresh cut fruit and berries.

OATMEAL BAR

\$4 pp

Old-fashioned oats served with brown sugar, walnuts, golden raisins, and cranberries

Additional Items

FRESH CUT FRUIT & BERRIES

\$3.50 pp

WHOLE FRUIT

\$1.50 pp

Oranges, bananas, seasonal apples, and pears

GREEK YOGURT

\$3.50 pp

Individual servings in assorted flavors

ASSORTED GRANOLA & PROTEIN BARS

\$3.50 pp

COFFEE SERVICE

\$2.50 pp

Regular and decaffeinated coffee served with creamers, sugar packets, artificial sweeteners, cups, and stirrers

CHILLED BOTTLED JUICES

\$2 pp

Assorted bottled juices



Bala Sandwich Trays

GOURMET SANDWICHES

\$16 pp

Medium Rare Roast Beef with Carmelized Onions and Blue Cheese; Old-World Italian (Sopressata, Capicola, and Prosciutto Di Parma) with Sharp Provolone Cheese; Grilled Chicken with Pesto Sun-Dried Tomato Mayo and Provolone; and Roasted Turkey with Cranberry Spread and Brie. Served on Artisan Rolls and Bread.

ASSORTED WRAPS

\$13 pp

Assorted Grilled Chicken Sandwiches (Buffalo & Honey Mustard); Peppered Turkey with Lettuce & Tomato; Tavern Ham & American Cheese; and Grilled Vegetable with Spinach. Assorted wrap flavors include Sun-Dried Tomato, Whole Wheat, Spinach, and White.

DELI SANDWICHES

\$13 pp

Corn Beef Special on Marble Rye; Italian Meats (Genoa Salami, Capicola, and Peppered Ham) with Provolone Cheese; Assorted Grilled Chicken Sandwiches (Buffalo & Honey Mustard); and Grilled Vegetable with Spinach. Served on Artisan Rolls and Bread.

DELI MEATS & CHEESES

\$13 pp

An assortment of our oven roasted meats, salads and cheeses. Served with ripe tomatoes, lettuce, and Artisan breads and rolls.

COMPLETE LUNCH BOXES

\$13 pp

An assortment of our Deli sandwiches, side salad, fresh baked chocolate chip cookie or fresh whole fruit, bag of chips, and napkins, forks & condiments.



Salads

RED BLISS POTATO SALAD

Garnished with Green Onions



TRI-COLORED TORTELLINI SALAD

With Cucumbers and Grape Tomatoes

PESTO & SUN-DRIED TOMATO PASTA SALAD

Topped with Grated Parmesan

ROASTED YUKON POTATO SALAD

With White Balsamic Dressing

ASIAN NOODLE SALAD

Served in a Sesame Dressing



TOSSED FIELD GREENS SALAD

With assorted dressings

CLASSIC CAESAR SALAD

With Caesar dressing

Add Grilled Chicken to any salad for \$3.50pp

Additional salads can be added on for \$2.50pp

Ask about our other seasonal salads!

Each Selection Above Includes:

ONE Salad (from choices on right side of page),
Sliced Deli Pickles, Potato Chips,
and Classic Condiments.

Ask about our Vegetarian options!

Hot Lunch & Dinner Entrees

One Entrée & Two Sides \$14.00 pp

Two Entrées & Two Sides \$17.00 pp

Each order includes a Tossed Field Greens Salad with dressings, Artisan Rolls & Butter

Poultry

GRILLED CHICKEN TENDERLOINS WITH PORTABELLA MUSHROOMS

Garnished with Roasted Red Peppers, Sautéed Spinach, and Shaved Parmesan Cheese

CHICKEN MARSALA

Pan-seared Chicken with Onions and Mushrooms, served in our home made Marsala & Chicken stock sauce

CHICKEN PARMESAN

Breaded Chicken Breast, homemade sauce made with San Marzano Tomatoes, and Mozzarella Cheese

CHICKEN CACCIATORE

Roasted Chicken Thighs in a San Marzano Tomato Sauce with Onions, Red Peppers, and Fresh Herbs

CHICKEN BRUSCHETTA

Roasted Chicken with Fresh herbs topped with fresh Tomato Bruschetta made with Basil and Balsamic Vinaigrette

GUINNESS MARINATED CHICKEN

Marinated chicken thighs in Guinness draught and spices, roasted and served in a dark Guinness Sauce
(add Chicken Wings for \$2 pp)

CHICKEN CORDON BLEU *(add \$2 pp)*

Chicken Breasts stuffed with Ham and Swiss Cheese, breaded in Panko breadcrumbs, and covered in a Dijon Cream Sauce



CAJUN CHICKEN WITH MANGO SALSA

Chicken thighs roasted with Cajun spices and topped with a Mango Salsa made with peppers, black beans, and lime juice

MEDITERRANEAN CHICKEN

Lemon Herbed Marinated Chicken Tenderloins roasted and served with Roasted Artichokes, Sun-dried Tomatoes, Feta Cheese, and Olive Tapenade

CHICKEN GUMBO OVER YELLOW RICE

All White Meat Chicken cooked in a Chicken Stock with Yellow Rice, Andouille Sausage, Okra, and Vegetables

HONEY CHIPOTLE GLAZED CHICKEN

Roasted Chicken Thighs coated in our own Honey Chipotle BBQ Sauce with a touch of Sriracha Sauce

GRILLED CHICKEN POMODORO

Roasted Chicken Tenderloins in a light San Marzano Tomato Sauce with Fresh Basil and Herbs

CHICKEN & MUSHROOMS IN CREAM SAUCE

Lightly Breaded Chicken Tenderloins pan-seared then covered in a creamy Mushroom Sauce

GRILLED CAJUN CHICKEN ALFREDO

Grilled Chicken Tenderloins in a Cajun Seasoning and served in a Cajun Alfredo Sauce

Hot Lunch & Dinner Entrees

Beef, Steak, Pork

FLANK STEAK IN A DEMI MERLOT SAUCE *(add \$2 pp)*

Grilled Flank Steak served in a Demi Merlot Sauce and Topped with Crimini Mushrooms and Grilled Red Onions

ITALIAN SAUSAGE, PEPPERS, AND ONIONS

Mild Italian Rope Sausage cooked with Sautéed Onions and Roasted Red & Green Peppers

ROASTED PORK TENDERLOIN

Pork Tenderloin slowly cooked in Italian Herbs and Spices

BEEF WITH ONIONS & BLUE CHEESE *(add \$2 pp)*

Teres Major Beef roasted to medium rare and served with Caramelized Onions and Blue Cheese and served in its own natural juices

HOT ROAST BEEF

Top Round Angus Beef sliced thin and served in a beef au jus. Served with Horseradish Mayo, Provolone Cheese, and Rolls

ITALIAN ROASTED PORK

Pork Shoulder slow cooked in Italian Herbs and Spices. Served with Marinated Spinach, Provolone Cheese, and Rolls



Seafood

TILAPIA WITH SHITAKE MUSHROOMS

Tilapia in a Sweet Soy Sauce, Topped with Shitake Mushrooms and Green Onions

GARLIC HERBED CRUSTED TILAPIA

Panko Crumbs with Fresh Herbs and Spices encrusted Tilapia served in a Lemon and Herb Sauce

BAKED LEMON CITRUS SALMON

Atlantic Salmon Filets baked with Cajun Seasoning and Lemon Juice and Garnished with Parsley and Lemon Zest

CHIPOTLE HONEY GLAZED SALMON

Atlantic Salmon Filets baked with Chipotle Seasoning and Spicy Honey Glaze

SALMON CAKES WITH HERBED MAYO *(2/person)*

Atlantic Salmon Cakes made with fresh Herbs, pan-seared and baked. Served with Herbed Mayo and Lemon Wedges

PAN-SEARED GARLIC SHRIMP

Jumbo Shrimp pan-seared with Garlic and Fresh Herbs and served with Blistered Tomatoes, Parsley, and Parmesan Cheese

ORZO WITH SPINACH & SHRIMP IN A WHITE WINE SAUCE

Served with Grated Parmesan Cheese



“Fantastic people to work with. They always rise to the occasion no matter how high the bar is set. You’re in good hands with them handling your food needs during your event.” –Susan | SIG Corp.

Hot Lunch & Dinner Entrees



Pasta, Vegetarian & Vegan

GRILLED TOFU WITH SPROUTS *(Vegan)*

Grilled Tofu in a Sweet Soy Sauce and served with Corn Salad and Snow Pea Sprouts

PASTA PRIMAVERA *(Vegetarian)*

Penne Pasta with Broccoli, Carrots, Peas, Onions, and other seasonal vegetables in a soffritto of Olive Oil and Garlic

MACARONI & CHEESE *(Vegetarian)*

Classic Macaroni & Cheese made using Cavatappi Pasta and Sharp Cheddar Cheese *(add on Lobster and Crab for \$4)*

BAKED ZITI *(Vegetarian)*

Penne Pasta mixed with our home made San Marzano Tomato Sauce and Mozzarella Cheese and baked until golden brown

EGGPLANT NAPOLEAN

Layers of Roasted Eggplant, Zucchini, Red Onion and Ricotta Cheese with San Marzano Tomato Sauce and topped with Parmesan Cheese

VEGETABLE LASAGNA

Lasagna Pasta Sheets with Roasted Vegetables, Ricotta Cheese, Mozzarella Cheese, and topped with Parmesan Cheese (Also available in Meat Lasagna)

TRI-COLOR CHEESE TORTELLINI IN A CREAM SAUCE

Tri-Color Tortellini filled with Ricotta and Parmesan Cheeses in a Sun-dried Tomato and Pesto Alfredo Sauce

PAPARDELLE SERVED WITH SAUTÉED SPINACH

Fresh Pappardelle Pasta in a White Wine Sauce and served with Sautéed Spinach, Sun-dried Tomatoes, and Greek Feta Cheese

Sides

(additional sides are \$3 per person)

Pasta/Starch

ROASTED YUKON POTATOES Garnished with Green Onions

GARLIC MASHED CHEF'S POTATOES

WILD RICE PILAF with Olive Medley

MEXICAN YELLOW RICE

PENNE PASTA IN MARINARA served with Parmesan cheese

ROASTED SWEET POTATOES served with Maple Syrup

Vegetable

ASSORTED FIRE-GRILLED VEGETABLES

Seasonal Vegetables grilled in EVOO and fresh herbs

STEAMED BROCCOLI FLORETS

ROASTED HONEY GLAZED BABY CARROTS

STEWED TOMATOES & GRILLED ZUCCHINI

ROASTED CAULIFLOWER with melted low-fat Swiss Cheese

STEAMED GREEN BEANS with Roasted Red Peppers

STEAMED VEGETABLE MEDLEY with Broccoli, Cauliflower, Red Peppers, and Baby Corn

If you don't see an item that you are looking for, let us know and we will be glad to create your perfect menu!

Action Stations

Make Your Own Quesadilla Bar

CHOOSE ONE	\$15 pp
CHOOSE TWO	\$18 pp
CHOOSE THREE	\$21 pp

Chicken Carne Asada
Beef Carne Asada
Grilled Shrimp
Grilled Vegetables

Make your own quesadilla with our own Professional Quesadilla Maker! Fun way to have great food at your outdoor party! Bar consists of flour tortillas, salsa, spiced black beans, scallions, spicy cheddar, olives, tomatoes, refried beans, jalapenos, sautéed peppers & onion, and sour cream. Price includes Quesadilla Maker for 3 hours.

Taco Bar

CHOOSE ONE	\$8 pp
CHOOSE TWO	\$12 pp
CHOOSE THREE	\$15 pp

Bar consists of flour tortillas, hard taco shells, salsa, shredded cheddar cheese, spiced black beans, scallions, spicy cheddar, olives, tomatoes, jalapenos, and sour cream.

Cheesesteak Bar

CHOOSE ONE MEAT	\$9 pp
CHOOSE BOTH	\$15 pp

Chopped Sirloin beef or chopped chicken steak served with American cheese, Provolone cheese, Cheese Whiz, Sautéed Onions, Sautéed Mushrooms, Fresh Rolls, and Ketchup.

Porchetta (Italian Pig Roast)

Nick Merlino's famous pig roast done right! The whole pig deboned then slow roasted in the freshest of herbs and spices. Each portion of the pig is sliced by a Professional Chef and served individually. Give us a call for more pricing and details. Minimum of 50 person.



Specialty Salads



CHOPPED GREEK SALAD \$3.25 pp
Cucumbers, Plum Tomatoes, Feta Cheese, Olive Muffalatta

CALIFORNIA COBB \$5.25 pp
Grilled Chicken, Napa Cabbage, Seaweed, Cherry Tomatoes, Bacon, Hard Boiled Eggs, Cheddar Cheese

BLACK & BLUE \$6.25 pp
Grilled Flank Steak, Gorgonzola, Red Onions, Walnuts

GRILLED PEARS & GOAT CHEESE \$4.25 pp
Cherry Tomatoes, Candied Walnuts, Grilled Pears, and Goat Cheese Crumbles

AUTUMN ROASTED BUTTERNUT SQUASH \$3.25 pp
Roasted Butternut Squash, Goat Cheese, Pecans, Red Onions, Goat Cheese, Apple Cider Vinaigrette

TUSCAN KALE \$5.25 pp
Grilled Chicken, Grilled Artichokes, Roasted Red Peppers, Carrots, and Blistered Tomatoes in a Sun-dried Tomato Vinaigrette

TRI-COLOR CHEESE TORTELLINI SALAD \$3.25 pp
Pesto, Sun-dried Tomatoes, Grape Tomatoes, Cucumbers

SUMMER HARVEST \$4.25 pp
Strawberries, Raspberries, Dried Cherries & Cranberries, Pecans, Goat Cheese

MARINATED BALSAMIC BEETS \$3.25 pp
Roasted Beets marinated in our Home Made Balsamic Dressing, Goat Cheese, Grape Tomatoes, Red Onions, Walnuts

GRILLED SHRIMP & ASPARAGUS \$6.25 pp
Cherry Tomatoes and Watercress

CLASSIC CHICKEN CAESAR \$5.25 pp
Grilled Chicken, Parmesan Cheese, Home Made Croutons, Hard Boiled Eggs, Grape Tomatoes, Red Peppers



Stationary Appetizers

HUMMUS BAR \$3.50 pp

Choose from two selections: Roasted Red Pepper, Spicy Black Bean, and Roasted Garlic. Served with warm Onion Nan and Pita Chips. Ask about our seasonal offerings!

FIRE-ROASTED VEGETABLES \$4 pp

Fresh, crisp vegetables to include Asparagus, Eggplant, Red Roasted Peppers, Grilled Yellow & Red Onions, Blistered Tomatoes, Roasted Artichokes, and other seasonal offerings. Garnished with EVOO and Parsley.

ANTIPASTO TRAY \$9 pp

Sliced Prosciutto Di Parma, Soppressata, Sharp Provolone, Roasted Artichokes, Roasted Red Peppers, Olive Medley, and Home Baked Focaccia Bread.

ARTISAN CHEESE PLATE \$7 pp

Assorted Domestic & Imported Cheeses. Served with Baguette slices, Assorted Crackers, Grapes, and Strawberries. Ask about our selection of cheeses!

BRUSCHETTA BAR \$5 pp

Tomato & Basil Bruschetta and an Olive Tapenade served with Herbed Parmesan Crostini

VEGETABLE CRUDITÉ \$3 pp

Cucumbers, Broccoli, Red Peppers, Carrots, Celery, and Grape Tomatoes served with Ranch Dipping Sauce

MOZZARELLA & TOMATO STACKS \$5 pp

Stacks of Fresh Mozzarella Cheese, Ripe Tomato Slices, Basil, and Extra Virgin Olive Oil

TEA SANDWICHES \$6 pp

Assorted Tea Sandwiches on White Bread. Selections include Tomato & Cheddar, Cucumber & Ham, & Apricot Egg Salad. Ask about our other selections!



Hors D'Oeuvres

Hors D'Oeuvres pricing varies based on selection.

Prices per 50 pieces.

Poultry

TEQUILLA MARINATED DUCK QUESADILLA

Served with Avocado Butter

GRILLED CHICKEN QUESADILLA

All-White Grilled Chicken served with Sour Cream

GRILLED CHICKEN SATAY SKEWERS

Served with a Peanut Chili Sauce

GRILLED LEMONGRASS CHICKEN SKEWERS

Served with a Sweet Chili Sauce

BBQ CHICKEN FLATBREAD

All-White Chicken with BBQ Sauce and Scallions

CHICKEN SPRING ROLLS

Served with a Sweet Chili Sauce

MINI CHICKEN POT PIES

All-White Chicken in a Puff Pastry Shell

SOUTHWESTERN CHICKEN EGG ROLLS

Served with a Smoky Sour Cream

BAKED CHICKEN WINGS (Hot, BBQ or Hot & Honey)

Served with Celery Stick & Blue Cheese Dressing



Seafood

JUMBO SHRIMP COCKTAIL

Served with Old Bay, Cocktail Sauce, and Lemon

MINI LUMP CRAB CAKES

Served with Dill Tartar

STEAMED SHRIMP DUMPLINGS

Served with Ginger- Lime dipping Sauce

SESAME SEARED TUNA

Topped with Shiitake Salsa

GARLIC CRAB SALAD

In a Filo Shell and garnished with and Scallions

SMOKED SALMON WITH ASPARAGUS

Served with Lemon Aioli

SCALLOPS WRAPPED IN APPLEWOOD BACON



Hors D'Oeuvres

Beef

ROASTED BEEF CROSTINI

Garnished with Shaved Parmesan Reggiano and White Truffle Oil

COCKTAIL FRANKS EN CROUTE

Served with Dijonaise

PHILLY CHEESESTEAK SPRING ROLL

Served with Spicy Ketchup

MINI BEEF SLIDERS

All-Beef Burgers with American Cheese, served with Pickle Chips, Lettuce, Tomato, and Condiments on a Potato Roll

MINI BBQ PORK SLIDERS

Pulled Pork Shoulder and tossed with BBQ sauce topped with Coleslaw, served with Condiments, on a Potato Roll

FILET TERIYAKI SKEWERS

Served with a Ponzu Sauce

JAMACIAN COCKTAIL MEATBALLS

Jerk-spiced Meatballs in a Pineapple BBQ sauce

Vegetarian

SPINACH SPANAKOPITA

CRISPY VEGETABLE SPRING ROLL

Served with Ginger Ponzu

WARM SPICED NUTS

Pecans, Almonds, and Cashews warmed and shaken with spices

GRILLED ASIAGO FLATBREAD

With Melted Asiago, Pesto, and Sun-dried Tomato

GRILLED ASPARAGUS FLATBREAD

With Grilled Asparagus, Melted Mozzarella, and Goat Cheese

SWEET POTATO EMPANADA

Served with Smokey Sour Cream

“Have been to many events catered by Bala Catering. The food is always creative, appropriate to the specific event, and excellent in quality. Exec Chef Brian is top notch. The best. Definitely recommend them.”

—John C | Newtown Square, PA



Beverages, Snacks & Desserts

Beverages

ASSORTED CANNED SODA \$1.50 pp

BOTTLED SPRING WATER \$1.50 pp

ASSORTED BOTTLED JUICES \$2 pp

Includes OJ, Apple juice, & Cranberry juice

ASSORTED SNAPPLE \$2.50 pp

FRESHLY-BREWED COFFEE \$2.50 pp

With half & half, sugar, sugar alternatives, cups & lids

SAN PELLEGRINO \$3 pp



Desserts

FRESHLY-BAKED COOKIES \$4 pp

Including assorted freshly-baked Chocolate Chip, Oatmeal Raisin, & Sugar Cookies with Nutella-filling

HOMEMADE BROWNIES \$4 pp

Home Made Double Chocolate Chip Brownies

COOKIES & BROWNIES TRAY \$5 pp

FRESH FRUIT TARTS \$4 pp

Puff pastry shell filled with a vanilla custard and topped with fresh fruit and berries

HOME MADE CANNOLI \$4 pp

Fried pastry dough filled with vanilla pastry cream and chocolate chips. Also includes chocolate dipped shells.

RICOTTA CHEESECAKE SQUARES \$4 pp

Cheese cake made out of cream cheese and ricotta and cut into individual squares. Garnished with raspberries.

MILK CHOCOLATE FOUNTAIN Call for price

Melted milk chocolate served in a 3-Tier Fountain with a variety of treats to dip including fresh fruit, marshmallows, pretzels, sponge cake, and Oreos

FRESH FRUIT CHUNKS & BERRIES \$3.50 pp

Snacks

PHILLY SOFT PRETZELS \$2 pp

Comes with Yellow & Brown Mustard

PROTEIN POWER PACK \$5 pp

Protein Bars, Lightly Salted Almonds & Peanut Butter with Celery

SOUTH OF THE BORDER \$6 pp

Home Made Guacamole, Salsa, & Tortilla Chips

Policies

Thank you for your consideration to use Bala Catering for all of your catering needs! Please carefully review our policies listed below so we can work together to plan and execute a flawless event!

MENU & DELIVERY POLICIES

Due to product availability and seasonal fluctuations, prices are subject to change without notice. Menu variations may occur due to product availability. We must receive all drop-off orders by 1 PM for the following day, unless otherwise noted. We will attempt to accommodate all special requests and late orders but we cannot guarantee orders placed after 1 PM. Calling in all orders as far in advance as possible will ensure that your needs are met. We cannot guarantee delivery at exactly the time you have requested, however we do agree to deliver your order within a 30-minute window of the requested delivery time (15 minutes before or after). Bala Catering requires 48-hour notice to LOWER quantities of HOT FOOD items.

CANCELLATION POLICIES & FEES

We charge a fee of \$15 for each delivery & set up prior to 3:30 PM. We charge an additional evening delivery fee of \$35 for all deliveries after 3:30 PM. An additional weekend delivery fee will be charged to all orders delivered on Saturday & Sunday (to be determined on a case-by-case basis). Deliveries outside of the immediate Center City area will be charged an additional fee based on distance. Bala Catering has a 24-hour cancellation policy for drop-off catering. Any order cancelled after that time will be billed for the full amount. Final guest counts must be confirmed by the client 24 hours before delivery.

RENTAL & EQUIPMENT GUIDELINES

Bala Catering is responsible for payment of all rental bills secured by them on behalf of the client unless stated otherwise. Rental items will not be lent to client without Bala Catering staff present to ensure its care & return. The client is liable for any lost or damaged rental, or Bala Catering-owned equipment, at full replacement cost. Any equipment left with the client must be kept in a secure location until we return for pick up.

For questions or comments, please email Brett@Balacatering.com or call us at (888) CATER-55.

We look forward to hearing from you!