

SIMPLY FRESH. SIMPLY FINE.
Catering by Design

Social Packages

Brunch Buffet \$18.00

(Disposable plates, flatware, cups and napkins included.)

Baked Egg and Cheese Stratta

Bacon & Sausage

Diced Seasoned Hash Browns

Bourbon BBQ Chicken with Black Eye Pea Relish

Seasonal Fresh Sliced Fruit with Sweet Yogurt Sauce

Freshly Baked Assorted Pastries

Croissants with Butter

Beverages

Juice & Coffee

Dinner Buffet \$18.00

(Disposable plates, flatware, cups and napkins included.)

*Fresh Romaine with Dried Cranberries, Mandarin Oranges
Walnuts and Goat Cheese
Citrus Vinaigrette*

Pan Seared Chicken Marsala

*Penne Pasta with Portobellos, Roasted Red Peppers
Basil Cream Sauce*

Marinated Grilled Vegetables

Assorted Breads and Rolls

Beverages

Sweetened & Unsweetened Tea

Hors d' Oeuvre Buffet \$19.00

(Disposable plates, flatware, cups and napkins included.)

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

*Imported and Domestic Cheeses
Assorted Crackers and Seasonal Fruit Garnish*

Toasted Phyllo Cup with Grilled Chicken, Mango & Cilantro

Springs Rolls with Sesame Ginger Dipping Sauce

Crab Relish on a Sun Dried Tomato Croustade

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Chilled Marinated Grilled Vegetables

Beverages

Sweetened & Unsweetened Tea

Sporting Event Buffet Menu \$20.00

(Disposable plates, flatware, cups and napkins included.)

Fresh Vegetables with Roasted Red Pepper Dip

Cajun Wings with Celery, Ranch & Blue Cheese

Potato Skins served with Sour Cream

Pigs in a Blanket

Hot Buffalo Chicken Dip

Pita Points, Crostini and Assorted Crackers

Cheeseburger Sliders

Fruit Kebobs

Beverages

Sweetened & Unsweetened Tea

An Italian Affair \$20.00 Per Person

(Disposable plates, flatware, cups and napkins included.)

Hors d' Oeuvres

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

Buffet Menu

*Greens with Mozzarella, Cucumbers, Carrots and Tomatoes
Red Wine Vinaigrette*

Hand Breaded Chicken Parmesan

Baked Manicotti with Spinach and Mozzarella Cheese

Saute Vegetable Medley

Tuscan Bread

Beverages

Water, Lemonade, Sweetened & Unsweetened Tea

Southern Buffet Menu \$22.00

(Disposable plates, flatware, cups and napkins included.)

*Seasonal Green Salad with Carrots, Cucumbers & Tomatoes
House Vinaigrette*

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

Hush Puppies

Country Style Green Beans with Bacon

Creamy Cole Slaw

*Homemade Baked Macaroni and Cheese with
White Cheese and Bread Crumbs*

Rolls, Jalapeno Corn Bread and Butter

Beverages

Sweetened & Unsweetened Tea

Dinner Buffet with Hors d' Oeuvres \$24.00

(Disposable plates, flatware, cups and napkins included.)

Hors d' Oeuvres

*Imported & Domestic Cheeses
Assorted Crackers and Fresh Fruit Garnish*

Dinner Buffet

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

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

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

Garlic Mashed Potatoes

Marinated Grilled Vegetables

Assorted Breads and Rolls with Butter

Beverages

Sweetened & Unsweetened Tea

Hors d' Oeuvres Buffet with Carving Station \$26.00

(Disposable plates, flatware, cups and napkins included.)

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

Freshly Baked Brie Encroute with Seasonal Filling

*Imported and Domestic Cheeses
Assorted Crackers and Seasonal Fruit Garnish*

Chilled Marinated Grilled Vegetables

Toasted Phyllo Cups with Grilled Shrimp, Mango and Cilantro

Springs Rolls with Sesame Ginger Dipping Sauce

Parmesan Crusted Chicken Bites with Apricot Mustard Sauce

Carving Station

*Rosemary Roasted Top Round of Beef
Balsamic Onion Marmalade
Horseradish and Whole Grain Mustard Sauces
Assorted Rolls*

Assorted Miniature Desserts:

Lemon Squares, Cannolis, Chocolate Bites, Éclairs and Cream Puffs

Beverages

Sweetened & Unsweetened Tea