

Catering by Design



SIMPLY FRESH. SIMPLY FINE.

Catering by Design

www.catering-by-design.com

919-481-2366 ~ Cary, NC



Our Social Menu

Social Menus

Brunch Buffet – \$21.00

Four Cheese Egg Casserole
Bacon
Diced Seasoned Hash Browns
Chicken & Waffles
Seasonal Fresh Sliced Fruit with Sweet Yogurt Sauce
Biscuits with Butter & Jelly

A Chance of Showers – \$21.00

Imported & Domestic Cheeses with Fruit Garnish
& Assorted Crackers
Fresh Cubed Fruit with Sweet Yogurt Sauce
Cupcake Quiche Florentine & Ham and Swiss

Assorted Tea Sandwiches

Petite Croissants with Chicken Salad
Prosciutto w/ Goat Cheese & Fig Jam on a Crostini
Chilled Marinated Grilled Vegetables

Dinner Buffet – \$21.00

Fresh Romaine with Strawberries, Feta Chesse
& Candies Walnuts Citrus Vinaigrette
Pan Seared Chicken Marsala
Red Skinned Mashed Potatoes
Hot Marinated Grilled Vegetables
Rolls and Butter

Fiesta Americana \$22.00

Tortilla Chips with Guacamole, Salsa & Queso
Chicken with Onions, Peppers and fresh Cilantro
with Flour Tortillas
Steak with Onions, Peppers and fresh Cilantro
with Flour Tortillas
Served with Cheddar Cheese, Sour Cream, Guacamole
and Pico de Gallo
Black Beans Cilantro Lime Rice

Hors d'Oeuvre Buffet – \$23.00

Grilled Tuscan, Pita and Focaccia Breads
Humus, Hot Spinach Artichoke Dip, Tomato
Basil Spreads
Imported and Domestic Cheeses with
Fruit Garnish Assorted Crackers
Parmesan Crusted Chicken Bites with Apricot Mustard
Springs Rolls with Thai Chili Sauce
Miniature Crab Cakes with Lemon Aioli
Beef Wrapped Portobellos with Sesame Ginger Demi Glaze
Chilled Marinated Grilled Vegetable



Social Menus

Sporting Event Buffet – \$23.00

Fresh Vegetables with Homemade Ranch
Cajun Wings with Celery, Ranch & Blue Cheese
BBQ Meatballs
Pigs in a Blanket
Hot Buffalo Chicken Dip
Pita Points, Crostini and Assorted Crackers
Make Your Own Cheeseburger Sliders

An Italian Affair Buffet – \$24.00 Per Person

Hors d' Oeuvres

Grilled Tuscan, Pita and Focaccia Breads
Hot Spinach Artichoke, Tomato Basil Spreads
Roasted Red Pepper Hummus

Buffet Menu

Baby Mixed Greens with Mozzarella, Tomatoes,
Red Onions, Olives, Grated Parmesan & Croutons
Red Wine Vinaigrette
Hand Breaded Chicken Parmesan
Baked Manicotti with Spinach, Mozzarella Cheese
& Alfredo Sauce
Saute Vegetable Medley
Garlic Bread

Backyard Picnic – \$24.00

Slider Bar

Burgers, Pork BBQ, Mexican Chicken

Buns, Sliced Cheddar Cheese, Slaw,
Lettuce, Sliced Tomatoes, Red Onion, Dill
Pickles, Jalapenos, Ketchup, Mayo, Mustard,
Hot Sauce & BBQ Sauce, Sour Cream

Sides

Broccoli Salad
Baked Beans
Deviled Eggs
Fresh Cubed Fruit

Dessert

Cookies & Brownies

Southern Buffet – \$24.00

Seasonal Green Salad with Carrots, Cucumbers
& Tomatoes, House Vinaigrette
Pulled Pork
(Northern BBQ, Vinegar BBQ and Hot Sauces
& Cole Slaw)
Blackberry BBQ Chicken
Country Style Green Beans with Bacon
Homemade Baked Macaroni and Cheese with
White Cheese and Bread Crumbs
Rolls and Butter



Social Menus

Dinner with Hors d'Oeuvres Buffet – \$32.00

Hors d' Oeuvres

Imported & Domestic Cheeses
Assorted Crackers and Fresh Fruit Garnish

Dinner Buffet

Baby Greens with Fresh Strawberries,
Feta Cheese, Candied Walnuts
Citrus Vinaigrette
Breast of Chicken Stuffed with Bacon & Gouda with Pesto
Cream Sauce
Red Wine Braised Short Ribs
Red Skinned Garlic Mashed Potatoes
Hot Marinated Grilled Vegetables
Rolls with Butter

Hors d'Oeuvres Buffet with Carving Station – \$36.00

Grilled Tuscan, Pita and Focaccia Breads
Humus, Hot Spinach Artichoke Dip, Tomato Basil
Miniature Crab Cakes with Lemon Aioli
Imported and Domestic Cheeses with
Fruit Garnish & Assorted Crackers
Chilled Marinated Grilled Vegetables
Pesto Shrimp
Spring Rolls with Zesty Orange Sauce
Bacon Wrapped Chicken

Carving Station*

Rosemary Roasted Prime Rib of Beef
Balsamic Onion Marmalade
Horseradish and Whole Grain Mustard Sauces
Dinner Rolls

*Chef Required for Carving Station



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

-  <https://www.facebook.com/CateringbyDesignRTP>
-  https://www.pinterest.com.mx/bestcateringnc/_created/
-  <https://twitter.com/CateringxDesign>
-  <http://www.linkedin.com/company/catering-by-design>
-  <https://catering-by-design.com>