



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life*™



CATERED BY DESIGN DELIVERED RECEPTION



We deliver **everything**
you need and get it to you
on time.

COLD HORS D'OEUVRES P.3-4
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V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. Catered by Design makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen. Catered by Design uses Gluten-Free Soy Sauce in all recipes.

All pricing is 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, the client will be notified & offered alternative options.



HORS D'OEUVRES

HOT AND COLD HORS D'OEUVRES

GROUP 1

SELECT SIX TYPES OF HORS D'OEUVRES

Price Based on Six Pieces/Guest

20.50/guest

GROUP 2

SELECT FIVE TYPES OF HORS D'OEUVRES

Price Based on Five Pieces/Guest

17.50/guest

GROUP 3

SELECT FOUR TYPES OF HORS D'OEUVRES

Price Based on Four Pieces/Guest

14.50/guest



COLD HORS D'OEUVRES

Priced per dozen - Minimum 2 dozen per item

SEAFOOD

SMOKED SALMON MOUSSE | GF

Cucumber Boat

18.00/dozen

SMOKED SALMON PUMPERNICKEL CANAPE

Smoked Salmon Rosette, Lemon Crème Fraîche

18.00/dozen

CALIFORNIA MAKI ROLL | GF | DF

Sushi Rice, Cucumber, Avocado, Imitation Crabmeat & Sesame Wasabi, Pickled Ginger & Soy Sauce

25.00/dozen

GRILLED & CHILLED PESTO SHRIMP SKEWER

Sweet Red Pepper Dipping Sauce

25.50/dozen

TERIYAKI SHRIMP in SNOW PEA | DF

Black & White Sesame Seeds

25.50/dozen

WRAPPED ASPARAGUS | GF

Smoked Salmon & Chive Cream Cheese

27.50/dozen

SHRIMP SHOOTER | GF | DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

27.50/dozen

MEAT

ANTIPASTO SKEWER | GF

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

18.50/dozen

BURRATA CROSTINI

Prosciutto, Tomato, Balsamic Drizzle

19.00/dozen

HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI | DF

Horseradish Aioli, Flat Leaf Parsley

20.00/dozen

BABY BELLS | GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion

24.50/dozen

MOROCCAN LAMB CROSTINI | DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

25.50/dozen





CHICKEN

LOMBARDY CHICKEN CROSTINI

Mascarpone Cheese, Artichoke, Roasted Red Peppers
23.50/dozen

GRILLED CHICKEN WRAP

Grilled Chicken, Red Bell Pepper, Jalapeño Cheese
Cilantro, Chopped Scallions & Crema Ranchero, Rolled
23.50/dozen

WILD MUSHROOM & GOAT CHEESE CHICKEN CROSTINI

25.00/dozen

BABY BRIOCHE BUNS

Fillings:

HARVEST CHICKEN SALAD | CN

Red Grapes, Raisins & Walnuts
21.00/dozen

THE BEST TUNA SALAD

21.00/dozen

CAPRESE | V

Tomato, Mozzarella & Fresh Basil Vinaigrette
24.00/dozen

TURKEY BREAST

Cranberry Chutney
24.50/dozen

ROAST SIRLOIN of BEEF

Whipped Horseradish Sauce
24.50/dozen

VEGETARIAN

SOUTH OF THE BORDER WRAP | V

Flour Tortillas, Crema Ranchero, Red Bell Peppers
Jalapeño Cheese, Fresh Cilantro & Sliced Scallions
18.00/dozen

CAPRESE SKEWER | V | GF

Tomato, Fresh Mozzarella, Basil Vinaigrette
18.00/dozen

BLUEBERRY & GOAT CHEESE CROSTINI | V

Crisp Apple, Honey
32.00/dozen

VEGAN CALIFORNIA ROLL | V | GF | DF | VGN

Sushi Rice, Cucumber, Carrots, Avocado
Red Cabbage, Wasabi, Pickled Ginger & Soy Sauce
25.00/dozen

WATERMELON, FETA & GRAPE TOMATO SKEWER | V | GF

Mint Vinaigrette
18.00/dozen

GRAPE & GOAT CHEESE LOLLIPOP | V | GF | CN

Crushed Pistachio
26.50/dozen

FRESH SUMMER ROLL | V | GF | DF | VGN

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

ASIAN NOODLE & VEGETABLE SALAD | V | GF | DF | VGN

Presented in a Chinese "To-Go" containers with chopsticks
Glass Noodles, Ginger Soy Dressing
40.00/dozen

AVOCADO DEVILED EGG | V | GF | DF

17.50/dozen

BLOODY MARY DEVILED EGGS | V | GF | DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco
20.00/dozen

MUFFULETTA DEVILED EGGS | GF | DF

Genoa Salami, Capicola, Provolone Cheese
Black Olives, Mayonnaise, Oregano, Green Onion
21.50/dozen



HOT HORS D'OEUVRES

Priced per dozen - Minimum 2 dozen per item

QUESADILLAS

VEGGIE & POBLANO QUESADILLA | V

Flour Tortilla, Scallions, Poblano Peppers, Zucchini
Red Bell Peppers, Chihuahua Cheese, Cilantro & Salsa Rojo
15.00/dozen

GRILLED CHICKEN & CHEESE QUESADILLAS

Flour Tortilla, Chihuahua Cheese, Caramelized Onions & Salsa Rojo
18.00/dozen

CARNE ASADA QUESADILLA

Flour Tortilla, Tri-Colored Bell Peppers
Red Onions, Chihuahua Cheese & Salsa Rojo
20.00/dozen

POULTRY

TERIYAKI CHICKEN & VEGETABLE SKEWER | DF

19.50/dozen

TANGERINE CHICKEN SKEWER | DF

Panko Crust, Citrus Soy Sauce, Sweet Chile
19.50/dozen

CHICKEN & PINEAPPLE SKEWER | GF | DF

Sweet & Sour Dipping Sauce
19.50/dozen

THAI CHICKEN SATAY | GF | DF | CN

Peanut Dipping Sauce
19.50/dozen

JERK CHICKEN SKEWERS | GF | DF

Warm Mango Salsa
19.50/dozen

DUCK EGGROLL | DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam
26.00/dozen

CHICKEN POBLANO | GF

Bacon-wrapped, Queso Fresco, Chipotle Sauce, Crema Ranchero
28.50/dozen

MUSHROOMS

RED PEPPER STUFFED MUSHROOMS | V

Red Bell Peppers, De Jonghe Breadcrumbs & Sherry Wine
18.00/dozen

SAUSAGE STUFFED MUSHROOMS

Mild Italian Sausage, Seasoned Breadcrumbs & Parmesan Cheese
20.00/dozen

GULF COAST STUFFED MUSHROOMS

Shrimp, Crab, Herbed Breadcrumbs, Parmesan Cheese
22.00/dozen

ARTICHOKE & SPINACH STUFFED MUSHROOM | V | LC

Artichoke, Spinach, Cream Cheese, Sour Cream
22.00/dozen

PHILLY CHEESESTEAK MUSHROOM | GF | LC

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone
24.00/dozen





EMPANADAS

VEGETABLE EMPANADAS | v

Mushroom, Zucchini, Yellow Squash, Red Bell Pepper, Garlic
20.00/dozen

PLANTAIN & MANGO EMPANADAS | v

20.00/dozen

SWEET POTATO & BLACK BEAN EMPANADAS | v

Chipotle Pepper, Onion, Garlic
20.00/dozen

BEEF & CHEDDAR EMPANADAS

Potato, Onion, Garlic
22.00/dozen

CHICKEN & CHEDDAR EMPANADAS

Mixed Bell Peppers, Tomato, Garlic
22.00/dozen

BRATWURST & SAUERKRAUT EMPANADAS

Onion, Red Bell Pepper
22.00/dozen

SPANISH CHORIZO & BUTTERNUT SQUASH EMPANADAS

Caramelized Onion, Smoked Paprika, Sage
22.00/dozen

SEAFOOD

COCONUT SHRIMP | DF

Sweet & Spicy Apricot Dipping Sauce
25.50/dozen

NOLA SHRIMP & VEGGIE SKEWER | GF

Grilled with Cajun Butter
25.50/dozen

CHESAPEAKE BAY CRAB CAKE

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo
33.50/dozen

SHRIMP POBLANO | GF

Bacon-wrapped, Queso Fresco, Chipotle Sauce, Crema Ranchero
33.50/dozen

SEA SCALLOPS WRAPPED IN BACON | GF

Parmesan & Herb Crust
38.50/dozen



MEAT

MINI MEATBALLS

Priced per dozen - Minimum 2 dozen per item
Served with Pretzel Sticks to the Side

TANGY BBQ BEEF

12.50/dozen

GERMAN BEEF

12.50/dozen

ITALIAN POMODORO

12.50/dozen

SWEET & SOUR BEEF

13.50/dozen

SWEDISH BEEF

13.50/dozen

TAMARIND BEEF

13.50/dozen

BAKED ORANGE CHICKEN

14.00/dozen

LEMONGRASS PORK

14.00/dozen

BAKED WILD SALMON

18.00/dozen

Sweet Chili, Green Curry, Sesame

QUICHE LORRAINE

with Bacon & Swiss Cheese
14.00/dozen

PUPS IN SLEEPING BAGS

All-Beef Cocktail Dog, Puff Pastry, Ketchup, Mustard
16.50/dozen

SAUSAGE & PEPPER SKEWER | GF | DF

Mild Italian Sausage, Tri-Colored Bell Peppers
16.50/dozen

SMOKED SAUSAGE SKEWERS | GF | DF

Roasted Potatoes, Horseradish Dip
16.50/dozen

GOURMET ALL-BEEF COCKTAIL FRANK

Rosemary & Thyme Puff Pastry, Stone Ground Mustard
18.50/dozen

BACON-WRAPPED WATER CHESTNUTS | GF

Soy Sauce Glaze & Parmesan Herb Crust
23.50/dozen

TERIYAKI BEEF & ROASTED VEGETABLE SKEWER | DF

24.50/dozen

BABY CHEESY BEEF BURGER

Caramelized Onions, Brioche Bun
24.50/dozen

BACON-WRAPPED DATE | GF | DF

Chorizo Filled
26.50/dozen

THAI BEEF SATAY | GF | DF | CN

Peanut Dipping Sauce
26.50/dozen

MIDDLE EASTERN LAMB PUFF | CN

Spiced Ground Lamb, Pine Nuts, Puff Pastry
Tzatziki Dipping Sauce
27.50/dozen



VEGETARIAN

QUICHE FLORENTINE | v

Spinach & Swiss Cheese Baked in a Flaky Pastry Shell
14.00/dozen

CAULIFLOWER QUINOA FLATBREAD | v | GF

Broccoli Pesto, Roasted Cauliflower
15.50/dozen

ARTICHOKE HEARTS AU GRATIN | v | GF

Savory Mascarpone & Parmesan Cheese
22.00/dozen

BRIE & APRICOT TARTLET | v | CN

Puff Pastry, Brown Sugared Almonds
23.50/dozen

VEGAN EGG ROLL | v | DF | VGN

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

PORTOBELLO MUSHROOM TARTLET | v | CN

Puff Pastry, Gruyere Cheese
25.00/dozen

MUSHROOM & WALNUT TARTLET | v | CN

Goat Cheese, Truffle Oil
27.50/dozen

SPANAKOPITA | v

Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry
29.50/dozen

ASPARAGUS WITH ASIAGO | v | CN

Asiago Cheese, Phyllo
33.50/dozen

RASPBERRY BAKED BRIE | v | CN

Preserves, Puff Pastry, Toasted Almonds
40.00/dozen

FAMILY-SIZE PAN PIZZAS

Serves 12-15 as an Appetizer (Cut into 30 pieces)

THE CHEESE STANDS ALONE | v

Mozzarella Cheese & La Pasta-Ria Special Sauce
23.50/each

BIANCO PIZZA | v

Crust Brushed with Garlic-Infused EVOO
Topped with Four-Cheese Blend
23.50/each

GOURMET CASALINGA PIZZA | v

Fresh Tomatoes, Mozzarella Cheese, Herbs & Spices
26.50/each

PRIMAVERA | v

Crust Brushed with Garlic-Infused EVOO
Topped with Four-Cheese Blend, Tomatoes, Broccoli
Artichoke Hearts & Herbs
26.50/each

SAUSAGE or PEPPERONI

Mozzarella Cheese & La Pasta-Ria Special Sauce
27.50/each

All Pizzas Accompanied by:

Grated Parmesan Cheese, Crushed Red Pepper, Oregano

FLATBREAD PIZZAS

Serves 2-4 as an Appetizer (Cut into 10 pieces)

MARGHERITA | v

Fresh Mozzarella, Basil, Sliced Roma Tomatoes
14.00/each

BALSAMIC CARAMELIZED GARLIC & ZUCCHINI | v

Arugula Pesto & White Cheddar
14.50/each

SPICY ITALIAN SAUSAGE

Marinara, Provolone, Crumbled Italian Sausage
15.50/each

POTATO, FENNEL & GOUDA | v

16.50/each

GRILLED CHICKEN & PESTO

Marinated Chicken Breast, House-made Pesto, Shaved Asiago Cheese
16.50/each

SPINACH, MUSHROOM & ARTICHOKE | v

Fresh Sliced Vegetables, Marinated Artichoke Hearts
Gruyere, Mascarpone & Parmesan Cheeses
19.50/each

PROSCIUTTO, FIG & CARAMELIZED ONION | DF

20.50/each

SHRIMP SCAMPI

Garlic Butter Shrimp, Bechamel Sauce
Red Pepper Flake, Mozzarella & Parmesan Cheese
26.00/each

All Flatbreads Accompanied by:

Grated Parmesan Cheese, Crushed Red Pepper, Oregano





PLEASING PLATTERS

GARDEN FRESH CRUDITÉ | V | GF

Broccoli & Cauliflower Flowerets, Julienne-Cut Carrots
Red Bell Pepper, Celery, Zucchini, Radish Rosettes

Choice of One:

House-made Creamy Herb | V | GF • Hummus | V | GF | DF | VGN
Spinach | V | GF • Tzatziki | V | GF • Caramelized Onion | V | GF

Mini 21.50 (Serves 12)

Small 40.00 (Serves 25)

Large 80.00 (Serves 50)

MARINATED GRILLED & CHILLED VEGETABLE DISPLAY | V | GF

Asparagus Spears, Carrots, Zucchini, Yellow Squash
Red Peppers, Mushrooms, Balsamic Glaze

Accompanied by:

Roasted Red Pepper Garlic Dip | V | GF

Mini 42.50 (Serves 12)

Small 82.50 (Serves 25)

Large 148.50 (Serves 50)

ASIAN GRILLED & CHILLED VEGETABLE DISPLAY | V | GF

Baby Bok Choy, Asian Eggplant, Daikon, Endive
Snow Peas, Beech Mushrooms

Accompanied by: Kimchi Dip | GF | DF

Mini 45.50 (Serves 12)

Small 88.50 (Serves 25)

Large 170.50 (Serves 50)

CRUDITÉ AND HARVEST BREAD BOWL | V

Sourdough Bread Round Filled with House-made Dip

Choose One:

Spinach | V | GF • Caramelized Onion | V | GF

Accompanied by:

Broccoli & Cauliflower Flowerets, Julienne-Cut Carrots
Celery, Zucchini, Radish Rosettes

49.50 (Serves 20-25)

HOT ARTICHOKE & SPINACH DIP IN HARVEST BREAD BOWL | V

Crostini

64.00 (Serves 20)

CLASSIC CHEESE BOARD | V

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack
Red Grapes, Strawberries

Accompanied by:

Assorted Crackers & Flatbread

Mini 53.00 (Serves 12)

Small 98.00 (Serves 25)

Large 197.50 (Serves 50)

IMPORTED CHEESE BOARD* | V

Manchego, Red Dragon Cheddar, Gouda, Brie, Gorgonzola
Fresh Berries & Red Grapes

Accompanied by:

Assorted Crackers, Flat Breads & Fig Jam

267.50 (Serves 20-25)

*Cheeses subject to change based on availability

MIGUEL'S GUACAMOLE | V | GF

House-made Guacamole, Pico De Gallo &
Stone Ground Tortilla Chips

68.50 (Serves 25)

MEDITERRANEAN SPREADS

House-made Hummus, Baba Ghanoush | V | GF | DF | VGN
Roasted Red Pepper Garlic Dip | V | GF

Accompanied by:

House-Made Toasted Pita Triangles & Crostini

Mini 39.00 (Serves 12)

Small 70.50 (Serves 25)

Large 135.50 (Serves 50)

ADD CRUDITÉ

Carrots, Celery, Red Pepper, Zucchini

Mini 43.50 (Serves 12)

Small 78.00 (Serves 25)

Large 151.50 (Serves 50)

ANTIPASTO | CN

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto,
Fontinella & Provolone Cheese, Marinated Artichoke Hearts
Roasted Red Peppers, Olive Salad, Pepperoncini
Sliced Campagnolo Bread

Mini 59.50 (Serves 12)

Small 108.00 (Serves 25)

Large 216.00 (Serves 50)





PLEASING PLATTERS

SHRIMP COCKTAIL | GF | DF

Poached & Chilled Fantail Shrimp
Zesty Cocktail Sauce & Fresh Lemon

Mini	48.00	(24 Shrimp)
Small	92.50	(48 Shrimp)
Large	178.00	(96 Shrimp)

SUBSTITUTE TEQUILA LIME COCKTAIL SAUCE

Mini	52.00	(24 Shrimp)
Small	96.50	(48 Shrimp)
Large	182.00	(96 Shrimp)

SHRIMP CEVICHE PLATTER | GF

House-made Shrimp Ceviche & Stone Ground Tortilla Chips
72.00 (Serves 10-12)

CHILLED WHOLE-POACHED SALMON

Tilapia Stuffing, Sliced Cucumber, Diced Red Onion, Cream Cheese
Thinly Sliced Lemon, Dill Sauce, Gourmet Wafers & Flat Bread
One Size 322.00 (Serves 30-40)

SMOKED SALMON

Thinly Sliced Smoked Salmon, Sliced Fresh Roma Tomato,
Sliced Cucumber, Red Onion, Kalamata Olives

Accompanied by: Toast Points, Whipped Plain & Chive Cream Cheese
147.00 (Serves 15-20)

GRILLED & CHILLED BEEF TENDERLOIN

Thinly Sliced Tenderloin of Beef Beautifully Presented
Whipped Horseradish Aioli & Balsamic Mayonnaise

Accompanied by: Freshly Baked Gourmet Rolls (2 dozen)
Market Price (Serves 15-20)

BAKED BRIE EN CROUTE | V | CN

Choice of One Flavor:

Fig Jam & Toasted Cashew Pieces | V | CN

Apricot Preserves & Sliced, Toasted Almonds | V | CN

Dried Fruit & Candied Walnuts | V | CN

Raspberry Preserves | V

Accompanied by: Wheat Crackers
96.50 (Serves 12)

MÉLANGE OF FRESH FRUIT | V | GF | DF | VGN

A Selection of Melons, Tropicals and Berries

Mini	33.50	(Serves 12)
Small	61.50	(Serves 25)
Large	112.00	(Serves 50)

CLASSIC CHARCUTERIE BOARD | CN

Prosciutto, Capicola, Sopressata, Fair Oaks Smoked Swiss,
Cotton River Cheddar, Asiago Flatbread & Assorted Crackers
Whole Grain Mustard, Seasonal Jam, Cornichons
Pepperoncini, Grape & Goat Cheese Lollipops & Strawberries

150.50 (Serves 20)

MEXICAN CHARCUTERIE BOARD

Ham, Mexican Chorizo Meatballs, Manchego Cheese, Queso Fresco
Shrimp Ceviche, Mango Salsa, Avocado Deviled Eggs, Grilled Jicama
Nopales Salad, Fresh Mango, Grilled Banana Peppers, Tortilla Chips
160.00 (Serves 20)

SPANISH TAPAS BOARD | CN

Serrano Ham, Asparagus, Spanish Chorizo, Manchego Cheese
Drunken Goat Cheese, Romesco Sauce, Garlic Mushrooms
Torta Espanola Cubes, Garlic Shrimp Skewers, Quince Paste
Kalamata Olives, Marcona Almonds, Crostini Slices
200.00 (Serves 20)

GREEK CHARCUTERIE BOARD | CN

Thinly sliced Lamb Tenderloin, Loukaniko Meatballs
Chicken/Feta/Spinach Sausage, Baked Lemon Ricotta,
Drunken Goat Cheese, Baked Honey Feta & Olives, Tzatziki Dip
Falafel, Dolmades, Lemon Potato Skewers, Pasteli Sesame Sticks
Phyllo Custard & Pistachio Rolls, Dried Apricots, Crostini Slices
200.00 (Serves 20)

HOUSE-MADE SWEET POTATO CHIP | GF

Choice of Two Dips:

House-made Creamy Herb | V | GF • Chipotle Ranch | V | GF

Kimchi Dip | GF | DF • Caramelized Onion | V | GF • Dill Pickle Dip | V | GF

45.50 (Serves 20)

HOUSE-MADE CHIP TRIO | GF

Taro, Sweet Potato & Beet

Choice of Two Dips:

House-made Creamy Herb | V | GF • Chipotle Ranch | V | GF

Kimchi Dip | GF | DF • Caramelized Onion | V | GF or

Dill Pickle Dip | V | GF

49.50 (Serves 20)





DIPS BY THE PINT

(Minimum Order of 2 pints)

CANNELLINI BEAN HUMMUS v GF DF VGN	6.50/pint
SPICY RED LENTIL DIP v GF DF VGN	6.50/pint
CREAMY HERB v GF	6.50/pint
CARAMELIZED ONION v GF	7.50/pint
DILL PICKLE DIP v GF	8.50/pint
CHIPOTLE RANCH DIP v GF	8.50/pint
TOMATO BRUSCHETTA v GF	9.50/pint
HOUSE-MADE HUMMUS v GF DF VGN	10.50/pint
BABA GHANOUSH v GF DF VGN	11.50/pint
SPINACH v GF	12.50/pint
BUFFALO CHICKEN DIP GF	12.50/pint
ROASTED RED PEPPER GARLIC DIP v GF	14.50/pint
KIMCHI DIP GF DF	14.50/pint

INDIVIDUAL SNACK PACKS

(Minimum 5 of any one type)

SALSA v GF DF VGN Multi-colored Stone Ground Corn Tortilla Chips	3.50/each
HUMMUS v DF VGN House-made Pita Chips	4.00/each
HOUSE-MADE SWEET POTATO CHIPS & CHIPOTLE RANCH DIP v GF	4.00/each
HOUSE-MADE POTATO CHIPS & BEER CHEESE DIP v	5.00/each
HOUSE-MADE GUACAMOLE v GF Multi-colored Stone Ground Corn Tortilla Chips	4.50/each
VEGETABLE CRUDITÉ, PITA CHIPS & DIP v Choose One: House-made Hummus v GF DF VGN Roasted Red Pepper Garlic Dip v GF	5.00/each
ITALIAN MEAT & CHEESE Prosciutto, Provolone, Marinated Artichoke Hearts Roasted Red Peppers & Sliced Campagnolo Bread	6.50/each
CHEESE, FRUIT & NUTS v GF CN	7.50/each





SHOOTERS

Priced per dozen - Minimum 2 dozen per item

BLUEBERRY-BLACK RICE PUDDING SHOOTER | v | GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries
20.50/dozen

BANANA CREAM PIE SHOOTER | v

Whipped Cream
20.50/dozen

LEMON MERINGUE PIE SHOOTER | v

21.50/dozen

VANILLA CREAM FRUIT PARFAIT | v | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream
25.50/dozen

VANILLA PANNA COTTA | v | GF

Fresh Berry Coulis
25.50/dozen

CHICAGO CARMEL CORN PARFAIT | v

Corn Sponge Cake, Salted Caramel Mousse
Cream Cheese Mousse, Caramel Corn Brittle
Chopped Caramel Corn
25.50/dozen

EARL GREY SHOOTER | v | GF | CN

Gluten-free Earl Grey Chocolate Cake
Earl Grey White Chocolate Mousse
28.00/dozen

BANANA BREAD TIRAMISU | v

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls
28.50/dozen

CANNOLI SHOOTER | v | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell
29.50/dozen

WHIMSICAL TREATS

Priced per dozen - Minimum 2 dozen per item

MINI FLAN | v | GF

Fresh Berry, Whipped Cream
22.00/dozen

HOUSE-MADE CREAM PUFFS | v | CN

Mousse-filled pâte à choux topped in white or dark chocolate

Choose Flavor:

Pistachio • Grand Marnier • Kahlua
Blackberry • Passionfruit • Nutella • Vanilla

22.50/dozen - Minimum 2 dozen of any one flavor

CARMELITA BROWNIES | v

Fudgy Brownies, House-made Caramel, Fudge Sauce
Whipped Cream
24.00/dozen

MINI CHURROS | v

Caramel Sauce
25.00/tray (4 dozen per tray)

GREEK CUSTARD & PISTACHIO ROLLS | v | CN

Phyllo Dough
26.00

APPLE OR RASPBERRY STRUDEL BITES | v

26.00

KEY LIME TARTLET | v

Fresh Berries
26.00/dozen

CRÈME BRÛLÉE TARTLET | v | GF

Vanilla Custard, Caramel Sauce
26.00/dozen

CHOCOLATE TULIP CUP | v

Chocolate Mousse, Whipped Cream, Chocolate Drizzle
48.00/dozen

RASPBERRY CHOCOLATE TULIP CUP | v

Chocolate Mousse, Whipped Cream, Raspberry Sauce
Fresh Raspberry Garnish
48.00/dozen

STANDARD CUPCAKES

Priced per dozen - Minimum 2 dozen of any one flavor

VANILLA | v

Chocolate Buttercream

CHOCOLATE | v

Raspberry Buttercream

22.50/dozen

CARROT | v | CN

Cream Cheese Frosting

RED VELVET | v

Cream Cheese Frosting

24.50/dozen

GOURMET CUPCAKES

Priced per dozen - Minimum 2 dozen of any one flavor

MARGARITA | v

Lime Cupcake, Lime Curd, Tequila Buttercream

Candied Lime Garnish

HONEY & LAVENDER | v

Honey Cupcake, Lavender Buttercream Filling

Lavender Buttercream

ROASTED BLUEBERRY | v

Vanilla Cupcake, Roasted Blueberries, Vanilla Buttercream

Frosted Blueberry Garnish

CHOCOLATE STOUT & WHISKEY BUTTERCREAM | v

Chocolate Stout Cupcake, Whiskey Buttercream

Chocolate Bark Garnish

LEMON MERINGUE | v

Lemon Cupcake, Lemon Curd Filling, Toasted Meringue Frosting

ROSE AND PISTACHIO | v | CN

Rose Cupcake, Pistachio Mousse Filling, Rose-Vanilla Buttercream

30.00/dozen

MIMOSA | v

Orange Cupcake, Orange Curd Filling

Champagne Buttercream, Champagne Crunch Pearls

S'MORES | v

Chocolate Cupcake, Graham Cracker Crumbs

Toasted Marshmallow Frosting, Chocolate Drizzle

ROASTED BERRY & CHOCOLATE | v

Chocolate Cupcake, Chocolate Buttercream, Roasted Berry Jam

Chocolate Drizzle, Blackberry Crunch Garnish

39.00/dozen

CHOCOLATE DIPPED

Priced per dozen - Minimum 2 dozen of any one item

DARK CHOCOLATE-DIPPED BANANA COIN | v | GF

Creamy Cheesecake Dollop, Fudge Drizzle

23.50/dozen

DARK CHOCOLATE-DIPPED BANANA COIN | v | GF | CN

Peanut Butter Mousse

23.50/dozen

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY | v

Large Halved Strawberry dipped in White Chocolate

30.00/dozen

THE DECADENT CHEESECAKE STRAWBERRY | v | GF

Large Halved Strawberry dipped in Dark Chocolate

30.00/dozen

JUICY RIPE STRAWBERRIES | v | GF

36.00/dozen



PETITE CUPCAKES

13.50/dozen - Minimum 2 dozen of any one flavor

VANILLA | v

Chocolate Buttercream

CHOCOLATE | v

Raspberry Buttercream

CARROT | v | CN

Cream Cheese Frosting

RED VELVET | v

Cream Cheese Frosting





BITE-SIZE BROWNIES & BLONDIES

Priced per dozen - Minimum 2 dozen per item

DOUBLE CHOCOLATE BROWNIE | v

COCOA COW CHEESECAKE BROWNIE | v

Brownie Base with Marble Cheesecake

ENGLISH TOFFEE BROWNIE | v | CN

Toffee & Chocolate Chips

BROWN BUTTER BLONDIES | v

Roasted Caramel Chips

12.00/dozen

SNICKERS BROWNIE | v | CN

Chocolate Chips, Caramel, Peanuts

CHOCOLATE PEANUT BUTTER BROWNIES | v | CN

Chocolate Brownie, Peanut Butter Frosting & Chocolate Drizzle

STRAWBERRY LEMONADE BLONDIES | v

Lemon Blondie, Strawberry Swirl

PISTACHIO & MINT BLONDIES | v | CN

Pistachio & Vanilla Blondie Base, Mint Mousse Topping

14.00/dozen

ROCKY ROAD BROWNIE | v | CN

Pecans, Chocolate Chips & Marshmallows

15.00/dozen

GOURMET BITE-SIZE BARS

16.50/dozen - Minimum 2 dozen per item

VOLUPTUOUS BAR | v

Cookie Dough, Cheesecake, Oreo, Whoppers

SALACIOUS BITE | v | CN

Chocolate Chip Cookie Dough • Peanut Butter Cup

Oreo • Rice Krispie • Chocolate Ganache

CHOCOLATE PANNA COTTA BROWNIE BARS | v

Chocolate Brownie Base, Chocolate Panna Cotta Topping

BLACK FOREST BROWNIE BARS | v

Chocolate Brownie Base, Cherry Topping, Chocolate Ganache

SPECIAL DIET BITE-SIZE BROWNIES & BARS

16.50/dozen - Minimum 2 dozen per item

VEGAN DOUBLE CHOCOLATE BROWNIE | v | DF | VGN

GLUTEN-FREE DOUBLE CHOCOLATE BROWNIE | v | GF

GLUTEN-FREE STRAWBERRY STREUSEL BAR | v | GF

GLUTEN-FREE RASPBERRY STREUSEL BAR | v | GF

BITE-SIZE BARS

Priced per dozen - Minimum 2 dozen per item

CLASSIC LEMON BAR | v

Lemon Curd, Shortbread Crust,
Powdered Sugar Dusting

RASPBERRY STREUSEL BARS | v

Raspberry Preserves, Butter Crumb Crust

12.00/dozen

TAFFY APPLE | v | CN

Taffy Apple Topping, Butter Crumb Crust

HIBISCUS LIME BAR | v

Hibiscus Lime Curd, Shortbread Crust, Powdered Sugar Dusting

MANGO BAR | v

Mango Curd, Shortbread Crust, Powdered Sugar Dusting

BLUEBERRY STREUSEL BARS | v

Blueberry Preserves, Butter Crumb Crust

SALTED CARAMEL BUTTER BARS | v

Vanilla Shortbread Crust, Salted Caramel Topping

14.00/dozen

SEVEN LAYER BAR | v | CN

Graham Cracker Crust, Coconut, Chocolate Chips

Butterscotch Chips, Walnuts

PECAN PIE MAGIC BARS | v | CN

Pecans, Brown Sugar Cake

S'MORES BARS | v | CN

Chocolate Cake, Graham Cracker Crust,

Marshmallow, Pecan, Chocolate Ganache Drizzle

15.00/dozen

CHEF'S CHOICE BAR & BROWNIE TRAY

CHEF SELECTED ASSORTMENT - 36 pieces

39.50/tray



UNCONVENTIONAL POPS

Priced per dozen - Minimum 2 dozen of any one flavor

RICE KRISPIE POPS | v | GF

Dipped in White Chocolate
18.00/dozen

DECADENT BROWNIE CUBE | v

Dark Chocolate Dipped, White Chocolate Drizzles

CHEESECAKE LOLLIPOPS | v | GF

White & Dark Chocolate

CREAM PUFF POPS | v

Vanilla Cream Puffs Dipped in White or Dark Chocolate
Contrasting Chocolate Drizzle Accents

LAMINGTON POPS | v

Chocolate, Coconut
20.00/dozen

WHOOPIE PIES

Priced per dozen - Minimum 2 dozen of any one flavor

ROASTED BERRY & FUDGE | v

Dark Chocolate Mousse
26.50/dozen

PISTACHIO & CARDAMOM | v | CN

Rosewater Buttercream

MINT MOJITO | v

Coconut & Lime Mousse

TIRAMISU | v

Mascarpone Mousse, Espresso Dust
24.50/dozen

COOKIES

Priced per dozen - Minimum 2 dozen of any one flavor

DROP COOKIES | v

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
English Toffee | CN • Sugar • Oatmeal Raisin • Snickerdoodle
12.50/dozen

SHAPED COOKIES | v

Chocolate Half-Dipped Butter Cookies • Lemon/Lime Basil Shortbread
Rugelach (Chocolate Chip or Cinnamon Sugar)
Lemon Lavender Shortbread • Chinese Almond | CN
15.50/dozen

COCONUT MACAROONS | v

Chocolate Dipped Bottoms
15.50/dozen

CARLOS' MARSHMALLOW BITES | v

Chocolate Cookie, Passion Fruit Marshmallow
Chocolate Ganache Drizzle
16.00/dozen

GREEK SESAME PASTELI | v | DF | CN

16.00/dozen

BISCOTTI

Triple Chocolate | v • Orange Cranberry | v 14.50/dozen
Apricot, Sesame & Honey | v • Lemon Pistachio | v | CN 15.50/dozen

CUSTOM SHAPED & DECORATED BUTTER COOKIES

Priced per dozen - Minimum 3 dozen
Call for Quote



FRESH FRUIT

MÉLANGE OF FRESH SEASONAL FRUIT | v | GF | DF | VGN

A Selection of Melons, Tropicals & Berries

Mini	33.50	(Serves 12)
Small	61.50	(Serves 25)
Large	112.00	(Serves 50)

FRESH 6" FRUIT KABOBS | v | GF | DF | VGN

Stemming from a Melon Base

Mini	32.00	(15 Kabobs)
Small	62.00	(30 Kabobs)
Large	122.00	(60 Kabobs)

FRESH SEASONAL FRUIT SALAD | v | GF | DF | VGN

"Cubed" Fresh Seasonal Fruit

11.50/pound (5 pound minimum)

Chef Carved Watermelon Basket 20.00 Additional

DESSERT SAUCES FOR DIPPING | v | GF

Decadent Chocolate • Pina Colada • Raspberry • Lime
11.50/pint

SEASONAL FAVORITES

Minimum 2 dozen of any one flavor

PUMPKIN CHEESECAKE BARS | v

Pumpkin Bread Base, Pumpkin Cheesecake Top

PEAR STREUSEL BARS | v

Pear Compote, Butter Crumb Crust

CHOCOLATE PEPPERMINT BROWNIES | v

Chocolate Brownie, Peppermint Mousse Topping
16.50/dozen

GINGERBREAD WHOOPIE PIES | v

Egg Nog Mousse
24.50/dozen





COLD BEVERAGES

CANNED SOFT DRINKS

COKE • DIET COKE • SPRITE
ICED TEA • ROOT BEER

Disposable Glass & Ice Included 1.75/each

10oz. TROPICANA JUICE BOTTLES

ORANGE • CRANBERRY • APPLE

2.75/each

WATER BOTTLES

16oz. BOTTLED STILL WATER

16oz. BOTTLED SAN PELLEGRINO SPARKING WATER

22lb. BAG OF ICE

1.50/each

2.75/each

7.50/bag

Served in 1-gallon disposable, totable containers

FRUIT PUNCH 17.00/gallon

PINK LEMONADE 17.00/gallon

ICED TEA 17.00/gallon

SPECIALTY HOUSE-MADE BEVERAGES

(Served in 1-gallon disposable, totable containers)

WATERMELON LEMONADE 22.50/gallon

MOJITO LEMONADE 22.50/gallon

MANGO GREEN TEA LEMONADE 22.50/gallon

STRAWBERRY LEMONADE 24.50/gallon

STRAWBERRY HIBISCUS TEA 29.50/gallon

WATERMELON & MINT AGUA FRESCA 29.50/gallon

BLUEBERRY GINGER COOLER 29.50/gallon

BEVERAGES BY THE GALLON

Hot & Cold beverages by the gallon can also be delivered in plastic “Cambro” containers, which require pick-up. If you prefer to have hot and/or cold beverages delivered in disposable beverage containers, there will be an additional charge of 6.00 for one-gallon and 10.00 for three-gallon container. Disposable cups and/or mugs are not included with beverages by the gallon but may be ordered.

HOT

Disposable Beverage Box (12 Servings per box)

COLUMBIAN REGULAR & DECAFFEINATED COFFEE

Includes Cream, Sugar, Sweet’ n low, Cups & Stirrers

28.50/each

HOT WATER, DECAFFEINATED & REGULAR HERBAL TEA BAGS

Includes Cream, Sugar, Sweet’ n low, Lemon Wedges
Cups & Stirrers

24.50/each

HOT CHOCOLATE

22.00/each

HOT CHOCOLATE W’ BABY MARSHMALLOWS

22.50/each

HOT APPLE CIDER

28.50/each



ORDERING INFORMATION

- Please place your order 3 business days' prior to the date of your event. Last minute orders are subject to product and scheduling availability.
- Prices are subject to change based upon market and seasonal availability. In the event of a significant market price change, Client will be notified and offered alternative options.

DELIVERY / PICK-UP DETAILS

- All delivery charges are based on zip code.
- If you request to have items delivered on trays, baskets etc. there will be an additional fee equal to delivery fee for equipment pick-up.
- Please include a 45-minute window of TARGETED delivery time. Example: (11:45am delivery will arrive between 11:00am & 11:45am) Please take into consideration the time it takes to access the location of your event (dock availability, front desk or security check-in, etc.)
- Minimum order for delivery \$250.00 in food and/or beverage before tax & delivery charge.
- Deliveries are available until 6:00pm. Additional fee will be added to orders needing delivery after 6:00pm.
- Orders may be picked up at our commissary using SHOWROOM DOOR.

WEEKDAYS PICK-UP HOURS	WEEKEND PICK-UP HOURS
Monday - Friday 9:00am - 5:00pm	Saturday 9:00am - 3:00pm Sunday 9:00am - 1:00pm

PAYMENTS

- Payment may be made using Visa, Master Card, American Express, Discover or Wire Transfer. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order often can inquire about setting up billing with NET 30 terms.
- All prices are subject to current state and local sales tax.

PRESENTATION

- Catered by Design artistically displays our cuisine on your choice of disposable trays or white platters/baskets. When using non-disposable platters & baskets there will be an additional pick-up fee, we refer to this as round-trip delivery..

CHANGE IN ORDER

Decrease or Increase in order. (Requires 4 business days' notice)

- We will always do our best to accommodate last minute additions, based on product availability and production schedule.

CANCELLATION OF ORDER (Requires 2 business days' notice)

- Orders cancelled with 48 or more hours' notice will have no additional charge.
- Orders cancelled with less than 48 hours' notice will have a 50% charge, and orders cancelled with less than 24 hours' notice will be charged full amount

OFFICE HOURS

Monday - Friday 9:00am - 5:00pm

9204 Waukegan Rd, Morton Grove, IL 60053

Office: 847-965-4094 Fax: 847-965-4095

www.cateredbydesign.com

Catered by Design has made every effort to ensure that the allergen designations listed with the items are accurate. We also take every precaution to avoid cross contamination. However, we are not a nut free or gluten-free kitchen. If you have any questions, please give us a call. 1.847.965.4094



AS PART OF OUR GREEN INITIATIVE DISPOSABLE SERVING UTENSIL ARE AVAILABLE UPON REQUEST.

If needed please mention when ordering, we will provide the following utensils complimentary based on menu item selected: Serving Tongs, Serving Spoons & Teaspoons

DISPOSABLES PLACE SETTING

The disposables priced per person are based on 1.25 pieces of each item.

100 % COMPOSTABLE (SUGARCANE)

9" & 6" Plates, Forks, Knives, & Napkins

2.00/guest

100% COMPOSTABLE PALM LEAF

9" & 7" Plates, Wood Forks, Knives, Spoons & Napkins

2.75/guest

CLASSIC CLEAR PLASTIC DISPOSABLE

10" & 6" Plates, Reflections Forks, Knives, Spoon & Napkins

3.00/guest

BEVERAGE

ECO DOUBLE WALL HOT CUP

8oz. Hot Cup 0.35/each

12 & 14oz. Cold Cup 0.30/each

CLEAR PRESTIGE GLASSES

9oz. Squat 0.45/each

12oz. Tall Tumblers 0.60/each

8oz. Stem Wine Glasses 1.25/each

6oz. Champagne Flutes 1.50/each

8oz. Coffee Mug 0.55/each

EQUIPMENT

DISPOSABLE CHAFING DISH

W/ Water Pan & Sternos 12.00/each

WATER PAN ONLY 3.00/each

STERNO 1.50/each

FOOD HANDLING POLICY

YOUR HEALTH & SAFETY IS OUR PRIORITY

All food is prepared in our health department inspected and fully licensed commercial kitchen.

All vehicles and equipment are cleaned and sanitized after each use. Additionally, we've established rigorous receiving standards from all our vendors.

Hand washing signs are posted prominently throughout our facility, and we are making sure that all staff are washing their hands properly, with soap and hot water for at least 20 seconds.

All surfaces are disinfected throughout the day, and we work hard to make sure all our food is prepared safely and freshly. The safety and wellbeing of your guests/ team is our top priority

BRINGING YOUR EVENTS TO LIFE SINCE 2001

Sam Gray, the owner and president of Catered by Design, has been in the business now for 40+ years. He started a restaurant in 1981 that went through different iterations which eventually transitioned to full-service catering – thus, Catered by Design was born.

Catered by Design enjoys an excellent reputation for exquisite food and exemplary catering services in and around the Chicagoland area. As one of Chicago's top caterers since 2001, we have catered many spectacular and successful events. From weddings, corporate and social events to mitzvahs, picnics and celebrating life's special moments, Catered by Design never fails to bring your event to life. Our flawless presentation of plated dinners, buffets, food stations, hors D'oeuvres and sweet tables has sustained a loyal following of devoted and happy customers. If you're looking for one of Chicago's premier catering companies to cater your next event, look no further than Catered by Design.



SUSTAINABILITY & CORPORATE RESPONSIBILITY

Our mission is to bring your events to life with sumptuous food and refreshing beverages presented in spectacular fashion. This also includes being a good steward of the environment. Our goal is to continually improve our sustainability practices by working closely with our vendors and partners to minimize the impact on the environment.



STAY SOCIAL WITH US! @ CATEREDBYDESIGN

