

CATERING BY DESIGN

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Warm Hors d'oeuvres

*The following menu is designed for an hors d'oeuvres reception or as passed bites before a dinner.
Suggestions for events of 50 or more.*

Zanganos ~ Bacon Wrapped Apricots with a little kick,
served with Blue Cheese Dipping Sauce

Spicy Grilled Shrimp with Szechwan Aioli

Samosa with Mango Chutney

Pork Empanada with Sour Cream & Salsa

Black Bean Empanada with Sour Cream & Salsa

Goat Cheese & Sweet Potato Wonton with Apricot Glaze

Assorted Gourmet Pizzas (min. 50)

Mini Beef Wellington

Price does not include sales tax & labor.

Prices are subject to change based on product availability and current market pricing.

507-282-3005

cateringbydesignmn@gmail.com

898 7th ST. N.W. Rochester, MN 55901

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Chorizo Sausage & Smoked Bacon Stuffed Dates
with Orange & Red Pepper Cream Sauce

Creamy Tomato & Basil Soup Shooter with Mini Grilled Cheese Sandwich

Gourmet Asiago and Cheddar Mac & Cheese Tasting Cup

Meatloaf & Mashed Potato Savory Cupcake

Lemon Grass Chicken Sate with Peanut Sauce

Arancini Di Roso - Risotto with Wild Rice

Mini Blue Burgers

Boursin Stuffed Mushrooms

Sausage Stuffed Mushrooms

Roasted Duck & Wild Mushroom Jus with Creamy Polenta, & French Baguette (min. of 50)

Greek Chicken Skewers with Tzatziki Sauce

Ginger & Curry Coconut Chicken with Mango Dipping Sauce

Spinach, Feta, & Roasted Red Pepper Buchee

Meatballs in Brandy Demi Glace

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Cold Hors d'oeuvres

*The following menu is designed for a hors d'oeuvres reception or as passed bites before a dinner.
Suggestions for events of 50 or more.*

Harvest Bruschetta ~ Sweet Potato, Roasted Pepita,
on a Toasted Baguette with a Savory Sage Goat Cheese

Sushi Grade Tuna, Radish Sprouts, Wasabi, on Asian Spoons

Fresh Vegetable Spring Roll with a Sweet Chili Dipping Sauce

Bruschetta with Roma Tomatoes, Basil, & Fresh Mozzarella

Vertical Vegetable Display & Dip

Bruschetta with Artichokes, Herb Goat Cheese, & Toasted Pinenuts

Fresh Fruit Kabobs with Crème Anglaise & Chocolate Ganache

Potato Pancake with Smoked Salmon & Herb Goat Cheese

Grilled Flatbread with Cilantro Hummus

Prosciutto Wrapped Asparagus with Shaved Asiago Cheese

Caprese Canapé

Beef Carpaccio, Arugula, Capers, & Asiago (min. 50)

Domestic Cheese Platter with Fruit & Crackers

Caprese Skewer

Imported Cheese Display with Fruit & Crackers (min. of 50 people)

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Carved Roast Beef, Turkey, or Ham with Silver Dollar Rolls

Bruschetta with Roast Tenderloin, Oven Dried Tomato,
Caramelized Red Onion, & Herb Goat Cheese

Grilled Vegetables with Tapenades & Goat Cheese

Decorated Poached Salmon

Smoked Salmon Side with Accompaniments

Mini Individual Crudités with Buttermilk Ranch

Mini Summer Caprese Served on an Asian Spoon

Buffet Menu

*The following suggestions are for events with 50 or more guests
The entrees on this menu are traditional comfort foods.*

Chicken & Cheese Enchiladas

Lasagna (includes choice of vegetable, & 2 salads)

Chicken Breast Stuffed with Wild Rice Dressing served with Peach Sauce

Carved Pork Loin Stuffed with Dressing served with Raspberry Chutney

Chicken Piccata – Chicken Breast & Mushrooms, in a Lemon Caper Butter Sauce

Oven Roasted Chicken

Pasta Al Forno (includes choice of vegetable, & 2 salads)

Slow Roasted Turkey

Honey Baked Ham

Roast Beef Au Jus

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Roast Pork Loin

Includes plastic & paper supplies, dinner rolls, & linens for the buffet.

Choice of 1 Potato

Garlic Mashed Yukon Potatoes

Roasted New Potatoes

Mashed with Gravy

Au Gratin

Scalloped

Choice of 2 Salads

Fresh Fruit

Garden Pasta

Mixed Greens, Cucumbers, Tomatoes, House made Croutons, & Balsamic Vinaigrette

Mixed Greens, Kalamatas, Roma Tomatoes, Pepperoncini, Mozzarella,
& Lemon Romano Vinaigrette

Spinach, Sliced Strawberries, Julienne Red Onions, Feta, with Balsamic Vinaigrette

Mediterranean Couscous

Choice of 1 Vegetable

Buttered Corn

Tiny Glazed Carrots

Seasonal Vegetable Medley

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Green Beans

Asparagus (.75 upcharge)

Plated or Buffet

The following suggestions are for events with 50 or more guests.

Boneless Short Rib served with Creamy Polenta

Marinated Sirloin with Arugula Pesto & Piquillo Pepper

Penne Pasta, Oven Dried Tomato, Fresh Spinach, Mushrooms
in a Sweet Vermouth Brown Butter Sage Sauce

Balsamic, Honey Marinated Turkey London Broil

Butternut Squash Lasagna

Southwest Grilled Pork Tenderloin with Mango Salsa

Chicken Breast Stuffed with Brandied Apples, Dried Cranberries, Toasted Pecans, & Brie

Roasted Rosemary Scented Chicken in Natural Jus

Vegetable Stratta with Porcini Mushroom, Sauvignon Blanc Cream Sauce

Grilled Beef Tenderloin with Gorgonzola Chianti Reduction

Roasted Walleye with Morel Reduction

Fresh Herb Roasted Salmon with Pinot Noir Cream Sauce

The above entrees include your choice of Potato, Seasonal Vegetable Medley, House Salad, Dinner Roll, & Coffee. Price includes china, silverware, water glasses, & linens.

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Miniature Dessert Menu

4 dozen minimum per item/flavor

Chocolate Ganache Brownie

Gourmet Cookies

Cheese Cake with Fresh Fruit

Gourmet Cookie & Milk Shooter

Key Lime Shooter

Lemon Curd with Whipped Cream

Chocolate Mousse with Raspberry Coulis

Chocolate Truffle Pop

Chocolate Espresso Tort

Apple Tar Tatin

Buttermilk Fruit Tart

Tiramisu

Chocolate Dipped Strawberries

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Picnic Menu

The following suggestions are for events with 50 or more guests

All American Picnic

¼ lb. Hamburgers, Hot Dogs, Brats, & Buns

Fixins Include: Ketchup, Mustard, Lettuce, Sliced Tomatoes
Cheese, Red Onions, & Sauerkraut

Optional Addition

Substitute Grilled Chicken Breast for 1 Meat Item

BBQ Picnic

BBQ Pulled Pork, or Chicken, with Buns

Picnic Sides (select 3)

Cole Slaw Fresh Fruit Cucumber & Tomato Vinaigrette
Baked Beans Old Fashioned Potato Salad Buttered Corn
Garden Pasta Salad Mandarin Oriental Salad Tiny Glazed Carrots

Fresh Mixed Greens, Cucumbers, Tomatoes,
House made Croutons, & Balsamic Vinaigrette

Price includes plastic and paper supplies
Prices are subject to sales tax and service charge

Price does not include sales tax & labor.

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CATERING BY DESIGN

Boxed Lunches

Includes Chef's choice of side & dessert, plastic & paper supplies.
We proudly make all the bread that is served for our Signature Sandwiches.
Minimum of 1 dozen, per item

Ham, Turkey, & Bacon Club with Avocado, Monterey Jack, & Ancho Mayonnaise on Focaccia

Chicken Salad Sandwich with Dried Michigan Cherries, Toasted Pecans, on Whole Grain Ciabatta

Turkey, Bacon, & Swiss with Blue Cheese Mayonnaise on Sun Dried Tomato Bread

Grilled Chicken Caesar Wrap

Roast Beef, Provolone, with Lettuce, Tomato, & Fresh Herb Aioli on Ciabatta

Italian Sub with Ham, Salami, Capicola, Provolone, Lettuce, Tomato, Onion, with Italian Dressing

Caprese Club ~ Roma Tomatoes, Fresh Mozzarella, Assorted Greens, Basil,
& Balsamic Vinaigrette on Hoagie

Grilled Portobello Club, Roasted Red Pepper, Shaved Red Onion, Avocado, Provolone, Sprouts,
with Fresh Herb Aioli, on Focaccia

SALADS

Includes Chef's choice of dessert, plastic & paper supplies.

Mixed Greens, Grilled Chicken, Kalamata Olives, Pepperoncini, Mozzarella,
and Balsamic Vinaigrette

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Sandwich Buffet

We proudly make all the bread that is served for our Signature Sandwiches.

Minimum of 1 dozen, per item.

Suggestions for parties of 30 or more guests

Ham, Turkey, & Bacon Club with Avocado, Monterey Jack Cheese,
& Ancho Mayonnaise on House made Focaccia

Chicken Salad Sandwich with Dried Cherries & Pecans
on Hand-crafted Whole Grain Ciabatta

Turkey, Bacon, & Swiss with Blue Cheese Mayonnaise on Sun Dried Tomato Bread

Grilled Chicken Caesar Wrap

Roast Beef with Lettuce, Tomato, & Fresh Herb Aioli on Ciabatta

Italian Sub with Ham, Salami, Capicola, Provolone, Lettuce, Tomato, Onion,
& Italian Dressing

Caprese Sandwich ~ Roma Tomatoes, Fresh Mozzarella, Assorted Greens, Basil,
& Balsamic Vinaigrette on Hoagie

Grilled Portobello Club, Roasted Red Pepper, Shaved Red Onion, Avocado, Provolone,
Sprouts, with Fresh Herb Aioli on Focaccia

~ Choice of 2 Sides ~

Fresh Cut Fruit, Garden Pasta Salad, Fresh Mixed Greens,
House-made Chips, Lemon Romano & Mixed Green, Tomato & Cucumber Vinaigrette,
Cole Slaw, Potato Salad, Mediterranean Couscous

Plastic & paper supplies are included.

Price does not include sales tax & labor.

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