SOCIAL PACKAGES MENU OPTIONS

Have Your Event Catered With Two Easy Steps

1. Email info@catering-by-design and include which menu option you would like, the date and time, location, amount of people and your contact information.
2. We will email back our Catering Contract for your approval and see you on that date!

Please remember – we are a full service caterer.
We cater any type of event and can provide anything you may need.
If there is something you would like that is not on the menu options below, just ask!!

Minimum of 15 People - Pricing Reflects Food Provided in or on Disposable Pans or Platters.
Linens and Chafing Dishes can be provided for an additional charge.
Social Packages

**Brunch Buffet $18.00**
(Disposable plates, flatware and napkins included.)

Four Cheese Egg Casserole

Bacon OR Sausage

Diced Seasoned Hash Browns

Memphis Rotisserie Bone-In Chicken

Seasonal Fresh Sliced Fruit with Sweet Yogurt Sauce

Biscuits with Butter & Jelly

If there is something you would like to add that is not listed, please ask!
A Chance of Showers $19.00 Per Person
(Disposable plates, flatware and napkins included.)

Imported & Domestic Cheeses with Fruit Garnish
Assorted Crackers

Fresh Seasonal Cubed Fruit with Sweet Yogurt Sauce

Assorted Miniature Quiches

Assorted Tea Sandwiches
Petite Croissants with Chicken Salad
Cucumber Tea Sandwiches on White Bread
Pimento Cheese Tea Sandwiches on White Bread

Chilled Marinated Grilled Vegetables

If there is something you would like to add that is not listed, please ask!
Dinner Buffet $20.00
(Disposable plates, flatware and napkins included.)

Fresh Romaine with Strawberries, Feta Cheese & Candied Walnuts
Citrus Vinaigrette

Pan Seared Chicken Marsala

Red Skinned Mashed Potatoes

Hot Marinated Grilled Vegetables

Rolls and Butter

If there is something you would like to add that is not listed, please ask!
Hors d'OEuvre Buffet $21.00
(Disposable plates, flatware and napkins included.)

Grilled Tuscan, Pita and Focaccia Breads
Humus, Olivada, Tomato Basil Spreads

Imported and Domestic Cheeses with Fruit Garnish
Assorted Crackers

Parmesan Crusted Chicken Bites with Apricot Mustard

Springs Rolls with Zesty Orange Sauce

Miniature Crabcakes with Lemon Aioli

Beef Wrapped Portobello with Sesame Ginger Demi Glaze

Chilled Marinated Grilled Vegetables

If there is something you would like to add that is not listed, please ask!
Simply Fresh. Simply Fine.

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Sporting Event Buffet Menu $21.00
(Disposable plates, flatware and napkins included.)

Fresh Vegetables with Roasted Red Pepper Dip

Cajun Wings with Celery & Blue Cheese

BBQ Meatballs

Pigs in a Blanket

Hot Buffalo Chicken Dip
Pita Points, Crostini and Assorted Crackers

Make Your Own Cheeseburger Sliders

Fruit Kebobs

If there is something you would like to add that is not listed, please ask!
An Italian Affair $21.00 Per Person  
(Disposable plates, flatware and napkins included.)

Hors d’Oeuvres  
Grilled Tuscan, Pita and Focaccia Breads  
Hot Spinach Artichoke, Olivada, Tomato Basil Spreads

Buffet Menu  
Baby Mixed Greens with Mozzarella, Cucumbers, Carrots and Tomatoes  
Red Wine Vinaigrette  
Hand Breaded Chicken Parmesan  
Baked Manicotti with Spinach and Mozzarella Cheese  
Saute Vegetable Medley  
Garlic Bread

If there is something you would like to add that is not listed, please ask!
**Backyard Picnic $22.00**
*(Disposable plates, flatware and napkins included.)*

**Slider Bar (CHOOSE 3)**
Burgers, Mini Hot Dogs, Pork BBQ, Mexican Chicken

Buns, Cheddar Cheese, Slaw, Shredded Lettuce, Diced Tomatoes, Red Onion, Dill Pickles, Jalapenos, Ketchup, Mayo, Mustard, Hot Sauce & BBQ Sauce, Sour Cream

Broccoli Salad

Baked Beans

Deviled Eggs

Fresh Cubed Fruit

**Dessert**
Cookies & Brownies

If there is something you would like to add that is not listed, please ask!
Southern Buffet Menu $23.00
(Disposable plates, flatware and napkins included.)

Seasonal Green Salad with Carrots, Cucumbers & Tomatoes
House Vinaigrette

Pulled Pork
(Northern BBQ, Vinegar BBQ and Hot Sauces)

BBQ Chicken

Country Style Green Beans with Bacon

Creamy Cole Slaw

Homemade Baked Macaroni and Cheese with
White Cheese and Bread Crumbs

Rolls and Butter

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**Dinner Buffet with Hors d’Oeuvres $25.00**  
(Disposable plates, flatware and napkins included.)

**Hors d’Oeuvres**  
Imported & Domestic Cheeses  
Assorted Crackers and Fresh Fruit Garnish

**Dinner Buffet**  
Baby Greens with Fresh Strawberries, Feta Cheese, Candied Walnuts  
Citrus Vinaigrette

Breast of Chicken Stuffed with Portobello, Sundried Tomatoes  
Creamy Vermont White Cheddar

Penne Pasta Tossed with Fresh Spinach, Red Peppers  
Basil Cream Sauce

Red Skinned Garlic Mashed Potatoes

Hot Marinated Grilled Vegetables

Rolls with Butter

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If there is something you would like to add that is not listed, please ask!
**Hors d’Oeuvres Buffet with Carving Station $30.00**
(Disposable plates, flatware and napkins included.)

- Grilled Tuscan, Pita and Focaccia Breads
- Humus, Olivada, Tomato Basil
- Miniature Crab Cakes with Lemon Aioli
- Imported and Domestic Cheeses with Fruit Garnish
- Assorted Crackers
- Chilled Marinated Grilled Vegetables
- Pesto Shrimp
- Springs Rolls with Zesty Orange Sauce
- Parmesan Crusted Chicken Bites with Apricot Mustard Sauce

**Carving Station***
- Rosemary Roasted NY Strip Loin
- Balsamic Onion Marmalade
- Horseradish and Whole Grain Mustard Sauces
- Dinner Rolls

*Chef Required for Carving Station*

If there is something you would like to add that is not listed, please ask!