



Savory ExpressionsSM
to go!

Traditional
Holiday Menu

9204 Waukegan Road Morton Grove, IL 60053

847-967-9994 Fax 847-965-4095

CateredByDesign.com



A Traditional Holiday Menu

Minimum 15 guests or more in multiples of "5" only.

Salads

Choose one:

Mixed Greens

Crisp Iceberg & Romaine Greens with Red Onions, Tomatoes, Black Olives, Cucumbers & Carrots

Served with your choice of two dressings:

Berry Vinaigrette, Signature Creamy Herb, 1000 Island, French & Italian Vinaigrette Dressings

Mediterranean Salad

Crisp Iceberg & Romaine Lettuce, Red Onions, Tomatoes, Cubed Cucumbers,
Red Cabbage & Shredded Carrots

Gently tossed With Italian Vinaigrette Dressing & Romano Cheese

Caesar Salad

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

Entrees

Choose one:

Slow Roasted Turkey Breast

All White Sliced Boneless Breast of Turkey in Homemade Pan Gravy with Cranberry Chutney

Herb Crusted Pork Loin

Center Cut Pork Loin Crusted with Select Herbs & Spices
Served with Natural Gravy

Honey Baked Ham

Slow Roasted to Perfection & served with Homemade Pineapple Sauce

Simply the Best Pepper Steak

Tenderloin Tips pan seared with Green Bell Peppers, Sweet Onions,
and Mushrooms in a Merlot Wine Sauce





Sides

choose two or skip Salad & choose three

Baby Redskin Mashed Potatoes

Baked Sweet Potato Puree
with Praline Marshmallow Topping

Glazed Sweet Potatoes

Sweet Potatoes cut into chunks & glazed with Brown Sugar Syrup

Frans Famous Bread Stuffing

Traditional Poultry Stuffing with Celery, Onion, Chicken Stock & Fresh Herbs

Artichoke Casserole

Artichoke Hearts, Fresh Mushrooms & Sweet Onions Baked in a Dijon Breading
Garnished with Red Bell Pepper Strips

Sweet Peas, Mushrooms & Onions

Sautéed in Olive Oil & Lightly Seasoned

Candied Baby Carrots

Flavored with Oranges, Brown Sugar & Cinnamon

Holiday Harvest Vegetable Medley

Carrots, Squash, Broccoli & Green Beans sautéed in Chive-Shallot Butter

Green Beans Almondine

Lightly Seasoned Whole Green Beans with Roasted Almonds

Tossed Pasta

Homemade Rigatoni Pasta in Marinara or Pomodoro Sauce





Desserts

choose one:

Pumpkin Cheesecake

Carrot Cake

Homestyle Pies: Apple, Pumpkin or Pecan

Naty's Famous Caramel Flan

Pumpkin Cupcakes

Linda's Legendary Homemade Apple Crisp

Includes: Assorted Fresh Baked Dinner Rolls with Sweet Butter

15.00 per guest

Minimum 15 guests or more in multiples of "5" only.

Disposables

(all are recyclable & earth friendly)

Basic Disposable Place Setting Includes:

10 "6" Plates, Forks, Knives, & Napkins 1.00/per person

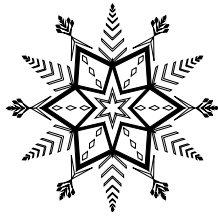
Burgundy Color Disposable Tablecloth & Skirting:

Tablecloths 3. ea. - Skirt With Clips 10. ea.

Disposable Chafing Dishes with Water Pan & Sterno 12. ea.



*For more delicious choices both Savory & Sweet
Please see our Savory Expressions Menu*



The Arctic Circle

Global Cheese & Dried Fruit Platter

Exquisite Array of Imported & Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeño, an assortment of the Plumpest Dried Fruit garnished with Red Flame Grapes served with assorted Crackers & Flatbread

Medley of Mini Mini Buns

Charlie-White Albacore Tuna Salad & Cherry Tomato Slice -- **Vegetarian** - Stuffed With Ratatouille
Chopped Chicken Salad - with Apples, Raisins & Pecans

Tangy BBQ Meatballs

Meatballs glazed with our very own Savory BBQ Sauce

Harvest Bread Bowl

Whole Grain Bread Round filled with Housemade Spinach Dip and served with Fresh Broccoli & Cauliflower Flowerets, Carrots, Celery Sticks, Bell Peppers and Bread Cubes for Scooping

12.50 per guest Minimum 25 Guests

The Razzle Dazzle

Grilled Vegetable

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Marinated Artichoke Hearts artistically arranged & drizzled with Balsamic Vinaigrette Dressing 1

Medley of Gourmet Wraps

Grilled Chicken & Mango - Tender Strips of Grilled Chicken, sautéed Fresh Spinach & Mango Salsa

Charlie - White Albacore Tuna Salad, Tomato & Chopped Crisp Lettuce

Vegetarian - Crisp Romaine Cheddar & Provolone Cheese, Tomato, Red Peppers & Marinated Artichoke Hearts

Chilled Whole Poached Salmon

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions, Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

South of the Border Roulades

Flour Tortillas Rolled with Queso Crema, Red Peppers, Shredded Jalapeno Cheese, Fresh Cilantro & Sl. Scallions

14.00 per guest Minimum 25 Guests



Deck the Halls

Roasted Seasonal Vegetable & Boursin Cheese
Flatbread Roulades

Antipasto

Lavish assortment of Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini, Marinated Artichoke Hearts, Garnished with Roasted Red Peppers & Sliced Casa Nostra Bread

Meatball Sliders

La Pasta Ria's Famous Meatballs bathed in Pomodoro Sauce served with Buns on side to make your very own Slider

Baked Brie

With Cinnamon Apple Compote

Fire Roasted Vegetable & Beef Brochette

Tender Sirloin with Fire Roasted Veggies brushed with Teriyaki Glaze

16.00 per guest Minimum 25 Guests

Beverage Options:

Hot Chocolate

Served With Whipped Cream & Baby Marshmallows 2.50 Per Guest

Hot Apple Cider

With Cinnamon Sticks 2.50 Per Guest

Continental Coffee & Herbal Tea Service

Freshly Brewed, Regular & Decaffeinated Columbian Coffee, Assorted Herbal Teas, Signature Sweeteners, Lemon Wedges & Cream 1.50 Per Guest



Options:

Soups for the Soul

Tomato Florentine • All Vegetarian Lentil & Roasted Garlic • Chicken Barley • Chicken Noodle
Cheddar Broccoli • Minestrone • Low Fat Vegetarian Garden Vegetable • Wild Mushroom
Chicken Gumbo • Vegetarian Chili • Butternut Squash Bisque
10.00/quart (*minimum 4 quarts of any one kind*)

Harvest Bread & Vegetable Crudit 

Whole Grain Bread Round filled with Housemade Spinach Dip and served with Fresh Broccoli &
Cauliflower Flowerets, Carrots, Celery Sticks, Bell Peppers and Bread Cubes for Scooping
57.00 Serves 25 guests

Cheesy Vegetable Gratin

Artichoke, Spinach & Mascarpone Cheese topped with Parmesan cheese served bubbly warm with Crostini
16.00 Per Pound

Holiday Torta

Savory Cream Cheese Layered with Pesto, Sun Dried Tomatoes & Toasted Pine Nuts
served with assorted Crackers & Flatbread
40.00 Serves 25 guests

Focaccia Primavera

Focaccia Crust brushed with a Seasoned Olive Oil, Fresh Herbs & Cheeses
topped with Fresh Tomatoes, Broccoli & Artichoke Hearts 25.00 Serves 15 guests cut in 30 pc.

French Brie with Raspberry en Croute

Kilo of French Brie Cheese, Raspberry Preserves accented with Slivered Almonds wrapped in Puff Pastry
Displayed on a Silver Tray with Gourmet Wafers 85.00 per One Kilo Serves 25 guests

Petite Sandwiches

Breast of Turkey, Smoked Ham & Roast Beef on Petite Fresh Baked Rolls Served with
Dijon Mustard, Honey Mustard & Whipped Horseradish Sauce
110.00 for 48 pieces



Sweet Options:

“Simply the Best”

Chocolate Beyond Reason Cake

Chocolate Mousse topped with White Chocolate Mousse, lightly dusted with Cocoa Powder & tucked in a Chocolate Cookie Crust **59.00 (Cut into 14 or 28 Pieces)**

Raspberry Cheesecake

Luscious Cheese Cake topped with Raspberry Puree & Rich Chocolate Fudge; baked in a Chocolate Graham Cracker Crust **36.00 (Cut into 14 or 28 Pieces)**

Carrot Cake

Spicy Cake topped with a Scrumptious Cream Cheese Frosting **39.00 (Cut into 14 or 28 Pieces)**

Tiramisu

Our Very Own, decorated with Dollops of Whipped Cream & Fresh Strawberries **55.00 (Cut into 30 Pieces)**

Cannoli Shooters

Our famous Homemade Cannoli filling, piped into a shot glass, topped with Crushed Pistachios & Crunchy Cannoli Shells **26.00 Per Dozen (Minimum Two Dozen)**

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 **26.00 Per Dozen (Minimum Two Dozen)**

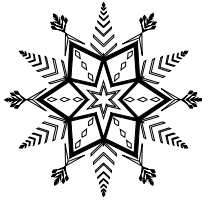
Fresh Tropical Fruit Display

Fresh Watermelon, Cantaloupe, Honeydew, Kiwi, Pineapple, Oranges, Grapes & Strawberries Artistically Displayed With a Carved Melon Centerpiece **45.00 Serves 25 Guests**

Sweet Sauces for Dipping Chocolate • Piña Colada • Raspberry 11.00/pint

The Cookie Jar

Includes Double Chocolate Chip, Oatmeal Raisin & melt in your mouth Fancy Butter Cookies **36.00 (3 lbs. - serves 20-25)**



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All Prices Subject
To Current Sales Tax & Delivery

Prices Subject to Change with Notice When Possible
Some Items May Be Subject to Substitution based upon Market & Seasonal Availability