



Bringing your events to life



Anita Dee Yachts I & II

**Design Your own
Luncheon or BBQ
Menu**



9204 Waukegan Rd. | Morton Grove, IL 60053 | 847.965.4094 | www.cateredbydesign.com

Design Your own Luncheon or BBQ Menu

Designed for 100 Guests or More

INFORMATION

INCLUDED

**A Fabulous Buffet Meal prepared on board by our Chef
and served by our extraordinary Service team**

To Include – 3 Sides, 2 Entrees, 2 Fresh Baked Breads & 2 Desserts

**White Linens, Centerpieces, Props for Buffet
White Linens, Silk Floral Arrangements, Serving Pieces & Equipment**

PRICING INFORMATION

All Prices Subject To 18% Service Charge Current Sales Tax

Prices Subject to Change based upon Market & Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and non-refundable deposit are required.

Payment in full is required 72 hours prior to your event.

**Catered by Design will be happy to design a menu with your specific requests
While keeping your budget in mind**

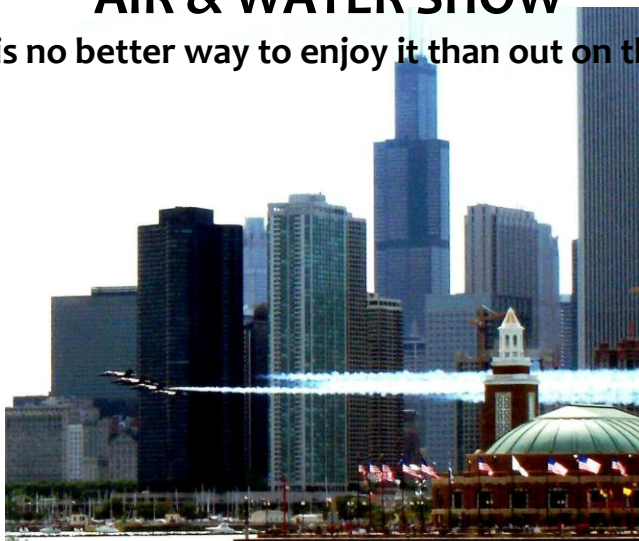
AVAILABLE

Specialty Linens and Chair Covers are Available for an Additional Charge

Breathtaking floral arrangements and ice sculptures etc.

AIR & WATER SHOW

There is no better way to enjoy it than out on the Lake.



DESIGN YOUR OWN BBQ MENU

Designed For 100 Guest Or More

SIDE DISHES

(Choice Of Three Side Dishes)

MIXED GREENS SALAD

Romaine & Iceberg Greens Red Onions, Tomatoes, Black Olives, Cucumbers & Carrots
Berry Vinaigrette, Creamy Herb Dressing, 1000 Island, French, & Italian Vinaigrette (Select Two Dressings)

ROTINI SPRING SALAD

Rotini Pasta, Julienne Cut Tri-Colored Peppers, Sweet Red Onions, & Celery,
Marinated In Olive Oil & Fresh Crushed Spices

CREAMY STYLE COLE SLAW

WATERMELON



Garnish With Orange Wheels & A Carved Melon Centerpiece

LATIN ISRAELI COUSCOUS SALAD

With Corn, Plum Tomatoes, Cumin, Lemon & a dash of Spice

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD

Steeped in Fresh Lime & Orange Juice

CUCUMBER & TOMATO SALAD

Cubed Cucumbers, Tomato Wedges & Sliced Sweet Red Onions
Tossed With Vinaigrette Dressing

CORN CORBETTS DIPPED IN BUTTER

SICILIAN PASTA SALAD

Rigatoni Noodle, Blended With Mixed Veggies, Provolone Cheese,
Tossed With Sour Cream & Herb Dressing

WESTERN HOT & SMOKY BAKED BEANS

ASIAN RICE SALAD

White & Wild Rice w/ Scallions, Mandarin Oranges, Dried Cranberries & Toasted Pecans in Sesame Vinaigrette

ROASTED RED SKIN POTATO & VEGETABLE SALAD

Oven Roasted Red Potatoes, Cucumbers & Tomatoes hand tossed w/ Garlic, Dijon & Sherry Vinaigrette

HAWAIIAN SALAD

Petite Marshmallows, Coconut, Mandarin Oranges, Pineapple Chunks & Sour Cream

OVERFLOWING FRESH VEGETABLE ARRANGEMENT

Overflowing With Fresh Raw Vegetables Broccoli, Zucchini, Radish Rosettes, Cauliflower Flowerettes, Ribbed
Carrots, Celery Sticks, & A Carved Vegetable Centerpiece With Creamy Herb Dip

SKEWERED VEGETABLE

Fresh Seasonal Vegetables Arranged On A Bamboo Skewer

AMERICAN POTATO SALAD

ASIAN RICE SALAD

White & Wild Rice with Scallions, Mandarin Oranges, Dried Cranberry
& Toasted Pecans in Sesame Vinaigrette

ROASTED RUBY RED POTATOES

Lightly Seasoned Ruby Red Wedges Roasted with Sweet Red Onions & Olive Oil



PREPARED ON THE SPOT

(Choice Of Two)

BBQ CHICKEN

Bone-In Chicken With Our Own Special Sauce

GRECIAN CHICKEN

Bone-In Chicken Oven Roasted with Oregano, Garlic & Fresh Lemon

CAESARS PALACE

Grilled Chicken, Crisp Romaine Lettuce, Cherry Tomatoes, & Homemade Croutons
with Creamy Caesar Dressing on the side

ROASTED SPRING CHICKEN

Bone-In Chicken Seasoned & Cooked To Perfection

GRILLED HAMBURGERS & CHEESE BURGERS

ITALIAN SAUSAGE

Served With Roasted Green Bell Peppers & Gardienar

GRILLED CHICKEN & SAUTÉED FRESH SPINACH WRAP

With Mango Salsa in a Flour Tortilla

BEER BRAISED BRATWURST

ITALIAN SUB

Layered of Mortadella, Salami, Pepperoni, Provolone, Crisp Lettuce, Tomato, Sweet Red Onion
& Pepperoncini, accompanied by Italian Vinaigrette

TANGY BBQ CHICKEN BREAST

CAPRESE SUB

With Sliced Tomatoes, Fresh Mozzarella Drizzled with Fresh Basil Oil

VEGGIE BURGERS

ORCHARD TUNA SALAD WRAP

With Granny Smith Apples & Dried Cranberries topped With Tomato & Crisp Lettuce in a Flour Tortilla

GRILLED MARINATED CHICKEN BREAST

ORCHARD TUNA SUB

Tuna Salad, Granny Smith Apples, Dried Cranberries & Crisp Lettuce on Crusty French Bread

JUMBO HOT DOGS

CALIFORNIA DREAMIN'

Cheddar & Provolone Cheese, Crisp Romaine Lettuce, Fresh Tomato, Roasted Red Bell Peppers
& Marinated Artichoke Hearts, with a Sundried Tomato Spread

SKEWERED CHICKEN OR BEEF

Chunks Of Marinated Chicken Or Beef On A Bamboo Skewer With Fresh Veggies

(FOR A THIRD CHOICE FROM ABOVE ONLY \$3.50 ADDITIONAL PER GUEST)

MARINATED PORTOBELLO MUSHROOM CAP

Topped With Roasted Red Bell Peppers (\$2.00 Additional)

BBQ BABY BACK RIBS

Dipped In Our Own Special Sauce Then Cooked To Perfection (\$3.50 Additional)

SHRIMP SKEWERS

Gulf Shrimp & Veggies on a Bamboo Skewer brushed with Cajun Butter (\$2.00 Additional)

APPROPRIATE CONDIMENTS

Sliced Tomato, Diced Onions, Pickle Relish, Dill Pickles, Salt & Pepper,
Celery Salt, Hot Peppers Ketchup, Mustard, Zesty BBQ & Teriyaki Glaze

FRESH BAKED BREADS

(Choice Of Two)

SESAME SEED HAMBURGER BUNS

CRUSTY FRENCH ROLLS

Cut For Sandwiches

POPPY SEED OR PLAIN HOTDOG BUNS

CORN BREAD

GOURMET HAMBURGER BUNS

KAISER ROLLS

WARMED PITA BREAD

Brushed With Seasoned Olive Oil & Herbs

THE GREAT OUTDOORS

“Beyond Belief Brownies & Bars”

(Choose Two)

OLD FASHION LEMON TRIANGLE

SNICKERDOODLE BROWNIES

Chocolate Chips, Caramel & Peanuts

ENGLISH TOFFEE BROWNIES

Toffee, Walnuts & Chocolate Chips

RASPBERRY PRINCESS

OATMEAL AND DOUBLE CHOCOLATE CHIP COOKIES

ROCKY ROAD BROWNIES

Pecans, Chocolate Chips & Marshmallows

TAFFY APPLE BAR

Taffy Apple Topping on a Butter Crumb Crust

BROWNIES SPRINKLED WITH POWDERED SUGAR

SEVEN LAYER BAR

Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips & Walnuts

FANCY BUTTER COOKIES

TAFFY APPLES

HOUSEMADE CHILI

(Choice Of One – Great for a Fall Cruises)

Beef Chili, Vegetarian Chili or White Chicken Chili

Served with Shredded Cheese, Onions, Sour Cream & Oyster Crackers Alongside **(\$3.00 Additional per guest)**

INCLUDED
WITH THE DESIGN YOUR OWN BBQ & LUNCHEON MENU
ECO FRIENDLY

Disposable Place Setting
9" & 6" Plates, Fork, Knife, & Napkins



Fresh Greenery To Decorate Buffet Complimentary



DESIGN YOUR OWN BBQ MENU

Pricing Information

0.00 Per Guest 100 To 149 Guests
0.00 Per Guest 150 To 224 Guests
0.00 Per Guest 225 To 299 Guests
0.00 Per Guest 300 To 349 Guests
350 Guests Or More
0.00 Per Guest

ADDITIONAL

***** One Buffet Attendant Per 50 Guests *****

***** One Chef Required Per 100 Guests - May Vary Based On Menu Selected *****

GREAT ADDITION



BLUE BUNNY ICE CREAM BARS

(Choice Of Three -2 per guest)

Chocolate Éclair, Vanilla Ice Cream Bar, Snickers,
Strawberry Shortcake, Chocolate Crunch,
Drumstick, Ice Cream Sandwich & Popsicles

0.00 Per Guest

PLEASE CALL FOR PRICING