



Bringing your events to life

The Historic Wagner Farms Heritage Center



Taste of Chicago Vignettes Menu

620 Lincoln Ave.

Winnetka, IL 60093

847.965.4094

www.cateredbydesign.com

The Historic Wagner Farm Heritage Center

offers you a breathtaking country setting Nestled in the heart of the North Shore.

Facility Rental Information

Saturday Evenings minimum \$750.00 or \$10.00 per guest

Monday – Friday & Sunday Evenings minimum \$350.00 or \$10.00 per guest

Includes

60 Black Contour Chairs, 10' Granite Bar, 5-6' Banquet Tables, 14-5' Banquet Tables



Taste of Chicago Vignettes Menu

Designed for 75 Guests or More

Includes

Multi Level Vignettes

Artistically displayed with Fresh Floral accents

We are Happy to Provide One Complimentary Tasting

Catered by Design Pricing Information

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

Discounts

Afternoon Packages ending by 4pm will be discounted \$4.00 per person

Friday and Sunday Dinners will be discounted \$3.00 per person

(Above Discounts do not apply to Holiday Week Ends and New Years Eve)

Children under 11 years old half price & 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.

A TASTE OF CHICAGO

Chicago – The City of Big Shoulders or The Windy City We have dozens of nicknames but none as true as The Melting Pot of America. Our Taste of Chicago Vignettes provide you and your guests a sampling of the cuisines and cultures that make Chicago home to the most ethnically diverse city in the world!

Choose Two of the following Vignettes from Collection ~ A

Pilsen

Hors D'oeuvres

Please Select Two of the following

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

Tinga Tacos

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

Carne Asada Quesadilla

Grilled Beef, Tri Colored Bell Peppers, Red Onions and Chihuahua Cheese
Accompanied Salsa Rojo for dipping

Shrimp Ceviche Tortilla Cup

With Sour Cream and Lime Zest

South of the Border Wraps

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

Entrees

Please Select One of the following

Chicken, Steak or Shrimp Fajitas

Grilled with Onions, Green Bell Peppers and Sliced Pablano Peppers
Accompanied by Pico de Gallo, Diced Tomatoes, Sour Cream and Flour Tortillas

OR

Chicken Enchiladas

Corn Tortillas Filled with Chicken, topped with Mild Green Tomatillo Salsa and Cheese
Accented with Shredded Lettuce, Tomatoes and Sour Cream

This Menu Includes

Housemade Guacamole and Tortilla Chips

&

Black Bean, Jicama, Red Pepper and Corn Salad

Citrus Vinaigrette

Milwaukee Avenue

To Start

Please Select Two of the following

Kielbasa and a Fanned Cornichon atop a Petite Toast Oval

With Mustard Butter

Rare Roast Beef, Tomato Slice and Green Pepper Diamond

Atop a Petit Toast Round with Horseradish Butter

Cucumber Coins Topped With Smoked Salmon Rosette and Dill

Ham, Radish, Swiss Cheese and a Pickled Mushroom

On a Knotted Bamboo Skewer

Salad Of Hard Cooked Egg and Herbs atop a Petite Toast Oval

Garden Green Herb Butter and a Sprig of Dill Accent

Salads

Please Select Two of the following

Wafer Thin Sliced Cucumber, Red Onion and Fresh Dill

Tossed with Sour Cream Dressing

Classic Relish Tray

Celery, Carrots, Radish Roses, Cherry Tomato and Black Olives

Pickled Herring

In Sour Cream Sauce with Polish Rye Bread and Whipped Butter

Oven Roasted Chilled Beets

Sliced Onion, Chiffonade of Parsley and a Splash of Vinegar

Entrées

Please Select One of the following

Oven Roasted Herbed Chicken

With Housemade Gravy to the side

Herb Encrusted Roasted Pork Loin

Spiced Apples to the side

Orange Roughy

With Dill Crème Sauce

Stuffed Cabbage

Filled with Ground Sirloin and Rice in a Rich Tomato Sauce

Ham on the Bone

Fine Polish Style Ham carved from the Bone served with Horseradish Crème and Spicy Polish Mustard to the side

Sides

Please Select One of the following

Assorted Pierogi

Meat, Potato, Cheese and Sauerkraut with Sour Cream and Applesauce to the side

Petite Potato Dumplings

Sautéed with Toasted Bread Crumbs in Butter

Potato Pancakes

Sour Cream and Applesauce to the side

Rice Pilaf

With Toasted Almonds and Peas

Taylor Street

Appetizers

Please Select Two of the following

Bruschetta

Tomatoes, Fontinella Cheese, Basil and Extra Virgin Olive Oil
Topping a Warm Crostini

Artichoke Hearts Gratin

Herbed Mascarpone Cheese and Parmesan Shards

Focaccia Primavera

Tomato, Broccoli and Artichoke Hearts
With Herbs and Cheese

Sausage and Pepper Skewers

Italian Sausage with Roasted Red Pepper

Antipasto Skewer

Salami, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini and Cherry Tomato
Drizzled with Italian Vinaigrette

Entrée

Please Select One of the following

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 Fontinella Bruschetta

Fresh Tomatoes, Basil and Extra Virgin Olive Oil

Pasta

Please Select One of The following

Eggplant and Spinach Rollatini

Ricotta and Parmesan Cheeses
Finished with Mozzarella Cheese and Marinara Sauce

Tri-Colored Tortellini

Ricotta Filled Egg, Spinach and Tomato Pasta
Pesto ala Crème and Grated Romano

Spinach Lasagna

Fresh Spinach, Ricotta, Mozzarella Cheeses and Marinara Sauce

This Menu Includes

Caesar Salad

Romaine Lettuce, Cherry Tomato, Croutons and Parmesan Creamy Caesar Dressing

Crusty Italian Bread

Whipped Butter to the side

La Pasta Ria's Pizza Parlor

Insalata

Please Select One of the following

Mediterranean Salad

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

Caesar

Romaine Lettuce, Cherry Tomato, Croutons and Parmesan
Creamy Caesar Dressing

La Pizza-Ria's Famous Thin Crust Pizza

Please Select Three of the following

Our Classic Pizzas have a Mozzarella Cheese Base and Grandma's Pizza Sauce

Pizza Casalinga

Fresh Tomatoes and Herbs

Sausage

Pepperoni

Fresh Mushroom

The Cheese Stands Alone

Focaccia Primavera

Tomato, Broccoli and Artichoke Hearts
With Herbs and Romano Cheese

Mm mm... meat!

Please Select One of the following

Classic Chicago Italian Beef

Thinly Sliced Roast Beef with Italian Herbs in Au Jus
Roasted Green Pepper and Giardiniera (Hot Peppers) to the side
Served with Crusty French Rolls

La Pasta-Ria Famous Meatballs

Homemade Meatballs in Rich Pomodoro Sauce

Italian Sausage

Mild Italian Sausage in your choice of Rich Pomodoro Sauce or Natural Au Jus

THIS MENU INCLUDES

Housemade Pasta

Rotini or Rigatoni

With Marinara Sauce or Bolognese Sauce

Grated Romano Cheese

Served with Crusty French Rolls

Fulton Fresh Produce

For Starters

Please Select Two of the following

Crispy Potato Pancakes

Served with Green Apple Relish and Sour Cream

Bruschetta

Casa Nostra Crostini Bread Topped with Tomato, Fontinella Cheese,
Fresh Basil and Extra Virgin Olive Oil

Caprese Skewer

Mini Bocconcini Ball, Sweet Grape Tomato and Black Olive on a Knot Skewer
Drizzled with a Fresh Basil Pesto

Spanakopita

Spinach, Onions and Feta in a Flaky Phyllo Triangle

Guacamole

In Petite Tortilla Cups

Salad Bar

A Variety of Greens and Toppings for Guests to Create Their Own Salads

Romaine, Fresh Spinach, Mesclun, Oak Leaf Lettuces
Cherry Tomatoes, Black Olives, Hearts of Palm, Cucumbers, Crumbled Feta, Walnuts,
Roasted Corn, Dried Cranberries, Red Onions, Mandarin Oranges, Scallions and Homemade Croutons

Dressings

Toasted Sesame, Champagne Vinaigrette, Creamy Caesar and Red Wine Vinaigrette

Entree

Please Select One of the following

Stuffed Portobello Mushrooms

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

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

Spanish Tortilla

Spanish Style Omelet with Potatoes and Onions

This Menu Includes

Dilled Israeli Couscous Salad

Tossed with Dijon Vinaigrette

&

Herb Lavosh and Rolls

Asian Melting Pot

Please Select Two of the following

Barbecue Pork Skewers

Marinated and Roasted in Chinese BBQ Sauce

Futomaki Rolls

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo
Served with Wasabi, Pickled Ginger and Soy Sauce

Vegetarian California Rolls

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

Vegetable Egg Rolls

Sweet and Sour Sauce for dipping

Thai Chicken Satay

Thai Style Marinated Chicken Skewers with Thai Peanut Dipping Sauce

Thai Beef Satay

Thai Style Marinated Skewers with Thai Peanut Dipping Sauce

Coconut Shrimp

Sweet and Spicy Apricot Dipping Sauce to the side

Bacon Wrapped Water Chestnuts

Soy Sauce Glaze and Herb Breadcrumbs

ENTREES

Please Select One of the following

Chinese Pepper Steak

Tenderloin Tips Stir Fried with Fresh Cut Green Peppers and Onions

Ginger Chicken

Fresh Pea Pods, Red Pepper in a Ginger Soy Sauce

Shrimp Stir Fry

Pea Pods, Tri Colored Bell Peppers, Bean Sprout and Water Chestnuts

Sweet and Sour Chicken

Pineapple, Tomato and Green Bell Peppers

Asian Honey Barbecue Salmon or Miso Glazed Salmon

Served on a Bed of Frizzled Beet Threads

Chicken Or Beef Teriyaki Skewers

THIS MENU INCLUDES

Please Select Two of the following

Soba Noodle Salad

Carrot, Celery, Napa Cabbage, Red Bell Pepper, Bean Sprouts and Cilantro
In a Sesame Sherry Vinaigrette

Asian Vegetable and Noodle Salad

Presented in a Chinese "To Go" Container with Chopsticks

Tossed with Ginger Soy Dressing

Asian Cole Slaw

Julienne Cut Red Peppers, Yellow Squash, Zucchini, Celery, Red Cabbage
Tossed with a Poppy Seed Sesame Dressing

Vegetable Fried Rice

Scallions, Peas, Carrots and Scrambled Eggs

Greek Town

FOR STARTERS

Please Select Two of the following

Belgian Endive Leaf

Filled with Herbed Cheese and a Sliver of Roasted Red Pepper

Phyllo Cups with Portobello Mushrooms

Topped with Creamy Brie

Spanakopita

Onions, Cream Cheese and Feta in Flaky Phyllo Pastry

Artichoke Hearts Au Gratin

Filled with Savory Mascarpone Cheese and Finished with Parmesan Cheese

Mediterranean Pita Bread Triangles

Artichoke and Sundried Tomato with Herb Infused Olive Oil

ENTRÉES

Please Select One of the following

Classic Grecian Grilled Chicken

Marinated in Lemon, Olive Oil and Herbs

Lamb Athenos

*Marinated Leg of Lamb with Rosemary, Oregano, Fresh Garlic, Lemon Pepper and Olive Oil
Grilled on skewers*

Breast of Chicken Sparta

Spinach, Onions and Feta in Phyllo with White Wine Sauce

Baked Shrimp with Artichokes

*Shrimp, Artichoke Hearts, Mushrooms and Red Onion
Baked with Dijon Bread Crumbs and Garnished with Roasted Red Peppers*

Petite Lamb Chops Moustarda

*French Trimmed Petite Lamb Chops encrusted with Dijon Mustard Gremolata
Please Add \$7.00 per Guest for Lamb Chops*

This Menu Includes

Pastichio

Tube Shaped Macaroni Layered with Ground Beef, Kefalotiri Cheese and Béchamel Sauce

Tzatziki

Yogurt, Cucumber and Garlic Dip

Crusty Greek Bread with Sesame Seeds

Whipped Butter

Lincoln Avenue Sushi

Ocean Fresh Seafood and Crisp Vegetables

**Hand Rolled To Create a Variety of Maki and Nigiri Sushi
In The Classic Japanese Style**

Please Choose Four from the following

Spicy Fresh Tuna

Sushi Rice Rolled with Spicy Mayo and Cucumber

Shitake Cucumber

Sushi Rice Rolled with Sweet Shitake Mushrooms and Cucumber

Shrimp Tempura

Sushi Rice Rolled in Nori with Shrimp, Avocado, Cucumber & Mayo

California Maki Rolls

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame

Futomaki Rolls

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

Fresh Salmon

Sushi Rice Rolled with Salmon, Spicy Mayo and Avocado

Vegetarian California Rolls

Sushi Rice, Cucumber, Carrots and Avocado

Spicy Shrimp

Sushi Rice Rolled in Nori with Shrimp, Ebi, Avocado, Cucumber & Spicy Sauce

&

NIGIRI-ZUSHI

Ahi Tuna, Salmon & Prawn Nigiri -Zushi

Delicately Placed over Hand Molded Su-Meshi

Wasabi, Pickled Ginger and Soy Sauce to the side

Albany Park

For Starters

Mediterranean Dips

Hummus, Tomato Basil Bruschetta and Roasted Garlic Red Pepper Spread
Served with Pita Triangles and Crostini

Salad

Please Select One of the following

Baba Ghannouj

Grilled Eggplant Blended with Tahini, Lemon, Garlic and Parsley

Tabouleh Salad

Cracked Bulgur Wheat, Parsley, Diced Tomatoes, Scallions, Cucumbers, Fresh Mint,
Olive Oil and Lemon Dressing

Israeli Salad

Fine Dice of Tomatoes, Cucumbers, Parsley, Fresh Mint and Red Onion Tossed with Lemon and Olive Oil

Entrée

Please Select One of the following

Kefta Kabob

Marinated Leg of Lamb with Oregano, Fresh Garlic, Lemon Pepper and Olive Oil

Sirloin Shish Kabobs

Olive Oil, Cumin and Coriander Marinade

Moroccan Lemon Chicken

Coriander, Cumin, Fennel, Turmeric and a Touch of Cayenne

This Menu Includes

Falafel

Ground Chick Peas and Parsley Fried to Golden Brown
Accompanied by Pita Bread, Lettuce, Tomato and Tahini Sauce to the side

The River West Sweet Table

**Presented at Varying Elevations
Accented with Fresh Greenery and Florals
Full Sized Cakes and Tortes**

Please Select Two of the Following

Tiramisu

Our Homemade “Pick Me Up” with Whipped Cream and Strawberry Accent

Key Lime Pie

A Bit Tart, A Bit Sweet and Completely Refreshing

Carrot Cake

Cream Cheese Frosting

Chocolate Raspberry Cheesecake

New York Cheesecake

With Raspberries and Chocolate atop Chocolate Crust

Chocolate Cake Extraordinaire

White and Dark Chocolate Mousse atop a Chocolate Crumb Crust
Finished with a dusting of Cocoa Powder

Whimsical Treats

Please Select Three of the following

Flourless Chocolate Cake Bites

Go Bananas! Chocolate Dipped Bananas on a Bed of M & M's

Chocolate Espresso Cup Filled with Chocolate Mousse

Petite Root Beer Float Cordials with Vanilla Ice Cream

Chocolate Mousse Cordial with Whipped Cream and a Chocolate Drizzle

Dark And White Chocolate Tulip Cup Filled with Homer's Irish Cream Ice Cream and a Drizzle of Bailey's Liqueur

Raspberry Chocolate Mousse Cup Topped with a Dollop of Whipped Cream Drizzled with Fudge

Cheesecake Lollipop Dark Chocolate and Rainbow Sprinkles

Dark Chocolate Dipped Strawberry Lollipop

Red Velvet Cupcakes with Cream Cheese Frosting

Cannoli Shooters

Layers of Cannoli Crème, with Chocolate and Pistachio Chips

Topped with a Crisp Cannoli Shell

Served in a Shooter Glass

Carmelita Brownies

Fudgy Brownies dressed up with Homemade Caramel and Fudge Sauce Crowned
with Fresh Whipped Cream Served on a Square with Flair Plate and Mini Fork

This Menu Includes

Mélange of Fresh Fruit

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

&

Housebaked Cookies

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

Choose One of the Following Vignettes from Collection ~ B

Attended by Uniformed Chef

Chicago's Back of the Yard Carvery

Please Select One of the following

Tender Roast Top Sirloin of Beef

Whipped Horseradish and Stone Ground Mustard

Slow Roasted Breast of Turkey

With Cranberry Chutney and Stone Ground Mustard

Herb Encrusted Pork Loin

Apricot and Apple Chutney and Stone Ground Mustard

Served with Freshly Baked Rolls

&

Grilled Vegetable

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

Optional

Grilled & Chilled Beef Tenderloin

Or

Peppercorn Crusted Roasted Beef Tenderloin

Served with Whipped Horseradish, Dijon Mustard and Roasted Garlic Crème

Freshly Baked Rolls

6.75 Per Guest Additional

Antipasto Presentation

Presented at various elevations on Italian Marble & Granite Slabs

Italian Cold Cuts

Paper Thin Prosciutto, Rolled Capicola, Ruffled Genoa Salami, Mortadella and Pepperoni

International and Domestic Cheese

Provolone, Fontinella and Pecorino

Cornucopia of Accompaniments

Marinated Artichoke Hearts and Roasted Red Peppers

Cracked Olive Salad, Giardiniera and Pepperoncini

Hearth Baked

Crisp Parmesan Lavosh, Sun-Dried Tomato Focaccia and Sliced Casa Nostra

**Spectacular
Chilled Seafood Bar**

Shrimp Cocktail and Snow Crab Claws

Presented in a Silver Conch Shell surrounded by Ice

Steamed and Chilled Snow Crab Claws and Fantail Shrimp (Combination of Five Pieces per Guest)

To the side

Zesty Tequila Cocktail and Horseradish Mustard Sauce
Garnished with Fresh Lemon and Lime Wedges

Available

Custom Ice Sculptures

&

Chef Attended Raw Bar Available

**Quel Fromage!
Cheeses and Savories**

Fine Domestic and Imported Cheeses Presented on our Granite Slabs

Brie, Saint Andre, Three Year Old Gouda Pittig, Morbier and Gorgonzola
Red Grapes and Berries

Served with Assorted Crackers, Flatbread and Fig Jam

&

Mediterranean Spreads

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

Chocolate Fountain

A Waterfall of Chocolate Cascading into a Molten Pool

For Your Guests' Dipping Pleasure

Strawberries, Pineapple Spears, Banana Coins, Cheesecake Balls
Pound Cake, Marshmallows, Pretzels Rods, Rice Krispie Treat Pops, Banana Bread Squares,
Miniature Custard Puffs and Sun Dried Apricots

For The Finishing Touch

Toasted Coconut, Chocolate Sprinkles, Pecan Chips and Multi Colored Sprinkles

Choose One of the Following Vignettes from Collection ~ C

Chef Attended

Soup Vignette

Served in Demitasse Mugs & Shot Glasses

Please Select Three of the Following

HOT

Butternut Squash

With A Swirl of Crème Fraîche

Tomato Basil Soup

Chiffonade of Fresh Basil Accent

Mushroom Bisque

Dusting of Fresh Chervil

Artichoke Bleu Cheese Bisque

With a Touch of Snipped Chive

Ginger Carrot

With Dollop of Sour Cream

Potato Leek

With Snipped Chives

Lobster Bisque

Petite Crouton

Thai Coconut Chicken

Thai Basil Accent

COLD

Gazpacho

Spanish Summer Classic

Watermelon Lime

Lime Wedge Accent

Cantaloupe Basil

Basil Chiffonade

Cucumber

With Vegetable Stock and Yogurt

Fresh Mint Leaf

Accompanying

The Soup Vignette

Grilled Cheese Triangles and Crispy Breadsticks

Attended by Uniformed Chef

Smashed Potato Bar

Classic Mashed Red Skin Potatoes and Ruby Red Sweet Potatoes

Served in a Coup Glass

Guests to Select Their Toppings From

Parmesan, Cheddar, Crumbled Bacon, Butter, Sour Cream, Pico de Gallo, Sautéed Mushrooms, Scallions
Miniature Marshmallows, Brown Sugar and Toasted Pecans

Attended by Uniformed Chef

Chopped – Tini Salads

Presented in a Martini Glass

Suspended from Our Custom Wrought Iron Tree

Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon, Scallions and Homemade Croutons
Finished with Champagne Vinaigrette

Accompanied by a Bamboo Skewer of Fresh Mozzarella, Cherry Tomato and Black Olive
Served with a Long Slim Garlic Crostini

Tuscan Pasta Bar

Each of Our Pastas is Prepared in Our Kitchens Using the Finest Semolina and Durum Wheat Flours

Please Select Three of the following Homemade Pastas

Rigatoni, Rotini, Shells

Tri Colored Cheese Tortellini and Mini Raviolis

Please Select Three of the following Homemade Sauces

Pomodoro – Marinara – Tomato Basil - Pesto Ala Crème – Bolognese - Absolute Vodka Sauce

Alfredo – Portobello Mushroom Marinara - Broccoli Aglio Olio or

Saffron Cream Sauce with Sweet Peas and Capers

Grated Romano Cheese

Casa Nostra Bread

Crusty Italian and Brick Oven Baked Loaf

Chef Attended

Classic Risotto Vignette

Our Chef Serving Perfectly Seasoned Freshly Made Risotto

To a Stem Glass

Guests can select from the following Toppings

To Enhance Their Creation

Chopped Scallions, Sautéed Wild Mushrooms, Grated Romano Cheese, Crisp Pancetta,
Sweet Peas and Caramelized Onions

Old Town Chocolate Fondue

**Molten Dark Bittersweet Chocolate Served from our Custom Brass Chafing Dish
For Your Guests' Dipping Pleasure**

Strawberries, Pineapple Spears, Banana Coins, Cheesecake Balls
Pound Cake, Marshmallows, Pretzels Rods, Rice Krispie Treat Pops, Banana Bread Squares,
Miniature Custard Puffs and Sun Dried Apricots

For The Finishing Touch

Toasted Coconut, Chocolate Sprinkles, Pecan Chips
And Multi Colored Sprinkles

The Skyline

Petit Cupcakes

Vanilla with Chocolate Buttercream
Red Velvet with Cream Cheese Frosting
Carrot with Cream Cheese Frosting

Cheesecake Lollipops

A Mini Scoop of New York Cheesecake
Dipped in White and Dark Chocolate
With Contrasting Chocolate drizzle Accents

Brownies and Bars

Please Select Two of the Following

Cheesecake Brownies

Old Fashion Lemon Bar

Double Chocolate Brownie

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

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, Chopped Reese's Peanut Butter Cups

Whipped Cream, Maraschino Cherries and Pecans

A Taste of Chicago Vignettes Menu

Pricing Information

Collection A

*Pilsen ~ Milwaukee Avenue ~ Taylor Street ~ Fulton Fresh Produce ~ Asian Melting Pot ~ Greek Town
Albany Park ~ La Pasta Ria's Pizza Parlor ~ Lincoln Avenue Sushi ~ The River West Sweet Table*

Collection B

*Back of the Yards Carvery ~ Antipasto Presentation ~ Chilled Seafood
Quel Fromage! ~ Chocolate Fountain*

Collection C

*The Potato Bar ~ Chopped-Tini Salad ~ Soup Vignette ~ Tuscan Pasta Bar ~ Classic Rissoto
The Skyline ~ Ice Cream Social ~ Chocolate Fondue*

Please Choose

Two from Collection ~ A Vignettes

One from Collection ~ B Vignettes

One from Collection ~ C Vignettes

Please contact us for Pricing

Included With Vignettes Menu

Dark Roast Regular, Decaffeinated Coffee and Assorted Tazo Teas

*Signature Sweeteners, Lemon and Cream
(Served Buffet Style)*

For Those Who Prefer

To Enhance Their Coffee Experience

Premium Gourmet Coffee Bar

Prepared by a Professional Barista 125.00

Two Hour of Service

Our Barista Preparing a Variety of Espresso Based Drinks

Cappuccino ~ Mocha ~ Café Latte ~ Macchiato ~ and More

Included:

*An Assortment of Flavored Italian Syrups, Artisan Chocolates, Signature Sweeteners,
Diamond Cut Rock Sugar, Mint Chocolate Stirrers, Ground Cinnamon,
Cocoa Powder, Cream and Whipped Cream*

Quoted Upon Request

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 \$12.00 to \$25.00 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 \$10.00-\$20.00 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**

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.