

# CATERING BY DESIGN

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# CATERING BY DESIGN

## Warm Hors d'oeuvres

*Suggestions for events of 50 or more, pricing is per piece.*

Philly Cheesesteak Spring Rolls

Spicy Grilled Shrimp with Szechwan Aioli (gf)

Samosa with Mango Chutney (v)

Chicken Empanada with Chimichurri Sauce

Goat Cheese & Sweet Potato Wonton with Apricot Glaze (v)

Assorted Gourmet Pizzas (min. 50)

Mini Beef Wellington

Rueben Spring Rolls with Thousand Island Dipping Sauce

Creamy Tomato & Basil Soup Shooter with Mini Grilled Cheese Sandwich (v)

Zaganos - Bacon Wrapped Apricots with a little kick, served with Blue Cheese Dipping Sauce (gf)

Roasted Duck & Wild Mushroom Jus with Creamy Polenta, & French Baguette (min. of 50)

Gourmet Asiago and Cheddar Mac & Cheese Tasting Cup (v)

Meatloaf & Mashed Potato Savory Cupcake

Lemon Grass Chicken Sate with Peanut Sauce (gf)

Arancini Di Roso - Risotto with Wild Rice (v)

Mini Blue Burgers

Boursin Stuffed Mushrooms (v)

Sausage Stuffed Mushrooms

Greek Chicken Skewers with Tzatziki Sauce (gf)

Ginger & Curry Coconut Chicken with Mango Dipping Sauce

Spinach, Feta, & Roasted Red Pepper Buchee (v)

# CATERING BY DESIGN

## Cold Hors d'oeuvres

Suggestions for events of 50 or more, pricing is per piece.

Caprese Skewer

Fresh Vegetable Spring Roll with a Sweet Chili Dipping Sauce

Bruschetta with Roma Tomatoes, Basil, & Fresh Mozzarella

Vertical Vegetable Display & Dip

Sushi Grade Tuna, Radish Sprouts, Wasabi, on Asian Spoons

Bruschetta with Artichokes, Herb Goat Cheese, & Toasted Pinenuts

Fresh Fruit Kabobs with Crème Anglaise & Chocolate Ganache

Potato Pancake with Smoked Salmon & Herb Goat Cheese

Grilled Flatbread with Cilantro Hummus

Prosciutto Wrapped Asparagus with Shaved Asiago Cheese

Caprese Canapé

Beef Carpaccio, Arugula, Capers, & Asiago (min. of 50)

Domestic Cheese Platter with Fruit & Crackers

Imported Cheese Display with Fruit & Crackers (min of 50)

Carved Roast Beef, Turkey, or Ham with Silver Dollar Rolls

Bruschetta with Roast Tenderloin, Oven Dried Tomato, Caramelized Red Onion, & Herb Goat Cheese

Grilled Vegetables with Tapenades & Goat Cheese

Decorated Poached Salmon

Smoked Salmon Side with Accompaniments

Mini Individual Crudités with Buttermilk Ranch

# CATERING BY DESIGN

## Buffet Menu

*The following suggestions are for events with 50 or more guests.  
The entrees on this menu are traditional comfort foods.*

Chicken & Cheese Enchiladas (gf)

Lasagna (includes choice of vegetable, & 2 salads)

Chicken Breast Stuffed with Wild Rice Dressing served with Peach Sauce

Carved Pork Loin Stuffed with Dressing served with Raspberry Chutney

Chicken Piccata – Chicken Breast & Mushrooms, in a Lemon Capers Butter Sauce

Pasta Al Forno (v) (includes choice of vegetable, & 2 salads)

Oven Roasted Chicken (gf)

Slow Roasted Turkey (gf)    Honey Baked Ham (gf)

Roast Beef Au Jus (gf)    Roast Pork Loin (gf)

### Choice of (1) Potato

Garlic Mashed Yukon Potatoes (v,gf)    Roasted New Potatoes (v,gf)

Mashed with Gravy (v,gfa)    Au Gratin (v)    Scalloped (v,gf)

### Choice of (2) Salads

Fresh Fruit (v,gf)    Garden Pasta    Mediterranean Couscous

Mixed Greens, Cucumbers, Tomatoes, House made Croutons, & Balsamic Vinaigrette

Mixed Greens, Kalamatas, Roma Tomatoes, Pepperoncini, Mozzarella,  
& Lemon Romano Vinaigrette (v,gf)

Spinach, Sliced Strawberries, Julienne Red Onions, Feta, with Balsamic Vinaigrette (v,gf)

### Choice of (1) Vegetable

Buttered Corn    Tiny Glazed Carrots

Seasonal Vegetable Medley    Green Beans    Asparagus

*Includes plastic & paper supplies, dinner rolls, & linens for the buffet.*

# CATERING BY DESIGN

## Platinum Dinner Buffet

The following suggestions are for events with 50 or more guests.

Boneless Short Rib served with Creamy Polenta (includes choice of vegetable, & 2 salads)

Marinated Sirloin with Arugula Pesto & Piquillo Pepper (gf)

Penne Pasta, Oven Dried Tomato, Fresh Spinach, Mushrooms  
in a Sweet Vermouth Brown Butter Sage Sauce (v)  
(includes choice of vegetable, & 2 salads)

Balsamic, Honey Marinated Turkey London Broil (gf)

Butternut Squash Lasagna (v) (includes choice of vegetable, & 2 salads)

Southwest Grilled Pork Tenderloin with Mango Salsa (gf)

Chicken Breast Stuffed with Brandied Apples, Dried Cranberries,  
Toasted Pecans, & Brie (gfa)

Roasted Rosemary Scented Chicken in Natural Jus (gf)

Vegetable Stratta with Porcini Mushroom, Sauvignon Blanc Cream Sauce (v)  
(includes choice of vegetable, & 2 salads)

Grilled Beef Tenderloin with Gorgonzola Chianti Reduction

Roasted Walleye with Morel Reduction

Fresh Herb Roasted Salmon with Pinot Noir Cream Sauce

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## Platinum Dinner Buffet

The following suggestions are for events with 50 or more guests.

### **Choice of (1) Potato**

Garlic Mashed Yukon Potatoes (v,gf)    Roasted New Potatoes (v,gf)  
Creamy Mashed Potatoes (v,gf)    Au Gratin (v)    Scalloped (v,gf)

### **Choice of (2) Salads**

Fresh Fruit (v,gf)    Garden Pasta    Mediterranean Couscous  
Mixed Greens, Cucumbers, Tomatoes, House made Croutons, & Balsamic Vinaigrette  
Mixed Greens, Kalamatas, Roma Tomatoes, Pepperoncini, Mozzarella,  
& Lemon Romano Vinaigrette (v,gf)  
Spinach, Sliced Strawberries, Julienne Red Onions, Feta, with Balsamic Vinaigrette (v,gf)

### **Choice of (1) Vegetable**

Buttered Corn    Tiny Glazed Carrots  
Seasonal Roasted Vegetable    Green Beans    Asparagus

Includes china, silverware, water glasses, & table linens.

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## Miniature Dessert Menu

4 dozen minimum per item/flavor

Chocolate Ganache Brownie

Gourmet Cookies

Cheesecake with Fresh Fruit

Gourmet Cookie & Milk Shooter

Key Lime Shooter

Lemon Curd with Whipped Cream Shooter

Chocolate Mousse with Raspberry Coulis

Chocolate Truffle Pop

Chocolate Espresso Tort

Apple Tar Tatin

Buttermilk Fruit Tart

Tiramisu

# CATERING BY DESIGN

## Picnic Menu

*The following suggestions are for events with 50 or more guests.*

### All American Picnic

¼ lb. Hamburgers, Hot Dogs, Brats, & Buns

Includes: Ketchup, Mustard, Lettuce, Sliced Tomatoes, Cheese, Red Onions, & Sauerkraut

### Optional Addition

Substitute Grilled Chicken Breast for 1 Meat Item

### BBQ Picnic

BBQ Pulled Pork, or Chicken, with Buns

### Picnic Sides (select 3)

Cole Slaw    Fresh Fruit    Cucumber & Tomato Vinaigrette

Baked Beans    Old Fashioned Potato Salad    Buttered Corn

Garden Pasta Salad    Mandarin Oriental Salad    Tiny Glazed Carrots

Fresh Mixed Greens, Cucumbers, Tomatoes, Housemade Croutons, & Balsamic Vinaigrette

*Includes plastic & paper supplies, & linens for the buffet.*



# CATERING BY DESIGN

## Sandwich Buffet

We proudly make all the Bread that is served for our Signature Sandwiches.  
Minimum of 1 dozen, per item

### Catering By Design Club

Ham, Turkey, & Bacon Club with Avocado, Monterey Jack, & Ancho Mayonnaise on Focaccia

### Chicken Salad Sandwich

Hand-pulled Chicken Breast, Dried Michigan Cherries, Toasted Pecans, on Whole Grain Ciabatta

### Turkey, Bacon, & Swiss

with Blue Cheese Mayonnaise on Sun Dried Tomato Bread

### Grilled Chicken Caesar Wrap

Grilled Chicken, Romaine, Asiago, Caesar Dressing, on Whole Grain Wrap

### Roast Beef & Provolone

Lettuce, Tomato, & Fresh Herb Aioli on Ciabatta

### Italian Sub

Ham, Salami, Capicola, Provolone, Lettuce, Tomato, Onion, Italian Dressing on Hoagie

### Caprese Club

Roma Tomatoes, Fresh Mozzarella, Assorted Greens, Basil,  
& Balsamic Vinaigrette on Hoagie (v)

### Grilled Portobello Club

Grilled Portobello, Roasted Red Pepper, Shaved Red Onion, Avocado, Provolone, Sprouts,  
with Fresh Herb Aioli, on Focaccia (v)

### Choice of 2 Sides

Fresh Cut Fruit   Garden Pasta Salad   Fresh Mixed Greens

House-made Chips   Lemon Romano Mixed Green Salad   Tomato & Cucumber Vinaigrette

Cole Slaw   Potato Salad   Mediterranean Couscous