



Bringing your events to life

Barbecues and Picnics



9204 Waukegan Rd. | Morton Grove, IL 60053 | 847.965.4094 | www.cateredbydesign.com

Design Your Own BBQ Menu

For 100 Guest or More

SIDE DISHES

Please Select Three

Mixed Garden Salad

Red Onions, Tomatoes, Black Olives, Cucumbers and Carrots

Please Select Two Dressings

Berry Vinaigrette, Creamy Herb Dressing, 1000 Island, French, and Italian Vinaigrette

Pasta Salad

Rotini, Red, Yellow and Green Pepper, Red Onions, and Celery,
Tossed in Classic Italian Vinaigrette

Creamy Cole Slaw

Cabbage, Carrots, Classic Tangy Dressing

Israeli Couscous Salad

With Corn, Plum Tomatoes, Cumin, Lemon and Herbs

Black Bean, Jicama, Red Pepper and Corn Salad

Fresh Citrus Vinaigrette

Cucumber, Tomato and Red Onion Salad

Tossed With Vinaigrette

Corn On The Cobb

Served in Halves, Butter to the side

Rigatoni Pasta Salad

Fresh Vegetables, Provolone Cheese and Creamy Herb Dressing

Smoky Baked Beans

Asian White and Wild Rice Salad

Scallions, Mandarin Oranges, Dried Cranberries and Toasted Pecans in Sesame Vinaigrette

Roasted Red Skin Potato and Vegetable Salad

Cucumber, Tomato, Sherry Dijon Vinaigrette

Garden Fresh Crudité

Fresh Raw Vegetables and a Carved Vegetable Centerpiece with Creamy Herb Dip

Fresh Vegetable Skewers
On Bamboo Skewers

American Potato Salad

Roasted Ruby Sweet Potatoes
Roasted with Olive Oil and Herbs

Sliced Watermelon
Accented with Orange Wheels and a Carved Melon Centerpiece

Hawaiian Salad
Petit Marshmallows, Coconut, Mandarin Oranges, Pineapple Chunks and Sour Cream

Fresh from the Grill

Please Select Two from Group A and One from Group B

Group A

Chicken on the Bone
BARBECUE - in our Tangy Sauce
GRECIAN - with Rosemary, Oregano, Garlic and Lemon
CLASSIC - with Fresh Herbs and White Wine Marinade

Hamburgers
Cheese Burgers
Veggie Burgers

Italian Sausage
Roasted Green Peppers and Giardiniera

Wisconsin Bratwurst
Simmered in Beer and Onions
Finished on the Grill

Polish Sausage

Jumbo Hot Dogs

Group B

Marinated Boneless Breast of Chicken

Boneless Pork Chops

Grilled with Our Tangy Barbecue Sauce

Skewered Chicken or Beef Kabobs

Marinated and Skewered with Fresh Vegetables

Skirt Steak

Choose - Garlic and Lime Marinade, Red Wine and Garlic, Grecian or BBQ Please Add \$2.50 per Guest

Add an Additional Selection from Group A \$2.50 Per Guest

Add an Additional Selection from Group B \$3.50 Per Guest

Grilled Portobello Mushroom

Roasted Red Pepper Relish

Please Add \$2.50 per Guest

Baby Back Ribs

Barbecued with Our Own Smoky BBQ Sauce

Please Add \$3.50 per Guest

Cajun Shrimp Skewers

With Veggies on a Bamboo Skewer Grilled with Our Cajun Butter Blend

Please Add \$3.00 per Guest

Accompaniments

Assorted Breads and Rolls to Compliment Your Meat Selections

Sliced Tomatoes, Diced Onion or Onion Slices, Pickle Relish, Ketchup, Mustard,

Sport Peppers and Barbecue Sauce

Dessert

Brownies and Bars

Please Choose Two from the selections below

Snickerdoodle Brownies Chocolate Chips, Caramel and Peanuts

Rocky Road Brownies Pecans, Chocolate Chips and Marshmallows

Caramel Apple Bar Caramel Apple Topping on a Butter Crumb Crust

English Toffee Brownies with Toffee, Walnuts and Chocolate Chips

Seven Layer Bar Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips and Walnuts

Cheesecake Brownies

Old Fashion Lemon Bar

Double Chocolate Brownie

&

Chocolate Chip and Oatmeal Cookies

Included In Your Package

Disposable Table Coverings for the Buffet
Eco Friendly Disposable Place Settings Including 6" and 9" Plates, Cutlery and Napkins
Serving Pieces, Utensils and Shielded Chafing Dishes
Buffet Décor and Fresh Greenery
Grills
&
One Grilling Chef Per 100 Guests

Design Your Own BBQ Menu

Please contact us for Pricing

**Additional
To Menu Pricing**

Staff
Tables
Chairs
Table Linens
Transportation

Required Staff

One Porter per 100 Guests
One Buffet Attendant per 50 Guests
Staffing Requirements May Vary Based On Menu Selections & Location

Great Additions

House Made Chili

Please Select One

Beef or Vegetarian Bean

Accompanied by Shredded Cheddar, Chopped Onion, Sour Cream and Oyster Crackers
\$3.50 per Guest

Hot Pretzels

Cheese Sauce and Mustard to the side

\$2.50 per Guest

Pretzel Machine Rental \$125.00

Popcorn

\$2.00 per Guest

Popcorn Machine Rental \$125.00

Nachos

Cheese Sauce and Jalapeño Peppers

\$2.50 per Guest

Equipment Rental \$65.00

Ice Cream Bars

Please Select Three Varieties

Chocolate Éclair Bar, Chocolate Dipped Vanilla Ice Cream Bar,
Snickers Ice Cream Bar, Strawberry Shortcake Bar, Chocolate Crunch Bar,
Drumstick, Ice Cream Sandwich and Popsicles

3.00 Per Guest

Pig Roast

Roasted at your Location

Or delivered Fully Prepared and ready to eat

Complete with All the Fixins'

Market Priced Upon Request

Beverages

Coke, Diet Coke, Sprite, Diet Sprite	\$.95 per Can
Bottled Water	\$1.00 per Bottle
PowerAde	\$2.00 per Bottle
Apple, Orange or Cranberry Juice Bottles	\$2.00 per Bottle
Lemonade Five Gallons	\$50.00
Ice Tea Five Gallons with Lemon Wedges, Sugar and Sweetener	\$50.00
Dark Roast Coffee Five Gallons with Cream, Sugar and Sweetener	\$110.00

Also Available

Beer, Wine and Liquor Packages Available and Priced Upon Request

Frozen Margarita and Daiquiri Machines

Beer Truck with Direct Tap

Catered By Design

Can Provide a Wide Variety of Additional Items Tents, Tables, Chairs, Generators,
Canopies, Sound Systems and Much More

Let The Fun Begin

**Entertainment Petting Zoo, Pony Ride, Sports Equipment, Bingo, Magician, Disc Jockeys
and Much More**

Tabletop Carnival Games

**Bozo Buckets, Krazy Cans, Bird Cage, Ring Toss, Duck Pond to name a few
(Carnival Games Prizes Provided By Catered By Design)**

Double Shot Basketball

Climbing Wall with Slide

Face Painters, Clowns, Balloon Artists

Spin Art Machine



Petting Zoo

Mini Golf

Moon Walks

