

Catering by Design



Corporate Breakfast & Lunch 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.

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.

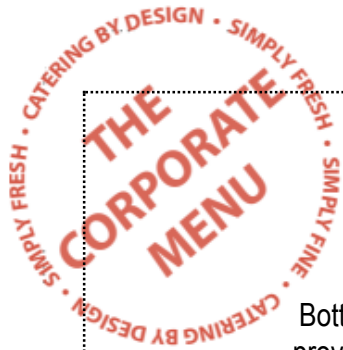
Last Updated:

Contact us at:

Or visit us online at:

(919) 481-2366

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

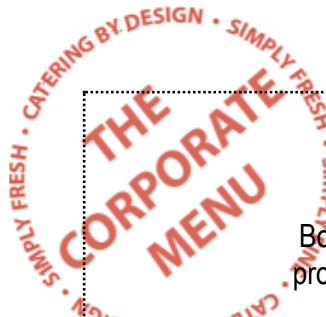
All American Breakfast Menu \$12.95

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!



Pricing includes sweetened and unsweetened ice tea, disposable cups, flatware and napkins. 10 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.

Specialty Salad Boxes

All Salad Boxes served with Fresh Fruit Salad and Cookie

* House Salad \$8.95

Fresh Greens, Cucumber, Carrots, and
Tomatoes with Choice of Dressing

* Caesar Salad \$8.95

Fresh Romaine Lettuce, Parmesan Cheese,
Croutons with Caesar Dressing

* Cobb Salad \$9.95

Fresh Romaine Lettuce, Hard Boiled Egg,
Diced Ham, Diced Turkey, Tomato
with Choice of Dressing

* CBD Signature \$9.95

Fresh Romaine Lettuce, Fresh Strawberries,
Feta Cheese, and Candied Walnuts
with Choice of Dressing

* Southwestern \$9.95

Fresh Romaine Lettuce, Black Beans,
Cheddar Cheese, Tomatoes, Diced Onions,
Tortilla Crumbles with Choice of Dressing

* Greek Salad \$9.95

Fresh Romaine Lettuce, Tomatoes, Feta Cheese,
Banana Peppers, Red Onion, and Kalamata Olives
with Choice of Dressing

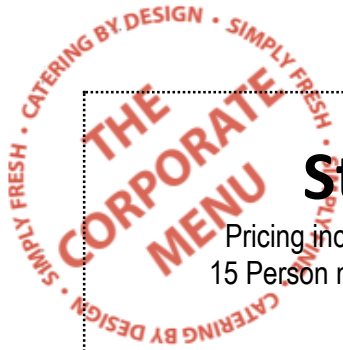
Available Dressings

House Vinaigrette
Balsamic Vinaigrette
Citrus Vinaigrette
Homemade Ranch
Honey Mustard
Caesar
Apple Cider Vinaigrette
Chipotle Ranch

Add to any Salad - Chilled Grilled Chicken - \$2,
Chilled Shrimp - \$3, Chilled Grilled Salmon - \$4

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

This represents a light
* and healthy option.



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

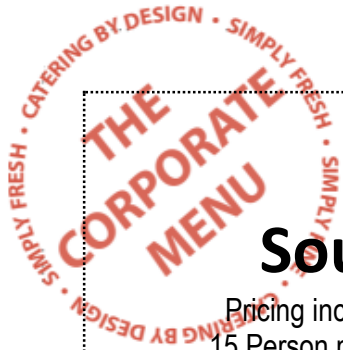
Italian Menu #4- \$11.95

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

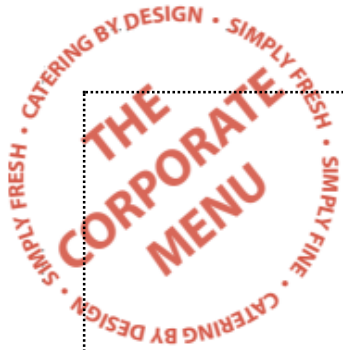
Seasonal Greens with Tomatoes, Cucumbers &
Carrots with House Vinaigrette Dressing
Beef Tenderloin Tips with Red Wine Demi Glaze
Red Skin Mashed Potatoes
Roasted Corn with Red Peppers
Rolls & Butter
Oreo Chocolate Mousse

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

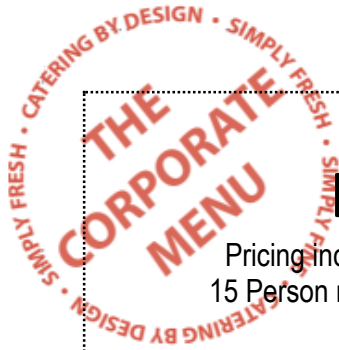
Vegetarian Options

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**