





### **Buffet Menu Pricing Information**

Designed for 50 Guests or More

Artistically Designed Buffet Includes the Following Salad, Artisan Breads, Entrées, Vegetable, Side Dish, Sweet Finale & Coffee / Hot Tea Service

#### Children 12 & Under

Children's Plated Menu Available

#### CBD Services Include the Following

Vendor Coordination & Recommendation, Time Line Suggestions. Floor Plan Design, Venue Liaison & Detailed Final Touches



#### Classic

Select- one Salad, one Chicken Breast Entrée, one Traditional Vegetarian Entree, one Vegetable, one Side, one Hearth Baked Breads, one Sweet Finale, Coffee & Tea Service

#### Premium

Select- one Salad, one Chicken Breast Entrée, one Meat, one Vegetable, one Side, one Hearth Baked Breads, one Sweet Finale, Coffee & Tea Service

### **Prestige**

Select- one Salad, one Meat, one Seafood Entrée, one Vegetable, one Side, one Hearth Baked Breads, one Sweet Finale, Coffee & Tea Service

#### Platinum

Select- one Salad, one Chicken Breast Entrée, one Meat, one Seafood Entrée, one Side Dish, one Vegetable, one Hearth Baked Breads, one Sweet Finale, Coffee & Tea Service

Thanks for your interest in Catered by Design.

PLEASE CONTACT US FOR MORE INFORMATION AND PRICING.

#### **Optional**

With Premium ~ Prestige ~ Platinum Buffet

Vegetarian Entrée





#### Garden Fresh Salad

#### Spinach

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions, Toasted Sesame Vinaigrette

#### Baby Kale & Arugula

Golden Raisins. Pecorino Cheese & Candied Walnuts Lemon & White Wine Vinegar, Salt & Pepper

#### Mediterranean

Romaine Lettuce, Red Onion, Grape Tomato, Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive, Red Wine Vinaigrette & Crumbled Feta

#### Sweet & Savory

Field Greens, Strawberries, Wafer-Thin Sliced Red Onion, Mild Cayenne Candied Pecans, Crumbled Goat Cheese & White Balsamic Vinaigrette

#### **Wintry**

Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts Dried Cranberries, Gorgonzola & Raspberry Champagne Vinaigrette

#### Caesar

Romaine Lettuce, Grape Tomato, Croutons & Shaved Parmesan, Frico Chip Creamy Caesar Dressing

#### Shaved Brussel Sprouts

Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry, Pistachios, Feta & Pistachio Dressing

#### Chopped

Chopped Greens Crumbled Feta, Bacon & Scallions Accented with Pear Tomato & Black Olive Finished with Champagne *Vinaigrette* 



Accompanied by Hearth Baked Artisan Rolls Gourmet Knot, Brioche, Pretzel Rolls Crisp Asiago Lavosh Whipped Herb Butter





### Stuffed Poultry Breast Entrées

Choice of One:

#### Panko-Crusted Stuffed Chicken Breast

Baby Spinach, Roasted Red Peppers & Smoked Gouda Lemon Thyme Cream Sauce

#### Pollo Puebla

Roasted Poblano Peppers, Fresh Tomato, Cilantro, Onion & Queso Fresco, Tomatillo Salsa

#### Chicken Mascarpone Di Lombardy

Parmesan-Crusted, Mascarpone Cheese, Artichokes Hearts Roasted Red Peppers

#### Prosciutto-Wrapped Chicken Breast

Asparagus, Spinach & Red Peppers

#### Chicken Portobello

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction

### Boneless Poultry Breast Entrées

#### Tropical Grilled Chicken

Pineapple Coulis, Sweet & Savory Relish of Grilled Pineapple Red Bell Peppers & Lime

#### Chicken Queso

Parmesan Cheese Crust, Avocado & Mango Salsa

#### Chicken Fontinella Bruschetta

Fresh Tomatoes, Basil & EVOO

#### Mediterranean Chicken

Fresh Mushrooms, Tomatoes & Sweet Onions White Wine & Roasted Lemon Sauce

#### Chicken Limone

White Wine, EVOO, Lemon Butter & Provolone Cheese

#### Chicken Vesuvio

Skin on Breasts, Red Onions, White Wine & Italian Spices

#### Chicken Marsala

Fresh Mushrooms & Marsala Wine

#### Citrus-Glazed Chicken Breast

House-made Chutney to the side

#### Chicken Provencal

Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine

#### Chicken Portobello

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction





#### Meat Entrées

Choice of One:

Uniform Chef Attended Hand-Carved Sirloin of Beef

Sauce Selections

Choice of One:

Cabernet Reduction with Fresh Garlic, Thyme & Shallots

Truffle Glaze Sauce

Guinness Stout Sauce

**Port Wine** Reduction with Fresh Herbs

**Bordelaise** Red Wine Reduction, Mushrooms & Fresh Herbs

Horseradish Cream Sauce to the side

Herb-Encrusted, Center-Cut Pork Loin

Parsley-Scallion Sauce

Lamb Athenos Kabobs

Rosemary, Oregano, Fresh Garlic, Lemon, Pepper, & EVOO, Tzatziki

### "Elegant Enhancements Upgrade"

For the Following Meat Entrées please add the pricing below to our Premium, Prestige & Platinum Package Price on page 8

Beef Bourguignon Classic French Beef Stew 3.50 per guest

Stout-Braised Short Ribs 4.50 per guest

Hand-Carved Beef Tenderloin 9.75 per guest



#### Seafood Entrées

Choice of One:

Baramundi

Orange/Cayenne Gastrique, Mango, Mint & Strawberry Salsa

Grilled Salmon Fillet

Pomegranate Gastrique, Lemon Zest & Fresh Chives

Oven-Roasted Salmon Fillet

Lemon, Fresh Herbs, & EVOO

Miso-Glazed Salmon

Bed of Frizzled Beet Threads

Teriyaki-Glazed Salmon Fillet

Snipped Scallions

Whitefish with Chimichurri

Chopped Parsley, EVOO, Garlic and Flaked Red Peppers

Lake Superior Whitefish Acapulco

Citrus Marinated, Sweet & Savory Mango Salsa

Marinated Snapper Fresh Herbs & Lemon

Mango Salsa







### Vegetarian Entrées (Optional)

Choice of One:

#### Traditional

Spinach Lasagna

Fresh Spinach, Ricotta & Mozzarella Cheese

Marinara Sauce

Grated Parmesan



Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy, Kaffir Lime Leaves, Lemongrass & Thai Basil

Jasmine Rice

Cheese Ravioli

Vodka Sauce

Eggplant & Spinach Rollatini

Ricotta, Parmesan & Mozzarella Cheese

Marinara Sauce

Cauliflower Steak

Subtle Italian Herb Marinated, Olive & Tomato Tapenade

#### Gourmet

Stuffed Portobello Mushrooms

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper & de Jonghe Breadcrumbs

Saffron Risotto Cakes

Avocado & Grape Tomato Relish, Lemony Arugula Sprigs, Leek Sauce



#### Vegetables

Choice of One:

Vegetables Skewer

Carrot, Grilled Zucchini, Yellow Squash & Red Bell Peppers Balsamic Glaze

Haricot Verts with Peruvian Peppers

Oven-Roasted Candied Brussels Sprouts

Fresh Garlic-Crisp Bacon & Blue Cheese

Green Beans Almondine

Brown Butter & Toasted Sliced Almonds

Broccoli Florets with Bias-Cut Carrots

Mélange of Summer Vegetables

Carrots, Squash & Broccoli, Chive-Shallot Butter

Haricot Verts & Baby Carrots with Greening

Oven-Roasted Red & Gold Beets

EVOO, Sea Salt

Roasted Cauliflower Topped with Crispy Chickpeas

Light Dijon Vinaigrette & Roasted Leeks

Rainbow Carrots with Zanahoria Sauce

Cauliflower & Brussel Sprouts

Parmesan Lemon Bread Crumbs

Grilled Asparagus

EVOO & Kosher Salt, Grilled Yellow Peppers







#### Starch

Choice of One:

Creamy Lemon Orzo

Fresh Arugula

Mediterranean Potatoes

Red Onion, Oregano & EVOO

Redskin Mashed Potatoes

Choice of Classic, Roasted Garlic or Horseradish

Vertical Double-Stuffed Potato

Cheddar Mashed Potato, Paprika

Oven-Roasted Fingerling Potatoes

Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper

Fingerling Sweet Potatoes & Fresh Spinach

Red Onion, EVOO & Herbs

Whipped Sweet Potatoes

Maple Brown Sugar

Brown Rice Pilaf

Roasted Butternut Squash Wine-Infused Leeks & Dried Cranberries

Savory Wild Rice Blend

White & Wild Rice with Herbs & Vegetable Stock

Mandarin Wild Rice Pilaf

White & Wild Rice, Toasted Almonds, Mandarin Oranges & Yellow Peppers

White Mac & Cheese with Fresh Herbs

Béchamel Sauce, Melted Smoked Gouda, White Cheddar & Mozzarella Fresh Oregano, Rosemary, Parsley & Thyme

Dilled Basmati Rice

#### Homemade Pastas

Each of Our Pastas is Prepared in Our Kitchens using the Finest Semolina & Durum Wheat Flours

Choice of One:

Rigatoni or Rotini

Sauces

Choice of One:

Pomadoro – Marinara – Pesto Ala Crème – Bolognese – Spicy Vodka Sauce Alfredo – Broccoli Aglio Olio

Grated Parmesan Cheese





#### Sweet Finale

Choice of One:

#### The Decadent Trio

Choice of Three

(Three Pieces per Guest)

Cannoli Shooters

Cannoli Crème, Chocolate & Pistachio Chips

Crisp Cannoli Shell

The Decadent Cheesecake Strawberry

Large Halved Strawberry dipped in Dark Chocolate

The Opulent Chocolate Mousse Strawberry

Large Halved Strawberry dipped in White Chocolate

Dark Chocolate-Dipped Banana Slice

Peanut Butter Mousse

Chocolate Tulip Cup

Chocolate Mousse, Whipped Cream, Chocolate Drizzle

Raspberry Chocolate Mousse Cup

Whipped Cream, Raspberry Sauce

Key Lime Tartlet

Fresh Berries

Chicago Carmel Corn Parfait

Corn Sponge Cake, Salted Caramel Mousse,

Cream Cheese Mousse

Caramel Corn Brittle, Chopped Caramel Corn

Banana Bread Tiramisu

Banana Bread, Mascarpone Cream,

Caramel Crunch Pearls

Vanilla Cream Fruit Parfait

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

Blueberry-Black Rice Pudding

Blueberry Soda-Infused, Whipped Cream,

Poached Berries

#### 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

Coconut Macaroons

Chocolate-Dipped or Banana Cream-Filled

Petite Red Velvet Cupcakes

Cream Cheese Frosting

Cheesecake Lollipops

White & Dark Chocolate









### 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

Coffee Station Dark Roast Regular & Decaffeinated Columbian Coffee and Assorted Tazo Teas

Served with Signature Sweeteners, Lemon & Cream



#### Ala Carte

#### Mélange of Fresh Fruit

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece \$2.50 Per Guest

#### House-baked Cookies (1.75 Per Guest)

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin & Melt in Your Mouth Fancy Butter Cookies \$1.75 Per Guest









### Children 12 & Under Plated Menu \$25 per child

### Hors d'oeuvres

Children Served Same Hors d'oeuvres as Adult Menu

#### First Course

#### Children's Vegetable Crudite

Celery & Carrot Sticks, Cucumber Slices Choice of Creamy Herb Dip or Hummus

### Entrées served with fresh fruit garnish

Choose One of the following Combinations

#### Cheesy Beef Sliders & Tatar Tots

Ketchup & Mustard to the side

#### Creamy Mac & Cheese with Chicken

Breaded Chicken Fingers or Grilled Chicken Breast BBQ Sauce & Ketchup Gluten-Free Chicken Tenders Available with Advance Notice

#### Kosher-Style Red Hots

Poppy Seed Buns, French Fries, Ketchup & Mustard to the side

#### La Pizza-Ria's Thin Crust Cheese Pizza

Broccoli Florets

#### Rotini Pasta

With Butter or Homemade Marinara Sauce & Grated Parmesan Cheese Served with Garlic Bread Stick

#### Desserts

Children Served Same Dessert as Adult Meal

### **Beverages**

Soft Drinks & Juices Included



### Boxed Vendor Meals - \$15.00

Turkey Breast Wrap

Sliced Turkey Breast, Lettuce, Tomato, Cucumber & Cranberry Chutney Zen Veggie Wrap

Grilled Carrots, Zucchini, Yellow Squash, Red Pepper & Hummus Spread Served with Chips & Brownie

Hot Meals Available at \$25.00 each





# "Great Addition" Progressive Hors d'oeuvres

#### How Progressive Hors d'oeuvres Work

We rotate your selection of passed hors d'oeuvre during cocktail hour. This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

### Waiters Passing

#### Your Choice of Hors d'oeuvres

Artistically displayed on designer trays with appropriate accents

#### OPTION -1

### Select Four Types of Hors d'oeuvres

Price Based on Three Pieces per Guest

#### OPTION -2

### Select Five Types of Hors d'oeuvres

Price Based on Four Pieces per Guest

#### OPTION -3

### Select Six Types of Hors d'oeuvres

Price Based on Five Pieces per Guest

#### OPTION -4

### Select Seven Types of Hors d'oeuvres

Price Based on Six Pieces per Guest

## Hot Hors d'oeuvres

### Soup Shooters - Hot

Grilled Cheese Triangle & Tomato Basil Soup

Always a Crowd Pleaser

Butternut Squash Soup

Apple Cider Crème Fraîche (Seasonal)

Wild Mushroom Bisque

Flat Leaf Parsley

Ramen Noodle Soup

Lemongrass Broth

Surf & Turf Shooter

Lobster Bisque, Mini Beef Brochette

\*Vegan Soups Available





#### Seafood - Hot

Tiny Fish Taco

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

Smoked Salmon Rosette

Crisp Potato Pancake, Lemon Crème Fraîche, Sprig of Dill

Coconut Shrimp

Sweet & Spicy Apricot Dipping Sauce

Poblano Shrimp

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

Nola Shrimp & Veggie Skewer

Grilled with Cajun Butter

Cajun Shrimp & Grit Canape

Tomato Concassé

Chesapeake Bay Crab Cake

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

Scallop with Citrus Beurre Blanc

Sea Scallops wrapped in Bacon

Herbed Parmesan Crust

Gulf Coast Stuffed Mushroom

Shrimp, Crab, Herbed Breadcrumbs

### Vegetarian - Hot

Stuffed Mushroom

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

Portobello Mushroom Tartlet

Puff Pastry, Gruyere Cheese

Mushroom & Walnut Tartlet

Goat Cheese. Truffle Oil

Artichoke Hearts Au Gratin

Savory Mascarpone & Parmesan Cheeses

Spanakopita

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

#### Vegetable Egg Roll

Bok Choy, Bean Sprouts, Carrots, Celery Sweet & Sour Dipping Sauce

Asparagus with Asiago

Asiago Cheese, Phyllo

Baby Potato Pancake

Sour Cream, Green Apple Relish

Veggie & Poblano Quesadilla

Flour Tortillas, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers

Chihuahua Cheese, Cilantro, Salsa Rojo

Cauliflower Quinoa Flatbread

Broccoli Pesto, Roasted Cauliflower

Baby Tamarind-Glazed Tofu

Kachumbar Slaw, Brioche Bun

Ouiche Florentine

Spinach, Swiss Cheese, Flaky Pastry Shell

Bruschetta

Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese

Fresh Basil & Herb EVOO

Cannellini Bean & Tomato Concassé Crostini

Raspberry Baked Brie

Preserves, Phyllo, Toasted Almonds

Brie & Apricot Tartlet

Puff Pastry, Brown Sugared Almonds





### Poultry - Hot

Thai Chicken Satay

Peanut Dipping Sauce

Chicken & Pineapple Skewer

Sweet & Sour Dipping Sauce

Baked Orange Chicken Meatball

Teriyaki Chicken & Vegetable Skewer

Tiny Tinga Taco

Pulled Chicken, Onions, Monterey Jack Cheese, Sour Cream

Roasted Chicken & Beet Skewer

Red Pepper Coulis

Jerk Chicken Skewer

Warm Mango Salsa

Chicken Poblano

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

Baby Chicken Bite

Poached Chicken, Pepper Slaw, Fresh Greens, Chipotle Dill Aioli, Smoked Gouda, Brioche Bun

BBQ Pulled Chicken

Polenta Cake, Guacamole, Pickled Fresno Salsa

Duck Eggroll

Spinach, Red Pepper, Green Onion,

Sesame Oil, Blackberry Jam

Duck Moo Shu Bundle

Hoisin Sauce, Crepe, Scallion

#### Meat - Hot

Thai Beef Satay

Peanut Dipping Sauce

Mini BBO Meatball

Tangy BBQ Sauce, Pretzel Stick

Mini Tamarind Beef Meatball

Pups in Sleeping Bags

All-Beef Cocktail Dog, Puff Pastry, Ketchup, Mustard

#### Petite Beef Wellington

Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

Beef & Fire-Roasted Teriyaki Vegetable Skewer

Carne Asada Quesadilla

Flour Tortilla, Tri-Colored Bell Peppers, Red Onions, Chihuahua Cheese, Salsa Rojo

Baby Cheesy Beef Burger

Caramelized Onions, Brioche Bun

Baby Braised Short Rib

Horseradish Aioli, Fresh Greens, Brioche Bun

Baby Pulled Pork

Creamy Slaw, Brioche Bun

Crisp Baked Potato Cup

Sour Cream, Bacon, Scallions

Prosciutto, Fig Jam & Caramelized Onion Flatbread

Tiny Chorizo Taco

Potatoes, Mild Green Salsa

Bacon-Wrapped Date Filled with Chorizo

Sausage & Pepper Skewer

Mild Italian Sausage, Tri-Colored Bell Peppers

Sausage-Stuffed Mushroom

Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese

Petite Lamb Chops

Gremolata Encrusted (please add \$3.50 per chop)





### Passed Cold Hors d'oeuvres

### Soup Shooters - Cold

Gazpacho

Tomatoes, Garden Vegetables, Garlic, EVOO Garlic Toasted Flatbread

Watermelon Lime

Lime Wedge

Cucumber

Vegetable Stock, Yogurt, Fresh Mint Leaf

#### Seafood - Cold

Shrimp Shooter

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

Grilled & Chilled Pesto Shrimp Skewer

Sweet Red Pepper Dipping Sauce

Teriyaki Shrimp in Snow Pea

Black & White Sesame Seeds

Lime-Marinated Shrimp & Scallop Ceviche

Cucumber Boat

California Maki

Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame

Wasabi, Pickled Ginger, Soy Sauce

Sushi-Grade Ahi Tuna Tartar

Chili Aioli, Sesame Seeds, Cucumber Boat

Seared Tuna Carpaccio

Crisp Asian Wonton, Chili Aioli, Scallion

Smoked Salmon Pumpernickel Canape

Smoked Salmon Rosette. Lemon Crème Fraîche

Tiny Miso-Glazed Salmon

Asian Wonton, Seaweed Salad

Fresh Fish Crudo

Grapefruit, Avocado, Watermelon Radish, Lime, Ginger

### Poultry - Cold

Wild Mushroom & Goat Cheese Chicken Crostini

Lombardy Chicken Crostini

Mascarpone Cheese, Artichoke, Roasted Red Peppers

Duck Confit Wonton

Blackberry Jam

#### Meat - Cold

Herb-Encrusted Sirloin of Beef Crostini

Horseradish Aioli, Flat Leaf Parsley

Antipasto Skewer

Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini Red Wine Vinaigrette

Cantaloupe Cube





### Vegetarian - Cold

#### Za'atar Roasted Tomato

Feta, Chickpea, Tomato Oil, Taro Chip

#### Caprese Skewer

Tomato, Fresh Mozzarella, Basil Pesto

#### Grape & Goat Cheese Lollipop

Crushed Pistachio

#### Vegetarian California Maki

Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage

Wasabi, Pickled Ginger & Soy Sauce

#### Baby Caprese Bite

Grape Tomato, Fresh Mozzarella & Basil Vinaigrette Brioche Bun

#### Asian Noodle & Vegetable Salad

Presented in a Chinese "To-Go" Container with Chopsticks

Glass Noodles, Ginger Soy Dressing

#### Crudité Shooter

Crisp Fresh Vegetables & Herb Dip

#### Fresh Summer Roll

Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles, Rice Paper Sweet Chili Dipping Sauce

#### Watermelon, Feta & Grape Tomato Skewer

Mint Vinaigrette

#### Futomaki

Sushi Rice, Nori, Egg, Cucumber, Avocado, Shiitake Mushrooms, Kampyo Wasabi, Pickled Ginger, Soy Sauce

#### South of the Border Wrap

Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese Fresh Cilantro & Sliced Scallions

#### Avocado Deviled Egg





## Ancillary Costs

### The following services are additional to menu pricing.

These costs will vary depending upon what your venue provides number of guests & style of service selected.

### Service & Culinary Staff

Our Captains, Servers, Bartenders, Chefs & Support Staff are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache & professionalism. The Catered by Design Team will handle all set up & break down of your event as well as all food & beverage preparation & service.

## Place Setting & Equipment Rentals

Some venues provide tables, chairs, china, glassware, flatware & cooking equipment.

While other venues require that all or some of these items are brought in by your caterer, we will only provide & charge for items that are not provided by the venue & necessary to execute your style of service & menu selected.

Chair type selected has a big impact on overall rental costs.

### Floor Length Linen Rentals

Linen fabrics, colors & styles come in more choices than you can imagine & we are happy to arrange your viewing of sample books as well as actual full sized table coverings, runners, napkins & more. Linens can transform a room & create that special look.

Type of fabric selected will determine costs.

### Our Sales Team & Event Specialists

Will do their very best to customize your menu & make suggestions for the above services, while keeping your overall budget in mind.

We are Happy to Provide One Complimentary Tasting For up to Four (4) Guests Additional Guests are welcome at \$50 Per Guest

### Additional Items Catered by Design Can Provide

Lounge Furnishings, Tenting, Dance Floors, Lighting, Props, Themed Décor, Fabric Treatments (Pipe & Drape) & Florals Priced upon Request

~~~~~~~~



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.

