

# *The Wedding Menu*

*Catering by Design*

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50 Person Minimum

# ***Cost Conscious Buffet***

**\$50.00**

*Per Person*

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## **Hors D' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads  
Hummus, Tomato Basil, Hot Spinach Artichoke Dip

## **Buffet Menu**

Mixed Green Salad with Tomatoes, Carrots & Cucumbers  
House Vinaigrette Dressing  
Homemade Ranch Dressing  
Pan Seared Chicken Marsala  
Red Skin Mashed Potatoes  
Hot Marinated Grilled Vegetables  
Dinner Rolls with Butter

# ***Southern Buffet***

\$60.00

*Per Person*

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## **Hors D' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads with Pimento  
Cheese, Carolina Caviar & Tomato Basil

## **Buffet Menu**

Mixed Green Salad with Carrots, Cucumbers & Tomatoes  
Homemade Ranch Dressing  
Balsamic Vinaigrette Dressing  
Pulled Pork served with BBQ Sauce, Eastern Carolina Style  
Sauce, Hot Sauce & Cole Slaw  
Memphis Style Chicken  
Country Style Green Beans with Bacon  
CBD Signature White Macaroni & Cheese  
Dinner Rolls, Corn Bread Muffins with Butter

## ***Heavy Hors D'oeuvre Buffet***

**\$56.00**

*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads with Hummus,  
Hot Spinach Artichoke Dip, & Tomato Basil

Imported & Domestic Cheese Tray with Seasonal Fruit  
Garnish & Assorted Crackers

Chilled Marinated Grilled Vegetables

Petite Crab Cakes with Lemon Aioli

Springs Rolls with Thai Chili Sauce

Beef Portobello Stack

Bacon Wrapped Chicken Bites

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

# ***Breakfast for Dinner***

**\$61.00**

*Per Person*

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## **Hors D'Oeuvres**

Biscuit Station with Southern Style Biscuits, Garlic Cheddar & Country Ham

Miniature Biscuits, Sausage Gravy, Pimento Cheese, Assorted Jams & Honey Butter

## **Breakfast Buffet**

Chicken & Waffles with Maple Syrup

Maple Pepper Bacon

Grits with Butter

Spiced Cooked Apples

## **Omelet Station**

Served with Chopped Tomatoes, Cheddar Cheese, Chopped Ham, Diced Onion, Salsa, Hot Sauce, Red Peppers, Spinach, Bacon & Mushrooms

# ***An Italian Affair Buffet***

**\$62.00**

*Per Person*

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## **Hors D' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads  
Hummus, Tomato Basil, & Hot Spinach Artichoke Dip

## **Buffet Menu**

Hand Tossed Caesar Salad with Grated Parmesan  
Hand Breaded Chicken Parmesan  
Eggplant Parmesan  
Tortellini with Peas & Prosciutto in Alfredo Sauce  
Sauté Vegetable Medley  
Garlic Bread

# ***Simply Elegant Buffet***

**\$61.00**

*Per Person*

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## **Stationed Hors D' Oeuvres**

Imported & Domestic Cheese Tray with Seasonal Fruit,  
Garnish & Assorted Crackers

## **Buffet Menu**

Mixed Baby Greens with Fresh Strawberries, Feta Cheese  
& Candied Walnuts

Balsamic Vinaigrette

Apple Cider Vinaigrette

Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce

Honey Garlic Glazed Salmon

Rosemary Roasted Red Potatoes

Fresh Green Beans with Roasted Red Peppers

Dinner Rolls with Butter

# ***Hors D'Oeuvres Buffet With Carving Station***

**\$65.00**

*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads with Roasted Red  
Pepper Chicken Dip, Hummus & Tomato Basil  
Ahi Tuna\* Bruschetta  
Toasted Phyllo Cups with Grilled Chicken, Mango & Cilantro  
Imported & Domestic Cheeses with Seasonal Fruit Garnish  
& Assorted Crackers  
Petite Crab Cakes with Lemon Aioli  
Chilled Marinated Grilled Vegetables  
Springs Rolls with Thai Chili Sauce  
Bacon Wrapped Chicken Bites

## **Carving Station\***

Rosemary Roasted NY Strip Loin\*  
Balsamic Onion Marmalade  
Horseradish & Whole Grain Mustard Sauce  
Dinner Rolls with Butter

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

# ***Top Notch Buffet***

**\$71.00**

*Per Person*

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## **Butlered Hors D'Oeuvres**

Spanikopita

Beef Portobellos Stack

Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha Aioli

## **Dinner Buffet**

Baby Greens with Candied Walnuts, Mandarin Oranges & Dried

Cranberries with Balsamic Vinaigrette & Citrus Vinaigrette

Chicken Cordon Blue

Penne Pasta with Spinach, Roasted Peppers & Basil Cream Sauce

Hot Marinated Grilled Vegetables

## **Carving Station\***

Rosemary Roasted NY Strip Loin\*

Balsamic Onion Marmalade

Horseradish & Whole Grain Mustard Sauce

Dinner Rolls with Butter

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

## ***Southern Buffet With A Flair***

\$75.00

*Per Person*

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### **Butlered Hors D'Oeuvres**

Petite Country Ham Biscuits  
Fried Green Tomatoes with Pimento Cheese

### **Stationed Hors D'Oeuvres**

Imported & Domestic Cheese Tray with Seasonal Fruit  
Garnish & Assorted Crackers

### **Buffet Menu**

Baby Greens with Candied Walnuts, Feta Cheese with  
Apple Cider Vinaigrette & Balsamic Vinaigrette  
Lightly Seasoned Green Beans  
Mac & Cheese Bar with Smoked Gouda, Bacon Bits,  
Green Onions & Diced Tomatoes

### **Chef Manned Action Station**

Sautéed Shrimp & Grits with Bacon, Cheddar &  
Caramelized Onions

### **Carving Station\***

Smoked Beef Brisket with Sweet BBQ Sauce  
Dinner Rolls with Butter

*\*Can Substitute for a Pit Ham Carving Station*

# ***Dazzle Me Buffet***

**\$87.00**

*Per Person*

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## **Butlered Hors D'Oeuvres**

Scallops Wrapped in Bacon  
Beef Portobello Stack

## **Stationary Hors D' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads with Hummus, Tomato Basil &  
Hot Spinach Artichoke Dip

Imported & Domestic Cheeses with Seasonal Fruit Garnish & Assorted Crackers

## **Buffet Menu**

Baby Greens with Feta Cheese, Mandarin Oranges, Dried Cranberries  
& Candied Walnuts with Balsamic Vinaigrette & Citrus Vinaigrette

Sauté Vegetable Medley

Redskin Mashed Potato Bar with Bacon, Sour Cream, Green Onions,  
Butter & Cheddar Cheese

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

Tortellini Tossed with Smoked Salmon, Arugula & Garlic Alfredo

## **Carving Station\***

Rosemary Roasted Prime Rib of Beef\* Au Jus, Horseradish Sauce &  
Balsamic Onion Marmalade  
Dinner Rolls with Butter

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may increase your risk of foodborne illness.*

# *Supreme Buffet*

\$96.00

*Per Person*

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## **Butlered Hors D'Oeuvres**

Bloody Mary Shrimp Shooter  
Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha  
Aioli  
Caprese Skewer with Balsamic Drizzle

## **Stationary Hors D' Oeuvres**

Charcuterie Board with a Variety of Dried Meats, Imported &  
Domestic Cheeses with Fig Jam, Olives & Nuts

## **Buffet Menu**

Mixed Baby Greens with Goat Cheese, Pine Nuts, Pomegranate  
Seeds & Fresh Pears with Honey Balsamic Vinaigrette  
Red Wine Braised Short Ribs  
Chicken Stuffed with Portobellos & Sundried Tomatoes with  
Vermont White Cheddar  
Honey Garlic Glazed Salmon  
Roasted Tri-Color Fingerling Potatoes  
Seasoned Fresh Green Beans with Olive Oil Drizzle  
Dinner Rolls with Butter

# *Station Options*

(Pricing Upon Request)

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## **Slider Bar**

Burgers & Pork BBQ with Buns

**Toppings:** Slaw, Cheddar Cheese, Lettuce, Tomatoes, Red Onion, Dill Pickles

**Condiments:** Ketchup, Mayo, Mustard, Hot Sauce & BBQ Sauce

## **Macaroni & Cheese Bar**

CBD Signature White Mac & Cheese

**Toppings:** Shredded Smoked Gouda, Bacon, Green Onions & Diced Tomatoes

## **Bruschetta Bar**

Chicken Mango & Cilantro

Ahi Tuna

Tomato Basil

## **Mashed Potato Bar**

Red Skin Mashed Potatoes

**Toppings:** Shredded Cheddar Cheese, Sour Cream, Butter, Bacon & Green Onions

## **Fajita Bar**

Chicken & Steak with Onions, Peppers & Cilantro

**Toppings:** Cheddar, Sour Cream, Guacamole, Pico de Gallo, Black Beans & Cilantro Lime Rice

## **Biscuit Bar**

Southern Style Biscuits, Garlic Cheddar & Country Ham Miniature Biscuits, Sausage Gravy, Pimento Cheese, Assorted Jams & Honey Butter

# *Chef Manned Action Station*

(Pricing Upon Request)

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## **Shrimp & Grits**

Chef Sautéed Shrimp & Grits with Bacon, Cheddar Cheese, & Caramelized Onions

## **Pasta Station**

Penne Pasta, Marinara Sauce, Basil Cream Sauce, Sliced Italian Sausage, Meatballs, Sliced Grilled Chicken, Sliced Mushrooms, Sliced Red Caramelized Onion, Sliced Roasted Red Peppers, Fresh Spinach & Parmesan Cheese

## **Jumbalaya Station**

Grilled Chicken, Andouille Sausage, Shrimp, Rice & Grilled Vegetables

## **Carving Station**

\*Choice of Rosemary Roasted NY Strip or Prime Rib, Served with Balsamic Onion Marmalade, Horseradish, Dijon Mustard, and/or Au Jus

## **Macaroni & Cheese Station**

CBD Signature Macaroni & Cheese with Broccoli, Bacon, Salsa, Ham, Green Onion & Diced Tomato

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