



We are pleased to present the following menus, created specifically for our Bridal Couples. We have created six different menus, ranging in prices, to give you a wide selection to choose from for your luncheon or dinner. Alternatively, if you don't see something that quite fits your personality, feel free to create your own menu from our Custom Menu Planner. Please note that our menu prices are based on 100 guests and a four hour reception, and the prices include the proper amount of staff to successfully execute your event. Prices do not include service fee, liquor, rentals or sales tax.

Catering by Design is chef-owned and we take extreme pride in our menu design. By cooking or completing each menu item on site we are able to ensure the highest quality possible. In addition, we feel that it is just as important to please the palate as well as the eye, and we take great care with our presentation in buffet and plate design!

WEDDING RECEPTIONS

Buffet hors d'oeuvres Reception

BUFFET HORS D'OEUVRES RECEPTION

\$31.95/GUEST

A Beautiful Presentation of Your Menu Utilizing Our Decorative Platters, Chaffing Dishes, Ornamental Pewter and Ceramic Trays

- Vertical Crudites with Garden Herb Dip
Including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts Presented in Glass Vases
- Imported and Domestic Cheese Display
Featuring: Crumbled Bleu, Cheddar, Swiss, Smoked Gouda, Edam, Pepperjack, Provolone, Boursin and Dill Havarti, Garnished with Fresh Fruit and Gourmet Crackers
- Lobster, Crab and Artichoke Dip with Crispy Fried Wontons
- Chicken Potstickers with Ponzu Sauce
- Smoked Salmon Lollipops
Bite Sized Spheres of Goat Cheese Wrapped in Smoked Salmon with Fresh Dill on a Lollipop Stick
- Mini Reubens in Egg Roll Wrappers with Thousand Island Dipping Sauce
- Meatballs in Chipotle Cream Sauce

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low





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What we like to call our “first impressions”, because this is truly the first impression your guests will have of the evening to come. We suggest that you select four appetizers to be passed on trays - select two from the top section at right and two from the bottom section.

Our friendly staff will pass these bite sized delicacies on decorative trays garnished with fresh seasonal edible décor. Passed hors d'oeuvres are a great introduction to the beginning of dinner, and you can be assured your guests are being taken care of while you take your bridal photos



First Impressions

PASSED HORS D'OEUVRES \$7.30/GUEST

CHOOSE TWO APPETIZERS FROM THE FOLLOWING

If you choose four appetizers from this section only, the price is \$5.50 per guest

- Smoked Salmon Lollipops
- Meatballs in Chipotle Cream Sauce
- Prosciutto Wrapped Melon
- Roma Tomato, Mozzarella and Basil Drizzled with Olive Oil and Served on Toasted French Baguette
- Tomato, Pesto and Brie Crostinis
- Beef Carpaccio on Bread Skewers with Asiago Cream and Fried Capers
- Breaded Scallop with Peanut Sauce
- Asparagus and Three Cheese Tartlett
- Goat Cheese Stuffed New Potato with Caramelized onion
- Smoked Chicken and Chevre Tartlets with Provencal Peppers
- Hot Dog Sliders with Red onion Compote
- Petite Chili Relleno with Creamy Salsa
- Yellow Fin Tuna Yakatori Fried in Tempura Batter with Cucumber Wasabi Mayonnaise
- Basil Pesto Chicken Skewers with Roasted Tomato Coulis
- Beef Teriyaki Skewers Served with Oriental Peanut Dipping Sauce

CHOOSE TWO MORE APPETIZERS FROM THIS SECTION

If you choose four appetizers from this section only, the price is \$8.50 per guest

- Coconut Fried Shrimp with Plum Sauce
- Florentine Stuffed Mushroom Caps
- Southern Fried Chicken Skewer with Gravy
- BLT Slider - Crisp Bacon, Watercress, Roma Tomato and Basil Mayonnaise on a Slider Bun
- Artichoke and Sundried Tomato Wonton
- Twice Baked Baby Potatoes Stuffed with Bacon Crumbles and Cheddar Cheese
- Chicken Potstickers with Ponzu Sauce
- Mini Beef Filet Mignon - Beef Tenderloin Tips Wrapped in Applewood Smoked Bacon
- Chicken Picatta Skewer with Lemon Caper Butter
- Smoked Duck and Candied Jalapeno Tamale with Cilantro Lime Buerre Blanc
- Portobellini Mushrooms Stuffed with Lobster, Crab and Goat Cheese
- Scallops Wrapped In Bacon Served in Lime Cilantro Butter
- Gourmet Sliders with Smoked Cheddar and Caramelized onions on Mini Buns
- Green Chili and Cilantro Pesto Shrimp on Herb Toast Points with Herb Cream Cheese
- Ahi Poke In Petite Wonton Cups Seasoned with Soy, Sesame Oil and Green Onions
- Mini Reubens in Egg Roll Wrappers with Thousand Island Dipping Sauce
- Pepper Seared Ahi Tuna on Wild Rice Potato Cake with Wasabi and Pickled Ginger



Buffet Receptions

LA DOLCE VITA \$26.98/GUEST

- Caesar Salad with Tobacco onions, Shaved Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing
- Green Bean and Yellow Pear Tomato Salad with Walnuts, Bleu Cheese and Capers
- Long Grain and Wild Rice Pilaf
- Garden Linguini Tossed with Garlic, Mushrooms, Zucchini, Junienne Carrots, Snow Pea Pods, Asparagus, Spinach and Asiago Cheese In Shallot Olive Oil
- Chicken Picatta - Pounded and Lightly Breaded Chicken Breast Pan Fried with a White Wine, Lemon and Caper Butter
- Assorted Cibbatta Rolls with Butter

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low

THE SOUTHPORT BUFFET \$32.60/GUEST

- Shredded Romaine Salad Tossed with Crumbled Feta Cheese, Sliced Radishes, Bermuda Onion and Dijon Vinaigrette
- Grilled Balsamic Vegetables
- Roasted Garlic Mashed Potatoes

Choose Two of the Three Entrees

- Spinach, Bacon and Fontina Stuffed Chicken Breast with Tomato Basil Cream Sauce
- Pecan Smoked Salmon with Forest Mushroom Cream Sauce and Potato Crisps
- Karen's Marinated Flank Steak - Savory and Sweet Marinated Choice Flank Steak, Grilled and Sliced Thin, Served with Caramelized Mushrooms and Sweet onions
- Focaccia Diamonds with Olive Oil

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low

LOTUS BUFFET \$31.66/GUEST

- Spinach and Mandarin Orange Salad Tossed with Red Bell Pepper, Toasted Almonds and Raspberry Vinaigrette Dressing
- Cold Lime Vinaigrette Cucumber Salad Tossed with Grape Tomatoes, Sliced Red Onions, Shredded Carrots, Highlighted with Dill and Cilantro
- Mixed Vegetable Stir Fry
- Wasabi Mashed Potatoes
- Ginger Crusted Salmon Highlighted with Sesame Peanut Vinaigrette
- Far East Flank Steak Marinated in Asian Sesame, Soy, Rice Vinegar, Ginger and Grilled onions, Sliced Thin and Served in Natural Juices
- Assorted Cibbatta Rolls with Butter

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low

THE ASPEN BUFFET \$51.70/GUEST

- Poached Pear, Gorgonzola and Mixed Greens Salad with Sugared Walnuts and Raspberry Vinaigrette Dressing
- Pear Tomato Salad with Mozzarella Balls, Fresh Basil, Sliced Almonds and Garlic
- Asparagus Spears Sautéed with Butter and a Squeeze of Fresh Lemon
- Shiitake Mushroom Mashed Potatoes
- Pan Seared Halibut with Sweet Jalapeno Corn, Tomato Concasse, Mozzarella Corn Sauce and Potato Crisps
- Fire Roasted Beef Tenderloin with Garlic Infused Demi Glaze
- Assorted Bread Basket: Focaccia Diamonds, Bistro Rolls, Corn Muffins and Sweet Butter

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low



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Seated Dinners

STEELE STREET DINNER \$31.14/GUEST

Served In An Efficient And Timely Manner By Our Professional And Courteous Service Staff

SALAD COURSE

- Spinach and Strawberries Salad with Toasted Pinenuts, Goat Cheese and Raspberry Walnut Vinaigrette Dressing
- Homemade Bread Sticks

ENTREE COURSE

- Pesto and Brie Stuffed Chicken Breast with Whole Grain Mustard Cream Sauce
- Julienne Vegetables in Herb Butter
- Roasted Garlic Mashed Potatoes *or* Long Grain and Wild Rice Pilaf
- *Vegetarian Option:* Vegetable Napoleans – Layers of Grilled Eggplant, Portobello Mushroom, Red onion, Mozzarella Cheese, Zucchini, Tomatoes and Fresh Basil

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low

SONOMA DINNER \$44.75/GUEST

SALAD COURSE

- Baby Mixed Green Salad with Roasted Corn, Chevre Cheese, Shaved Bermuda onion, Poached Pear, Sugared Almonds and Dijon Vinaigrette
- Homemade Bread Sticks

DUET ENTREE COURSE

- Choice Beef Tenderloin Filet Seasoned Simply with Kosher Salt and Pepper, Grilled to perfection with Dill Hollandaise
- Basil Pesto Roasted Salmon Garnished with Fresh Lemons
- Roasted Garlic Mashed Potatoes
- Steamed Asparagus Bundles with Lemon Butter
- *Vegetarian Option* Vegetable Napoleans – Layers of Grilled Eggplant, Portobello Mushroom, Red onion, Mozzarella Cheese, Zucchini, Tomatoes and Fresh Basil

DESSERT AND COFFEE

- Wedding Cake (Your Wedding Cake at the Site)
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Station Events are a fun way to keep your guests interacting with each other - a true conversation piece! Most of our stations are attended by a chef, so they also interact with your guests.

We suggest you choose three or four stations for your event and we'll price it especially for you. If you need recommendations, please let us know.

The prices for the individual stations are based on your choosing three stations and 100 guests. The prices include the chef, when applicable, but do not include a 20% service fee or taxes. We can also suggest beautiful decor upgrades to complement your event.



Station Menus

THE GRAZING STATION

This is a stand alone station which is a nice accompaniment to chef attended stations

- Gourmet Cheese and Italian Meats Platter - Featuring Assorted Gourmet Cheeses, Italian Meats, - Fresh Fruit, Crostini, Italian Breadsticks and Toast Points
- Vertical Crudites with Garden Herb Dip Including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts
- Presented in Glass Vases
- Lobster, Crab and Artichoke Dip with Crispy Fried Wontons
- Roasted Garlic Black Bean Hummus Served with Spicy Grilled Pita Triangles

THE BAYLESS STATION

This Rick Bayless Inspired Station is Presented with Fun 3 Inch Corn Tortillas and A Variety of Condiments

- Tequila and Lime Marinated Chicken Breast Grilled and Garnished with Fresh Cilantro and Lime Wedges
- Chili Rubbed Flank Steak Grilled To a Perfect Medium Rare
- Salsa Bar: Chipotle Orange Salsa, Fresh Pico De Gallo, Tomatillo Salsa, Roasted Corn Avocado Salsa
- Assorted Condiments to Include: Grilled Green onions, Fire Roasted Tomatoes, Sliced Fresh Avocado, Shredded Monterey Jack Cheese, Shredded Cheddar Cheese, Fresh Lime Quarters, Coarse Sea Salt

LETTUCE WRAP STATION

Crisp Butter Lettuce Cups with The Following Fillings:

- Five Spice Beef - Tender Flank Steak Marinated, Seasoned with Chinese Five Spice and Sautéed To Order
- Hot Wing Chicken - Cubed Chicken Breast Sautéed with Cajun Seasonings and Tossed with Honey Wing Sauce
- Garlic Tabasco Baby Shrimp - Sautéed in Butter Seasoned with Worcestershire Sauce
- Wrap Station Condiments: Thinly Sliced Cucumbers, Julienne Carrots, Chopped Celery, Chopped Peanuts, Fresh Cilantro, Fresh Mint Leaves, Blue Cheese Sauce and Fresh Lime Quarters
- Orange Cucumber Salad with Cilantro, Bean Sprouts and Scallions Tossed with Ginger Vinaigrette



Station Menus CONT.

THE DIM SUM STATION

An Assortment of Asian Specialties with Dipping Sauces

- Crab Spring Rolls Stuffed with Shiitake Mushroom, Cabbage & Pinenuts with Sweet Cucumber Sauce Jerk Duck & Mango Spring Rolls
- Thai Chili Seared Scallop on Lemon Grass Skewer
- Petite Pork & Shrimp Egg Rolls
- Crab Rangoon
- Steamed Chicken Potstickers
- Dipping Sauces: Chili Orange Sauce, Chinese Peanut Dressing, Ginger Sesame Dressing, Plum Sauce, Soy Sesame Sauce

THE MAC & CHEESE BAR

As a Chef-Attended Station, Your Guests Will Be Served Their Choice of Mac 'n Cheese To Order!

- Duck Confit & Penne Pasta with Tempura Asparagus, Teriyaki Cream & Shallot Ginger Relish
- Chicken Flavored Ramen with Caramelized onion, American Cheese & Micro Greens
- Lobster Mac 'n Cheese with Beurre Blanc & Mascarpone Cheese

MASHED POTATO BAR

A Trio Of Mashed Potatoes Mixed with Your Choice of Toppings!

- Mashed Purple Potatoes, Mashed Sweet Potatoes, Yukon Gold Mashed Potatoes

Mashed Potato Bar Condiments:

- Bacon, Caramelized Leeks
- Smoked Chicken Breast
- Smoked Duck Confit
- Bleu, Smoked Cheddar & Asiago Cheeses
- Basil Pesto
- Sundried Tomato Pesto
- Grilled Portobello Mushrooms
- Wasabi

CARVED TO ORDER

Our Chef will Carve Your Menu Selection

- Rosemary, Garlic and Herb Seasoned Top Round with Creamy Horseradish Sauce, Basil Mayonnaise and Dijon Mustard
- Caramelized Onion and Brown Sugar Ham Served with Honey Mustard Glaze, Apple Mango Chutney, Honey Mustard Sauce
- Herb Brined Boneless Turkey Breast with Cajun Remoulade, Basil Mayonnaise and Dijon Mustard
- Chili Rubbed Pork Tenderloin with Chili Orange Sauce
- Fire Roasted Beef Tenderloin with Cambozola and Peppercorn Demi Glaze
- Garlic and Rosemary Prime Rib with Creamy Horseradish Sauce

THE SALAD BAR

Our Staff, Wearing Printed Shirts with the Menu, Will Shake Your Salad Choice To Order In Martini Shakers, And Pour it Into a Bar Glass

- The "Cosmo" - Field Greens, Goat Cheese, Sugared Almonds, Dried Cranberries, Roasted Corn and Cranberry Vodka Vinaigrette
- The "Margarita" - Torn Romaine, Tabasco and Tequila Chicken Breast, Diced Tomato, Green Pepper and Lime Pepper Tortilla Strips with Chipotle Caesar
- The "Saki" - Udon Noodles, Duck Confit and Asian Vegetables with a Saki Peanut Sauce Sweet, Salty and Savory Spiced Nuts

PASTA BAR

Your Choice of Pastas Prepared with The Guests Selected Toppings and Sauces

- Choose Two Pastas: Fettucini, Penne, Orecchiette, Spaghetti, Gnocchi
- Choose Two Sauces: Garlic Alfredo, Chicken Pesto Cream, Italian Sausage Marinara, Roasted Vegetable Basil Cream, Classic Marinara Sauce, Fire Roasted Tomato Marinara, Roasted Eggplant Marinara Tossed by Our Chef

Pasta Station Condiments

- Prosciutto, Mushrooms, Tomatoes, Leeks, Capers, Garlic, Asparagus Tips, Parmesan and Asiago Cheeses
- Assorted Homemade Garlic Breadsticks



You have a vision in your mind of what you would like to offer at your event...now is your chance! Follow the guidelines mentioned for each of the categories then send this to your event designer for your custom menu pricing. Add Passed Hors d'Oeuvres to the selection and you have a wedding reception created just for you! Your menu will automatically include assorted bread & breadsticks, as well as freshly brewed coffee.

Create Your Own Menu

PASSED HORS D'OEUVRES

See the list on page 2

SALAD SELECTION

Choose One Or Two To Complement Your Menu

- Baby Mixed Green Salad with Roasted Corn, Chevre Cheese, Shaved Bermuda onion, Poached Pear, Sugared Almonds and Dijon Vinaigrette
- Traditional Caesar Salad with Tobacco onions, Shaved Parmesan Cheese, Croutons and Caesar Dressing
- Spinach and Strawberries Salad with Toasted Pinenuts, Goat Cheese and Raspberry Walnut Vinaigrette
- Shredded Romaine Salad Tossed with Crumbled Feta Cheese, Sliced Radishes, Bermuda onion and Dijon Vinaigrette
- Garden Salad Of Mixed Greens with Crisp Cucumbers, Tomato Wedges, Shaved Carrots and Sliced Mushrooms, Served with Your Choice of Two Dressings
- Fresh Fruit Salad with Fresh Mint, Honey, and Lime Juice
- Green Bean, Walnut and Blue Cheese Salad
- Sundried Tomato Orzo Salad Tossed with Tomatoes, Diced Parmesan Cheese, Basil Pesto and Sundried Tomato Vinaigrette Dressing
- Angel Hair Tamari Pasta Salad with Diced Carrots, Bermuda onions, Red and Green Bell Peppers, Jicama, Red Cabbage with Soy Vinaigrette Dressing
- Pear Tomato and Spanish Caper Salad with Bermuda onion In A Light Vinaigrette
- Tomato, Cucumber and Feta Salad with Bermuda Onion, Feta Cheese and Red Wine Oregano Vinaigrette
- Wild Rice Salad with Artichoke Hearts, Peas, Green Pepper, Green onion and Cherry Tomatoes with Parmesan Vinaigrette Dressing

SIDE DISH SELECTION

Choose one or two from this area

- Roasted Garlic Mashed Potatoes
- Yukon Gold and Sweet Potato Gratin with Shallots and Fontina Cheese
- Mashed Sweet Potatoes
- Chipotle White Cheddar Mashed Potatoes
- Long Grain and Wild Rice Pilaf
- Garden Pilaf
- Chef's Select Vegetable
- Asparagus Spears Sauteed with Butter and A Squeeze of Fresh Lemon
- Green Beans with Balsamic Shallot Butter
- Karen's Fried Corn - A Southern Favorite with a Hint of Bacon
- Julienne Vegetables in Butter Sauce
- Sauteed Mixed Vegetables
- Grilled Balsamic Vegetables





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NOTES: _____

ENTRÉE SELECTION

Choose one, Two or Three Entrees to Round Out Your Menu

- Balsamic Grilled Chicken Breast with Sauteed Mushrooms
- Chicken Picatta - Pounded and Lightly Breaded Chicken Breast Pan Fried with a White Wine, Lemon and Caper Butter
- Pesto and Brie Stuffed Chicken Breast with Whole Grain Mustard Cream Sauce
- Spinach, Bacon and Fontina Stuffed Chicken Breast with Tomato Basil Cream Sauce
- Basil Pesto Roasted Salmon Garnished with Fresh Lemons
- Pecan Smoked Salmon with Forest Mushroom Cream Sauce and Potato Crisps
- Pan Seared Halibut with Sweet Jalapeno Corn and Tomato Concasse, Mozzarella Corn Sauce and Potato Crisps
- Lemon and Herb Baked Tilapia Filets
- Grilled Hoisin Marinated Salmon with Refreshing Pineapple Mango Salsa
- Chipotle Marinated Pork Loin Pounded Paper Thin And Seared on The Griddle
- Whiskey Smoked Porkloin with Brandy Glazed Apples
- Karen's Marinated Flank Steak - Savory and Sweet Marinated Choice Flank Steak, Grilled and Sliced Thin, Served with Caramelized Mushrooms and Sweet Onions
- Far East Flank Steak Marinated in Asian Sesame, Soy, Rice Vinegar, Ginger and Grilled onions, Sliced Thin and Served in It's Natural Juices
- Choice Beef Tenderloin Filet Seasoned Simply with Kosher Salt and Pepper, Grilled To Perfection
- Grilled Flat Iron Steak Seasoned Simply with Kosher Salt and Pepper
- Grilled Choice Beef Tenderloin Stuffed with Buttered Baby Spinach and Shiitake Mushrooms, Topped with Gorgonzola Cream

DESSERT AND BEVERAGES

We find that most couples decide to serve wedding cake at their reception. However, if you would like to incorporate a different selection, we've featured a couple options here.

- Wedding Cake - We will Happily Cut and Serve Your Wedding Cake... A Complimentary Service
- An Assortment of Parisian Pastries To Include Cream Puffs, Chocolate and Mocha Eclairs, and Almondines
- Cupcake Variety with Buttercream Frosting
- Choose up to 4 Varieties: Vanilla, Strawberry, Lemon, Carrot Cake, Red Velvet, Peanut Butter, Chocolate
- Chocolate Dipped Strawberries
- Homemade Fresh-Fried Buttermilk Donuts with Chilled Milk
- Gourmet Cupcakes with Buttercream Frosting - Choose up to 4 Varieties (min 25 per variety): Pineapple, White Chocolate, Apple Cider, Coconut, Lemon Raspberry, Hot Chocolate and Grand Marnier, Mascarpone with Strawberry Glaze, Chocolate Stout, Strawberry Lime, Tres Leches
- Chocolate Fountain with Bananas, Strawberries, Salted Pretzel Rods, Graham Crackers, Pineapple, Marshmallows, Oreo Cookies and Rice Krispie Squares
- Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet n Low
- Hot Herbal Tea Assortment with Lemon, Honey and Sweetener
- Freshly Brewed Iced Tea with Lemon, Sugar and Sweetener
- Refreshing Lemonade





Bar Service

Catering by Design does not hold a liquor license, therefore can not sell alcohol to you or your guests. However, we can make all of the arrangements as a complimentary service and the liquor store will bill you directly. All non-alcoholic beverages must be purchased through Catering by Design and the beverage packages are listed below. The bartenders are charged at \$150 per bartender for a four hour reception, which includes set up and breakdown. We recommend one staff per 50 for a full bar (mixed drinks) and one staff per 100 for a limited bar (beer and wine) to alleviate a wait at the bar.

LIMITED BAR SERVICE

Includes Ice, Cocktail Napkins, Bar Kit, Bar Tubs, Cut Limes. \$1.00/guest
With disposable cups \$2.00/guest

FULL BAR SERVICE

Includes Ice, Cocktail Napkins, Limes/Lemons/Cherries/Olives, Bar Kit, Bar Tubs \$1.65/guest
With disposable cups \$2.65/guest

Complimentary Services

- Coordination of all rentals
- Coordination of all alcohol for the bar(s), when applicable
- On-site delivery and teardown coordination
- Placement of all tables, chairs and linens
- Trash service
- Framed buffet food labels