20 Person Minimum

BREAKFAST BUFFETS

Pricing includes disposable tableware. flatware and napkins. Beverages can be provided at an additional charge. Add \$4.00 per person weekdays after 4pm and weekends.

Nice & Light

\$10.45

Hard Boiled Eggs Individual Assorted Yogurt Fresh Cubed Fruit Assorted Breakfast Breads

Deluxe Continental

\$10.95 Assorted Danishes Assorted Breakfast Breads Fresh Cubed Fruit Assorted Bagels with Cream Cheese & Butter

Breakfast Sandwiches

\$12.95 Egg & Cheese Biscuits Sausage & Cheese Biscuits Bacon, Egg & Cheese Biscuits Fresh Cubed Fruit Fried Breakfast Potatoes

All American

\$13.95

Scrambled Eggs Bacon Cheesy Grits

Life's a Quiche

\$12.95

Cupcake Quiche (Florentine, Ham & Swiss) Fresh Cubed Fruit Bacon Assorted Mini Muffins

Fluffy & Fruity

\$11.95 Belgian Waffles with Maple Syrup Fresh Cubed Fruit Bacon

Top of the Morning

\$13.95 Four Cheese Egg Casserole Bacon Fresh Cubed Fruit Country Biscuits with Butter & Jelly

Extras & Add Ons

Omelet Station (Chef Required) \$11.00 Oatmeal Bar \$6.00 Scrambled Eggs, Egg Casserole or Tofu Scramble \$4.00 Bacon (2 pcs) \$3.00 Sausage Patty (1pc) \$1.50 Cinnamon Rolls, Bagels, Biscuits, 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

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Country Biscuits with Butter & Jelly

20 Person Minimum

BOXED LUNCHES

Specialty Boxed Lunches

\$13.95

You may mix & match sandwiches, but sides & 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

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 & 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 Skin Potato Salad, Fresh Cubed Fruit, Marinated Cucumber & Tomato Salad, Broccoli Salad (Contains Bacon)

Dessert Choices: (Choose One)

Chocolate Chip Cannolis, French Style Cheese Cake, Cookies, Brownies, Lemon Bars

Gluten Free Boxed Lunch

\$13.95

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

Vegetarian Boxed Lunch

\$13.95

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



Vegan Boxed 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

\$11.95

Choice of Sandwich:

- Ham & Swiss
- Turkey & Provolone
- Roast Beef & Cheddar
- Tuna Salad
- Classic Chicken Salad

Includes Chips, Fruit & Cookies or Brownies

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20 Person Minimum

SPECIALTY SALAD BOXES

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm & weekends. All Salad Boxes served with Fresh Fruit Salad & Cookie.

House Salad

\$8.95

Fresh Greens, Cucumber, Carrots, & Tomatoes with House Vinaigrette

Caesar Salad

\$9.95

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing

Cobb Salad

\$11.95

Fresh Romaine Lettuce, Hard Boiled Egg, Diced Ham, Diced Turkey, Tomato with Homemade Ranch

CBD Signature Salad

\$10.95 Fresh Romaine Lettuce, Fresh Strawberries, Feta Cheese, & Candied Walnuts with Apple Cider Vinaigrette

Southwestern Salad

\$10.95

Fresh Romaine Lettuce, Black Beans, Cheddar Cheese, Tomatoes, Diced Onions, Tortilla Crumbles with Chipotle Ranch

Greek Salad

\$9.95Fresh Romaine Lettuce, Tomatoes,Feta Cheese, Banana Peppers, Red Onion,& Kalamata Olives with Balsamic Vinaigrette

Salad Add Ons

Add to any Salad Chilled Grilled Chicken – \$3 Chilled Grilled Salmon – \$4



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20 Person Minimum

STAFF FAVORITES

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and 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 Portobellos, Roasted Peppers & Basil Cream Hot Marinated Grilled Vegetables Dinner Rolls

Assorted Miniature Desserts

Staff's Favorite Menu #2 \$16.95

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 Sauteed Vegetable Medley Dinner Rolls Brownies



Dinner Rolls

Assorted Miniature Desserts

Homemade Pot Roast

Red Skin Mashed Potatoes

\$14.95

Staff's Favorite Menu #4 \$13.95

Staff's Favorite Menu #3

Seasonal Greens with Tomatoes, Cucumbers & Carrots with House Vinaigrette Dressing Tomato Basil Chicken Steamed Broccoli Rosemary Roasted Red Potatoes Dinner Rolls Oreo Chocolate Mousse

Seasonal Greens with Tomatoes, Cucumbers &

Carrots with House Vinaigrette Dressing

Oven Roasted Herb Bone-in Chicken

Staff's Favorite Menu #5 \$14.95

Seasonal Green Salad with Tomatoes, Cucumbers & Carrots with Balsamic Vinaigrette Dressing Chicken Stuffed with Portobellos, Sun Dried Tomatoes & White Cheddar Penne al a Vodka Sauteed Vegetable Medley Dinner Rolls Lemon Bars

Catering by Design

20 Person Minimum

ITALIAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

Italian Menu #1

\$14.95

Caesar Salad Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce Rosemary Roasted Red Potatoes Sauteed Vegetable Medley Garlic Bread Assorted Miniature Desserts

Italian Menu #2 \$13.95

Caesar Salad Chicken Parmesan Four Cheese Baked Ziti Sauteed Vegetable Medley Garlic Bread Cannolis & Lemon Bars

Italian Menu #3

\$13.95

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 Sauteed Green Beans with Red Peppers Sliced Baguettes with Butter Cannolis

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20 Person Minimum

SOUTHERN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

Southern Menu #1

\$15.95

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

Southern Menu #2

\$14.95 Seasonal Green Salad with Tomatoes, Cucumbers & Carrots 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

\$13.45

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

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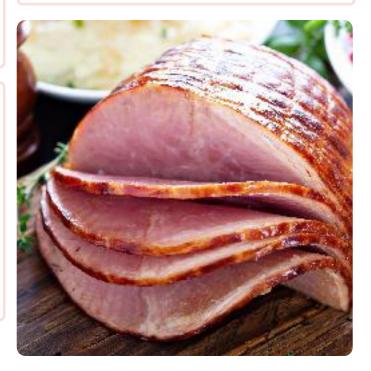
Southern Menu #4

\$15.95

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

\$13.45 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



20 Person Minimum

SOUTH OF THE BORDER

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

South of the Border Menu #1 (Tacos)

\$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 #2 (Fajitas)

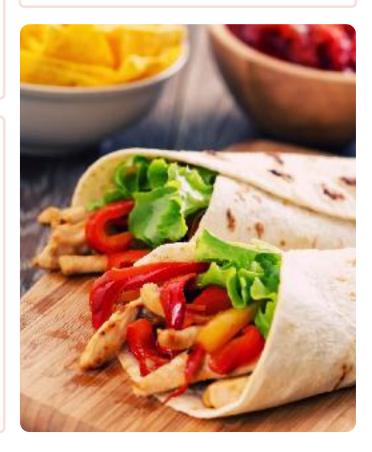
\$15.95

Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas Steak with Onions, Peppers & Fresh Cilantro with Flour Tortillas Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo Black Beans Cilantro Lime Rice Tortilla Chips & Salsa Assorted Miniature Desserts

Add Shrimp - \$3

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



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20 Person Minimum

ALL AMERICAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

All American Menu #1

\$13.95

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

All American Menu #2

\$16.95 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

\$14.95

Seasonal Greens with Tomatoes, Cucumbers & Carrots with House Vinaigrette Dressing Beef Tenderloin Tips with Red Wine Demi Glaze Red Skin Mashed Potatoes Fresh Green Beans with Red Peppers Rolls & Butter Oreo Chocolate Mousse

All American Menu #5 \$13.95

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

Extras & Add Ons

BBQ Chicken, BBQ Ribs, or Smoked BBQ Brisket \$6.00 Homemade Macaroni & Cheese \$3.50 Pasta or Potato Salad \$2.50 Tossed Seasonal Green Salad \$3.50 Fresh Cubed Fruit \$3.00 Baked Beans \$2.00 All Beef Hot Dogs with Bun \$3.00 Honey Glazed Carrots \$3.00

Vegetarian Options

Homestyle Tofu Vegetable Lo Mein Portobello Mushroom with Tomato Basil Red Pepper Stuffed with Southwestern Quinoa

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20 Person Minimum

INTERNATIONAL MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

Far East

\$15.95

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

Tropical

\$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 Hawaijan Rolls

Caribbean

\$16.95

Spinach Salad with Fresh Strawberries & Feta Cheese with Citrus Vinaigrette Dressing Caribbean Jerk Chicken Salmon with Pineapple Salsa Mashed Sweet Potatoes Sauteed Cabbage, Carrots & Red Onions Pineapple & Cheese Cornbread

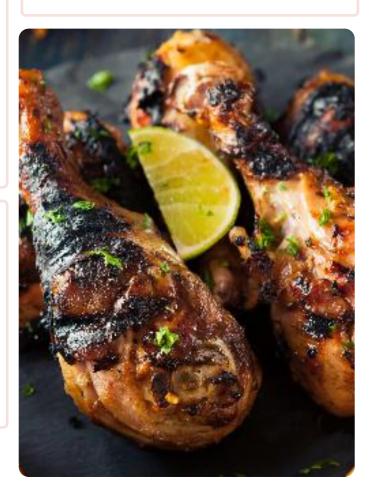
Mardi Gras

\$13.95

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

Mediterranean

\$13.95
Greek Lemon Chicken Breast
Steamed Herb Rice
Marinated Garbanzo Bean Salad
Mediterranean Green Beans, Tomatoes &
Onions
Lemon Bars



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20 Person Minimum

SANDWICH OPTIONS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

That's a Wrap

\$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 Cannolis

Build Your Own Sandwich

\$13.95

Sliced Deli Tray with Ham, Turkey, & Roast Beef Sliced Cheddar, Swiss & Provolone Assorted Sliced Breads & Rolls Lettuce, Tomato, Pickles, Mayonnaise & Mustard Red Skin Potato Salad Fresh Cubed Fruit Assorted Cookie Tray

Soup & Salad Bar

\$13.95

Fresh Garden Salad with Carrots, Tomatoes, Cucumbers, Diced Egg, Chopped Ham, Grilled Chicken, Red Onion & Croutons with House Vinaigrette & Homemade Ranch Soup of the Day with Sliced Baguette Cookies & Brownies

List of Soups:

Chicken Tortilla Chicken Noodle Broccoli Cheddar Vegetable Soup Tomato Bisque

Baked Potato Option - \$3



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20 Person Minimum

SNACK & BEVERAGES MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and 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

\$6.95Assorted Mini Candy BarsAssorted ChipsPopcorn

Healthy Break

\$8.95

Assorted Individual Yogurts Individual Trail Mix Snack Pack Vegetable Tray with Red Pepper Dip Fresh Cubed Fruit

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Snack Items

Choose 1: \$3.95 Choose 2: \$5.95 Choose 3: \$7.50

Tortilla Chips & Salsa Assorted Individual Yogurts Fresh Cubed Fruit Assorted Nuts Granola Bars Veggies & Ranch Dip Potato Chips Assorted Cookies Brownies Assorted Cheese Tray with Crackers Individual Trail Mix Snack Pack

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

