



CATERED *by* DESIGNSM

BRINGING YOUR EVENTS TO *life*SM



Grab & Go

Breakfast, Lunch & Snack Menu

Individually Boxed Meals w/ Packaged Flatware

WE HAVE RECEIVED RAVE REVIEWS ON THIS SIGN OF THE TIMES MENU

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



HOT GRAB & GO BREAKFAST

Minimum 4 of Any One Type

BREAKFAST - #1

Choose One:

CRUSTLESS GARDEN QUICHE | GF

Zucchini, Carrots, Spinach, Onions, Mushrooms, Mozzarella & Parmesan Cheeses Served in an Apple Wood Smoked Bacon Bowl

CRUSTLESS QUICHE LORRAINE | GF

Swiss Cheese & Caramelized Onion
Served in an Apple Wood Smoked Bacon Bowl
&

DAYBREAK FRESH FRUIT | V | GF | DF | VGN

Selection of Melon, Citrus & Berries

6.75 / 5 -15 GUEST 6.50 / 16 GUESTS OR MORE GUEST



BREAKFAST - #2

SCRAMBLED EGGS | GF

POTATOES O'BRIEN | V | GF

Sautéed Onion, Red and Green Bell Pepper

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF

ALL- NATURAL TURKEY SAUSAGE | GF | DF

Accompanied by

HOMEMADE SCONES

8.00 / 5 -15 GUEST 7.50 / 16 GUESTS OR MORE

BREAKFAST - #3

Choose One:

QUICHE LORRAINE

Bacon, Swiss Cheese and Caramelized Onion

GARDEN QUICHE | V

Zucchini, Carrots, Spinach, Onions, Mushrooms, Gruyere & Parmesan Cheeses Baked into Flaky Pastry

ZUCCHINI, RED PEPPER & SWEET ONION FRITTATA | V | GF

HAM, GREEN PEPPER, SWEET ONION & CHEESE FRITTATA | GF

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF

ALL- NATURAL TURKEY SAUSAGE | GF | DF

Accompanied by

NEW POTATOES | V | GF | DF | VGN

HOMEMADE SCONES

8.50 / 5 -10 GUEST 8.00 / 16 GUESTS OR MORE

BREAKFAST - #4

CRÈME BRULÉE FRENCH TOAST | V

Thickly Sliced Caramelized Challah and Apples w/Fresh Strawberry Compote

THICKLY SLICED APPLEWOOD SMOKED BACON | GF | DF

Accompanied by

DAYBREAK FRESH FRUIT | V | GF | DF | VGN

Selection of Melon, Citrus & Berries

9.75 / 5 -10 GUEST 9.25 / 16 GUESTS OR MORE

COLD GRAB & GO BREAKFAST

Minimum 4 of Any One Type

BREAKFAST - #5

BAKED OATMEAL CAKES (2) | V

Old-Fashioned Oatmeal baked with Applesauce, Eggs, Cinnamon & Berries &

YOGURT, FRUIT & GRANOLA PARFAIT | V | CN

Low-Fat, Creamy Yogurt and All-Natural Granola Layered with Fresh Seasonal Berries or Mango/Pineapple/Coconut Compote

6.25 / 5 -10 GUEST 6.00 / 16 GUESTS OR MORE

BREAKFAST - #6

Choose Two: 2pc. per guest

PETITE NEW YORK BAGEL | V

Served with Individual Plain & Chive Cream Cheese Packets

BLUEBERRY MUFFIN | V

PETITE EUROPEAN DANISH | V

BAKED OATMEAL CAKES | V

CHOCOLATE CHIP SCONE | V

HOUSE-MADE LEMON POPPY TEA BREAD | V

MINI CROISSANT | V

Accompanied By:

Butter & Preserves

&

DAYBREAK FRESH SKEWER | V | GF | DF | VGN

6.75 / 5 -10 GUEST 6.50 / 16 GUESTS OR MORE



BREAKFAST - #6

BAGEL SANDWICH

Ribbons of Nova Lox, Whipped Cream Cheese, Cucumber, Tomato & Sweet Red Onion

OR

SMOKED SALMON CROISSANT

Thinly Sliced, Cured Smoked Salmon, Light Cream Cheese Spread, Alfalfa Sprouts, Seedless Cucumber and Plum Tomato on a Croissant

Accompanied by

DAYBREAK FRESH FRUIT | V | GF | DF | VGN

Selection of Melon, Citrus & Berries

9.95 / 5 -10 GUEST 9.45 / 16 GUESTS OR MORE

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



GRAB & GO BREAKFAST SANDWICHES

Served with New Potatoes | V | GF | DF | VGN

Minimum 4 of Any One Type

VEGETARIAN BREAKFAST BURRITOS* (9" Tortilla) | V

Scrambled Eggs with Hash Browns, Onion, Red & Green Peppers, Cheddar Cheese & Fresh Cilantro

Served with Fresh Pico de Gallo & Sour Cream on the side

6.75 / 5-15 GUEST 6.50 / 16 GUESTS OR MORE

CHORIZO BREAKFAST BURRITOS* (9" Tortilla)

Scrambled Eggs, Chorizo Sausage, Hash Browns, Chihuahua Cheese, Fresh Cilantro Served with Fresh Salsa Verde & Sour Cream on the side

7.25 / 5-15 GUEST 7.00 / 16 GUESTS OR MORE

STEAK & EGG BREAKFAST BURRITOS* (9" Tortilla)

Scrambled Eggs, Marinated Steak, Hash Browns, Chihuahua Cheese and Fresh Cilantro Served with Fresh Salsa Verde & Sour Cream

9.75 / 5-15 GUEST 9.50 / 16 GUESTS OR MORE

"MEATY" ENGLISH MUFFIN

Crispy Apple Wood Smoked Bacon, Thinly Sliced Canadian Bacon, Poached Egg & Mild Cheddar Cheese

7.00 / 5-15 GUEST 6.75 / 16 GUESTS OR MORE

"CRISPY" ENGLISH MUFFIN

Crispy Apple Wood Smoked Bacon, Fried Egg & Mild Cheddar Cheese

5.25 / 5-15 GUEST 4.75 / 16 GUESTS OR MORE

"SOUTH OF THE BORDER" ENGLISH MUFFIN

Chorizo Patty, Fried Egg, Jalapeño Jack Cheese

Fresh Pico de Gallo on the side

6.25 / 5-15 GUEST 6.00 / 16 GUESTS OR MORE

SAUSAGE, PEPPER & EGG SANDWICH

Scrambled Eggs, Oven-Roasted Italian Sausage Coins, Red & Green Peppers smothered with Mozzarella Cheese on French Roll

6.25 / 5-15 GUEST 6.00 / 16 GUESTS OR MORE

PEPPER & EGG SANDWICH | V

Scrambled Eggs, Red & Green Peppers smothered with American Cheese on French Roll

6.00 / 5-15 GUEST 5.75 / 16 GUESTS OR MORE

BAGEL SANDWICH

Ribbons of Nova Lox, Whipped Cream Cheese, Cucumber, Tomato & Sweet Red Onion

8.00 / 5-15 GUEST 7.75 / 16 GUESTS OR MORE

SMOKED SALMON CROISSANT

Thinly Sliced, Cured Smoked Salmon, Light Cream Cheese Spread, Alfalfa Sprouts, Seedless Cucumber and Plum Tomato on a Croissant

8.00 / 5-15 GUEST 7.75 / 16 GUESTS OR MORE



*Gluten-Free Wraps available upon request

INDIVIDUALLY PACKAGED BREAKFAST SUGGESTIONS

YOGURT, FRUIT & GRANOLA PARFAIT | V | CN

Low-Fat, Creamy Yogurt and All-Natural Granola Layered with Fresh Seasonal Berries or Mango/Pineapple/Coconut Compote

4.75 /EA. (5 Minimum)

VANILLA CHIA PUDDING | V | GF | DF | VGN

Chia Seeds Mixed with Almond Milk, Agave and Vanilla Topped with Fruit Coulis

4.25 /EA. (5 Minimum)

INDIVIDUAL ALMOND MILK YOGURT | V | GF | DF | CN

Assorted Flavors

3.50 /EA. (5 Minimum)

INDIVIDUAL GREEK YOGURT | V | GF

Assorted Flavors

3.75 /EA. (5 Minimum)

AVOCADO & CUCUMBER TOAST | V | DF | VGN

On Multi Grain Toast

3.50 /EA. (10 Minimum)

RICOTTA, PEAR, WALNUT & HONEY TOAST | V | CN

On Multi Grain Toast

3.50 /EA. (10 Minimum)

PEELED HARD BOILED EGG | V 12.00 / DZ.

BLOODY MARY DEVILED EGGS | V 12.00 / DZ.

AVOCADO DEVILED EGGS | V 12.00 / DZ.



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GRAB & GO SANDWICHES

CLASSIC DELI SANDWICHES

Served with Signature Salad & Brownies or Bars (Page-8)
Minimum 4 of Any One Classic Sandwich

CHICKEN PICCATA

Chicken Breast Piccata with Plum Tomatoes & Lemon Caper Mayo on Fresh Roll

CHICKEN BRUSCHETTA

Chicken Breast with Plum Tomato, Fontanilla Cheese & Basil Relish on Fresh Roll

CLASSIC ALBACORE TUNA SALAD

Diced Celery, Pickle Relish, Crisp Lettuce and Our Own Classic Mayo on Fresh Roll

HARVEST CHICKEN | CN

Chunky Chicken Salad, Red Grapes, Raisins, Walnuts with Crisp Lettuce on Fresh Roll

HAM & SWISS

Baked Ham, Swiss Cheese, Crisp Lettuce, Tomato & Dijon Mustard on Fresh Roll

TURKEY CLUB

Roasted Turkey Breast, Crisp Bacon, Lettuce, Tomato & Mayo on Fresh Roll

TURKEY BREAST | DF

Layers of Sliced Turkey Breast, Lettuce, Tomato, Cucumber, Cranberry Chutney on Fresh Roll

BARON OF BEEF

Roast Sirloin of Beef Caramelized Onion, Cheddar Cheese, Lettuce, Tomato & Horseradish Mayonnaise on Fresh Roll

GRILLED VEGETABLE | V

Roasted Red Peppers, Zucchini, Yellow Squash, Carrots & Lettuce on Fresh Roll with Balsamic Mayo

11.50 / 5-15 GUEST 11.00 / 16 GUESTS OR MORE



WRAPS

Served with Signature Salad & Brownies or Bars (Page-8)
Minimum 4 of Any One Wrap*

CLASSIC ALBACORE TUNA SALAD

Diced Celery, Onions, Relish

CHICKEN & MANGO | DF

Grilled Chicken Breast, Fresh Sautéed Spinach & Mango Salsa

TURKEY CLUB

Bacon, Lettuce, Tomato & Mayonnaise

CAPRESE | V

Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

CAESAR'S PALACE

Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes Creamy Caesar Dressing

ZEN VEGGIE | V | DF | VGN

Thinly Sliced Grilled Carrots, Zucchini, Asparagus, Yellow Squash & Red Pepper with Classic Hummus Spread

9.75 / 5-15 GUEST 9.25 / 16 GUESTS OR MORE

*Gluten-Free Wraps available upon request

GOURMET DELI SANDWICHES

Served with Signature Salad & Brownies or Bars (Page-8)
Minimum 4 of Any One Gourmet Sandwich

APPLE AND BRIE | V

Sliced Granny Smith Apples, Creamy Brie Cheese, Guajillo Berry Sauce and Arugula on Fresh Roll

CALIFORNIA CHICKEN

Grilled and Chilled Chicken Breast and a Flavorful Combination of Mayonnaise, Lime Juice, Crispy Bacon, Diced Jalapeno, Fresh Cilantro, Sliced Avocado and Plum Tomato Garnished with Alfalfa Sprouts on Ciabatta Roll

MESQUITE ROASTED TURKEY

Smoked Turkey Breast, Garlic Basil Mayo, Layers of Fresh Baby Spinach, Black Cherry/ Caramelized Sweet Onion Sauce, Fire-Roasted Red Bell Pepper & Crumbled Aged Gorgonzola on Fresh Roll

ROASTED ROSEMARY BUTTERNUT SQUASH | V

Roasted Butternut Squash seasoned with Rosemary and Smoked Paprika, Roasted Sweet Potato, Tomato Ginger Jam, Caramelized Onion, Smoked Gouda Cheese, Mayonnaise and Grilled Romaine Lettuce on Fresh Roll

LONDON BROIL ROAST BEEF

Sliced Roast Beef, Smoked Gouda, House Cabbage and a Combination of Shredded Iceberg, Red Onion and Fresh Italian Parsley in Truffle Oil, Dried Cranberry Mostarda on Fresh Roll

BLACK FOREST HAM MUFFALETTA

Thinly Hand-Sliced Ham and Italian Provolone with a Spread of Black and Kalamata Olives, Celery, Giardiniera Tossed in White Balsamic and Sundried Aioli Bloomed in EVOO, on Fresh Roll

FALAFEL SANDWICHES (2 Per Box) | V | DF | VGN

Ground Chick Peas & Parsley fried to Golden Brown, Pita Bread Lettuce, Tomato & Tahini Sauce to the side

13.50 / 5-15 GUEST 13.00 / 16 GUESTS OR MORE

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SALADS

Served with Fresh Roll & House Made Cookie of the Day
Minimum 4 of Any One Type

NAPA & RAMEN SALAD | V | DF | VGN

Napa Cabbage & Spinach, Edamame, Carrot, Cucumber, Scallion, Toasted Ramen Choice of Ginger Vinaigrette or Kimchi Vinaigrette **V | VGN**

PICCATA SALAD | V | CN | DF | VGN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms, Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon Preserved Lemon Vinaigrette
11.50 / 5-15 GUEST 11.00 / 16 GUESTS OR MORE

CRAB CAKE SALAD

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

GRILLED PESTO SHRIMP(6) SALAD | GF | CN

Mixed Greens, Seasonal Tomatoes, Red Onions, Fresh Mozzarella, Pine Nuts, Capers and Pesto Vinaigrette

LEMON-HERB SALMON NIÇOISE SALAD | GF | DF

Lemon-Herb Roasted Salmon, Iceberg & Romaine Lettuce, Haricot Vert, Golden Potatoes, Grape Tomatoes, Hard Boiled Eggs, Kalamata Olives & Capers, Lemon Vinaigrette to the Side
14.75 / 5-15 GUEST 14.25 / 16 GUESTS OR MORE

CHICKEN CAESAR | GF

Grilled Chicken, Romaine Lettuce, Cherry Tomato, Grated Parmesan & House-made Croutons Classic Caesar Dressing to the Side

MANDARIN CHICKEN | GF | CN

Grilled Chicken, Spinach & Romaine Lettuce, Mandarin Oranges, Sliced Strawberries, Scallions & Toasted Almonds Toasted Sesame Vinaigrette to the Side

SWEET & SAVORY WITH CHICKEN | GF | CN

Grilled Chicken, Field Greens, Strawberries, Wafer-Thin Sliced Red Onion, Mild Cayenne-Candied Pecans & Crumbled Goat Cheese White Balsamic Vinaigrette to the Side
13.25 / 5-15 GUEST 12.75 / 16 GUESTS OR MORE



GRILLED AHI | GF | DF

Mixed Greens, Tamarind Red Onions, Avocado, Cucumbers, Grilled Mango Yuzu Vinaigrette
17.75 / 5-15 GUEST 17.25 / 16 GUESTS OR MORE

HOT SANDWICHES

Served with House-Made Chips & Cookie of the Day
Minimum 4 of Any One Type

CHICKEN PARMIGIANA

Lightly Breaded Topped with Pomodoro Sauce & Mozzarella Cheese

CHIPOTLE CHICKEN

Grilled Chicken, Tomato, Onion, Guacamole, Bacon, Chipotle Mayo

ITALIAN-STYLE ROAST BEEF | DF

Thinly Sliced Roast Beef in Italian-Seasoned Au Jus Served with Oven-Roasted Green Peppers & Giardiniera

MILD ITALIAN SAUSAGE | DF

Topped with Pomodoro Sauce or Seasoned Au Jus

APPLE, HAM & BRIE PANINI

Granny Smith Apple, Smoked Ham, Brie Cheese

"OUR FAMOUS" ITALIAN MEATBALLS

Large House-made Meatballs in our Rich Pomodoro Sauce

EGGPLANT PARMIGIANA | V

Lightly Sautéed Sliced Eggplant, Marinara Sauce Topped with Mozzarella & Parmesan Cheeses
11.50 / 5-15 GUEST 11.00 / 16 GUESTS OR MORE



BOXED BURRITOS

Served with Black Bean, Jicama, Red Pepper & Corn Salad | **V | GF | DF | VGN** & Warm Churro | **V**
Minimum 4 of Any One Burrito*

VEGETARIAN BURRITO (9" Tortilla) | V

Vegetables with Refried Beans, Rice, Cheese, Tomato and Lettuce Sour Cream and Pico de Gallo on the side
10.50 / 5-15 GUEST 10.00 / 16 GUESTS OR MORE

GROUND BEEF BURRITO (9" Tortilla)

Ground Beef with Refried Beans, Rice, Cheese, Tomato and Lettuce Sour Cream and Pico de Gallo on the side
11.50 / 5-15 GUEST 11.00 / 16 GUESTS OR MORE

CHICKEN BURRITO (9" Tortilla)

Shredded Chicken with Refried Beans, Rice, Cheese, Tomato and Lettuce Sour Cream and Pico de Gallo on the side
11.75 / 5-15 GUEST 11.25 / 16 GUESTS OR MORE

STEAK BURRITOS (9" Tortilla)

Marinated Steak, Refried Beans, Rice, Chihuahua Cheese, Tomato and Lettuce Sour Cream and Salsa Verde on the side
13.00 / 5-15 GUEST 12.50 / 16 GUESTS OR MORE

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HOT ENTRÉES

Entrée served with Vegetable, Side & Fresh Rolls
Minimum 4 of Any One Boxed Entrée

CHICKEN LIMON | GF

Extra Virgin Olive Oil, Lemon, Butter & White Wine
Baked with Provolone Cheese

TROPICAL GRILLED CHICKEN | GF | DF

Sweet & Savory Relish of Grilled Pineapple, Red Bell Peppers & Lime

CHICKEN FONTANILLA BRUSCHETTA | GF

Fresh Tomatoes, Basil & Extra Virgin Olive Oil

CHICKEN MARSALA | GF

Sautéed with Fresh Mushrooms & Marsala Wine

CHICKEN PROVENÇAL | GF

Sautéed with Fresh Tomato, Garlic, Black Olives, Basil & Dry White Wine

CHICKEN PARMIGIANA

Lightly Breaded and Topped with Pomodoro Sauce & Mozzarella Cheese

GRECIAN CHICKEN KABOBS | GF | DF

Lemon, Garlic & Herbs

CHICKEN STIR FRY | DF

Features Boneless Breast of Chicken Strips Stir Fried with Pea Pods,
Tri Colored Bell Peppers, Bean Sprout & Water Chestnut

PANKO-CRUSTED STUFFED CHICKEN BREAST

Stuffed with Baby Spinach, Roasted Red Peppers and Smoked Gouda
Topped with Lemon-Thyme Cream Sauce

POLLO PUEBLA | GF

Stuffed with Roasted Poblano Peppers, Fresh Tomato, Cilantro, Onion &
Queso Fresco Finished with Roasted Tomatillo Avocado Salsa

CHICKEN MASCARPONE DI LOMBARDY | GF

Parmesan Crusted, Stuffed with Mascarpone Cheese
Artichokes Hearts & Roasted Red Peppers

13.75 / 5-15 GUEST 13.25 / 16 GUESTS OR MORE



“SIMPLY THE BEST” PEPPER STEAK | GF | DF

Tenderloin Tips Pan-seared with Green Bell Peppers,
Sweet Onions & Mushrooms with Merlot Wine

BEEF STIR FRY | DF

Features Marinated Strips of Beef Stir Fried with Pea Pods,
Tri-Colored Bell Peppers, Bean Sprout & Water Chestnut

14.25 / 5-15 GUEST 13.75 / 16 GUESTS OR MORE

TERIYAKI BEEF KABOB | DF

Onion, Red Bell Pepper, Zucchini, Mushroom

15.75 / 5-15 GUEST 15.25 / 16 GUESTS OR MORE

TILAPIA PICCATA | GF

Fresh Mushrooms in a White Wine & Lemon Sauce, Capers

TOMATO COD CURRY | GF

Braised Cod, Turmeric, Chile, Ginger, Garlic & Tomatoes

14.00 / 5-15 GUEST 13.50 / 16 GUESTS OR MORE

OVEN-ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO

ITALIAN GRILLED SALMON | GF | CN

Basil Pesto and Roasted Grape Tomatoes

15.00 / 5-15 GUEST 14.50 / 16 GUESTS OR MORE

VEGETABLE

Choose 1

MÉLANGE OF SUMMER VEGETABLES | V | GF

Carrots, Squash & Broccoli, Chive-Shallot Butter

BROCCOLI FLORETS WITH BIAS-CUT CARROTS | V | GF

BROCCOLI | V | GF | DF | VGN

Roasted Red Peppers

SNAPPY WHOLE GREEN BEANS | V | GF

Julienned Roasted Red Peppers

GREEN BEANS ALMANDINE | V | V | GF | DF | VGN

GREEN BEANS AND YELLOW SQUASH | V | GF

THAI SWEET CHILE GREEN BEANS | V

Sweet Chili Sauce, Garlic, Soy Sauce

SWEET PEAS, MUSHROOMS & ONIONS | V | GF | DF | VGN

EVOO & Herbs

ASIAN SENSATION | V | GF | DF | VGN

Snow Peas, Carrots, Red Bell Pepper

HERBED COUSCOUS | V

Diced Grilled Vegetables

SIDE

Choose 1

MEDITERRANEAN POTATOES | V | GF | DF | VGN

Red Onion, Oregano & EVOO

RISSOLE POTATOES | V | GF

Roasted Baby Red Potatoes with Herb Butter & Parsley

CLASSIC REDSKIN MASHED POTATOES | V | GF

CREAMY LEMON ORZO | V

Fresh Arugula

RICE PILAF | V | GF | DF | VGN

Onions, White Wine & Vegetable Stock

ROSEMARY-INFUSED JASMINE RICE | V | GF | DF | VGN

RIGATONI with MARINARA SAUCE | V

VEGETABLE FRIED RICE | V | GF | DF

Scallions, Peas, Carrots and Scrambled Eggs

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



HOT VEGETARIAN ENTRÉES

Entrée served with Fresh Rolls
Minimum 2 of Any One Type

EGGPLANT PARMIGIANA W/ SIDE OF PASTA | V

Lightly Sautéed Sliced Eggplant with Marinara Sauce, Mozzarella & Parmesan Cheeses

EGGPLANT & SPINACH ROLLATINI W/ SIDE OF PASTA | V

Lightly Sautéed Sliced Eggplant Stuffed with Spinach, Ricotta & Parmesan Cheeses Topped with Mozzarella Cheese & Marinara Sauce

10.50 / 5-15 GUEST 10.00 / 16 GUESTS OR MORE

RED CURRY TOFU

Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy, Kaffir Lime Leaves, Lemongrass & Thai Basil

CAULIFLOWER STEAK* | V | GF | DF | VGN

Italian Herb Marinated
Asparagus, Wilted Spinach, Roasted Tomato Concassé

11.75 / 5-15 GUEST 11.25 / 16 GUESTS OR MORE



STUFFED PORTOBELLO MUSHROOMS | V

Fresh Mushroom, Sweet Onion, Artichoke Hearts & Quinoa
Garnished with Roasted Red Pepper on a bed of wilted spinach

GRILLED VEGETABLE STACK (GF) | V | GF | DF | VGN

Portobello Mushroom, Bell Peppers, Zucchini
Bed of Spinach, Polenta

13.75 / 5-15 GUEST 13.25 / 16 GUESTS OR MORE



COLD VEGETARIAN ENTRÉES

VEGAN MOROCCAN-SPICED GRILLED TOFU (COLD)

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

VEGAN SAMBAL TOFU with QUINOA, VEGETABLES and

CHARRED NAPA | V | DF | VGN | GF

Sambal & Tamarind Marinated Tofu, Quinoa, Eggplant, Asparagus, Sesame, Scallions, Ginger & Napa Cabbage

10.00 / 5-15 GUEST 9.50 / 16 GUESTS OR MORE

BAKED PASTA ENTRÉES

Served with Fresh Rolls

Minimum 4 of Any One Type

BAKED RIGATONI | V

Marinara Sauce, Ricotta, Mozzarella & Parmesan Cheese

10.50 / 5-15 GUEST 10.00 / 16 GUESTS OR MORE

SPINACH LASAGNA | V

Layered w//Fresh Spinach & Ricotta Cheese Topped with Mozzarella & Marinara Sauce

11.00 / 5-15 GUEST 10.50 / 16 GUESTS OR MORE

TRADITIONAL LASAGNA

Layered w/ Meat Sauce & Ricotta Cheese Topped with Mozzarella Cheese

11.75 / 5-15 GUEST 11.25 / 16 GUESTS OR MORE

FILLED PASTA ENTRÉES

Served with Fresh Rolls

Minimum 4 of Any One Type

CHEESE RAVIOLI | V

Filled with Savory Ricotta Cheese Tossed with our House-made Marinara Sauce

MEAT RAVIOLI

Filled with Ground Sirloin & Ricotta Cheese House-made Pomodoro Sauce

BUTTERNUT SQUASH RAVIOLI | V

Tossed with Brown Butter and Sage

10.50 / 5-15 GUEST 10.00 / 16 GUESTS OR MORE

PASTA ENTRÉES

Served with Fresh Rolls

Minimum 4 of Any One Type

HOUSE-MADE PASTA Choose 1

ROTINI • RIGATONI • SHELLS

HOUSE-MADE SAUCE Choose 1

MARINARA | V (Meatless)

PRIMAVERA SAUCE | V

Fresh Veggies Sautéed in EVOO with Fresh Garlic & Herbs

POMODORO (Made w/ Roasted Beef Bones)

BOLOGNESE (Pomodoro Sauce w/Seasoned Ground Beef)

ALA ROSA SAUCE | V (Creamy Marinara Sauce)

BROCCOLI AGLIO OLIO | V

Broccoli Sautéed in EVOO with Fresh Garlic & Herbs

9.75 / 5-15 GUEST 9.25 / 16 GUESTS OR MORE

ADD

4 OZ. GRILLED CHICKEN BREAST 4.50 /PER ENTRÉE

6 - PEELED & DEVEINED SHRIMP 6.00 / PER ENTRÉE

2 - MEATBALLS 4.00 / PER ENTRÉE

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



SIGNATURE SALADS

Choose One:

GRILLED VEGETABLE ORZO SALAD | V | CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

ROTINI SPRING PASTA SALAD | V

Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery in an Herb-Infused Olive Oil

SICILIAN PASTA SALAD | V

Garden Vegetables, Provolone Cheese & our Signature Herb Dressing

DILLED ISRAELI COUSCOUS SALAD | V | DF

Tossed with Dijon Vinaigrette

SUMMER RICE SALAD WITH CUCUMBER, FETA AND MINT | V | GF

Grape Tomatoes, Citrus Dressing

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD | GF | DF | VGN

in Fresh Lime & Orange Vinaigrette

RED SKIN POTATO SALAD | V | GF | DF

Chopped Celery & Onions Tossed with Mustard Mayo

ROASTED RED SKIN POTATO & VEGETABLE SALAD | V | GF | DF | VGN

Cucumbers & Tomatoes with Garlic, Dijon & Sherry Vinaigrette

MOROCCAN BARLEY SALAD WITH CHICKPEAS | V | CN | DF

Tuxedo barley with chickpeas, cumin-roasted carrots, pistachios dried apricots and green onion

QUINOA & VEGETABLE SALAD | V | GF | CN | DF | VGN

CHEFS CHOICE CRUDITÉ W/ HUMMUS | V | GF | CN | DF | VGN



BROWNIES BARS & COOKIES

Choose One:

CHEFS CHOICE COOKIES | V

Double Chocolate Chip, Oatmeal Raisin, or Plain Butter cookie

DOUBLE CHOCOLATE BROWNIE | V

Double Fudge & Delicious

COCOA COW CHEESECAKE BROWNIES | V

Brownie Base with Marble Cheesecake on Top

ENGLISH TOFFEE BROWNIES | V | CN

Toffee, Walnuts & Chocolate Chips

RASPBERRY STREUSEL BARS | V

Raspberry Preserves with a Butter Crumb Crust

LEMON BARS | V

Lemon Curd on a Shortbread Crust Dusted with Powdered Sugar

ROCKY ROAD BROWNIES | V | CN

Pecans, Chocolate Chips & Marshmallows

SNICKERS BROWNIES | V | CN

Chocolate Chips, Caramel & Peanuts

TAFFY APPLE BAR | V | CN

Taffy Apple Topping on a Butter Crumb Crust

INDIVIDUAL SNACK PACKS

Minimum 4 of Any One Type

SALSA | V | GF | DF | VGN

w/ Multicolored Stone Ground Corn Tortilla Chips 3.00 /EA.

HUMMUS | V | DF | VGN

House Made Pita Chips 3.25 /EA.

HOUSE-MADE POTATO CHIPS & BEER CHEESE DIP | V 3.50 /EA.

HOUSE-MADE SWEET POTATO CHIPS & CHIPOTLE RANCH DIP | V 3.50 /EA.

HOUSE-MADE GUACAMOLE | V | GF

w/ Multicolored Stone Ground Corn Tortilla Chips 3.75 /EA.

CRUDITÉ & PITA CHIPS with HOUSE-MADE HUMMUS OR ROASTED RED PEPPER DIP | V 4.00 /EA.



CHEESE, FRUIT & NUTS | V | GF | CN 5.50 /EA.

ANTIPASTO

Meats & Cheeses, Pepperoncini, Marinated Artichoke Hearts Roasted Red Peppers & Sliced Campagnolo Bread 5.95 /EA.



COLD BEVERAGES

CANNED SOFT DRINKS

COKE • DIET COKE • DIET SPRITE • SPRITE • ICED TEA
ROOT BEER • FANTA ORANGE 1.50 /EA.

Disposable Glass & Ice Included

JUICE BOTTLES

10oz. TROPICANA - ORANGE • CRANBERRY • APPLE 1.75 /EA.

WATER BOTTLES

16oz. BOTTLED STILL WATER 1.25 /EA.

16oz. BOTTLED SAN PELLEGRINO SPARKING WATER 2.00 /EA

22lb. BAG OF ICE 5.50 /PER BAG

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



HOT BEVERAGES

Disposable Beverage Box (12 Serving)

COLUMBIAN REGULAR & DECAFFEINATED COFFEE (12-CUPS)

Includes Cream, Sugar, Sweet' n low, Cups & Stirrers

18.50 / EC.

HOT WATER, DECAFFEINATED & REGULAR HERBAL TEA BAGS

Includes Cream, Sugar, Sweet' n low, Lemon Wedges, Cups & Stirrers

16.50 / EC.

HOT CHOCOLATE 15.50 / EC.

HOT CHOCOLATE W' BABY MARSH MALLOWS 17.50 / EC.

HOT APPLE CIDER 17.50 / EC.

Hot beverages can be delivered in plastic "Cambro" containers, which require pick-up.



ORDERING INFORMATION

- Please place your order 48 hours prior to the date of your event. Last minute orders are subject to product and scheduling availability.
- Prices are subject to change based upon market and seasonal availability. In the event of a significant market price change, Client will be notified and offered alternative options.

DELIVERY / PICK-UP DETAILS

- All delivery charges are based on zip code.
- If you request to have items delivered on trays, baskets etc. there will be an additional fee for equipment pick-up.
- Please include a 30-minute window of **TARGETED** delivery time. Example: (11:30a Del. will arrive between 11:00a & 11:30a) Please take into consideration the time it takes to access the location of your event (dock availability, front desk or security check-in, etc.)
- Minimum order for delivery 100.00 in food & beverage before tax & delivery charge.
- Deliveries are available until 6:00pm. Additional fee will be added to orders needing delivery after 6:00p.
- If
- Orders may be picked up at our commissary using **SHOWROOM DOOR**.
Monday - Friday 9:00am-5:00pm
Saturday 9:00am-3:00pm
Sunday 9:00am-1:00pm

PAYMENTS

- Payment may be made using American Express, Visa, Master Card or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order regularly may inquire about setting up billing with NET 30 terms.
- All prices are subject to current state and local sales tax.

CANCELLATION

- We must receive cancellation notice 36 hours prior to your event or a 50% surcharge will be assessed.

OFFICE HOURS

Monday – Friday 9:00a – 5:00p

WEEKEND PICK-UP HOURS

USE SHOWROOM DOOR

Saturday 9:00a – 5:00p

Sunday 9:00a – 1:00p



9204 Waukegan Rd, Morton Grove, IL 60053

Office: 847-965-4094 Fax: 847-965-4095

www.cateredbydesign.com

Catered by Design has made every effort to ensure that the allergen designations listed with the items are accurate. We also take every precaution to avoid cross contamination. However, we are not a nut free or gluten-free kitchen. If you have any questions, please give us a call. 1.847.965.4094