



Bringing your events to life

**The Historic Wagner Farms
Heritage Center**



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



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



Young Adult Custom Buffet 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 \$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

Coke, Diet Coke and Sprite

Juices

Orange and Cranberry

Young Adult Menu

Please contact us for Pricing

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

Cupcake Cones

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

Minimum Three 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