

Catering by Design



SIMPLY FRESH. SIMPLY FINE.

Catering by Design

www.catering-by-design.com

919-481-2366 ~ Cary, NC

Wedding Menus

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 Menus

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 Menus

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

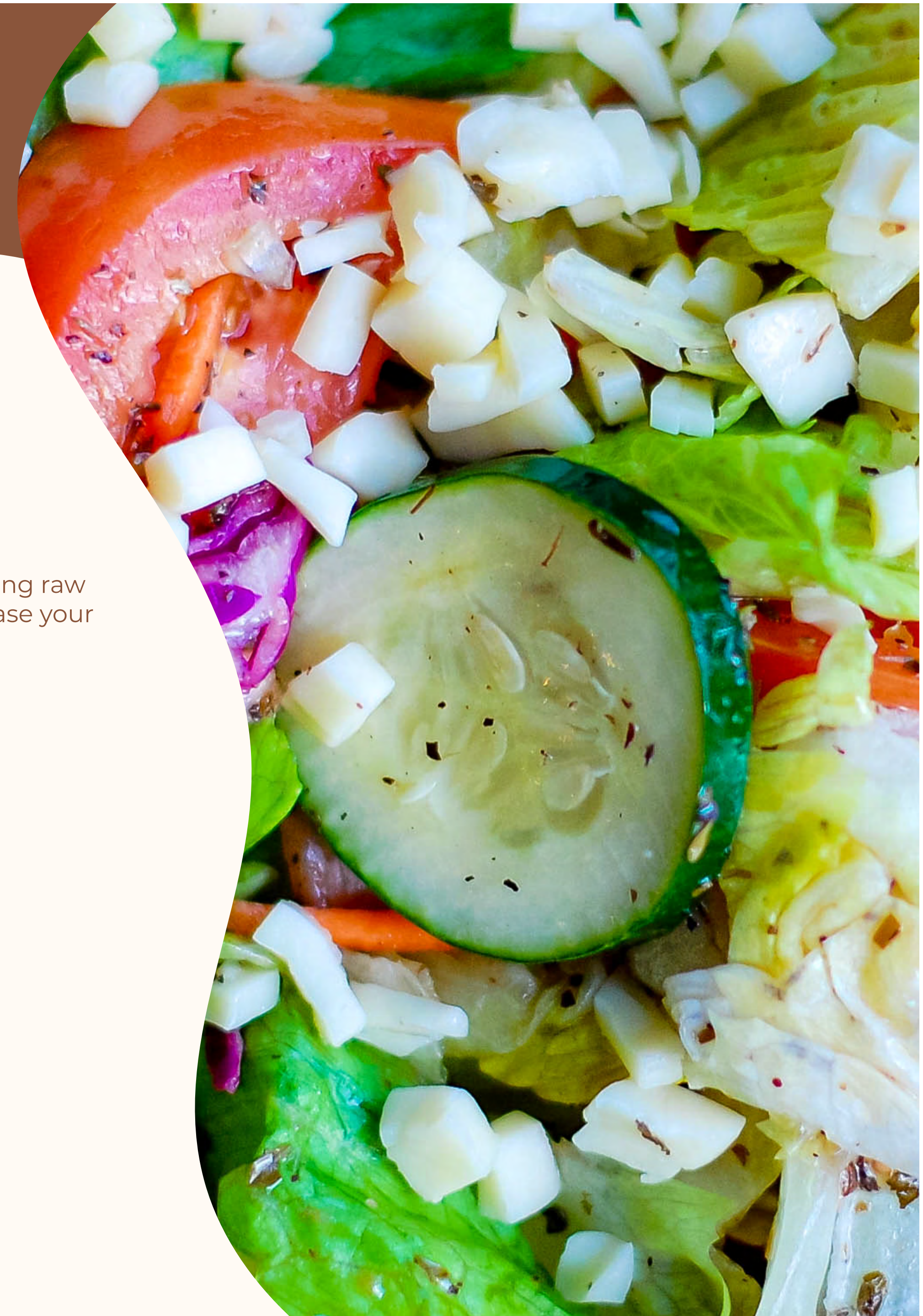
Dinner Buffet

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 Menus

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 Menus

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 Menus

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

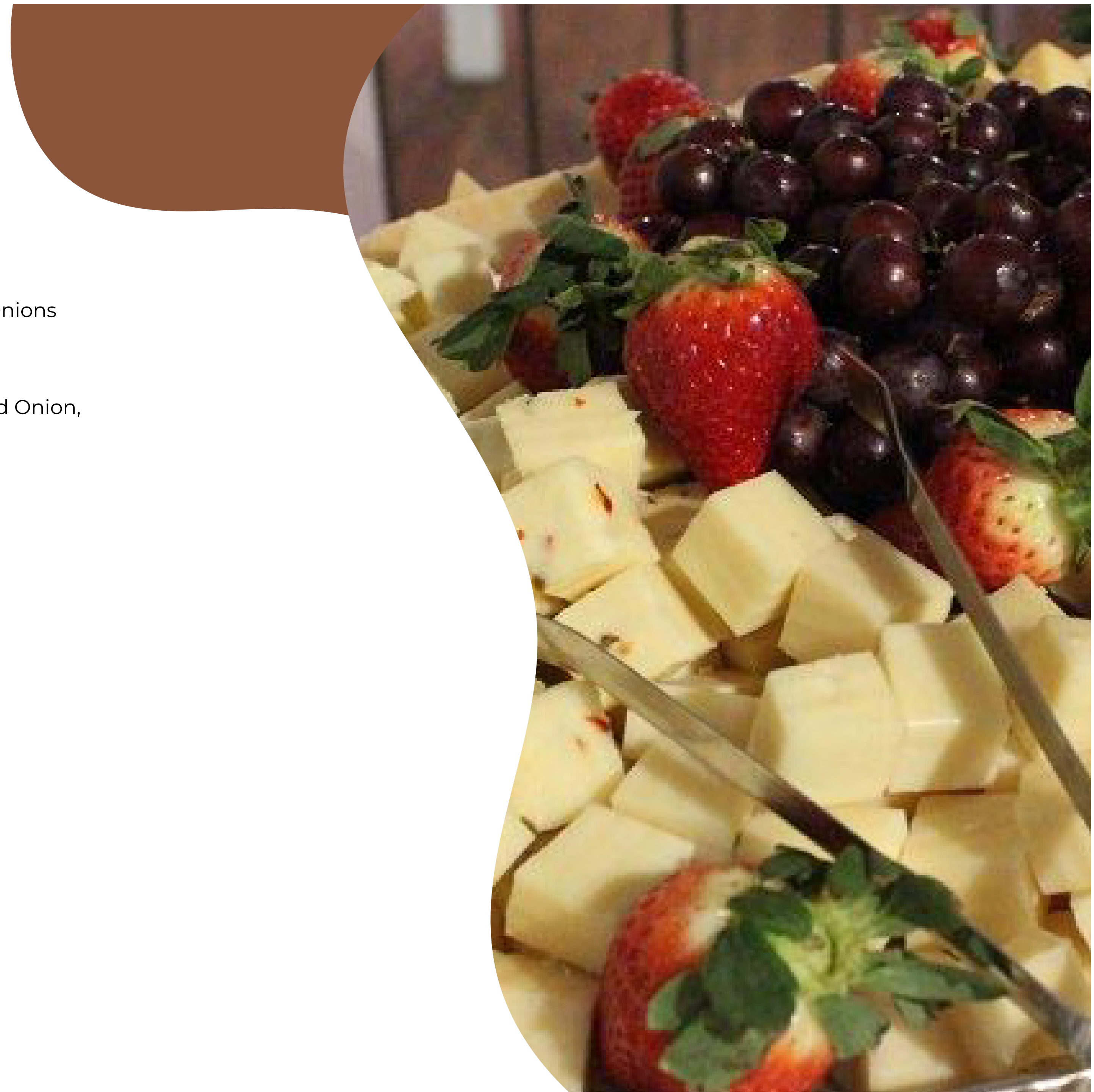
Carving Station

*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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