



Bringing your events to life

Plated
Luncheon & Dinner Package
Menu



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

Luncheon & Dinner Package Menu

Designed for 50 Guests or More

Pricing Information

Entrées Selected Determines Cost

Included with Entree- Soup and/or Salad, Vegetable, Side Dish,
Sumptuous Dessert, Fresh Baked Breads, Coffee & Hot Tea Service

AFTERNOON PACKAGES ENDING BY 4PM WILL BE DISCOUNTED \$3.00 PER PERSON

FRIDAY AND SUNDAY DINNERS WILL BE DISCOUNTED \$2.00 PER PERSON
(EXCEPT HOLIDAY WEEKENDS)

CHILDREN 10 AND UNDER HALF PRICE USING CHILDREN'S PLATTED MENU

Catered by Design

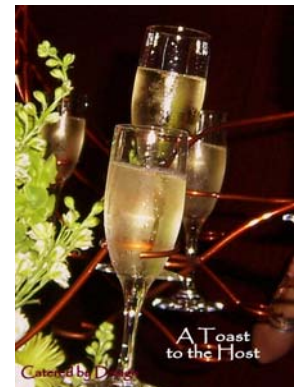


Signature Equipment



Bringing your events to life™

Hors d'oeuvre Tower



Floating Buffet

GARDEN FRESH SALADS & HOMEMADE SOUPS

**HEARTY MINISTRONE - CREAM OF CHICKEN & WILD RICE - HOMEMADE CHICKEN NOODLE
TOMATO BISQUE – CABO TORTILLA - BUTTERNUT SQUASH BISQUE
GAZPACHO (Cold) (In Season) - MIGUEL'S AVOCADO & TOMATO (Cold) (In Season)
Soup & Salad 0.00 Additional per guest**

FETA & TOASTED WALNUT SALAD

Field Greens tossed with Cherry Tomatoes, Crumbled Feta Cheese,
Roasted Walnuts and Scallions served with Balsamic Berry Vinaigrette

CHOPPED TINI SALAD

Variety of Mixed Greens, Crumbled Feta, Bacon & Scallions tossed with Champagne Vinaigrette Dressing Finished
with a Knotted Bamboo Skewer of Fresh Mozzarella, Cherry Tomato & Black Olive
Served in a Martini Glass (1.00 Additional per guest)

MEDITERRANEAN SALAD

Crisp Iceberg & Romaine Lettuce, Red Onions, Tomatoes, Diced Cucumbers, Red Cabbage
& Shredded Carrots Lightly tossed with Italian Vinaigrette Dressing & Romano Cheese

FRESH SPINACH & GREENS

Crisp Fresh Spinach & Mixed Greens, Mandarin Oranges, Scallions, Roasted Almonds &
Fresh Sliced Strawberries served with Roasted Sesame & Berry Vinaigrette Dressing

ATHENS GREEK SALAD

Crisp Iceberg & Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives
& Feta Cheese tossed with Seasoned Olive Oil, Herbs & Red Wine Vinegar Dressing

CAESAR SALAD

Crisp Romaine Lettuce, Cherry Tomato, Homemade Croutons & Grated Parmesan Cheese
Tossed with Creamy Caesar Dressing

CITRUS & BABY GREENS

Tender Baby Greens, Pomegranate, Mandarin Oranges & Wedges of Citrus topped with Berry Vinaigrette

FRESH FRUIT & BERRIES

Fresh Seasonal Fruits & Berries Garnished with a Strawberry Fan (Served in a Stem Glass)

CAPRESE SALAD

Sliced Tomato, Fresh Mozzarella & Marinated Artichoke Salad
Garnished with Sliced Red Onions topped with a Basil Vinaigrette Dressing

TENDER MESCULIN BABY GREENS

Tossed with Crumbled Goat Cheese, Roasted Sunflower Seeds, Red Bell Pepper & Shaved Fennel
Drizzled with Champagne Vinaigrette

TOSSED SALAD

Crisp Iceberg & Romaine Greens with Red Onions, Tomatoes, Black Olives, Cucumbers & Carrots
Choice of Two Dressings Raspberry Vinaigrette, Signature Creamy Herb, 1000 Island,
French & Italian Vinaigrette Dressings

Choice of Any Two Entrees Served Individually

(We Will Need Exact Count for Each Entrée)

BONELESS CHICKEN BREAST ENTRÉES

(Choose One)

TROPICAL GRILLED CHICKEN

Topped with a Sweet and Savory Relish of Grilled Pineapple, Red Bell Peppers and Lime

CHICKEN MASCARPONE

Parmesan Crusted Breast of Chicken stuffed with Mascarpone Cheese, Artichokes Hearts & Roasted Red Peppers

LATIN QUESO CHICKEN

Parmesan Crusted Breast of Chicken topped with a Fresh Avocado & Mango Salsa

PARTHENON BREAST OF CHICKEN

Fresh Spinach, Sweet Onions, Cream Cheese & Crumbled Feta Cheese in a Filo Pocket with a Pillion Wine Sauce

CHICKEN LEMONE

Sautéed in Virgin Olive Oil, Lemon Butter & White Wine, Topped with thinly sliced Provolone Cheese & Lemon

CHICKEN BY DESIGN

Sautéed with Fresh Sweet Red Onions & Portobello Mushrooms Deglazed with Pinot Grigio Wine

CHICKEN MARSALA

Sautéed with Fresh Sliced Mushrooms, Red Bell Peppers & Sweet Marsala Wine

CHICKEN FRANCHAISE

Sautéed in Virgin Olive Oil, Lemon Butter & Chardonnay Wine, garnished with Capers & Lemon Wheels

MOROCCAN SPICED CHICKEN BREASTS

Sweet and Spicy Pan Seared Boneless Breast of Chicken with Peppadew Pepper Salsa

CHICKEN BREAST VESUVIO

Sautéed with Red Onions a Blend of Italian Seasoning deglazed with Pinot Grigio Wine

CHICKEN PROVENCAL

Sautéed with Fresh Tomato, Sweet Red Onions, Mushrooms & Green Bell Peppers
Deglazed with Soave White Wine

CHICKEN BRUSCHETTA

Grilled Boneless Breast of Chicken Topped with Fresh Tomatoes, Basil & Seasoned Virgin Olive Oil

CLASSIC CHATEAU CHICKEN BREAST

Marinated Boneless Breast of Chicken served with a Jicama Relish

0.00 Per Guest

MEAT ENTRÉES

(Choose One)

BEEF BORDELAISE

Slow Roasted Sirloin with Roasted Onions in a Red Wine Reduction with a touch of Cream & Fresh Herbs

LONDON BROIL

Center Cut Sirloin Sliced and Served with your choice of Port Wine Bordelaise Sauce

SLOW ROASTED TOP SIRLOIN OF BEEF

Served with your choice of Port Wine Bordelaise Sauce

DIJON CRUSTED SIRLOIN OF BEEF

Tender Sirloin Served with Pepper Berry Sauce

SIMPLY THE BEST PEPPER STEAK

Sirloin Tips pan seared with Green Bell Peppers, Sweet Onions, Mushrooms & Merlot Wine

HERB ROASTED PORK LOIN WITH PARSLEY SHALLOT SAUCE

Tender Center Cut Pork Loin accompanied by a Light Parsley, Shallot and Dijon Sauce

0.00 Per Guest

SEAFOOD ENTRÉES

(Choose One)

ORANGE ROUGHY LEMONE

Fillet of Roughy Sautéed in Lemon Butter & White Wine finished Topped with Provolone Cheese & Lemon

ROUGHY PICO DE GALLO

Broiled Fillet of Roughy with Lemon Garnish served with a Sweet Mango & Papaya Pico de Gallo

OVEN ROASTED TILAPIA

Topped with Chef Miguel's Mango & Papaya Pico De Gallo

TILAPIA WITH BROWN BUTTER & TOASTED ALMONDS

Tilapia Fillet Sautéed with Brown Butter & Almonds

0.00 Per Guest

CHAR GRILLED WILD SALMON

Brushed with Maple & Pomegranate Glaze, Lemon Zest and Fresh Chives

TERIYAKI GLAZED WILD SALMON FILET

Seared Fillet of Salmon with a Tangy Teriyaki Glaze

GRILLED WILD SALMON FILET

Salmon Filet Glazed with a Wild Berry Balsamic Marinade

0.00 Per Guest

PLATED STEAK ENTRÉES

BISTRO FILET

Broiled Eight Ounce Filet with Natural Au Jus or Bordelaise Sauce

0.00 Per Guest

TOP SIRLOIN STEAK

Broiled Ten Ounce Certified Black Angus Sirloin Steak Served with Natural Au Jus

0.00 Per Guest

MEDALLIONS OF ROAST BEEF TENDERLOIN

Seared Beef Tenderloin Hand Craved, served with Brandy Peppercorn or Bordelaise Sauce

STUFFED HERB CRUSTED BEEF TENDERLOIN

Whole Beef Tenderloin Pan Seared, stuffed with Wild Rice Blend & topped with Port Wine Bordelaise Sauce

0.00 Per Guest

RIB EYE STEAK

Broiled Twelve Ounce Certified Black Angus Center Cut Rib Eye Served with Natural Au Jus

0.00 Per Guest

NEW YORK STRIP STEAK

Twelve Ounce Center Cut New York Strip Steak, grilled & served with Natural Au Jus

0.00 Per Guest

FIRE ROASTED FILET MIGNON

Grilled Eight Ounce Center Cut Filet with Natural Au Jus or Bordelaise Sauce

0.00 Per Guest

PRIME RIB OF BEEF

Slow Roasted to Perfection served with Natural Au Jus & Horseradish Sauce

0.00 Per Guest

DUETS

6 OZ. FIRE ROASTED FILET MIGNON OR 6OZ. FIRE ROASTED BISTRO FILET

Topped with Port Wine Bordelaise Sauce or Natural Au Jus

CHOOSE ANY CHICKEN BREAST ENTRÉE

0.00 Per Guest w/Filet Mignon & 0.00 Per Guest w/Bistro Filet

CHOOSE ANY SEAFOOD ENTRÉE

0.00 Per Guest w/Filet Mignon & 0.00 Per Guest w/Bistro Filet

GRILLED SCALLOP & SHRIMP SKEWER

Char-Grilled Shrimp with Scallops, brushed with a Citrus Butter

0.00 Per Guest w/Filet Mignon & 0.00 Per Guest w/Bistro Filet

TWO STUFFED SHRIMP SCAMPI - Butterflied with Dijon Stuffing Market Price

4-5 OZ COLD WATER LOBSTER TAIL - Served with Drawn Butter Market Price

FRESH FROM THE GARDEN SALAD ENTRÉES
(Served with Fresh Fruit and Berries or Homemade Soup)

SESAME CHICKEN SALAD

Strips of Tender Breast of Chicken on a Bed of Tossed Greens, garnished with Tri-Colored Pepper Rings, Sweet Red Onions, Cucumber Wheels & Cherry Tomatoes;
Served with Sesame Dressing on the side

JULIENNE SALAD

Crisp Mixed Greens, Julienne Cut Baked Ham, Turkey Breast, American & Swiss Cheese,
Hard Boiled Egg, Cucumber, Tomato & 1000 Island Dressing on the side

CAESARS FEAST

Crisp Romaine Lettuce, Tomato Wedge, Grated Parmesan Cheese, Homemade Croutons,
Topped with Strips of Grilled Chicken Breast & tossed with Creamy Caesar Dressing

CAPE COD

Tomato Flower Stuffed with Albacore Tuna Served on a Bed of Crisp Fresh Greens;
Garnished with Cucumbers & Black Olives

MANDARIN CHICKEN SALAD

Strips of Tender Breast of Chicken on a Bed of Crisp Fresh Spinach & Mixed Greens; gently tossed with Mandarin Oranges, Scallions, Almonds & Sliced Strawberries
And topped with Berry Vinaigrette Dressing

AUNTI PASTA'S ANTIPASTO

An assortment of Italian Meats & Cheeses, Artichoke Hearts, Pasta & Olive Salad; served on a bed of Crisp Fresh Greens with Italian Vinaigrette Dressing

SANTA FE SALAD

Black Bean, Corn, Red Pepper, Jícama, Monterey Jack Cheese, Cilantro, Tomato and Scallion, tossed with Chopped Mixed Greens and Topped with Crispy Corn Tortilla Strips and our Special Herb Dressing

SOUTHWESTERN CAESAR SALAD

Chopped Mixed Greens tossed with, Diced Tomato, Black Beans, Jícama, Corn, Chihuahua Cheese and Corn Tortilla Strips, tossed in our Caesar Dressing

SOUTH OF THE BORDER SALAD

Mixed Greens with Turkey, Jalapeño Jack Cheese, Scallions, and Corn & Black Beans
In a Honey-Cilantro Vinaigrette topped with Crispy Tortilla Strips

JUNK SALAD

Chunks of assorted Meats & Cheese, tossed with Crisp Mixed Greens in our Signature Creamy Herb Dressing;
garnished with Pepperoncini, Tomato, Sweet Red Onions & Black Olives

0.00 Per Guest

VEGETARIAN ENTRÉES

(Choose One)

SPINACH LASAGNA

Homemade Lasagna Noodle layered with Fresh Spinach, Ricotta Cheese,
Finished with Mozzarella Cheese & Marinara Sauce

TORTILLA ESPANOLA

Spanish Style Frittata with Potatoes & Onions

EGGPLANT & SPINACH ROLLATINI

Lightly sautéed Sliced Eggplant Slices stuffed with Spinach, Ricotta & Parmesan Cheese,
Finished with Mozzarella Cheese & Marinara Sauce

BUTTERNUT SQUASH RAVIOLI

Tossed with a Sage Brown Butter Sauce

HERB FETTUCCINI

Gently Tossed with **Primavera Agli Olio** Sauce & Grated Romano Cheese

VEGETABLE LASAGNA ALA ROSA

Our Homemade Lasagna Noodles layered with Fresh Spinach, Eggplant, Vegetables & Ricotta Cheese, Finished with
Mozzarella Cheese, Marinara & Alfredo Sauce

ORIENTAL STIR FRY VEGGIES

Fresh Pea Pods, Oriental Cut Carrots and Broccoli seasoned with Soy Pineapple Sauce

TRI-COLORED TORTELLINI

Ringed Shaped Egg, Spinach & Tomato Pasta filled with seasoned Ricotta Cheese Gently tossed with Our Homemade
Pesto Ala Crème, served with Grated Romano

RED TOFU CURRY

Tofu simmered in delicious Red Curry & Coconut Milk accompanied with Bamboo Shoots,
Thai Egg plants, Green Beans, Kaffir Leaves, Lime Leaves, and Sweet Basil.

0.00 Per Guest

STUFFED PORTOBELLO MUSHROOM CAP

With Fresh Mushrooms, Sweet Onions, Artichoke Hearts, Dijon Breading & Garnished with Roasted Red Peppers

0.00 Per Guest

HEARTH BAKED BREADS

(Choose One)

SLICED ARTISAN BREAD BASKET

Crusty French Bread & Multi Grain Honey Wheat Bread; Served with Whipped Sweet Butter

ARTISAN ROLLS

Pretzel, Gourmet Knot & Multi Grain Rolls brushed with Garlic Olive Oil Served with Whipped Sweet Butter

VEGETABLES

(Choose One)

MÉLANGE OF SUMMER VEGETABLES

Carrots, Squash & Broccoli sautéed in Chive-Shallot Butter

SNAPPY WHOLE GREEN BEANS

with Roasted Red Peppers Lightly Seasoned

SAUTÉED BABY PATTY PAN SQUASH & CARROTS

With Parsley Herb Butter (2.00 per guest additional)

KNOT SKEWERED SEASONAL VEGETABLE

Grilled Zucchini, Yellow Squash and Red Bell Peppers Drizzled with seasoned Balsamic Vinegar

GREEN BEANS ALMANDINE

Tossed with Brown Butter and Roasted Sliced Almonds

BROCCOLI SPEARS

with Grilled Carrots Lightly Seasoned

TRILOGY OF BABY CARROTS

Purple, Orange & White Baby Carrots served with a bit of the Tender Green Stem
With Parsley Herb Butter (1.75 per guest additional)

ASPARAGUS

drizzled with Tangerine Olive Oil & Kosher Salt (1.50 per guest additional)

GREEN BEANS & YELLOW SQUASH

Sautéed with Parsley Herb Butter

MEDALLIONS OF GRILLED CARROTS, YELLOW SQUASH & ZUCCHINI

with a Splash of Balsamic Reduction (1.00 per guest additional)

BROCCOLI SPEARS

With Roasted Julienne Cut Red Bell Peppers and Lightly Seasoned

BED OF FRESH WILTED SPINACH

With Roasted Pine Nuts

ASPARAGUS BUNDLES

Tied with a Scallion Lightly Seasoned (1.75 per guest additional)

ROASTED GRILLED ASPARAGUS

Brushed with Extra Virgin Olive Oil, Kosher Salt & Cracked Pepper (1.50 per guest additional)

ASPARAGUS SPEARS

With a Trilogy of Roasted Peppers (2.00 per guest additional)

SIDE DISHES

(Choose One)

HERB ROASTED FINGERLING POTATOES

Lightly Seasoned

MEDITERRANEAN ROASTED POTATOES

Baby Red Potato Roasted with Sweet Red Onions Oregano & Olive Oil

RISSOLE POTATOES

Roasted Baby Red Potato with Herb Butter & Parsley

CHATEAU POTATOES

Sautéed Parisienne Shaped Potatoes tossed with Freshly Chopped Parsley
Served in a Sweet Potato Nest (1.75 per guest additional)

YUKON GOLD PARSLEY POTATOES

Roasted Baby Potato, Lightly Seasoned Butter & Fresh Chopped Parsley

REDSKIN GARLIC MASHED POTATOES

Fluffy Mashed Potatoes with sautéed Fresh Garlic

VERTICAL DOUBLE STUFFED POTATO

Fresh Baked Potato Shell stuffed with Savory Whipped Potato topped with Cheese & Paprika

FRESH BAKED POTATO

Fresh baked Idaho Potato served with Chive Sour Cream & Sweet Butter

WHIPPED SWEET POTATOES

With Maple Brown Sugar

RICE PILAF

Sautéed with Diced Onions & Simmered in Homemade Chicken Stock

SAVORY WILD RICE BLEND

Flaky Long & Short Grain Rice Seasoned Perfectly

LISA'S RUBY RED SWEET POTATOES

Lightly Seasoned and Roasted with Sweet Red Onions & Olive Oil
Tossed with Fresh Spinach & Selected Herbs

CONFETTI PILAF

White & Wild Rice tossed with Toasted Almonds, Mandarin Oranges & Yellow Peppers

ASIAN WILD RICE BLEND WITH FRESH MUSHROOMS & WATER CHESTNUTS

Simmered Long & Short Grain Rice, Fresh Mushrooms & Water Chestnuts

RED SKINNED SMASHED POTATOES

In a Crispy Potato Nest Garnished with Fresh Chives (1.75 per guest additional)

GOLDEN BROWN HAND CARVED CHATEAU POTATOES

With Herb Butter & Parsley (1.00 per guest additional)



SUMPTUOUS DESSERTS

(Choose One)

CUSTOM DESIGNED SHEET CAKE

Served on a plated painted with Raspberry Coulis
Please Inquire about our Many Styles, Flavors & Designs

FRESH TROPICAL FRUIT DISPLAY

Fresh Watermelon, Cantaloupe, Honeydew, Kiwi, Pineapple,
Oranges, Grapes & Strawberries Artistically Displayed With a Carved Melon Centerpiece

FUDGY BROWNIE ALA MODE

Fudgy Brownies topped with French Vanilla Ice Cream Topped with Fudge, Whipped Cream & Cherries

RASPBERRY CHEESECAKE

Luscious Cheese Cake topped with Raspberry Puree & Chocolate Fudge; Baked in a Chocolate Graham Cracker Crust

CARROT CAKE

Spicy Cake topped with a Scrumptious Cream Cheese Frosting

CHOCOLATE SUNDAES

Topped with Whipped Cream & Cherry

LEMON ICE

Garnished with a Fresh Orange & Lemon Wheel

DARK CHOCOLATE MOUSSE

Served with Raspberry Sauce garnished with Fresh Berries & Mint

LEZZA CHOCOLATE or CAPPUCCINO GELATO

Decadent Italian Ice Cream crowned with Whipped Cream and a Petite Pizzelle

SUMPTUOUS DESSERT UPGRADES

2.00 Additional per guest (Choose One)

CHOCOLATE BEYOND REASON CAKE

Chocolate Mousse topped with White Chocolate Mousse, lightly dusted with Cocoa Powder
& tucked in a Chocolate Cookie Crust

RASPBERRY MANGO MOUSSE

Light Genoise Cake with Classic Raspberry & Mango Mousse

CHOCOLATE LAVA CAKE

Flourless Chocolate Cake with a Creamy Chocolate Center served warm with Seasonal Berries

KEY LIME ISLAND PIE

made with Lime Juice from the Florida Keys; baked in a Flaky Crust & topped with Whipped Cream

THE DECADENT TRIO

1.50 Additional per guest

*Choice of Three Artistically Arranged on a Designer Plate
(Served Individually)*

Cannoli Shooters

Our famous Homemade Cannoli filling, piped into a shot glass, with Crushed Pistachios & Crunchy Cannoli Shell

Carmelita Brownies

Fudgy Brownies dressed up with Homemade Caramel and Fudge Sauce Crowned with Fresh Whipped Cream

Key Lime Tartlettes

garnished with Fresh Berries

“BABY CAKES” Red Velvet Cupcakes

w/Cream Cheese Frosting

Spirited Chocolate Mousse Cup

Two great flavors- Baileys and Kahula blended with Dark Chocolate Mousse, topped with Fresh Whipped Cream & drizzled with Chocolate Fudge Sauce

Ganache Espresso Cup

filled with Chocolate Mousse

Dark and White Chocolate Tulip

overflows with Homers Bailey’s Irish Cream Ice Cream and splashed with Bailey’s Irish Cream Liqueur **Juicy**

Ripe Strawberries

Dipped in Decadent Dark Chocolate

CONTINENTAL COFFEE & HERBAL TEA SERVICE

Included with Lunch & Dinner Menu

Freshly Brewed Dark Roasted Columbian Regular & Decaffeinated Coffee, Assorted Tazo Teas, Signature Sweeteners, Lemon Wedges & Cream

SWEET & SIMPLE

(Served Buffet Style)

FRESH TROPICAL FRUIT DISPLAY

Accompanied By Dark Chocolate Sauce for Dipping

Fresh Watermelon, Cantaloupe, Honeydew, Kiwi, Pineapple, Oranges, Grapes & Strawberries Artistically Displayed
With a Carved Melon Centerpiece

2.50 Additional per guest

DISPLAY OF HOMEMADE COOKIES

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

1.50 Additional per guest



FRESH TROPICAL FRUIT DISPLAY & DISPLAY OF HOMEMADE COOKIES

3.00 Additional per guest

Great Addition to any Event

Passed Progressive Hors d'oeuvres



You're Choice of any **Five** of the following Hors d'oeuvres
Attractively arranged & served progressively butler style by our staff in formal attire
on appropriate trays with fresh floral garnish during cocktail hour.

Pricing Information

0.00 Per Guest

How the Progressive Hors d'oeuvre Works

We rotate your selection of passed hors d'oeuvre during the cocktail hour.
This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

Hot Hors d'oeuvres

SEAFOOD

CHESAPEAKE BAY CRAB CAKES

Fresh Jumbo Lump Crabmeat blended with our special seasoning,
Homemade Mustard Sauce, Shallots & Scallions

CRAB RANGOON

Snow Crab Meat blended with Boursin Cheese, wrapped in a Crispy Wonton

SEA SCALLOPS WRAPPED IN BACON

Tender Scallops Dusted with Seasoned Bread Crumbs Wrapped in Bacon **(1.00 per guest additional)**

GULF COAST STUFFED MUSHROOMS

With Succulent Shrimp, Flaky Crab Meat & Herbed Breadcrumbs

LOUISIANA SHRIMP SKEWERS

Gulf Shrimp & Veggies on a Bamboo Skewer brushed with Cajun Butter

LOBSTER MAC & CHEESE

Succulent chunks of sweet lobster, pasta & creamy mascarpone-Cheddar sauce topped with a crunchy crust of bread
crumbs, herb butter & lemon zest. Presented in a Frico cup

SOUP SHOOTERS

TOMATO BASIL SOUP

Garnished with a Chiffinade of Fresh Basil

BUTTERNUT SQUASH SOUP

Drizzled with Apple Cider Crème Fraiche (Seasonal)

WILD MUSHROOM BISQUE

Garnished with Chopped Chervil

SURF & TURF SHOOTER

Decadent Lobster Bisque accompanied by a Mini Beef Brochette **(3.00 per guest additional)**

VEGETARIAN

BRUSCHETTA

Medallion of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese,
Fresh Basil & Seasoned Virgin Olive Oil, served warm

ARTICHOKE HEARTS AU GRATIN

Filled with Savory Mascarpone Cheese & finished with Parmesan Cheese

SPANAKOPITA

Garden Fresh Spinach, Onions, Cream Cheese & Feta in a Flaky Filo Pocket

VEGETABLE EGG ROLLS

Crisp, Garden Fresh Veggies wrapped in an Authentic Oriental Egg Roll Skin
With Sweet & Sour Sauce for Dipping

PEAR & BRIE PURSE

Pear Jam blended with French Brie Cheese & Slivered Almonds, wrapped in Flaky Filo

STUFFED MUSHROOM CAPS

Fresh Mushroom Cap Stuffed with Red Bell Peppers, Dijon Bread Crumbs & a hint of Sherry Wine

FILO CUPS WITH PORTOBELLO MUSHROOMS

Topped with Creamy Brie

ASPARAGUS WITH ASIAGO

Filo wrapped Asparagus Tips combined with Asiago & Creamy Fontina Cheeses

QUICHE FLORENTINE

Garden Fresh Spinach & Swiss Cheese in a Flaky Pastry Shell

SHITAKE & CREMINI MUSHROOM TAPENADE

In a Phyllo Cup with Chived French Brie Cheese (1.00 per guest additional)

CRISPY STUFFED POTATO CUP

With a dollop of Sour Cream Topped with Bacon & Fresh Scallion

BOCCONCINI TOSCANO

Fresh Baby Mozzarella atop a pool of Housemade Vodka Sauce; garnished with a Chiffonade of
Fresh Basil & a drizzle of Aged Balsamico Served on a Flair plate (1.50 per guest additional)

FRENCH BRIE WITH RASPBERRY & ALMONDS WRAPPED IN FILO

French Brie Cheese, Raspberry Preserve accented with Slivered Almonds

VEGGIE & JALAPENO CHEESE QUESADILLAS

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese & Cilantro
In Flour Tortillas, served with Salsa Rojo

CRISPY POTATO PANCAKES

Served with Green Apple Relish & Sour Cream

CHEESE QUESADILLAS WITH CARAMELIZED ONIONS

With Chef Miguel's Famous Rojo Sauce

WILD MUSHROOM & CRUSHED WALNUT TARTLETTES

Topped with Fresh Goat Cheese & a drop of Truffle Oil (1.00 per guest additional)

GRILLED CHEESE TRIANGLES

Always a Crowd Pleaser

GRUYERE MAC & CHEESE

Served in a Frico cup

MEAT

CHICKEN WELLINGTON

Tender Chicken Breast nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

GRILLED CHICKEN QUESADILLAS WITH CARAMELIZED ONIONS

Served with Chef Miguel's Famous Rojo Sauce

BACON STUFFED MUSHROOMS

Crispy Bacon & Fresh Vegetable Filled Mushroom Caps

THAI CHICKEN SATÉ

Thai Style Chicken Skewers brushed with a Savory & Spicy Peanut Sauce

CHICKEN & PINEAPPLE BROCHETTES

Tender Chicken Breast, Juicy Pineapple Glazed with Sweet & Sour Sauce on a Bamboo Skewer

CHICKEN POTSTICKERS

Served with Garlic Soy Sauce

FIRE ROASTED VEGETABLE & BEEF BROCHETTE

Tender Sirloin with Fire Roasted Veggies brushed with Teriyaki Glaze

THAI BEEF SATÉ

Thai Style Beef Tenderloin brushed with a Savory & Spicy Peanut Sauce

MINI DOGS

Wrapped in a Flaky Puff Pastry with Ketchup & Mustard

CHICKEN CAESAR ROULADES

Flat Bread rolled with Grilled Chicken, Tomatoes, Housemade Croutons & Caesar Mayo

GRILLED CHICKEN & FIRE ROASTED VEGETABLE KABOB

Succulent Chicken with Fire Roasted Veggies brushed with Teriyaki Glaze

BEEF WELLINGTON

Beef Tenderloin nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

SAUSAGE STUFFED MUSHROOMS

Mild Italian Sausage, Seasoned Bread Crumbs & Parmesan Cheese

SOY GLAZED BACON WRAPPED WATER CHESTNUTS

Dusted with Seasoned Breadcrumbs & wrapped with Dry Cured Bacon

BABY LAMB CHOPS DIJONAISE

French Trimmed Baby Lamb Chops encrusted with Dijon Mustard & Seasoned Bread Crumbs

(3.00 per guest additional)

GRILLED TENDERLOIN QUESADILLA

Flour Tortillas with Tenderloin strips, Tri Colored Bell Peppers, Sweet Red Onions & Shredded Chihuahua Cheese, accompanied by Chef Miguel's Famous Rojo Sauce

MINI BBQ MEATBALLS

Meatballs glazed with our very own Tangy BBQ Sauce served on a Pretzel Stick

TWO OUNCE CHEESY BEEF SLIDER

Hand Formed Melt in your Mouth Tender Ground Beef Topped with a Paper Thin

Sweet Red Onion Ring Served on a Mini Bun

SAUSAGE & PEPPER SKEWER

Medallions of Italian Sausage with Roasted Green, Red & Yellow Peppers

QUICHE LORRAINE

Bacon, Onion, Swiss Cheeses & Eggs blended & baked in a Flaky Pastry Shell

SAVORY CHILI CON CARNE TART

Housemade Beef Chili topped with Queso Fresco, Cheddar & Cilantro in an Crispy Mini Tortilla Shell

Cold Hors d'oeuvre

MEAT

ANTIPASTO SKEWER

Imported Salami, Cappacola, Mortadella & Fresh Mozzarella & Pepperoncini
Arranged on a Knotted Bamboo Skewer & Drizzled with Red Wine Vinaigrette

PEPPERCORN SEARED TENDERLOIN CROSTINI

with Cherry Tomato, & a dollop of Basil Horseradish Aioli (1.00 per guest additional)

HARVEST CHOPPED CHICKEN SALAD

With Apples, Raisins & Pecans Served on Mini Brioche Bun

GRILLED CHICKEN ROULADES

Flour Tortillas rolled with Grilled Chicken, Queso Crema, Sweet Red Bell Peppers,
Shredded Jalapeno Cheese, Fresh Cilantro & Sliced Scallions

HERB CRUSTED SIRLOIN OF BEEF CROSTINI

Topped with Fresh Chervil & Horseradish Aioli

VEGETARIAN

STUFFED CHERRY TOMATOES

Sweet Cherry Tomato filled with Seasoned Mascarpone Cheese

VEGETARIAN CALIFORNIA MAKI ROLLS

Sushi Rice with Nori, Cucumber, Avocado & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

ARTICHOKE & SUNDRIED TOMATO PITA BREAD TRIANGLES

Brushed with herbed Olive Oil, Sundried Tomato Spread & Marinated Artichoke Hearts

CAPRESE BITE

Fresh Tomato, Bocconcini Cheese & Sweet Red Onion Drizzled
with Fresh Basil Vinaigrette Served on a Baby Brioche Buns

SOUTH OF THE BORDER ROULADES

Flour Tortillas Rolled with Queso Crema, Sweet Red Bell Peppers, Shredded Jalapeno Cheese,
Fresh Cilantro & Sliced Scallions

GREEK SALAD ENDIVE CUP

Chopped Salad of Crisp Iceberg & Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese tossed
with Herbed Olive Oil & Red Wine Vinegar Dressing encased an Endive Leaf (2.00 per guest additional)

TORTELLINI SKEWERS

Spinach, Tomato & Egg Tortellini's filled with Cheese; skewered with a Trilogy of Sweet Red, Yellow & Green Bell
Peppers; drizzled with Pesto Sauce

MOROCCAN FLATBREADS

Stuffed & Rolled with Grilled Romaine, Yellow Squash, Carrots, Sundried Tomatoes &
Roasted Red Peppers; served with an authentic Green Mole Dipping Sauce

CAPRESE SKEWER

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

TORTILLA WITH AVOCADO RELISH

Avocado Relish & a swirl of Queso Crema served in an Crispy Mini Tortilla Shell

STUFFED PEAPODS

Fresh Crisp Peapods Filled with Seasoned Mascarpone Cheese & Walnuts

ASIAN VEGETABLE & NOODLE SALAD

Presented in a Chinese "To Go" Container with Chopsticks

Tossed with Gingery Soy Dressing

SEAFOOD

FUTOMAKI ROLLS

Nori Seaweed wrapped around Sushi Rice with Kanyo, Salmon Roe, Crabmeat, Radish & Cucumber; served with Wasabi, Pickled Ginger & Soy Sauce

JUMBO SHRIMP SHOOTER

Jumbo Gulf Shrimp served in a puddle of Cocktail Sauce garnished with a Fresh Lemon Triangle & Sprig of Chive Served in a Shot Glass (**1.00 per guest additional**)

THINLY SLICED SCOTTISH SMOKED SALMON ROUND

With Wasabi & Red Onion on a Fresh Zested Seedless Cucumber

TORTILLA WITH SHRIMP CEVICHE

Housemade Shrimp Ceviche & Lime Crema served in an Crispy Mini Tortilla Shell

PEPPADEW CEVICHE

Succulent Gulf Shrimp tossed with a Peppadew Salsa topped with Chopped Avocado served in a Flat Bottomed Spoon (**1.00 per guest additional**)

PUMPERNICKEL WITH FRESH SHRIMP

Pumpernickel Toast with Chive Cream Cheese, Fresh Shrimp & Dollop of Cocktail Sauce

SMOKED SALMON CROSTINI

Smoked Salmon Rose topped with Wasabi Sour Cream

CALIFORNIA MAKI ROLLS

Sushi Rice with Nori, Cucumber, Avocado, Crabmeat & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

WRAPPED ASPARAGUS

Asparagus Tips wrapped with Smoked Salmon & a hint of Chive Cream Cheese

GRILLED & CHILLED SHRIMP SKEWER

Marinated in a Tangy Red Pepper Sauce Topped with a dollop of Pesto Sauce (**1.50 per guest additional**)

SHRIMP STUFFED POTATOS

Whole Poached Shrimp and Scallion Sour Cream stuffed in a skin on Creamy Baby Red Potato Half



Bringing your events to life



Services & Equipment Pricing Information

Below are services and equipment that might be needed for your Event. These additional expenses to your menu price will vary based on venue, number of guests and style of service. To make it easier for you to create an overall budget we have calculated some “Ballpark” estimates to assist in determining your total cost.

Service Staff

Average cost depending on Staffing Levels & style of service \$12.00-\$25.00 per guest

Includes all professional Wait staff, Chefs, Bartenders and other Service Personnel, formally attired. Our staff will take care of all food preparation, set-up, service and breakdown of event.

Rentals

Average cost \$10.00-\$25.00 per guest

It's very important to know what equipment is included with venue fee, and what may need to be rented. Rentals Include tables, chairs, serving equipment, china, flatware, glassware, appropriate table appointments to dress your tables and if necessary kitchen, bar, serving & prep equipment

Floor Length Linens

Average cost \$5.00-\$10.00 per guest depending on the type of fabric

All classic solid colored linen are the same price and can be mixed and matched
An endless array of lamour, bengaline, bichon and patterned linens to enhance a look that's all your own are available and quoted upon request.

Misc. Rental

Lounge Furniture, Tenting, dance floor, lighting, props etc. quoted upon request

One Complimentary Tasting

MANY BEVERAGE PACKAGES AVAILABLE

Full Premium Bar Service * Wine, Beer, Soft Drink & Juice Bar * Soft Drink & Juice Bar * Full Mixer Package

All Prices Subject To 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.

PLEASE CALL FOR PRICING