



CATERED *by* DESIGNSM

BRINGING YOUR EVENTS TO *life*SM



CATERED BY DESIGN DELIVERED HIGH TEA

9204 WAUKEGAN ROAD | MORTON GROVE, IL 60053 | 847.965.4094 | cateredbydesign.com



TEA SANDWICHES

Priced per dozen - Minimum 2 dozen per type

ROAST BEEF

Horseradish Aioli, Cornichon Garnish
House-made Parmesan & Herb Focaccia
38.50/dozen

SMOKED TURKEY

Cranberry Mango Chutney, Mango Flower Garnish
Brioche Bread
38.50/dozen

HARVEST CHICKEN SALAD | CN

Candied Walnut Garnish
Marble Rye Bread
24.50/dozen

SMOKED HAM

Stone Ground Mustard, Green Olive Garnish
House-made Parmesan & Herb Focaccia
29.50/dozen

CAPRESE | v

Tomato, Fresh Mozzarella, Fresh Basil Vinaigrette
House-made Tomato Basil Focaccia
26.50/dozen

CUCUMBER & DILL | v

Lemon-Dill Cream Cheese, Dill Sprig Garnish
Marble Rye Bread
22.50/dozen

EGG SALAD | v

Smoked Paprika Garnish
White Bread
22.50/dozen

APPLE, RADISH & BRIE | v

Edible Flower Garnish
Pumpernickel Bread
24.50/dozen

TUNA SALAD

Edible Flower Garnish
White Bread
22.50/dozen

SMOKED SALMON with CREAM CHEESE

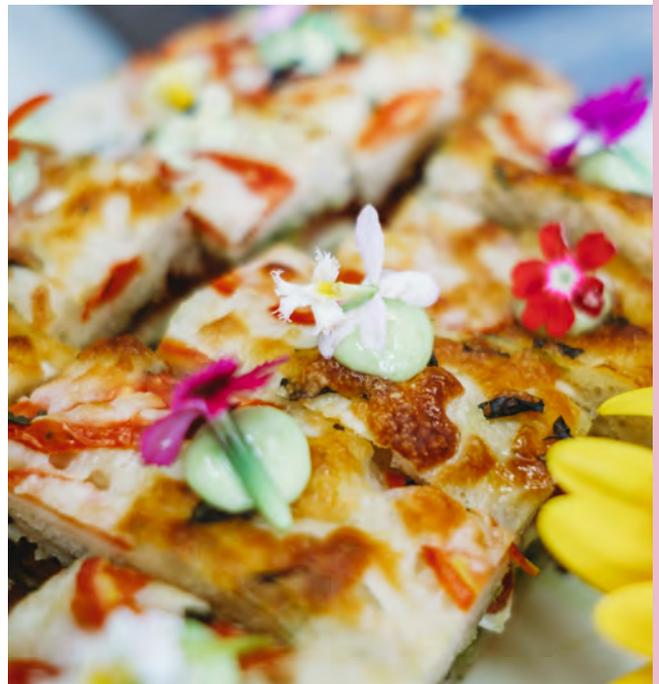
Scallion Tie Garnish
Pumpernickel Bread
41.50/dozen

SHRIMP SALAD

Remoulade Sauce, Edible Flower Garnish
Marble Rye Bread
32.50/dozen

LOBSTER SALAD

Cajun Seasoning, Shallot, Lettuce, Corn
Shaved Purple Carrot Wrap Garnish
Brioche Bread
57.50/dozen



TEA BREADS & SWEETS

HOUSE-MADE SCONES BASKET | V | CN

Chocolate Chip, Mango Pineapple, Pistachio Whipped Butter

Mini	17.00	(12 Pieces - Choose 1 Flavor)
Small	35.00	(24 Pieces - Choose 2 Flavors)
Large	41.00	(36 Pieces - Choose 3 Flavors)

HOUSE-MADE MINI MUFFINS | V | CN

Blueberry, Banana Nut, Lemon Poppyseed, Chocolate Chip, Chocolate Cheesecake & Apple Cinnamon

Mini	12.50	(12 Pieces - Choose 1 Flavor)
Small	22.50	(24 Pieces - Choose 2 Flavors)
Large	33.50	(36 Pieces - Choose 3 Flavors)

HOUSE-MADE BISCOTTI BASKET | V | CN

Choose two flavors:

Chocolate, Lemon/Pistachio, Almond & Apricot/Sesame/Honey

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

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	16.50	(10 Pieces - Choose 1 Flavor)
Small	24.50	(20 Pieces - Choose 2 Flavors)
Large	34.50	(30 Pieces - Choose 3 Flavors)

Minimum 2 dozen of any one flavor

HOUSE-MADE SHORTBREADS | V

Lemon Lavender • Rosemary • Lemon-Lime Basil

Hibiscus Rose
24.00/dozen

HOUSE-MADE TARTLETS | V

Key Lime • Strawberry Cheesecake • Lemon Meringue

Crème Brûlée • Passion Fruit Coconut

26.00/dozen

GREEK CUSTARD & PISTACHIO ROLLS | V | CN

Phyllo Dough

26.00/dozen

Minimum of 2 loaves of any one flavor

RASPBERRY BABKA | V

16.00/loaf

CHOCOLATE BABKA | V

16.00/loaf

WHOLE CAKES & TARTS

CREPE CAKE (10")

Pumpkin | V • Vanilla & Pistachio | V | CN • Blackberry | V
75.50/each (Serves 8-10)

APPLE ROSE TART (12") | V | CN

Walnut Crust, Vanilla Maple Custard, Apple Rosettes
85.00/each (Serves 8-10)

GINGERBREAD CAKE (6") | V

Orange Cream Cheese Frosting
24.00/each





FRESH PLATTERS

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)

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

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

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)

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

MEDITERRANEAN SPREADS with CRUDITE

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

Accompanied by:

House-Made Toasted Pita Triangles & Crostini
Carrots, Celery, Red Pepper, Zucchini

Mini	45.50	(Serves 12)
Small	82.50	(Serves 25)
Large	159.50	(Serves 50)

DEVILED EGGS

Priced per dozen - Minimum 2 dozen per type

TRADITIONAL DEVILED EGG | V | GF | DF

16.50/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

SALADS

GRILLED VEGETABLE ORZO SALAD | V | CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette
11.00/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

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

Carrot, Jicama, Asparagus, Red Bell Pepper, Citrus Pistachio Dressing
12.00/pound

SUMMER RICE SALAD with CUCUMBER, FETA & MINT | V | GF

Grape Tomatoes, Citrus Dressing
13.50/pound

MOROCCAN BARLEY SALAD with CHICKPEAS | V | DF | VGN | CN

Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots, Pistachios
Dried Apricots, Green Onion, Ras El Hanout Dressing
11.00/pound

WHITE & BLUE POTATO SALAD with PESTO AIOLI | V | GF

7.50/pound

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

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

BROCCOLI, BLUEBERRY & GREENS SALAD | V

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





HORS d'OEUVRES - HOT

Priced per dozen - Minimum 2 dozen per type

QUICHE LORRAINE

with Bacon & Swiss Cheese
18.00/dozen

QUICHE FLORENTINE | V

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

RED PEPPER STUFFED MUSHROOMS | V

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

ARTICHOKE & SPINACH STUFFED MUSHROOM | V | LC

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

HORS d'OEUVRES - COLD

Priced per dozen - Minimum 2 dozen per type

WATERMELON, FETA & GRAPE TOMATO SKEWER | V | GF

Mint Vinaigrette
18.00/dozen

BABY BELLS | GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion
24.50/dozen

TERIYAKI SHRIMP IN SNOW PEA | DF

Black & White Sesame Seeds
25.50/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

BEVERAGES

Disposable Beverage Box (12 Serving)

HOT WATER, DECAFFEINATED & REGULAR HERBAL TEA BAGS

Includes Cream, Sugar, Sweet' n low, Lemon Wedges, Cups & Stirrers
28.50/each

COLUMBIAN REGULAR & DECAFFEINATED COFFEE (12-CUPS)

Includes Cream, Sugar, Sweet' n low, Cups & Stirrers
28.50/each

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



ORDERING INFORMATION

- Please place your order 72 hours 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 is \$350.00 in food and/or beverage before tax & delivery charge.
- Deliveries are available until 6:00pm, Monday – Saturday. Additional fee will be added to orders needing delivery after 6:00pm. Deliveries are available until 2:00pm on Sunday.
- 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 96-hour notice)

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

Cancellation of order (Requires 48-hour notice)

- Orders cancelled with 48 or more hours' notice will have no additional charge.
- **Orders cancelled with 24-48 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

DISPOSABLES PLACE SETTING

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

100 % COMPOSTABLE (PLANT FIBER PLATES & WOOD FLATWARE)

10" & 6" Square Plates
Wood Fork, Knife, Spoon & Napkin Cutlery Set
2.00/Guest

100% COMPOSTABLE PALM LEAF

10" & 6" Square Plates
Wood Fork, Knife, Spoon & Napkin Cutlery Set
2.75/Guest

CLASSIC CLEAR PLASTIC DISPOSABLE

10" & 6" Plates
Reflections Fork, Knife, Spoon & Napkin
3.00/Guest

BEVERAGE

ECO DOUBLE WALL HOT CUP

8oz. Hot Cup with Lid **0.35/each**

ECO GLASSES

12oz. Cold Cup **0.40/each**
9oz. Cold Cup **0.35/each**

CLEAR PRESTIGE GLASSES

9oz. Squat **0.50/each**
12oz. Tall Tumblers **0.70/each**
8oz. Stem Wine Glasses **1.25/each**
6oz. Champagne Flutes **1.75/each**
6oz. Martini **1.75/each**
8oz. Coffee Mug **0.65/each**

EQUIPMENT

DISPOSABLE WIRE CHAFING DISH

With Water Pan & Sternos **12.00/each**
Water Pan Only **3.00/each**
Sternos **1.50/each**

SOUP & CHILI

9oz. Plant Fiber Bowl **0.55/Guest**
& Wood Spoon Ladle

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.

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.

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

If needed, please mention when ordering and we will provide serving utensils complimentary based on the menu items selected. Utensils include: Serving Tongs, Servings Spoons, & Teaspoons.

