

The Wedding Menu

Catering by Design

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50 Person Minimum

Cost Conscious Buffet

\$46.00

Per Person

Hors D' Oeuvres

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

Buffet Menu

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

Southern Buffet

\$50.00

Per Person

Hors D' Oeuvres

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

Buffet Menu

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

Heavy Hors D'oeuvre Buffet

\$52.00

Per Person

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

Imported & Domestic Cheese Tray 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

Breakfast for Dinner

\$55.00

Per Person

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

An Italian Affair Buffet

\$55.00

Per Person

Hors D' Oeuvres

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

Buffet Menu

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

Simply Elegant Buffet

\$58.00

Per Person

Stationed Hors D' Oeuvres

Imported & Domestic Cheese Tray with Seasonal Fruit,
Garnish & Assorted Crackers

Buffet Menu

Mixed Baby Greens with Fresh Strawberries, Feta Cheese
& Candied Walnuts

Balsamic Vinaigrette

Apple Cider Vinaigrette

Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce

Honey Garlic Glazed Salmon

Rosemary Roasted Red Potatoes

Fresh Green Beans with Roasted Red Peppers

Dinner Rolls with Butter

Hors D'Oeuvres Buffet With Carving Station

\$62.00

Per Person

Grilled Tuscan, Pita & Focaccia Breads with Roasted Red
Pepper Chicken Dip, Hummus & Tomato Basil
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
Springs Rolls with Thai Chili Sauce
Bacon Wrapped Chicken Bites

Carving Station*

Rosemary Roasted NY Strip Loin*
Balsamic Onion Marmalade
Horseradish & Whole Grain Mustard Sauce
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.*

Top Notch Buffet

\$62.00

Per Person

Butlered Hors D'Oeuvres

Spanikopita

Beef Portobellos Stack

Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha Aioli

Dinner Buffet

Baby Greens with Candied Walnuts, Mandarin Oranges & Dried

Cranberries with Balsamic Vinaigrette & Citrus Vinaigrette

Chicken Cordon Blue

Penne Pasta with Spinach, Roasted Peppers & Basil Cream Sauce

Hot Marinated Grilled Vegetables

Carving Station*

Rosemary Roasted NY Strip Loin*

Balsamic Onion Marmalade

Horseradish & Whole Grain Mustard Sauce

Dinner Rolls with Butter

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

Southern Buffet With A Flair

\$66.00

Per Person

Butlered Hors D'Oeuvres

Petite Country Ham Biscuits
Fried Green Tomatoes with Pimento Cheese

Stationed Hors D'Oeuvres

Imported & Domestic Cheese Tray with Seasonal Fruit
Garnish & Assorted Crackers

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

Chef Manned Action Station

Sautéed Shrimp & Grits with Bacon, Cheddar &
Caramelized Onions

Carving Station*

Smoked Beef Brisket with Sweet BBQ Sauce
Dinner Rolls with Butter

**Can Substitute for a Pit Ham Carving Station*

Dazzle Me Buffet

\$74.00

Per Person

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 & Assorted Crackers

Buffet Menu

Baby Greens with Feta Cheese, Mandarin Oranges, Dried Cranberries
& Candied Walnuts with Balsamic Vinaigrette & Citrus Vinaigrette

Sauté Vegetable Medley

Redskin Mashed Potato Bar with Bacon, Sour Cream, Green Onions,
Butter & Cheddar Cheese

Chicken Breast Stuffed with Spinach, Mushrooms & 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

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may increase your risk of foodborne illness.*

Supreme Buffet

\$78.00

Per Person

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

Buffet Menu

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

Station Options

(Pricing Upon Request)

Slider Bar

Burgers & 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, Green Onions & Diced Tomatoes

Bruschetta Bar

Chicken Mango & Cilantro

Ahi Tuna

Tomato Basil

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

Chef Manned Action Station

(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

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