



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life*™



# CATERED BY DESIGN DELIVERED LUNCH & DINNER

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.**

- SANDWICHES/SUBS/WRAPS P.3-5
- BOWLS, SOUP & SALADS & P.6-7
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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.





## TWO-HANDED CLASSIC & GOURMET SANDWICHES

Accompanied by Signature Salad (page 14), Sweet of the Day & 1oz bag of Regular Chips  
Displayed on Platters or Individually Boxed.

### CLASSIC

Minimum 6 of Any One Type of Classic Sandwich

#### CHICKEN PICCATA | DF

Chicken Breast Piccata, Plum Tomatoes & Lemon-Caper Mayo  
Long Ciabatta Roll

#### CHICKEN BRUSCHETTA

Chicken Breast with Plum Tomato, Fontinella Cheese & Basil Relish  
Gourmet Roll

#### CLASSIC ALBACORE TUNA SALAD | DF

Diced Celery, Pickle Relish, Crisp Lettuce, Classic Mayo  
Onion Kaiser Roll

#### HARVEST CHICKEN | DF | CN

Chunky Chicken Salad, Red Grapes, Raisins, Walnuts, Lettuce  
Onion Kaiser Roll

#### BLOCK & BARREL HAM & SWISS

Baked Ham, Swiss Cheese, Lettuce, Tomato & Dijon Mustard  
Pretzel Roll

#### SMOKED TURKEY CLUB | DF

Roasted Turkey Breast, Crisp Bacon, Lettuce, Tomato & Mayo  
Long Ciabatta Roll

#### SMOKED TURKEY BREAST | DF

Layers of Sliced Turkey Breast, Lettuce, Tomato, Cucumber  
Cranberry Chutney on Onion Kaiser Roll

#### BARON OF BEEF

Roast Sirloin of Beef, Caramelized Onion, Cheddar Cheese  
Lettuce, Tomato & Horseradish Mayonnaise on Square Ciabatta Roll

#### GRILLED VEGETABLE | V | DF

Grilled Red Peppers, Zucchini, Yellow Squash, Carrots & Lettuce  
Balsamic Mayo on Tomato Focaccia Roll

#### ITALIAN SUB

Italian Meats, Provolone, Crisp Lettuce, Tomato, Red Onion  
Pepperoncini on French Bread with Italian Vinaigrette to the side

#### AMERICAN SUB

Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese  
Lettuce, Tomato, Cucumber, Dill Pickle & Mayo on French Bread

16.50/guest

### GOURMET

Minimum 6 of Any One Type of Gourmet Sandwich

#### APPLE AND BRIE | V

Sliced Granny Smith Apples, Creamy Brie Cheese,  
Guajillo Berry Sauce, Arugula on Long Ciabatta Roll

#### CALIFORNIA CHICKEN

Grilled and Chilled Chicken Breast and a Flavorful Combination  
of Mayonnaise, Lime Juice, Crispy Bacon, Diced Jalapeño  
Fresh Cilantro, Sliced Avocado, Plum Tomato & Alfalfa Sprouts  
Long Ciabatta Roll

#### MESQUITE ROASTED TURKEY

Smoked Turkey Breast, Garlic Basil Mayo, Fresh Baby Spinach  
Black Cherry/Caramelized Sweet Onion Sauce  
Fire-Roasted Red Bell Pepper & Crumbled Aged Gorgonzola  
Long Ciabatta Roll

#### ROASTED ROSEMARY BUTTERNUT SQUASH | V

Roasted Butternut Squash seasoned with Rosemary and  
Smoked Paprika, Roasted Sweet Potato, Tomato Ginger Jam  
Caramelized Onion, Smoked Gouda Cheese, Mayonnaise  
Grilled Romaine Lettuce on Herb & Cheese Ciabatta Roll

#### LONDON BROIL ROAST BEEF

Sliced Roast Beef, Smoked Gouda,  
House Cabbage and a Combination of Shredded Iceberg,  
Red Onion and Fresh Italian Parsley in Truffle Oil  
Dried Cranberry Mostarda  
Herb & Cheese Ciabatta Roll

#### BLACK FOREST HAM MUFFULETTA

Thinly Hand-Sliced Ham and Italian Provolone,  
Spread of Black and Kalamata Olives, Celery, Giardiniera  
Tossed in White Balsamic and Sundried Aioli Bloomed in EVOO  
Herb & Cheese Ciabatta Roll

#### FALAFEL SANDWICHES (2 Per Box) | V | DF | VGN

Ground Chickpeas, Parsley & Spices  
fried to Golden Brown Pita Bread, Lettuce, Tomato  
Tahini Sauce & Chili Sauce to the side

17.50/guest





## PETITE COLD SANDWICHES

### OVEN-ROASTED TURKEY BREAST | DF

Lettuce, Tomato, Cranberry Chutney on a Pretzel Roll

### SMOKED HAM & CHEDDAR

Lettuce, Tomato, Honey Mustard on a Multi-Grain Roll

### CLASSIC ALBACORE TUNA SALAD | DF

Lettuce on a Brioche Roll

### ROAST SIRLOIN of BEEF | DF

Lettuce, Tomato, Horseradish Mayo on a Brioche Roll

### HARVEST CHICKEN SALAD | DF | CN

Lettuce & Tomato on a Raisin & Pecan Roll

### ITALIAN

Italian Meats, Provolone, Crisp Lettuce

Tomato & Sweet Red Onion

Italian Vinaigrette on a French Roll

### EGG SALAD | V

Pita Pocket

### GRILLED VEGETABLE | V | DF | VGN

Grilled Zucchini, Roasted Red Peppers, Carrots

Yellow Squash, Lettuce, Balsamic Mayo

Small 86.50 (24 Sandwiches – Please Choose 2)

Medium 126.50 (36 Sandwiches – Please Choose 3)

Large 168.50 (48 Sandwiches – Please Choose 4)

## PARTY SUBS

Served on Crusty French Bread

### GRILLED VEGETABLE | V | DF

Grilled Zucchini, Roasted Red Peppers, Carrots,

Yellow Squash, Lettuce, Balsamic Mayo

39.50/sub

### CLASSIC ALBACORE TUNA SALAD | DF

White Albacore Tuna, Diced Celery, Onions, Relish

Lettuce & Sliced Tomato

41.50/sub

### ITALIAN

Italian Meats, Provolone, Crisp Lettuce, Tomato

Sweet Red Onion, Pepperoncini, Italian Vinaigrette

49.50/sub

### GRILLED CHICKEN CLUB | DF

Bacon, Lettuce & Tomato, Roasted Sesame Mayo

51.50/sub

### AMERICAN

Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese

Lettuce, Tomato, Cucumber, Pickle & Mayo

56.50/sub

## IT'S A WRAP\*

\*Gluten-Free Wraps available upon request

### CLASSIC ALBACORE TUNA SALAD | DF

White Albacore Tuna, Diced Celery, Onions, Relish

### CHICKEN & MANGO | DF

Grilled Chicken Breast, Fresh Baby Spinach & Mango Salsa

### SOUTHWESTERN-GRILLED CHICKEN WRAP

Chili-spiced Grilled Chicken, Romaine Lettuce, Charred Corn

Cotija Cheese, Black Beans & Chipotle Mayo

### TURKEY CLUB | DF

Bacon, Lettuce, Tomato & Mayonnaise

### ROAST SIRLOIN of BEEF | DF

Lettuce & Tomato with Sundried Tomato Mayonnaise

### CAESAR'S PALACE

Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes

Creamy Caesar Dressing

### CAPRESE | V

Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

### ZEN VEGGIE | V | DF | VGN

Thinly Sliced Grilled Carrots, Zucchini, Asparagus

Yellow Squash & Red Pepper, Classic Hummus Spread

Small 78.00 (24 - 3" Wraps – Please Choose 2)

Medium 114.50 (36 - 3" Wraps – Please Choose 3)

Large 152.50 (48 - 3" Wraps – Please Choose 4)

## GOURMET WRAPS

### MOROCCAN-SPICED GRILLED TOFU WRAP | V | DF | VGN

Moroccan Spiced Grilled Tofu, Cumin-Roasted Carrot Spread, Romaine Lettuce

Pickled Red Onion, Ras El Hanout Dressing, Tomato Wrap

43.50/dozen

### ROASTED ROSEMARY BUTTERNUT SQUASH WRAP | V

Roasted Butternut Squash seasoned with Rosemary & Smoked Paprika

Roasted Sweet Potato, Caramelized Onion, Smoked Gouda Cheese

Tomato Ginger Jam, Tomato Wrap

43.50/dozen

### CHAR SIU CAULIFLOWER WRAP | V | DF | VGN

Purple Jasmine Rice, Romaine Lettuce, Pickled Carrots, Scallion

Char Siu Sauce, Ginger Wrap

43.50/dozen

### THAI SHRIMP WRAP | DF | CN

Cilantro/Mint/Basil/Lime Jasmine Rice, Red Cabbage

Mango, Cucumber & Thai Peanut Dressing, Ginger Wrap

52.00/dozen



## CLASSIC BOXED HOT SANDWICHES

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 6 of any one type)

### MARINATED GRILLED CHICKEN

Lettuce, Tomato, Onion  
Chipotle Mayo or Avocado Aioli  
Gourmet Bun

### EGGPLANT PARMIGIANA | V

Lightly Sautéed Sliced Eggplant, Marinara Sauce  
Topped with Mozzarella & Parmesan Cheeses  
French Bread

### MILD ITALIAN SAUSAGE | DF

Pomodoro Sauce or Seasoned Au Jus, French Bread

### GRILLED CHEESEBURGERS

American Cheese, Lettuce, Sliced Tomato, Onion, Pickle  
Ketchup & Mustard, Gourmet Bun

### JUMBO HOT DOG

Relish, Diced Onion, Diced Tomato, Ketchup & Mustard

(Add a second "dog" for 4.50)

13.00/guest

## GOURMET BOXED HOT SANDWICHES

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 6 of any one type)

### CHIPOTLE CHICKEN

Grilled Chicken, Tomato, Onion, Guacamole  
Bacon, Chipotle Mayo, Gourmet Bun

### APPLE, HAM & BRIE PANINI

Granny Smith Apple, Smoked Ham, Brie Cheese  
Honey Mustard, French Bread

### CHICKEN PARMIGIANA

Lightly Breaded Topped with Pomodoro Sauce & Mozzarella Cheese  
French Bread

### REUBEN

Corned Beef, Swiss Cheese, Sauerkraut Slaw  
Thousand Island, Marble Rye

### ITALIAN-STYLE ROAST BEEF | DF

Thinly Sliced Roast Beef in Italian-Seasoned Au Jus Served with  
Oven-Roasted Green Peppers & Giardiniera, French Bread

### "OUR FAMOUS" ITALIAN MEATBALLS

Large House-made Meatballs in our Rich Pomodoro Sauce  
French Bread

### GRILLED VEGGIE BURGERS | V | DF | VGN

Lettuce, Tomato, Onion, Ketchup & Mustard, Gourmet Bun

14.00/guest



## HOT SLIDERS

(Minimum 2 dozen of any one kind)

### CHEESY BEEF SLIDER

Caramelized Onions, American Cheese, Brioche Bun  
38.00/dozen

### VEGAN BBQ JACKFRUIT SLIDER | V | DF | VGN

Apple Cider Coleslaw, Vegan Bun  
38.00/dozen

### BLACK & RED BEAN | V | DF

Arugula, Avocado Aioli, Fried Jalapeño Garnish, Vegan Bun  
40.00/dozen

### CUBAN SLIDER

Sliced Ham, Swiss Cheese, Pickle, Mustard, French Roll  
44.00/dozen

### TURKEY & PESTO SLIDER

Turkey Burger, Pesto Spread, Brioche Bun  
48.00/dozen

### CHICKEN PARMESAN SLIDER

Mozzarella Cheese, House-Made Marinara, French Roll  
53.50/dozen

### WHITE FISH PO' BOY

Cajun Slaw, Remoulade Sauce, French Roll  
63.00/dozen

## BOXED HOT SLIDERS

2 Sliders per Meal

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 12 of Any One Type)

### CHEESY BEEF SLIDER

Caramelized Onions, American Cheese, Brioche Bun  
13.00/box

### TURKEY & PESTO SLIDER

Turkey Burger, Pesto Spread, Brioche Bun  
14.00/box

### BLACK & RED BEAN | V | DF

Arugula, Avocado Aioli, Fried Jalapeño Garnish, Vegan Bun  
13.00/box





## GRAB & GO PROTEIN BOWLS

Enjoy Room Temperature or Cold  
(Minimum order of 4 of any one type)

### FALAFEL & FETA BOWL | v

Quinoa, Shredded Kale, Grape Tomato, Cucumber  
Red Onion, Carrots, Pita Croutons & Tahini Dressing  
14.50/guest

### MOROCCAN-SPICED GRILLED TOFU BOWL WITH MOROCCAN BARLEY SALAD | v | DF | VGN | CN

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrot  
Pistachio, Dried Apricot, Scallion & Pickled Red Onion  
Ras El Hanout Dressing  
14.50/guest

### GRILLED VEGETABLE FAJITA BOWL | v | GF

Cilantro & Lime Brown Rice, Black Beans, Grape Tomatoes  
Pickled Red Onion, Charred Corn, Cotija Cheese  
Corn Tortilla Chips, Jalapeño/Lime Vinaigrette  
14.50/guest

### GRILLED CHICKEN FARRO CAESAR BOWL

Farro, Frico Crisps, Grape Tomato, Kalamata Olives, Cannellini Beans  
Roasted Red Peppers & Creamy Lemon-Dill-Garlic Dressing  
15.50/guest

### CHAR SIU CAULIFLOWER BOWL | v | GF | DF | VGN

Purple Jasmine Cilantro Rice, Yu Choy Greens, Pickled Carrots  
Scallion, Vegan Omelet, Char Siu Sauce  
15.50/guest

### FISH TACO BOWL | GF | DF | LC

Seasoned Tilapia, Broccoli Slaw & Spicy Red Pepper Miso Dressing  
15.50/guest

### THAI SHRIMP BOWL | GF | DF | CN

Cilantro/Mint/Basil/Lime Jasmine Rice, Red Cabbage, Mango  
Cucumber, Carrot, Edamame & Scallion & Thai Peanut Dressing  
16.50/guest

### STEAK & EGG BIBIMBAP BOWL | GF | DF | LC

Julienned Carrot & Cucumber, Seared Mushrooms  
Cauliflower "Rice"  
17.00/guest

### GRILLED STEAK FAJITA BOWL | GF

Cilantro & Lime Brown Rice, Black Beans,  
Grape Tomatoes, Pickled Red Onion, Charred Corn, Cotija Cheese  
Corn Tortilla Chips & Jalapeño/Lime Vinaigrette  
17.00/guest

### CHIMICHURRI SALMON BOWL | GF

Wild Rice Blend, Roasted Chayote, Radish, Grape Tomato  
Grilled Red Pepper & Avocado Ranch Dressing  
18.50/guest



## SOUPS (Serves 16)

### SPINACH EGG DROP | GF | DF

39.50/gallon

### CREAM OF CHICKEN WITH WILD RICE

### CLASSIC CHICKEN NOODLE | DF

42.50/gallon

### BEEF BARLEY | DF

### MINISTRONE | v | DF

47.50/gallon

### VEGAN TORTILLA | v | GF | DF | VGN

### CHICKEN TORTELLINI

48.50/gallon

### VEGAN CREAMY TOMATO BASIL | v | GF | DF | VGN | CN

53.50/gallon

### PORTOBELLO MUSHROOM & HARVEST GRAIN | v | DF | VGN | CN

56.50/gallon

### TOMATO BASIL | v

62.00/gallon

### VEGETARIAN CORN CHOWDER | v

64.50

### WILD MUSHROOM | v | GF

77.00/gallon

Seasonal:

### BUTTERNUT SQUASH SOUP | v

### SPICED PUMPKIN | v

48.50/gallon

Accompanied by: Oyster Crackers

## HOUSE-MADE CHILI (Serves 16)

### HOUSE-MADE CHILI TRADITIONAL | GF | DF

67.50/gallon

### VEGAN | v | GF | DF | VGN

66.50/gallon

Accompanied by: Oyster Crackers, Diced Onions  
Sour Cream & Shredded Cheddar



## GREEN SALADS

### MIXED GREEN SALAD | V | GF | DF | VGN

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings:

Creamy Herb | V | GF • 1000 Island | V | GF | DF

French | V | GF | DF | VGN • Italian | V | GF | DF | VGN

Raspberry Champagne Vinaigrette | V | GF | DF | VGN

Lemon White Wine Vinaigrette | V | GF | DF

3.50/serving

### CAESAR SALAD

Romaine, Grape Tomatoes, Grated Parmesan, House-Made Croutons  
Classic Caesar Dressing

4.50/serving

### MEDITERRANEAN SALAD | V | GF

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage  
Shredded Carrots, Kalamata Olive, & Feta Cheese  
Italian Vinaigrette to the side

4.50/serving

### CHOPPED SALAD

Chopped Greens, Feta Cheese, Bacon, Scallions  
House-made Croutons, Grape Tomatoes  
Raspberry Champagne Vinaigrette

4.50/serving

### WINTRY SALAD | V | GF | CN

Chopped Crisp Romaine, Spinach, Poached Pears  
Candied Walnuts, Dried Cranberries, Touch of Gorgonzola  
Raspberry Champagne Vinaigrette

5.50/serving

### SPINACH SALAD | V | GF | DF | CN | VGN

Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges  
Scallions, Toasted Almonds with Toasted Sesame Vinaigrette

5.50/serving

### SWEET AND SAVORY SALAD | V | GF | CN

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

5.50/serving

### NAPA & RAMEN SALAD | V | DF | VGN

Napa Cabbage & Spinach, Edamame, Carrot  
Cucumber, Scallion, Toasted Ramen

Choice of:

Ginger Vinaigrette | V | GF | DF | CN • Kimchi Vinaigrette | GF | DF

5.50/serving

### SHAVED BRUSSEL SPROUT | V | GF | CN

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

6.50/serving

### BROCCOLI, BLUEBERRY & GREENS SALAD | V

Field Greens & Romaine, Feta Cheese, Chow Mein Noodles  
Savory Shortbread, Blueberry Vinaigrette

7.00/serving



## INDIVIDUAL ENTRÉE SALADS

Served with Fresh Roll\* & Sweet of the Day\*  
(Minimum 4 of any one type)

### NAPA & RAMEN SALAD | V | DF | VGN

Napa Cabbage & Spinach, Edamame, Carrot  
Cucumber, Scallion, Toasted Ramen  
Choice of Ginger Vinaigrette or Kimchi Vinaigrette

13.50/guest

### PICCATA SALAD | V | DF | VGN | CN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms  
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon  
Preserved Lemon Vinaigrette

16.00/guest

### CHICKEN CAESAR

Grilled Chicken, Romaine Lettuce, Grape Tomatoes, Grated Parmesan  
House-made Croutons & Classic Caesar Dressing to the side

16.50/guest

### CHICKEN CHOPPED SALAD

Grilled Chicken, Chopped Greens, Feta Cheese, Bacon, Scallions  
House-made Croutons, Grape Tomatoes, Raspberry Champagne Vinaigrette

17.00/guest

### GRILLED PESTO SHRIMP SALAD | GF | CN

Mixed Greens, Seasonal Tomatoes, Red Onions  
Fresh Mozzarella, Pine Nuts, Capers & Pesto Vinaigrette

17.50/guest

### CRAB CAKE SALAD

Mixed Greens & Arugula, Red Onions, Cucumbers, Grilled Mango  
Chipotle Ranch Dressing

17.50/guest

### MANDARIN CHICKEN | GF | CN

Grilled Chicken, Spinach & Romaine Lettuce, Mandarin Oranges  
Sliced Strawberries, Scallions & Toasted Almonds  
Toasted Sesame Vinaigrette

18.00/guest

### SWEET & SAVORY WITH CHICKEN | GF | CN

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

19.50/guest

### LEMON-HERB SALMON NIÇOISE SALAD | GF | DF

Lemon-Herb Roasted Salmon, Iceberg & Romaine Lettuce  
Haricot Vert, Golden Potatoes, Grape Tomatoes, Hard Boiled Eggs  
Kalamata Olives, Capers & Lemon Vinaigrette to the side

21.00/guest

### SHAVED BRUSSEL SPROUT & ARUGULA SALAD

WITH ORANGE-HERB SALMON | GF | CN

Orange-Herb Roasted Salmon, Shaved Brussel Sprouts & Arugula  
Feta Cheese, Red Onion, Pistachio, Cranberries, Orange  
Pistachio Vinaigrette

22.00/guest

### GRILLED AHI TUNA | GF | DF

Mixed Greens, Tamarind Red Onions, Avocado, Cucumbers  
Grilled Mango, Yuzu Vinaigrette

23.00/guest

\*GF Roll & Sweet can be substituted for 1.50 additional







## SIGNATURE SIDE SALADS

Sold by the pound - Minimum 2 pounds

### HOUSE-MADE COLE SLAW | V | GF | DF

Classic Creamy Dressing

4.50/pound

### ASIAN SLAW | V | GF | DF | VGN

Julienned Red Peppers, Yellow Squash, Zucchini  
Celery, Red Cabbage, Poppy Seed Dressing

5.00/pound

### RED SKIN POTATO SALAD | V | GF | DF

Chopped Celery & Onions, Mustard Mayo

5.00/pound

### EGG SALAD | V | GF | DF

6.00/pound

### ROTINI SPRING PASTA SALAD | V | DF

Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery  
in an Herb-Infused Olive Oil

7.50/pound

### SICILIAN PASTA SALAD | V

Garden Vegetables, Provolone Cheese, Signature Herb Dressing

7.50/pound

### ROASTED RED SKIN POTATO & VEGETABLE SALAD | V | GF | DF

Cucumbers & Tomatoes, Dijon & Sherry Vinaigrette

7.50/pound

### WHITE & BLUE POTATO SALAD WITH PESTO AIOLI | V | GF

7.50/pound

### DILLED ISRAELI COUSCOUS SALAD | V | DF

Cucumber, Tomato, Dill, Parsley, Dijon Vinaigrette

8.00/pound

### LATIN COUSCOUS SALAD | V | DF

Corn, Grape Tomatoes, Cumin & Lemon

8.00/pound

### BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD

| V | GF | DF | VGN

Fresh Lime & Orange Vinaigrette

8.50/pound

### ROASTED SWEET POTATO & QUINOA SALAD | V | GF

Can be a breakfast salad too!

Pepitas, Goji Berries, Feta, Lime Vinaigrette

9.00/pound

### ASIAN RICE SALAD | V | GF | CN

White & Wild Rice, Scallions, Mandarin Oranges  
Dried Cranberries, Toasted Pecans, Sesame Oil

9.50/pound

### FARRO SALAD WITH SNAP PEAS & HARICOT VERT | V

Parsley & Dill Vinaigrette

10.50/pound

### CUCUMBER & SOUR CREAM SALAD WITH DILL | V | GF

10.50/pound

### GRILLED VEGETABLE ORZO SALAD | V | CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

11.00/pound

### MOROCCAN BARLEY SALAD WITH CHICKPEAS | V | DF | VGN | CN

Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots  
Pistachios, Dried Apricots, Green Onion

11.00/pound

### RAINBOW VEGETABLE SALAD | V | GF

Red Cabbage, Carrot, Cucumber, Edamame, Corn, Goat Cheese  
Pomegranate Seeds, Honey, Creamy Tahini Dressing

11.50/pound

### QUINOA & VEGETABLE SALAD | V | GF | DF | VGN | CN

Carrot, Jicama, Asparagus, Red Bell Pepper, Citrus Pistachio Dressing

12.00/pound

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

Glass Noodles, Ginger Soy Dressing

13.50/pound

### SUMMER RICE SALAD WITH CUCUMBER, FETA & MINT | V | GF

Grape Tomatoes, Citrus Dressing

13.50/pound

### CLASSIC ALBACORE TUNA SALAD | GF | DF | LC

Diced Celery, Onions, Relish, Classic Mayo

13.50/pound

### JALAPEÑO POPPER CHICKEN SALAD | GF | LC

Bacon, Scallion, Jalapeño, Cheddar, Cream Cheese, Mayo

13.50/pound

### LIME TUNA SALAD | GF | DF | LC

Jalapeño, Tomato, Scallion, Lime Vinaigrette

13.50/pound

### HARVEST CHICKEN SALAD | GF | DF | CN | LC

Red Grapes, Raisins, Walnuts, Classic Mayo

14.50/pound





## 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)

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





## BUILD YOUR OWN BUFFET!

Gives you the opportunity to build a custom buffet for your corporate or social function. Select your salad, entrée and side dishes, let us know your guest count and we will provide the appropriate amount of food.

\*When ordering two entrées, most expensive entrée will be main entrée.

**ENTRÉES:** Choice of One | **SIDE DISHES:** Choice of Two | **SALAD:** Choice of One

### ENTRÉES

Minimum 10 of Any One Protein - Increase in Multiples of 5

Choice of One:

#### POULTRY ENTRÉES 17.00/guest

For Descriptions – See page 17

- Chicken Mascarpone Di Lombardy | **GF**
- Panko-Crusted Stuffed Chicken Breast
- Pollo Puebla | **GF**
- Chicken Limone | **GF**
- Chicken Marsala | **GF**
- Chicken Française | **GF**
- Citrus-Glazed Chicken Breast | **GF** | **DF**
- Tropical Grilled Chicken | **GF** | **DF**
- Chicken Queso | **GF**
- Chicken Fontinella Bruschetta | **GF**
- Grecian Chicken Kabob | **GF** | **DF**
- Teriyaki Chicken Kabob | **DF**
- Herb Roasted Turkey Breast
- Oven-Roasted Turkey Breast

#### BEEF ENTRÉES 18.50/guest

For Descriptions – See page 18

- Roasted Top Sirloin of Beef | **GF** (Add 4.00 to price above)
- “Simply the Best” Pepper Steak | **GF**
- Teriyaki Beef Kabob | **DF**
- Meatloaf
- Pot Roast | **GF** | **DF**

#### PORK ENTRÉES 15.25/guest

For Descriptions – See page 18

- Roast Pork Loin with Apple Apricot Chutney
- Herb-Roasted Pork Loin

#### SEAFOOD ENTRÉES 19.50/guest

For Descriptions – See page 19

- Miso-Glazed Salmon | **GF** | **DF**
- Oven-Roasted Salmon Fillet | **GF** | **DF**
- Grilled Salmon Fillet | **GF** | **DF**
- Chili-Lime Salmon Kabobs | **GF** | **DF**
- Oven-Roasted Tilapia | **GF** | **DF**
- Tilapia Piccata | **GF**

#### VEGETARIAN ENTRÉES 16.00/guest

For Descriptions – See page 19

- Eggplant & Spinach Rollatini | **V** | **GF**
- Cauliflower Steak | **V** | **GF** | **DF** | **VGN**
- Stuffed Portobello Mushrooms | **V**
- Zucchini & Mushroom Rollatini | **V** | **GF**
- Spinach Lasagna | **V**

### SIDE DISHES

Choice of Two:

For Descriptions – See page 21

- Snappy Whole Green Beans | **V** | **GF**
- Green Beans Almondine | **V** | **GF** | **CN**
- Mélange of Summer Vegetables | **V** | **GF**
- Oven-Roasted Root Vegetables | **V** | **GF** | **DF** | **VGN**
- Broccoli with Bias-Cut Carrots | **V** | **GF**
- Broccoli Roasted Red Peppers | **V** | **GF**
- Sweet Peas, Mushrooms & Onions | **V** | **GF** | **DF** | **VGN**
- Mediterranean Potatoes | **V** | **GF** | **DF** | **VGN**
- Classic Redskin Mashed Potatoes | **V** | **GF**
- Rissolle Potatoes | **V** | **GF** | **VGN**
- Rice Pilaf | **V** | **GF** | **DF** | **VGN**
- Dill Basmati Rice | **V** | **GF** | **DF** | **VGN**
- Penne Pasta Marinara | **V** | **DF**
- Baked Mac & Cheese | **V**
- Bread Stuffing

**ADD SIDE DISH:**

- Starch 2.00/guest
- Vegetable 2.50/guest

### SALADS Choice of One:

For Descriptions – See Page 13

- Mixed Green Salad | **V** | **GF** | **DF** | **VGN**

Please Select Two Dressings:

- Creamy Herb | **V** | **GF** • 1000 Island | **V** | **GF** | **DF**
- French | **V** | **GF** | **DF** | **VGN** • Italian | **V** | **GF** | **DF** | **VGN**
- Raspberry Champagne Vinaigrette | **V** | **GF** | **DF** | **VGN**
- Lemon White Wine Vinaigrette | **V** | **GF** | **DF**

- Caesar Salad
- Mediterranean Salad | **V** | **GF**
- Spinach Salad | **V** | **GF** | **DF** | **VGN** | **CN**

### GREAT ADDITIONS

Choose from the desserts below and add 2.50 per guest (2 pieces/guest)

For Descriptions – See pages 28-29

- Double Chocolate Brownie | **V**
- Cocoa Cow Cheesecake Brownie | **V**
- English Toffee Brownie | **V** | **CN**
- Brown Butter Blondies | **V**
- Classic Lemon Bar | **V**
- Raspberry Streusel Bars | **V**
- Chocolate Chip Cookie | **V**
- Sugar Cookie | **V**
- Oatmeal Raisin Cookie | **V**
- Snickerdoodle Cookie | **V**

\*ADD SECOND ENTREE:

**CHICKEN** 7.50/guest | **BEEF** 9.00/guest | **BEEF SIRLOIN** 12.00/guest | **PORK** 6.00/guest | **SEAFOOD** 10.00/guest | **VEGETARIAN** 6.50/guest



# AROUND TOWN STATIONS

(Minimum of 10 guests/station – Increases in multiples of 5)

## CHINATOWN

Choose One:

**BEEF STIR FRY** | GF | DF

Marinated Strips of Beef, Pea Pods, Tri-Colored Bell Peppers  
Bean Sprout & Water Chestnut

**CHICKEN STIR FRY** | GF | DF

Breast of Chicken, Pea Pods, Tri Colored Bell Peppers  
Bean Sprout & Water Chestnut

Accompanied By:

**VEGETABLE FRIED RICE** | V | GF | DF

Scallions, Peas, Carrots & Scrambled Eggs

**ASIAN SLAW** | V | GF | DF | VGN

Julienned Red Peppers, Yellow Squash, Zucchini  
Celery, Red Cabbage, Poppy Seed Sesame Dressing

**CHINESE ALMOND COOKIE** | V | CN

14.50/guest

## GREEK TOWN

Choose One:

**GRECIAN CHICKEN KABOB** | GF | DF

Lemon, Garlic & Herbs

**GRECIAN BEEF KABOB** | GF | DF

Lemon, Garlic & Herbs

**LAMB KOEFTA KABOB** | DF

Ground Lamb, Middle Eastern Spices

Choose One:

**GREEK LEMON POTATOES** | V | GF | DF | VGN

Oven-roasted wedges with Lemon, EVOO & Herbs

**CREAMY LEMON ORZO** | V

Fresh Arugula

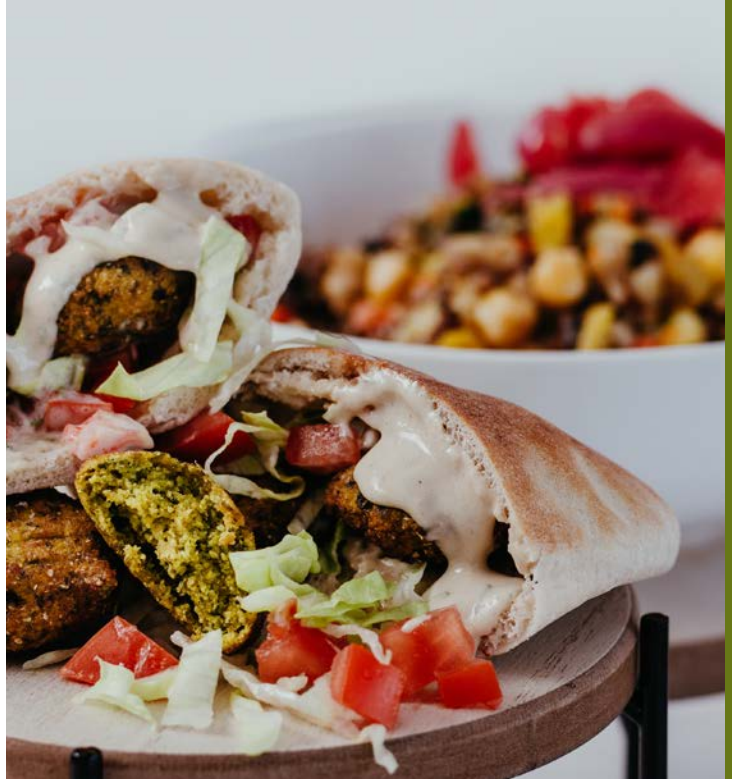
**GREEK GREEN BEANS** | V | GF

Stewed Tomato, Oregano & Feta Cheese

Accompanied By:

Pita Triangles & Tzatziki Sauce | V | GF to the side

17.50/guest



## ALBANY PARK VEGETARIAN BAR

**FALAFEL SANDWICHES (2)** | V | DF | VGN

Ground Chickpeas & Parsley fried to Golden Brown  
Pita Bread, Lettuce, Tomato & Tahini Sauce

**MEDITERRANEAN SPREADS** | V | GF | DF | VGN

Hummus & Baba Ghanoush

Accompanied By:

**PITA TRIANGLES & CROSTINI**

**MOROCCAN BARLEY & CHICKPEA SALAD** | V | DF | VGN

Tuxedo Barley, Cumin-Roasted Carrots, Chickpeas, Lemon & EVOO

15.50/guest

## SOUTH ASIA BAR

**VIETNAMESE SHRIMP KABOBS** | GF | DF

Tamarind, Fish Sauce, Garlic, Ginger

**PAD THAI** | V | GF | DF

Rice Noodles, Scallions, Carrots, Bean Sprouts & Scrambled Eggs

Choose One Protein: Chicken or Tofu

**THAI SWEET CHILE GREEN BEANS** | V | GF | DF | VGN

Sweet Chili Sauce, Garlic, Soy Sauce

**ROSEMARY-INFUSED JASMINE RICE** | V | GF | DF | VGN

17.50/guest

## SMOTHERED BAKED POTATO BAR

Minimum 20 Guests - Increase in multiples of 5

**CREATE-YOUR-OWN STUFFED IDAHO BAKED POTATOES**

Toppings: Bacon Bits • Broccoli • Salsa • Scallion

Sour Cream • Cheddar Cheese • Butter

**TRADITIONAL** | GF OR **VEGAN CHILI** | V | GF | DF | VGN

13.50/guest



## AROUND TOWN STATIONS

(Minimum of 10 guests/station – Increases in multiples of 5)

### 26<sup>TH</sup> STREET BAR

Choose One:

**CHICKEN FAJITAS | GF | DF**

Breast of Chicken Strips, Fresh Tomato Onions & Green Peppers

**STEAK FAJITAS | GF | DF**

Strips of Beef Sautéed with Fresh Tomato, Onions & Green Peppers

**VEGAN FAJITAS | V | GF | DF | VGN**

Sautéed Mushrooms, Poblano Peppers, Tomato, Cilantro Red, Green, & Yellow Bell Peppers, Zucchini & Onions

**SHRIMP FAJITAS | GF | DF**

Shrimp Sautéed with Fresh Tomato, Onions & Green Peppers

Additional Fajita Choice: 5.50

Accompanied By:

Flour Tortillas\*, Miguel's Guacamole  
Sour Cream, Pico De Gallo

\*Corn tortillas available upon request.

**SPANISH RICE | V | GF | DF | VGN  
& VEGETARIAN REFRIED BEANS | V | GF**

Garnished with Shredded Cheese

15.50/guest      **Chicken or Vegetarian**  
17.50/guest      **Steak or Shrimp**

### BURRITOS

Choose One:

**CHICKEN BURRITO**

Seasoned Shredded Chicken, Rice, Lettuce, Tomato, Refried Beans & Cheese

**GROUND BEEF BURRITO**

Seasoned Ground Beef, Rice, Lettuce, Tomato, Refried Beans & Cheese

**VEGETARIAN BURRITO | V**

Seasoned & Sautéed Vegetables, Rice, Lettuce, Tomato, Refried Beans & Cheese

Accompanied By:

Sour Cream, Pico De Gallo

**FIESTA CORN | V | GF  
& HOUSE-MADE GUACAMOLE | V | GF**

Multi-colored Stone Ground Corn Tortilla Chips

17.00/guest

**STEAK BURRITO**

Seasoned & Sautéed Steak, Rice, Lettuce, Tomato, Refried Beans & Cheese

Accompanied By:

Sour Cream, Pico De Gallo

**FIESTA CORN | V | GF  
& HOUSE-MADE GUACAMOLE | V | GF**

Multi-colored Stone Ground Corn Tortilla Chips

19.50/guest



### TACO TUESDAY

3 Tacos per guest

Choose One:

**SEASONED GROUND BEEF • SHREDDED ASADA CHICKEN**

Accompanied By:

Shredded Lettuce, Diced Tomato, Shredded Monterey Jack & Cheddar Cheeses, Sliced Jalapeno, Sour Cream & Salsa

**SPANISH RICE | V | GF | DF | VGN**

**VEGETARIAN REFRIED BEANS | V | GF**

Garnished with Shredded Cheese

**FLOUR TORTILLAS | V**

\*Corn tortillas available upon request.

14.50/guest

### BEVERLY IRISH-STOUT TACOS

3 Tacos per Guest

**IRISH STOUT-BRAISED PORK TACOS | DF**

**SOFT FLOUR TORTILLAS | V**

**DUNMURRY RICE | V | GF**

Mushrooms, Onions, Tomato/Parmesan/Breadcrumbs Topping

**BAILEY'S SUGAR COOKIES | V**

Accompanied By:

Cilantro/Lime Crema, Green Cabbage, Queso Fresco

14.50/guest

### SLOW-BRAISED LATIN MEATS

**CONCHINITA PIBIL (Pork slow cooked in banana leaves) | DF and BARBACOA | DF**

Accompanied By:

**WHOLE BLACK BEANS | V | GF | DF | VGN**

**LATIN-ROASTED POTATOES | V | GF | DF | VGN**

Latin Spices

**ROASTED TOMATO SALSA | V | GF | DF | VGN**

**SOFT FLOUR TORTILLAS | V**

19.50/guest



# AROUND TOWN STATIONS

(Minimum of 10 guests/station – Increases in multiples of 5)

## STOCK YARDS BBQ

**BBQ PULLED CHICKEN | DF**  
**& BBQ PULLED PORK | DF**

Accompanied By:

**CREAMY COLE SLAW | V | GF**  
Classic Creamy Dressing

**RED SKIN POTATO SALAD | V | GF | DF**  
Chopped Celery & Onions Tossed with Mustard Mayo

**CORN ON THE COBB | V | GF | DF | VGN**  
Served in Halves, Butter to the side

**SLICED WATERMELON | V | GF | DF | VGN**  
Accented with Orange Wheels

**FRESHLY BAKED BUNS**

15.50/guest

## SAM'S BURGER STAND

Choice of 1 Type:

**GRILLED HAMBURGERS OR CHEESEBURGERS**  
American Cheese, Lettuce, Sliced Tomato, Onion, Pickle  
Ketchup & Mustard, Gourmet Bun

**JUMBO HOT DOG**

Relish, Diced Onion, Diced Tomato, Ketchup & Mustard

**BBQ CHICKEN SANDWICH**

Lettuce, Sliced Tomato, Onion, Pickle, Gourmet Bun

Accompanied By:

**CREAMY COLE SLAW | V | GF**  
Classic Creamy Dressing

**SLICED WATERMELON | V | GF | DF | VGN**  
Accented with Orange Wheels

**BAG OF POTATO CHIPS | V | GF | DF | VGN**  
14.00/guest

## CHICAGO STYLE

**MIXED GREEN SALAD | V | GF | DF | VGN**  
Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings:

Creamy Herb | V | GF • 1000 Island | V | GF | DF  
French | V | GF | DF | VGN • Italian | V | GF | DF | VGN  
Raspberry Champagne Vinaigrette | V | GF | DF | VGN  
Lemon White Wine Vinaigrette | V | GF | DF

Choose One:

**ITALIAN-STYLE ROAST BEEF | GF | DF**  
Thinly Sliced Roast Beef Served in Italian Seasoned Au Jus

**LA PASTA-RIA FAMOUS MEATBALLS**  
House-Made Meatballs in Rich Pomodoro Sauce

**MILD ITALIAN SAUSAGE | GF**  
Served with Your Choice of Pomodoro or Seasoned Au Jus Sauce

Accompanied By:  
Roasted Green Peppers, Hot Giardiniera

**HOUSE-MADE RIGATONI | V**  
Gently Tossed with Marinara Sauce  
Grated Romano Cheese on the side

**OVEN-ROASTED GRECIAN CHICKEN (BONE-IN) | GF | DF**

**FRENCH ROLLS | V | DF | VGN**

17.50/guest



Around Town Stations





## 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





## 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 KRISPY POPS | v | GF

Dark Chocolate Dipped, White Chocolate Drizzles  
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 • Orange • Cranberry 14.50/dozen  
Apricot, Sesame & Honey Lemon Pistachio 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 1.50/each  
16oz. BOTTLED SAN PELLEGRINO SPARKING WATER 2.75/each  
22lb. BAG OF ICE 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

## 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

## SPECIALTY HOUSE-MADE BEVERAGES

(Served in 1-gallon disposable, totable containers)

19.50/gallon

<b>WATERMELON LEMONADE</b>	22.50/gallon
<b>MOJITO LEMONADE</b>	22.50/gallon
<b>MANGO GREEN TEA LEMONADE</b>	22.50/gallon
<b>STRAWBERRY LEMONADE</b>	24.50/gallon
<b>STRAWBERRY HIBISCUS TEA</b>	29.50/gallon
<b>WATERMELON &amp; MINT AGUA FRESCA</b>	29.50/gallon
<b>BLUEBERRY GINGER COOLER</b>	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](http://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

