CATERED *by* DESIGN℠

Savory Expressions *to go!*℠

STYLE & FLAVOR FOR CASUAL EVENTS

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

DROP-OFF CATERING DELIVERED FRESH FOR YOUR CORPORATE MEETINGS & CASUAL EVENTS

MEETINGS | BIRTHDAYS | GRADUATIONS | REUNIONS | HOLIDAYS

WE DELIVER EVERYTHING YOU NEED AND GET IT TO YOU ON TIME.

CATERED *by* DESIGN℠
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(GF) - CONTAINS NO GLUTEN INGREDIENTS
(V) - VEGETARIAN (N)- CONTAINS NUTS

hot hors d'oeuvres

Priced per Dozen - minimum 2 dozen per item

QUESADILLAS

Served with Mild Tomatillo Avocado Salsa

VEGGIE & POBLANO QUESADILLA (V)
Flour Tortillas, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers
Chihuahua Cheese, Cilantro & Salsa Rojo **10.00**

GRILLED CHICKEN & CHEESE QUESADILLAS
Caramelized Onions **11.00**

CARNE ASADA QUESADILLA
Flour Tortilla, Tri-Colored Bell Peppers, Red Onions
Chihuahua Cheese & Salsa Rojo **12.00**

MUSHROOMS

GULF COAST STUFFED MUSHROOMS
Shrimp, Crab & Herbed Breadcrumbs **16.00**

STUFFED MUSHROOM CAPS (V)
Red Bell Peppers, De Jonghe Breadcrumbs & Sherry Wine **14.00**

SAUSAGE-STUFFED MUSHROOMS
Mild Italian Sausage, Seasoned Breadcrumbs & Parmesan Cheese **16.00**

POULTRY

TERIYAKI CHICKEN & VEGETABLES SKEWER 16.00

THAI CHICKEN SATAY (N)
Peanut Dipping Sauce **16.00**

CHICKEN & PINEAPPLE SKEWER
Sweet & Sour Dipping Sauce **16.00**

JERK CHICKEN SKEWERS (GF)
Warm Mango Salsa **16.00**

DUCK EGGROLL
Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam **16.00**

MEAT

THAI BEEF SATAY
Peanut Dipping Sauce **18.00**

BACON-WRAPPED DATE Filled with Chorizo **18.00**

PUPS IN SLEEPING BAGS
All-Beef Cocktail Dog, Puff Pastry, Ketchup, Mustard **15.00**

MINI MEATBALLS
Pretzel Sticks to the side **7.50**
Tangy BBQ • Swedish • Sweet & Sour

PETITE BEEF WELLINGTON
Tenderloin of Beef & Mushroom Duxelle Wrapped in Puff Pastry **20.00**

BACON-WRAPPED WATER CHESTNUTS
Soy Sauce Glaze & Herb Breadcrumbs **18.00**

QUICHE LORRAINE Bacon & Swiss Cheese **18.00**

BEEF & FIRE-ROASTED TERIYAKI VEGETABLES (GF) 18.00

SAUSAGE & PEPPER SKEWER (GF)
Mild Italian Sausage, Tri-Colored Bell Peppers **14.00**

BABY CHEESY BEEF BURGER
Caramelized Onions, Brioche Bun **18.00**

SEAFOOD

CHESAPEAKE BAY CRAB CAKES
Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo **21.00**

NOLA SHRIMP & VEGGIE SKEWER
Grilled with Cajun Butter **20.00**

SEA SCALLOPS WRAPPED IN BACON
Herbed Bread Crumbs **27.00**

VEGETARIAN

ARTICHOKE HEARTS AU GRATIN (V)
Savory Mascarpone & Parmesan Cheese **21.00**

QUICHE FLORENTINE (V)
Spinach & Swiss Cheese **18.00**

MUSHROOM & WALNUT TARTLET
Goat Cheese, Truffle Oil **18.00**

CAULIFLOWER QUINOA FLATBREAD
Broccoli Pesto, Roasted Cauliflower **18.00**

SPANAKOPITA (V)
Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry **18.00**

RASPBERRY BAKED BRIE
Preserves, Puff Pastry, Toasted Almonds **19.00**

ASPARAGUS WITH ASIAGO (V)
Asiago & Goat Cheese, Phyllo **20.00**

VEGETABLE EGG ROLLS (V-N)
Bok Choy, Bean Sprouts, Carrots & Celery
Sweet & Sour Sauce Dipping Sauce **18.00**

GOURMET PAN PIZZAS

Serves 12-15 as an Appetizer cut into 30 pieces

FOCACCIA PRIMAVERA (V)
Pan Pizza Crust brushed with a Seasoned Olive Oil topped
with Tomatoes, Broccoli, Artichoke Hearts, Herbs & Cheeses **22.00**

SAUSAGE OR PEPPERONI
Mozzarella Cheese & La Pasta-Ria Special Sauce **20.00**

THE CHEESE STANDS ALONE (V)
Mozzarella Cheese & La Pasta-Ria Special Sauce **18.00**

GOURMET CASALINGA PIZZA (V)
Fresh Tomatoes, Mozzarella Cheese, Herbs & Spices **19.00**

BIANCO PIZZA (V)
Pan Pizza Crust Brushed with Seasoned Olive Oil and a
4-Cheese Blend Melted on Top **18.00**

cold hors d'oeuvres

Priced per Dozen - minimum 2 dozen per item

BABY BRIOCHE BUNS

THE PERFECT BITE 17.00

Fillings:

HARVEST CHICKEN SALAD "JUST LIKE MOM MADE" (N)
Red Grapes, Raisins & Walnuts

"THE BEST" TUNA SALAD

CAPRESE (V) Tomato, Mozzarella & Fresh Basil

TURKEY BREAST Cranberry Chutney

ROAST SIRLOIN OF BEEF Whipped Horseradish Sauce

CHICKEN

GRILLED CHICKEN WRAP
Grilled Chicken, Red Bell Pepper, Jalapeño Cheese
Chiffonade of Cilantro, Chopped Scallions & a Touch of
Crema Ranchero Rolled into a Soft Flour Tortilla **18.00**

WILD MUSHROOM & GOAT CHEESE CHICKEN CROSTINI 18.00

LOMBARDY CHICKEN CROSTINI
Mascarpone Cheese, Artichoke, Roasted Red Peppers **18.00**

MEAT

ANTIPASTO SKEWER (GF)
Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini
Red Wine Vinaigrette **18.00**

HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI
Horseradish Aioli, Flat Leaf Parsley **17.00**

SEAFOOD

SMOKED SALMON MOUSSE FILLING A PETITE CUCUMBER BOAT (GF)
Cucumber Boat, Smoked Salmon Rosette **18.00**

SMOKED SALMON PUMPERNICKEL CANAPÉ
Smoked Salmon Rosette, Lemon Crème Fraîche **20.00**

CALIFORNIA MAKI ROLL
Sushi Rice, Cucumber, Avocado, Crabmeat & Sesame
Wasabi, Pickled Ginger & Soy Sauce **21.00**

GRILLED & CHILLED PESTO SHRIMP SKEWER (N)
Sweet Red Pepper Dipping Sauce **20.00**

WRAPPED ASPARAGUS (GF)
Smoked Salmon & Chive Cream Cheese **20.00**

VEGETARIAN

VEGETARIAN CALIFORNIA ROLL (V)
Sushi Rice, Cucumber, Carrots & Avocado
Wasabi, Pickled Ginger & Soy Sauce **20.00**

SOUTH OF THE BORDER WRAP (V)
Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese
Fresh Cilantro & Sliced Scallions **14.00**

CAPRESE SKEWER (V-GF-N)
Tomato, Fresh Mozzarella, Basil Pesto **18.00**

ASIAN NOODLE & VEGETABLE SALAD (V-N)
Presented in a Chinese "To Go" Container with Chopsticks
Glass Noodles, Ginger Soy Dressing **24.00**

TRI-COLORED TORTELLINI SKEWERED (V)
Peppers, & Marinara Dipping Sauce Stemming
from a Cabbage Base **16.00**

WATERMELON, FETA & GRAPE TOMATO SKEWER (V)
Mint Vinaigrette **18.00**

FRESH SUMMER ROLL (V)
Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles,
Rice Paper Sweet Chili Dipping Sauce **18.00**

GRAPE & GOAT CHEESE LOLLIPOP Crushed Pistachio **18.00**

AVOCADO DEVILED EGG 17.00

COCKTAIL RECEPTION PACKAGES

(20 Guest minimum) Choose any Hot and/or Cold Hors d'oeuvres (p.4-5). Add anything a la carte from our Platters & Baskets (p.6-7)

GROUP 1	GROUP 2	GROUP 3
Select Six Types of Hors d'oeuvres	Select Five Types of Hors d'oeuvres	Select Four Types of Hors d'oeuvres
(6 pieces/Guest)	*(5 pieces/Guest)*	*(4 pieces/Guest)*
10.50/Guest	**8.75/Guest**	**7.00/Guest**

FULL BAR PACKAGES & BARTENDERS AVAILABLE - Please inquire.
We are fully licensed and insured.

pleasing platters

All of our trays & platters are decorated with fresh flowers & greenery or hand carved fruits & vegetables.

GRILLED VEGETABLE CRUDITÉ (V)
Asparagus Spears, Carrots, Zucchini, Yellow Squash
Red Peppers, Mushrooms & Balsamic Vinaigrette
Small 52.25 (Serves 20-25) Large 96.25 (Serves 40-50)

GARDEN FRESH CRUDITÉ (V-GF)
Broccoli & Cauliflower Flowerets, Carrots, Celery, Zucchini & Radishes; Served with Choice of Creamy Herb, Spinach Caramelized Onion or Hummus Dip
Small 42.00 (Serves 20-25) Large 82.50 (Serves 40-50)

CRUDITÉ AND HARVEST BREAD BOWL
Whole Grain Bread Round Filled with Our House-Made Spinach Dip
Fresh Broccoli & Cauliflower Floweretes, Carrots, Celery Sticks
Zucchini & Radishes **57.00 (Serves 20-25)**

CHEESE BOARD (V)
Array of Domestic Cheeses-Provolone,
Fontinella, Mild Cheddar, Swiss, Jalapeno, Red Grapes
Assorted Crackers & Flatbread
Small 75.00 (Serves 20-25) Large 150.00 (Serves 40-50)

IMPORTED CHEESE BOARD
Manchego, Red Dragon Cheddar, Gouda, Brie, Gorgonzola, Fresh Berries & Red Grapes Served with Assorted Crackers, Flat Breads & Fig Jam
156.00 (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
45.00 (Serves 25)

BRUSCHETTA PLATTER (V)
Toasted Crostini
43.00 (Serves 50)

MEDITERRANEAN SPREADS (V)
House-Made Hummus, Baba Ghanoush & Roasted Red Pepper Garlic Spread, Pita Triangles & Crostini
47.50 (Serves 20-25)

HUMMUS & PITA CHIPS
House-made Hummus, Toasted Pita Triangles
25.00 (Serves 20)

BAKED BRIE WITH FIG EN CROUTE (V-N)
Fig Jam, Toasted Cashew Pieces & Puff Pastry Dough
Biscuits for Cheese
90.00 (Serves 25)

ANTIPASTO
Italian Cold Cuts & Cheese, Cracked Olive Sala,
Pepperoncini, Marinated Artichoke Hearts, Roasted Red Peppers
& Sliced Campagnola Bread
Small 79.75 (Serves 20 - 25) Large. 152.00 (Serves 40-50)

SHRIMP COCKTAIL
Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon
Small 75.00 (48 Shrimp) Large 150.00 (96 Shrimp)

CHILLED WHOLE POACHED SALMON
Seafood Stuffing, Sliced Cucumber, Diced Red Onions,
Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread
One Size 255.00 (serves 30-40)

SMOKED SALMON
Thinly Sliced Smoked Salmon, Fresh Roma Tomato, Cucumber
Red Onion, Kalamata Olives, Plain & Chive Cream Cheese
Accompanied by Toast Points
192.50 (Serves 15-20)

GRILLED & CHILLED BEEF TENDERLOIN
Sliced Tenderloin of Beef, Whipped Horseradish Sauce & Balsamic Mayonnaise Accompanied By 24 Gourmet Knot Rolls
208.50 (Serves 15-20)

MÉLANGE OF FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece with a
Selection of Melons, Tropicals and Berries
Small 42.50 (Serves 25-30) Large 82.50 (Serves 50-60)

pleasing baskets

PETITE SANDWICH BASKET

BREAST OF TURKEY
Lettuce & Tomato, Cranberry Chutney, Pretzel Roll

SMOKED HAM
Lettuce & Tomato, Honey Mustard, Multi Grain Roll

"THE BEST" TUNA SALAD
Brioche Roll

ROAST BEEF
Lettuce & Tomato, Whipped Horseradish Sauce, Knot Roll

HARVEST CHICKEN SALAD "JUST LIKE MOM MADE" (N)
Lettuce & Tomato, Raisin & Pecan Roll

CHEESY BEEF SLIDER (HOT) Caramelized Onions, Brioche Bun

ITALIAN
Italian Meats, Provolone, Crisp Lettuce, Tomato & Sweet Red Onion 3" French Bread with Italian Vinaigrette to the Side
Add .50/Sandwich

GRILLED VEGETABLE
Grilled Zucchini, Roasted Red Peppers, Carrots, Yellow Squash, Crisp Lettuce, Balsamic Mayo, Ciabatta Roll
Small 65.00 (24 Sandwiches - please choose 2)
Large 130.00 (48 Sandwiches - please choose 4)

PARTY SUBS BASKET

Served on Crusty French Bread

ITALIAN
Italian Meats, Provolone, Crisp Lettuce, Tomato, Sweet Red Onion & Pepperoncini with Italian Vinaigrette to the Side

AMERICAN
Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese Crisp Lettuce, Tomato, Cucumber & Dill Pickle with Mayo

"THE BEST" TUNA SALAD
White Albacore Tuna, Diced Celery, Onions, Relish Crisp Lettuce & Sliced Tomato

GRILLED CHICKEN CLUB
Bacon, Lettuce & Tomato, Roasted Sesame Mayo

GRILLED VEGETABLE (V)
Grilled Zucchini, Roasted Red Peppers, Carrots, Yellow Squash, Crisp Lettuce, Balsamic Mayo
Small 68.00 (24 -3" Pieces - please choose 2)
Medium 102.00 (36 -3" Pieces - please choose 3)
Large 136.00 (48 -3" Pieces - please choose 4)

IT'S A WRAP BASKET

"THE BEST" TUNA SALAD
White Albacore Tuna, Diced Celery, Onions, Relish

CHICKEN & MANGO
Grilled Chicken Breast, Fresh Sautéed Spinach & Mango Salsa

TURKEY CLUB
Bacon, Lettuce & Tomato, Mayonnaise

CAPRESE (V)
Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

CAESAR'S PALACE
Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes Creamy Caesar Dressing

ZEN VEGGIE (V)
Grilled Zucchini, Roasted Red Peppers, Yellow Squash Carrots & Asparagus, Hummus Spread

ROAST SIRLOIN OF BEEF
Lettuce & Tomato, Sundried Tomato Mayonnaise
Small 48.00 (24 -3" Wraps - please choose 2)
Large 92.00 (48 -3" Wraps - please choose 3)

"Great Addition"

CHEESY BEEF SLIDER *(Hot)*
Caramelized Onions, Brioche Bun **29.00/Dz.**

HOUSE-MADE SOUPS

(Choose One of House-Made Soups)
Accompanied by Crispy Breadsticks
56.00 (Serves 16)

TOMATO BASIL (V-GF)
BUTTERNUT SQUASH *(Seasonal)* **(V-GF)**
WILD MUSHROOM (V-GF)
CREAM OF CHICKEN WITH WILD RICE
CLASSIC CHICKEN NOODLE
MINESTRONE
BEEF BARLEY
PORTABELLA MUSHROOM & HARVEST GRAIN

HOUSE-MADE CHILI

(Choose One) **65.00 (Serves 16)**

TRADITIONAL (GF)
VEGETARIAN (V-GF)

Accompanied by Oyster Crackers, Diced Onions Sour Cream and Shredded Cheddar to the side

pleasing platters

TWO-HANDED SANDWICH PLATTERS

Accompanied By One Side From (Page 9)
And One Dessert From our Brownie & Bar Selections (Page 14))
Classic-9.95/Guest, Gourmet-10.95/Guest (12 Minimum)

Displayed on Platters Or Boxed Lunch

CLASSIC SANDWICHES

Minimum 6 of any One Classic Sandwich

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

HARVEST CHICKEN (N)
Chunky Chicken Salad, Red Grapes, Raisins, Walnuts
Lettuce, Onion Kaiser Roll

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

TURKEY CLUB
Roasted Turkey Breast, Crisp Bacon, Swiss Cheese, Lettuce
Tomato, Mayo, Ciabatta Roll

TURKEY BREAST
Sliced Turkey Breast, Lettuce, Tomato, Cucumber
Sundried Tomato Mayonnaise, Onion Kaiser Roll

BARON OF BEEF
Roast Sirloin of Beef, Caramelized Onion, Cheddar Cheese
Lettuce, Tomato, Horseradish Mayonnaise, Onion Kaiser Roll

CHICKEN PICATTA
Chicken Breast Picatta, Plum Tomatoes & Lemon Caper Mayo
Ciabatta Roll

GRILLED VEGETABLE (V)
Roasted Red Peppers, Zucchini, Yellow Squash, Carrots & Lettuce;
on Sundried Tomato Focaccia with Balsamic Mayo

GOURMET SANDWICHES

Minimum 6 of Any One Gourmet Sandwich

APPLE AND BRIE (V)
Sliced Granny Smith Apples, Creamy Brie Cheese,
Guajillo Berry Sauce, and Arugula on an Onion Brioche

MESQUITE ROASTED TURKEY
Smoked Turkey Breast, Garlic Basil Mayo, Fresh Baby Spinach &
Radicchio, Black Cherry Caramelized Sweet Onion, Fire-Roasted
Red Bell Pepper, Crumbled Aged Gorgonzola, Onion Brioche

BANH MI VEGETABLE (V)
Sliced Radish, Carrot, Mushroom, Seedless Cucumber and Tomato
Tossed in a Traditional Banh Mi Marinade of Soy Sauce, Garlic
Lime and Rice Wine Vinegar, Sriracha Aioli, Garnished with
Shredded Romaine, Red Cabbage, Alfalfa Sprouts
On Sundried Tomato Focaccia

LONDON BROIL ROAST BEEF
Sliced Roast Beef, Smoked Gouda, House Cabbage and a
Combination of Shredded Iceberg, Red Onion & Fresh Italian
Parsley, Dried Cranberry Mostarda, Ciabatta Roll

BLACK FOREST HAM MUFFALETTA
Thinly Hand-Sliced Ham and Italian Provolone with a Spread of Black
and Kalamata Olives, Celery, Giardiniera Tossed in White Balsamic
and Sundried Aioli Bloomed in EVOO, Asiago Cheese Roll

CALIFORNIA CHICKEN CLUB
Grilled and Chilled Chicken Breast and a Flavorful Combination
of Mayonnaise, Lime Juice, Crispy Bacon, Diced Jalapeno,
Fresh Cilantro, Sliced Avocado and Plum Tomato Garnished with
Alfalfa Sprouts on Ciabatta Roll

fresh from the garden

GREEN SALADS

Priced/Guest - 10 or more in multiples of 5

SWEET AND SAVORY SALAD (V-N)
Field Greens, Strawberries, Wafer-Thin Sliced Red Onion
Mild Cayenne Candied Pecans & Crumbled Goat Cheese
with White Balsamic Vinaigrette **3.75**

MEDITERRANEAN SALAD (V-GF)
Romaine Lettuce, Red Onion, Tomato, Cucumber
Red Cabbage, Shredded Carrots, Kalamata Olive
Red Wine Vinaigrette & Romano Cheese **3.25**

CHOPPED SALAD
Salad Greens, Feta Cheese, Bacon, Scallions, House-Made Croutons
Grape Tomato, Raspberry Champagne Vinaigrette **3.50**

WINTRY SALAD (V-N)
Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts
Dried Cranberries and a Touch of Gorgonzola with Raspberry
Champagne Vinaigrette **3.75**

SPINACH SALAD (V-N)
Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges
Scallions & Toasted Almonds with Toasted Sesame Vinaigrette **3.50**

CAESAR SALAD
Romaine, Cherry Tomato, Grated Parmesan & House-Made Croutons
with Classic Caesar Dressing **3.00**

TOSSED SALAD (V)
Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots
2.50

Please Select Two Dressings
Raspberry Vinaigrette • Creamy Herb • 1000 Island • French • Italian

FETA & WALNUT (V-N)
Field Greens, Cherry Tomatoes, Crumbled Feta Cheese,
Walnuts & Scallions, Raspberry Champagne Vinaigrette **3.95**

TENDER FIELD GREENS (V-N)
Sliced Pears, Crumbled Bleu Cheese, Toasted Walnuts
Red Onion, Raspberry Champagne Vinaigrette **3.95**

SHAVED BRUSSEL SPROUT SALAD
Shaved Brussel Sprout, Feta Cheese, Red Onion,
Pistachios, Cranberries **3.25**

OPTIONAL: Added to any of the above Salads
Hand-Sliced Grilled Chicken Breast **2.00/Guest**

SIGNATURE SIDE SALADS

Sold by the pound - minimum 2 lbs.

ROASTED VEGETABLE ORZO SALAD (V-N)
Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette **5.25**

ROTINI SPRING PASTA SALAD (V)
Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery
in an Herb-Infused Olive Oil **4.75**

SICILIAN PASTA SALAD (V)
Garden Vegetables, Provolone Cheese &
Our Signature Herb Dressing **4.75**

ASIAN RICE SALAD (V-N)
White & Wild Rice, Scallions, Mandarin Oranges
Dried Cranberries & Toasted Pecans in Sesame Vinaigrette **5.25**

DILLED ISRAELI COUSCOUS SALAD (V)
Dijon Vinaigrette **5.25**

LATIN COUSCOUS SALAD (V)
Corn, Plum Tomatoes, Cumin & Lemon **5.25**

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD (V-GF)
Fresh Lime & Orange Vinaigrette **5.25**

ASIAN SLAW (V)
Julienned Red Peppers, Yellow Squash, Zucchini, Celery
Red Cabbage with Poppy Seed Sesame Dressing **4.50**

ROASTED RED SKIN POTATO & VEGETABLE SALAD (V)
Cucumbers & Tomatoes with Garlic, Dijon & Sherry Vinaigrette **4.75**

HOUSE-MADE COLE SLAW (V)
Classic Creamy Dressing **3.75**

HARVEST CHICKEN SALAD "JUST LIKE MOM MADE" (N)
Red Grapes, Raisins & Walnuts, Our Classic Mayo **7.25**

"THE BEST" TUNA SALAD
Diced Celery, Onions & Relish, Our Classic Mayo **7.95**

RED SKIN POTATO SALAD (V)
Chopped Celery, Onions, Mustard Mayo **4.25**

SUMMER RICE SALAD
With Cucumber, Feta and Mint Citrus Dressing **5.50**

MOROCCAN BARLEY SALAD WITH CHICKPEAS
Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots, Pistachios
Dried Apricots and Green Onion with a Ras El Hanout Spice Dressing
5.25/Lb.

FARRO SALAD WITH SNAP PEAS AND HARICOT VERT Parsley
& Dill Vinaigrette **5.75**

QUINOA & VEGETABLE SALAD 5.50

ASIAN & VEGETABLE NOODLE SALAD 4.75

NAPA & RAMEN SALAD
Napa Cabbage & Spinach, Edamame, Carrot, Cucumber, Scallion,
Toasted Ramen Choice of Ginger Vinaigrette or Kimchi Vinaigrette **3.25**

famous pasta entrées

Pasta is house-made fresh in our kitchens. Ordered by the Aluminum Half Pan (Serves 11-15)
All Pasta Entrées are served with Grated Romano Cheese.

BAKED

TRADITIONAL LASAGNA
Layered with Thick Meat Sauce & Ricotta Cheese
Topped with Mozzarella Cheese **44.00**

SPINACH LASAGNA (V)
Layered with Fresh Spinach & Ricotta Cheese
Topped with Mozzarella & Marinara Sauce **38.00**

VEGETABLE LASAGNA ALA ROSA (V)
Layered with Fresh Spinach, Eggplant, Vegetables & Ricotta Cheese
Topped with Mozzarella Cheese & ala Rosa Sauce **40.00**

BAKED MAC & CHEESE (V)
Cheddar Cheese Sauce Topped with
Grated Parmesan & Baked **23.00**

WHITE MAC AND CHEESE WITH FRESH HERBS (V)
Elbow Pasta, Béchamel Sauce, Melted Smoked Gouda
White Cheddar, Mozzarella Combined with Fresh Oregano
Rosemary, Parsley & Thyme **32.00**

MANICOTTI (V)
Seasoned Ricotta Cheese Topped with
Marinara Sauce & Mozzarella Cheese **29.00 (10 full pieces/Pan)**

SPINACH-STUFFED SHELLS (V)
Spinach & Ricotta Cheese Topped with
Marinara Sauce & Mozzarella Cheese **33.50 (20 full pieces/Pan)**

FILLED

CHEESE RAVIOLI (V)
Filled with a Savory Ricotta Cheese and Tossed with
Our House-Made Marinara Sauce **28.50 (60 pieces/Pan)**

MEAT RAVIOLI
Filled with Lean Ground Sirloin & Ricotta Cheese and
Tossed with Our House-Made Pomodoro Sauce **31.00 (60 pieces/Pan)**

BUTTERNUT SQUASH RAVIOLI (V)
Tossed with Brown Butter and Sage **38.50 (60 pieces/Pan)**

CREATE YOUR OWN TOSSED PASTAS

Choose your House-Made Pasta:
ROTINI • RIGATONI

Choose your House-Made Sauce:
POMODORO
Tomato Sauce Made with Hearty Beef Bones **24.00**

BOLOGNESE
Pomodoro Sauce with Ground Beef **28.00**

MARINARA (V) 22.00

AGLIO OLIO (V)
Broccoli Sautéed with Fresh Garlic & Herbs **36.00**

ALA ROSA SAUCE (V)
A Blend of Alfredo & Marinara **26.50**

PESTO ALA CRÈME SAUCE (V-N)
A Blend of Alfredo & Pesto **30.50**

VODKA SAUCE (V) 26.50

ALFREDO SAUCE (V) 28.50

PRIMAVERA SAUCE 38.00
Sautéed with Fresh Garlic & Herbs

TRI-COLORED TORTELLINI WITH ANY ABOVE SAUCES
(Add 15.00/Pan)

PASTAS ARE AVAILABLE BAKED
With Ricotta, Mozzarella & Parmesan Cheeses **Add 3.00/Pan**

Choose Your Additions:
SHRIMP (50) Add 18.00/Pan
CHICKEN BREAST GRILLED & SLICED Add 12.00/Pan

Add 5.00 Each Item/Pan For Any of the Following:
SUNDRIED TOMATOES • ARTICHOKES HEARTS
FRESH CHERRY TOMATOES (CUT IN HALF)
BROCCOLI • MUSHROOMS

Sauces Sold Per Pint:
POMODORO 5.00/Pint • BOLOGNESE 6.25/Pint • MARINARA 4.50/Pint

poultry entrées

Order Includes (20) 2 oz. Pieces in Aluminum Half Pans (Serves 5-10)

TURKEY BREAST ENTRÉE

SLICED HERB ROASTED TURKEY BREAST
Fresh Herbs, Turkey Gravy
99.95/Tray (Serves 12-15)

CHICKEN BREAST ENTRÉES

Order Includes (10) 4 oz. Pieces in Aluminum Half Pans (Serves 5-10)

TROPICAL GRILLED CHICKEN (GF)
Sweet & Savory Relish of Grilled Pineapple
Red Bell Peppers & Lime **33.00**

CHICKEN QUESO (GF)
Parmesan Cheese Crust, Sliced Avocado & Mango Salsa **37.25**

CHICKEN LIMONE (GF)
Extra Virgin Olive Oil, Lemon, Butter & White Wine
Baked with Provolone Cheese **39.95**

CHICKEN MARSALA (GF)
Fresh Mushrooms & Marsala Wine **38.50**

CHICKEN FRANÇAISE (GF)
Extra Virgin Olive Oil, Lemon, Butter & White Wine with Capers **37.25**

CHICKEN BREAST VESUVIO (GF)
Italian Herbs & Spices, Red Onions & White Wine **33.00**

CHICKEN PROVENCAL (GF)
Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine **34.00**

CHICKEN FONTINELLA BRUSCHETTA (GF)
Fresh Tomatoes, Basil & Extra Virgin Olive Oil **30.75**

CHICKEN PICCATA (GF)
Fresh Mushrooms, White Wine & Lemon Sauce, Capers **40.25**

CHICKEN PARMIGIANA
Lightly Breaded, Topped with Pomodoro Sauce & Mozzarella Cheese
40.00

CITRUS-GLAZED CHICKEN BREAST (GF)
House-Made Chutney to the side **36.00**

STUFFED CHICKEN BREAST ENTRÉES

Order Includes (20) 2 oz. Pieces in Aluminum Half Pans (Serves 5-10)

POLLO PUEBLA (GF)
Stuffed with Roasted Poblano Peppers, Fresh Tomato, Cilantro
Onion & Queso Fresco, Roasted Tomatillo Avocado Salsa **42.00**

CHICKEN MASCARPONE DI LOMBARDY (GF)
Parmesan-Crusted and Stuffed with Mascarpone Cheese
Artichokes Hearts & Roasted Red Peppers **43.00**

PROSCIUTTO-WRAPPED CHICKEN BREAST (GF)
Stuffed with Asparagus, Spinach & Red Peppers **46.50**

PANKO-CRUSTED STUFFED CHICKEN BREAST
Stuffed with Baby Spinach, Roasted Red Peppers & Smoked Gouda
Lemon-Thyme Cream Sauce **46.50**

ON-THE-BONE CHICKEN ENTRÉES

Order Includes 24 Pieces in an Aluminum Half Pan (Serves 10-15)

CHICKEN VESUVIO
Italian Herbs & Spices, Red Onions & White Wine **26.50**

MEDITERRANEAN CHICKEN
Fresh Mushrooms, Tomatoes & Sweet Onions
White Wine & Lemon Sauce **34.50**

BBQ CHICKEN
Brushed with Our Very Own Tangy BBQ Sauce **26.50**

GRECIAN CHICKEN
Fresh Garlic, Lemon & Grecian Seasoning **26.50**

OVEN-ROASTED CHICKEN
Blend of Classic Seasonings **25.00**

BUTTERMILK FRIED CHICKEN 26.50

SOUTHERN FRIED CHICKEN 26.50

ALL CHICKEN ENTREES AVAILABLE GLUTEN-FREE UPON REQUEST.

CHICKEN BREAST ENTREES WITH (GF) ARE PREPARED WITH GLUTEN-FREE FLOUR

entrees

MEAT& PORK ENTRÉES

Served from an Aluminum Half Pan

ROASTED TOP SIRLOIN OF BEEF (GF)
Served with Your Choice of Cabernet Reduction or Natural Au Jus
119.00 (Serves 20-25)

STOUT-BRAISED SHORT RIBS
Slow-Braised, Tender Boneless Short Rib **159.00 (Serves 15-20)**

"SIMPLY THE BEST" PEPPER STEAK
Tenderloin Tips Pan-seared with Green Bell Peppers, Tomatoes
Sweet Onions & Mushrooms with Merlot Wine **89.00**

BEEF BRISKET
Sautéed Mushrooms, Caramelized Onions & Natural Gravy **68.00**

MEDALLIONS OF BEEF TENDERLOIN (GF)
Grilled & Sliced Tenderloin Served with Port Wine,
Cabernet Reduction or Natural Au Jus
195.00 (Serves 10-15)

HERB-ROASTED PORK LOIN (GF)
Parsley-Scallion Sauce
49.00 (Serves 15-20)

BBQ PULLED PORK
Slow Roasted in our Zesty BBQ Sauce
Accompanied by (24) Brioche Rolls **58.00**

BBQ BEEF
Three pounds of Thinly Sliced Roast Beef in Our Zesty BBQ Sauce
Accompanied by (24) 3" French Rolls **79.00**

MILD ITALIAN SAUSAGE
Your Choice of Pomodoro Sauce or Seasoned Au Jus
(24) 4" Pieces Per Pan Accompanied by (24) 3" French Rolls
38.00 (Serves 15-20)

ITALIAN SAUSAGE, PEPPERS & POTATOES
Oven-Roasted Italian Sausage, Tri-Colored Peppers
& Baby Red Potatoes **38.00 (Serves 15-20)**

ITALIAN-STYLE ROAST BEEF
Three pounds of Thinly Sliced Roast Beef in Italian Seasoned Au Jus
Oven-Roasted Green Peppers & Giardiniera
Accompanied by (24) 3" French Rolls **79.00**

FAMOUS MEATBALLS
Large, House-Made Meatballs in Our Rich Pomodoro Sauce
44.00 (30 Meatballs/Pan)

HOME-MADE MEATLOAF With Gravy **32.50**

BOEUF BOURGUINON 85.00 (3.5 lbs./Tray)

TRADITIONAL POT ROAST
Carrots, Onions **42.50**

CORNED BEEF & CABBAGE 75.00

SEAFOOD ENTRÉES

(10 4oz. Pieces Per Pan)

ITALIAN-GRILLED SALMON (GF-N)
Splash of Pesto and Roasted Grape Tomatoes **68.00**

OVEN-ROASTED TILAPIA
Chef Miguel's Mango & Papaya Pico De Gallo **45.00**

MISO-GLAZED SALMON
Crispy Shredded Beets **68.00**

TILAPIA PICCATA
Fresh Mushrooms in a White Wine & Lemon Sauce, Capers **47.00**

MARINATED SNAPPER
Fresh Herbs & Lemon Mango Salsa **76.50**

VEGETARIAN ENTRÉES

EGGPLANT PARMIGIANA (V)
Lightly Sautéed Sliced Eggplant with Marinara Sauce
Mozzarella & Parmesan Cheeses **35.00**

EGGPLANT & SPINACH ROLLATINI (V)
Lightly Sautéed Sliced Eggplant Stuffed with Spinach
Ricotta & Parmesan Cheeses, Topped with
Mozzarella Cheese & Marinara Sauce **41.00**

STUFFED PORTOBELLO MUSHROOMS (V)
Fresh Mushrooms, Sweet Onions, Artichoke Hearts,
De Jongheon Breading & Roasted Red Peppers
4.00 Ea. (Minimum of 10)

GRILLED VEGETABLE STACK (V)
Portobello Mushroom, Bell Peppers, Zucchini, Bed of Spinach
Polenta, Balsamic Glaze **8.95 Ea. (minimum of 8)**

sides

SIDE DISHES

Ordered by the Aluminum Half Pan (Serves 25-30)

MEDITERRANEAN POTATOES (V-GF)
Red Onion, Oregano & EVOO **21.00**

CLASSIC REDSKIN MASHED POTATOES (V-GF) 25.00

ROASTED GARLIC REDSKIN MASHED POTATOES (V-GF) 27.50

OVEN-ROASTED FINGERLING POTATOES (V-GF)
Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper **26.00**

VERTICAL DOUBLE-STUFFED POTATO (V-GF)
Cheddar Mashed Potato, Paprika **2.95 Ea. (Minimum of 10)**

RISSOLE POTATOES (V-GF)
Roasted Baby Red Potatoes with Herb Butter & Parsley **22.00**

WHITE MAC AND CHEESE WITH FRESH HERBS (V)
Elbow Pasta, Béchamel Sauce, Melted Smoked Gouda
White Cheddar & Mozzarella combined with Fresh Oregano
Rosemary, Parsley & Thyme **32.00**

RICE PILAF (V-GF)
Onions, White Wine & Vegetable Stock **21.00**

SAVORY WILD RICE BLEND (V)
White & Wild Rice with Herbs & Vegetable Stock **25.00**

FINGERLING SWEET POTATOES & FRESH SPINACH
Red Onion, EVOO & Herbs **31.00**

RICE PILAF FIESTA (V-GF)
Rice Sautéed with Diced Onions, Red Peppers & Sweet Corn
Cooked in Vegetable Stock **25.00**

HERBED COUSCOUS (V)
Diced Grilled Vegetables **23.00**

PARMESAN TRUFFLE ORZO
Creamy & Lightly Infused **33.50**

HEARTH-BAKED BREADS

Artistically arranged & served with Butter

A VARIETY OF FRESHLY BAKED BREADS
21.00 (Serves 20-25)

ARTISAN ROLLS BY TRAY (3 Dz.)
Pretzel Rolls, Knots & Multigrain Rolls **28.50 (Serves 18-25)**

ARTISAN ROLLS BY DOZEN
Pretzel Rolls **12.95/Dz.**
Multigrain Rolls **9.95/Dz.**
Gourmet Knot **6.95/Dz.**

3" FRENCH ROLLS 8.95/Dz.

VEGETABLES

OVEN-ROASTED ROOT VEGETABLES (V-GF)
Assorted Seasonal Root Vegetable Mix **32.00**

OVEN-ROASTED CANDIED BRUSSELS SPROUTS (V-GF)
Roasted Garlic & Bacon **45.00**

GRILLED ASPARAGUS & YELLOW PEPPERS (V-GF)
EVOO & Kosher Salt **48.00**

MÉLANGE OF OF SUMMER VEGETABLES (V-GF)
Carrots, Squash, Broccoli, Chive-Shallot Butter **29.50**

GRILLED VEGETABLES SKEWERS (V)
Grilled Zucchini, Yellow Squash, Carrot & Red Bell Peppers
Balsamic Glaze **35.00 (20 - 4" Skewers)**

ROASTED CAULIFLOWER TOPPED WITH CRISPY CHICKPEAS
Roasted Leeks, Dijon Vinagrette **39.00**

GREEN BEANS ALMONDINE (V-GF-N)
Brown Butter & Toasted Sliced Almonds **24.50**

GREEN BEANS AND YELLOW SQUASH (V-GF)
Parsley-Herb Butter **25.50**

BROCCOLI (V-GF)
Roasted Red Peppers **26.00**

BROCCOLI FLOWERETES WITH BIAS-CUT CARROTS (V-GF)
29.00

SNAPPY WHOLE GREEN BEANS (V-GF)
Julienned Roasted Red Peppers **26.50**

SWEET PEAS, MUSHROOMS & ONIONS (V-GF)
EVOO & Herbs **25.00**

FRESH FRUIT

MÉLANGE OF FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece with a
Selection of Melons, Tropicals and Berries
Small 42.50 (Serves 25-30) Large 82.50 (Serves 50-60)

FRESH 6"FRUIT KABOBS (V-GF)
Stemming from a Melon Base
Small 55.00 (30 Kabobs) Large 105.00 (60 Kabobs)

SWEET SAUCES FOR DIPPING (V)
Decadent Dipping Chocolate • Pina Colada • Raspberry
11.00/Pint

desserts

WHIMSICAL TREATS

Priced per Dozen - Minimum 2 Dz./Item

CANNOLI SHOOTERS (V-N)
Cannoli Crème, Chocolate & Pistachio Chips Crisp Cannoli Shell **26.50/Dz.**

TUSCAN BROWNIE (V-N)
Fudgy Brownies & Cannoli Filling
Whipped Cream, Chocolate Fudge, & Pistachios **23.50/Dz.**

VANILLA FRUIT PARFAIT SHOOTER 25.50/Dz.

CHOCOLATE CUP
Chocolate Mousse, Whipped Cream **21.50/Dz**

CARMELITA BROWNIES (V)
Fudgy Brownies, Homemade Caramel, Fudge Sauce & Whipped Cream **21.50/Dz.**

KEY LIME TARTLET (V)
Fresh Berries **16.50/Dz.**

BANANA CREAM PIE SHOOTER (V) 15.50/Dz.

LEMON MERINGUE PIE SHOOTER (V) 15.50/Dz.

CARAMEL CORN PARFAIT SHOOTER Corn Sponge Cake • Salted Caramel Mousse Cream Cheese Mousse Caramel Corn Brittle • Chopped Caramel Corn **27.00/Dz.**

COCONUT MACAROONS
Plain **7.95/Dz** or with Banana Cream Filling **9.95/Dz.**

BANANA BREAD TIRAMISU
Banana Bread, Mascarpone Cream, Caramel Crunch Pearls **23.00/Dz**

BLUEBERRY-BLACK RICE PUDDING
Blueberry Soda-Infused, Whipped Cream, Poached Berries **20.00/Dz**

BITE-SIZE BROWNIES & BARS

9.50/Dz. - Minimum 2 Dz./Item

DOUBLE CHOCOLATE BROWNIE (V) Double Fudge & Delicious

ROCKY ROAD BROWNIES (V-N)
Pecans, Chocolate Chips & Marshmallows

SNICKERS BROWNIES (V-N)
Chocolate Chips, Caramel & Peanuts

COCOA COW CHEESECAKE BROWNIES (V)
Brownie Base with Marble Cheesecake on Top

ENGLISH TOFFEE BROWNIES (V-N)
Toffee, Walnuts & Chocolate Chips

RASPBERRY STREUSEL BARS (V)
Raspberry Preserves with a Butter Crumb Crust

LEMON BARS (V)
Lemon Curd on a Shortbread Crust Dusted with Powdered Sugar

TAFFY APPLE BAR (V) Taffy Apple Topping on a Butter Crumb Crust

SEVEN-LAYER BAR (V-N) Graham Cracker Crust, Coconut Chocolate Chips, Butterscotch Chips & Walnuts

BLUEBERRY BAR (V)

CHEF'S CHOICE BROWNIE & BAR TRAY (V-N)
27.00 (36 Assorted, Bite-Size Pieces)

UNCONVENTIONAL POPS

CHEESECAKE LOLLIPOPS (V)
Mini Scoops of New York Cheesecake Dipped in a Variety of Chocolates with Contrasting Chocolate Drizzle Accents **17.00/Dz.**

ASSORTED CREAM PUFF POPS (V)
Dipped in a Variety of Chocolates with Contrasting Chocolate Drizzle Accents **17.00/Dz.**

RICE KRISPIE POPS (V)
Dipped in White Chocolate **17.00/Dz.**

DECADENT BROWNIE CUBE (V)
Dipped in Dark Chocolate with White Chocolate Drizzle **17.00/Dz.**

CHOCOLATE DIPPED MARSHMALLOWS
White & Dark Chocolate Drizzles **17.00/Dz**

GOURMET BITE-SIZE BARS

11.50/Dz. - Min 2 Dz./Item

VOLUPTUOUS BAR
Cheesecake, Cookie Dough, Oreo, Whoppers

SALACIOUS BITE
Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo, Rice Krispie, Chocolate Ganache

COOKIES BY DESIGN

THE COOKIE JAR (V-N)
Includes Traditional Chocolate Chip, Oatmeal Raisin, Snicker Doodle & Melt-In-Your-Mouth Butter Cookies **35.00 (3 Lbs. - Serves 20-25)**

COOKIES BY THE DOZEN (V-N)
Melt-In-Your-Mouth Butter Cookies, Traditional Chocolate Chip, Oatmeal Raisin, Rugelach (Chocolate Chip, Cinnamon Sugar), Macadamia Nut **7.50/Dz.**

CHOCOLATE-DIPPED FRUIT

(Minimum Order 2 Dz. of Any 1 Item)

THE DECADENT CHEESECAKE STRAWBERRY (V-N)
Large Halved Strawberry dipped in Dark Chocolate **20.00/Dz.**

CHOCOLATE-DIPPED BANANA COIN (V-N)
Creamy Cheesecake drizzled with Fudge **19.00/Dz.**

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY (V-N)
Large Halved Strawberry dipped in White Chocolate **20.00/Dz.**

JUICY RIPE STRAWBERRIES (V-N)
Dipped in Dark Chocolate and Striped with White Chocolate **24.00/Dz.**

dine by design

HOT BUFFET MENU

48-hour notice (10 Guest minimum) includes serving utensils

A GREAT DEAL

Select:

1 Salad, 1 Baked, Filled or Tossed Pasta,
1 Side Dish, 1 Bread

9.95/Guest

LUCKY 13

Select:

1 Salad, 1 Meat Entrée,
1 Filled or Tossed Pasta,
1 Side Dish, 1 Bread

13.75/Guest

DESIGN ON A DIME

Select:

1 Salad, 1 Chicken Breast Entrée,
1 Tossed Pasta, 1 Side Dish, 1 Bread

11.75/Guest

OPTIONS ARE GOOD

Select:

1 Salad, 1 Chicken Breast Entrée,
1 Meat Entrée, 1 Baked or Filled Pasta,
1 Side Dish, 1 Bread

19.95/Guest

GARDEN SALADS

Tossed
Mediterranean
Caesar Salad
Spinach (add 1.00/Guest)
Sweet & Savory (add 1.50/Guest)
Wintry (add 1.50/Guest)

CHICKEN BREAST ENTRÉES

Chicken Limone **(GF)**
Chicken Marsala **(GF)**
Chicken Française **(GF)**
Chicken Piccata **(GF)**
Chicken Parmigiana
Citrus-Glazed Chicken Breast **(GF)**
Tropical Grilled Chicken **(GF)**
Chicken Queso **(GF)**
Chicken Fontinella Bruschetta **(GF)**

STUFFED CHICKEN BREAST ENTRÉES

Add 1.75/Guest

Pollo Puebla
Chicken Mascarpone Di Lombardy
Prosciutto-Wrapped Chicken Breast
Panko-Crusted Stuffed Chicken Breast

TOSSED AND FILLED PASTAS

(Served with Grated Romano Cheese)

CHOOSE YOUR HOUSE-MADE PASTA:
Rotini • Rigatoni • Shells
Cheese Ravioli (V) • Meat Ravioli
Tortellini (V)

CHOOSE YOUR HOUSE-MADE SAUCE:
Pomodoro • Bolognese • Marinara (V)
Broccoli Aglio Olio (V)
A la Rosa Sauce (V)

BAKED PASTA

Manicotti **(V)**
Spinach Lasagna **(V)**
Vegetable Lasagna a la Rosa **(V)**
Traditional Lasagna

MEAT ENTRÉES

Roasted Top Sirloin of Beef
"Simply the Best" Pepper Steak
Beef Brisket
Italian-Style Roast Beef
Pork Loin Vesuvio
Herb-Roasted Pork Loin
Mild Italian Sausage **(GF)**
Famous Meatballs

SIDE DISHES

Mediterranean Potatoes **(V-GF)**
Classic Redskin Mashed Potatoes **(V-GF)**
Rice Pilaf **(V-GF)**
Savory Wild Rice Blend **(V)**
Rissole Potatoes **(V-GF)**
Snappy Whole Green Beans **(V-GF)**
Green Beans Almondine **(V-GF-N)**
Green Beans & Yellow Squash **(V-GF)**
Mélange of Summer Vegetables **(V-GF)**
Broccoli with Bias Cut Carrots **(V-GF)**
Grilled Asparagus & Yellow Peppers **(V-GF)**
(1.50 Additional)
Sweet Peas, Mushrooms & Onions **(V-GF)**

HEARTH-BAKED GOURMET KNOT ROLLS

(Served with Sweet Butter)

around town stations

(48-Hour Notice/15 Guest Minimum)

26th STREET BAR

14.75/Guest *(Please Add 2.50 for Additional Fajita Option)*

CHICKEN FAJITAS
Boneless Breast of Chicken Strips Sautéed with Fresh Tomato Onions & Green Bell Peppers

OR **STEAK FAJITAS**
Strips of Beef Sautéed with Fresh Tomato, Onions & Green Bell Peppers

SERVED WITH
Flour Tortillas, Miguel's Guacamole, Sour Cream, Pico De Gallo Spanish Rice, Refried Beans **(V)** & Shredded Cheese

STOCK YARDS BBQ

16.00/Guest *Choose two:*

BBQ CHICKEN • BBQ PULLED PORK
BBQ PORK LOIN • BBQ BEEF

Accompanied By
HOUSE-MADE COLE SLAW (V)
Classic Creamy Dressing

RED SKIN POTATO SALAD (V)
Chopped Celery & Onions Tossed with Mustard Mayo

CORN ON THE COB (V)
Served in Halves with Butter to the side

SLICED WATERMELON (V)
Orange Wheels, Carved-Melon Centerpiece

FRESHLY BAKED BUNS

LITTLE ITALY

11.50/Guest *Choose two:*

ITALIAN-STYLE ROAST BEEF
Thinly Sliced Roast Beef Served in Italian Seasoned Au Jus

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

FAMOUS MEATBALLS
Large House-made Meatballs in our Rich Pomodoro Sauce
(Choose Two of the Above)

Accompanied By:
ROASTED GREEN PEPPERS, GIARDINIERA RELISH, SICILIAN PASTA SALAD (V)
House-Made Salad combined with Garden Vegetables Provolone Cheese & Our Signature Herb Dressing

CREAMY COLE SLAW (V)

3" FRENCH BREAD

ADD A SWEET ENDING

The Cookie Jar (V) 1.00/Guest
Chef's Choice Brownie & Bar Tray (V) 1.25/Guest
Mélange of Fresh Fruit (V-GF) 1.75/Guest

CHICAGO STYLE

18.50/Guest

CLASSIC CHICAGO ITALIAN BEEF
Thinly Sliced Roast Beef with Italian Herbs in Au Jus

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

ITALIAN SAUSAGE
Mild Italian Sausage in Your Choice of Rich Pomodoro Sauce or Natural Au Jus
(Choose One of the Above)
Roasted Green Pepper and Giardiniera (Hot Peppers) to the side

HOUSE-MADE RIGATONI (V)
Marinara Sauce & Grated Romano Cheese

OVEN-ROASTED GRECIAN CHICKEN (BONE-IN)

MIXED GREEN SALAD
(Select Two Dressings)
Berry Vinaigrette • Creamy Herb Dressing
1000 Island • French • Italian Vinaigrette

FRESHLY BAKED BREADS
Crusty French Rolls

CHINATOWN

13.50/Guest

BEEF STIR FRY
Marinated Strips of Beef Stir Fried with Pea Pods Tri-Colored Bell Peppers, Bean Sprout & Water Chestnut

OR **CHICKEN STIR FRY**
Boneless Breast of Chicken Strips Stir Fried with Pea Pods Tri-Colored Bell Peppers, Bean Sprout & Water Chestnut

VEGETABLE FRIED RICE
Scallions, Peas, Carrots and Scrambled Eggs

ASIAN VEGETABLE & NOODLE SALAD (V)
Ginger Soy Dressing

SOUTH OF THE BORDER

13.75/Guest

CREATE YOUR OWN
CHICKEN TACO
Shredded Chicken Seasoned to Perfection

OR **BEEF TACO**
Diced Steak Seasoned to Perfection

SERVED WITH
Flour Tortillas, Shredded Lettuce, Cheese
Diced Tomatoes, Onions, Jalapeños, Sour Cream
Spanish Rice, Refried Beans **(V)** & Shredded Cheese

breakfast buffets

(48-Hour Notice/25 Guest Minimum)

THE WAKE UP CALL BUFFET (V)

Choose 3 Baked Goods- Includes Butter & Whipped Cream Cheese (When Applicable)

6.50/Guest

FRESHLY BAKED MUFFINS • SWEET ROLLS • DANISH
DONUTS • COFFEECAKE • CINNAMON ROLLS
PECAN ROLLS • HOUSE-MADE SCONES

3" "NEW YORK" STYLE BAGELS

ORANGE • CRANBERRY JUICES (V-GF)

DAYBREAK FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece
and a Selection of Melons, Citrus & Berries

COUNTRY MORNING

7.95/Guest

SCRAMBLED EGGS (GF)

POTATOES O'BRIEN (V-GF)
Sautéed Onion, Red and Green Bell Pepper

THICKLY SLICED APPLEWOOD SMOKED BACON
OR **BREAKFAST SAUSAGE LINKS 7.95/Guest (25-Guest Minimum)**

IT'S TOASTY

12.95/Guest

CRÈME BRULEE FRENCH TOAST
Thickly Sliced, Caramelized Challah, Granny Smith Apples
Fresh Strawberry Compote, Maple Syrup & Whipped Butter on the side

THICKLY SLICED APPLEWOOD SMOKED BACON
OR **BREAKFAST SAUSAGE LINKS**

DAYBREAK FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece
and a Selection of Melons, Citrus & Berries

BON GIORNO

12.95/Guest

SCRAMBLED EGGS (GF)

ITALIAN SAUSAGE, PEPPERS & POTATOES
Oven-Roasted Italian Sausage, Tri-Colored Peppers
& Lightly Seasoned Baby Red Potatoes

ZUCCHINI BREAD (V) & CRUSTY FRENCH BREAD (V)
Whipped Butter

BISCOTTI (V-N)
Great for Dipping

EGGCETERA

13.95/Guest

ZUCCHINI, RED PEPPER & SWEET ONION FRITTATA (V)

THICK FRENCH TOAST
Whipped Butter and Maple Syrup on the side

NEW POTATOES (V-GF)
THICKLY SLICED APPLEWOOD SMOKED BACON
OR **BREAKFAST SAUSAGE LINKS**

DAYBREAK FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece
and a Selection of Melons, Citrus & Berries

BON JOUR

10.95/Guest

QUICHE LORRAINE
Bacon, Swiss Cheese & Caramelized Onion

GARDEN QUICHE (V)
Zucchini, Carrots, Spinach, Onions, Mushrooms
Gruyere & Parmesan Cheeses

ALL-NATURAL TURKEY SAUSAGE

RED SKIN POTATOES WITH ONIONS (V-GF)

SOUTH OF THE BORDER

10.95/Guest

TORTA ESPAÑOLA
Classic Spanish Potato, Onions and Egg Omelet **(V-GF)**
Roasted Tomato Salsa to the side

OR **CBD BREAKFAST BURRITOS**
Scrambled Eggs, Chorizo, Red Peppers, Jalapeño Cheese
Fresh Salsa & Sour Cream

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD (V-GF)
Fresh Lime & Orange Vinaigrette

THE ORIGINAL SPREAD

21.95/Guest

SMOKED SALMON PLATTER
Sliced Smoked Salmon, Cucumber, Fresh Tomato,
Sweet Red Onion, Kalamata Olives, Assorted Mini Bagels
Plain & Chive Cream Cheese

EGG SALAD & ALBACORE TUNA
Pita Pockets

ISRAELI COUSCOUS SALAD (V)
Dried Cranberries, Mint, Sweet Onion with Lemon Juice and Sea Salt

SPINACH SALAD (V-N)
Spinach and Mixed Greens, Sliced Strawberries, Mandarin Oranges
Scallions & Toasted Almonds with Toasted Sesame Vinaigrette

DAYBREAK FRESH FRUIT (V-GF)
Featuring our Hand-Carved Melon Centerpiece
and a Selection of Melons, Citrus & Berries

ALA CARTE EYE–OPENING OPTIONS EGGCETERA

SMOKED SALMON PLATTER
Thinly Sliced Smoked Salmon, Capers, Sliced Cucumber, Sliced Tomato and Lemon with Assorted Petite "New York" Style Bagels and Whipped Cream Cheese
13.95/Guest (10-Guest Minimum)

THE BAGEL BASKET
Assorted "New York" Bagels Whipped Butter, Plain Cream Cheese
25.00 (18 Pieces) 50.00 (36 Pieces)

HOUSE-MADE SCONES BASKET
With Whipped Butter **25.00 (18 Pieces) 50.00 (36 Pieces)**

SCRAMBLED EGGS (GF)
Plain or Topped with Cheddar Cheese
20.00/Half Pan (Serves 12-15)

THICKLY SLICED APPLEWOOD SMOKED BACON 49.00
48 Pieces (Serves 12-16)

BREAKFAST SAUSAGE LINKS 29.95
48 Pieces (Serves 12-16)

TURKEY SAUSAGE 29.95
48 Pieces (Serves 12-16)

ZUCCHINI, RED PEPPER & SWEET ONION FRITTATA
22.00/12" Whole (Serves 10-12)

VEGETARIAN BREAKFAST BURRITOS
Scrambled Eggs, Vegetables, Jalapeño Cheese & Red Peppers
Fresh Salsa & Sour Cream
3.50 Ea. (Minimum 10)

CBD BREAKFAST BURRITOS
Freshly Sliced Avocado, Sour Cream, Salsa Verde, Chorizo Sausage, and Scrambled Eggs with Fresh Cilantro Wrapped in a Flour Tortilla
3.50 Ea. (Minimum 10)

HAM, CHEDDAR & BROCCOLI FRITTATA
22.00/12" whole (Serves 10-12)

TORTA ESPANOLA (GF)
Hearty, Crispy Fried Potato & Onion Omelette with Pico de Gallo
22.00/12" whole (Serves 10-12)

QUICHE LORRAINE
Bacon, Swiss Cheese & Caramelized Onion **22.00 (Serves 6-8)**

GARDEN QUICHE
Zucchini, Carrots, Spinach, Onions, Mushrooms, Gruyere Parmesan Cheeses **22.00 (Serves 6-8)**

DENVER QUICHE
Ham, Red & Green Bell Peppers, Sweet Onion & Cheddar Cheese
24.00 (Serves 6-8)

CRUSTLESS QUICHE LORRAINE (GF)
Swiss Cheese & Caramelized Onion, Served in a Bacon Bowl
3.50 Ea. (Minimum 10)

CHEESE BLINTZES (V)
Strawberry Compote, Apple Sauce & Sour Cream to the side
19.00 (Serves 10-12)

SMOKED SALMON CROISSANT
Thinly Sliced, Cured, Smoked Salmon, Light Cream Cheese Spread Alfalfa Sprouts and Seedless Cucumber on a Flaky Croissant
5.00 Ea. (Minimum 10)

"MEATY" ENGLISH MUFFIN
Thinly Sliced Canadian Bacon,
Scrambled Eggs and Mild Cheddar Cheese
3.75 Ea. (Minimum 10)

"HEALTHY" CROISSANT
A Combination of a Turkey Sausage Patty, Egg White Scramble
Baby Spinach and Melted Mozzarella Cheese on a Flaky Croissant
4.25 Ea. (Minimum 10)

CRÈME BRULEE FRENCH TOAST (V)
Thickly Sliced, Caramelized Challah, Granny Smith Apples
Fresh Strawberry, Compote to the side **24.00 (Serves 10-12)**

THICK FRENCH TOAST (V)
Granny Smith Apple Compote, Whipped Butter & Maple Syrup to the side
22.00 (Serves 10-12)

NEW POTATOES (V-GF)
18.00 (Serves 10-12)

DINER-STYLE HASH BROWN POTATOES (V-GF)
17.00 (Serves 10-12)

POTATOES O'BRIEN (V-GF)
Sautéed Onion, Red and Green Bell Pepper
19.00 (Serves 10-12)

RED SKIN POTATOES WITH ONIONS (V-GF)
20.00/Half Pan (Serves 10-12)

THE COACH'S HEALTHY CORNER

INDIVIDUAL YOGURT & GRANOLA PARFAIT (V)
Low-Fat, Creamy Vanilla Yogurt Layered with Fresh Seasonal Berries and All-Natural Granola
3.50 Ea. (Minimum 10)

HALVED GRAPEFRUIT (V-GF)
1.50 Ea. (Minimum 10)

HARD BOILED EGGS (GF)
Sliced in Half & Arranged on a Tray 1.00 Ea. **(Minimum 1 Dz.)**

POWER BARS (V) 25.95/Dz.

FRESH WHOLE FRUIT BASKET (V-GF)
Oranges, Bananas, Apples, Pears, Clementine, Plums & Peaches
(Based on Seasonal Availability) **14.00/Dz.**

MAKE AN IMPRESSION
WITH SAVORY EXPRESSIONS TO GO!

BEVERAGES

IZZE NATURAL SODAS 1.95 Ea.
Black Cherry, Clementine, Apple, Grapefruit

SAN PELLEGRINO SPARKLING WATER 2.00 Ea.

COKE • DIET COKE • DIET SPRITE • SPRITE
Disposable Glassware & Ice Included with Soft Drinks **1.00 Ea.**

BOTTLED WATER 1.25 Ea.

APPLE • ORANGE • CRANBERRY JUICES 1.50 Ea.

REGULAR OR DECAF COFFEE
Served in a Disposable Hot Beverage Carafe
Includes Cream and our Signature Sweeteners
12.50 Ea. (12 Servings)

VARIETY OF HOT TEA
Served in a Disposable Beverage Carafe filled with Hot Water
Includes Lemon Wedges, Cream and our Signature Sweeteners
12.50 Ea. (12 Servings)

DISPOSABLES

Complimentary serving utensils are included with every order.

ECO-FRIENDLY DISPOSABLE PLACE SETTING
9.5" & 6" Plates, Forks, Knifes, & Napkins 1.00/person

PREMIUM PLASTIC DISPOSABLE PLACE SETTING
10" & 6" Plates, Forks, Knifes, & Napkins 2.00/person

WHITE DISPOSABLE TABLECLOTH & SKIRTING
Tablecloths 3.00 Ea. - Skirt w/ Clips 10.00 Ea.

DISPOSABLE CHAFING DISH W/ WATER PAN & STERNOS 12.00 Ea.
DISPOSABLE WATER PAN 3.00 Ea.
EXTRA STERNOS 1.50 Ea.
Catered by Design uses earth-friendly, disposable products.
We are committed to a green initiative - reduce, reuse & recycle.

ORDER & PRICING INFORMATION

- Please place your order 72 hours prior to the date of your event. Last minute orders are subject to our food and scheduling availability.
- All orders must be secured with a Visa, MC, Discover or AMEX.
- Corporate accounts are available with pre-approved credit.
- Your total price will be based upon your menu selections and options added.
- A 150.00 minimum food and beverage order is required for delivery.
- Delivery times include a 15-minute window on either side of the scheduled delivery time.
- Deliveries are available until 6:00pm.
- All prices are subject to current sales tax & delivery.
- 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.

CANCELLATION POLICY:

WE MUST RECEIVE CANCELLATION NOTICE 72 HOURS PRIOR TO YOUR EVENT OR A 50% SURCHARGE MAY BE ASSESSED.

Catered by Design has made every effort to ensure that the allergen designations listed with the items is accurate. However, due to the variety of food prep procedures in our kitchens and the information from our vendors, we cannot guarantee the accuracy of our designations and disclaim any liability for the use of this information. If you have any questions please give us a call.

CATERED *by* DESIGN℠

Savory Expressions *to go!*℠

SEASONAL, SPECIALTY & HOLIDAY MENUS AVAILABLE
PLEASE INQUIRE.

(GF) CONTAINS NO GLUTEN INGREDIENTS
(V) VEGETARIAN (N) CONTAINS NUTS

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