

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)

Zanganos - 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 (v,gf)

Bruschetta with Roma Tomatoes, Basil, & Fresh Mozzarella (v)

Petite Cherry Chicken Salad with Michigan Cherries & Toasted Pecans Sandwich

Vegetable Display & Dip (v,gf)

Sushi Grade Tuna, Radish Sprouts, Wasabi, on Asian Spoons (gf)

Bruschetta with Artichokes, Herb Goat Cheese, & Toasted Pinenuts (v)

Fresh Fruit Kabobs with Crème Anglaise & Chocolate Ganache (v,gf)

Potato Pancake with Smoked Salmon & Herb Goat Cheese (gf)

Grilled Flatbread with Cilantro Hummus (v)

Prosciutto Wrapped Asparagus with Shaved Asiago Cheese (gf)

Caprese Canapé (v)

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

Domestic Cheese Platter with Fruit & Crackers (v,gfa)

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

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 (v,gfa)

Decorated Poached Salmon (gfa)

Smoked Salmon Side with Accompaniments (gfa)

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)

Carved Pork Loin Stuffed with Dressing served with Raspberry Chutney

Chicken Piccata

Boneless Chicken Breast with Mushrooms & Artichokes in a Lemon Caper 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

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 Espresso Tort

Apple Tar Tatin

Buttermilk Fruit Tart

Tiramisu

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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 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

CATERING BY DESIGN

Boxed Lunches

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

SANDWICHES

Includes Chef's choice of side & dessert, plastic & paper supplies.

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)

SALADS

Includes Chef's choice of dessert, plastic & paper supplies.

Mixed Greens, Grilled Chicken, Kalamata Olives, Pepperoncini, Mozzarella,
& Lemon Romano Vinaigrette (gfa)