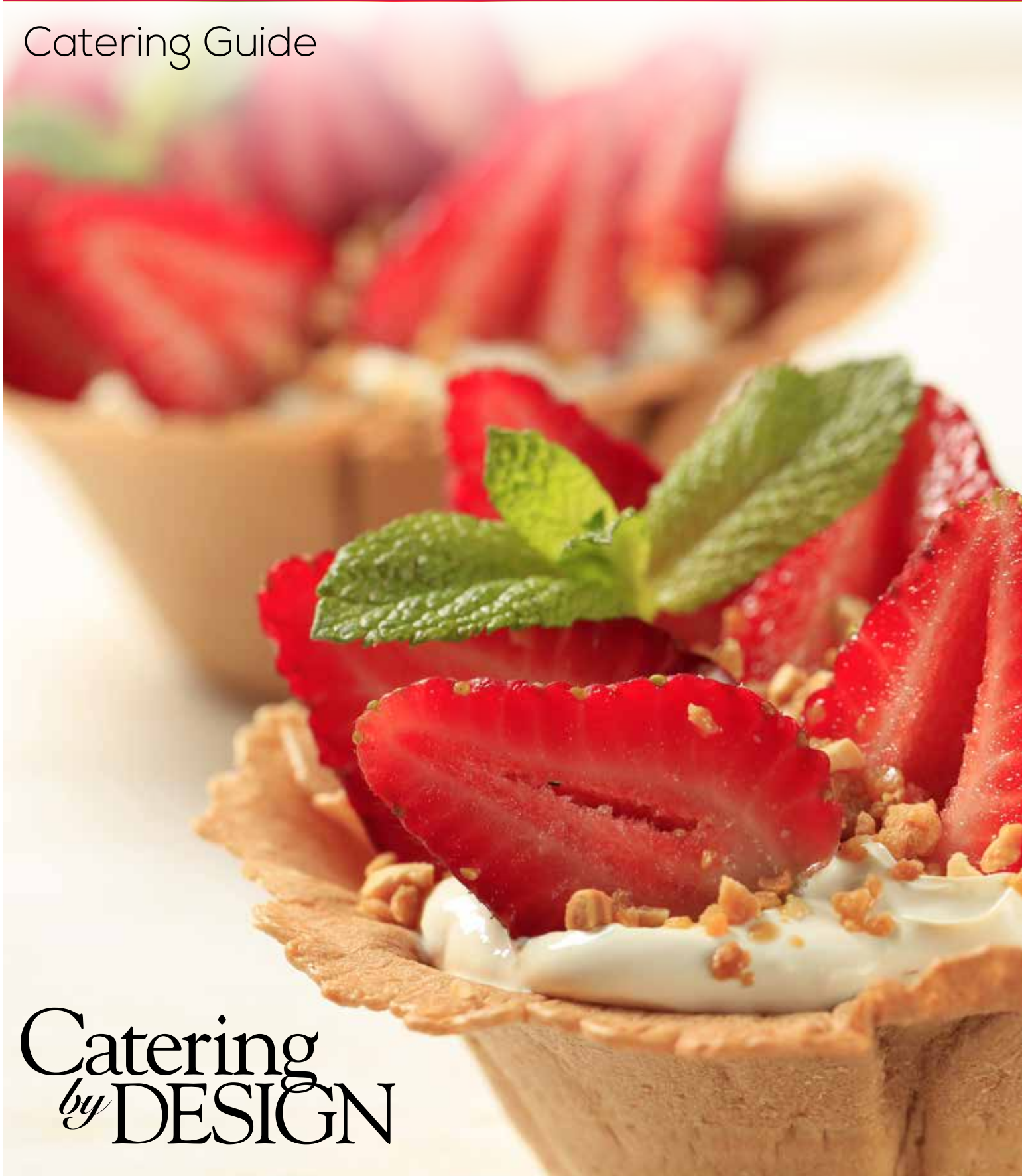


Fresh. Creative. Attentive.
By Design.

Catering Guide



Catering
by DESIGN

WELCOME!

Trust is at the heart of every event we cater. Trust that every detail will be meticulously planned for and that excellence will be delivered with each and every event.

At Catering by Design, we are dedicated to ensuring all of our events are fresh, creative and receive the attention they deserve.

This catering guide consists of our popular menu offerings. If you have something else in mind, our catering professionals would be delighted to discuss them with you to make your visions a reality.

Thank you for your consideration of Catering by Design.

We look forward to working together!

Richard DeLozier
Director of Catering By Design

Kathleen Waldburger
General Manager for Catering by Design



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BREAKFAST



CLASSIC CONTINENTAL BREAKFAST	\$8.50/person
Muffins, Breakfast Danish, Breakfast Breads, Mini Croissants, Butter and Fresh Diced Fruit Juice, Coffee, Decaf and Tea	
YOGURT PARFAIT BAR	\$7.50/person
Vanilla Yogurt, Granola, Almonds, Honey, Fresh Strawberries, Blueberries, Raspberries and Bananas	
ALL-AMERICAN BREAKFAST	\$9.50/person
Scrambled Eggs, Breakfast Potatoes and your choice of Bacon or Sausage Served with Fresh Diced Fruit, Buttermilk Biscuits and Butter Add Sausage Gravy	\$1.75/person
BREAKFAST SANDWICHES	\$6.50/person
Fried Eggs, choice of American or Cheddar Cheese and choice of Sausage, Canadian Bacon, Bacon or Roasted Vegetables. Served on Croissant or English Muffin Served with Baked Hash Brown	
BREAKFAST BURRITOS	\$6.50/person
Breakfast Burrito with Bacon, Sausage, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes, Onions and Peppers with Salsa on the side Served with Baked Hash Brown	
WALKING OMELETTE	\$6.50/person
Warm Pita with your choice of Omelette and Cheese Served with Baked Hash Brown	
BREAKFAST QUESADILLAS	\$6.50/person
Grilled 6" Tortilla stuffed with Scrambled Eggs, Feta Cheese, Spinach and Mushrooms	
DESIGNER OMELETTE STATION (CHEF REQUIRED)	\$15.95/person
Chef-prepared Omelettes made to order with ingredient options including: Diced Ham, Chopped Bacon, Cheddar Cheese, Green and Red Peppers, Onions, Tomatoes, Mushrooms and Fresh Spinach Served with Breakfast Potatoes, your choice of Crisp Bacon or Sausage Links, Warm Mini Croissants, Butter and Fresh Diced Fruit	



À LA CARTE BREAKFAST

Bagels with Cream Cheese	\$2.00/ea
Assorted Danish	\$1.50/ea
Mini Croissants	\$1.50/ea
Large Muffins (Chocolate/Chocolate Chip, Cinnamon Streusel, Banana Nut, Blueberry, Lemon Poppy Seed)	\$2.00/ea
Granola Bars	\$1.50/ea
Classic Yogurts (Blueberry, Strawberry, Plain)	\$1.50/ea
Greek Yogurts	\$2.25/ea
Yogurt Parfaits with Fresh Fruit and Granola	\$4.25/ea
Regular Donuts or Cinnamon Rolls	\$1.50/ea
Fancy Donuts	\$1.75/ea
Seasonal Whole Fruit	\$1.25/ea
Seasonal Sliced Fruit Display	\$3.50/person
Fresh Diced Fruit	\$3.50/person
Hard-Boiled Eggs	\$1.50/ea
Freshly Brewed Regular Coffee, Decaf Coffee and Hot Tea	\$2.50/person
Fruit Juice (Cranberry, Orange, Apple)	\$1.75/ea



GOURMET BOXED LUNCHES



DESIGNED BY YOU BOXED LUNCH

\$12.50/person

Boxed Lunches include your choice of Sandwich or Wrap;
Two Sides or Chips and a Side; Condiments, Plasticware and Napkins;
and your choice of Brownie or Cookie

SANDWICH OR WRAP BOXED LUNCH SELECTIONS

Designer Sandwich – choice of Ciabatta, Croissant or Wrap with Turkey, Roast Beef, Ham, Tuna Salad, Chicken Salad or Egg Salad with Sliced Tomato, Lettuce, Cheddar, Swiss or Pepper Jack Cheese

Classic Italian Submarine – Ham, Salami, Pepperoni and Capicola Ham with Sliced Tomato, Lettuce, Provolone Cheese, Red Onion, Banana Peppers and Italian Dressing on a French Roll

Club Sandwich – Ham, Turkey, Bacon, Cheddar Cheese and Swiss Cheese with Sliced Tomato, Lettuce and Mayo on Wheatberry Bread

Turkey BLT Wrap – Smoked Turkey, Bacon, Shredded Lettuce and Cheddar Cheese with Sliced Tomato and Mayo rolled in a Honey Wheat Tortilla

Southwest Chicken Wrap – Southwest Chicken Breast, Roasted Corn and Black Bean Salsa and Cheddar Cheese with Shredded Lettuce, Cilantro and Sour Cream, rolled in a Jalapeño Tortilla

Buffalo Chicken Wrap - Grilled Chicken tossed in Buffalo Sauce, Crisp Romaine Lettuce, Shredded Cheddar Cheese, Diced Tomatoes and Ranch Dressing, rolled in a Jalapeño Cheddar Tortilla

Vegetarian Wrap – Balsamic-glazed Portobello Mushrooms, Red Onions, Red Peppers, Carrots, Asparagus, Zucchini and Squash with Shredded Lettuce, Diced Tomatoes and Herb Cream Cheese, rolled in a Spinach Tortilla

Caprese Wrap – Marinated Tomatoes, Baby Spinach, Fresh Mozzarella Cheese and a Basil Pesto Mayo, rolled in a Tomato Herb Tortilla



SALAD SELECTIONS

Italian Pasta Salad
Sour Cream and Dill Potato Salad
Fruit Salad
Marinated Garden Salad
Tortellini Ranch Salad
Mediterranean Couscous
Broccoli Raisin Salad

CHIP SELECTIONS

Barbecue
Classic
Pretzels



**GOURMET
BOXED
LUNCHES
&
CHILLED
BUFFET**

SALAD BOXED LUNCH SELECTIONS

\$12.50/person

Boxed Lunches include your choice of Fruit Salad, Blueberry Muffin, Dressing, Plasticware and Napkins

SALAD BOXED LUNCH SELECTIONS

Grilled Chicken Caesar Salad – Marinated and Sliced Chicken Breast, Romaine Lettuce, House-made Croutons, Caesar Dressing and Shredded Parmesan Cheese

Antipasti Salad – Mixed Greens with Ham, Salami, Capicola Ham, Pepperoni, Provolone Cheese, Kalamata Olives, Cherry Tomatoes, Boiled Eggs and Italian Dressing

Pecan Chicken Salad – Chicken Breast, Candied Pecans, Mandarin Oranges, Sun-dried Cranberries, Crumbled Blue Cheese and Honey Poppy Seed or Raspberry Vinaigrette dressing

Asian Chopped Salad – Thai-roasted Chicken, Carrot, Peppers, Red Onions, Cabbage, Chow Mein Noodles, Mandarin Oranges, Sliced Almonds, Iceberg Lettuce and Asian Dressing

Classic Cobb Salad – Turkey, Bacon, Blue Cheese, Cheddar Cheese, Avocado, Hard-boiled Egg, Tomato, Mixed Greens and choice of Blue Cheese, Ranch or Balsamic Dressing

Spinach and Bacon Salad – Fresh Spinach, Crisp Bacon, Hard-boiled Egg, Red Onion, Feta Cheese, Candied Walnuts and Balsamic Dressing

Buffalo Chicken Salad - Grilled Chicken tossed in Buffalo Sauce over Crisp Romaine Lettuce with Shredded Cheddar Cheese, Diced Tomatoes, Diced Cucumbers and Ranch Dressing

GOURMET CHILLED LUNCH BUFFET

SOUP AND SALAD BUFFET

\$14.75/person

Choice of Soup (listed below), served with Oyster and Saltine Crackers, Choice of Gourmet Salad (listed under the Gourmet Boxed Salad Selection), Two Dressing Choices, Artisan Rolls with Butter and Assortment of Brownies, Carrot Cake and Cookies

SOUP AND SANDWICH BUFFET

\$14.75/person

Choice of Soup (listed below) served with Oyster and Saltine Crackers, Variety of Sandwiches and Wraps (cut in half)(listed under the Gourmet Boxed Sandwich/Wrap Selections), Artisan Rolls with Butter and Assortment of Brownies, Carrot Cake and Cookies

SOUP, SANDWICH AND SALAD BUFFET

\$17.00/person

Choice of Soup (listed below) served with Oyster and Saltine Crackers, Variety of Sandwiches and Wraps (cut in half) (listed under the Gourmet Boxed Sandwich/Wrap Selection, choice of Gourmet Salad (listed under the Gourmet Boxed Salad Selection), two Dressing Choices, Artisan Rolls with Butter and Assortment of Brownies, Carrot Cake and Cookies

SOUP SELECTIONS: Loaded Potato, Chicken Noodle, Tomato Basil, Hearty Vegetable, Chili with Cheddar Cheese, Gazpacho, Chicken Tortilla, Cream of Broccoli and Cream of Mushroom

DESIGNED
BY YOU
DELI
BUFFET



DELI BUFFET

\$14.95/person

DELI BUFFET AND SOUP

\$17.25/person

Choose three Meats, three Cheeses and two Salads or Chips and one Salad.

Meat choices: Roast Beef, Turkey, Ham, Salami, Corned Beef, Pastrami and Capicola Ham

Cheese choices: Cheddar, Swiss, Monterey Jack, Provolone and Colby

Salad and Chip choices: Italian Pasta Salad, Sour Cream and Dill Potato Salad,

Fruit Salad, Tortellini Ranch Salad, Mediterranean Salad, Broccoli Raisin Salad, Barbecue Chips,

Regular Chips or Pretzels

SOUP SELECTIONS: Loaded Potato, Chicken Noodle, Tomato Basil, Hearty Vegetable,
Chili with Cheddar Cheese, Gazpacho, Chicken Tortilla, Cream of Broccoli and Cream of Mushroom





LUNCH THEMED BUFFETS

TACO AND FAJITA BUFFET

\$15.95/person

Grilled Chicken Strips with Peppers, Onions, Seasoned Ground Beef, Refried Beans, Mexican Rice, Taco Shells, Flour Tortillas, Tri-colored Tortilla Chips, Chopped Tomatoes, Diced Onions, Shredded Lettuce, Shredded Cheddar Cheese, Sliced Black Olives, Sour Cream, Guacamole and Salsa
Enjoy Sopapillas for dessert

BAKED POTATO AND CHILI BAR

\$13.75/person

Baked Potatoes, Catering by Design House Salad with two Dressings, Corn Bread Muffins, Chocolate Chip Cookies, Potato Toppings: Chili, Broccoli in Cheese Sauce, Cheddar Cheese, Bacon, Chives, Sour Cream and Whipped Butter

ITALIAN BUFFET

\$15.95/person

Chicken Parmesan, Penne Pasta with Marinara Sauce, Roasted Vegetable Medley, Caesar Salad, Garlic Bread Sticks and Vanilla Caramel Swirl Cake Squares

BACKYARD BARBECUE BUFFET

\$16.95/person

All Beef Hot Dogs, Hamburgers, Veggie Burgers, Lettuce/Tomato/Onion Trays, Buns, Baked Beans, Potato Salad, Watermelon Slices (in season)
Served with Cookies, Brownies, Carrot Cake Squares or Lemon Bars
Add Chicken Breast or Brats

\$2.00/person

SOUTHERN BUFFET

\$19.95/person

Grilled Chicken, Barbecued Pulled Pork, Buns, Macaroni and Cheese, Corn on the Cobb, Red Onion, Cucumber and Tomato Salad, Sweet Cornbread Muffins, Butter and Warm Peach Cobbler with Whipped Cream

HOLIDAY BUFFET

\$19.95/person

Oven-roasted Turkey Breast, Sliced Ham, Whipped Potatoes and Gravy, Traditional Stuffing, Green Beans, Cranberry Broccoli Slaw, Dinner Rolls and Assorted Pies dolloped with Whipped Cream

CARIBBEAN BUFFET - SEASONAL

\$19.95/person

Grilled Chicken Kabobs with Pineapple Chunks, Red Peppers and Onion marinated in Sweet Asian Chili Sauce, Sliced Pork Loin with Pineapple and Watermelon Salsa, Buttered Corn on the Cobb, Seasoned Wild Rice Pilaf and Tropical Fruit Salad (Kiwi, Mandarin Oranges, Watermelon, Strawberries and Grapes)

SICILIAN BUFFET

\$19.95/person

Chicken Parmesan, Spaghetti Noodles, Marinara Sauce, quarter-pound Meatballs, Spicy Italian Sausage, Green Bean Parmesan, Caesar Salad, Garlic Bread Sticks and Cheesecake Bars



BREAKS

HEALTHY BREAK	\$5.25/person
Whole Fruit, Granola Bars, Bottled Water and Juice	
CHOCOLATE BREAK	\$5.25/person
Candy Bars, Cookies, Brownies, Bottled Water and Soda	
SALTY BREAK	\$4.25/person
Variety of individual bags of Snacks, Bottled Water and Soda	
ICE CREAM SOCIAL	\$6.25/person
Vanilla Ice Cream, Fresh Bananas, Strawberries, Maraschino Cherries, Rainbow Sprinkles, M&Ms, Oreo Cookie Crumbs, Butterfinger Crumbs, Chopped Peanuts, Chocolate Sauce, Caramel Sauce and Strawberry Sauce	
BUILD YOUR OWN STRAWBERRY SHORTCAKE	\$5.75/person
Fresh Marinated Strawberries, Shortcake and Fresh Whipped Cream	
BUILD YOUR OWN BROWNIE DELIGHT	\$6.25/person
Fresh Baked Chocolate Brownie, French Vanilla Ice Cream, Hot Fudge, Chopped Peanuts with Fresh Whipped Cream and Maraschino Cherries	
COOKIES AND MILK	\$4.25/person
Jumbo House-made Chocolate Chip Cookies with Ice Cold Milk	
SHEET CAKES	
Half Sheet Cake (Serves 30)	\$57.50
Full Sheet Cake (Serves 60)	\$115.00
White, Chocolate and Yellow Cake; finished with Buttercream Icing	
Customize your cake with writing and decorations	



À LA CARTE SNACKS

À LA CARTE SNACKS

Individual Bags of Trail Mix and Peanuts	\$1.25/ea
Candy Bars, Granola Bars or Rice Krispie Treats	\$1.50/ea
Yogurt Parfaits – Seasonal Berries, Yogurt and Crunchy Granola	\$4.25/ea
Cookies <i>Chocolate Chip, M&M, Double Chocolate, Oatmeal Raisin, Sugar, Macadamia Nut, Peanut Butter</i>	\$1.50/ea
Brownies – White/Chocolate Iced, Carrot Cake Squares or Lemon Bars	\$1.50/ea
Cupcakes (white, chocolate, yellow) iced per order	\$1.75/ea
Whole Fruit	\$1.25/ea
Novelty Ice Cream Bars	\$2.50/ea
Boxes of Popcorn	\$2.50/ea
Baked Soft Hot Pretzels with Gourmet Mustard and Cheese Sauce	\$2.00/ea
Chocolate or White Chocolate Dipped Strawberries	\$2.50/ea
Mini Desserts 3 pcs	\$4.50/ea
CBD Mix	\$2.50/person
Chex Mix, Cheerios, M&Ms, Raisins coated in Creamy White Chocolate	



DESIGNED
BY YOU HOT
BUFFET



Hot Buffets include an Entrée or Entrées, two Sides, Catering by Design Salad, two Dressings, Rolls, Butter, Cookies and Brownies (includes disposable ware)

1 ENTRÉE - \$15.95/person 2 ENTRÉES - \$19.95/person

PASTA ENTRÉES:

- Three Cheese Ravioli
- Eggplant Parmesan
- Pasta Primavera
- Lasagna
- Vegetable Lasagna
- Spinach Lasagna with Cream Sauce
- Penne Pasta with Marinara Sauce
- Baked Ziti (with or without Ground Beef)

CHICKEN ENTRÉES:

- Lemon Chicken
- Chicken Parmesan
- Chicken Mushroom Deluxe
- Grilled Chicken Breasts
- Chicken Roma
- Rosemary Roasted Chicken Quarters or Breasts
- Chicken Marsala
- Orange Chicken over Fried Rice
- Chicken à la King served with Biscuits or Rice
- Shredded Barbecue Chicken
- Cajun Chicken with Peppers and Onions
- Fried Chicken
- Chicken Supreme

PORK ENTRÉES:

- Sliced Ham with Pineapple Glaze
- Oven-roasted Pork Loin
- Barbecue Pulled Pork

BEEF ENTRÉES:

- Asian Flank Steak
- Meatloaf
- Beef Tips and Noodles
- Beef Stroganoff
- Barbecue Beef Brisket

SIDES:

- Roasted Red Skin Potatoes
- Potato Trio – Yukon Gold, Red and Sweet
- Asiago Scalloped Potatoes
- Roasted Garlic Mashed Potatoes
with Parmesan Cheese
- Mashed Yukon Potatoes
- Baked Potato with Butter and Sour Cream
- Baked Sweet Potato with Cinnamon or Honey Butter
- Macaroni and Cheese
- Seasoned Wild Rice Pilaf
- Steamed Broccoli
- Fresh Green Beans
- Buttered Corn
- Candied Baby Carrots
- Brussels Sprouts
- Roasted Vegetable Medley
- Steamed Broccoli, Cauliflower and Carrots
- Peas and Pearl Onions
- Country Style Green Beans

SUBSTITUTE WITH:

- Grilled Asparagus with Red Pepper Spears \$1.75/person
- Sautéed Portobello Mushrooms \$1.75/person
- Tilapia with Butter Caper Sauce \$3.50/person
- Grilled Mahi \$3.50/person
- Grilled Salmon \$3.50/person

SPECIALTY SALADS

Add \$2.50 per person to replace Catering by Design Salad

- Three Green Salad with Mixed Greens, Strawberries, Mandarin Oranges and Toasted Almonds served with a Honey Poppy Seed Dressing
- Caesar Salad with Crisp Romaine Lettuce, Seasoned Croutons and Grated Parmesan Cheese served with Caesar Dressing
- Italian Salad with Mixed Greens, Tomato Wedges, Black Olives, Mozzarella Cheese, Salami, Celery, Cucumber, and Red Onions served with Italian Dressing
- Summer Salad with Mixed Greens, Dried Cranberries, Mandarin Oranges, Candied Walnuts and Feta Cheese served with a Raspberry Vinaigrette or Balsamic Dressing



HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Chilled Shrimp with Cocktail Sauce	\$2.00/ea
Shrimp Shooters with Cocktail Sauce	\$2.25/ea
Fresh Vegetable Shooters with Dill Ranch Dip	\$1.75/ea
Marinated Asparagus wrapped in Prosciutto	\$2.50/ea
Gouda Cheese Cracker Spoon	\$1.50/ea
Tomato, Basil, Parmesan Bruschetta	\$1.75/ea
Olive Tapenade	\$1.75/ea
Cherry Tomato stuffed with Crab Salad	\$2.75/ea
Chicken Salad Phyllo Cup	\$1.75/ea
Melon wrapped in Prosciutto	\$2.00/ea
Mini Sandwiches (assorted)	\$2.00/ea
Caprese Skewer	\$1.75/ea
Tea Sandwich	\$1.75/ea
Deviled Egg	\$1.25/ea
Endive with Gorgonzola Cheese, Candied Walnuts and a Balsamic Drizzle	\$2.25/ea
Pinwheels	\$1.50/ea
Peppered Tenderloin Crostini with Horseradish Aioli	\$2.75/ea
Brie and Orange Marmalade Croustade	\$2.25/ea
Barbecue and Asian Slaw Filo Cup	\$2.25/ea
Chicken Chestnut Salad in Lettuce Wrap	\$2.25/ea

HOT HORS D'OEUVRES

Mini Quiche	\$1.50/ea
Meatballs – Barbecued, Italian or Swedish	\$1.25/ea
Hot or Mild Chicken Wings	
Teriyaki, Honey Barbecue or Garlic	\$1.25/ea
Mini Chicken Kabobs	\$2.50/ea
Chicken Satay	\$2.50/ea
Dates and Cashews Wrapped in Caramelized Bacon	\$1.75/ea
Spanakopita	\$1.75/ea
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$1.50/ea
Pork Pot Stickers with Ponzu Sauce	\$2.00/ea
Coconut Shrimp with Orange Marmalade Sauce	\$2.50/ea
Andouille Sausage Mushroom Caps	\$2.50/ea
Ragu Mushroom Caps	\$2.25/ea
Boursin Cheese Mushroom Caps	\$2.25/ea
Chicken Wellington	\$2.50/ea
Beef Wellington	\$2.75/ea
Scallops wrapped in Caramelized Bacon	\$3.50/ea
Mini Crab Cake with Creole Mustard Sauce	\$2.50/ea
Water Chestnuts wrapped in Caramelized Bacon	\$1.75/ea
Artichokes wrapped in Caramelized Bacon	\$1.75/ea
Raspberry and Brie Tartlet	\$2.25/ea
Grilled Lamb Pop	\$3.50/ea
Asparagus Wrap with Asiago Cheese	\$1.75/ea
Beef Burger Sliders	\$3.00/ea
Crab Cake Sliders	\$5.25/ea
Chicken and Red Pepper Quesadilla	\$1.75/ea
Potato Pancake with Crème Fraiche	\$1.75/ea
Red Skin Potato with Cheddar Cheese, Chives and Sour Cream	\$1.75/ea

PREMIUM
PLATTERS



CHILLED FROM THE GRILL BEEF AND CHICKEN

\$22.95/person

Chilled Sliced Beef Tenderloin with Blue Cheese and Pine Nuts
Grilled and Chilled Raspberry Barbecue Chicken with Mango Grapefruit Salsa

CHILLED FROM THE GRILL BEEF AND SHRIMP

\$22.95/person

Grilled and Chilled Sliced Beef Tenderloin with Horseradish Sauce
Grilled and Chilled Shrimp with Chef's Special Barbecue Sauce

FRUITS FROM THE SEA

\$22.95/person

Pan Seared Chilled Ahi Tuna encrusted in Black Sesame Seeds served
with Wasabi Shrimp Cocktail served with Fresh Lemon and Cocktail Sauce
Grilled and Chilled Barbecue Shrimp with the Chef's Special Barbecue Sauce
Lump Crab served up plentiful and natural



PLATTERS

SLICED SEASONAL FRUIT TRAY

Honeydew, Cantaloupe, Pineapple, Strawberries, Grapes
Served with Marshmallow Cream Cheese Dip

\$3.25/person

FRESH VEGETABLE TRAY

Carrots, Celery, Cauliflower, Broccoli, Tomatoes, Radishes, Cucumber
and Red, Yellow and Green Peppers; Served with Ranch Dill Dip

\$3.00/person

DOMESTIC AND INTERNATIONAL CHEESE TRAY WITH CRACKERS

Provolone, Muenster, Dill Havarti, Cheddar, Swiss, Gouda, Pepper Jack,
Colby, Colby Jack, Brie, Boursin and Monterey Jack Cheeses

\$3.50/person

ANTIPASTI PLATTER SERVED WITH BAGUETTE SLICES

Marinated Tomatoes, Artichoke Hearts, Roasted Red Peppers,
Fresh Mozzarella Cheese, Provolone Cheese Cubes, Olives,
Pepperoni, Salami and Capicola

\$3.75/person

GRILLED AND CHILLED MEAT PLATTER

Marinated, Grilled and Sliced Pesto Chicken Breast and Sliced
Asian Flank Steak platter served with Artisan Rolls

\$7.00/person

HEIRLOOM TOMATO WITH FRESH MOZZARELLA AND BASIL

Vine ripened Tomatoes with Fresh Mozzarella, fresh Basil and
drizzled with Extra Virgin Olive Oil

\$4.50/person

MEDITERRANEAN TRAY

Traditional, Roasted Red Pepper and Black Bean Hummus served
with Pita Chips and garnished with Roasted Red Peppers, Feta Cheese
and Kalamata Olives

\$2.25/person

BAKED BRIE WHEEL

Brie baked in Phyllo Dough and drizzled with Caramelized Apples and
served with Crackers

\$69.00/ea

HOT SPINACH ARTICHOKE DIP SERVED WITH PITA CHIPS

\$1.50/person

SUSHI VARIETY TRAY (3 Pieces per Person)

\$6.95/person

NINE LAYER DIP

Refried Beans, Guacamole, Salsa, Sour Cream, Shredded Lettuce,
Cheddar Cheese, Olives and Tomatoes served with Corn Tortilla Chips

\$1.75/person

DINNER STATIONS



CARVING STATION

\$7.95/person

Choice of meat, served with Petite Artisan Rolls and Condiments
Smoked Virginia Ham with Bourbon Glaze, Herb Crusted Top Round of Beef, Roasted Pork Loin, Oven-roasted Turkey Breast, Cilantro Lime Turkey, Cajun Rubbed Turkey or Grilled Salmon

PREMIUM CARVING STATION

\$22.95/person

Choice of Meat served with Petite Artisan Rolls and Condiments
Prime Rib, Tenderloin, Strip Loin, Salmon or Mahi

PASTA STATION

\$9.00/person

Choice of two Pastas and one Sauce with Chopped Tomatoes, Sautéed Mushrooms, Green and Red Peppers, Spinach, Black Olives, Red Onions, Chopped Garlic, Grated Parmesan Cheese and Red Pepper Flakes tossed to order by our Chefs and served with Garlic Bread Sticks

PASTA OPTIONS: Tri-colored Tortellini, Penne, Rigatoni, Gnocchi or Fettuccini

SAUCE OPTIONS: Alfredo or Marinara

GOURMET SALAD STATION

\$12.50/person

Mesculin Greens and Fresh Spinach, Scallions, Shiitake Mushrooms, Roma Tomatoes, Julienne Red Peppers, Seedless Cucumbers, Shredded Carrots, Artichoke Hearts, Green Olives, Chopped Eggs, Bacon Bits, Sun-dried Tomatoes, Blue Cheese, Shredded Cheddar Cheese, Shredded Parmesan Cheese, Feta Cheese, Sunflower Seeds, Pine Nuts, Raisins, Fresh Garlic Croutons, Fresh Pineapple Chunks, Fresh Sliced Strawberries, Mandarin Oranges, Toasted Sesame Seed Dressing, Ranch Dressing, Italian Dressing, Balsamic Dressing and Fat Free Ranch Dressing

ADD BLACKENED CHICKEN

\$5.75/person

ADD GRILLED CHICKEN

\$1.50/person

ADD SNOW CRAB LEGS

Market Price



DINNER STATIONS

POTATO AND SWEET POTATO BAR

\$10.25/person

Mashed Yukon Gold Potatoes with toppings of Cheddar Cheese, Blue Cheese, Charred Corn and Black Beans, Bacon Bits, Chives, Sour Cream, Whipped Butter, Fresh Pesto, Steamed Broccoli, Cracked Black Pepper, Fried Onion Straws and Barbecue Pulled Pork
Mashed Sweet Potatoes with toppings of Brown Sugar, Cinnamon, Marshmallows, Candied Pecans, Whipped Butter, Cinnamon Butter and Honey Orange Butter

MACARONI AND CHEESE STATION

\$10.25/person

Creamy Macaroni with toppings of Crumbled Ground Sausage, Chives, Diced Tomatoes, Red and Green Peppers, Black Olives, Bacon Bits, Cracked Black Pepper, Diced Grilled Chicken, Sliced Pepperoni, Shredded Pepper Jack Cheese and Shredded Cheddar Cheese

SALSA AND GUACAMOLE BAR

\$13.75/person

Fresh Tomato Salsa, Pico de Gallo (mild) & Salsa Verde (hot) with Classic Guacamole and Lump Crab Guacamole served with Blue Cheese and Bacon, Charred Corn and Black Beans, Mango and Jicama, Pumpkin Seeds with Orange Zest and Chipotle, Sriracha, Shredded Mexican Blend Cheese and Fresh Lime Wedges served with Fresh Tortilla Chips

GOURMET GRILLED CHEESE STATION

\$10.25/person

Sweet Virginia Ham and Swiss Cheese on Marble Rye, Classic Three Cheese on Sourdough Brie, Applewood Peppered Smoked Bacon, with Honey Crisp Apples on Rustic Wheat, Classic Caprese with Fresh Mozzarella Cheese, Fresh Basil and Roma Tomatoes served with House-made Chips

CLASSIC QUESADILLA STATION

\$12.95/person

Flour Tortillas stuffed with Monterey Jack and Cheddar Cheeses, Peppers, Onions and Sliced Grilled Chicken, each Made to Order and served with Fresh Salsa, Sour Cream and Guacamole

CRAB CAKE STATION

\$12.95/person

Made to order Lump Crab Cakes with Keylime Sauce and garnished with Micro Greens

DINNER ENTRÉES



Dinner Entrées include Catering by Design Salad, two Dressings, two Sides, Rolls and Butter

FILET MIGNON	\$37.75/person
8 oz. Center Cut Filet of Beef grilled and seasoned with a Red Wine Demi-glaze	
ROASTED PRIME RIB OF BEEF AU JUS	\$32.00/person
Slow-roasted to medium doneness; served with Horseradish Sauce	
TENDERLOIN OF BEEF	\$34.50/person
Three Slices of Beef Tenderloin roasted to medium doneness; served with Wild Mushroom Demi-glaze	
JUMBO STUFFED PORK CHOP	\$22.95/person
Pork Chop filled with Cornbread, Sausage and Granny Smith Apples served in Gravy	
ORANGE CHICKEN	\$21.75/person
Asian-style Orange Chicken served over Fried Rice with Stir Fry Vegetables	
CHICKEN ROMA	\$21.75/person
Chicken Breast stuffed with Spinach, Mushrooms, Pine Nuts and Mozzarella Cheese and served in a Sun-dried Tomato Cream Sauce	
CHICKEN MUSHROOM DELUXE	\$21.75/person
Chicken Breast stuffed with Mushrooms, Gouda Cheese and Dijon Mustard; served in a White Wine Cream Sauce	
HERB-ROASTED HALF CHICKEN	\$21.75/person
Seasoned Chicken Roasted and served Au Jus (Rosemary-seasoned)	
BOURBON PECAN CHICKEN	\$21.75/person
Pecan-cruste Chicken Breast topped with a Sweet Bourbon-maple Glaze	
CHICKEN PENNE ALFREDO	\$19.50/person
Herb-cruste Sliced Chicken Breast served with Penne Pasta and Julienne Vegetables tossed in a Creamy Alfredo Sauce	
LASAGNA	\$19.50/person
Layers of Pasta, Ricotta Cheese, Parmesan Cheese, Mozzarella Cheese, Seasoned Ground Beef, Italian Sausage and Marinara Sauce	
GRILLED SALMON	\$27.50/person
Fresh Filet of Salmon served in Dill Butter	
FILET MIGNON AND SHRIMP	\$37.75/person
6 oz. Center Cut Filet Mignon of Beef caramelized with a Red Wine Demi-glaze and three Grilled Jumbo Shrimp drizzled with Lemon Pepper Sauce	
PAN SEARED MAHI	\$32.00/person
Lump Crab Topper with Citrus Bur Blanc	
BEEF TENDERLOIN AND CHICKEN ROMA DUO	\$33.25/person
Sliced Beef Tenderloin with Wild Mushroom Demi-glaze and Chicken Roma served in a Sun-dried Tomato Cream Sauce	



DESSERTS

CHOOSE YOUR DESSERT

\$4.50/person

Cakes

- Carrot Cake
- Apple Spice Cake
- Chocolate Cake
- Double Chocolate Cake
- German Chocolate Cake
- Lemon Cream Cake
- Lemon Poppy Seed Cake

Pies/Cobblers

- Caramel Granny
- Smith Apple Pie
- Pecan Pie
- Pumpkin Pie
- Peach & Cherry Cobbler
- Variety of Cheesecakes

Specialties

- Chocolate Peanut Butter Torte
- Bananas Foster with
- Vanilla Bean Ice Cream
- Tiramisu
- Chocolate Mousse
- White Chocolate Mousse
- Bread Pudding

CRÈME BRULÉE WITH BERRIES

\$6.95/person

DELUXE MINIATURE DESSERT DISPLAY (3 PIECES PER PERSON)

\$4.50/person

Variety of Miniature Pastries, Chocolates and Petit Fours

ICE CREAM SOCIAL

\$6.25/person

Vanilla Ice Cream, Fresh Bananas, Strawberries, Maraschino Cherries, Rainbow Sprinkles, M&Ms, Oreo Cookie Crumbs, Butterfinger Crumbs, Chopped Peanuts, Chocolate Sauce, Caramel Sauce and Strawberry Sauce

BUILD YOUR OWN STRAWBERRY SHORTCAKE

\$5.75/person

Fresh Marinated Strawberries, Shortcake and Fresh Whipped Cream

SHEET CAKES

Half Sheet Cake (Serves 30)

\$57.50

Full Sheet Cake (Serves 60)

\$115.00

White, Chocolate and Yellow Cake, with Butter Cream Icing
 Customize your cake with writing and decorations

BEVERAGES



Coffee	\$2.50/person
Hot Tea	\$1.50/person
Hot Chocolate	\$2.50/person
Iced Tea	\$1.50/person
Lemonade	\$1.50/person
Fruit Punch	\$1.50/person
Lemonade Strawberry Punch	\$1.50/person
Apple Cider (seasonal)	\$1.50/person
Soft Drinks	\$1.50/ea
Bottled Water	\$1.75/ea
Bottled Juice – Apple, Cranberry and Orange	\$1.75/ea
Milk – Whole, 2%, Skim or Chocolate	\$1.75/ea
HOT COCOA STATION	\$2.95/person
Milk Chocolate Cocoa served with Dark Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Marshmallows	
DELUXE COFFEE STATION	\$4.50/person
Regular Coffee, Decaf Coffee, Assorted Flavors of Syrups, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks and Whipped Cream	



SPIRITS

BARTENDERS ARE REQUIRED FOR ALL BAR SERVICE, \$25.00 PER HOUR

BEER AND WINE PACKAGE

House Wines, Import Beers, Domestic Beers, Soft Drinks and Bottled Water

Two Hours	\$10.00/person
Three Hours	\$15.00/person
Four Hours	\$20.00/person
Five Hours	\$25.00/person

PREMIUM BAR PACKAGE

Premium Liquors, Mixers, Fruit, House Wines, Import Beers, Domestic Beers, Soft Drinks and Bottled Water

Two Hours	\$12.00/person
Three Hours	\$18.00/person
Four Hours	\$24.00/person
Five Hours	\$30.00/person

HOST BAR PACKAGE - CHARGES BILLED ON CONSUMPTION

Soft Drinks	\$1.50/ea
Bottled Water	\$1.75/ea
Domestic Beer	\$3.50/ea
Import Beer	\$4.50/ea
Wine	\$5.50/ea
Liquor Drinks	\$6.50/ea
Liquor on the rocks	\$8.50/ea

CASH BAR PACKAGE - INCLUDES A \$100.00 CASHIER FEE

Soft Drinks	\$2.00/ea
Bottled Water	\$2.50/ea
Domestic Beer	\$4.00/ea
Import Beer	\$5.00/ea
Wine	\$6.00/ea
Liquor Drinks	\$7.00/ea
Liquor on the rocks	\$9.00/ea

ADDITIONS

Glassware on bar	\$2.50/person
Coffee Service on bar	\$2.00/person
Champagne	\$30.00/bottle

ORDERING GUIDELINES



We're here to serve you. Our office hours are Monday - Friday 8:00 AM - 5:00 PM.

ORDERING

Catering orders are accepted via our catering team who will confirm orders within 24 hours.
Kathy Waldburger – 614.436.7391 or kwaldburger@avifoodsystems.com

ORDERING GUIDELINES

We ask for a minimum of 72 hours if at all possible, last minute orders are welcome upon availability. Orders must be for a minimum of 10 people.

ACCEPTANCE OF ORDERS

Catering orders require a confirmation signature or confirmation email from the client before Catering by Design will book the order.

PAYMENT OPTIONS

Catering by Design accepts all major credit cards and company checks. All orders will be payable upon receipt.

DELIVERIES

Minimum order of \$100.00 is required.

Delivery charge is \$25.00 within the Columbus vicinity, \$50.00 and up outside the Columbus vicinity. Additional charges will be incurred if there is a necessary pick up.

CANCELLATION POLICY

We require 48 hours notice to cancel delivery orders. Orders cancelled after the 48 hours will be subject to charges for all food/beverages.

SPECIAL EVENTS AND PARTIES

Planning a special event or party will involve our expert event planner who will assist you with all the planning and details of your event. All events require a \$500.00 deposit to book, with a final guaranteed number two weeks prior to the event, and the final balance is due one week prior to the event.

NOTE: Once the final guaranteed number is in place, it cannot decrease but may increase with the approval of the event planner.

SERVERS, BARTENDERS AND CHEFS

Servers', bartenders' and chefs' fees will be added to the catering quote for any event that will require their services. The number of servers, bartenders and chefs (if required for event) will be determined by the event planner. Servers and bartenders are charged by the hour (server \$25.00/hr, bartender \$25.00/hr) and this will include the event hours, a two-hour set up charge and a one-hour tear down charge. Chefs are \$25.00/hr, when required, for action food stations or on-site cooking.

RENTALS

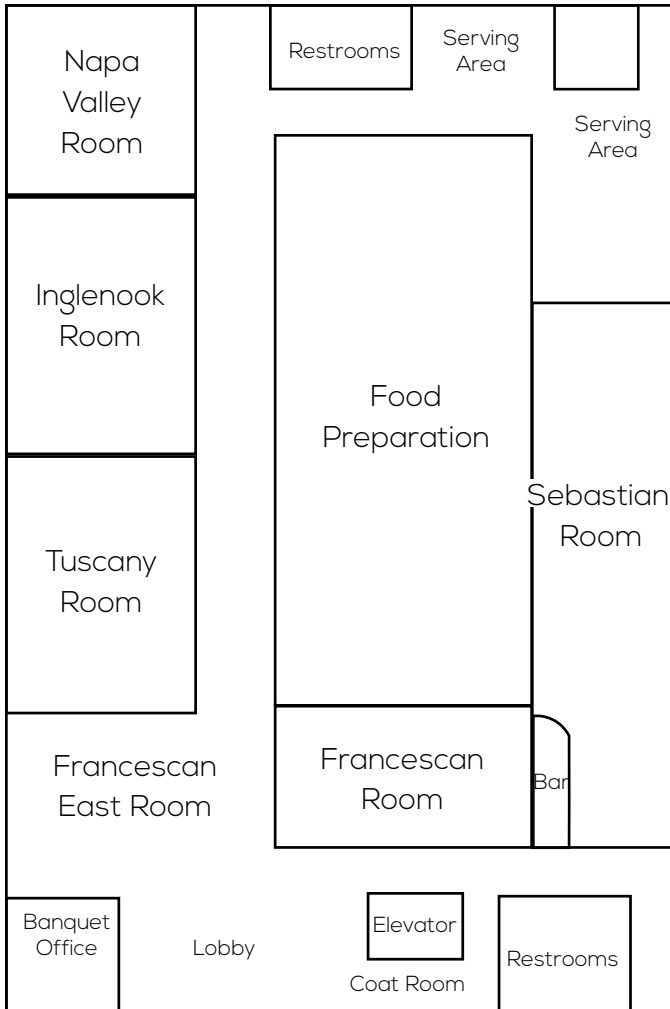
Rental equipment such as linens, tables, chairs, décor and centerpieces are available for an additional fee. Ask your event coordinator for this information.



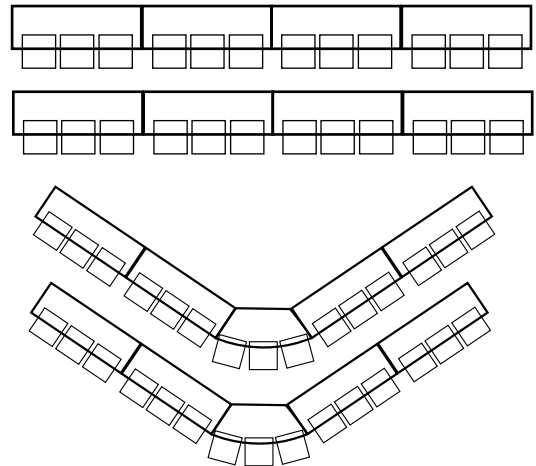
EVENT AND CONFERENCE CENTER

Catering by Design is the perfect place to host your next corporate meeting, business event, wedding or social occasion. The Catering by Design team of event professionals will assist you with all the important details to make a memorable experience. Ask your event coordinator for more information about using our facility for your next event.

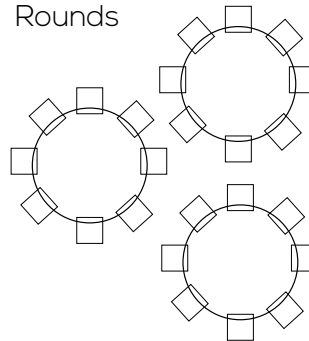
Available Rooms	Size	Sq. Feet	Rounds	Classroom	Theater
Napa Valley	32 x 37	1,184	48	48	60
Inglenook	32 x 46	1,472	72	60	120
Tuscany	32 x 34	1,088	40	30	60
Napa Valley Inglenook and Tuscany		3,744	290	120	375
Francescan	22 x 42	924	64	35	55
Sebastiani	23 x 96	2,208	96	75	110



Classroom

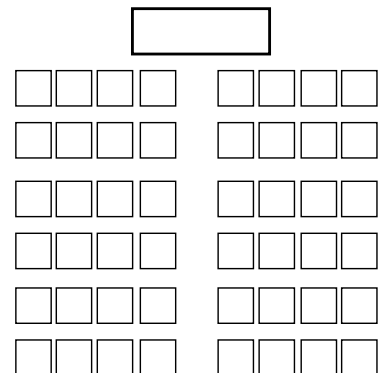


Rounds



Theater

Note:
24" between seats
36" between rows



Catering *by* DESIGN

CateringByDesign.com

Ph. 614.436.7391