

# Catering by Design



SIMPLY FRESH. SIMPLY FINE.  
*Catering by Design*  
www.catering-by-design.com  
919-481-2366 - Cary, NC

# Wedding Menu

## Cost Conscious Buffet – \$46.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Hors d' Oeuvres

Grilled Tuscan, Pita and Focaccia Breads  
Hummus, Tomato Basil, Hot Spinach Artichoke Dip

### Buffet Menu

Mixed Green Salad with Tomatoes, Carrots & Cucumbers with House Vinaigrette Dressing & Homemade Ranch Dressing  
Pan Seared Chicken Marsala  
Red Skin Mashed Potatoes  
Hot Marinated Grilled Vegetables  
Dinner Rolls with Butter

## Southern Buffet Menu – \$47.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Hors d' Oeuvres

Grilled Tuscan, Pita & Focaccia Breads with Pimento Cheese, Carolina Caviar & Tomato Basil

### Dinner Buffet

Mixed Green Salad with Tomatoes, Carrots & Cucumbers  
Homemade Ranch Dressing & Balsamic Vinaigrette  
Pulled Pork served with BBQ Sauce, Eastern Carolina Style Sauce, Hot BBQ Sauce & Coleslaw  
Memphis Style Chicken  
Country Style Green Beans with Bacon  
CBD Signature White Macaroni and Cheese  
Dinner Rolls with Butter



# Wedding Menu

## Heavy Hors d'Oeuvres – \$49.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Hors d'Oeuvres

Grilled Tuscan, Pita and Focaccia Breads with Hummus, Hot Spinach Artichoke Dip & Tomato Basil Imported and Domestic Cheese with Seasonal Fruit Garnish\*  
Assorted Crackers  
Chilled Marinated Grilled Vegetables  
Petite Crab Cakes with Lemon Aioli  
Springs Rolls with Thai Chili Sauce  
Beef Portobello Stack  
Bacon Wrapped Chicken Bites  
Penne Pasta with Portobellos, Sun-Dried Tomatoes & Basil Cream Sauce

*\*Charcuterie upgrade - additional \$6 per person*

## Breakfast for Dinner – \$50.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Hors d'Oeuvres

Biscuit Station with Southern Style Biscuits, Garlic Cheddar & Country Ham  
Miniature Biscuits, Sausage Gravy, 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

*\*Additional chef charges based on headcount*



# Wedding Menus

## An Italian Affair Buffet – \$52.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender.  
A minimum of 50 people per order is required.

### Hors d'Oeuvres

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

### Dinner Buffet

Hand Tossed Caesar Salad with Grated Parmesan  
Hand Breaded Chicken Parmesan  
Eggplant Parmesan  
Tortellini with Peas and Prosciutto in Alfredo Sauce  
Sauté Vegetable Medley  
Garlic Bread

## Simply Elegant Buffet – \$54.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender.  
A minimum of 50 people per order is required.

### Stationed Hors d'Oeuvres

Imported and Domestic Cheese 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  
Honey Garlic Glazed Salmon  
Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce  
Dinner Rolls with Butter

## Heavy Hors d'Oeuvres with Carving Station – \$59.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender.  
A minimum of 50 people per order is required.

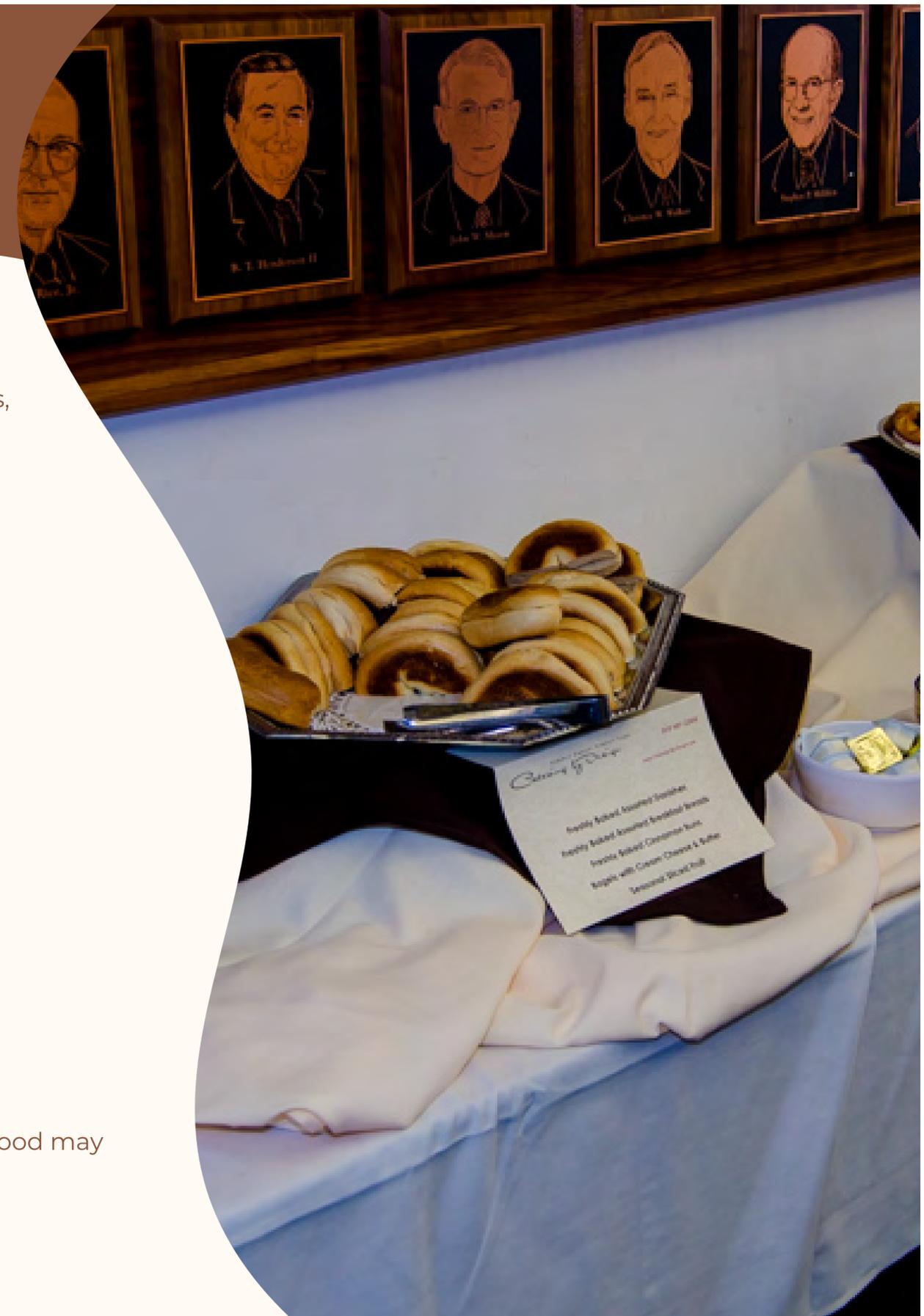
### Hors d'Oeuvres

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  
Bacon Wrapped Chicken Bites

### Carving Station

Rosemary Roasted NY Strip Loin\*  
Balsamic Onion Marmalade  
Horseradish and Whole Grain Mustard Sauces  
Dinner Rolls with Butter

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



# Wedding Menus

## Top Notch Buffet – \$60.00

Pricing is per person and includes buffet linens, full china service, services and bartending. A minimum of 50 people per order is required.

### Butlered Hors d'Oeuvres

Spanikopita  
Beef Wrapped Portobello with Sesame Ginger Demi Glaze  
Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha Aioli

### Dinner Buffet

Baby Greens with Candied Walnuts, Mandarin Oranges & Dried Cranberries with Citrus Vinaigrette & Balsamic Vinaigrette  
Chicken Cordon Blue  
Penne Pasta with Spinach, Roasted Peppers and Basil Cream Sauce  
Hot Marinated Grilled Vegetables

### Carving Station

Rosemary Roasted NY Strip Loin\*  
Balsamic Onion Marmalade, Horseradish & Whole Grain Mustard Sauce  
Dinner Rolls and Butter

\*Can substitute for a Pit Ham Carving Station

## Southern Buffet with a Flair – \$64.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Butlered Hors d' Oeuvres

Petite Country Ham Biscuits  
Fried Green Tomatoes with Pimento Cheese

### Stationary Hors d' Oeuvres

Imported and Domestic Cheeses with Seasonal Fruit Garnish & Assorted Crackers

### Dinner Buffet Menu

Baby Greens with Candied Walnuts, Feta Cheese with Apple Cider Vinaigrette & Balsamic Vinaigrette  
Lightly Seasoned Green Beans  
Mac & Cheese Bar with Smoked Gouda, Bacon Bits, Green Onions & Diced Tomatoes

### Carving Station

Smoked Beef Brisket with Sweet BBQ Sauce\*  
Dinner Rolls with Butter

\*Can substitute for a Pit Ham Carving Station

### Chef Manned Action Station

Sautéed Shrimp & Grits with Bacon, Cheddar & Caramelized Onions



# Wedding Menu

## **Dazzle Me Buffet – \$70.00**

Pricing is per person and includes buffet linens, full china service, staff and a bartender.

A minimum of 50 people per order is required.

### **Butlered Hors d'Oeuvres**

Scallops Wrapped in Bacon  
Beef Portobello Stack

### **Stationary Hors d' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads with Hummus, Tomato Basil & Hot Spinach Artichoke Dip  
Imported & Domestic Cheeses with Seasonal Fruit Garnish and Assorted Crackers

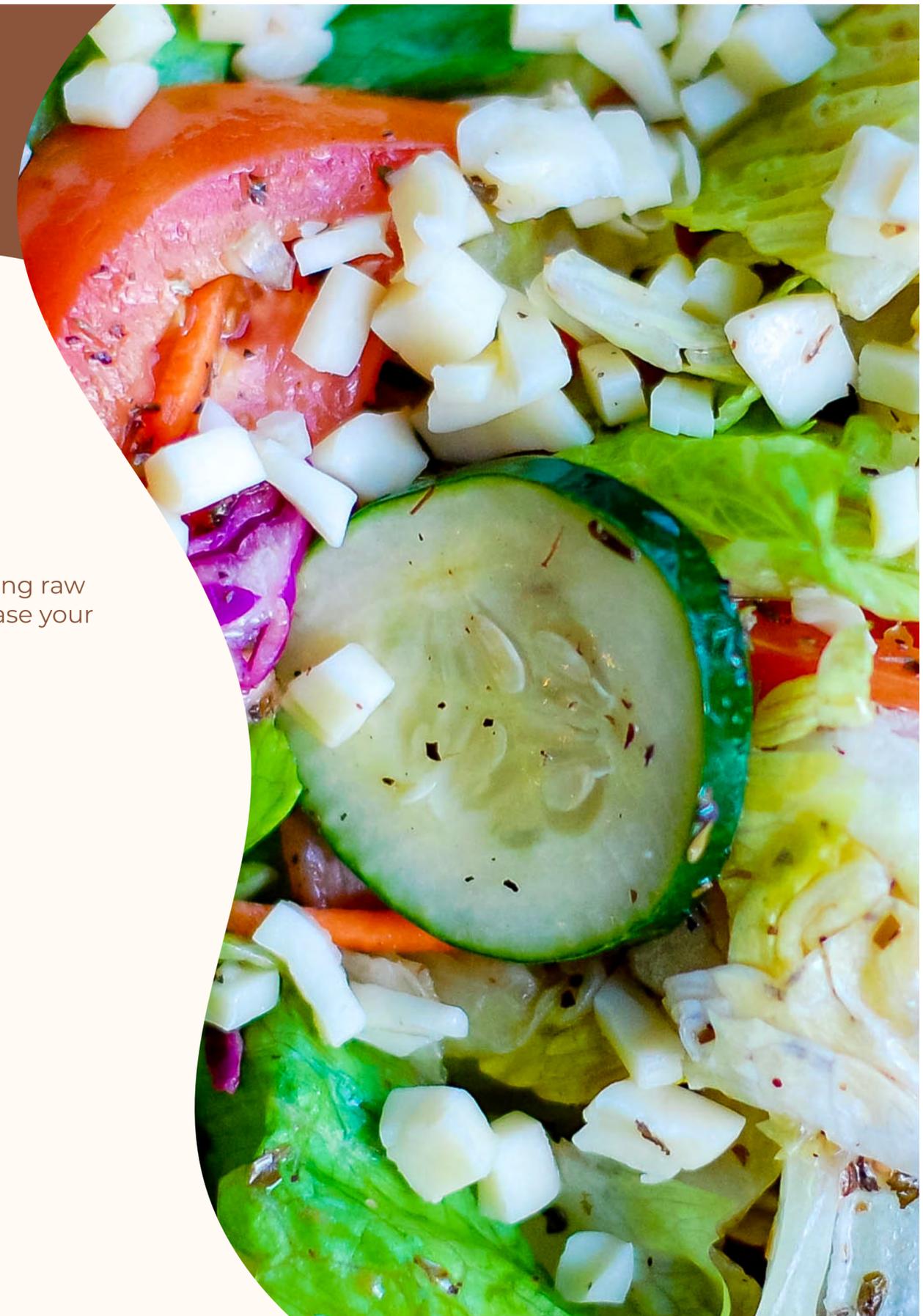
### **Dinner Buffet**

Baby Greens with Feta Cheese, Mandarin Oranges, Dried Cranberries & Candied Walnuts with Balsamic Vinaigrette  
Citrus Vinaigrette  
Sautéed Vegetable Medley  
Red Skin Mashed Potato Bar with Bacon, Sour Cream, Chives, Butter, & Cheddar Cheese  
Chicken Breast Stuffed with Spinach, Mushrooms and Smoked Gouda in a Roasted Garlic Cream Sauce  
Tortellini Tossed with Smoked Salmon, Arugula & Garlic Alfredo

### **Carving Station**

Rosemary Roasted Prime Rib of Beef\*  
Au Jus, Horseradish Sauce & Balsamic Onion Marmalade  
Dinner Rolls with Butter

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



# Wedding Menu

## Supreme Buffet – \$75.00

Pricing is per person and includes buffet linens, full china service, staff and a bartender. A minimum of 50 people per order is required.

### Butlered Hors d'Oeuvres

Bloody Mary Shrimp Shooter  
Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha Aioli  
Caprese Skewer with Balsamic Drizzle

### Stationary Hors d'Oeuvres

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

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

### 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  
Honey Garlic Glazed Salmon  
Roasted Tri-Color Fingerling Potatoes  
Seasoned Fresh Green Beans with Olive Oil Drizzle  
Dinner Rolls with Butter



# Wedding Menu

## Station Options – (Pricing Upon Request)

### Slider Bar

Burgers and 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, Sausage Gravy  
, Pimento Cheese, Assorted Jams & Honey Butter



# Wedding Menu

## 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

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



# 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**





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