

A top-down view of various fresh ingredients arranged on a light-colored wooden surface. In the upper left, a small woven basket holds several heads of garlic, with fresh basil leaves spilling out. Below the basket, a single red chili pepper lies horizontally. To the left of the chili is a single green basil leaf. In the lower left, there is a whole green lime, two lemon halves, and another green basil leaf. At the bottom, there are green onions and small purple chive blossoms. On the far left, a wooden cutting board and a wooden spoon are partially visible. The text 'CATERING BY DESIGN' is printed in large, bold, red capital letters on the right side of the image.

CATERING BY DESIGN

AMERICAN
DINING
CREATIONS



WELCOME

GETTING STARTED

Our team of professionals are dedicated to providing catering for all occasions. This guide provides a wide range of offerings to satisfy your palate and meet your budget. Don't see what you need? Our team of culinary experts can create something unique just for you that will best suit your needs. We also customize menus to meet vegetarian, vegan, and other dietary restrictions.

We look forward to the opportunity to meet and work with you!

Please direct questions to your Catering Representative:

Name:

Office Phone Number:

E-mail Address:

EAT LOCAL

Eating items locally produced ensures freshness and supports our local economy. Whenever possible, we use produce grown within 200 miles of our café.

STAFFING GUIDELINES

Our staff provides delivery and set-up 7:00 a.m. – 5 p.m. Monday - Friday. Events scheduled outside these hours will need to be coordinated with the Catering Representative in order to best plan for your event.

If your event requires wait staff, they will be assigned to your event for set-up and will remain on-site throughout to maintain food and beverages at a rate of \$25 per server, per hour. Staff will also be responsible for the complete clean-up of your event. Please discuss your specific needs with your Catering Representative.

WELCOME

GUARANTEES

To professionally prepare for each event, we request that you guarantee the number of guests attending your event at least three business days prior to the event. If no changes are confirmed, service will be provided and billed for the original number of guests.

LATE ORDERS

We suggest that your catering arrangements be made as early as possible. Catering should receive your menu at least two weeks prior to the event. However, we understand that some events may not be confirmed with this much advance notice. In these instances, please contact us as soon as your event is confirmed so that we may begin planning for your event.

CANCELLATION POLICY

We know that at times you may need to cancel an event with short notice. Due to our advance preparation, complete cancellations within 48 hours will not incur any charges. Cancellations within 24 hours will incur a charge of 50% of the total, and less than 24 hours may incur the full cost. Your catering representative will be able to walk through any potential costs incurred at the time of the cancellation.





WELCOME

LINEN AND SKIRTING

For your convenience, we are also available to assist in the selection of linens, bar set up and floral arrangements.

Black linen is included in the cost of all hot buffets and plated meals. For additional tables, black linen will be charged at a rate of \$8.00 per table and house skirting will be charged at a rate of \$30 per table.

Specialty linen is also available for an additional charge. Please speak with your Catering Representative.

DINNERWARE

White china, glasses, and stainless steel flatware are available upon request for an additional cost.

For non-china events, we provide disposable packaging, dinnerware, and cutlery at no additional charge. Specialty disposable dinnerware is also available for an additional charge. Please speak with your Catering Representative for selections.

MISCELLANEOUS

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event.

LAST MINUTE AND QUICK SERVICE GUIDE



Delivering an Out of the Box Experience

If you're looking for something quick and simple try our drop-off/pick-up menu.

ORDERING PROCEDURES

All orders should be placed on line at the locations designated CaterTrax website or email your Catering Representative.



BEVERAGES

COLD BEVERAGES

Assorted Bottled Juice (10 oz)	2.09 pp
Bottled Soda (20 oz)	2.00 pp
Pure Leaf Tea	2.50 pp
Bottled Water	1.50 pp
Infused Citrus Cucumber Water (per gallon)	9.99
Infused Strawberry Water (per gallon)	9.99

HOT BEVERAGES

Coffee and Tea Service (2 hours)	
Large Coffee (serves 25)	39.79
Small Coffee (serves 10)	16.99
Small Decaf Coffee (serves 10)	16.99
Hot Tea Service	1.25 pp

ALL DAY BEVERAGE SERVICE

An assortment of beverages set out for your guests to enjoy throughout their scheduled event

6.99 pp

Regular Coffee	Assorted Sodas
Decaf Coffee	Pitchers of Water
Hot Tea	Iced Tea
Assorted Juices	



BREAKFAST

THE GREAT START

4.99 pp

Chef’s Selection of Freshly Baked Pastries, Served with Sliced Seasonal Fruit.
Served with Freshly Brewed Regular & Decaf Coffee and Hot Tea.

HEALTHY CONTINENTAL

6.49 pp

Greek Yogurt Parfaits with Fresh Seasonal Berries, Chilled Hard Boiled Eggs,
Housemade Quinoa and Flax Granola, Almond Milk.
Served with Freshly Brewed Regular & Decaf Coffee and Hot Tea.

BREAKFAST A LA CARTE

Chef’s Choice of Assorted Fresh Baked Pastries (per dozen)	13.99
Freshly Baked Seasonal Muffins (per dozen)	13.99
Assorted Sliced Coffee Cake (per dozen)	16.99
Freshly Baked Assorted Scones (per dozen)	12.99
Fresh Croissants (per dozen)	13.99
Assorted Donuts (per dozen)	13.99
Assorted Butter Danish (per dozen)	12.99
Seasonal Sliced Fresh Fruit Platter (serves 12)	17.99
Greek Yogurt, Fruit & Granola Parfaits	2.99 ea
Whole Fruit	1.29 ea



BREAKFAST

RISE & SHINE BREAKFAST

CHOOSE ONE 10.99 pp

Choice of One Entrée and Two Accompaniments, Served with Chef's Selection of Freshly Baked Pastries, Regular & Decaf Coffee and Hot Tea.

CHOOSE TWO 13.99 pp

Choice of Two Entrée and Two Accompaniments, Served with Chef's Selection of Freshly Baked Pastries, Regular & Decaf Coffee and Hot Tea.

ENTREES

Fluffy Scrambled Eggs, Served with Cheddar Cheese and Fresh Herbs

Blueberry Breakfast Bread Pudding, Served with Maple Syrup

Bruschetta Frittata; Eggs Baked with Roma Tomatoes, Mozzarella Cheese and Chiffonade Basil

Pancakes; Choose One-Plain, Chocolate Chip or Pecan Brown Sugar, Served with Maple Syrup

Buttermilk Biscuits and Creamy Peppered Gravy

BREAKFAST ACCOMPANIMENTS

Hickory Smoked Bacon

Sausage Links

Country Style Sausage Patties

Turkey Sausage

Traditional Potato Home Fries

with Peppers & Onions

Sweet Potato Hash



LUNCH

ELEGANT SANDWICH BUFFET

11.29 pp

Served with Side Salads, Condiments, Housemade Chips and Assorted Cookies

All Sandwiches are Served on Locally Sourced Breads

PICK 3 SANDWICHES

Mesquite Smoked Turkey - Turkey, Swiss, Bibb Lettuce, Vine Ripened Tomato and Red Onion On Wheat

Mediterranean Vegetable - Roasted Red Pepper Hummus, Feta Cheese, Bibb Lettuce, Cucumber, Vine Ripened Tomato on White

Roast Beef - Roast Beef, Aged White Cheddar, Caramelized Onions, Bibb Lettuce, Cilantro Aioli on Sourdough

Club Sandwich - Smoked Ham and Turkey, Swiss Cheese, Bibb Lettuce, Vine Ripened Tomato, Thick Cut Bacon and Mayo on Grains Galore

Chicken Waldorf Croissant - Chicken, Grapes, Walnuts, Celery and Mayo on a Buttery Croissant

Heirloom Caprese - Heirloom Tomato, Buffalo Mozzarella, Basil Pesto and Mayo on Herb Focaccia

SIDE SALADS

Tortellini Salad - Tri-Colored Cheese Tortellini, Artichoke Hearts, Roasted Red Peppers, Kalamata Olives and Red Wine Vinaigrette

Garden Fresh Salad - Mixed Greens, Cherry Tomatoes, Cucumber and Shredded Carrot with Ranch Dressing and Balsamic Vinaigrette

ITALIAN PIZZA & PASTA BUFFET

11.99 pp

Hand tossed 18" Pizzas (serves 5 people /pie), Choose from Pepperoni, Cheese, Sausage or Vegetable, Caesar Salad, Garlic Knots and Pasta Alfredo.

Served with Zesty Lemon Bars

LUNCH

TACO BAR

11.99 pp

Seasoned Beef and Chicken with Warm Tortillas, Chips, Fresh Pico De Gallo, Black Beans, Cilantro Brown Rice, Cheese, Shredded Lettuce, Sour Cream and Salsa.

Served with Cinnamon Sugar Dusted Churros

BAKED POTATO BAR

11.99 pp

Garden Salad with Cucumber, Carrot and Cherry Tomatoes, Ranch Dressing and Balsamic Vinaigrette. Baked Potatoes topped with Steamed Broccoli, Grilled Chicken, Chili, Crispy Bacon, Cheese, Chives, Sour Cream and Butter.

Served with Assorted Cookies

CLASSIC BBQ

13.99 pp

Garden Salad with Cucumber, Carrot and Cherry Tomatoes, Ranch Dressing and Balsamic Vinaigrette. Sliced Smoked Brisket, Smoked Pulled Pork with BBQ Sauce, Buns, Sliced Pickles, BBQ Baked Beans and Cheesy Corn.

Served with Fudge Brownies

PF 360° MEDITERRANEAN BAR

12.99 pp

Marinated Grilled Chicken Breast, Spicy Ginger Sesame Tofu, Hummus, Roasted Red Pepper Hummus, Curry Pickled Cauliflower, Farro Date & Asparagus Salad, Greek Salsa, Rice Noodle Salad, Kale & Farro Salad and Marinated Cherry Tomatoes with Roasted Mixed Mushrooms & Parsley.

Served with Pita Bread, Assorted Sauces: Shatta, Spicy Tomato & Pepper Relish, Tzatziki Sauce and Baklava





LUNCH

THE CHOPPING BLOCK-SALAD BUFFET

16.99 pp

(Choice of 3) Herb Marinated Chicken Breast, Sliced Grilled Steak, Balsamic Glazed Salmon or Sesame Roasted Tofu with Mixed Mescaline Greens, Grape Tomatoes, English Cucumber, Broccoli Florets, Cremini Mushrooms, Diced Bell Peppers and Feta and Cheddar Cheeses.
Served with Fresh Baked Dinner Rolls, Assorted Dressings and Dessert Bars

THE BISTRO

18.99 pp

Served with Salad Provencal, your choice of two entrees, Chef's Choice of Seasonal Sides, and choice of a dessert

SALAD PROVENCAL

Mescaline Greens, Watercress, Radicchio, Grape Tomato, Red Onion with assorted dressings and Crusty French rolls

ENTREES

Please Select Two

Pepper-Crusted Petit Sirloin - With Wild Mushroom-Demi Glace

Roasted Filet of Salmon - With a Lemon-Caper Beurre Blanc

Pan-Seared Chicken Breast - With a Chasseur Sauce of Mushrooms, Shallots, and White Wine

Butternut Squash Agnolotti - With Sage Cream and Caramelized Onion

DESSERTS

Please Select One

Strawberry Shortcake - With Whipped Cream and Fresh Mint

Carrot Cake - with Cream Cheese Frosting

Flourless Chocolate Torte - With Raspberry Coulis



SPECIALTY BREAKS

SWEET & SAVORY 8.49 pp
Rice Krispy Treats, Roasted Salted Mixed Nuts, Yogurt & Chocolate Covered Pretzels, Kettle Chips, with Assorted Sodas and Water.

THE HEALTH NUT 8.99 pp
Assorted Greek Yogurts, Whole Seasonal Fruit, Roasted Salted Mixed Nuts, Granola Bars, with Assorted Sparking Water.

STADIUM BREAK 8.49 pp
Soft Pretzels and Cheese Sauce, Potato Chips and Ranch Dip, Roasted and Salted Peanuts, with Assorted Soda and Water.

A LA CARTE SNACKS

Assorted Yogurt Cups	1.79 ea
Individual Bags of Kettle Chips	1.50 ea
Whole Fruit	1.29 ea
Warm Soft Pretzel & Cheese (serves 12)	19.99
Roasted & Salted Mixed Nuts (serves 12)	29.99
Yogurt & Chocolate Covered Pretzels (serves 12)	15.99
Tortilla Chips & Salsa (serves 12)	13.99
Freshly Baked Cookies (per dozen)	17.99
Assorted Dessert Bar (per dozen)	21.99
Chocolate Fudge Brownies (per dozen)	18.99



HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Hummus & Pita	1.99 pp
Tomato Bruschetta & Toasted Baguette	1.99 pp
Fresh Vegetable Crudit� & Ranch Dip	1.99 pp
Spanakopita with Tzatziki	2.29 pp
Chicken Satay with Thai Peanut Sauce	2.75 pp
Chilled Shrimp with Horseradish Cocktail Sauce	3.95 pp
Seasonal Fruit Display	2.95 pp
Spinach Artichoke Dip with Pita Chips	2.95 pp
Jalape�o Popper Dip with Tortilla Chips	2.95 pp
Vegetable Egg Roll with Sweet & Sour Sauce	2.50 pp
Domestic Cheese Display with Crackers	5.95 pp
Sweet Chili Glazed Meatballs	2.25 pp

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