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*Bringing your events to life*

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**Plated**  
**Luncheon & Dinner Package**  
**Menu**



9204 Waukegan Rd.

Morton Grove, IL 60053

847.965.4094

[www.cateredbydesign.com](http://www.cateredbydesign.com)

## **Luncheon & Dinner Package Menu**

Designed for 50 Guests or More

***Please contact us for Pricing***

### ***Price is Determined by Menu/Service Selection***

**Included with Entree-** Soup and/or Salad, Vegetable, Side Dish,  
Sumptuous Dessert, Hearth Baked Artisan Rolls, Coffee & Hot Tea Service

### ***Afternoon Events***

***Ending By 4pm Discounted \$4.00 Per Guest***

### ***Friday & Sunday Dinners***

***Discounted \$2.50 Per Guest (Except Holiday Weekends)***

## **At the Seated Dinner**

**Wafer Thin Slice of Lemon**  
to each Water Glass

### **Garden Fresh Salads and Homemade Soups**

Please Select a Soup OR Salad

#### **Hot Soup**

**Tomato Bisque ~ Vegetarian Roasted Corn Chowder ~ Chicken Tortilla ~ Mushroom Bisque  
Butternut Squash Bisque (Seasonal) ~ Cream Of Chicken With Wild Rice ~ Vegetarian Minestrone  
Homemade Chicken Noodle**

#### **Cold Soup**

**Gazpacho ~ Avocado Tomato ~ Watermelon Lime ~ Cantaloupe Basil Garden Fresh**

#### **Sweet and Savory Salad**

Field Greens, Strawberries, Wafer Thin Sliced Red Onion  
Mild Cayenne Candied Pecans, Crumbled Goat Cheese and White Balsamic Vinaigrette

#### **Mediterranean Salad**

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive  
Red Wine Vinaigrette and Romano Cheese

#### **Spinach Salad**

Spinach and Mixed Greens, Sliced Strawberries, Mandarin Oranges, Scallions, Toasted Almonds  
Toasted Sesame Vinaigrette to the side

#### **Greek Salad**

Romaine, Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese with Red Wine Garlic Vinaigrette

#### **Wintry Salad**

Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts, Dried Cranberries and a touch of Gorgonzola  
with Raspberry Champagne Vinaigrette

#### **Chopped Salad**

Chopped Greens Crumbled Feta, Bacon and Scallions  
accented with Pear Tomato & Black Olive finished with Champagne Vinaigrette

#### **Caesar Salad**

Romaine, Cherry Tomato, Grated Parmesan and Homemade Croutons  
Classic Caesar Dressing

#### **Tossed Salad**

Crisp Greens, Red Onions, Tomatoes, Cucumbers and Carrots

#### **Please Select Two Dressings**

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

## **Garden Fresh Continued**

### ***Insalata Caprese***

**Sliced Tomato, Fresh Mozzarella and Chiffonade of Basil**

Accented with Black Olives and finished with Balsamic Vinaigrette Please Add \$2.00 Per Guest

### ***A La Française***

Mesclun, Radish Slivers, Toasted Walnuts and Bleu Cheese

White Wine Vinaigrette

### ***Fresh Fruit and Berries***

Seasonal Fruits and Berries Accented with a Fanned Strawberry

Small Cup of Raspberry Lime Coulis to The Side

Served in a Stem Glass

Please Add \$3.00 Per Guest

## **For Those Who Prefer**

We Are Pleased to Create a Soup and Salad Pairing

Any of the Above Salads Paired with a Demitasse Cup of Soup

On a Shared Plate

## **Hearth Baked**

*Please Select One of the Following*

### ***Artisan Rolls***

Gourmet Knot, Multi Grain and Pretzel Rolls

***Whipped Butter Rosettes***

On One B & B Plate per Table

### ***Sliced Artisanal Bread Basket***

Herb Lavosh, Crusty French & Multi Grain Honey Wheat Bread

***Whipped Butter Rosettes***

On One B & B Plate per Table



## **Choice of Any Two Entrees Served Individually**

*Please Choose Two Entrees and Vegetarian option from the Following  
Final Counts Required Five Business Days Prior to Your Event*

### **Boneless Chicken Breast Entrées**

*Please Select One of the Following*

#### ***Pollo Puebla***

Boneless Breast Stuffed with Roasted Poblano Peppers, Fresh Tomato, Cilantro, Onion and Queso Fresco  
Finished with Roasted Tomatillo, Poblano and Cilantro Salsa

#### ***Mediterranean Chicken***

Roasted with Fresh Mushrooms, Tomatoes & Sweet Onions with a White Wine & Roasted Lemon Sauce

#### ***Tropical Grilled Chicken***

Sweet and Savory Relish of Grilled Pineapple, Red Bell Peppers and Lime

#### ***Chicken Mascarpone Di Lombardy***

Parmesan Crusted Stuffed with Mascarpone Cheese, Artichokes Hearts and Roasted Red Peppers

#### ***Chicken Queso***

Parmesan Cheese Crust Finished with Sliced Avocado and Mango Salsa

#### ***Parthenon***

Fresh Spinach, Onions, Cream Cheese and Feta Cheese in a Phyllo Pocket with a White Wine Reduction

#### ***Chicken Lemone***

Extra Virgin Olive Oil, Lemon, Butter and White Wine Baked with Provolone Cheese and Lemon

#### ***Chicken Portobello***

Sautéed Sweet Red Onions and Portobello Mushrooms finished with White Wine Reduction

#### ***Chicken Marsala***

Sautéed with Fresh Mushrooms and Marsala Wine

#### ***Chicken Vesuvio***

Oven Roasted with Red Onions & White Wine, dusted with Italian Spices

#### ***Chicken Provencal***

Sautéed with Fresh Tomato, Garlic, Black Olives, Basil and Dry White Wine

#### ***Chicken Fontinella Bruschetta***

Fresh Tomatoes, Basil and Extra Virgin Olive Oil

## **Meat Entrées**

*Please select one from the Following*

### ***Sirloin of Beef***

**Please Select a Sauce**

**Bordelaise** Red Wine, Mushrooms, Fresh Herbs and a Touch of Cream

**Port Wine** Reduction with Fresh Herbs

**Gremolata** with Pepper Berry Red Wine Reduction

### ***London Broil***

Center Cut Sirloin Sliced and Served with Your Choice of Sauce

### ***Pepper Steak***

Pan Seared Sirloin Tips, Green Peppers, Onions, Mushrooms and Merlot Sauce

### ***Herb Encrusted Pork Loin with Parsley Shallot Sauce***

Center Cut Pork Loin Finished with a Sauce of Parsley Shallot & Dijon

## **Seafood Entrées**

*Please select one from the Following*

### ***Orange Roughy Limone***

Lemon Butter and White Wine finished with Lemon Caper Sauce

### ***Orange Roughy Acapulco***

Citrus Marinated and topped with Sweet and Savory Mango Salsa

### ***Whitefish with Brown Butter and Almonds***

### ***Whitefish with Chimichurri***

Chopped Parsley, Garlic and Herbs with Extra Virgin Olive Oil

### ***Oven Roasted Salmon Fillet***

*With a Lemon Pepper Sauce*

### ***Grilled Salmon Fillet***

Pomegranate Gastrique, Lemon Zest and Fresh Chives

### ***Teriyaki Glazed Salmon Fillet***

Teriyaki Glaze and Snipped Scallions

### ***Salmon Fillet Dijon***

Fresh Dill and Whole Grain Mustard Encrusted

## **Steak Entrées**

*Please select one from the Following*

### **Bistro Filet**

Eight Ounce Filet with Cabernet Reduction or Bordelaise Sauce

### **Prime Rib of Beef**

Slow Roasted to Perfection topped with Natural Au Jus and Whipped Horseradish Sauce to the side

### **Rib Eye Steak**

Twelve Ounce Steak Broiled to perfection served with Natural Au Jus

### **New York Strip Steak**

Twelve Ounce Center Cut New York Strip Steak, grilled and served with Natural Au Jus

### **Medallions of Beef Tenderloin**

Encrusted with Cracked Black Pepper w/Bordelaise or Port Wine Reduction

### **Filet Mignon**

Herb Encrusted Tenderloin of Beef w/Cabernet Reduction

## **Duets**

### **6oz. Filet Mignon**

Topped with Port Wine Reduction, Bordelaise Sauce or Whipped Horseradish

**Choose any Chicken Breast Entrée**

**Choose any Salmon Entrée**

### **6 oz. Filet Mignon Accompanied by**

Grilled Scallop and Shrimp Skewer grilled with Citrus Butter

### **6 oz. Filet Mignon and Shrimp Scampi (Two Large)**

Butterflied with Roasted Garlic and Breadcrumbs

### **6 oz. Filet Mignon and Cold Water Lobster Tail (4½ Ounce Average)**

Served with Drawn Butter and Lemon **Market Price**

**Above Duet Entrées using 6oz. Bistro Filet in place of Filet Mignon 10.00 off**

**Vegetarian Entrées**

*Please select one from the Following*

**Spinach Lasagna**

Homemade Lasagna Noodle Layered with Fresh Spinach, Ricotta Cheese,  
Topped with Mozzarella Cheese and Marinara Sauce

**Homemade Pastas**

*Please Choose One*

Rigatoni, Rotini, Shells

Tri Colored Cheese Tortellini and Mini Raviolis

**Sauces**

*Please Choose One*

Pomodoro – Marinara – Pesto Ala Crème – Bolognese - Absolute Vodka Sauce - Alfredo – Broccoli Aglio Olio

**Grated Romano Cheese**

**Eggplant and Spinach Rollatini**

Eggplant Rolled with Spinach, Ricotta and Parmesan Cheeses  
Finished with Mozzarella Cheese and Marinara Sauce

**Butternut Squash Ravioli**

Tossed with Brown Butter and Sage

**Tortilla Espanola**

Spanish Style Omelet with Potatoes and Onions

**Vegetable Lasagna Ala Rosa**

Homemade Lasagna Noodles Layered with Fresh Spinach, Eggplant, Vegetables and Ricotta Cheese, Finished with  
Mozzarella Cheese, Marinara and Alfredo Sauce

**Red Curry Tofu**

Thai Red Curry with Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper,  
Thai Eggplant, Boic Choy, Kaffir Lime Leaves, Lemongrass and Thai Basil

**Grilled Vegetable Stack**

With Layers of Polanta served on a bed of wilted spinach (**Vegan**)

**Stuffed Portobello Mushrooms**

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper and Dijon Breadcrumbs



**Fresh from the Garden Entrées**  
(Served with Fresh Fruit and Berries or Homemade Soup)

**Sesame Chicken Salad**

Chicken Breast on a Bed of Tossed Greens, Garnished with Tri-Colored Pepper Rings,  
Sweet Red Onions, Cucumber Wheels & Cherry Tomatoes;  
Served with Sesame Dressing to the side

**Julienne Salad**

Crisp Mixed Greens, Ham, Turkey Breast, American & Swiss Cheese,  
Hard Boiled Egg, Cucumber, Tomato & 1000 Island Dressing to the side

**Caesars**

Crisp Romaine Lettuce, Tomato Wedge, Grated Parmesan Cheese, Homemade Croutons,  
Topped with Grilled Chicken Breast & Tossed with Creamy Caesar Dressing

**Cape Cod**

Tomato Flower Stuffed with Albacore Tuna Served on a Bed of Crisp Fresh Greens;  
Garnished with Cucumbers & Black Olives

**Mandarin Chicken Salad**

Chicken Breast on a Bed of Crisp Fresh Spinach & Mixed Greens;  
Gently tossed with Mandarin Oranges, Scallions, Almonds & Sliced Strawberries  
Berry Vinaigrette Dressing

**Aunti Pasta's Antipasto**

An Assortment of Italian Meats & Cheeses, Artichoke Hearts, Pasta & Olive Salad; served on a bed of  
Crisp Fresh Greens with Italian Vinaigrette

**Santa Fe Salad**

Black Beans, Corn, Red Pepper, Jícama, Monterey Jack Cheese, Cilantro, Tomato and Scallion, tossed with Chopped  
Mixed Greens and Topped with Crispy Corn Tortilla Strips and our Special Herb Dressing

**South Of The Border Salad**

Mixed Greens with Turkey, Jalapeño Jack Cheese, Scallions, and Corn & Black Beans  
In a Honey-Cilantro Vinaigrette topped with Crispy Tortilla Strips

**The Deli Salad**

Chunks of Assorted Meats & Cheese, Tossed with Crisp Mixed Greens;  
Garnished with Pepperoncini, Tomato, Sweet Red Onions & Black Olives  
Signature Creamy Herb Dressing

## **Vegetables**

*Please select one from the Following*

### **Green Beans Almondine**

Brown Butter and Toasted Sliced Almonds

### **Mélange of Summer Vegetables**

Carrots, Squash and Broccoli Sautéed in Chive-Shallot Butter

### **Haricot Verts**

With Roasted Red Peppers

### **Broccoli Floretes with Bias Cut Carrots**

### **Green Beans and Yellow Squash**

Parsley Herb Butter

### **Asparagus**

Roasted or Grilled

Olive Oil and Kosher Salt Please Add \$1.00 per Guest

### **Vegetables Skewer**

Carrot, Grilled Zucchini, Yellow Squash and Red Bell Peppers, Balsamic Vinegar

### **Haricot Verts & Baby Carrots with Greening**

### **Sautéed Baby Patty Pan Squash and Carrots**

With Parsley Herb Butter

### **Mélange of Grilled Carrots, Mushroom, Yellow Squash and Zucchini**

Balsamic Reduction Please add \$1.00 per Guest

### **Pan Wilted Spinach**

With Toasted Pine Nuts

### **Asparagus Bundles**

Tied with a Scallion Ribbon



## **Side Dishes**

*Please select one from the Following*

### **Mediterranean Potatoes**

Oven Roasted with Red Onion, Oregano and a touch of Olive Oil

### **Redskin Mashed Potatoes**

Choice of Classic, Roasted Garlic or Horseradish

### **Vertical Double Stuffed Potato**

Baked Potato Stuffed with Cheddar Mashed Potato and a sprinkle of Paprika

### **Brown Rice**

With Roasted Butternut Squash Wine Infused Leeks and Dried Cranberries

### **Whipped Sweet Potatoes**

With Maple Brown Sugar

### **Rice Pilaf**

Onions, White Wine and Vegetable Stock

### **Savory Wild Rice Blend**

White and Wild Rice with Herbs and Vegetable Stock

### **Ruby Red Sweet Potatoes**

Roasted with Red Onion and Olive Oil  
Fresh Spinach and Herbs

### **Pilaf Mandarin**

White and Wild Rice, Toasted Almonds, Mandarin Oranges and Yellow Peppers

### **Oven Roasted Fingerling Potatoes**

With Fresh Oregano, Rosemary, Thyme, Sea Salt and Cracked Black Pepper

### **Pomme Parisienne**

Blanched and Sautéed in Butter to a Puffed Golden Brown  
Nestled in a Crisp Potato Basket and Dusted with Chiffonade of Italian Flat Leaf Parsley

### **Savory Bread Pudding**

With Fresh Herbs and Mushrooms

### **Timbale of Potato Savoyard**

With Leeks, Gruyere and Cheddar Cheeses



## **Sumptuous Dessert**

*Please select one from the Following*

### **Wedding Cake**

Plated with Raspberry Coulis

Please Inquire about our Many Styles, Flavors and Designs

**Served Ala Mode 1.50 per guest additional**

### **Specialty Cup Cakes**

**Served from our Spectacular Tree**

Please Inquire about our Many Styles & Flavors

With 6" Cake for Cutting Ceremony **1.00 per guest additional**

### **If you choose to Provide your own Wedding Cake**

**Please Select an Accompanying Dessert from the following**

**Catered by Design will cut and serve your cake at no additional cost.**

### **Mélange of Fresh Fruit**

A Selection of Melons, Tropicals and Berries Presented with a Carved Melon Centerpiece

### **Dark Chocolate Mousse**

with Fresh Berries and Mint

### **Lezza Chocolate or Cappuccino Gelato**

Whipped Cream and a Petit Pizzelle Cookie

### **Carrot Cake**

Cream Cheese Frosting

### **Raspberry Cheesecake**

Luscious Cheese Cake topped with Raspberry Puree & Rich Chocolate Fudge;  
baked in a Chocolate Graham Cracker Crust

### **Chocolate Sundaes**

Vanilla Ice Cream and Chocolate Sauce

Topped with Whipped Cream and Cherry

### **Fudgy Brownie A La Mode**

French Vanilla Ice Cream, Fudge, Whipped Cream and Cherries

### **Lemon Sorbet**

Scoop of Lemon Sorbet with a Drizzle of Black Currant Nectar

Served in Stem Glass



### **Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas**

Signature Sweeteners, Lemon and Cream

**(Served Buffet Style)**



## **Sumptuous Dessert**

*Please select one from the Following*

### **Wedding Cake**

Plated with Raspberry Coulis

Please Inquire about our Many Styles, Flavors and Designs

**Served Ala Mode 1.50 per guest additional**

### **Specialty Cup Cakes**

**Served from our Spectacular Tree**

Please Inquire about our Many Styles & Flavors

With 6" Cake for Cutting Ceremony

### **Mélange of Fresh Fruit**

A Selection of Melons, Tropicals and Berries presented with a Carved Melon Centerpiece

### **Dark Chocolate Mousse**

with Fresh Berries and Mint

### **Lezza Chocolate or Cappuccino Gelato**

Whipped Cream and a Petit Pizzelle Cookie

### **Carrot Cake**

Cream Cheese Frosting

### **Raspberry Cheesecake**

Luscious Cheese Cake topped with Raspberry Puree & Rich Chocolate Fudge;

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Vanilla Ice Cream and Chocolate Sauce

Topped with Whipped Cream and Cherry

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French Vanilla Ice Cream, Fudge, Whipped Cream and Cherries

### **Lemon Sorbet**

Scoop of Lemon Sorbet with a Drizzle of Black Currant Nectar

Served in Stem Glass



## **Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas**

Signature Sweeteners, Lemon and Cream

*(Served Buffet Style)*



## **Great Addition**

### ***Mélange of Fresh Fruit***

A Selection of Melons, Tropicals and Berries presented with a Carved Melon Centerpiece

**2.50 Additional per guest**

### ***Housebaked Cookies***

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin and Melt in Your Mouth Fancy Butter Cookies

**1.25 Additional per guest**

### ***Mélange of Fresh Fruit & Housemade Cookies***

**Please add \$3.00 per guest**

### ***Decadent Dipping Chocolate to the Side***

**.75 per guest**

## **The Decadent Trio**

*Served Plated at the Table or Create a Mini Sweet Table*

***Please select three from the Following***

**3.75 Additional per guest**

### ***Cannoli Shooters***

Layers of Cannoli Crème, with Chocolate and Pistachio Chips

Topped with a Crisp Cannoli Shell

Served in a Shooter Glass

### ***Chocolate Espresso Cup***

Filled with Chocolate Mousse

### ***Tuscan Brownie***

Fudgy Brownies Served on a Pool of Cannoli Filling Crowned with Whipped Cream

Drizzled with Chocolate Fudge & Pistachios

Served on a Square with Flair Plate and Mini Fork

### ***Key Lime Tartlet***

with Fresh Berry Accent

### ***Raspberry Chocolate Mousse Cup***

Topped with a Dollop of Whipped Cream Drizzled with Fudge

### ***Carmelita Brownies***

Fudgy Brownies Dressed Up with Homemade Caramel and Fudge Sauce with Whipped Cream

Served on a Square with Flair Plate and Mini Fork

### ***Red Velvet Cupcakes***

Cream Cheese Frosting

### ***Fresh Strawberry***

Filled with Chocolate Mousse

Dipped in Dark Chocolate

# **Children's Plated Menu**

## **Hors d'oeuvres**

Same as Adult Menu

## **Soup or Salad**

Same as Adult Menu

## **Entrée**

(Choose One)

### ***Breaded Chicken Fingers***

With BBQ Sauce and Ketchup

**Gluten Free Chicken Tenders Available With Advance Notice**

### ***La Pizza-Ria's Thin Crust Pizza***

Pepperoni or Cheese Pizzas

### ***Tri-Colored Tortellini***

Marinara or Butter Sauce and Grated Romano

### ***Chicken and Cheese Quesadillas***

With Salsa, Sour Cream and Diced Tomatoes

### ***Rotini Tossed With Butter Sauce***

Garlic Bread Sticks

Homemade Marinara Sauce and Grated Romano Cheese

### ***Cheese Ravioli***

Filled with Ricotta Cheese Topped with Marinara Sauce

### ***Mac and Cheese***

Elbows in Cheddar Sauce Finished with Panko Crumbs

### ***Grilled Hamburgers and Cheese Burgers***

On a Sesame Bun Served With French Fries, Ketchup and Mustard to the Side

### ***Kosher Style Red Hots***

On Poppy Seed Buns Served With French Fries, Ketchup and Mustard To the Side

## **Desserts**

**Youngsters Will Be Served the Same Dessert Offered with Adult Meal**

## **Beverages**

**Kiddie Cocktails** - Shirley Temples and Roy Rogers Garnished With Maraschino Cherries

**Soft Drinks** - Coke, Diet Coke and Sprite

**Half the Adult Price with Special Event Menu**

## **Full Bar Service Priced Upon Request**

**Full Premium Bar Service \* Wine, Beer, Soft Drink and Juice Bar \* Soft Drink and Juice Bar \* Full Mixer Package  
We will customize the Beverage Service to fit your needs**

## **Services and Equipment Pricing**

The following services and equipment may be required to execute your event but are not included in menu pricing. They vary depending upon your venue, number of guests and style of service. We wish to make planning an event as easy for you as possible and have calculated cost estimates for the services and equipment which may be necessary. Please keep in mind, these are estimates only.

### **Service Staff**

Estimated cost depending upon style of service is **\$14.00 to \$28.00** Per Guest

Our Servers, Bartenders, Chefs and Support Staff are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache and professionalism. The Catered by Design Team will handle all set up and break down of your event as well as all food and beverage preparation and service.

### **Rentals**

Average cost **\$15.00-\$25.00** per guest

Some venues own their own equipment, others have tables and chairs only, while yet others require that all equipment be brought in by the caterer. When rentals are necessary, please consider the cost of tables, chairs, dinnerware, flatware, glassware, cooking and serving equipment, bars and barware, etc.

### **Floor Length Linens**

Average cost **\$3.00-\$10.00** per guest depending on the type of fabric

Linen fabrics, colors and styles come in more choices than you can imagine and we are happy to arrange your viewing of sample books as well as actual full sized table coverings, runners, napkins and more. Linens can transform a room and create that special look.

### **Miscellaneous Rental**

**Lounge Furnishings, Tenting, Dance Floors, Lighting, Props, Fabric Treatments and Florals  
Are All Available Pricing upon Request**

**We are Happy to Provide One Complimentary Tasting**

**Prices Do Not Include Sales Tax**

Prices Subject to Change based upon Market and Seasonal Availability

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

