

# *The Wedding Menu*

*Catering by Design*

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50 Person Minimum

# ***Cost Conscious Buffet***

**\$56.00**

*Per Person*

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## **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***

**\$65.00**

*Per Person*

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## **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***

**\$60.00**

*Per Person*

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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 with Buffalo Ranch

Penne Pasta with Spinach, Roasted Red Peppers  
& Basil Cream Sauce

# ***Breakfast for Dinner***

**\$65.00**

*Per Person*

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## **Hors D'Oeuvres**

### Biscuit Station

Southern Style & Garlic Cheddar Biscuits  
with Sausage Gravy, Pimento Cheese, Country Ham,  
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***

**\$64.00**

*Per Person*

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## **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***

**\$64.00**

*Per Person*

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## **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***

**\$68.00**

*Per Person*

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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 with Buffalo Ranch

## **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***

**\$76.00**

*Per Person*

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## **Butlered Hors D'Oeuvres**

Spanikopita

Beef Portobellos Stack

Orange Glazed Pork Belly on Endive Leaves 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***

**\$78.00**

*Per Person*

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### **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*

*\*Fry Onsite Needed*

# ***Dazzle Me Buffet***

**\$91.00**

*Per Person*

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## **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

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

# *Supreme Buffet*

\$96.00

*Per Person*

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## **Butlered Hors D'Oeuvres**

Bloody Mary Shrimp Shooter

Orange Glazed Pork Belly on Endive Leaves 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)

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## **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)

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## **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*