



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 any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Plated and Family Style menus available upon request.

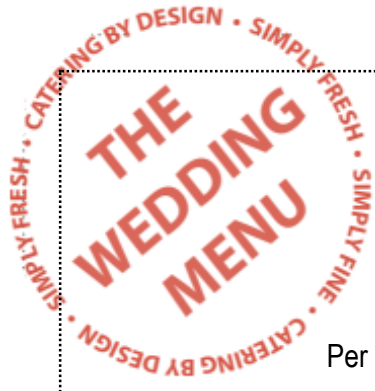
Last Updated:

Contact us at:

Or visit us online at:

(919) 481-2366

CATERING-BY-DESIGN.COM



Breakfast for Dinner

\$45 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Biscuit Station with Southern Style Biscuits, Garlic Cheddar & Country Ham
Miniature Biscuits, Hand Breaded Chicken Bites, 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

Beverages

Water, Lemonade, Sweetened & Unsweetened Tea

We Will Cut and Serve Client's Cake at No Additional Cost



Cost Conscious

\$46 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Imported & Domestic Cheeses with
Assorted Crackers & Seasonal Fruit Garnish

Dinner Buffet

Mixed Green Salad with Tomatoes, Carrots & Cucumbers with House Vinaigrette &

Homemade Ranch Dressing

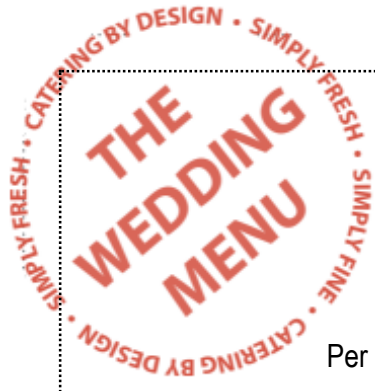
Pan Seared Chicken Marsala

Red Skin Mashed Potatoes

Hot Marinated Grilled Vegetables

Dinner Rolls with Butter

We Will Cut and Serve Client's Cake at No Additional Cost



Southern Buffet

\$46 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Grilled Tuscan, Pita & Focaccia Breads with
Pimento Cheese, Black Eyed Pea Salsa & Tomato Basil

Dinner Buffet

Mixed Green Salad with Tomatoes, Carrots & Cucumbers
with Homemade Ranch Dressing & Balsamic Vinaigrette

Pulled Pork served with BBQ Sauce, Eastern Carolina Style Sauce,
Hot Sauce & Coleslaw

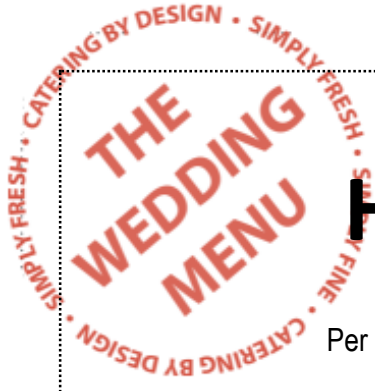
Memphis Style Chicken

Country Style Green Beans with Bacon

CBD Signature White Macaroni & Cheese

Dinner Rolls & Corn Bread Muffins with Butter

We Will Cut and Serve Client's Cake at No Additional Cost



Heavy Hors d' Oeuvres

\$47 Per Person

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

50 Person Minimum

Grilled Tuscan, Pita & Focaccia Breads
With Hummus, Olivada & Tomato Basil

Imported & Domestic Cheeses with Seasonal Fruit Garnish
Assorted Crackers

Chilled Marinated Grilled Vegetables

Petite Crab Cakes with Lemon Aioli

Spring Rolls with Thai Chili Sauce

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Parmesan Crusted Chicken Bites with Honey Mustard Sauce

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

We Will Cut and Serve Client's Cake at No Additional Cost



An Italian Affair

\$49 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Grilled Tuscan, Pita & Focaccia Breads with
Hot Spinach Artichoke, Olivada & Tomato Basil Spreads

Dinner Buffet

Hand Tossed Caesar Salad

Hand Breaded Chicken Parmesan

Eggplant Rollatini

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

Sauté Vegetable Medley

Garlic Bread

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Simply Elegant

\$52 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Imported & Domestic Cheeses with Seasonal Fruit Garnish

Assorted Crackers

Dinner Buffet

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

Balsamic Vinaigrette & Apple Cider Vinaigrette

Rosemary Roasted Red Potatoes

Fresh Green Beans with Roasted Red Peppers

Salmon with Lemon Butter, White Wine & Thyme

Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce

Dinner Rolls with Butter

We Will Cut and Serve Client's Cake at No Additional Cost



Heavy Hors d' Oeuvres with Carving Station

\$57 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Grilled Tuscan, Pita & Focaccia Breads
With Hummus, Tomato Basil & Roasted
Red Pepper Chicken Dip

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

Spring Rolls with Thai Chili Sauce

Parmesan Crusted Chicken Bites with
Honey Mustard Sauce

Carving Station

Rosemary Roasted NY Strip Loin*

Balsamic Onion Marmalade, Horseradish &
Whole Grain Mustard Sauce

Dinner Rolls with Butter

***We Will Cut and Serve Client's Cake at No
Additional Cost***

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



Top Notch

\$59 Per Person

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

50 Person Minimum

Butlered Hors d' Oeuvres

Spanikopita

Beef Wrapped Portobellos with Sesame Ginger
Demi Glaze

Orange Glazed Pork Belly on Sweet Potato
Chips with Sriracha Aioli

Carving Station

Rosemary Roasted NY Strip Loin*

Balsamic Onion Marmalade, Horseradish and
Whole Grain Mustard Sauce

Dinner Rolls with Butter

Dinner Buffet

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

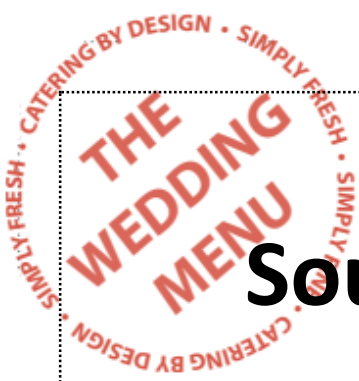
Chicken Breast Stuffed with Portobellos, Sun
Dried Tomatoes and Vermont White Cheddar

Penne Pasta with Spinach, Roasted Peppers and
Basil Cream Sauce

Hot Marinated Grilled Vegetables

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Southern Buffet with a Flair

\$62 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Butlered

Petite Country Ham Biscuits

Fried Green Tomatoes with a Pimento Cheese

Stationary

Imported & Domestic Cheeses with Assorted

Crackers & Seasonal Fruit Garnish

Carving Station

Smoked BBQ Beef Brisket with

Sweet BBQ sauce

Dinner Rolls with Butter

Dinner Buffet

Baby Greens with Candied Walnuts, Feta

Cheese with Apple Cider Vinaigrette &

Balsamic Vinaigrette

Lightly Seasoned Green Beans

Sautéed Shrimp & Grits *Action Station* with

Bacon, Cheddar & Caramelized Onions

Mac & Cheese Bar with Smoked Gouda, Bacon

Bits, Green Onions & Diced Tomatoes

Dinner Rolls & Cornbread Muffins with Butter

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Dazzle Me

\$68 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Butlered

Scallops Wrapped in Bacon

Beef Wrapped Portobellos with Sesame Ginger

Demi Glaze

Stationary

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

Dip

Imported & Domestic Cheeses with Seasonal

Fruit Garnish

Assorted Crackers

Carving Station

Rosemary Roasted Prime Rib of Beef*

Au Jus, Horseradish &
Balsamic Onion Marmalade

Dinner Rolls with Butter

Dinner Buffet

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

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Supreme

\$72 Per Person

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

50 Person Minimum

Hors d' Oeuvres

Butlered

Bloody Mary Shrimp Shooter

Orange Glazed Pork Belly on Sweet Potato
Chips with Sriracha Aioli

Caprese Skewer with Balsamic Drizzle

Stationary

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

Dinner Buffet

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

Salmon with Lemon Butter, White Wine & Thyme

Roasted Tri-Color Fingerling Potatoes

Seasoned Fresh Green Beans with
Olive Oil Drizzle

Dinner Rolls with Butter

***We Will Cut and Serve Client's Cake at No
Additional Cost***



Station Options

(Pricing Upon Request)

Slider Bar (choose 2)

Burgers, Mini Hot Dogs, 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 Bits, Green Onions & Diced Tomatoes

Bruschetta Bar

Chicken Mango & Cilantro, Ahi Tuna, Tomato Basil, Pork & Apple

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, Hand Breaded Chicken Bites, Pimento Cheese, Assorted Jams & Honey Butter



Chef Manned Action Stations

(Pricing Upon Request)

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

Jambalaya 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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