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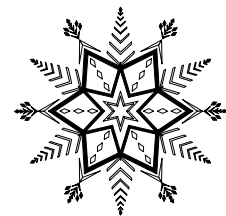
# Savory Expressions<sup>SM</sup>

*to go!*

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## Traditional Holiday Menu



9204 Waukegan Road Morton Grove, IL 60053  
847-967-9994 Fax 847-965-4095  
CateredByDesign.com



## A Traditional Holiday Menu

Minimum 15 guests or more in multiples of "5" only.

### SALADS

Choose one:

#### **Oven Roasted Red Beets, Pickled Red Onion, Crumbled Goat Cheese**

Resting atop a bed of Field Greens finished with Pomegranate Vinaigrette

#### **Caesar Salad**

Romaine, Cherry Tomato, Grated Parmesan & Housemade Croutons;  
Classic Caesar Dressing to the Side

#### **Mixed Greens**

Iceberg, Red Onions, Tomatoes, cucumbers & Carrots

**Choose two Dressings:**

Raspberry Vinaigrette, Signature Creamy Herb, 1000 Island, French, Italian Vinaigrette

#### **Sliced Granny Smith apples, Wafer Thin Sliced Red Onion, Cayenne Candied Pecans**

Atop a bed of Field Greens Finished with Champagne Vinaigrette and Pomegranate Seeds

#### **Tender Field Greens**

Sliced Pears, Crumbled Bleu Cheese, Toasted Walnuts, Red Onion and Champagne Vinaigrette

### ENTRÉES

Choose one:

#### **Roulade of Turkey Breast**

Filled with Pesto and Fresh Spinach

#### **Medallions of Beef Tenderloin**

Grilled & Sliced Tenderloin, served with Port Wine Bordelaise (**Plases add 7.00 per guest**)

#### **Slow Roasted Turkey Breast**

White Meat Boneless Breast of Turkey with Homemade Gravy with Cranberry Chutney

#### **Herb Roasted Pork Loin**

With Parsley Shallot Sauce

#### **Classic Home Baked Ham**

Homemade Raisin Sauce to the Side

#### **Simply the Best Pepper Steak**

Tenderloin Tips pan seared with Green Bell Peppers, Sweet Onions & Mushrooms  
with Merlot Wine Sauce





## **SIDES**

Choose two or skip Salad & choose three

### **Redskin Mashed Potatoes**

Your Choice of Plain or Roasted Garlic

### **Glazed Sweet Potatoes**

With Brown Sugar Cinnamon

### **Oven Roasted Brussels Sprouts**

Your Choice of Roasted Garlic or Bacon

### **Classic Green Bean Casserole**

With Crisp Onion Threads

### **Baked Sweet Potato Puree**

With Praline Marshmallow Topping

### **Fran's Famous Bread Stuffing**

Traditional Stuffing with Celery, Onion, Chicken Stock & Fresh Herbs

### **Artichoke Casserole**

Artichoke Hearts, Fresh Mushrooms & Sweet Onions with Dijon Gremolata  
Red Bell Pepper Accent

### **Sweet Peas, Mushrooms & Onions**

Sautéed with a Touch of Extra Virgin Olive Oil & Herbs

### **Mélange of Oven Roasted Root Vegetables**

Carrots, Beets, Parsnips and Acorn Squash with Granny Smith Apples

### **Glazed Baby Carrots**

Flavored with Oranges, Brown Sugar & Cinnamon

### **Holiday Harvest Vegetable Medley**

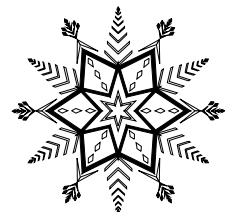
Carrots, Squash, Broccoli & Green Beans sautéed in Chive-Shallot Butter

### **Green Beans Almondine**

Lightly Seasoned Whole Green Beans with Toasted Almonds

### **Tossed Pasta**

Homemade Rigatoni Marinara or Pomodoro Sauce





## **DESSERTS**

choose one:

Pumpkin Cheesecake

Naty's Caramel Flan

Linda's Homemade Apple Crisp

Home-style Pies: Apple, Pumpkin or Pecan

Includes Assorted Freshly Baked Dinner Rolls with Sweet Butter

15.95 per guest

Minimum 15 guests or more in multiples of "5" only.

## **DISPOSABLES**

(all are recyclable & earth friendly)

**Eco Friendly Disposable Place Setting Includes:**

10 "& 6" Plates, Forks, Knives, & Napkins

1.00 per person

**Holy Print Disposable Tablecloth & Skirting:**

Tablecloths

3.00 each

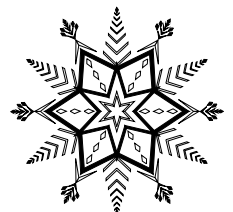
Skirt with Clips

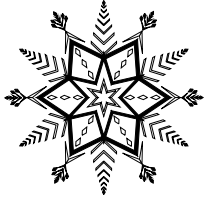
10.00 each

**Disposable Chafing Dish with Water Pan & 2 Sternos**

12.00 each

***For more delicious choices both Savory & Sweet  
Please see our Savory Expressions Menu***





## **ARCTIC CIRCLE**

### **Cheese & Fruit**

Imported & Domestic Cheeses,  
Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeño, assortment of Dried Fruit and Grape Clusters  
served with assorted Crackers & Flatbread

### **Baby Brioche Buns**

#### **THE PERFECT BITE**

Harvest Chicken Salad with Red Grapes, Raisins & Walnuts  
Classic Tuna Salad  
Caponata

### **Tangy BBQ Meatballs**

Savory BBQ Sauce  
Served with Pretzel Sticks to the side

### **Crudité and Harvest Bread Bowl**

Whole Grain Bread Round filled with Our Housemade Spinach Dip  
Accompanied by Fresh Broccoli & Cauliflower Flowerets, Carrots, Celery Sticks, Zucchini & Radishes

**12.50 per guest Minimum 25 Guests**

## **RAZZLE DAZZLE**

### **Grilled Vegetable**

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Mushrooms;  
finished with Balsamic Vinaigrette

### **Medley of Gourmet Wraps**

**Grilled Chicken & Mango** - Fresh Spinach & Mango Salsa

**Classic Tuna** - White Albacore Tuna, Diced Celery, Onions, Relish, Lettuce & Tomato

**Zen Veggie** – Thinly Sliced Grilled Carrots, Zucchini, Yellow Squash & Red Pepper; Hummus Spread

### **Chilled Whole Poached Salmon**

Seafood Stuffing, served with Sliced Cucumber, Diced Red Onions,  
Lemon Wedges, dill Sauce, Fine Crackers & Flat Bread

### **South of the Border Roulades**

Flour Tortillas Rolled with Queso Crema, Red Peppers, Jalapeno Cheese, Fresh Cilantro & Scallions

**14.00 per guest Minimum 25 Guests**





## **DECK THE HALLS**

### **Antipasto**

Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini,  
Marinated Artichoke Hearts, Roasted Red Peppers & Sliced Casa Nostra Bread

### **Caprese Bite**

Tomato, Mozzarella & Fresh Basil service on a Baby Brioche Bun

### **Meatball Sliders**

La Pasta Ria's Famous Meatballs simmered in Pomodoro Sauce  
Buns to the Side

### **Baked Brie with Apricots**

A Kilo of French Brie Cheese with Apricot Preserves & Sugared Pecans  
Served with Gourmet Wafers

### **Teriyaki Beef & Fire Roasted Vegetable Brochette**

**16.00 Per guest Minimum 25 Guests**

## **BEVERAGE OPTIONS**

### **Hot Chocolate**

Whipped Cream & Baby Marshmallows

**2.50 Per Guest**

### **Hot Apple Cider**

With Cinnamon Sticks

**2.50 Per Guest**

### **Continental Coffee & Herbal Tea Service**

Freshly Brewed Regular & Decaffeinated Columbian Coffee, Assorted Herbal Teas,  
Signature Sweeteners, Lemon Wedges & Cream

**1.50 Per Guest**





## **OPTIONS**

### **Shrimp Cocktail Display**

**Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon**

**Small: 65.00 (48 Shrimp)**

**Large: 125.00 (96 Shrimp)**

### **Soups for the Soul**

Tomato Florentine • Vegetarian Lentil & Roasted Garlic • Chicken Barley • Chicken Noodle  
Cheddar Broccoli • Minestrone • Low Fat Vegetarian Garden Vegetable • Wild Mushroom  
Chicken Gumbo • Vegetarian Chili • Butternut Squash Bisque

**10.00 per quart (minimum 4 quarts of any one kind)**

### **Crudit  and Harvest Bread Bowl**

Whole Grain Bread Round filled with Our Housemade Spinach Dip

Accompanied by Fresh Broccoli & Cauliflower Flowerets, Carrots, Celery Sticks, Zucchini & Radishes

**57.00 Serves 25 guests**

### **Cheesy Vegetable Gratin**

Artichoke, Spinach & Mascarpone Cheese topped with Parmesan cheese served bubbly warm with Crostini

**16.00 Per Pound**

### **Holiday Torta**

Savory Cream Cheese Layered with Pesto, Sun Dried Tomatoes & Toasted Pine Nuts  
served with assorted Crackers & Flatbread

**40.00 Serves 25 guests**

### **Focaccia Primavera**

Pan Pizza Crust brushed with a Seasoned Olive Oil tipped with Tomatoes, Broccoli  
Artichoke Hearts, herbs & Cheeses

**25.00 Serves 15 guests cut in 30 pc.**

### **French Brie with Raspberry en Croute**

Kilo of French Brie, Raspberry Preserves accented with Slivered Almonds  
wrapped in Puff Pastry with Gourmet Wafers

**85.00 per One Kilo Serves 25 guests**

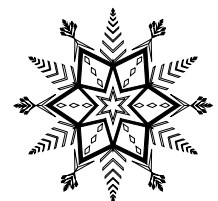
### **Petite Sandwiches**

**Breast of Turkey** with Cranberry Chutney on a Pretzel Roll,

**Smoked Ham** with Honey Mustard on a Multigrain Roll

**Roast Beef** with Whipped Horseradish Sauce on a Knot Roll

**95.00 for 48 pieces**





## **SWEET OPTIONS**

### **Chocolate Beyond Reason Cake**

Chocolate Mousse topped with White Chocolate Mousse, lightly dusted with Cocoa Powder  
Resting atop a Chocolate Cookie Crust  
**59.00 (Cut into 14 or 28 Pieces)**

### **Raspberry Cheesecake**

Luscious Cheese Cake topped with Raspberry Puree & Rich Chocolate Fudge;  
baked in a Chocolate Graham Cracker Crust  
**36.00 (Cut into 14 or 28 Pieces)**

### **Carrot Cake**

Spicy Cake topped with Classic Cream Cheese Frosting  
**39.00 (Cut into 14 or 28 Pieces)**

### **Tiramisu**

Our Very Own, accented with Whipped Cream & Fresh Strawberries  
**55.00 (Cut into 30 Pieces)**

### **Cannoli Shooters**

Fresh Ricotta Cannoli Crème piped into a shot glass, topped with  
Crushed Pistachios & Crunchy Cannoli Shells  
**26.00 Per Dozen (Minimum Two Dozen)**

### **Carmelita Brownies**

Fudge Brownies dressed up with Housemade Caramel & Fudge Sauce crowned with Fresh Whipped Cream  
Served on a disposable Square Plate & Mini Fork  
**26.00 Per Dozen (Minimum Two Dozen)**

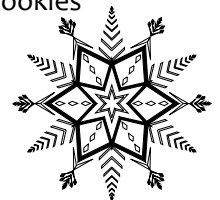
### **Mélange of Fresh Fruit**

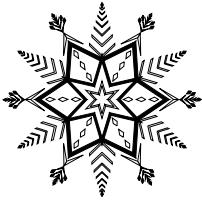
Featuring our Hand Carved Melon Centerpiece  
A Selection of Melons, Tropicals & Berries  
**40.00 Serves 25 Guests**

**Sweet Sauces for Dipping** Chocolate • Piña Colada • Raspberry  
**11.00 per pint**

### **The Cookie Jar**

Includes Double Chocolate Chip, Oatmeal Raisin & Melt in your Mouth Fancy Butter Cookies  
**36.00 (3 lbs. - serves 20-25)**





## **DISPOSABLES**

(all are recyclable & earth friendly)

### **Eco Friendly Disposable Place Setting Includes:**

10 “& 6” Plates, Forks, Knives, & Napkins

**1.00per person**

### **Holy Print Disposable Tablecloth & Skirting:**

Tablecloths

**3.00 each**

Skirt with Clips

**10.00 each**

### **Disposable Chafing Dish with Water Pan & 2 Sternos**

**12.00 each**

## **AVAILABLE**

### **Service Staff**

Professional Wait staff, Buffet Attendants and Chefs formally attired.

Services include set up & breakdown of buffet

### **Rentals**

Rentals Include tables, chairs, serving equipment, china, flatware, glassware, appropriate table appointments to dress your tables & if necessary kitchen, bar, serving & prep equipment

### **Floor Length Linens**

An endless array of linens to enhance a look that's all your own are available & quoted upon request.

***For more delicious choices both Savory & Sweet  
Please see our Savory Expressions Menu***

***All Prices Subject To Current Sales Tax & Delivery***

Prices Subject to Change based upon Market & Seasonal Availability

In the event of a significant market price change, Client will be notified & offered alternative options

