



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*



Special Event Package

Menu



## ***Special Event Pricing Information***

*Designed for 50 Guests or More*

### ***Entrée Price Includes the Following:***

*An Elegant Three-Course Meal*

*Soup and/or Salad, Vegetable, Side Dish, Artisan Breads,*

*Decadent Trio or Plated Sumptuous Dessert*

*Coffee and Hot Tea Service*

### ***Progressive Passed Hors d'oeuvres (Included)***

*Served Butler style during the One Hour Cocktail Reception*

### ***Pricing Information***

*Catered by Design requires a signed contract & non-refundable deposit to secure a date.*

*Thanks for your interest in Catered by Design.*

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

### ***Children 12 & Under***

*\$25.00 Using Children's Plated Menu*

### ***Recommended Vendors***

*A List of Preferred Vendors is Available upon Request*

### ***CBD Services Include the Following:***

*Vendor Coordination & Recommendation, Time Line Suggestions  
& Tune-Ups, Floor Plan Design, Venue Liaison & Detailed Final  
Touches*





## **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 Five Hors d'oeuvres***

*Attractively arranged on designer trays with appropriate accents (Four 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*

***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*

### ***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*





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

### ***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***

*Prosciutto, Mint*





## ***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***





## ***Great Additions***

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

*Designed for 50 Guests or More*

### ***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*

***Please add \$00.00 per Guest***

#### ***Options:***

***Snow Crab Claws***

*Available at Market Price per Piece*

***Custom Ice Sculptures***

*Please Inquire Regarding Designs and Pricing*



## ***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*

***Please add \$0.00 per Guest***

*\*Cheeses subject to change based on availability*



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





*First Course*

***Garden Fresh Salad or House-made Soups***

***Hot Soups***

*Tomato Basil ~ Vegetarian Roasted Corn Chowder ~ Seafood Bisque ~ Minestrone ~ Wild Mushroom ~ Homemade Chicken Noodle ~ Beef Barley ~ Butternut Squash Bisque (Seasonal) Harvest Grain with Portobello Mushroom (Vegan)*

***Cold Soups***

*Gazpacho ~ Watermelon Lime ~ Cucumber*

***For Those Who Prefer***

*We Are Pleased to Offer a Pairing of Garden Fresh Salad & House-made Soup in a Demitasse Cup On a Shared Plate  
Please Add \$2.75 per Guest*

***Garden Fresh Salads***

***A La Française***

*Mesclun, Radish Slivers, Toasted Walnuts & Bleu Cheese, White Wine Vinaigrette*

***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*

***Wintry***

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

***Mediterranean***

*Romaine Lettuce, Red Onion, Za'atar Roasted Tomato, Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive, Red Wine Vinaigrette & Organic Feta*

***Sweet & Savory***

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

***Caesar***

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

***Winterberry***

*Boston Bibb, Watermelon Radish, Winterberries (Pichuberrries), Bell Peppers Watermelon Radish Dressing (seasonal)*

***Shaved Brussel Sprout***

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



*Accompanied by*

***Hearth Baked Artisan Rolls***

*Gourmet Knot, Brioche, Pretzel Rolls & Crisp Asiago Lavosh  
Whipped Herb Butter  
On B & B Plate*



## ***Choice of Two Entrées (2) & Vegetarian option***

*Entrees marked with an asterisk (\*) have been Chef paired with a Vegetable & Starch by our Talented Culinary Team  
You Can Mix & Match to your Taste*

### ***At the Seated Dinner***

*Wafer-Thin Slice of Cucumber or Lemon  
to each Water Glass*

### ***Poultry Breast Entrées***

***\* Roasted, Frenched White Truffle Chicken Breast***  
*Parm Pomme Puree, Haricot Vert, Brioche Leek Sauce,  
Poached Tomatoes & Frites*

***Frenched Chicken Marsala***  
*Fresh Mushrooms & Marsala Wine*

***Frenched Chicken Provencal***  
*Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine*

***Tropical-Grilled Chicken***  
*Pineapple Coulis, Sweet & Savory Relish of Grilled Pineapple  
Red Bell Peppers & Lime*

***\* Chicken Fontinella Bruschetta***  
*Fresh Tomatoes, Basil & EVOO  
Roasted Asparagus & Mediterranean Potatoes*

### ***Tangerine Chicken***

*Frenched, Panko-Crusted Chicken Breast  
Tangerine Juice, Ginger, Garlic, Soy Sauce, Sweet Chili  
Buckwheat Soba or Rice Noodle, Lotus Root Garnish*

### ***Chicken Marchan***

*Frenched, Skin-on, Herbed Chicken Breast  
Butternut Squash Puree, Creamy Cranberry Sauce*

### ***Spiral Ricotta Chicken***

*Ricotta, Mushroom & Spinach Filling  
Diced Roasted Vegetables, Dijon Mustard Sauce*





## ***Poultry Breast Entrées Continued***

### ***Frenched Chicken Vesuvio***

*Skin on Frenched Cut, Red Onions, White Wine & Italian Spices*

### ***Chicken Queso***

*Parmesan Cheese Crust, Avocado & Mango Relish*

### ***Mediterranean Chicken***

*Fresh Mushrooms, Tomatoes & Sweet Onions*

*White Wine & Roasted Lemon Sauce*

### ***Chicken Limone***

*White Wine, EVOO, Lemon Butter & Provolone Cheese*

## ***Stuffed Poultry Breast Entrées***

### ***\* Panko-Crusted Stuffed Chicken Breast***

*Baby Spinach, Roasted Red Peppers & Smoked Gouda*

*Lemon Thyme Cream Sauce*

*Grilled Vegetable Skewer & Oven-Roasted Fingerling Potatoes*

### ***Pollo Puebla***

*Roasted Poblano Peppers, Fresh Tomato, Cilantro,*

*Onion, Queso Fresco & Tomatillo Salsa*

### ***Prosciutto-Wrapped Chicken Breast***

*Asparagus, Spinach & Red Peppers*

### ***Chicken Mascarpone Di Lombardy***

*Parmesan Crusted, Mascarpone Cheese, Artichokes Hearts*

*Roasted Red Peppers*

### ***Chicken Portobello***

*Sweet Red Onions, Portobello Mushrooms, White Wine Reduction*

## ***Pork & Lamb***

### ***Herb-Encrusted Center-Cut Pork Loin***

*Parsley-Scallion Sauce*

### ***Margarita Grilled Pork Chop***

*Bone-in, Marinated in Garlic, Cilantro, Lime & Tequila*

*Rubbed with Smoked Paprika & Cumin*

*Creamy Avocado Tomatillo Verde Sauce*

### ***Roasted Rack of Lamb***

*Honey Mustard Sauce*

*Creamy Polenta & Rainbow Carrots with EVOO & Ras el Hanout*





## ***Beef Entrées***

### ***Sauce Selections***

*Cabernet Reduction with Fresh Garlic, Thyme & Shallots*

*Truffle Glaze*

*Guinness Stout Reduction*

*Port Wine Reduction with Fresh Herbs*

*Bordelaise Red Wine Reduction, Mushrooms & Fresh Herbs*

### ***Top Sirloin of Beef***

*Please Select a Sauce*

### ***\* Stout-Braised Short Ribs***

*Oven-Roasted Candied Brussels Sprouts Fresh Garlic,*

*Crisp Bacon & Blue Cheese*

*Garlic Redskin Mashed Potatoes*

### ***\* Flat Iron Steak***

*Classic Seasonings, Please Select a Sauce*

*White Truffle Roasted Baby Yukon Gold Potato*

*Grilled Asparagus & Yellow Peppers, EVOO & Kosher Salt*

### ***2-3oz. Petite Beef Medallions***

*Seared Tender Beef Shoulder Medallions, Guinness Stout Sauce*

### ***\* Center Cut Filet Mignon (6oz.)***

*Herb-Encrusted Tenderloin of Beef*

*Cabernet Reduction with Fresh Garlic, Thyme & Shallots*

*Garlic Redskin Mashed Potatoes*

*Grilled Asparagus & Yellow Peppers, EVOO & Kosher Salt*

### ***\* Hand-Carved Tenderloin of Beef***

*Encrusted with Cracked Black Pepper*

*Truffle Gaze Sauce*

*Pan Wilted Spinach Garnished with Toasted Pine Nuts & Brown Rice Pilaf*





## ***Seafood Entrées***

### ***\* Lake Superior Whitefish Acapulco***

*Citrus Marinated, Sweet & Savory Mango Papaya Salsa  
Roasted Asparagus & Rosemary-Infused Jasmine Rice*

### ***Whitefish with Chimichurri***

*Chopped Parsley, EVOO, Garlic, Flaked Red Peppers, & Scallions*

### ***\*Lemon Grass-Crusted Baramundi***

*Green Curry Sauce, Forbidden Rice Timbale  
Broccoli Rabe with Tamari & Lime  
Mango Chili Sorbet, Taro Chip*

### ***Oven-Roasted Salmon Fillet***

*Lemon, Fresh Herbs, EVOO*

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

*Bed of Frizzled Beet Threads*

### ***\*Teriyaki-Glazed Salmon Fillet***

*Snipped Scallions, Savory Wild Rice Blend, Snow Pea Slaw*

### ***\*Grilled Salmon Fillet***

*Pomegranate Gastrique, Lemon Zest & Fresh Chives  
Grilled Vegetable Skewer & Lemon Arugula Orzo*

### ***\*Shrimp & Scallop***

*Roasted Red Pepper Coulis  
Oven-Roasted Root Vegetable Timbale*

### ***Marinated Snapper***

*Fresh Herbs & Lemon  
Mango Salsa*

### ***\* Thai Cacao Chilean Sea Bass***

*Coconut Beurre Blanc Sauce  
Oven-Roasted Fingerling Potato  
Garlic Butter-Poached Oyster Mushrooms & Grape Tomatoes  
Market Price*

### ***\* Pan-Roasted Halibut***

*Orange/Cayenne Gastrique, Mango, Mint & Strawberry Relish  
Melted Leeks & White Truffle Roasted Baby Yukon Gold Potatoes  
Market Price*





## ***Duets***

***Center Cut Filet Mignon (5oz.)***

***Please Choose a Sauce***

***Cabernet Reduction with Fresh Garlic, Thyme & Shallots***

***Truffle Glaze***

***Guinness Stout Reduction***

***Port Wine Reduction with Fresh Herbs***

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

***Choose any Poultry Entrée***

***Choose any Salmon Entrée***

## ***Suggested Duet Pairings***

***Center Cut Filet Mignon (5oz.) w Cabernet Sauce***

***Paired with***

***Panko Crusted Stuffed Poultry Breast***

***Baby Spinach, Roasted Red Peppers & Smoked Gouda,***

***Lemon Thyme Cream Sauce***

***Center Cut Filet Mignon (5oz.) with Truffle Glaze***

***Paired with***

***Chicken Portobello***

***Sweet Red Onions, Portobello Mushrooms, White Wine Reduction***

***Center Cut Filet Mignon (5oz.) with Guinness Stout Reduction***

***Paired with***

***Oven Roasted Salmon Fillet***

***Lemon, Fresh Herbs, EVOO***

***Center Cut Filet Mignon (5oz.) with Port Wine Sauce***

***Paired with***

***Grilled Salmon Fillet***

***Pomegranate Gastrique, Lemon Zest & Fresh Chives***

***\*Surf & Turf***

***Center Cut Filet Mignon (5oz.) with Cabernet Sauce***

***Paired with***

***Jumbo Grilled Scallop & Shrimp Scampi Skewer***

***Grilled with Citrus Butter***

***Haricot Verts & Baby Carrots with Greening***

***Oven Roasted Fingerling Potatoes***





## ***Vegetarian Entrées***

***\*Eggplant & Spinach Rollatini***  
*Ricotta, Parmesan & Mozzarella Cheese  
Marinara Sauce Bed of Spinach*

***\* Cheese Ravioli***  
*Vodka Sauce, Shaved Parmesan  
Trio of Roasted Colorful Peppers*

***\*Cauliflower Steak***  
*Subtle Italian Herb Marinated  
Roasted Tomato Concasse*

***\* Spinach Lasagna***  
*Fresh Spinach, Ricotta & Mozzarella Cheese  
Marinara Sauce  
Grated Parmesan*

***\*Penne Pasta Primavera***  
*Lite Tomato Sauce, Roasted Vegetable Gratin*

***\* Butternut Squash Ravioli***  
*Brown Butter & Sage  
Trio of Roasted Colorful Peppers*

*Thanks for your interest in Catered by Design.*

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

## ***Signature Vegetarian Entrées***

***\*Saffron Risotto Cakes***  
*Avocado & Grape Tomato Relish, Lemony Arugula Sprigs,  
Leek Sauce*

***\*Stuffed Portobello Mushrooms***  
*Caramelized Onions, Artichoke Hearts, Roasted Red Pepper  
& de Jonghe Breadcrumbs Bed of Spinach, Red Pepper Coulis*

***\*Wild Mushroom Parcel***  
*Red Pepper Coulis, Micro Greens*

***\*Deconstructed Samosa***  
*Pea, Potato, Garam Masala, Mint Chutney, Sweet Drop Peppers*

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

***\*Grilled Vegetable Stack***  
*Portobello Mushroom, Bell Peppers, Zucchini & more!  
Bed of Spinach, Polenta, Balsamic Glaze (Vegan)*





## ***Vegetables***

*Please select one from the Following*

***Roasted Asparagus & Poached Grape Tomatoes***  
*Crumbled Blue Cheese*

***Haricot Verts & Baby Carrots with Greening***

***Mélange of Summer Vegetables***  
*Carrots, Squash & Broccoli, Chive-Shallot Butter*

***Haricot Verts with Peruvian Peppers***

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

***Pan-Wilted Spinach***  
*Toasted Pine Nuts*

***Green Beans Almondine***  
*Brown Butter & Toasted Sliced Almonds*

***Poached Grape Tomatoes & Oyster Mushroom***  
*Garlic Oil*

***Broccolini***  
*Tamari & Lime*

***Colorful Cauliflower Puree***

***Cauliflower & Brussel Sprouts***  
*Parmesan Lemon Bread Crumbs*

***Rainbow Carrots***  
*Garlic, EVOO, Ras el Hanout*

***Oven-Roasted, Candied Brussels Sprouts***  
*Fresh Garlic-Crisp Bacon & Blue Cheese*

***Oven-Roasted Root Vegetable Timbale***  
*Carrots, Beets, Parsnips & Butternut Squash, Granny Smith Apples*

***Grilled Asparagus & Yellow Peppers***  
*EVOO & Kosher Salt*

***Medley of Roasted Colorful Peppers***  
*Trio of Red, Green & Yellow Peppers, EVOO*

***Oven-Roasted Sliced Red & Gold Beets***

***Sweet Peas***  
*Garlic Butter*

***Roasted Cauliflower Topped with Crispy Chickpeas***  
*Light Dijon Vinaigrette & Roasted Leeks*







## ***Starch***

*Please select one from the Following*

***Roasted Garlic & Ruby-Red Sweet Potato Swirl***

***Mediterranean Potatoes***

*Red Onion, Oregano & EVOO*

***Garlic Redskin Mashed Potatoes***

***Potato Galette***

*Onion, Cream, Parmesan and Rosemary*

***Oven-Roasted Fingerling Potatoes***

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

***Vertical Double-Stuffed Potato***

*Cheddar Mashed Potato, Paprika*

***White Truffle-Roasted Potato***

*Baby Yukon Gold Potato*

***Fingerling Sweet Potatoes & Fresh Spinach***

*Red Onion, EVOO & Herbs*

***Forbidden Black Rice Timbale***

*Lime Zest*

***Savory Wild Rice Blend***

*White & Wild Rice, Herbs & Vegetable Stock*

***Dilled Basmati Rice***

*Vegetable Stock & Dill*

***Coconut Lime Rice***

*Jasmine Rice Timbale, Lime Zest & Coconut Milk*

***Purple Jasmine Rice***

*Rosemary-Infused*

***Parmesan-Truffle Orzo***

*Creamy & Lightly Infused*

***Creamy Lemon Orzo***

*Fresh Arugula*

***Savory Bread Pudding***

*Fresh Herbs & Mushrooms*

***Creamy Polenta***

***Smoked Gouda Grits***





**Your Choice of Three**

**The Decadent Trio** (Served Stationary or Plated)  
(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, 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

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**Ala Carte**

**Mélange of Fresh Fruit (\$2.50 Per Guest)**

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece

**House-baked Cookies (\$1.75 Per Guest)**

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





## ***Plated Sumptuous Dessert***

### ***Chicago Caramel Corn Entremet***

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

### ***Gelato***

*Pitzelle Cookie Triangle - Assorted Flavors Available*

### ***Brookie ala Mode***

*French Vanilla Ice Cream, Fudge, Whipped Cream & Cherry*

### ***Lemon Sorbet***

*Black Currant Nectar, Mint Leaf Garnish*

### ***Pistachio-Passionfruit Mousse Entremet***

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

### ***Raspberry Cheesecake***

*Raspberry Puree, Rich Chocolate Fudge & Chocolate Graham Cracker Crust*

### ***Apple & Pear Crostata Ala Mode***

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

### ***Mixed Berry Sour Cream Tartlet***

*Fresh Berries, Sour Cream Filling, Butter Pecan Streusel*

### ***Chocolate Cake Extraordinaire***

*Dark Chocolate Mousse, Chocolate Crumb Crust, Cocoa Powder*



## ***Coffee Station***

***Dark Roast Regular & Decaffeinated Columbian Coffee***

***and Assorted Tazo Teas***

*Served with Signature Sweeteners, Lemon & Cream*





## ***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.*