

# Catering by Design



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## Corporate Breakfast & Lunch Menu Options

### Have Your Event Catered With Two Easy Steps

1. Email [info@catering-by-design](mailto: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.

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*Catering by Design strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.*

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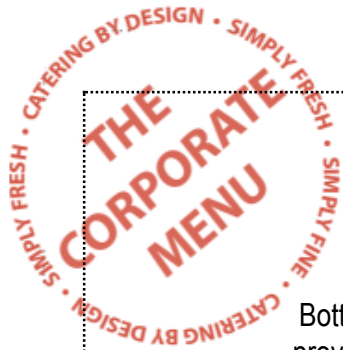
Last Updated:

Contact us at:

Or visit us online at:

(919) 481-2366

[CATERING-BY-DESIGN.COM](http://CATERING-BY-DESIGN.COM)



## Breakfast Buffets

Pricing includes disposable tableware, flatware and napkins. 15 Person minimum.  
Bottled water, soda, sweetened and unsweetened iced tea, lemonade, and coffee can be provided at an addition charge. Add \$4.00 per person weekdays after 4pm and weekends.

### \*Nice & Light Menu \$9.45

Hard Boiled Eggs  
Individual Assorted Yogurt  
Fresh Cubed Fruit  
Coffee Crumb Cake

### Fluffy & Fruity Breakfast \$9.95

Belgian Waffles with Maple Syrup  
Fresh Cubed Fruit  
Bacon

### Deluxe Continental Breakfast \$9.95

Assorted Danishes  
Assorted Breakfast Breads  
Freshly Baked Cinnamon Buns  
Fresh Cubed Fruit  
Assorted Bagels with Cream Cheese & Butter

### Life's a Quiche \$10.95

Cupcake Quiche Florentine & Bacon Cheddar  
Fresh Cubed Fruit  
Bacon  
Assorted Mini Muffins

### Breakfast Sandwiches \$10.45

Country Ham & Cheese Biscuit  
Sausage & Cheese Biscuits  
Bacon, Egg & Cheese Biscuits  
Fresh Cubed Fruit  
Fried Breakfast Potatoes

### Extras & Add Ons

Omelet Station (Chef Required)- Call for Pricing  
Oatmeal Bar- Call for Pricing  
Scrambled Eggs or Egg Casserole or Tofu Scramble-  
\$4.00  
Bacon (2 pcs)- \$2.25  
Sausage Patty (1 pc)- \$1.50  
Cinnamon Rolls, Bagels or Biscuits- \$1.50  
Danish or Croissants- \$2.00  
Fresh Cubed Fruit- \$3.00  
Fried Breakfast Potatoes- \$2.00  
Assorted Yogurt- \$3.00  
Fresh Berry Yogurt Parfait- \$3.50  
Assorted Scones- \$2.00

### Top of the Morning Breakfast \$12.95

Four Cheese Egg Casserole  
Bacon  
Fresh Cubed Fruit  
Country Biscuits with Butter & Jelly

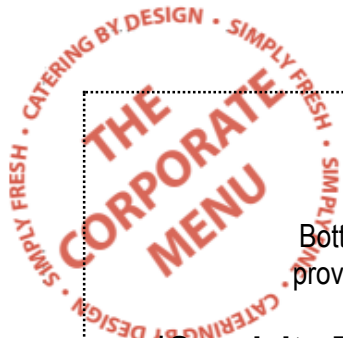
### All American Breakfast Menu \$12.95

Scrambled Eggs  
Bacon  
Cheesy Grits  
Country Biscuits with Butter & Jelly

### Vegan Option: Tofu Scramble

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

\*This represents a light and healthy option.



# Boxed Lunches

Pricing includes disposable tableware, flatware and napkins. 15 Person minimum.  
Bottled water, soda, sweetened and unsweetened iced tea, lemonade, and coffee can be provided at an addition charge. Add \$4.00 per person weekdays after 4pm and weekends.

## \*Specialty Boxed Lunches \$13.45

You may mix and match sandwiches, but sides and desserts must all be the same.

### \*Spinach- Avocado- Cheddar

Fresh Made Avocado Spread, Sliced Tomato Baby Spinach & Cheddar Cheese on 9-Grain Bread

### Turkey Avocado BLT

Oven Roasted Turkey, Guacamole, Green Leaf Lettuce, Sliced Tomato, & Hickory Smoked Bacon on Ciabatta Roll

### Filet of Beef

Thinly Sliced Filet of Beef Tenderloin, Lettuce, Tomato & Horseradish Mayonnaise on Baguette

### Chicken Panini

Marinated Grilled Chicken, Lettuce, Tomato, Fresh Mozzarella Cheese & Pesto Mayonnaise on Ciabatta Roll

### Italian

Ham, Salami, Capocollo & Provolone, Lettuce, Tomato on an Italian 8" Sub Roll

### Side Dish Choices: (Choose Two)

Penne Pesto Salad, Red Skin Potato Salad, Fresh Cubed Fruit, Roasted Corn Salad, Marinated Cucumber & Tomato Salad, Broccoli Salad

### Dessert Choices: (Choose One)

Chocolate Chip Cannoli's, French Style Cheese Cake, Cookies, Brownies, Blondie Bar, Lemon Bars

## Gluten Free Box Lunch \$12.95

Turkey with Lettuce, Tomato & Choice of Cheese on Gluten Free Bread, Marinated Tomato & Cucumber Salad, Gluten Free Potato Chips and Fresh Fruit Cocktail

## Vegetarian Box Lunch \$12.95

Spring Mix, Tomato, Cucumber, Carrot & Provolone, with Avocado Aioli on 9-Grain Bread, Red Skin Potato Salad, Potato Chips & Blondie Bars

## Vegan Box Lunch \$12.95

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla, Vegetable Pasta Salad, Potato Chips & Fresh Fruit Cup

## \*Classic Boxed Lunches \$10.65

Choice of Sandwich:

Ham & Swiss

Turkey & Provolone

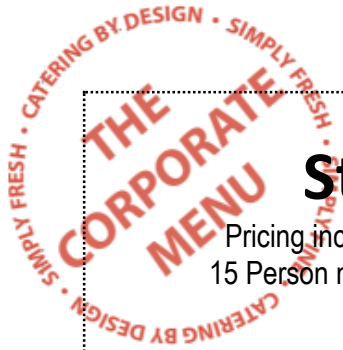
Roast Beef & Cheddar

Tuna Salad

Chicken Salad

Includes Potato Chips, Fruit & Cookies or Brownies

\*This represents a light and healthy option.  
If there is something you would like to add that is not listed, please ask!



## Staff's Favorite Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.  
Add \$4.00 per person weekdays after 4pm and weekends.

### Staff's Favorite Menu #1- \$12.95

Seasonal Greens with Tomatoes, Cucumbers, &  
Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Marsala  
Penne Pasta Tossed with Portobello's, Roasted  
Peppers & Basil Cream  
Sautéed vegetable Medley  
Dinner Rolls  
Assorted Miniature Desserts

### Staff's Favorite Menu #2- \$14.95

Hand Tossed Caesar Salad  
Marinated Grilled Breast of Chicken with Lemon  
Garlic Sauce  
Sliced Slow Roasted Beef with Mushroom  
Brown Sauce  
Red Skin Mashed Potatoes  
Sautéed Vegetable Medley  
Dinner Rolls  
Brownies

### Staff's Favorite Menu #3- \$13.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Oven Roasted Herb Bone-in Chicken  
Homemade Pot Roast  
Red Skin Mashed Potatoes  
Dinner Rolls  
Assorted Miniature Desserts

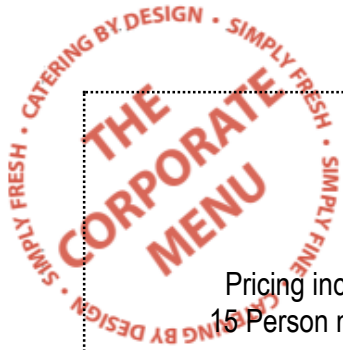
### Staff's Favorite Menu #4- \$11.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Tomato Basil Chicken  
Rosemary Roasted Red Potatoes  
Steamed Broccoli  
Dinner Rolls  
Oreo Chocolate Mousse

### Staff's Favorite Menu #5- \$13.95

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots with Balsamic Vinaigrette  
Dressing  
Chicken Stuffed with Portobello's, Sun Dried  
Tomatoes & White Cheddar  
Penne al a Vodka  
Sautéed Vegetable Medley  
Dinner Rolls  
Lemon Bars

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



## Italian Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.  
Add \$4.00 per person weekdays after 4pm and weekends.

### Italian Menu #1- \$12.95

Caesar Salad  
Bacon & Gouda Stuffed Chicken with  
Pesto Cream Sauce  
Rosemary Roasted Red Potatoes  
Sautéed Vegetable Medley  
Garlic Bread  
Assorted Miniature Desserts

### Italian Menu #2- \$13.95

Romaine Lettuce with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Chicken Parmesan with Ham, Swiss & Ricotta  
Penne Pasta Tossed with a Basil Cream Sauce  
Sautéed Vegetable Medley  
Garlic Bread  
French Style Cheesecake

### Italian Menu #3- \$11.95

Caesar Salad  
Chicken Parmesan  
Four Cheese Baked Ziti  
Sautéed Vegetable Medley  
Garlic Bread  
Cannoli's & Lemon Bars

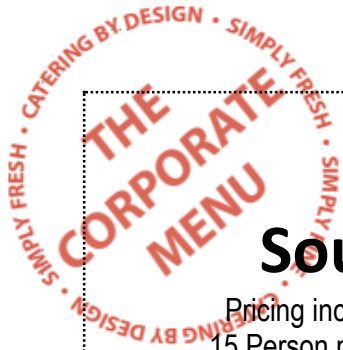
### Italian Menu #4- \$11.95

Romaine Lettuce with Tomatoes, Cucumbers  
with Balsamic Vinaigrette Dressing  
Beef Lasagna  
Penne Alfredo with Grilled Vegetables  
Garlic Bread  
Chocolate Brownies

### Italian Menu #5- \$13.95

Seasonal Greens, Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Florentine  
Herbed Rice Pilaf  
Sautéed Green Beans with Red Peppers  
Sliced Baguettes with Butter  
Cannoli's

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



# Southern Comfort Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.

Add \$4.00 per person weekdays after 4pm and weekends.

## Southern Menu #1- \$12.95

Pulled Pork Served with Sauces  
Memphis Style Bone-in Chicken  
Coleslaw  
Country Green Beans  
Rolls & Butter  
Banana Pudding

## Southern Menu #2- \$12.95

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots, Served with Homemade  
Ranch Dressing  
Smoked BBQ Beef Brisket  
Country Green Beans with Bacon  
Homemade Macaroni & Cheese  
Corn Bread with Butter  
Strawberry Shortcake

## Southern Menu #3- \$11.45

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots, Served with House  
Vinaigrette Dressing  
Memphis Style Bone-in Chicken  
Red Skin Mashed Potatoes  
Collard Greens  
Corn Bread with Butter  
Lemon Bars & Blondie Bars

## Southern Menu #4- \$13.95

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots, Served with Homemade  
Ranch Dressing  
Baked Ham with Pineapple Glaze  
BBQ Chicken  
Homemade Macaroni & Cheese  
Country Green Beans  
Rolls & Butter  
Cookies & Brownies

## Southern Menu #5- \$11.45

Romaine with Strawberries, Feta, Candied  
Walnuts with Apple Cider Vinaigrette Dressing  
Buttermilk Fried Chicken  
Red Skin Mashed Potatoes  
Mini Corn on the Cob  
Biscuits with Butter  
Oreo Chocolate Mousse

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

## South of the Border Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.  
Add \$4.00 per person weekdays after 4pm and weekends.

### South of the Border Menu #1- \$12.95

Chicken & Ground Beef Tacos Served with  
Flour Tortillas & Taco Shells  
Lettuce, Tomato, Onion, Cheddar Cheese & Sour  
Cream  
Black Beans and Cilantro Lime Rice  
Tortilla Chips & Salsa  
Sopapillas

### South of the Border Menu #2- \$14.95

#### Fajita Bar- Add Shrimp for \$17.95

Chicken with Onions, Peppers & Fresh Cilantro  
with Flour Tortillas  
Steak with Onions, Peppers & Fresh Cilantro with  
Flour Tortillas  
Served with Cheddar Cheese, Sour Cream,  
Guacamole & Pico de Gallo  
Black Beans & Cilantro Lime Rice  
Tortilla Chips & Salsa  
French Style Cheesecake

### South of the Border Menu #3- \$12.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with Homemade Chipotle Ranch  
Dressing  
Chicken Enchiladas with Red Sauce  
Spanish Rice  
Black Beans  
Tortilla Chips & Salsa  
Chocolate Chip Cookies

### South of the Border Menu #4- \$13.95

Chipotle BBQ Ribs & Chicken  
Marinated Black Bean Salad  
Spanish Rice  
Fiesta Corn  
Brownies

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



# All American Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.

Add \$4.00 per person weekdays after 4pm and weekends.

## All American Menu #1- \$11.95

6oz Bistro Blend Burgers with Buns  
Lettuce, Tomato, Onions & Cheese  
Ketchup, Mustard & Mayo  
Broccoli Salad  
Fresh Cubed Fruit  
Cookies & Brownies

## All American Menu #2- \$14.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with Homemade Ranch Dressing  
BBQ Ribs  
Memphis Style Chicken  
Homemade Macaroni & Cheese  
Rolls & Butter  
Strawberry Cheesecake

## All American Menu #3- \$12.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
New England Pot Roast  
Fresh Green Beans with Red Peppers  
Red Skin Mashed Potatoes  
Rolls & Butter  
Brownies

## All American Menu #4- \$12.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Beef Tenderloin Tips with Red Wine Demi Glaze  
Red Skin Mashed Potatoes  
Roasted Corn with Red Peppers  
Rolls & Butter  
Oreo Chocolate Mousse

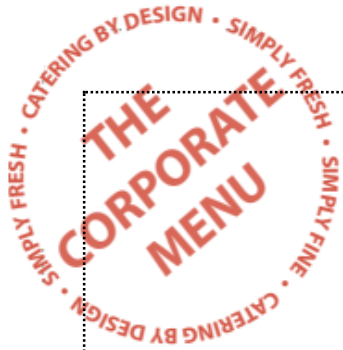
## All American Menu #5- \$11.95

Caesar Salad  
BBQ Meatloaf  
Country Green Beans  
Honey Glazed Carrots  
Rolls & Butter  
Assorted Miniature Desserts

Grill on-site Available  
(Call for Pricing)

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





## **Add Ons/Extras**

BBQ Chicken, BBQ Ribs or Smoked BBQ Brisket- \$6.00

Homemade Macaroni & Cheese- \$3.00

Pasta or Potato Salad- \$ 2.00

Tossed Seasonal Green Salad- \$3.00

Fresh Cubed Fruit- \$3.50

Baked Beans- \$2.00

All Beef Hot Dogs with Bun- \$3.00

Honey Glazed Carrots- \$2.00

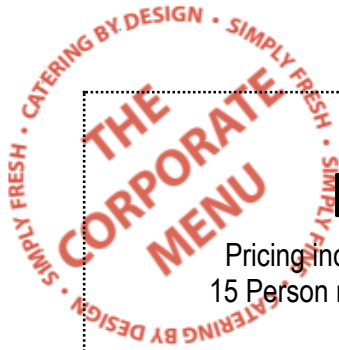
## **Vegetarian Options**

Homestyle Tofu

Vegetable Lo Mein

Portobello Mushroom with Tomato Basil

Red Pepper Stuffed with Southwestern Quinoa



# International Lunch Buffet Menus

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.  
Add \$4.00 per person weekdays after 4pm and weekends.

## Far East Menu- \$13.95

Steamed White Rice  
Stir Fry Beef & Broccoli  
Sesame Chicken  
Spring Rolls with Sesame Ginger Sauce  
Fresh Cubed Fruit

## Tropical Menu- \$14.95

Baby Greens with Fresh Strawberries & Feta  
Cheese with Citrus Vinaigrette Dressing  
Cilantro & Lime Grilled Chicken in a  
Lemon Cream Sauce  
Caribbean Jerk Salmon with  
Pineapple Relish  
Lemon Rice Pilaf  
Hot Marinated Grilled Vegetables  
Hawaiian Rolls

## Caribbean Menu- \$14.95

Spinach Salad with Fresh Strawberries & Feta  
Cheese with Citrus Vinaigrette Dressing  
Caribbean Jerk Chicken  
Salmon with Pineapple Salsa  
Mashed Sweet Potatoes  
Sautéed Cabbage, Carrots & Red Onions  
Pineapple & Cheese Cornbread

## Mardi Gras Menu- \$10.95

Chicken & Sausage Jambalaya  
Red Beans & Rice  
Marinated Zucchini, Squash & Peppers  
Cajun Cheese Bread  
Buttermilk Beignets with Powdered Sugar

## \*Mediterranean Menu- \$10.95

Greek Lemon Chicken Breast  
Steamed Herb Rice  
Marinated Garbanzo Bean Salad  
Mediterranean Green Beans, Tomatoes &  
Onions  
Lemon Bars

\*This represents a light and healthy option.  
If there is something you would like to add that is not  
listed, please ask!



# Sandwich Menu Lunch Buffet Options

Pricing includes sweetened and unsweetened iced tea, disposable cups, plates, flatware and napkins.  
15 Person minimum. Bottled water, soda, lemonade, and coffee can be provided at an additional charge.  
Add \$4.00 per person weekdays after 4pm and weekends.

## **That's a Wrap Menu- \$12.95**

Grilled Chicken Wrap with Bacon, Romaine, Tomato & Ranch Dressing  
Roast Beef & Cheddar Wrap with Mayonnaise, Greens & Tomato  
Grilled Vegetable Wrap with Hummus & Balsamic Vinaigrette  
Tortellini Salad, Fresh Cubed Fruit  
Chocolate Chip Cannoli's

## **Assorted Sandwich Menu- \$11.95**

Seasonal Greens with Tomatoes, Cucumbers & Carrots with  
House Vinaigrette  
Slow Roasted Beef & Cheddar  
Virginia Baked Ham & Swiss  
Smoked Turkey & Provolone  
Marinated Pasta Salad  
Cookies & Brownies

## **Build Your Own Sandwich Menu- \$11.95**

Sliced Deli Tray with Ham, Turkey, Roast Beef & Salami  
Sliced Cheddar, Swiss & Provolone  
Assorted Sliced Breads & Rolls  
Lettuce, Tomato, Pickles, Mayonnaise & Mustard  
Red Skin Potato Salad  
Fresh Cubed Fruit  
Assorted Cookie Tray

## **Build Your Own Salad and Potato Bar- \$12.95**

Fresh Garden Salad with Carrots, Tomatoes, Cucumbers, Diced Egg, Chopped Ham, Grilled  
Chicken, Red Onion & Croutons with House Vinaigrette and Homemade Ranch Dressing  
Fresh Baked Potatoes with Sour Cream, Butter, Shredded Cheddar & Bacon  
Soup of the Day with Sliced Baguette  
Cookies & Brownies

**List of Soups:** Chicken Enchilada, Chicken Noodle, Broccoli Cheddar, Cream of Potato  
with Bacon, Vegetable Soup & Tomato Bisque



# Snack Menus

Pricing includes disposable cups, plates, flatware and napkins. 10 Person minimum.  
Add \$4.00 Per Person weekdays after 4pm and weekends.

## Fresh Bakery Break- \$4.95

Assorted Freshly Baked Cookies &  
Brownies

## Afternoon Chips- \$4.95

Potato Chips with Onion Dip  
Tortilla Chips with Salsa

## Afternoon Wake Up- \$6.95

Individual Trail Mix Snack Pack  
Chocolate Chip Cookies  
Fresh Cubed Fruit

## Sweet & Salty- \$6.95

Assorted Mini Candy Bars  
Assorted Chips  
Popcorn

## \*Healthy Break- \$8.95

Assorted Individual Yogurts  
Individual Train Mix Snack Pack  
Vegetable Tray with Red Pepper Dip  
Fresh Cubed Fruit

## Snack Items

**Choose 1: \$3.95- Choose 2: \$5.95**

**Choose 3: \$7.50**

Tortilla Chips & Salsa  
Soft Pretzels  
Assorted Individual Yogurts  
Fresh Cubed Fruit  
Assorted Nuts  
Granola Bars  
Veggies & Ranch Dip  
Potato Chips  
Assorted Cookies  
Brownies  
Assorted Cheese Tray with Crackers  
Individual Trail Mix Snack Pack  
Assorted Scones

## Beverages

Coffee- \$15.00 (Serves 8-10)  
Grande Coffee- \$22.00 (Serves 12-15)  
Orange or Cranberry Juice- Gallon- \$9.50  
Sweet or Unsweetened Tea- Gallon-  
\$7.95  
(Serves 15-20)  
Lemonade- Gallon- \$7.95 (Serves 15-20)  
Individual Bottle Juice- \$2.50  
Bottled Water- \$2.00  
Canned Soda- \$2.00

\*This represents a light and healthy option.  
**If there is something you would like to add  
that is not listed, please ask**