



Bringing your events to life

The Garden Room

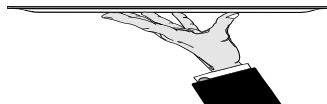


& Arches Garden

WINNETKA
COMMUNITY HOUSE
where community happens

Design Your Own Brunch

Menu



620 Lincoln Ave.

Winnetka, IL 60093

847.965.4094

www.cateredbydesign.com

Historic Winnetka



Community House

WINNETKA
COMMUNITY HOUSE
where community happens

Rental Fees for the

Garden Rooms & Breathtaking Arches Garden

This magnificent setting is perfect for your events outdoor ceremony or dining.

Monday – Thursday Evening \$1000.00

Friday Evening \$1850.00

Saturday Afternoon \$1250.00 – Saturday Evening \$2500.00

Sunday Afternoon \$1000.00 – Sunday Evening \$1500.00

Sunday all Day \$2000.00

Bridal Room Rental Fee

\$150.00

Tyrell Room or Room 211 - for Back-Up indoor ceremony

\$350.00

Included with Rental Fee

Tables, Chairs, Dance Floor and Sound System

Design Your Own Brunch

Designed for 75 Guests or More

Includes

Multi Level Buffet

Artistically displayed with Fresh Floral accents

White Floor Length Linens, Silk Floral Arrangements with Votive Candles, Custom China, Glass & Flatware, Serving Pieces & Equipment

We are Happy to Provide One Complimentary Tasting

Pricing Information

Catered by Design requires a signed contract and non-refundable \$1000.00 deposit in order to secure a date.

All prices are subject to 20% Service (Staff) Charge

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.

Ceremony Pricing Information

Ceremony Set-up Fee \$3.00 per guest based upon guaranteed Guest Count

Discounts

Children under 12 years old 31.50 PER CHILD, Children under 3 years old are Free

Recommended Vendors

A List of Preferred Vendors is Available upon Request

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.

Fresh from the Garden Salads

Please Select Two of the Following

Mélange of Fresh Fruit

Citrus, Tropicals and Berries with a Carved Melon Centerpiece

Fresh Fruit Skewers

Stemming from a Melon Base

Garden Fresh Crudité

Your choice of
Creamy Herb or Cucumber Dill Dip

Vanilla Yogurt Bowl

Granola, Raisins, Diced Fresh Fruit to the side

Individual Yogurt Parfait

Vanilla Yogurt Layered with Berries and Peaches

Perched on our Signature Tree

With your choice of Granola Topping or Dried Fruit and Nut (GLUTEN FREE)
Granny Smith Apple
Vanilla Almond

Mediterranean Combination

Includes Hummus, Tomato Basil Bruschetta Relish and Roasted Garlic Red Pepper Spread
Served With Pita Triangles and Crostini

Spinach Salad

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

Caesar Salad

Romaine Lettuce, Cherry Tomato, Homemade Croutons and Grated Parmesan Cheese
Creamy Caesar Dressing to the side

Grilled Vegetable

Mélange of Fresh Grilled Vegetables Finished with Balsamic Syrup

Tossed Salad

Iceberg and Romaine, Red Onions, Tomatoes, Black Olives, Cucumbers and Carrots
Choice of Two Dressings
Raspberry Vinaigrette, Creamy Herb, 1000 Island,
French or Italian

Breakfast Selections

Please Select Two of the Following

Garden Quiche

Zucchini, Carrots, Spinach, Onions, Mushrooms Gruyere & Parmesan Cheeses
Baked into Flaky Pastry

Mediterranean Spreads

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread
Served With Pita Triangles and Crostini

Grilled Vegetable

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

Chilled Whole Poached Salmon

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions,
Lemon Wedges, Dill Sauce, Gourmet Wafers and Flat Bread

Smoked Salmon Platter

Thinly Sliced Smoked Salmon, Sliced Cucumber, Sliced Fresh Tomato, Red Onion,
Black Olives, Plain and Chive Cream Cheese

With Assorted Petit New York Bagels

Whole Smoked Whitefish

Large Bones Removed

Stuffed with Chopped Cucumber and Yellow Pepper Salad
Diced Red Onion, Chiffonade of Dill and Dill Crème Sauce

Chicken Crêpes

Roasted Garlic and Mushroom Cream Sauce

Scrambled Eggs

Plain or topped with Cheddar Cheese

Torta Española

Classic Spanish Potato, Onions and Egg Omelet
Roasted Tomato Salsa to the side

Denver Quiche

Ham, Red and Green Bell Peppers, Sweet Onion and Cheddar Cheese

Thick French Toast

Granny Smith Apple Compote, Whipped Butter and Maple Syrup to the side

Crêpes Florentine

Spinach, Parmesan Cheese and a touch of Nutmeg

Quiche Lorraine

Bacon, Swiss Cheese and Caramelized Onion

Breakfast Selections

Continued

Italian Sausage, Peppers, Eggs and Potatoes

Like Sunday Morning at My Mama's

Asparagus Caramelized Onion Frittata

Homemade Marinara Sauce to the side

Apple Crêpes

Apple Compote with Pecans and Cinnamon

Crème Brulee French Toast

Thick Sliced Caramelized Challah

With Fresh Strawberry Compote to the side

Cheese Blintzes

Macerated Strawberries, Apple Sauce and Sour Cream to the side

Breakfast Meats

Please select one from the Following

Grilled Ham

Turkey Bacon

Turkey Sausage

Pork Sausage Links

Pork Sausage Patties

Thick Sliced Apple Wood Smoked Bacon

Side Dishes

Please select one from the following

New Potatoes

Diner Style Hash Brown Potatoes

Corned Beef Hash

Potatoes O'Brien

With Sautéed Onion, Red and Green Bell Pepper

Ratatouille

Provençal Style Vegetable Compote

Hearth Baked Breads

Served with Strawberry and Apricot Preserves

Whipped Butter to the side

Please select Three from the Following

Assorted Homemade Scones

Assorted Muffins

Blueberry, Banana Nut and Poppy Seed

Artisan Breads And Rolls

Assorted Danish

Plain, Fruit and Cheese

Assorted Tea Breads

Banana-Nut, Lemon Poppy and Date-Nut

Mini Croissants

Ruggalah

Apricot, Cinnamon, Chocolate Chip

Cinnamon Crumb Coffee Cake

Assorted New York Bagels

Served with Plain and Chive Cream Cheese

Beverage

(Served Buffet Style)

Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon and Cream

&

Orange, Black Currant and Apple Juices

Ice Cold in Carafes

Pricing Information

Design Your Own Brunch Menu

Includes

2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 3 Hearth Baked Breads, 1 Side Dish,
Juices, Coffee and Assorted Herbal Tea Service

Children 3 and under FREE - 11 and under half price

Great Additions

Perfect Brunch Beverages

The Classic Mimosa

Champagne and Orange Juice

Bellini

Champagne and White Peach Nectar

The Bloody Mary

Kettle One Vodka, Bloody Mary Mix, Worcestershire sauce,
a Touch of Tabasco Sauce and a Celery Stick

Breakfast Stations

Chef Attended

Omelet Station

**Chef Preparing Omelet's and Eggs to Order
With Guest's Choice of Fillings**

Sautéed Mushrooms, Onions, Red Bell Pepper, Green Bell Pepper, Spinach, Tomato, Diced Ham, Salami,
Cooked Chorizo, Grilled Asparagus, Scallions, Tomato Salsa, Feta, Swiss and Cheddar Cheeses

Egg Beaters Available

Chef Attended

Waffles Made To Order

With Guests Choice of Toppings

Whipped Butter, Maple Syrup, Strawberries, Blueberries, Bananas, Chocolate Chips. Nutella,
Whipped Cream and Pecans

Please contact us for Pricing