

Catering by Design



Catering by Design strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description.

Prices are subject to change without notice due to market conditions.

Delivery, ice, and/or trash removal fees may apply based on venue choice.

Plated and Family Style menus available upon request.

LAST UPDATED :
DEC, 2015

CONTACT US AT:
(919)481-2366

OR VISIT US ONLINE AT:
CATERING-BY-DESIGN.COM



Best Value \$42.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending.
50 Person Minimum

Seasonal Green Salad with Tomatoes, Carrots, Cucumbers and House Vinaigrette

A garden fresh blend of iceberg and romaine lettuce with wedge tomato, shredded carrot and cucumber slices finished with our House Vinaigrette made with red wine vinegar, red onion, extra virgin olive oil, herbs and spices

Pan Seared Chicken Marsala

All white meat chicken, dredged in seasoned flour and sauteed with mushrooms, cream, demi glace and Marsala wine

Red Skin Mashed Potatoes

Skin-on red potatoes with butter and cream

Hot Marinated Grilled Vegetables

An assortment of seasonal vegetables lightly seasoned and flame-grilled with a touch of extra virgin olive oil

Dinner Rolls with Butter



Southern Buffet \$44.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Seasonal Green Salad with Carrots, Cucumbers & Tomatoes with Homemade Ranch Dressing

A Catering By Design original with fresh vegetables and a creamy Ranch dressing made with the perfect blend of herbs and spices

Pulled Pork

Eastern Carolina, vinegar based, BBQ pork served with Northern BBQ, Vinegar BBQ and Hot Sauce on the side

BBQ Chicken

Bone-in chicken with a southern BBQ Sauce

~OR~

Memphis Style Chicken

Oven fried Rotisserie seasoned bone-in chicken

Country Style Green Beans with Bacon

Green Beans with bacon, need we say more?

Creamy Cole Slaw

Fresh shredded green and red cabbage, carrots and onion in a creamy mayonnaise dressing

Homemade Baked Macaroni and Cheese with White Cheese and Bread Crumbs

Penne pasta and white cheddar cheese topped with seasoned bread crumbs and baked to perfection

Dinner Rolls, Corn Bread and Butter



Heavy Hors d'Oeuvres

\$45.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending.

50 Person Minimum

Grilled Tuscan, Pita and Focaccia Breads Hummus, Olivada, Tomato Basil

Assorted grilled breads with chickpea hummus, black olive spread and tomato basil bruschetta

Imported and Domestic Cheeses Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Chilled Marinated Grilled Vegetables

An assortment of seasonal vegetables lightly seasoned and flame grilled with a touch of extra virgin olive oil

Toasted Phyllo Cups with Grilled Shrimp, Pineapple and Basil

Petite phyllo cups filled with diced grilled shrimp, fresh pineapple and basil

Spring Rolls with Zesty Orange Dipping Sauce

Crispy fried vegetable wonton rolls with our house made zesty orange dipping sauce

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Tender strips of Filet Mignon wrapped around portobello mushrooms and served with a ginger-sesame-soy dipping sauce

Parmesan Crusted Chicken Bites with Apricot Sauce

White meat chicken pieces hand breaded with a parmesan cheese coating, lightly fried and served with our unique apricot-dijon mustard sauce.

Penne Pasta with Portobellos, Sun-Dried Tomatoes and Basil Cream Sauce

Penne pasta with portobello mushrooms and sun-dried tomatoes tossed in a basil cream sauce



Cost Conscious \$46.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Hors d' Oeuvres

Imported and Domestic Cheeses Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Dinner Buffet

Hand Tossed Caesar Salad

Fresh romaine lettuce, grated pecorino-romano cheese, house made croutons and our signature caesar dressing

Chicken Breast Stuffed with Spinach, Roasted Peppers and Vermont White Cheddar Topped with Alfredo Cream Sauce

White meat chicken rolled and stuffed with spinach, roasted peppers, and Vermont White Cheddar finished in an Alfredo cream sauce

Penne Primavera Marinara

Penne pasta tossed in a light marinara sauce with fresh seasonal vegetables

Sauté Vegetable Medley

An assortment of fresh seasonal vegetables sautéed with olive oil and herbs

Dinner Rolls with Butter



An Italian Affair **\$47.00 Per Person**

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Hors d' Oeuvres

Grilled Tuscan, Pita and Focaccia Breads **Hot Spinach Artichoke, Olivada, Tomato Basil Spreads**

Assorted grilled breads with creamy spinach artichoke dip, black olive spread and tomato basil bruschetta

Dinner Buffet

Seasonal Greens with Mozzarella Cubes, Cucumbers, Carrots **and Tomatoes finished with a Red Wine Vinaigrette**

Sauté Vegetable Medley

An assortment of fresh seasonal vegetables sautéed with olive oil and herbs

Hand Breaded Chicken Parmesan

White meat chicken, hand breaded and fried, topped with our homemade marinara sauce and mozzarella cheese

Eggplant Rollatini

Thin ribbons of eggplant, hand breaded, fried and stuffed with ricotta and mozzarella cheese and topped with our homemade marinara sauce

Penne Pasta Tossed with Portobellos, Sundried Tomatoes and Basil Cream Sauce

Penne pasta, portobello mushrooms and sundried tomatoes tossed in a basil cream sauce

Tuscan Bread



Simply Elegant \$50.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Hors d' Oeuvres

Imported and Domestic Cheeses Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Dinner Buffet

Romaine with Fresh Strawberries, Feta Cheese, Candied Walnuts Served with a Balsamic Basil Vinaigrette

Fresh romaine lettuce, strawberries, feta, and candied walnuts served with our house made dressing

Garlic Mashed Potatoes

Rustic Idaho potatoes blended with garlic, butter and cream

Sauté Vegetable Medley

An assortment of fresh seasonal vegetables sautéed with olive oil and herbs

Teriyaki Glazed Salmon

Atlantic salmon brushed and baked with our sweet teriyaki glaze

Chicken Breast Stuffed with Bacon & Gouda Topped with Pesto Cream

White meat chicken wrapped around hickory wood smoked bacon, smoked gouda cheese, and topped with a pesto cream sauce

Dinner Rolls with Butter



Heavy Hors d'Oeuvres with Carving Station

\$55.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending

50 Person Minimum

Hors d' Oeuvres

Grilled Tuscan, Pita and Focaccia Breads

Hummus, Olivada, Tomato Basil

Assorted grilled breads with chickpea hummus, black olive spread and tomato basil bruschetta

Ahi Tuna* on Wonton Chip with Wasabi Aioli

Sushi grade Ahi Tuna, served on a crispy fried wonton chip with a touch of wasabi mayonnaise

Toasted Phyllo Cups with Grilled Chicken, Mango and Cilantro

Petite phyllo cups filled with diced grilled chicken, fresh mango, and cilantro

Carving Station

Rosemary Roasted NY Strip Loin*

Oven roasted NY Strip Loin seasoned with herbs and spices enhanced with fresh rosemary served medium rare

Balsamic Onion Marmalade, Horseradish and Whole Grain Mustard Sauce

The perfect compliments to the roast beef red onions sauteed with a balsamic vinegar reduction and brown sugar make a unique and delightful marmalade

Also paired with a classic horseradish, sour cream, French whole grain mustard and mayonnaise sauces

Dinner Rolls with Butter

Hors d' Oeuvres

Imported and Domestic Cheeses with Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Petite Crab Cakes with Pimento Cheese Aioli

Mini crab bites with a fresh pimento cheese aioli

Chilled Marinated Grilled Vegetables

An assortment of seasonal vegetables lightly seasoned and flame grilled with a touch of extra virgin olive oil

Spring Rolls with Zesty Orange Dipping Sauce

Crispy fried vegetable wonton rolls with our house made zesty orange dipping sauce

Parmesan Crusted Chicken Bites with Apricot Sauce

White meat chicken pieces hand breaded with a parmesan cheese coating, lightly fried and served with our unique apricot-dijon mustard sauce

**Meat and Tuna may be served undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*



Top Notch \$57.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Hors d' Oeuvres

Butlered

Spanikopita

A Greek classic. Delicate phyllo dough triangles filled with spinach and feta cheese

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Tender strips of Filet Mignon wrapped around portobello mushrooms and served with a ginger-sesame-soy dipping sauce

Toasted Phyllo Cups with Grilled Chicken, Mango and Cilantro

Petite phyllo cups filled with diced grilled chicken, fresh mango and cilantro

Carving Station

Rosemary Roasted NY Strip Loin*

Oven roasted NY Strip Loin seasoned with herbs and spices enhanced with fresh Rosemary served medium rare

Balsamic Onion Marmalade, Horseradish and Whole Grain Mustard Sauce

The perfect compliments to the roast beef red onions sautéed with a balsamic vinegar reduction and brown sugar make a unique and delightful marmalade Also paired with a classic horseradish, sour cream, French whole grain mustard and mayonnaise sauces

Dinner Rolls with Butter

Dinner Buffet

Baby Greens with Candied Waluts, Mandarin Oranges and Dried Cranberries Tossed in a Citrus Vinaigrette

Spring mix of lettuces, candied walnuts, mandarin orange and dried cranberries served with a light and refreshing citrus dressing

Chicken Breast Stuffed with Portobellos, Sun Dried Tomatoes and Vermont White Cheddar

White meat chicken stuffed with portobello mushrooms, Italian sun dried tomatoes and Vermont white cheddar cheese

Penne Pasta Tossed with Spinach, Roasted Peppers and Basil Cream Sauce

Penne pasta with fresh spinach and fire roasted red peppers tossed in a basil cream sauce

Hot Marinated Grilled Vegetables

An assortment of seasonal vegetables lightly seasoned and flame grilled with a touch of extra virgin olive oil

**Meat may be served undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*



Southern Buffet with a Flair

\$60.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending

50 Person Minimum

Hors d' Oeuvres

Butlered

Petite Country Ham Biscuits

NC Country Ham on garlic cheddar biscuit

Fried Green Tomatoes with Pimento Cheese Drizzle

Classic southern comfort - Freshly battered and fried green tomatoes with a pimento cheese drizzle

Stationary

Imported and Domestic Cheeses with Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Carving Station

BBQ Beef Brisket

Texas style, slow cooked, smoked beef brisket with our own special BBQ sauce

Dinner Rolls with Butter

Dinner Buffet

Baby Greens with Candied Walnuts, Feta Cheese with a Champagne Apple Vinaigrette

Spring mix of lettuces, candied walnuts, domestic feta cheese served with our classic champagne apple vinaigrette dressing

Lightly Seasoned Green Beans

Fresh Sautéed Green Beans lightly seasoned with salt, pepper and garlic and olive oil drizzle

Sauteed Shrimp and Grits Station with Bacon, Cheddar & Caramelized Onions

Steaming hot grits with sauteed shrimp, cheddar cheese, bacon, and caramelized onions

Creamy Mac & Cheese Bar

Penne Pasta in a decadent creamy cheese sauce
Toppings to include: Cheddar Cheese, Blue Cheese Crumbles, Chives and Bacon Bits, Diced Smoked Ham, and Green Onions,

Dinner Rolls, Corn Bread & Butter



Dazzle Me

\$68.00 Per Person

Per person price includes buffet linens, full china service, servers and bartending
50 Person Minimum

Hors d' Oeuvres

Butlered

Scallops Wrapped in Bacon

Jumbo sea scallops wrapped in bacon and baked

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Tender strips of Filet Mignon wrapped around portobello mushrooms and served with a ginger-sesame-soy dipping sauce

Stationary

Grilled Breads & Spreads

Hummus, Tomato Basil & Hot Spinach Artichoke Dip

Assorted grilled breads with chickpea hummus, tomato basil bruschetta, and creamy spinach artichoke dip

Imported and Domestic Cheeses with Assorted Crackers and Seasonal Fruit Garnish

An assortment of international cheeses: Gouda, Dill Havarti, Swiss, Cheddar, Pepperjack, Provolone, Goat and Brie garnished with fresh grapes and strawberries and accompanied by a selection of gourmet crackers

Carving Station

Rosemary Roasted Prime Rib of Beef*

Rosemary Crusted Prime Rib of Beef
slow roasted to medium rare

Au Jus, Horseradish, & Balsamic Onion Marmalade

The perfect compliments to the roast beef - red onions sauteed with balsamic vinegar reduction and brown sugar make a unique and delightful marmalade - Also paired with a classic horseradish and pan made beef au jus

Dinner Rolls with Butter

Dinner Buffet

Baby Greens with Goat Cheese, Mandarin Oranges, Dried Cranberries, Candied Walnuts with Balsamic Vinaigrette

Spring mix of lettuces, goat cheese, mandarin oranges, dried cranberries, candied walnuts with our house made vinaigrette dressing

Sauté Vegetable Medley

An assortment of fresh seasonal vegetables sautéed with olive oil and herbs

Mashed Potato Bar with Bacon, Sour Cream, Chives, Butter, and Cheddar Cheese

Rustic Idaho potatoes blended with butter and cream your choice of toppings

Chicken Breast Stuffed with Spinach, Mushrooms and Smoked Gouda in a Roasted Garlic Cream Sauce

White meat chicken stuffed with fresh spinach, monterey mushrooms and imported smoked gouda served with a roasted garlic alfredo sauce

Pasta Station

Penne Pasta with Portobellos and Roasted Peppers in a Basil Cream Sauce

Penne pasta with portobello mushrooms and roasted red peppers tossed with a basil parmesan cheese sauce

Tortellini Tossed with Smoked Salmon, Arugula and Garlic Alfredo

Cheese filled pasta rings, smoked salmon and baby arugula in a garlic alfredo cream sauce

**Meat may be served undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*