



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*



Progressive Menu





## ***Progressive Pricing Information***

*Designed for 50 Guests or More*

### ***Passed Hors d'oeuvre, Stationary Hors d'oeuvre Displays & Sweet Finale***

*Artistically displayed with appropriate accents*

### ***Ala Carte***

*Vignettes*

### ***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*

*Thanks for your interest in Catered by Design.*

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





## *Passed 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*

### ***Quiche 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*

### ***Toasted Ravioli Lollipop***

*Marinara*





## ***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 BBQ 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*





## ***Meat - Hot (continued)***

### ***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*





## ***Seafood - Cold (continued)***

### ***Seared Tuna Carpaccio***

*Crisp Asian Wonton, Chili Aioli, Scallion*

### ***Smoked Salmon Crostini***

*Smoked Salmon Rosette, Lemon Crème Fraîche*

### ***Tiny Miso-Glazed Salmon***

*Asian Wonton, Seaweed Salad*

### ***Fresh Fish Crudo***

*Grapefruit, Avocado, Watermelon Radish, Lime, Ginger*



## ***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***





## ***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***

*Prosciutto, Mint*



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## ***Stationary Hors D'oeuvre Displays***

*Artistically Presented at Varying Elevations*

## ***Mediterranean Spreads***

***Choice of Three:***

*House-made Hummus, Baba Ghanoush, Roasted Red Pepper Garlic Spread,*

*Tomato Bruschetta, Cannellini Bean Spread, Spicy Red Lentil Dip*

*Served with Pita Triangles & Crostini*



## ***Mediterranean Spreads***

*House-Made Hummus Roasted Red Pepper Garlic Spread*

*& Spicy Red Lentil Dip Served with Pita Triangles*

*&*

## ***Crudite***

*Carrots, Celery, Red Pepper & Zucchini Sticks*



## ***Grilled Vegetable Display***

*Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Mushrooms*

*Finished with Balsamic Glaze*



## ***Shrimp Cocktail***

*Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce, Fresh Lemon*

*(Three Pieces per Guest)*





## ***Stationary Hors D'oeuvre Displays Continued***

### ***Antipasto***

*Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini,  
Marinated Artichoke Hearts, Roasted Red Peppers  
& Sliced Campagnolo Bread*



### ***Garden Fresh Crudité***

*Broccoli & Cauliflower Florets, Carrots, Celery, Zucchini, Radishes  
Creamy Herb Dip*



### ***Mousse and Terrine***

*Vegetable Mousse, Smoked Salmon Terrine, Tobiko Garnish  
Pita Chips and Crostini*



### ***Classic Cheese Board***

*Imported & Domestic Cheeses - Provolone, Fontinella, Mild Cheddar,  
Swiss, Jalapeno, Red Grapes, Assorted Crackers & Chicago Flats*

### ***Miguel's Guacamole***

*House-made Guacamole, Pico de Gallo, Stone-Ground Tortilla Chips*



### ***Petite Sandwiches***

*Choice of Three:*

*(Two Sandwiches per Guest)*

*Breast of Turkey – Cranberry Chutney on a Pretzel Roll*

*Smoked Ham – Honey Mustard on a Multi-Grain Roll*

*Roast Beef – Whipped Horseradish Sauce on a Knot Roll*

*Grilled Vegetable- Grilled Zucchini, Roasted Red Peppers, Carrots,  
Asparagus & Crisp Lettuce with Balsamic Mayo on a Ciabatta Roll*

*The Best Tuna – on a Brioche Roll*

*Italian – Genoa Salami, Capicola, Mortadella, Pepperoni, Provolone  
Crips Lettuce, Balsamic Mayo, Ciabatta Roll*





## *Sweet Finale*

### *Choose from the Following Sweets*

*Attractively arranged on designer trays with appropriate accents*

*Served butler style by our staff in formal attire or Stationary.*

#### ***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,  
Fresh Raspberry Garnish*

#### ***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*



### ***Dark Roast Regular & Decaffeinated Columbian Coffee and Assorted Tazo Teas***

*Served with Signature Sweeteners, Lemon and Cream*

*Served Buffet Style*



# ***Progressive Menu***

*Designed for 50 Guests or More  
Pricing Information*

## ***Option #1***

***Passed Hors d'oeuvre***

*"Your Choice of Seven ~ Eight Pieces per Guest"*

***Stationary Hors d'oeuvre Displays***

*"Your Choice of Two"*

***Passed Sweets***

*"Your Choice of Four ~ Three Pieces per Guest"*

## ***Option #2***

***Passed Hors d'oeuvre***

*"Your Choice of Six ~ Seven Pieces per Guest"*

***Stationary Hors d'oeuvre Displays***

*"Your Choice of Two"*

***Passed Sweets***

*"Your Choice of Three ~ Two Pieces per Guest"*

## ***Option #3***

***Passed Hors d'oeuvre***

*"Your Choice of Five ~ Six Pieces per Guest"*

***Stationary Hors d'oeuvre Displays***

*Your Choice of One*

***Passed Sweets***

*"Your Choice of Three ~ Two Pieces per Guest"*



## **Great Additions - Vignettes**

*Designed for 50 Guests or More*

### **Chopped – Tini Salads** - Uniformed Chef Preparing

*Choice of One:*

*Presented in a Martini Glass*

*Suspended from our Custom Wrought Iron Tree*

#### **Traditional Chopped Salad**

*Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon, Scallions  
Homemade Croutons finished with Champagne Vinaigrette*

*“Accompanied by”*

*Fresh Mozzarella, Grape Tomato*

*Long Slim Garlic Crostini*

#### **Chopped Caesar Salad**

*Romaine Lettuce, Grape Tomato, Croutons & Shaved Parmesan*

*Creamy Caesar Dressing, Frico Chip Garnish*

#### **Shaved Brussel Sprout Salad**

*Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry, Pistachios*

*Feta & Pistachio Dressing, Orange Segment Garnish*



### **Smashed Potato Bar** – Staff Attended

*Classic Mashed Red Skin Potatoes & Ruby Red Sweet Potatoes*

*Served in a Coup Glass*

*Guests Can Select from the Following Toppings:*

*Shredded Cheddar, Crumbled Bacon, Sour Cream, Pico de Gallo*

*Sautéed Mushrooms, Broccoli, Scallions, Miniature Marshmallows, Brown Sugar*



### **Charcuterie Presentation\***

*Presented at Varying Elevations*

*Prosciutto, Capicola, Genoa Salami, Soppressata, Smoked Salmon Terrine*

*Smoked Sweet Swiss, Cottonwood River Cheddar, Red Dragon Mustard Cheddar*

*Shiitake Mushroom & Olive Tapenade, Cornichons, Stone-Ground Mustard*

**Hearth Baked**

*Crisp Asiago Lavosh, Thinly Sliced Baguette, Pencil-Thin Crispy Bread Sticks*

*\*Cheeses subject to change based on availability*





## ***Midwest Local Cheese Platter\****

*Displayed at Varying Elevations*

### ***Saint Rocco***

*(Benton Harbor, MI) Soft-ripened, triple cream, cow's milk*

### ***Smoked Sweet Swiss***

*(Fair Oaks, Indiana) Swiss-style, smoked, cow's milk*

### ***Prairie Breeze***

*(Milton, Iowa) Cheddar-style, cow's milk*

### ***Cottonwood River Cheddar***

*(Durham, Kansas) Cheddar, raw cow's milk*

### ***Penta Crème Blue***

*(Linden, Wisconsin) Blue-veined, triple cream, cow's milk*

### ***Served with***

*Salted Roasted Pistachios, Fresh Berries & Grapes*

*Dried Apricots & Pears*

*Lavosh Crackers & Carr's Water & Wheat Crackers*

*\*Cheeses subject to change based on availability*



## ***Domestic & Imported Cheese Board\****

*Fine Domestic & Imported Cheeses presented at Varying Elevations*

*Chef Selection of 5*

*Triple-Crème Brie, Three-Year-Old Gouda, Red Dragon Mustard Cheddar, Gorgonzola, Manchego & Aged Goat Cheese*

*Red Grapes & Berries, Assorted Crackers, Chicago Flats & Fig Jam*

*\*Cheeses subject to change based on availability*

## ***Risotto Vignette – Staff Attended***

*Our Chef Serving Perfectly Seasoned Freshly Made Risotto*

***Choice of Two:***

***Traditional, Saffron Milanese, Wild Mushroom***

***Served in a Coup Glass***

***Guests can select from the following Toppings:***

*Chopped Scallions, Sautéed Mushrooms, Grated Parmesan Cheese, Crisp Pancetta,*

*Diced Butternut Squash, Sweet Peas, & Caramelized Onions*





## **18<sup>th</sup> Street – Staff Attended**

*Choice of One:*

### **Chicken, Steak or Shrimp Fajitas**

*Grilled with Onions, Green Bell Peppers, Poblano Peppers  
Pico de Gallo, Sour Cream, Flour Tortillas*

**&**

### **South of the Border Wrap**

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

### **House-made Tortilla Chips**

*House-made Guacamole & Pico De Gallo*



## **Chicago's Back of the Yards – Uniformed Chef Attended**

*Choice of One: Add a second Meat – \$2.75 per Guest*

### **Tender Roast Top Sirloin of Beef**

*Whipped Horseradish & Stone-Ground Mustard*

### **Slow-Roasted Breast of Turkey**

*Cranberry Chutney & Stone-Ground Mustard*

### **Herb-Encrusted Pork Loin**

*Apricot & Apple Chutney & Stone-Ground Mustard*

### **Served with Baked Artisan Rolls**

*Gourmet Knot, Brioche & Pretzel Rolls*

*Upgrade To:*

### **Peppercorn-Crusted, Roasted Beef Tenderloin**

*Whipped Horseradish, Stone-Ground Mustard & Roasted Garlic Crème*

**Or**

### **Grilled & Chilled Beef Tenderloin**



## **Mac & Cheese Lovers - Staff Attended**

**QUINTESSENTIAL DUO OF**

### **Creamy Cheddar-Baked with Panko Crust**

### **White Three-Cheese & Herb**

*Served in a Coup Glass*

*Guests Can Select from the Following Toppings:*

*Shredded Cheddar & Grated Parmesan Cheese, Crumbled Bacon,  
Chopped Scallions, Sautéed Mushrooms, Broccoli & Sweet Peas*





## **Bucktown – Staff Attended**

*Choice of Four: Four Pieces Per Guest*

### **Futomaki**

*Sushi Rice Rolled in Nori with Egg, Cucumber, Avocado, Shiitake Mushrooms & Kampyo*

### **Spicy Fresh Tuna Maki**

*Sushi Rice Rolled with Tuna, Spicy Mayo & Cucumber*

### **Shiitake Cucumber Maki**

*Sushi Rice Rolled in Nori with Sweet Shiitake Mushrooms & Cucumber*

### **Shrimp Tempura Maki**

*Sushi Rice Rolled in Nori with Shrimp Tempura, Avocado, Cucumber & Mayo*

### **California Maki**

*Sushi Rice Rolled in Nori with Cucumber, Avocado, Crabmeat & Sesame*

### **Fresh Salmon Maki**

*Sushi Rice Rolled in Nori with Salmon*

### **Vegetarian California Maki**

*Sushi Rice Rolled in Nori with Cucumber, Carrots, Avocado & Red Cabbage*

### **Spicy Shrimp Maki**

*Sushi Rice Rolled in Nori with Shrimp, Avocado, Cucumber & Spicy Sauce*

### **Tuna Avocado Maki**

*Sushi Rice Rolled in Nori with Tuna & Avocado*

*Wasabi, Pickled Ginger & Soy Sauce to the side*



## **Cuban Street Food – Staff Attended**

### **Cuban Sandwich**

*Ham, Roast Pork, Swiss Cheese, Pickles, Mustard*

### **Carnitas Tacos**

*Pickled Cabbage Slaw*

### **Cuban Corn on the Cob**

*Seasoned & Grilled Corn with Husk, Queso Blanco, Lime*



## **Mexican Street Food – Staff Attended**

### **Carne Asada Taco**

*Marinated Skirt Steak, Onions, Cilantro*

### **Corn in a Cup**

*Queso Cojita, Mayo, Lime, Chili Powder*

### **Frijoles Charros**

*Pinto Beans, Chorizo, Bacon, Tomato, Garlic, Cilantro*





## ***Spectacular Chilled Seafood Bar\**** - Uniformed Chef Attended

***Shrimp Cocktail, Fresh Fish Crudo,  
& Seared Ahi-Tuna Carpaccio***

***Presented in a Silver Conch Shell surrounded by Ice***  
*Fantail Shrimp (3), Crudo (1.5oz), Ahi Tuna (1.5oz)*

### ***To The Side***

*Zesty Tequila Cocktail Sauce & Asian Slaw*  
*Garnished with Fresh Lemon & Lime Wedges*

### ***Options:***

#### ***Snow Crab Claws***

*Available at Market Price per Piece*

#### ***Custom Ice Sculptures***

*Please Inquire Regarding Designs and Pricing*



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## ***The French Quarter – Staff Attended***

### ***Shrimp & Grits***

*Creamy Smoked Gouda Grits, Chipotle*

### ***Vegan Jambalaya***

*Gardein Crumbles, Peppers, Tomato, Onion, Cajun Spices*

*Steamed Rice*

### ***Cornbread Squares***

*Honey Butter*



## ***Tuscan Pasta Bar - Staff Attended***

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

### ***Choice of Three:***

*Rigatoni – Rotini - Shells - Tri-Colored Cheese Tortellini - Cheese Ravioli*

### ***Choice of Three:***

*Pomodoro – Marinara – Tomato Basil - Bolognese – Portobello Mushroom Marinara*

*Spicy Vodka Sauce - Pesto Ala Crème - Alfredo – Broccoli Aglio Olio*

***Served with Grated Parmesan Cheese, Campagnola Bread***





## **Wrigleyville Sliders – Staff Attended**

*Choice of Three  
(Two Sliders per Guest)*

*Always a Crowd Pleaser*

**La Pasta-Ria Famous Meatball**

*Rich Pomodoro Sauce*

**Classic Chicago Italian Beef**

*Sliced Roast Beef, Italian Herbs in Au Jus*

**Italian Sausage**

*Mild Italian Sausage with Rich Pomodoro Sauce or Grilled with Natural Au Jus*

**Cheesy Beef Slider with Caramelized Onions**

**4” Chicago’s All-Beef Hot Dogs**

**Pulled Pork**

*Slow-Roasted Pork in Tangy BBQ Sauce, Creamy Slaw*

**Tamarind Tofu**

*Tamarind-Glazed Tofu, Kachumbar Slaw*

**Catfish Po’Boy**

*Cornmeal-crust Catfish, Remoulade Sauce, Cajun Slaw*

**Buffalo Chicken**

*Blue Cheese-Celery Slaw*

**This Menu Includes:**

**Bistro Chips**

**Appropriate Accoutrements such as:**

*Roasted Green Peppers & Onions, Creamy Slaw, Giardiniera, Ketchup, Mustard, Relish, Buns & French Bread on the side*



## **The Transparent Wall – Staff Attended**

*Choice of Three:  
(Two per Guest)*

**Shrimp Shooter**

*Steamed & Chilled Shrimp*

*Tequila Cocktail Sauce & Lime Wedge*

**Asian Vegetable & Noodle Salad**

*Presented in a Chinese “To Go” Container with Chopsticks*

*Glass Noodles, Ginger Soy Dressing*

**Crudit  Shooter**

*Crisp Fresh Vegetables & Hummus*

**Fresh Fish Crudo**

*Grapefruit, Avocado, Watermelon Radish, Lime, Ginger*

**Watermelon, Feta, Tomato Salad**

*Mint Vinaigrette*





## **Chicago Favorites – Staff Attended**



### **4” Chicago’s All-Beef Hot Dogs**

*Fresh Poppy & Plain Hot Dog Buns*

*Diced Onion, Pickle Relish, Mustard, Sport Peppers & Ketchup (Hidden by Request)*

**Cart Rental 250.00**



### **Classic Chicago-Style Italian Beef**

*Thinly Sliced Roast Beef with Italian Herbs in Au Jus*

*Roasted Green Pepper & Giardiniera (Hot Peppers) to the side*

*Crusty French Rolls*



**&**



**Deep Dish Sausage, Pepperoni & Cheese Pizzas**



## **Flatbread Artisan Pizzas Station – Staff Attended**

**Presented at various elevations on Black Iron Skillets**

**Choice of Three:**

### **Margherita Classic Flatbread**

*Fresh Mozzarella, Basil, Sliced Roma Tomatoes*

### **Spinach, Mushroom & Artichoke Flatbread**

*Fresh Sliced Vegetables, Marinated Artichoke Hearts*

*Gruyere, Mascarpone & Parmigiano Cheeses*

### **Spicy Italian Sausage Flatbread**

*Marinara, Provolone, Crumbled Italian Sausage*

### **Grilled Chicken & Pesto Flatbread**

*Marinated Chicken Breast, House-made Pesto, Shaved Asiago Cheese*

### **Shrimp & White Bean Hummus**

*EVOO, Caramelized Onions, Melted Leeks, Parmesan Cheese*

### **Prosciutto, Fig & Caramelized Onion**

*“Accompanied by”*

*Grated Parmesan Cheese, Crushed Red Pepper & Oregano*





## ***Mini Asian Noodle Bar*** - *Uniformed Chef Attended*

*Choice of One Noodle:*

***Udon Noodle, Buckwheat Soba Noodle***

*Choice of One Meatball:*

***Baked Orange Chicken Meatball, Wild Salmon Meatball, Tamarind Beef Meatball, Lemongrass Pork Meatball***

*Choice of One Sauce:*

***Sweet Chili Sauce, Green Curry Sauce, Sesame Sauce***

***Guests Can Select from the Following Fresh Toppings:***

***Edamame, Carrot, Cucumber, Green Onion, Bean Sprout & Daikon***





## ***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 selected style of service & menu.*

**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.**

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### ***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) People – Additional Guests are welcome at \$50 Per Guest***

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### ***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.*