



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life*.



Young Adult Menu



Custom Young Adults Pricing Information

Designed for 50 Guests or More

Artistically Designed Buffet Includes the Following
Stationary Hors d'oeuvre & First Course
La Fiesta, Chicago Fav's or Comfy Foods
Create your own Sundae Bar or Sweet Korner

Thanks for your interest in Catered by Design.

PLEASE CONTACT US FOR MORE INFORMATION AND PRICING.

Catered by Design Services:

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

Children under 3 Free





Young Adults Menu

Designed for 50 Guests or More

Stationary Hors d'oeuvre

Choice of One

Flatbreads

BBQ Chicken & Margarita

Chip & Salsa

House-made Pico de Gallo & House-made Tortilla Chips

Quesadilla Duo

Cheddar & Chicken

Pups n Blanket & Grilled Cheese Triangles

Hot Pretzel Bites

Cheese & Mustard



First Course

Choice of One

Garden Fresh Crudité

*Raw Vegetables, Carved Vegetable Centerpiece, Pita Chips
Ranch & Hummus*

Caesar Salad

*Romaine, Grape Tomato, Grated Parmesan & Homemade Croutons
Creamy Caesar Dressing*

Mediterranean Salad

*Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olives
Red Wine Vinaigrette & Parmesan Cheese*

Tossed Salad

Iceberg, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings

Raspberry Vinaigrette, Creamy Herb, 1000 Island, French or Italian

Fresh Fruit

Grapes, Strawberries, Melon





Young Adult Buffet

Choice of One

La Fiesta

Chicken Fajitas

Grilled with Onions, Green Bell Peppers & Sliced Jalapeño Peppers
Diced Tomatoes, Sour Cream & Corn Tortillas

OR

Make-Your-Own Hard Shell Chicken or Beef Tacos

Shredded Lettuce & Cheese, Diced Tomatoes & Onions,
Jalapenos & Sour Cream

Accompanied by

Refried Beans OR Spanish Rice

Includes

House-made Tortilla Chips & Salsa

OR

Cheese Quesadillas



Chicago Fav's

4" Kosher Style Red Hot & Chips

Ketchup, Mustard & Pickles to the side

La Pizza-Ria Thin Crust Pizza

Choice of One

Sausage, Pepperoni or Cheese Pizza

Rigatoni with Marinara

Comfy Foods

Breaded Chicken Tenders

Ketchup & BBQ Sauce

Beef Slider on a Brioche Bun & Tots

Cheese, Ketchup, Mustard & Pickles to the side

Creamy Mac & Cheese

Cheddar Sauce & Panko Bread Crumbs





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

OR

Sweet Korner

Your Choice of Four

(Four per person)

Petite Root Beer Float Shooter

Vanilla Ice Cream

Cheesecake Lollipop

White & Dark Chocolate

Chocolate Dipped Marshmallow

White & Dark Chocolate Drizzles

Chocolate Dipped Fun-Stuff Oreo

Vanilla Cream Fruit Shooter

Rice Krispie Pops

Dipped in Dark Chocolate, White Chocolate Drizzles

Pop Tart Cake

Banana Split Bites

Apple Nachos

Banana Sushi

Chocolate Shake Shooter

Chocolate Rimmed Shot Glass

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 4 dozen

Soft Drink Bar

Novelties - Shirley Temple and Roy Rogers

Soft Drinks - Coke, Diet Coke Sprite, Diet Sprite & Ginger Ale

Strawberry Lemonade & Ice Tea

All Bar Fruit, Garnishes & Accoutrements

To Include - Lemons, Limes & Maraschino Cherries





Great Additions

Your Choice of Three

Passed Hot &/or Cold Hors d'oeuvres

Attractively arranged on designer trays with appropriate accents
(Three Pieces per YA)

Grilled Cheese Triangles & Tomato Basil Soup Shooter

Always a Crowd Pleaser

Vegetable Egg Roll

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

Bruschetta

Baked Crostini of Casa Nostra Bread, Fresh Tomatoes, & Fontinella Cheese
Fresh Basil & Herb EVOO

Veggie & Poblano Quesadilla

Flour Tortillas, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers,
Chihuahua Cheese & Cilantro Salsa Rojo

Watermelon, Feta & Grape Tomato Skewer

Mint Vinaigrette

Mini BBQ Meatball

Tangy BBQ Sauce, on a Pretzel Stick

Crudité Shooter

Crisp Fresh Vegetables & Herb Dip

Guacamole

Crema Ranchero, Tortilla Cup

Pretzel Nuggets

Cheese Sauce

Crispy Potato Skins

Sour Cream & Fresh Scallions

Mozzarella Sticks

Marinara Sauce

Pups in Sleeping Bags

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

Baby Cheesy Beef Burger

Brioche Bun

South of the Border Wrap

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

Vegetarian California Roll

Sushi Rice, Cucumber, Carrots & Avocado ~Wasabi, Pickled Ginger & Soy Sauce

Asian Noodle & Vegetable Salad

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

Ginger Soy Dressing

PB&J Triangles with Milk Shooter

\$4.50 per YA





Novelty Additions

At The Cotton Candy Machine

Attendant

Spinning Candy Floss to Order

\$2.75 per YA

Staff, Equipment Rental & Delivery \$175.00



Hot Pretzels

Cheese Sauce & Mustard to the Side

\$3.75 per YA

Pretzel Machine Rental & Delivery \$125.00

Popcorn

\$2.95 YA

Popcorn Machine Rental & Delivery \$125.00

Nachos

Cheese Sauce & Jalapeño Peppers

\$3.75 per YA

Equipment Rental & Delivery \$65.00



Create Your Own

S'mores Station

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

\$4.00 per YA

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

\$6.25 per YA





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.

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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.*

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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.*