

Our Corporate Menu

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 \$10.45

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

Deluxe Continental Breakfast \$10.95

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

Breakfast Sandwiches \$11.45

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

Top of the Morning Breakfast \$13.95

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

All American Breakfast Menu\$13.95

Scrambled Eggs Bacon Cheesy Grits Country Biscuits with Butter & Jelly

Vegan Option: Tofu Scramble

Fluffy & Fruity Breakfast \$10.95

Belgian Waffles with Maple Syrup Fresh Cubed Fruit Bacon

Life's a Quiche \$11.95

Cupcake Quiche Florentine & Ham and Swiss Fresh Cubed Fruit Bacon Assorted Mini Muffins



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Extras & Add Ons

Omelet Station (Chef Required) Oatmeal Bar	\$9.00 \$6.00
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/Tater Tots	\$2.00
Assorted Yogurt	\$3.00
Fresh Berry Yogurt Parfait	\$3.50
Assorted Scones	\$2.00

Coffee Carafe- Serves 8-10 - \$16.50 Grande Coffee Carafe- Serves 12-15 - \$24.00 Iced Tea (Gallon)- Serves 15-20 - \$7.95 Juice (Gallon)- Serves 15-20 - \$9.50 Individual Bottled Juice- \$2.50 Assorted Soda- \$2.00 Bottled Water- \$2.00 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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

*Specialty Boxed Lunches \$13.95

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 Monterey Chicken Salad with Grapes, Pecans & Duke's Mayo on a Croissant

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

Monterey Chicken Salad

Chicken Salad with Grapes, Pecans and Duke's Mayo on a Croissant

Italian

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

Side Dish Choices: (Choose Two)

Penne Pesto Salad, Red Škin Potato Salad, Fresh Cubed Fruit, Roasted Corn Salad, Marinated Cucumber & Tomato Salad, Broccoli Salad (Contains Bacon)

Dessert Choices: (Choose One)

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

Gluten Free Box Lunch \$13.95

Turkey with Lettuce, Tomato & Choice of Cheese on Gluten Free Bread, Potato Chips and Fresh Fruit Cocktail + GF Brownie

Vegetarian Box Lunch \$13.95

Spring Mix, Tomato, Cucumber, Carrot & Provolone, with Avocado Aioli on 9-Grain Bread, Fruit Salad, Potato Chips & Brownie

Vegan Box Lunch \$13.95

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 \$10.95

Choice of Sandwich: Ham & Swiss Turkey & Provolone Roast Beef & Cheddar Tuna Salad Classic 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! Please be reminded that our staff is also

subject to an additional charge

Specialty Salad Boxes

Pricing includes sweetened and unsweetened ice tea, disposable cups, 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 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

Add to any Salad

Chilled Grilled Chicken - \$2 Chilled Shrimp - \$3 Chilled Grilled Salmon - \$4

* 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

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Staff's Favorite Lunch Buffet Menus

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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

Staff's Favorite Menu #1 - \$13.95

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

Staff's Favorite Menu #2 - \$15.95

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 - \$14.95

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 - \$12.95

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 - \$14.95

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

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Italian Lunch Buffet Menus

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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

Italian Menu #1 - \$13.95

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 - \$12.95

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

Italian Menu #3 - \$12.95

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

Italian Menu #4 - \$14.95

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

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Southern Comfort Lunch Buffet Menus

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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

Southern Menu #1 - \$14.95

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

Southern Menu #2 - \$13.95

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 - \$12.45

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 - \$14.95

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 - \$12.45

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 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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

South of the Border Menu #1 - \$13.95

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 #4 - \$14.95

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

South of the Border Menu #2 - \$15.95

Fajita Bar- Add Shrimp for \$18.95

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 Assorted Miniature Desserts

South of the Border Menu #3 - \$13.95

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



All American Lunch Buffet Menus

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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

All American Menu #1 - \$12.95

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

All American Menu #2 - \$15.95

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 - \$13.95

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 - \$13.95

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 - \$12.95

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

> Grill on-site Available (Call for Pricing)

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All American Lunch Buffet Menus

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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	\$3.00
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 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. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on weekends.

Far East Menu - \$14.95

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

Tropical Menu - \$16.95

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 - \$15.95

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 - \$12.95

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

*Mediterranean Menu - \$11.95

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

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Sandwich Menu Lunch Buffet Options

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That's a Wrap Menu - \$13.95

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 - \$12.95

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 - \$12.95

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 \$13.95

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. 15 Person minimum. THESE ARE LUNCH TIME PRICES. ADD \$4.00 per person weekdays after 4pm and on 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 **Beverages**

Coffee- \$16.50 (Serves 8-10) Grande Coffee- \$24.00 (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

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Please be reminded that our staff is also subject to an additional charge

Potato Chips Assorted Cookies Brownies Assorted Cheese Tray with Crackers Individual Trail Mix Snack Pack Assorted Scones



Catering by Design Staff

Turnover at Catering by Design is very low. Many staff members have worked together for over ten years. Any other work environment just isn't an option. Our customers really appreciate that continuity, and the consistency of our services. Why do we have such low turnover? It's because we genuinely care about the well-being of our team members. The respect and care we share for our own staff, carries over naturally to our customers and you.

We would welcome the opportunity to work with you.

Kelli Albro

Catering Director

Catering by Design

919-481-2366



Catering by Design

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