Design Your Own Buffet Menu
Design Your Own Buffet Menu
Designed for 50 Guests or More
(Saturday Evenings - Minimum Gest Count 150)

Includes

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

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 $4.00 per person
Friday and Sunday Dinners will be discounted $3.00 per person
(Above Discounts do not apply to Holiday Week Ends and New Year's Eve)
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.
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

Garden Fresh Salads
Spinach
Spinach & Mixed Greens, Sliced Strawberries, Toasted Almonds, Mandarin Oranges,
Scallions, Toasted Sesame Vinaigrette

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

Chopped
Chopped Greens Crumbled Feta, Bacon & Scallions
Accented with Pear Tomato & Black Olive Finished with Champagne 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
Stuffed Chicken Breast Entrées
Please select one from the Following

Panko-Crusted Stuffed Chicken Breast
Baby Spinach, Roasted Red Peppers & Smoked Gouda & Lemon Thyme Cream Sauce

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

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

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

Prosciutto-Wrapped Chicken Breast
Asparagus, Spinach & Red Peppers

Boneless Chicken Breast Entrées

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

Chicken Queso
Parmesan Cheese Crust, Sliced Avocado & Mango Salsa

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

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 Marsala
Fresh Mushrooms & Marsala Wine

Chicken Fontinella Bruschetta
Fresh Tomatoes, Basil & EVOO

Citrus-Glazed Chicken Breast
House-made Chutney to the side

Chicken Provencal
Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine
Meat Entrées
Please select one from the Following
Uniform Chef Attended
Hand-Carved 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
Horseradish Cream Sauce to the side

Beef Bourguignon
Classic French Beef Stew

Herb-Encrusted Center-Cut Pork Loin
Parsley Shallot Sauce

Stout-Braised Short Ribs
Please add $2.50 per guest

Lamb Athenos Kabobs
Rosemary, Oregano, Fresh Garlic, Lemon, Pepper, & EVOO, Tzatziki

Seafood Entrées
Please select one from the Following
Orange Roughy Limone
Lemon Caper Sauce

Orange Roughy
Orange/Cayenne Gastrique, Mango, Mint & Strawberry Salsa

Orange Roughy Acapulco
Citrus Marinated, Sweet & Savory Mango Salsa

Grilled Salmon Fillet
Pomegranate Gastrique, Lemon Zest & Fresh Chives

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

Miso-Glazed Salmon
Bed of Frizzled Beet Threads

Teriyaki-Glazed Salmon Fillet
Snipped Scallions

Blackened Salmon
Chayote Slaw

Whitefish with Lemon-Pepper Glaze

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

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

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

*Grated Parmesan*

*Butternut Squash Ravioli*
Brown Butter & Sage

*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

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

**Vegetables**

*Please select one from the Following*

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

*Haricot Verts with Roasted Red Peppers*

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

*Green Beans Almondine*
Brown Butter & Toasted Sliced Almonds

*Broccoli Floretes with Bias-Cut Carrots*

*Haricot Verts with Triangle-Cut Yellow Squash*

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

*Grilled Asparagus*
EVOO & Kosher Salt, Grilled Yellow Peppers

*Medley of Grilled Carrots, Mushroom, Yellow Squash & Zucchini*
Balsamic Reduction
Please add $1.00 per guest

*Haricot Verts & Baby Carrots with Greening*

*Baby Carrots & Pan Wilted Spinach*
Toasted Pine Nuts

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

*Please select one from the Following*

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

**Redskin Mashed Potatoes**  
Choice of Classic, Roasted Garlic or Horseradish

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

**Brown Rice**  
Roasted Butternut Squash Wine-Infused Leeks & Dried Cranberries

**Whipped Sweet Potatoes**  
Maple Brown Sugar

**Dilled Basmati Rice**  
Vegetable Stock & Dill

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

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

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

**White Mac & Cheese with Fresh Herbs**  
Béchamel Sauce, Melted Smoked Gouda, White Cheddar, & Mozzarella  
Fresh Oregano, Rosemary, Parsley & Thyme

**Homemade Pastas**

*Each of Our Pastas is Prepared in Our Kitchens using the Finest Semolina & Durum Wheat Flours*

*Please Choose One*

Rigatoni or Rotini

**Sauces**

*Please Choose One*

Pomadoro – Marinara – Pesto Ala Crème – Bolognese - Absolute Vodka Sauce - Alfredo – Broccoli Aglio Olio

**Grated Parmesan Cheese**
Sweet Finale
Please Select One from the following Sweet Options

Wedding Cake
Raspberry Coulis
Please Inquire about our Many Styles, Flavors & Designs

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.

“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 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

OR

Mélange of Fresh Fruit
Melons, Tropicals & Berries Presented with a Carved Melon Centerpiece
House-baked Cookies
Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin & Melt in Your Mouth Fancy Butter Cookies
Design Your Own Buffet
Designed for 50 Guests or More
Pricing Information

Classic
Select- one Salad, one Chicken Breast Entrée, one Vegetarian Entrée, one Vegetable, one Side  
One Hearth Baked Breads, One Sumptuous Dessert, Coffee & Tea Service
$0.00 Per Guest

With Passed Progressive Hors D’oeuvres
$0.00 Per Guest

Premium
Select- one Salad, one Chicken Breast Entrée, one Meat, one Vegetable, one Side  
one Hearth Baked Breads, one Sumptuous Dessert, Coffee & Tea Service
$0.00 Per Guest

With Passed Progressive Hors D’oeuvres
$0.00 Per Guest

Prestige
Select- one Salad, one Meat, one Seafood Entrée, one Vegetable, one Side,  
one Hearth Baked Breads, one Sumptuous Dessert, Coffee & Tea Service
$0.00 Per Guest

With Passed Progressive Hors D’oeuvres
$0.00 Per Guest

Platinum
Select- one Salad, one Chicken Breast Entrée, one Meat, one Seafood Entrée,  
one Side Dish, one Vegetable, one Hearth Baked Breads  
one Sumptuous Dessert, Coffee & Tea Service
$0.00 Per Guest

With Passed Progressive Hors D’oeuvres
$0.00 Per Guest

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

Vegetarian Entrée Optional with  
Premium ~ Prestige ~ Platinum Buffet (Additional $3.00 per Guest)

~~PLEASE CONTACT US FOR PRICING~~
**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

Shiitake & 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, Shitake 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 Buns

**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, & Sesame-Crusted 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 $00.00 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