



CATERED *by* DESIGN.
BRINGING YOUR EVENTS TO *life*.



Mini Market

SATURDAYS 9AM – 2PM

MENU ITEMS FOR SEPTEMBER 19th

CHEF ENTREES OF THE WEEK

MEATBALLS with POMODORO

9.50 – (8) Meatballs per pack

EGGPLANT & SPINACH ROLLATINI | V

9.50 – (4) pieces per pack

CHICKEN PARMESAN

11.50 – (4) pieces per pack

SPINACH LASAGNA | V

12.50 – (2) pieces per pack

POLLO PUEBLA | GF

Stuffed with Roasted Poblano Peppers, Tomato, Cilantro, Onion & Queso Fresco with Salsa Verde

16.50 – (6) pieces per pack

BOEUF BOURGUINON

Onion, Carrot, Mushroom, Red Wine

34.50 – (3) servings per pack

ITALIAN SAUSAGE, PEPPERS & POTATOES | GF

Oven-Roasted Italian Sausage, Tri-Colored Peppers & Baby Red Potatoes

13.95 – (3) servings per pack

VEGAN MOROCCAN-SPICED GRILLED TOFU with MOROCCAN BARLEY & CHICKPEA SALAD | V | DF | VGN | GF

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-roasted Carrots, Pistachios, Dried Apricots, Green Onion & Pickled Red Onions

12.50 – 2-3 servings per pack

CHEF MEAL KITS OF THE WEEK

PULLED PORK

HOUSE-MADE POTATO ROLLS

COLESLAW (for sandwiches)

29.95 (3-4) servings per pack

CHICKEN FAJITAS

FIESTA RICE PILAF

FLOUR TORTILLAS

25.75 (3-4) servings per pack

INDIVIDUAL ENTRÉE SALADS

CRAB CAKE SALAD 14.95

Mixed Greens & Arugula, Red Onions, Cucumbers, Grilled Mango Chipotle Ranch Dressing

LEMON-HERB SALMON NICOISE SALAD | GF 14.95

CHEF SIDE DISHES OF THE WEEK

OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper

BAKED MAC & CHEESE | V

Cheddar & Mozzarella Cheese Sauce Topped with Grated Parmesan & Panko Bread Crumbs

SNAPPY WHOLE GREEN BEANS | V | GF

Julienned Roasted Red Peppers

6.50 each – 4-5 servings per pack

VERTICAL DOUBLE-STUFFED POTATO | V | GF

Cheddar Cheese

MEXICAN CORN (ELOTES) | V | GF

Mayonnaise, Cotija Cheese, Paprika, Lime

8.50 each – 4-5 servings per pack

MARINARA SAUCE by the pint 4.50

VEGETARIAN CHILI by the pint 8.50

BREADS

FRESH BAKED CIABATTA LOAF | V | DF | VGN 3.50

FRESH BAKED CINNAMON ROLLS | V 5.50 – 6 pc per pack

BAKED OATMEAL with BERRIES | V | CN 5.50 – 6 pc per pack

FOCACCIA | V

Tomato, Basil & Mozzarella

7.50 per Tray 4.00 per Half Tray

PROSCIUTTO & FIG JAM FLATBREAD 12.50 ea.

Caramelized Onions

SALADS & QUICHES

SWEET & SAVORY SALAD KIT | V | GF | CN

Field Greens, Strawberries, Sliced Red Onion, Mild Cayenne Candied Pecans, Crumbled Goat Cheese & White Balsamic Vinaigrette

10.00 Serves 3-4

QUICHE LORRAINE – INDIVIDUAL (PAR-BAKED) | GF

Bacon, Swiss & Caramelized Onions

5.00 – (2) 4 oz pieces

QUICHE FLORENTINE – INDV (PAR-BAKED) | V | GF

Spinach & Swiss

5.00 – (2) 4 oz pieces

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free
| VGN Vegan



CATERED *by* DESIGN.
BRINGING YOUR EVENTS TO *life.*



Mini Market

SATURDAYS 9AM – 2PM

CHIP & DIP BASKETS

PRETZEL BITES with CHEESE SAUCE | V 7.50 – 12 pieces
Made with local Macushla Brewing Honey Bear Belgium Triple Beer

POLENTA EGGPLANT CHIPS & PANKO-CRUSTED ZUCCHINI STICKS | V
Marinara Sauce
12.50 Serves 4-6

GUACAMOLE w/HOUSE-MADE TORTILLA CHIPS | V | GF 6.50

HOUSE-MADE SWEET POTATO CHIPS & CHIPOTLE RANCH DIP | V
5.50

APPETIZERS

BUFFALO CHICKEN WINGS | GF | DF
Accompanied by Carrots, Celery & Ranch Dip
14.95 – (12) pieces per pack

TANGERINE & SWEET CHILI CHICKEN WINGS | GF | DF
Accompanied by Carrots, Celery & Ranch Dip
15.95 – (12) pieces per pack

AVOCADO DEVILED EGGS | V
6.00 (6) pc

ARTICHOKE HEARTS au GRATIN | V
10.50 (6) pc

COCONUT SHRIMP | DF
Sweet & Spicy Sauce
11.50 (6) pieces

CRAB CAKES
Chipotle Mayo
11.50 (6) pieces

SWEETS

BLUEBERRY STREUSEL BARS | V
8.50 – 6 pc per package

TAFFY APPLE BARS | V
8.50 – 6 pc per package

CREAM PUFFS with BLACKBERRY MOUSSE | V
8.50 – 6 pc per package

CHURROS with CARAMEL SAUCE | V
6.50 – 12 pc per package

ICE CREAM & SORBET

CHOCOLATE w/PRETZEL & PEANUT BUTTER CHIP ICE CREAM
| V | GF | CN Pint – 6.50

BIRTHDAY CAKE ICE CREAM | V | GF
Pint – 6.50

PRICKLY PEAR & RED PLUM SORBET | V | GF | DF | VGN
Pint – 4.50

KIWI & GREEN PLUM SORBET | V | GF | DF | VGN
Pint – 4.50

BOARDS

ANTIPASTO
Italian Cold Cuts & Cheese, Olive Salad, Pepperoncini, Artichoke Hearts
Roasted Red Peppers, Italian Dressing & Sliced Italian Bread
19.75 Serves 4-6

“DAY OF” SPECIALS ALSO NOW AVAILABLE!!

WANT TO PLACE A PRE-ORDER?

Call 847-965-4094 or email Matt Gray at mattg@cateredbydesign.com to place your pre-order.
Pre-orders must be placed by 10am on Thursdays each week to be picked up at Saturday’s Market.

CAN’T MAKE IT TO THE MARKET ON SATURDAY? Delivery is available at an additional fee. Prices are subject to current sales tax.