Special Event Package Menu
Special Event Package
Designed for 50 Guests or More
(Saturday Evenings - Minimum Guest Count 150)

Includes

An Elegant Three-Course Meal
Entrée Price Includes the Following
Soup and/or Salad, Vegetable, Side Dish,
Custom Designed Wedding Cake or One of our Sumptuous Dessert,
Artisan Breads, Coffee and Hot Tea Service

Progressive Hors d’oeuvres
Served Butler style during the One Hour Cocktail Reception

Champagne Toast & Wine with Dinner

Five Hour Premium Bar stocked with Premium Brand Liquors,
Domestic & Imported Beer, Red & White Wine, Soft Drinks, Mixers and Juices
or
Five Hour Wine Bar stocked with Red & White Wine,
Domestic & Imported Beer, Soft Drinks and Juices

Our Servers, Beverage Attendants, Chefs and Support Staff
are all professionals who take a great deal of pride in their work.
Always appropriately attired, they execute each event with style,
panache and professionalism.
The Catered by Design Team will handle all set up and break down of
your event as well as all food and beverage preparation and service.

CBD - Tables – 4~High Boy, 4~Cabaret & 2~6’ Banquet with Bar Riser

Floor Length Boutique Linens (Your Choice of Color) White Rim China,
Glass & Flatware Place Setting & Serving Pieces and Equipment

We are Happy to Provide One Complimentary Tasting

Pricing Information
Catered by Design requires a signed contract and non-refundable
deposit in order to secure a date.

Discounts
Afternoon Packages ending by 4pm will be discounted $5.00 per person
Friday and Sunday Dinners will be discounted $4.00 per person
(Above Discounts do not apply to Holiday Week Ends and New Year’s Eve)
Adult Meal for Guests Between the ages of 12 and 20 years old will be discounted $10.00
Children 12 years old half price & Children under 3 Free using Children’s plated menu

Recommended Vendors
A List of Preferred Vendors is Available upon Request

All Prices Subject To Current Sales Tax
Prices 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.
Progressive Hors d'oeuvres

How the Progressive Hors d'oeuvres Works
We rotate your selection of passed hors d’oeuvre during cocktail hour. This ensures that all your guests will have the opportunity to experience the assortment you’ve chosen.

Waiters Passing
Your Choice of Five Hors d'oeuvres
Attractively arranged on designer trays with appropriate accents
(Six Pieces per Guest)

Hot
Soup Shooters
Grilled Cheese Triangles & Tomato Basil Soup Shooter
Always a Crowd Pleaser
Butternut Squash Soup Shooter
Apple Cider Crème Fraîche (Seasonal)
Wild Mushroom Bisque Shooter
Flat Leaf Parsley
Spiced Pumpkin Shooter
Roasted Pepitas & Apple Cider Crème Fraîche (Seasonal)
Surf & Turf Shooter
Lobster Bisque, Mini Beef Brochette (please add $1.00 per guest)

Seafood
Tiny Fish Taco
White Fish, Cilantro Slaw, Mango & Avocado di Gallo
Coconut Shrimp
Sweet & Spicy Apricot Dipping Sauce
Smoked Salmon Rosette
Crisp Potato Pancake, Lemon Crème Fraîche, Sprig of Dill
Gulf Coast Stuffed Mushroom
Shrimp, Crab & Herbed Breadcrumbs
Chesapeake Bay Crab Cake
Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo
Nola Shrimp Skewer
Shrimp & Veggies Grilled with Cajun Butter
Coconut Lobster Skewer
Sweet Lobster Meat Encrusted in Semi Sweet Coconut Flakes
House-made Sweet & Sour Dipping Sauce (please add $1.00 per guest)
Sea Scallops Wrapped in Bacon
Herbed Bread Crumbs
Vegetarian

Artichoke Hearts Au Gratin
Savory Mascarpone & Parmesan Cheese

Stuffed Mushroom Cap
Red Bell Peppers, Dijon Bread Crumbs, hint of Sherry Wine

Spanakopita
Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry

Thai Tofu Satay
Marinated, Grilled Skewer
Peanut Dipping Sauce

Brie & Apricot Tartlet
Brown Sugared Almonds

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

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

Phyllo Cups with Portobello Mushroom
Gruyere Cheese

Asparagus with Asiago
Asiago & Goat Cheeses baked in Phyllo

Quiche Florentine
Spinach & Swiss Cheese baked in a Flaky Pastry Shell

Shitake & Cremini Mushroom Tapenade
Snipped Chives, Crostini

Raspberry Baked Brie
Preserves, Puff Pastry, Toasted Almonds

Baby Potato Pancake
Sour Cream, Green Apple Relish

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

Mushroom & Walnut Tartlet
Goat Cheese & Truffle Oil

Pear Jam & Brie Beggars Purse
Flaky Phyllo, Slivered Almonds
Meat

Crisp Baked Potato Cup
Sour Cream, Bacon & Scallions

Petite Chicken Wellington
Mushroom Duxelle wrapped in Puff Pastry

Thai Beef Satay
Marinated Skewers, Peanut Dipping Sauce

Thai Chicken Satay
Marinated Skewers, Peanut Dipping Sauce

Sausage & Pepper Skewer
Mild Italian Sausage, Tri-Colored Bell Peppers

Tiny Chorizo Taco
Potatoes, Mild Green Salsa

Chicken & Pineapple Skewer
Sweet & Sour Sauce Dipping Sauce

Bacon-Wrapped Date Filled with Chorizo

Pups in Sleeping Bags
All-Beef Cocktail Dog, Puff Pastry, Ketchup & Mustard

Mini BBQ Meatball
Tangy BBQ Sauce, on a Pretzel Stick

Petite Beef Wellington
Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

Prosciutto, Fig Jam & Caramelized Onion Flatbread

Beef & Fire-Roasted Teriyaki Vegetable Skewer

Grilled Chicken Flatbread
Tomato, Broccoli, Roasted Garlic EVOO & Fresh Herbs

Teriyaki Chicken & Vegetable Skewer

Tiny Tinga Taco
Pulled Chicken, Onions, Monterey Jack Cheese, Sour Cream, Sliced Black Olive

Sausage-Stuffed Mushroom
Mild Italian Sausage, Seasoned Bread Crumbs & Parmesan Cheese

Bacon-Wrapped Water Chestnut
Soy Sauce Glaze & Herb Bread Crumbs

Petite Lamb Chops
Gremolata Encrusted (please add $3.50 per chop)

Carne Asada Quesadilla
Flour Tortilla, Tri-Colored Bell Peppers, Red Onions, Chihuahua Cheese & Salsa Rojo

Baby Cheesy Beef Burger
Caramelized Onions, Brioche Bun

Roasted Chicken & Harvest Vegetable Skewer
Balsamic Glaze

Jerk Chicken Skewer
Warm Mango Salsa

Baby Braised Short Rib
Horseradish Aioli & Fresh Greens, Brioche Bun
Passed Hors d’oeuvre

Cold

Seafood

**Shrimp Shooter**
Steamed & Chilled Shrimp, Tequila Cocktail Sauce & Lime Wedge

**Smoked Salmon Mousse Filling a Petite Cucumber Boat**

**Pumpernickel with Fresh Shrimp Canapé**
Chive Cream Cheese & Fresh Dill Sprig

**Grilled & Chilled Pesto Shrimp Skewer**
Sweet Red Pepper Dipping Sauce

**Sushi-Grade Ahi Tuna Tartar**
Chili Aioli, Sesame Seeds, Cucumber Boat

**Tiny, Crisp Miso-Glazed Salmon**
Asian Wonton & Micro Greens

**Shrimp Ceviche Tortilla Cup**
Lime Zest

**Seared Tuna Carpaccio**
Crisp Asian Wonton, Chili Aioli & Scallion

**Futomaki Roll**
Sushi Rice rolled in Nori with Egg, Cucumber Avocado, Shiitake Mushrooms & Kampyo
Wasabi, Pickled Ginger & Soy Sauce

**Teriyaki Shrimp in Snow Pea**
Black & White Sesame Seeds

**Lime-Marinated Shrimp & Scallop Ceviche**
Cucumber Boat

**California Maki Roll**
Sushi Rice, Cucumber, Avocado, Crabmeat & Sesame
Wasabi, Pickled Ginger & Soy Sauce

**Wrapped Asparagus**
Smoked Salmon & Chive Cream Cheese

**Smoked Salmon Crostini**
Smoked Salmon Rosette & Lemon Scented Crème Fraîche

Meat

**Herb-Encrusted Sirloin of Beef Crostini**
Horseradish Aioli & Flat Leaf Parsley

**Antipasto Skewer**
Genoa, Capicola, Mortadella & Fresh Mozzarella & Pepperoncini
Red Wine Vinaigrette Marinade

**Baby Chicken Bite**
Grilled Chicken Breast, Pepper Slaw & Fresh Greens
Chipotle Dill Aioli & Smoked Gouda, Brioche Bun

**Cantaloupe Ball**
Prosciutto Ruffle Center

**Wild Mushroom & Goat Cheese Chicken Roulade**

**Lombardy Chicken Roulade**
Mascarpone Cheese, Artichoke & Roasted Red Peppers
Vegetarian

Caprese Skewer
Tomato, Fresh Mozzarella & Basil Pesto

Stuffed Grape Tomato
Herb Mascarpone Cheese

Hollowed Globe Grape
Madeira Roquefort Cheese & Walnuts

Vegetarian California Roll
Sushi Rice, Cucumber, Carrots & Avocado
Wasabi, Pickled Ginger & Soy Sauce

Mediterranean Pita Bread Triangle
Artichoke & Sundried Tomato with Herb-Infused EVOO

Belgian Endive Leaf
Herbed Cheese & Roasted Red Pepper

Guacamole
Crema Ranchero, Tortilla Cup

Baby Caprese Bite
Cherry Tomato, Fresh Mozzarella & Basil Vinaigrette
Brioche Bun

Asian Noodle & Vegetable Salad
Presented in a Chinese “To-Go” Container with Chopsticks
Ginger Soy Dressing

Crudité Shooter
Crisp Fresh Vegetables & Herb Dip

South of the Border Wrap
Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese
Fresh Cilantro & Sliced Scallions

Sugar Snap Peas
Herbed Cheese & Walnuts

Fig & Saint André Cheese

Fresh Summer Rolls
Carrot, Scallion, Cucumber & Red Pepper, Rice Noodles, Rice Paper
Sweet Chili Dipping Sauce

Watermelon, Feta & Grape Tomato Skewer
Mint Vinaigrette

Strawberry Crostini
Brie & Honey

Soup Shooters

Cantaloupe Basil Shooter
Basil Chiffonade Garnish

Gazpacho Shooter
Spanish Summer Classic of Tomato, Garlic, & EVOO
Garlic Toasted Flatbread

Watermelon Lime Shooter
Lime Wedge

Cucumber Shooter
Vegetable Stock & Yogurt, Fresh Mint Leaf
Great Additions - Stationary Hors D'oeuvre Displays

Midwest Local Cheese Platter
Displayed at Varying Elevations

Saint Rocco
(Benton Harbor, MI) Soft-ripened, triple cream, cow’s milk

Smoked Sweet Swiss
(Fair Oaks, Indiana) Swiss-style, smoked, cow’s milk

Prairie Breeze
(Milton, Iowa) Cheddar-style, cow’s milk

Cottonwood River Cheddar
(Durham, Kansas) Cheddar, raw cow’s milk

Penta Crème Blue
(Linden, Wisconsin) Blue-veined, triple cream, cow’s milk

Served with
Salted & Roasted Pistachios, Fresh Berries & Grapes
Dried Apricots & Pears
Lavosh Crackers & Carr’s Water & Wheat Crackers

Please add $0.00 per guest (Minimum of 50 Guests)
*Cheese Subject to Change Based on Availability

Uniform Chef Attended

Spectacular Chilled Seafood Bar
Shrimp Cocktail, Seafood Ceviche,
& Seared Ahi-Tuna Carpaccio

Presented in a Silver Conch Shell surrounded by Ice
Fantail Shrimp (3), Seafood Ceviche, Seared Ahi Tuna (1.5oz)

To The Side
Zesty Tequila Cocktail & Asian Slaw
Garnished with Fresh Lemon & Lime Wedges

Please add $0.00 per guest (Minimum of 50 Guests)

Available - Custom Ice Sculptures

Shrimp Cocktail Display
(Three Pieces per Guest)
Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon

Please add $0.00 per guest
First Course

**Garden Fresh Salad or House-made Soup**

**Hot Soups**
- Tomato Basil
- Vegetarian Roasted Corn Chowder
- Seafood Bisque
- Minestrone
- Wild Mushroom
- Homemade Chicken Noodle
- Beef Barley
- Butternut Squash Bisque (Seasonal)
- Harvest Grain with Portobello Mushroom (Vegan)

**Cold Soups**
- Gazpacho
- Avocado Tomato
- Watermelon Lime
- Cantaloupe Basil

**For Those Who Prefer**

We Are Pleased to Offer a Pairing of Garden Fresh Salad & House-made Soup in a Demitasse Cup
On a Shared Plate
Please Add $2.75 per Guest

**Garden Fresh Salads**

**A La Francaise**
- Mesclun, Radish Slivers, Toasted Walnuts & Bleu Cheese, White Wine Vinaigrette

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

**Fresh Kale & Arugula**
- Golden Raisins, Pecorino Cheese & Candied Walnuts
- Lemon & White Wine Vinegar, Salt & Pepper

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

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

**Wintry**
- Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts, Dried Cranberries, Gorgonzola & Raspberry Champagne Vinaigrette

**Caesar**
- Romaine Lettuce, Grape Tomato, Croutons & Parmesan Cheese
- Creamy Caesar Dressing

Accompanied by

**Hearth Baked Artisan Rolls**
- Multi Grain, Brioche, Pretzel Rolls & Crisp Asiago Lavosh
- Whipped Herb Butter
- On B & B Plate
Choice of Two Entrees & Vegetarian option
Entrees marked with an asterisk (*) have been Chef paired
With a Vegetable & Starch by our Talented Culinary Team
(You Can Mix & Match to your Taste)

At the Seated Dinner
Wafer-Thin Slice of Cucumber or Lemon
to each Water Glass

Chicken Breast Entrées

* Chicken Fontinella Bruschetta
Fresh Tomatoes, Basil & EVOO
Roasted Asparagus & Mediterranean Potatoes

Tropical-Grilled Chicken
Sweet & Savory Relish of Grilled Pineapple, Red Bell Peppers & Lime

Chicken Queso
Parmesan Cheese Crust, Sliced Avocado & Mango Salsa

* Roasted, Frenched White Truffle Chicken Breast
Parm Pomme Puree & Haricot Vert, Brioche Leek Fritzel

Mediterranean Chicken
Fresh Mushrooms, Tomatoes & Sweet Onions
White Wine & Roasted Lemon Sauce

Chicken Marsala
Fresh Mushrooms & Marsala Wine

Chicken Limone
White Wine, EVOO, Lemon Butter & Provolone Cheese

Chicken Portobello
Sweet Red Onions, Portobello Mushrooms, White Wine Reduction

Chicken Vesuvio
Skin on Breasts, Red Onions, White Wine & Italian Spices

Chicken Provencal
Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine

0.00 Per Guest W/ Premium Bar Package
0.00 Per Guest W/ Wine Bar Package
**Stuffed Chicken Breast Entrées**

*Panko-Crusted Stuffed Chicken Breast*
Baby Spinach, Roasted Red Peppers & Smoked Gouda, Lemon Thyme Cream Sauce
Grilled Vegetable Skewer & Risotto Milanese

**Pollo Puebla**
Roasted Poblano Peppers, Fresh Tomato, Cilantro,
Onion & Queso Fresco, Tomatillo Salsa

**Plum-Stuffed Chicken Breast**
Gorgonzola Cheese, Pool of Red Wine a Jus

**Prosciutto-Wrapped Chicken Breast**
Asparagus, Spinach & Red Peppers

**Chicken Mascarpone Di Lombardy**
Parmesan Crusted, Mascarpone Cheese, Artichokes Hearts & Roasted Red Peppers

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

**Meat Entrées**

**Top Sirloin of Beef**
*Please Select a Sauce*
Bordelaise Red Wine Reduction, Mushrooms & Fresh Herbs
Port Wine Reduction with Fresh Herbs
Cabernet Reduction with Fresh Garlic, Thyme & Shallots

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

*Stout-Braised Short Ribs*
Haricot Verts & Baby Carrots with Greening, Garlic Redskin Mashed Potatoes

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

**Margarita Grilled Pork Chop**
Marinated in Garlic, Cilantro, Lime & Tequila
Rubbed with Smoked Paprika & Cumin
Creamy Avocado Tomatillo Sauce & Chimichurri

**Herb-Encrusted Center-Cut Pork Loin**
Parsley Shallot Sauce
Poached Grape Tomatoes & Fan-Roasted Asparagus, Oven-Roasted Fingerling Potatoes

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package
**Seafood Entrées**

*Orange Roughy Limone*
Lemon Caper Sauce

*Orange Roughy Acapulco*
Citrus Marinated, Sweet & Savory Mango Salsa

*Grilled Salmon Fillet*
Pomegranate Gastrique, Lemon Zest & Fresh Chives
Haricot Verts & Baby Carrots with Greening, Rosemary-Infused Jasmine Rice

**Oven-Roasted Salmon Fillet**
Lemon, Fresh Herbs, & EVOO

*Miso-Glazed Salmon*
Bed of Frizzled Beet Threads

*Teriyaki-Glazed Salmon Fillet*
Snipped Scallions

*Blackened Salmon*
Classic Redskin Mashed Potatoes & Chayote Slaw

**Salmon Fillet Dijon**
Fresh Dill & Whole-Grain Mustard Encrusted

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

*Whitefish with Lemon-Pepper Glaze*

*Whitefish with Chimichurri*
Chopped Parsley, Garlic & Herb EVOO

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

*Pan Roasted Halibut*
Orange/Cayenne Gastrique, Mango, Mint & Strawberry Salsa
Melted Leeks & White Truffle Roasted Baby Yukon Gold Potatoes

*Thai Cacao Chilean Sea Bass*
Beurre Blanc Sauce
Roasted Fingerling Potato, Garlic Butter Poached Oyster Mushrooms & Grape Tomatoes

Market Price
**Steak Entrées**

* **Flat Iron Steak**
  Classic Seasonings & Cabernet Reduction  
  Roasted Garlic & Ruby-Red Sweet Potato Swirl  
  Grilled Asparagus & Yellow Peppers, EVOO & Kosher Salt  
  0.00 Per Guest W/ Premium Bar Package  
  0.00 Per Guest W/ Wine Bar Package

**Beef Tournedos**

2 – 3oz. Medallions of Grilled Beef Tenderloin  
Bordelaise Red Wine Reduction, Mushrooms & Fresh Herbs  
Garlic Toast Points  
0.00 Per Guest W/ Premium Bar Package  
0.00 Per Guest W/ Wine Bar Package

* **6oz. Filet Mignon**
  Herb-Encrusted Tenderloin of Beef, Cabernet Reduction, Fresh Garlic, Thyme & Shallots  
  Redskin Mashed Potatoes & Grilled Asparagus  
  0.00 Per Guest W/ Premium Bar Package  
  0.00 Per Guest W/ Wine Bar Package

* **Hand-Carved Tenderloin of Beef**
  Encrusted with Cracked Black Pepper  
  Bordelaise Red Wine Reduction, Mushrooms & Fresh Herbs  
  Pan Wilted Spinach Garnished with Toasted Pine Nuts & Brown Rice Pilaf  
  0.00 Per Guest W/ Premium Bar Package  
  0.00 Per Guest W/ Wine Bar Package

**Duets**

4 oz. Hand-Carved Tenderloin of Beef  
Port Wine Reduction, Bordelaise Sauce or Whipped Horseradish  
Choose any Chicken Breast Entrée  
0.00 Per Guest W/ Premium Bar Package  
0.00 Per Guest W/ Wine Bar Package

Choose any Seafood Entrée (Without Market Price)  
0.00 Per Guest W/ Premium Bar Package  
0.00 Per Guest W/ Wine Bar Package

**Surf & Turf**

* **4 oz. Hand Carved Tenderloin of Beef with Bordelaise sauce**  
  Accompanied by  
  Jumbo Grilled Scallop & Shrimp Scampi Skewer grilled with Citrus Butter  
  or Two Large Shrimp Scampi Butterflied with Roasted Garlic & Breadcrumbs  
  Pan Wilted Spinach, Roasted Baby Carrots & Oven Roasted Fingerling Potatoes  
  0.00 Per Guest W/ Premium Bar Package  
  0.00 Per Guest W/ Wine Bar Package

4 oz. Hand-Carved Tenderloin of Beef & 4 -5 Ounce Cold Water Lobster Tail  
Drawn Butter & Lemon  
Market Price  
Above Duet Entrées available with 6oz. Filet Mignon (Please add $8.00 per guest)
Vegetarian Entrées

**Grilled Vegetable Stack**
Portobello Mushroom, Bell Peppers, Zucchini & more!
Bed of Spinach, Polenta  *(Vegan)*

**Saffron Risotto Cakes**
Arugula Sprigs, Diced Roasted Red Pepper & Avocado
Leek Sauce

**Cauliflower Steak**
Lightly Marinated in Subtle Italian Herbs
Olive & Tomato Tapenade

**Stuffed Portobello Mushrooms**
Caramelized Onions, Artichoke Hearts, Roasted Red Pepper & Dijon Bread crumbs

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

**Spinach Lasagna**
Fresh Spinach, Ricotta & Mozzarella Cheese
Marinara Sauce
Grated Parmesan

* **Butternut Squash Ravioli**
Brown Butter & Sage
Medley of Roasted Colorful Peppers
Trio of Red, Green, & Yellow Peppers, EVOO

**Eggplant & Spinach Rollatini**
Ricotta, Parmesan & Mozzarella Cheese
Marinara Sauce

**Red Curry Tofu**
Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy,
Kaffir Lime Leaves, Lemongrass & Thai Basil
Jasmine Rice

00.00 Per Guest W/ Premium Bar Package
00.00 Per Guest W/ Wine Bar Package

~~PLEASE CONTACT US FOR PRICING~~
Vegetables
Please select one from the Following

Poached Grape Tomatoes & Fanned-Roasted Asparagus
Crumbled Blue Cheese

Haricot Verts & Baby Carrots with Greening

Mélange of Summer Vegetables
Carrots, Squash & Broccoli, Chive-Shallot Butter

Haricot Verts with Roasted Red Peppers

Oven-Roasted Candied Brussels Sprouts
Fresh Garlic-Crisp Bacon & Blue Cheese

Grilled Vegetables Skewer
Carrot, Grilled Zucchini, Yellow Squash & Red Bell Peppers, Balsamic Vinegar

Baby Carrots & Pan-Wilted Spinach
Toasted Pine Nuts

Melted Leeks
Slowly Braised

Green Beans Almondine
Brown Butter & Toasted Sliced Almonds

Poached Grape Tomatoes & Oyster Mushroom
Garlic Oil

Asparagus Bundles
Scallion Ribbon
Please Add $1.00 per Guest

Broccoli Florets with Bias-Cut Carrots

Haricot Verts with Triangle-Cut Yellow Squash

Potpourri of Oven-Roasted Root Vegetables
Carrots, Beets, Parsnips & Acorn Squash, Granny Smith Apples

Grilled Asparagus & Yellow Peppers
EVOO & Kosher Salt

Medley of Roasted Colorful Peppers
Trio of Red, Green & Yellow Peppers, EVOO

Sautéed Baby Patty Pan Squash & Carrots
Parsley Herb Butter
Please Add $2.50 per Guest

Oven-Roasted Sliced Red & Gold Beets
Fresh Baby Carrots & Greening

Sweet Peas
Poached in Garlic Butter
Side Dishes
Please select one from the Following

**Roasted Garlic & Ruby-Red Sweet Potato Swirl**
Red Peppers & Sprig of Fresh Thyme

**Mediterranean Potatoes**
Red Onion, Oregano & EVOO

**Garlic Redskin Mashed Potatoes**

**Savory Wild Rice Blend**
White & Wild Rice, Herbs & Vegetable Stock

**Timbale of Potato Savoyard**
Leeks, Gruyere & Cheddar Cheeses

**Vertical Double-Stuffed Potato**
Cheddar Mashed Potato, Paprika

**Dilled Basmati Rice**
Vegetable Stock & Dill

**Oven-Roasted Fingerling Potatoes**
Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper

**Parmesan Truffle Orzo**
Creamy & Lightly Infused

**Coconut Lime Rice**
Jasmine Rice Timbale, Lime Zest & Coconut Milk

**Savory Bread Pudding**
Fresh Herbs & Mushrooms

**Jasmine Rice**
Rosemary Infused

**Creamy Lemon Orzo**
Fresh Arugula

**White Truffle-Roasted Potato**
Baby Yukon Gold Potato

**Ruby-Red Sweet Potatoes & Fresh Spinach**
Red Onion, EVOO & Herbs

**Risotto Milanese**
Classic Risotto & Pure Saffron

**Mandarin Pilaf**
White & Wild Rice, Toasted Almonds, Mandarin Oranges & Yellow Peppers

**Forbidden Black Coconut Rice Timbale**
Coconut & Beurre Blanc Sauce

**Roasted Trilogy of Potatoes**
Purple-Red & Yukon Gold Potatoes, Butter & Fresh Herbs
Please Add $2.50 per Guest
**Sweet Finale**

*Please Select One from the Following Sweet Options*

**Wedding Cake**
Raspberry Coulis
*Please Inquire about our Many Styles, Flavors & Designs*
*Served Ala Mode $1.50 per guest additional*

**Specialty Cup Cakes**
*Served from our Spectacular Tree*
*Please Inquire about our Many Styles & Flavors*
*With 6” Cake for Cutting Ceremony*

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*If you choose to provide your own Wedding Cake,*
*Catered by Design will cut & serve your cake at no additional cost.*

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*“Your Choice of Three”*

**The Decadent Trio**
*(Three Pieces per Guest)*

**Cannoli Shooters**
Cannoli Crème, Chocolate & Pistachio Chips
Crisp Cannoli Shell

**The Opulent Chocolate Mousse Strawberry**
Large Halved Strawberry dipped in White Chocolate

**Chocolate Espresso Cup**
Chocolate Mousse

**The Decadent Cheesecake Strawberry**
Large Halved Strawberry dipped in Dark Chocolate

**Key Lime Tartlet**
Fresh Berry Accent

**Tuscan Brownie**
Fudgy Brownies & Cannoli Filling
Whipped Cream, Chocolate Fudge & Pistachios

**Chocolate-Dipped Banana Coin**
Creamy Cheesecake drizzled with Fudge

**Cheesecake Lollipops**
White & Dark Chocolate
Sprinkles, Nuts & Coconut

**Assorted Cream Puffs Pop**
Custard-Filled Pâte à Choux Dipped in a Variety of Chocolates
Variety of Sprinkles, Nuts & Coconut

**Carmelita Brownies**
Fudgy Brownies, Homemade Caramel, Fudge Sauce, & Whipped Cream

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**Plated Sumptuous Dessert**

**Lezza Chocolate or Cappuccino Gelato**  
Whipped Cream & Petite Cookie

**Fudgy Brownie A La Mode**  
French Vanilla Ice Cream, Fudge, Whipped Cream & Cherry

**Raspberry Cheesecake**  
Raspberry Puree, Rich Chocolate Fudge & Chocolate Graham Cracker Crust

**Lemon Sorbet**  
Black Currant Nectar

**Coconut Mango Mousse**  
Basil Black Pepper Bon Bon

**Chocolate Cake Extraordinaire**  
White & Dark Chocolate Mousse, Chocolate Crumb Crust, & Cocoa Powder

**Apple & Pear Crostata**  
Buttery Crust, Sliced Apples & Pears  
Brown Sugar, Cinnamon, & Caramel Sauce

**Mixed Berry Sour Cream Tartlet**  
Fresh Berries, Sour Cream Filling, & Butter Pecan Streusel

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**Mélange of Fresh Fruit**  
Melons, Tropicals & Berries  
Carved Melon Centerpiece  
*Great Option When Client Provides Wedding Cake or Cup Cakes*

**Dark Roast Regular & Decaffeinated Columbian Coffee & Assorted Tazo Teas**  
Served with Signature Sweeteners, Lemon & Cream

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**Mélange of Fresh Fruit**  
Melons, Tropicals & Berries  
Carved Melon Centerpiece  
$0.00 per guest

**Mélange of Fresh Fruit & House-made Cookies**  
$0.00 per guest
Children 12 & Under Plated Menu - 00.00

Hors d’oeuvres
Children Served Same Hors d’s as Adult Menu

Side Dish
Celery & Carrots with Herb Dip or Fresh Fruit Cup

Entrées
(Choose One)
Baby Cheesy Beef Burger
Tatar Tots
Ketchup & Mustard to the side
Creamy Mac & Cheese

Creamy Mac & Cheese
Breaded Chicken Fingers
BBQ Sauce & Ketchup
Gluten-Free Chicken Tenders Available with Advance Notice

Kosher Style Red Hots
Poppy Seed Buns
Tatar Tots, Ketchup & Mustard to the side
Creamy Mac & Cheese

8” Individual La Pizza-Ria’s Thin Crust Pizza
Pepperoni or Cheese – (Always a Crowd Pleaser)

Rotini Tossed with Butter Sauce
Homemade Marinara Sauce & Grated Parmesan Cheese
Served with Garlic Bread Stick

Desserts
Children Served Same Dessert as Adult Meal

Beverages
Soft Drinks & Kiddie Cocktails - Shirley Temples & Roy Rogers Garnished with Maraschino Cherries

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Boxed Vendor Meals - 00.00
Turkey Breast Wrap – Sliced Turkey Breast, Lettuce, Tomato, Cucumber & Cranberry Chutney
Zen Veggie Wrap - Grilled Carrots, Zucchini, Yellow Squash, Red Pepper & Hummus Spread
Served with Pasta Salad, Chips & Brownie
Premium Bar Service

Spirits
Smirnoff Vodka, Gordon’s Gin, Bacardi Rum, Seagram’s 7 Whiskey, Grants Scotch, Triple Sec, Sweet and Dry Vermouth

Tier One Wine Selection
Choice of Two Core Wines

Red Wines

Les Fontanelles Pinot Noir - Smooth and silky with aromas of black cherry and blackberry
Tortoise Creek Merlot - Aromas and flavors of red and black berries, cherries and herbs
Fox Brook Cabernet Sauvignon - Jammy berries, rich ripe plum and a touch of spice

White Wines

Australia’s oldest and best family-owned winery
Our blind tasting winners
Chardonnay - nice tropical fruit, creamy flavor
Pinot Grigio - fresh & fruity
Sauvignon Blanc - super crisp, grape fruity style

Choose One Beer
from Each of the Following Tiers

Domestic Beer in Bottles - Miller Lite, Coors Lite or Bud Lite
Premium Beers in Bottles - Heineken, Corona or Goose Island 312
Kraft Beers - Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale

Juices and Mixers - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water
Soft Drinks - Coke, Diet Coke, Sprite and Ginger Ale
All Bar Fruit, Garnishes, Accoutrements & Ice

Champagne Toast
Served from our Spectacular Wrought Iron Tree
as your Guests Enter Room

Wine
Poured by Server with Dinner
Wine Bar Service

Tier One Wine Selection
Choice of Two Core Wines

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Juices and Mixers - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water
Soft Drinks - Coke, Diet Coke, Sprite and Ginger Ale
Lemon, Limes, Accoutrements & Ice

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Champagne Toast
Served from our Spectacular Wrought Iron Tree
as your Guests Enter Room

&

Wine
Poured by Server with Dinner
The LATE NIGHT SNACK

Always a Crowd Pleaser

ORDER SHOULD BE BASED ON 75% OF FINAL GUEST COUNT

Sliders
Waiters Passing
$0.00 per Piece
(Minimum of Four Dozen of any one Type)

Classic Chicago Italian Beef
Thinly-Sliced Roast Beef, Italian Herbs, Au Jus

La Pasta-Ria Famous Meatballs
Rich Pomodoro Sauce

Italian Sausage
Mild Italian Sausage
Rich Pomodoro Sauce or Natural Au Jus
Roasted Green Pepper & Giardiniera (Hot Peppers)

Baby Cheesy Beef Burger
Caramelized Onions, Brioche Bun (Mustard, Ketchup on the side)

Chicago’s All-Beef Hot Dogs
Mustard, Onions & Relish on the side

Caprese Bite
Sliced Tomato, Fresh Mozzarella & Basil Vinaigrette
Brioche Bun

Pulled Pork
Slow-Roasted, Homemade Tangy BBQ Sauce
Classic Creamy Slaw

Wisconsin Beer-Braised Bratwurst with Caramelized Onions

Hot Soft Pretzels
Cheese Sauce & Honey Mustard Dip

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Hot Dog & Fries in the Box w/ all the Trimmings to the side
$0.00 per Guest

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Sausage, Pepperoni & Veggie Pizzas
$0.00 per Guest