



---

*Bringing your events to life*

---



**Custom Young Adults Menu**  
**Served**  
**Plated or Buffet**



2400 Chestnut Ave.

Glenview, IL 60026

847.965.4094

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

# **Young Adult Custom Buffet Menu**

## **Includes**

**Use of the**

## **Lakeview Banquet Room & Terrace**

### **Multi Level Buffet**

**Artistically displayed with Fresh Floral accents**

**OR**

### **Plated Option**

**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**

**Bridal Room Fee \$150.00**

**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 Charge (Staff)***

**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**

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

**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.**

# Young Adults Menu

Designed for 50 Guests or More

## Garden Fresh Salads ~ Homemade Soups & More

*Please Select One of the Following*

### Hot Soup

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

### 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

### Caesar Salad

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

### Tossed Salad

Iceberg, Red Onions, Tomatoes, Cucumbers and Carrots

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

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

### Baby Carrots & Celery Sticks

with Creamy Herb Dip to the side

### Pasta Salad

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

### Black Bean, Jicama, Red Pepper and Corn Salad

Fresh Citrus Vinaigrette

### Garden Fresh Crudit 

Raw Vegetables and a Carved Vegetable Centerpiece with Creamy Herb Dip

### Housemade Pico De Gallo and Housemade Tortilla Chips

### Redskin Mashed Potatoes

Choice of Classic or Roasted Garlic

# Young Adult Menu Entrées

Please Select Two of the Following

## **Miniature Cheeseburgers and Fries**

Ketchup, Mustard and Pickles to the side

## **Grilled Chicken and Chihuahua Cheese Quesadillas with Caramelized Onions**

Salsa Verde to the side

## **Breaded Chicken Fingers**

With BBQ & Honey Mustard Dipping Sauces \*\*\* **Gluten Free Available With Advance Notice**

## **Mac & Cheese**

With a Panko Topping

Mmmmmm!

## **Grilled Cheese Triangles**

Tangy Swiss or Classic American

## **4" Kosher Style Red Hot and Fries**

Ketchup, Mustard and Pickles to the side

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

Sausage, Pepperoni or Cheese Pizza

## **Miniature Italian Style Roast Beef**

Thin Sliced Beef Piled atop Crusty French Bread

Green Peppers & Giardiniera to the Side

## **Corn Dogs**

Served on a Stick with Mustard & Ketchup

## **Chicken or Steak Fajitas**

Grilled with Onions, Green Bell Peppers and Sliced Jalapeño Peppers

Accompanied by Pico de Gallo, Diced Tomatoes, Sour Cream and Flour Tortillas

## **Make Your Own Hard Shell Beef Taco**

Shredded Lettuce & Cheese, Diced Tomatoes & Onions, Jalapenos and Sour Cream

## **Homemade Pastas**

**Please Choose One**

Rigatoni ~ Rotini ~ Shells ~ Tri Colored Cheese Tortellini ~ Mini Cheese Raviolis

**Sauces**

**Please Choose One**

Pomodoro ~ Marinara ~ Bolognese ~ Butter & Cheese ~ Alfredo ~ Broccoli Aglio Olio

**Grated Romano Cheese**

## ***Ice Cream Social***

### ***Scooped to Order***

***French Vanilla And Chocolate Ice Cream***

#### **SELF SERVE TOPPINGS**

Chocolate, Mixed Berry and Caramel Sauces  
Chocolate Chips, Rainbow Sprinkles,  
Cookie Crumbles, Coconut Flakes, M and M's,  
Butterfinger Shards and Chopped Reese's Peanut Butter Cups  
Whipped Cream, Maraschino Cherries and Pecans

### ***Mélange of Fresh Fruit***

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

&

***Double Chocolate Chip Cookies***

## ***Beverage***

### ***Soft Drink and Juice Bar***

#### ***Kiddie Cocktails***

Shirley Temple and Roy Rogers Garnished With Maraschino Cherries

#### ***Soft Drinks and Bottled Water***

Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale

#### ***Juices***

Orange and Cranberry

***Please contact us for Pricing***

## ***Young Adult Menu***

~\*~

### ***Great Additions***

#### ***Hot Pretzels***

***Cheese Sauce and Mustard to the Side***

***\$2.75 per Young Adult***

***Pretzel Machine Rental \$125.00***

#### ***Popcorn***

***\$2.25 Young Adult***

***Popcorn Machine Rental \$125.00***

#### ***Nachos***

***Cheese Sauce and Jalapeño Peppers***

***\$2.75 per Guest***

***Equipment Rental \$65.00***

# **Hors D'oeuvre**

## **Served at the Buffet or Butler Passed**

*Please Select Three of the Following*

### **Tomato Basil Soup Shooter**

Accented with Basil Chiffonade

### **Bruschetta**

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

### **Vegetable Egg Rolls**

Classic Filling of Bok Choy, Bean Sprouts, Carrots and Celery with Sweet and Sour Sauce for Dipping

### **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

### **Grilled Cheese Triangles**

Always a Crowd Pleaser

### **Tinga Tacos**

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

### **Pups in Sleeping Bags**

Baked into Puff Pastry with Ketchup and Mustard to the Side

### **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

### **Petite Chili Bowl**

Hollowed Multi Gran Roll filed with Beef Chili Topper with Cheddar Cheese & a Dollop of Sour Cream

### **Vegetarian California Rolls**

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

### **South of the Border Wraps**

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

### **Guacamole**

Filling a Petite Tortilla Cup, Accented with Crema Ranchero

### **Asian Vegetable and Noodle Salad**

**Presented in a Chinese "To Go" Container with Chopsticks**

Tossed with Ginger Soy Dressing

### **Tator Tots**

Served with Ketchup to the side

### **Crispy Focaccia Bianco**

Focaccia Crust brushed with Roasted Garlic & Seasoned Olive Oil Topped with Fresh Herbs,  
Tomato, Broccoli and Grilled Chicken

### **Pretzel Nuggets**

Served with Cheese Sauce

### **Crispy Potato Skins**

With a Dollop of Sour Cream Topped with Fresh Scallion

### **Mozzarella Sticks**

Served with Marinara Sauce

# **Incredible Over the Top Sweets**

## **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**

## **Petite Cupcakes**

*Please Select One Flavors*

**Chocolate** with Raspberry Buttercream

**Vanilla** with Chocolate Buttercream

**Red Velvet** with Cream Cheese Frosting

**Carrot** with Cream Cheese Frosting

## **Unconventional Lollipops**

*Please Choose Two from The Selections Below*

Each of These Whimsical Treats is dipped in Dark or White Chocolate

As Well As Pastel Tinted White Chocolate and Accented with a Variety of Sprinkles, Nuts, Coconut and Jimmies

**Cheesecake Lollipop** - Dark Chocolate Dipped

**White Chocolate Dipped Rice Krispie Treats**

**Decadent Brownie Cube Dipped Dark Chocolate**

**Dark Chocolate Dipped Marshmallows with White Chocolate Drizzles**

**Cream Puffs Dipped In Pale Yellow Chocolate**

**Price Based upon Three Pieces Per Guest**

## **Rice Krispy Maki Rolls**

Rice Krispie Treat Rolled Sushi Style with Chocolate Buttercream and Accented with Rainbow Jimmies

Minimum Three Dozen **\$21.00 Per Dozen**

## **Cupcake Cones**

Cake Batter Baked into Classic Safe-T-Cones and Dipped in Buttercream Frosting

Minimum Three Dozen **\$21.00 Per Dozen**

## **Frosting Shots**

Select Three Flavors from Below

German Chocolate ~ Lemon ~ Orange Dream ~ Chocolate Fudge ~ Strawberry ~ Vanilla

Mousse and Squirrel ~ *Chocolate Frosting with Chocolate Chips*

Minimum Six Dozen **\$18.00 Per Dozen**