Design Your Own Brunch Buffet Menu
Design Your Own Brunch Buffet Menu
Designed for 50 Guests or More

Includes
2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 1 Hearth Baked Breads, 1 Side Dish,
Juices, Coffee & Assorted Herbal Tea Service

Multi-Level Buffet
Artistically displayed with appropriate accents

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.

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

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

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
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.
Breakfast Selections
Please Select Two of the Following

**Smoked Salmon Platter**
Thinly Sliced Smoked Salmon, Capers, Sliced Cucumber, Sliced Fresh Tomato, Red Onion, Kalamata Olives, Plain & Chive Cream Cheese
**Assorted Petit New York Bagels**

**Whole Smoked Whitefish**
Large Bones Removed
Stuffed with Chopped Cucumber & Yellow Pepper Salad
Diced Red Onion, Chiffonade of Dill & Dill Crème Sauce

**Chilled Whole Poached Salmon**
Seafood Stuffing, Sliced Cucumber, Diced Red Onions, Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

**Garden Quiche**
Zucchini, Carrots, Spinach, Onions, Mushrooms Gruyere & Parmesan Cheeses
Baked into Flaky Pastry

**Chicken Crêpes**
Roasted Garlic & Mushroom Cream Sauce

**Scrambled Eggs**
Plain or topped with Cheddar Cheese

**Crustless Quiche Lorraine**
Swiss Cheese & Caramelized Onion, Served in a Bacon Bowl (Gluten Free)

**Torta Española**
Classic Spanish Potato, Onions & Egg Omelet
Roasted Tomato Salsa to the side

**Denver Quiche**
Ham, Red & Green Bell Peppers, Sweet Onion & Cheddar Cheese

**Thick French Toast**
Granny Smith Apple Compote, Whipped Butter & Maple Syrup to the side

**Crêpes Florentine**
Spinach, Parmesan Cheese & a touch of Nutmeg

**Apple Crêpes**
Apple Compote with Pecans & Cinnamon

**Baked John Wayne Strata**
Eggs, Crusty Bread, Bacon, Sausage, Cheese, & Onions
Breakfast Selections
Continued

Caramelized Onion & Asparagus Frittata

Italian Sausage, Peppers, Eggs & Potatoes Skillet
Like Sunday Morning at My Mama’s
Served Buffet Style

Crème Brulee French Toast with Fresh Granny Smith Apples
Fresh Strawberry Compote to the side

Cheese Blintzes
Strawberry Compote, Apple Sauce & Sour Cream to the side

Breakfast Meats
Please select one from the following
Grilled Ham Steak
Thick Sliced Apple Wood Smoked Bacon or Turkey Bacon
Turkey Sausage
Pork Sausage Links or Pork Sausage Patties
Canadian Bacon

Side Dishes
Please select one from the following
New Potatoes
Oven-Roasted with Onions

Diner-Style Hash Brown Potatoes
Shredded & Browned

Potatoes O’Brien
Sautéed Onion, Red & Green Bell Pepper
**Fresh from the Garden Salads**

Please Select Two of the Following

**Mélange of Fresh Fruit**  
Seasonal Citrus & Berries with a Carved Melon Centerpiece

**Fresh Fruit Skewers**  
Stemming from a Melon Base

**Vanilla Yogurt Bowl**  
Granola, Raisins, Diced Fresh Fruit to the side

**Garden Fresh Crudité**  
Your choice of  
Spinach, Creamy Herb or Cucumber Dill Dip

**Grilled Vegetable**  
Mélange of Fresh Grilled Vegetables  
Finished with Balsamic Syrup

**Mediterranean Spreads**  
House-made Hummus, Baba Ghanoush & Roasted Red Pepper Garlic Spread  
Served with Pita Triangles & Crostini

**Caesar Salad**  
Romaine Lettuce, Grape Tomato, Homemade Croutons & Grated Parmesan Cheese  
Tossed with a Creamy Caesar Dressing

**Spinach Salad**  
Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges, Scallions, Toasted Almonds  
Toasted Sesame & Raspberry Vinaigrette to the Side

**Wintry**  
Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts,  
Dried Cranberries, Gorgonzola & Raspberry Champagne Vinaigrette
Hearth Baked Bread Baskets
Served with Strawberry & Apricot Preserves
Whipped Butter to the side
Please Choose 1 from the following

Sweet-Tooth Basket
Assorted Homemade Scones
Chocolate Chip, Mango & Pineapple & Pistachio
Mini Assorted Muffins
Blueberry, Banana Nut & Poppy Seed
Assorted New York Bagels
Served with Plain & Chive Cream Cheese

European Basket
Assorted Danish
Plain, Fruit & Cheese
Assorted Tea Breads
Banana-Nut, Lemon Poppy & Date-Nut
Mini Croissants

Classic Basket
Hearth Baked Artisan Rolls
Multi Grain, Brioche, Pretzel Rolls
& Crisp Asiago Lavosh

Beverage
(Served Buffet Style)
Dark Roast Regular & Decaffeinated Coffee & Assorted Tazo Teas
Signature Sweeteners, Lemon & Cream
&
Orange & Cranberry Juices

~~~~~~~~

Pricing Information

Design Your Own Brunch Menu
Designed for 50 Guests or More

Includes
2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 1 Hearth Baked Breads, 1 Side Dish, Juices, Coffee & Assorted Herbal Tea Service

$00.00 Per Guest
Children 3 and under FREE - 12 and under half price

~~~PLEASE CONTACT US FOR PRICING~~~
Sweet Additions
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

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

$0.00 per guest

“Your Choice of Three”
The Decadent Trio
(Three Pieces per Guest)

Cannoli Shooters
Crème, with 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 Berries
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
Sprinkles, Nuts & Coconut
Carmelita Brownies
Fudgy Brownies, Homemade Caramel, Fudge Sauce, & Whipped Cream

$0.00 per guest
Savory Additions

Individual Yogurt Parfait
Vanilla Yogurt Layered with Seasonal Berries
Perched on our Signature Tree
Granola Topping, Dried Fruit & Nuts
$0.00 per guest

Chef Attended
Omelet Station
Chef Preparing Omelet’s & Eggs to Order
With Guest’s Choice of Fillings
Sautéed Mushrooms, Onions, Red Bell Pepper, Green Bell Pepper, Spinach, Tomato, Diced Ham, Salami,
Cooked Chorizo, Grilled Asparagus, Scallions, Tomato Salsa, Feta, Swiss & Cheddar Cheeses
Egg Beaters Available
Please add $1.00 per guest
$0.00 per guest

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

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