

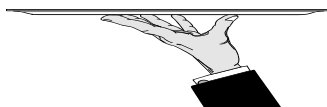


Bringing your events to life

Anita Dee I & II



Design your own Buffet Menu



9204 Waukegan Rd.

Morton Grove, IL 60053

847.965.4094

www.cateredbydesign.com

Design Your Own Buffet Menu

Designed for 75 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

White Floor Length Linens, Silk Floral Arrangements, Serving Pieces & Equipment

We are Happy to Provide One Complimentary Tasting

Pricing Information

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

Discounts

Afternoon Packages ending by 4pm will be discounted \$3.00 per person
Friday and Sunday Dinners will be discounted \$2.00 per person
(Above Discounts do not apply to Holiday Week Ends and New Years Eve)

Recommended Vendors

A List of Preferred Vendors is Available upon Request

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.

Design Your Own Buffet

Spectacular Multi Level Buffet Decorated with Fresh Floral

Garden Fresh Salads and Homemade Soups

Please Select a Soup or Salad

Hot Soups

**Tomato Bisque ~ Vegetarian Roasted Corn Chowder ~ Chicken Tortilla ~ Wild Mushroom Bisque
Butternut Squash in Season ~ Cream Of Chicken and Wild Rice ~ Vegetarian Minestrone
Homemade Chicken Noodle**

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

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

Hearth Baked

Please Select One of the Following

Artisan Rolls

Gourmet Knot, Multi Grain and Pretzel Rolls
Whipped Butter to the side

Sliced Artisanal Bread Basket

Crusty French & Multi Grain Honey Wheat Bread
Whipped Butter to the side

Boneless Chicken Breast Entrées

Please select one from 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

Please Add 2.50 Per Guest For The Following

Oven Roasted Salmon Fillet

With a Lemon Pepper Sauce

Grilled Salmon

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

Vegetarian Entrées

Please select one from the Following

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

Spinach Lasagna

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

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

Red Curry Tofu

Thai Red Curry with Coconut Milk, Bamboo Shoots, Cauliflower, Carrots,
Thai Eggplant, Green Beans, Kaffir Lime Leaves, Lemongrass and Thai Basil

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 \$1.50 per Guest

Sides

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

Add a Crispy Potato Basket Presentation for \$2.00 per Guest

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

Sweets

Please select one from the Following

Mélange of Fresh Fruit

A Selection of Melons, Tropical's and Berries presented with a Carved Melon Centerpiece

Housebaked Cookies

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

~ ~ ~

Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon and Cream

(Served Buffet Style)

~ ~ ~

Design Your Own Buffet

Designed for 50 Guests or More

With or Without Passed Progressive Hors D'oeuvres

Please contact us for Pricing

Classic

Select- one Salad, one Chicken Breast Entrée, one Vegetarian Entree, one Vegetable, one Side
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service

Premium

Select- one Salad, one Chicken Breast Entrée, one Meat, one Vegetarian Entree, one Vegetable, one Side
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service

Prestige

Select- one Salad, one Chicken Breast Entrée, one Seafood Entrée, one Vegetarian Entree, one Vegetable,
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service

Platinum

Select- one Salad, one Chicken Breast Entrée, one Meat, one Seafood Entrée, one Vegetarian Entree,
one Vegetable, one Side Dish, One Hearth Baked Breads
Mélange of Fresh Fruit & Housebaked Cookies
Coffee & Tea Service

Afternoon Events

Ending By 4pm Discounted \$3.00 Per Guest

Friday & Sunday Dinners

Discounted \$2.00 Per Guest (Except Holiday Weekends)

Passed Progressive Hors d'oeuvres



Attractively arranged on designer trays with fresh floral accents
and served butler style by our staff in formal attire.

How the Progressive Hors d'oeuvre Works

We rotate your selection of passed hors d'oeuvre during the cocktail hour.
This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

You're Choice of any **Four** of the following Hors d'oeuvres

Hot

Seafood

Chesapeake Bay Crab Cakes

Fresh Jumbo Lump Crabmeat, Herbs and Spices
Housemade Chipotle Mayo Sauce to the side

Coconut Shrimp

Sweet and Spicy Apricot Dipping Sauce to the side

Sea Scallops Wrapped In Bacon

Finished with Herbed Bread Crumbs

Gulf Coast Stuffed Mushrooms

Shrimp, Crab and Herbed Breadcrumbs

Smoked Salmon Rosette

Atop a Crisp Potato Pancake with Lemon Crème Fraîche and a Sprig of Dill

Coconut Lobster Skewer

Sweet Lobster Meat encrusted in Semi Sweet Coconut Flakes
Housemade Sweet and Sour Dipping Sauce to the side (please add \$1.75 per guest)

Nola Shrimp Skewers

Shrimp and Veggies on a Bamboo Skewer Grilled with Cajun Butter

Lobster Mac and Cheese

White Cheddar, Gruyere Cheese and Sweet Lobster Meat
Topped with Herbed Panko Served in a Crisp Phyllo Cup (please add \$1.50 per guest)

Soup Shots

Tomato Basil Soup Shooter

Accented with Basil Chiffonade

Butternut Squash Soup Shooter

Swirl of Apple Cider Crème Fraîche (Seasonal)

Wild Mushroom Bisque Shooter

Garnished with Flat Leaf Parsley

Surf and Turf Shooter

Lobster Bisque accompanied by a Mini Beef Brochette (please add 1.50 per guest)

Vegetarian

Brie and Apricot Tartlets

Topped with Brown Sugared Almonds

Bruschetta

Crostini of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese,
Fresh Basil and Herb Extra Virgin Olive Oil

Phyllo Tartlets Filled With Cheddar Cheese

Granny Smith Apples and Toasted Walnuts

Artichoke Hearts Au Gratin

Filled with Savory Mascarpone Cheese and finished with Parmesan Cheese

Spanakopita

Onions, Cream Cheese and Feta in Flaky Phyllo Pastry

Thai Tofu Satay

Firm Tofu grilled with Classic Thai Marinade

Peanut Dipping Sauce to the side

Vegetable Egg Rolls

Classic Filling of Bok Choy, Bean Sprouts, Carrots and Celery

With Sweet and Sour Sauce for Dipping

Pear Jam and Brie Beggars Purse

In Flaky Phyllo with Slivered Almonds

Stuffed Mushroom Caps

Stuffed with Red Bell Peppers, Dijon Bread Crumbs and a hint of Sherry Wine

Phyllo Cups with Portobello Mushrooms

Topped with Creamy Brie

Asparagus with Asiago

With Fontina Cheeses baked into Puff Pastry

Quiche Florentine

Spinach and Swiss Cheese baked in a Flaky Pastry Shell

Shitake and Cremini Mushroom Tapenade

In a Phyllo Cup with Brie and Snipped Chives (please add \$1.00 per guest)

Bocconcini D'napoli

Fresh Baby Mozzarella in a Pool of Housemade Vodka Sauce

Chiffonade of Fresh Basil and a Drizzle of Aged Balsamico

Served on a Flair Plate (add \$1.50 per guest)

Baked Brie

Raspberry Preserves in Phyllo with Toasted Almonds

Veggie and Jalapeno Cheese Quesadillas

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese and Cilantro

tucked into Flour Tortillas with Salsa Rojo to the Side

Classic Potato Pancakes

Served with Green Apple Relish and Sour Cream

Cheese Quesadillas with Caramelized Onions

With Salsa Rojo to the side

Mushroom and Walnut Tartlets

Accented with Goat Cheese and Truffle Oil (Please add \$1.00 per guest)

Grilled Cheese Triangles

Always a Crowd Pleaser

Meat

Chicken Wellington

With Mushroom Duxelle wrapped in Puff Pastry and baked to a Golden Brown

Tinga Tacos

Pulled Chicken, Onions, Monterey Jack Cheese garnished with a dollop of Sour Cream and Sliced Black Olive

Chorizo Empanadas

Filled With Potatoes & Cheese Mild Green Salsa for dipping

Thai Chicken Satay

Thai Style Marinated Chicken Skewers with Peanut Dipping Sauce

Chicken and Pineapple Brochettes

Sweet and Sour Sauce Dipping Sauce

Chicken Potstickers

Garlic Soy Dipping Sauce to the Side

Beef and Fire Roasted Teriyaki Vegetable Brochette

Crispy Focaccia Bianco

Focaccia Crust Brushed with Roasted Garlic Olive Oil topped with Fresh Herbs,
Tomato, Broccoli and Grilled Chicken

Bacon Wrapped Dates Filled With Chorizo

Thai Beef Satay

Thai Style Marinated Skewers with Peanut Dipping Sauce

Pups in Sleeping Bags

Baked into Puff Pastry with Ketchup and Mustard to the side

Crisp Baked Potato Cup

Filled with Sour Cream, Bacon and Scallions

Teriyaki Chicken and Vegetable Brochette

Petite Beef Wellington

Tenderloin of Beef and Mushroom Duxelle Wrapped in Puff Pastry and Baked to a Golden Brown

Cherubs on Horseback

Sun Dried Apricots Stuffed with Chorizo Wrapped in Bacon, Baked to a Golden Brown

Sausage Stuffed Mushrooms

Mild Italian Sausage, Seasoned Bread Crumbs and Parmesan Cheese

Bacon Wrapped Water Chestnuts

Soy Sauce Glaze and Herb Bread Crumbs

Petite Lamb Chops

Encrusted with Dijon Gremolata (please add \$3.50 per chop)

Carne Asada Quesadilla

Grilled Beef, Tri Colored Bell Peppers, Red Onions and Chihuahua Cheese

Accompanied Salsa Rojo for dipping

Mini BBQ Meatballs

Glazed with Our Tangy BBQ Sauce served on a Pretzel Stick

Petite Cheesy Beef Slider

With Red Onion on a Bakery Bun

Sausage and Pepper Skewer

Mild Italian Sausage with Tri Color Bell Peppers

Petite Chili Bowl

Hollowed Multi Grain Roll filed with Beef Chili Topped with Cheddar Cheese & a Dollop of Sour Cream

Passed Hors d'oeuvre

Cold

Seafood

Futomaki Rolls

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo

Served with Wasabi, Pickled Ginger and Soy Sauce

Petit Crostini Topped with Seared Tuna Carpaccio

With Chili Mayonnaise and a Cilantro Leaf

Shrimp Shooter

Steamed and Chilled Shrimp perched in a Shot Glass filled with Tequila Cocktail Sauce

Lemon and Chive Accent (**2.00 per guest additional**)

Smoked Salmon Mousse Filling a Petite Cucumber Cup

Topped with a Smoked Salmon Rosette

Shrimp Ceviche Tortilla Cup

With Sour Cream and Lime Zest

Shrimp, Peppadew and Avocado Ceviche

Presented in a Flat Bottomed Asian Spoon (**1.00 per guest additional**)

Pumpnickel with Fresh Shrimp Canapé

Chive Cream Cheese and Fresh Dill Sprig

Teriyaki Shrimp Wrapped in a Snow Pea Pod

Finished with Black and White Sesame Seeds

Smoked Salmon Crostini

Smoked Salmon Rosette atop with Lemon Scented Crème Fraîche

Sushi Grade Ahi Tuna

Lightly Marinated in Soy and Sesame Seeds

Filling a Petit Hollowed Cucumber Cup

Accented with Wasabi Crème

California Maki Rolls

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame Served with Wasabi, Pickled Ginger and Soy Sauce

Wrapped Asparagus

Asparagus Wrapped with Smoked Salmon and Chive Cream Cheese

Grilled and Chilled Shrimp Skewer

Lightly Marinated in Garlic and Sweet Red Pepper

Pesto Sauce to the side

Smoked Salmon Mousse Filling Savory Cones

Topped with a Smoked Salmon Rosette and a Sprinkle of Dill

Shrimp Stuffed Potatoes

Baby Red Potato hollowed and filled with Scallion Sour Cream and Shrimp

Snipped Chive Accent

Hollowed Potatoes Filled with Crème Fraîche

and Domestic Black Caviar

Lime Marinated Shrimp and Scallop Ceviche

Served in Cucumber Cup

Soup Shots

Gazpacho Shooter

Spanish Summer Classic of Tomato and Garlic with Olive Oil
Garlic Toasted Flatbread

Watermelon Lime Shooter

Lime Wedge Accent

Cucumber Shooter

With Vegetable Stock and Yogurt
Fresh Mint Leaf

Vegetarian

Stuffed Cherry Tomatoes

Herb Mascarpone Cheese

Hollowed Globe Grapes

Filled With Madeira Roquefort Cheese

Vegetarian California Rolls

Sushi Rice, Cucumber, Carrots and Avocado with Wasabi, Pickled Ginger and Soy Sauce to the side

Mediterranean Pita Bread Triangles

Artichoke and Sundried Tomato with Herb Infused Olive Oil

Caprese Bite

Cherry Tomato, Baby Mozzarella Ball and Red Onion and Fresh Basil Vinaigrette
filling a Baby Brioche Buns

Belgian Endive Leaf

Filled with Herbed Cheese and a Sliver of Roasted Red Pepper

South of the Border Wraps

Flour Tortillas Rolled with Crema Ranchero, Red Bell Peppers, Jalapeno Cheese, Fresh Cilantro and Sliced Scallions

Caprese Skewer

Grape Tomato, Baby Mozzarella Ball and Black Olive on a Knot Skewer Drizzled with a Fresh Basil Pesto

Guacamole

Filling a Petite Tortilla Cup, accented with Crema Ranchero

Stuffed Peapods

Herbed Cheese and Walnuts

Asian Vegetable and Noodle Salad

Presented in a Chinese "To Go" Container with Chopsticks

Tossed with Ginger Soy Dressing

Crudité Nests

Jicama Basket filled Allumettes of Fresh Veggies and Fresh Herb Dip
Served on a Mini Fork

Mushroom Caps Cordon Bleu

Cold, Raw Caps Filled with Creamy, Herbed Cheese and a Leaf of Flat Leaf Parsley

Fig & Saint Andre Cheese

Served on a Mini Fork

Fresh Summer Rolls

Allumettes of Carrot, Scallion, Cucumber and Red Pepper with Crystal Noodles Rolled into Rice Paper Wrappers
with Sweet and Spicy Dipping Sauce

Meat

Grilled Asparagus Spears Wrapped With Smoked Turkey

Dijon Mustard

Cantaloupe Balls

With a Prosciutto Ruffle Center

Antipasto Skewer

Genoa, Capicola, Mortadella and Fresh Mozzarella and Pepperoncini

Red Wine Vinaigrette Marinade

Peppercorn Seared Tenderloin Crostini

Cherry Tomato, Basil Horseradish Aioli (please add \$1.00 per guest)

Harvest Chopped Chicken Salad

With Apples, Raisins and Pecans served on Mini Brioche Bun

Grilled Chicken Roulade

Grilled Chicken, Red Bell Pepper, Jalapeno Cheese, Chiffonade of Cilantro, Chopped Scallions and a touch of Crema Ranchero rolled into a Soft Flour Tortilla

Herb Encrusted Sirloin of Beef Crostini

Horseradish Aioli and Flat Leaf Parsley Accent

Great Additions to any Event

Stationed Hors D'oeuvre Platters

Grilled Vegetable

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers and Mushrooms

Finished with Balsamic Vinaigrette

2.00 per guest Minimum of 50 Guests

Mediterranean Spreads

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread

Served with Pita Triangles and Crostini

1.75 Per Guest, 50 Guest Minimum

Antipasto

Italian Cold Cuts and Cheeses, Cracked Olive Salad, Pepperoncini,

Roasted Red Peppers and Sliced Casa Nostra Bread

4.50 per guest Minimum of 50 Guests

Cheese Board

Array of Imported and Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno

Red Grapes Served with Assorted Crackers and Flatbread

3.00 per guest Minimum of 50 Guests

Shrimp Cocktail Display

Steamed and Chilled Fantail Shrimp, Zesty Cocktail Sauce and Fresh Lemon

Three Pieces per Guest 4.50 Minimum of 50 Guests

Custom Ice Sculptures Available