



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*



Decadent Sweets Menu



Create your own Sweet Table

Choose from this Magnificent Array of Petite Confections

Artistically Presented at Varying Elevations or Passed

Whimsical Treats

The Decadent Cheesecake Strawberry

Large Halved Strawberry dipped in Dark Chocolate

The Opulent Chocolate Mousse Strawberry

Large Halved Strawberry dipped in White Chocolate

Chocolate-Dipped Banana Coin

Creamy Cheesecake drizzled with Fudge

Dark Chocolate-Dipped Banana Slice

Peanut Butter Mousse

Chocolate Tulip Cup

Chocolate Mousse, Whipped Cream, Chocolate Drizzle

Key Lime Tartlet

Fresh Berries

Raspberry Chocolate Mousse Cup

Whipped Cream, Raspberry Sauce,

Fresh Raspberry Garnish

Rice Krispie Maki Rolls

Rice Krispie Treat rolled Sushi Style, Chocolate Buttercream & Rainbow Jimmies

Chocolate Dipped Pretzel Rods

Milk, Dark, White & Pastel Chocolate

Chocolate & Colored Chips, Sprinkles & Jimmies

For Custom Pretzels with Names or a Theme, Please Add \$1.50 per Pretzel with a Minimum of 50 pieces



Unconventional Pops

Rice Krispie Pops

Dipped in Dark Chocolate, White Chocolate Drizzles

Decadent Brownie Cube

Dipped Dark Chocolate, White Chocolate Drizzles

Cheesecake Lollipops

White & Dark Chocolate

Chocolate Dipped Marshmallows

White & Dark Chocolate Drizzles

Cream Puff Pops

Cream-Filled Pâte à Choux Dipped in White or Dark Chocolate

House-made Marshmallows (Choice of One Flavors)

Cherry, Blueberry, Raspberry, Peach, Lemon, Mango, Vanilla, Chocolate

White & Dark Chocolate





Gourmet Bites

Tuscan Brownie

Fudgy Brownies, Cannoli Filling, Whipped Cream, Chocolate Fudge, Pistachios

Carmelita Brownies

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

Voluptuous Bar

Cheesecake, Cookie Dough, Oreo, Whoppers

Salacious Bite

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo, Rice Krispy, Chocolate Ganache

House-made Cream Puffs (Choice of Two Flavors)

Mousse-Filled Pâte à Choux Topped in White or Dark Chocolate Pistachio, Grand Marnier, Kaluha, Black Currant, Nutella, Vanilla

House-made Marshmallows (Choice of Two Flavors)

Cherry, Blueberry, Raspberry, Peach, Lemon, Mango, Vanilla, Chocolate

Coconut Macaroons

Chocolate-Dipped or Banana Cream-Filled



Push-ups

Red Velvet Blast

Strawberry Short Cake

Cookies & Cream Explosion

Banana Boom



Petite Cupcakes

Chocolate with Raspberry Buttercream

Vanilla with Chocolate Buttercream

Red Velvet with Cream Cheese Frosting

Carrot with Cream Cheese Frosting



Brownies & Bars

Rocky Road Brownies

Pecans, Chocolate Chips & Marshmallows

English Toffee Brownies

Toffee, Walnuts & Chocolate Chips

Cheesecake Swirl Brownies

Double Chocolate Brownie

Snickers Brownies

Chocolate Chips, Caramel & Peanuts

Seven Layer Bar

Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips & Walnuts

Taffy Apple Bar

Taffy Apple Topping on a Butter Crumb Crust

Old Fashion Lemon Bar





Decadent Parfaits & Shooters

Cannoli Shooter

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

Banana Bread Tiramisu

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

Lemon Meringue Pie Shooter

Vanilla Cream Fruit Parfait

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

Banana Cream Pie Shooter

Whipped Cream, Chocolate Fudge

Blueberry-Black Rice Pudding

Blueberry Soda-Infused, Whipped Cream, Poached Berries

Vanilla Panna Cotta

Topped with Choice of Fresh Berry Coulis or Wildflower Honey

Crème Brûlée Shooter

Vanilla Custard, Caramel Sauce

Chicago Carmel Corn Parfait

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse

Caramel Corn Brittle, Chopped Caramel Corn

Chocolate Shake Shooter

Chocolate Rimmed Shot Glass

Dreamcicle Shooter

Fanta Orange with Vanilla Ice Cream

Petite Root Beer Float Shooter

Vanilla Ice Cream

**Please inquire about our seasonal dessert shooters*





Create your own Sweet Sensation

Pricing Information

Option - 1

Select Seven Types of Confections
Price based on Five Pieces per Guest - cost

Option - 2

Select Five Types of Confections
Price based on Four Pieces per Guest - cost

Option - 3

Select Four Types of Confections
Price based on Three Pieces per Guest - cost

Option - 4

Select Three Types of Confections
Price based on Two Pieces per Guest - cost

Thanks for your interest in Catered by Design.

**PLEASE CONTACT US FOR MORE
INFORMATION AND PRICING.**

Included
with above Options

Mélange of Fresh Fruit

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece

&

House-baked Cookies

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin & Melt in Your Mouth Fancy Butter Cookies



All Prices Subject to Transportation, Current State & Local Taxes

Prices Subject to Change based upon Market & Seasonal Availability

*In the event of a significant market price change,
Client will be notified & offered alternative options.*



Action Dessert Stations

Old Town Chocolate Fondue

Molten Dark Bittersweet Chocolate

Served from our Custom Brass Chafing Dish

For Your Guests' Dipping Pleasure:

*Strawberries, Pineapple Spears, Banana Coins,
Miniature Custard Puffs, Marshmallows, Pretzels Rods,
Rice Krispie Treat Pops, House-made Tea Bread Squares,
Banana Bread Squares & Sun-Dried Apricots*

For The Finishing Touch:

*Toasted Coconut, Chocolate Sprinkles, Pecan Chips
& Multi-Colored Sprinkles*

Or Cascading Fountain (\$300.00 Rental)



Create your own Sundae Bar – Staff Attended

Scooped to Order

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

*Hot Fudge, Mixed Berry & Caramel Sauces
Chocolate Chips, Rainbow Sprinkles, Cookie Crumbles, Brookie Crumbles,
M & M's, Butterfinger Shards, Chopped Reese's Peanut Butter Cups,
Coconut Flakes, Whipped Cream, Maraschino Cherries & Pecans*



Crepe Station – Uniformed Chef Preparing

Classic Crepes filled with

Nutella, Lemon Mascarpone

Strawberry Compote

For The Finishing Touch:

Whipped Cream

Cannoli Bar – Uniformed Chef Preparing

Petite Cannoli Shells Filled with: (2 per guest)

Traditional Cannoli Crème accented with Pistachio Bits

Chocolate Cannoli Crème with Chocolate Chips

Strawberry Cannoli Crème with Diced Fresh Strawberries





Create Your Own **S'mores Station**

Roasted Marshmallows & Dark Chocolate layered between
Yummy Crisp Graham Crackers &/or Chocolate Chip Scone

OR

Deluxe S'mores Station

Traditional S'mores

Roasted Marshmallows & Dark Chocolate layered between
Yummy Crisp Graham Crackers &/or Chocolate Chip Scone
&

Country Pie S'mores

House-made, Gourmet Fruit Marshmallow, Dark/White Chocolate, Fruit Coulis, Lattice Crust "Cracker"
Choice of One: Cherry, Blueberry, Raspberry or Peach



Bananas Foster – Uniformed Chef Preparing
Sliced Bananas Sautéed in Butter, Grand Marnier, Dark Rum & Brown Sugar
Served atop French Vanilla Ice Cream

Cherries Jubilee – Uniformed Chef Preparing
Fresh Cherries, Lemon Zest, Flambéed with Brandy
Served atop French Vanilla Ice Cream



Gourmet Marshmallow Station

Choice of Three:
Pink Champagne ⤵ Black Currant & Lavender ⤵ Passionfruit & Ginger ⤵ Green Tea ⤵ Mango & Blood Orange ⤵
Pinot Noir ⤵ Stout ⤵ Margarita ⤵ Guava & Lime ⤵ Hibiscus & Mint ⤵ Pistachio & Rum ⤵ Chai ⤵ Bacon & Maple
For The Finishing Touch:
White and Dark Chocolate for Dipping
Sugar Crystals

Custom Decorated Marshmallows

Quoted on Request Per Dozen (4 dz. Minimum)





Mélange of Fresh Fruit

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece



Fresh Fruit Skewers

Stemming from a Melon Base

The Very Berry Bar – Uniformed Chef Attended

Array of Seasonal Fresh Berries

Strawberries, Blueberries, Raspberries & Blackberries

Finish Creating this Masterpiece with the Following:

Chocolate & Caramel Sauces

Chocolate Chips, Oatmeal Crumbles, Coconut Flakes, Candied Nuts,

Whipped Cream, Brown Sugar & Yogurt

Served in a Martini Glass



House-baked Cookies

Biscotti, Rugelach, Double Chocolate Chip, Oatmeal Raisin & Melt-in-Your-Mouth Fancy Butter Cookies

Custom Decorated & Themed Cookies

Quoted on Request Per Dozen (4 dz. Minimum)



Hot Apple Cider Ala Mode – Uniformed Chef Preparing

Cordial Glass Rimmed with Cinnamon Sugar

Hot Apple Cider & Vanilla Bean Ice Cream

Epicurean Hot Chocolate Bar

House-made Gourmet Marshmallows

Choice of 2:

Salted Caramel, Peppermint, Raspberry, Blood Orange

For the Finishing Touch:

Whipped Cream, Chocolate &/or Peanut Butter Spoons, Mini Biscotti





Create your own Doughnut Bar

Cake Doughnuts

Dipped in Chocolate, Strawberry or Vanilla Glaze

Toppings:

Chocolate Chips, Rainbow Sprinkles, Cookie Crumbles, Brookie Crumbles, Chocolate Sprinkles, Coconut Flakes, M & M's & Fruit Loops



Floating Signature Doughnut Wall Rental \$175.00



Two Hours

Platinum Coffee Bar

Our Barista Preparing a Variety of Espresso Based Drinks \$125.00

**Cappuccino ~ Mocha ~ Café Latte
Macchiato ~ and More**

Included:

An Assortment of Flavored Italian Syrups, Artisan Chocolates, Signature Sweeteners, Diamond-Cut Rock Sugar, Mint Chocolate Stirrers, Ground Cinnamon, Cocoa Powder, Cream and Whipped Cream

Quoted Upon Request



Great Addition



Amaretto Di Saronno



Kaluha

Bailey's Irish Cream



Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon and Cream



\$2.00 per Guest

Plated Sumptuous Desserts

Chicago Caramel Corn Entremet

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse, Caramel Corn Brittle, Chopped Caramel Corn & Fresh Banana Slices



Lavender-Honey Panna Cotta

Grilled Stone Fruit and Pomegranate Syrup



Raspberry Cheesecake

Raspberry Puree, Rich Chocolate Fudge & Chocolate Graham Cracker Crust



Chocolate Cake Extraordinaire

Dark Chocolate Mousse, Chocolate Crumb Crust, Cocoa Powder

Apple & Pear Crostata Ala Mode

Buttery Crust, Sliced Apples & Pears, Brown Sugar, Cinnamon, Caramel Sauce



Pistachio-Passionfruit Mousse Entremet

Green Tea Sponge Cake, Pistachio Mousse Passionfruit Curd, Crushed Pistachio

Mixed Berry Sour Cream Tartlet

Fresh Berries, Sour Cream Filling, Butter Pecan Streusel



Red Wine Poached Pears

Mascarpone Mousse & Pistachio



Gelato

Pitzelle Cookie Triangle - Assorted Flavors Available

Lemon Sorbet

Black Currant Nectar, Mint Leaf Garnish

Brookie ala Mode

French Vanilla Ice Cream, Fudge, Whipped Cream & Cherry





It's a Wrap Candy Station

(Your Choice of Five – Ten Pieces per Guest)



Custom Candy Stations

Inquire for Pricing



Here's the Scoop



At the Theatre



Chicago Favorites