



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life*™



# CATERED BY DESIGN DELIVERED BREAKFAST

9204 WAUKEGAN ROAD | MORTON GROVE, IL 60053 | 847.965.4094 | [cateredbydesign.com](http://cateredbydesign.com)



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

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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.





## THE WAKE-UP CALL

Comes with Whipped Butter & Preserves

Choose Three (2 pieces per guest):

**ASSORTED PETITE NEW YORK BAGELS | V**

Served with Individual Plain Cream Cheese

**ASSORTED MUFFINS | V | CN**

**ASSORTED PETITE EUROPEAN DANISH | V**

**BAKED OATMEAL | V**

**ASSORTED HOUSE-MADE SCONES | V | CN**

**ASSORTED HOUSE-MADE TEA BREAD | V | CN**

**PETITE CROISSANTS | V**

Accompanied by:

**DAYBREAK FRESH FRUIT | V | GF | DF | VGN**

8.50/guest

## COUNTRY MORNING

**FLUFFY SCRAMBLED EGGS | V | GF**

Choose One:

**THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF**

**BREAKFAST SAUSAGE LINKS | GF | DF**

**TURKEY BACON | GF | DF**

**ALL-NATURAL TURKEY SAUSAGE | GF | DF**

Accompanied by:

**POTATOES O'BRIEN | V | GF**

Sautéed Onion, Red and Green Bell Pepper

**PETITE CROISSANT | V**

Whipped Butter & Preserves

11.00/guest

## BUENOS DÍAS

**FLUFFY SCRAMBLED EGGS WITH CHIHUAHUA CHEESE | V | GF**

**CHILAQUILES VERDES | V | GF**

Lightly Fried Corn Tortillas Simmered in Salsa Verdes

Diced Onion, Queso Fresco & Sour Cream

(Add Chorizo – 2.00/guest additional)

**CONCHAS | V**

Mexican Sweet Bread

9.50/guest

## IT'S TOASTY

**CRÈME BRULÉE FRENCH TOAST | V**

Thickly Sliced Caramelized Challah and Apples with Fresh Strawberry Compote

Choose One:

**THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF**

**BREAKFAST SAUSAGE LINKS | GF | DF**

**TURKEY BACON | GF | DF**

**ALL-NATURAL TURKEY SAUSAGE | GF | DF**

Accompanied by:

**DAYBREAK FRESH FRUIT | V | GF | DF | VGN**

12.50/guest

## EGGCETERA

**FRITTATA**

Choice of One from Page 4

**THICK FRENCH TOAST | V**

Dusted with Powdered Sugar, Whipped Butter and Maple Syrup

Choose One:

**THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF**

**BREAKFAST SAUSAGE LINKS | GF | DF**

**TURKEY BACON | GF | DF**

**ALL-NATURAL TURKEY SAUSAGE | GF | DF**

Accompanied by:

**NEW POTATOES | V | GF | DF | VGN**

**DAYBREAK FRESH FRUIT | V | GF | DF | VGN**

14.00/guest

## BON GIORNO

**GIAMBOTTA | GF**

Scrambled Eggs, Oven-Roasted Italian Sausage

Tri-Colored Peppers & Lightly Seasoned Diced Red Potatoes

**ZUCCHINI BREAKFAST BREAD | V**

Whipped Butter or Margarine

**DAYBREAK FRESH FRUIT | V | GF | DF | VGN**

9.50/guest

## MOROCCAN SABAH

**SHAKSHUKA | V**

Poached Eggs in Spicy Tomato Sauce, Mushroom, Onion Bell Pepper, Feta Cheese, Cilantro, Served with Fresh Pita

Comes With:

**MOROCCAN SEMOLINA PANCAKES with Honey | V | DF**

**BATATA HARRA | V | GF | DF | VGN**

**& DAYBREAK FRESH FRUIT | V | GF | DF | VGN**

12.50/guest





## QUICHE

10" Whole (Serves 8-10)  
24.50

### GARDEN | v

Zucchini, Carrots, Spinach, Onions, Mushrooms,  
Mozzarella & Parmesan Cheeses

### FLORENTINE | v

Spinach & Swiss

### ZUCCHINI, RED BELL PEPPER & ONION | v

10" Whole (Serves 8-10)  
26.50

### QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

### DENVER

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

### HAM, BROCCOLI & POTATO

### ITALIAN SAUSAGE, ONION & GREEN BELL PEPPER

### TURKEY SAUSAGE & RED BELL PEPPER

### CHORIZO, POBLANO, ONION & JALAPENO JACK CHEESE

### APPLEWOOD BACON & CHEDDAR

### ASPARAGUS, CARAMELIZED ONION & CREAM CHEESE | v

### INDIVIDUAL QUICHE LORRAINE IN BACON BOWL | GF

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion  
Applewood Smoked Bacon Bowl  
7.50/each

### INDIVIDUAL GARDEN QUICHE IN BACON BOWL | GF

Zucchini, Carrots, Spinach, Onions, Mushrooms  
Mozzarella & Parmesan Cheeses, Applewood Smoked Bacon Bowl  
7.50/each

### INDIVIDUAL CRUSTLESS QUICHE OR FRITTATA | GF

Choose from flavors on this page  
5.00/each

## FRITTATA

12" Whole (Serves 10-12)  
26.50

### ZUCCHINI, RED BELL PEPPER & ONION | v | GF

### POTATO, BROCCOLI & ONION | v | GF

### GRILLED VEGETABLE | v | GF

### TORTA ESPANOLA | v | GF

Classic Spanish Potato, Onion & Egg Omelet  
Pico De Gallo to the side

### RICOTTA, ROASTED RED PEPPERS & POTATO | v | GF

28.50/each

### SPINACH, FETA, FRESH DILL & SCALLIONS | v | GF

28.50/each

### HAM, BROCCOLI & CHEDDAR | GF

28.50/each

### ITALIAN SAUSAGE, ONION, MIXED BELL PEPPERS & POTATO | GF

32.50/each

### HAM, GREEN BELL PEPPER, ONION & CHEESE | GF

32.50/each

### CHORIZO, ONION, POBLANO & JALAPENO JACK CHEESE | GF

32.50/each

### APPLEWOOD BACON & CHEDDAR | GF

32.50/each

### MUSHROOM, SPINACH, ONION & SWISS | v | GF

33.50/each

### TURKEY BACON & CHEDDAR | GF

33.50/each

### ASPARAGUS & HAM | GF

34.50/each

### MUSHROOM, POBLANO & FETA | v | GF

36.50/each

### PESTO, SUN-DRIED TOMATO & TURKEY SAUSAGE | GF

36.50/each



## A LA CARTE BREAKFAST ENTRÉES

### FLUFFY SCRAMBLED EGGS | v | GF

Plain or topped with Cheddar Cheese  
**48.50 Plain      52.50 w/Cheese**  
 (Serves 15-20)

### BACON, EGG & VEGGIE BREAKFAST STRATA 33.00 (Serves 10-12)

### EGG & VEGGIE BREAKFAST STRATA | v 31.00 (Serves 10-12)

### SHAKSHUKA | v

Poached Eggs in Spicy Tomato Sauce, Mushroom, Onion  
 Bell Pepper, Feta Cheese, Cilantro, Served with Fresh Pita  
**34.50 (Serves 8-10)**

### SILVER DOLLAR PANCAKES | v

Whipped Butter & Maple Syrup  
**32.00 (Serves 10-12)**

### CRÈME BRULÉE FRENCH TOAST | v

Thickly Sliced, Caramelized Challah and Apples  
 Fresh Strawberry Compote  
**43.50 (Serves 10-12)**

### THICK FRENCH TOAST | v

Whipped Butter & Maple Syrup to the side  
**40.50 (Serves 10-12)**

### BELGIAN WAFFLES | v

Powdered Sugar, Whipped Butter & Maple Syrup  
**34.50 (Serves 10-12)**

### CHEESE BLINTZ SOUFFLE | v

Strawberry Compote  
**44.50 (Serves 10-12)**

### NOODLE KUGEL | v

Egg Noodles, Cream Cheese, Sour Cream, Cinnamon Sugar Topping  
**29.50 (Serves 10-12)**

### FRENCH TOAST STICKS | v | CN

Nutella Dip  
 Each Tray is 40 Sticks & 20oz of Dip  
**41.50 (Serves 10-12)**

## BREAKFAST POTATOES

### NEW POTATOES | v | GF | DF | VGN

**23.50 (Serves 12-16)**

### RED SKIN POTATOES WITH ONIONS | v | GF | DF | VGN

**23.50 (Serves 12-16)**

### POTATOES O'BRIEN | v | GF

Sautéed Onion, Red and Green Bell Pepper  
**26.50 (serves 12-16)**

### DINER-STYLE HASH BROWN POTATOES | v | GF

**39.50 (Serves 12-16)**

## BREAKFAST MEATS

### THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF

**49.50 - 48 Pieces (Serves 12-16)**

### BREAKFAST PORK SAUSAGE LINKS | GF | DF

**49.50 - 48 Pieces (Serves 12-16)**

### TURKEY BACON | GF | DF

**54.50 - 48 Pieces (Serves 12-16)**

### ALL-NATURAL TURKEY SAUSAGE | GF | DF

**54.50 - 48 Pieces (Serves 12-16)**



## BREAKFAST SANDWICHES

(Minimum 10 of any one type)

### VEGETARIAN BREAKFAST BURRITOS\* | v

Scrambled Eggs, Asparagus, Hash Browns, Onion, Red & Green Peppers, Cheddar Cheese & Fresh Cilantro  
Accompanied by Fresh Pico de Gallo & Sour Cream  
4.50/each

### CHORIZO BREAKFAST BURRITOS\*

Scrambled Eggs, Chorizo Sausage, Hash Browns, Chihuahua Cheese and Fresh Cilantro  
Accompanied by Fresh Salsa Verde & Sour Cream  
5.50/each

### “CRISPY” ENGLISH MUFFIN

Crispy Applewood Smoked Bacon  
Fried Egg & Mild Cheddar Cheese  
6.00/each

### PEPPER & EGG SANDWICH | v

Scrambled Eggs, Red & Green Peppers  
American or Mozzarella Cheese, French Bread  
6.00/each

### “MEATY” ENGLISH MUFFIN

Crispy Applewood Smoked Bacon, Thinly Sliced Canadian Bacon  
Poached Egg & Mild Cheddar Cheese  
6.50 each

## BREAKFAST BASKETS

### THE BAGEL BASKET | v

Plain Petite Bagels  
Plain Cream Cheese

Mini	(12 Pieces)	22.50
Small	(24 Pieces)	46.50
Large	(36 Pieces)	67.50

### HOUSE-MADE SCONES BASKET | v | CN

Chocolate Chip, Mango Pineapple & Pistachio  
Whipped Butter

Mini	(12 Pieces)	17.00	(Choose 1 flavor)
Small	(24 Pieces)	35.00	(Choose 2 flavors)
Large	(36 Pieces)	41.00	(Choose 3 flavors)

### HOUSE-MADE TEA BREAD BASKET | v | CN

Strawberry • Strawberry & Pistachio Streusel • Banana  
Apple Pie Butterscotch • Sweet Potato & Pecan  
Pear & Cardamom • Orange Cranberry • Pumpkin • Zucchini

Mini	(10 Pieces)	16.50	(Choose 1 flavor)
Small	(20 Pieces)	24.50	(Choose 2 flavors)
Large	(30 Pieces)	34.50	(Choose 3 flavors)

### EUROPEAN DANISH BASKET | v

Assorted Flavors

Mini	(12 Pieces)	24.50
Small	(24 Pieces)	44.50
Large	(36 Pieces)	64.50

### HOUSE-MADE MINI MUFFINS | v | CN

Blueberry • Banana Nut • Lemon Poppyseed  
Chocolate Chip • Chocolate Cheesecake • Apple Cinnamon

Mini	(12 Pieces)	12.50	(Choose 1 flavor)
Small	(24 Pieces)	22.50	(Choose 2 flavors)
Large	(36 Pieces)	33.00	(Choose 3 flavors)

### BAKED OATMEAL | v

Oats, Applesauce, Brown Sugar & Fresh Fruit

Mini	(12 Pieces)	16.50
Small	(24 Pieces)	33.00
Large	(36 Pieces)	47.50

### BISCOTTI BASKET | v | CN

Choose two:

Chocolate • Lemon/Pistachio • Almond • Apricot/Sesame/Honey

Small	(24 Pieces)	21.50
Large	(48 Pieces)	42.50

### STEAK & EGG BREAKFAST BURRITOS\*

Scrambled Eggs, Marinated Steak, Hash Browns, Chihuahua Cheese and Fresh Cilantro  
Accompanied by Fresh Salsa Verde & Sour Cream  
6.50/each

\*Gluten-Free Wrap available upon request

### OATMEAL WAFFLE & FRUIT SANDWICH | v

House-made Vanilla Yogurt Cheese, Fresh Fruit  
7.50 each

### SAUSAGE, PEPPER & EGG SANDWICH

Scrambled Eggs, Oven-Roasted Italian Sausage Coins  
Red & Green Peppers, Mozzarella Cheese, French Bread  
7.50/each

### PETITE SMOKED SALMON CROISSANT

Thinly Sliced, Cured Smoked Salmon, Light Cream Cheese Spread  
Alfalfa Sprouts, Seedless Cucumber & Plum Tomato  
Petite Flaky Croissant  
10.00/each

### NOVA LOX BAGEL SANDWICH

Ribbons of Lox & Whipped Cream Cheese  
Cucumber, Tomato, Red Onion  
11.50 each



## BREAKFAST PLATTERS

### SMOKED SALMON PLATTER

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

Accompanied by:

Petite Bagels & Whipped Plain Cream Cheese  
125.00 (Serves 10)

### NOVA LOX PLATTER

Thinly Sliced Nova Lox, Sliced Fresh Roma Tomato  
Sliced Cucumber, Sliced Red Onion, Kalamata Olives

Accompanied by:

Petite Bagels, Whipped Plain Cream Cheese  
135.00 (Serves 10)

### DAYBREAK FRESH FRUIT PLATTER | v | GF | DF | VGN

A Selection of Melons, Citrus & Berries

Mini	(Serves 12)	30.50
Small	(Serves 25)	54.50
Large	(Serves 50)	103.50

### FRESH 6” FRUIT KABOBS | v | GF | DF | VGN

Mini	(15 - 6”Kabobs)	32.00
Small	(30 - 6”Kabobs)	62.00
Large	(60 - 6”Kabobs)	122.00





## THE HEALTHY CORNER

(Minimum of 48 Hours Notice - Minimum order of 6 of any one kind)

### YOGURT, FRUIT & GRANOLA PARFAIT | V | CN

12 oz. Low-Fat, Creamy Yogurt and All-Natural Granola Layered with Compote

**Fresh Seasonal Berries Compote 6.50/each**

**Mango/Pineapple/Coconut Compote 6.50/each**

### VANILLA CHIA PUDDING | V | GF | DF | VGN

Chia Seeds Mixed with Oat Milk, Agave and Vanilla

Topped with Fruit Coulis

5.00/each

### FRESH SEASONAL FRUIT SALAD CUP | V | GF | DF | VGN

4.00/guest (Minimum order of 10)

### AVOCADO DEVILED EGGS | V | GF | DF

17.50/dozen

### BLOODY MARY DEVILED EGGS | V | GF | DF

20.00/dozen

### MUFFULETTA DEVILED EGGS | GF | DF

21.50/dozen

### CHIA, QUINOA & BANANA GRANOLA BARS | V | GF | DF | VGN | CN

Oats, Quinoa, Chia Seeds, Salt, Cinnamon, Banana, Vanilla  
Almonds, Pecans, Dark Raisins, Creamy Coconut Oil & Agave

23.50/dozen

### CHERRY CHOCOLATE COCONUT BARS | V | GF | DF | VGN | CN

Dried Cherries, Coconut, Dates, Almonds, Cashews  
Flaxseeds, Cocoa Powder, Agave

23.50/dozen

### KETO "BAGELS" | V | GF | LC

Baked Scrambled Eggs, Cheddar Cheese & Everything Bagel Topping

26.50/dozen

### WHITE CHOCOLATE TRAIL MIX | V | GF | CN

Almonds, Cashews, Coconut, Sunflower Seeds, Pepitas,

Dried Cranberry, Dark Chocolate Morsels, Pretzels

White Chocolate/Powdered Sugar Coating

27.50/dozen (Individual Containers)

### SAVORY CAJUN TRAIL MIX | V | GF | DF | VGN | CN

Pine Nuts, Walnuts, Sunflower Seeds, Almonds, Golden Raisins

Pretzels, EVOO, Maple Syrup, Cajun Spices, Salt

27.50/dozen (Individual Containers)

### CARROT CAKE BREAKFAST COOKIE | V | GF | DF

Carrot, Oats, Oat Flour, Flax, Apples, Raisins, Honey

28.50/dozen

### BLUEBERRY VANILLA OAT GRANOLA BARS | V | GF | DF | CN

Oats, Rice Cereal, Coconut, Almonds, Chia Seeds, Salt,

Creamy Coconut Oil, Honey, Vanilla, Dried Blueberries

32.50/dozen

### SUPERFOOD CHOCOLATE BARK | V | GF | CN

Dark & White Chocolate, Matcha, Blueberry, Goji Berries

Almonds, Pistachios, Pepitas, Chia & Sunflower Seeds

35.50/pound

### AVOCADO & CUCUMBER TOAST | V | DF | VGN

On Multi Grain Toast

37.50/24 triangles

### RICOTTA, PEAR, WALNUT & HONEY TOAST | V | CN

On Multi Grain Toast

37.50/24 triangles





## BREAKFAST STATIONS

### GOURMET BISCUIT BAR

(Minimum of 20 Guests)

#### BISCUITS

Two pieces per guest  
Buttermilk, Sweet Potato | **V**

#### SPREADS Choose Three:

Vanilla-Honey-Peach Butter • Garlic Butter • Cranberry Pomegranate w/Cabernet • Vanilla Bean Mascarpone Orange • Cayenne Goat Cheese

#### FIXINS Choose Two:

Southern Fried Chicken • Country Ham  
Chopped Candied Bacon • Sausage Gravy

#### DRIZZLES Choose Two:

Maple Mustard • Bourbon Butterscotch • Mesquite Honey  
**8.00/guest**



### BREAKFAST STATIONS WITH STAFF

#### OMELET STATION

Chef Preparing Omelets & Egg White Omelets to Order  
(Minimum of 50 Guests – Increase in increments of 5)

#### Choice of Fillings:

Sautéed Mushrooms, Onions, Green Bell Peppers  
Tomatoes, Swiss, Cheddar

#### Choose One:

Diced Ham • Salami

**8.00/guest - Staff & Rental Equipment Additional**

#### PANCAKE/BELGIAN WAFFLE FRENCH TOAST STATION

Chef Preparing items to order

(Minimum of 50 Guests – increase in increments of 5)

#### Guest's Choice of Toppings:

Chocolate Chips, Maple Syrup, Butter, Powdered Sugar & Whipped Cream

**5.50/guest - Staff & Rental Equipment Additional**

#### GOURMET PANCAKE/BELGIAN WAFFLE FRENCH TOAST STATION

Chef Preparing items to order

(Minimum of 50 guests – Increase in increments of 5)

#### Guest's Choice of Toppings:

Fresh Berries, Banana Foster Topping, Chocolate Chips,  
Maple Syrup, Butter, Powdered Sugar & Whipped Cream

**9.00/guest - Staff & Rental Equipment Additional**







## HOT BEVERAGES

Disposable Beverage Box (12 Servings)

### 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

28.50/each

## COLD BEVERAGES

### CANNED SOFT DRINKS

COKE • DIET COKE • SPRITE • ICED TEA • ROOT BEER

Disposable Glass & Ice Included

1.75/each

### JUICE BOTTLES 10 oz. 2.75/each

TROPICANA-ORANGE • CRANBERRY • APPLE

### WATER BOTTLES

16 oz. BOTTLED STILL WATER 1.50/each

16 oz. BOTTLED SAN PELLEGRINO SPARKING WATER 2.75/each

22lb. BAG OF ICE 7.50/bag

## 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.



## 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

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

#### WEEKEND PICK-UP HOURS

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.



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