



Bringing your events to life



Anita Dee Yachts I & II

**Design your own
Picnic Menu**



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

Design Your own Picnic Menu

Designed for 50 Guests or More

Includes

Our Servers, 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 preparation and service.

Multi Level Buffet

Artistically displayed with Fresh Floral accents

Three Sides, One Selection from Group A and One from Group B
Fresh Baked Breads & 2 Desserts

Eco Friendly Disposable Place Settings Including 6” and 9” Plates, Cutlery and Napkins
Serving Pieces, Utensils and Chafing Dishes

White Floor Length Linens, Centerpieces for Guest Tables& Buffet/Station,
Serving Pieces, Utensils & Equipment

Pricing Information

Catered by Design requires a signed contract and non-refundable deposit in order to secure a date.

Prices Do Not Include Sales Tax & 18% Service Charge

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.

Deposit and Payment

To secure a date, a signed contract and non-refundable deposit are required.
Payment in full is required 72 hours prior to your event.

Air & Water Show

There is no better way to enjoy it than out on the Lake.



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

Side Dishes Continued

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

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 a 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

Design Your Own BBQ Menu

Please contact us for Pricing

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

Nachos

Cheese Sauce and Jalapeño Peppers

\$2.50 per Guest

Equipment Rental \$65.00

Ice Cream Bars

Please Select three from the following

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

Delivered Fully Prepared and ready to eat
Complete with All the Fixins'

Priced Upon Request