



CATERED by DESIGN.

BRINGING YOUR EVENTS TO *life*.

# Thank-full!



## CLASSIC MEAL FOR 4 120.00

OVEN-ROASTED TURKEY BREAST WITH GRAVY  
CLASSIC REDSKIN MASHED POTATOES  
FRAN'S TRADITIONAL STUFFING  
GREEN BEAN CASSEROLE  
CRANBERRY & APPLE SAUCE  
CORNBREAD & PUMPKIN BREAD

Purchase an additional Meal Kit to give to a friend and receive 10% off.

## ALA CARTE ENTREES

(Serves 4)

- SLICED HERB-ROASTED TURKEY | GF 35.00
- BEEF BRISKET | GF 53.95
- CLASSIC BAKED HAM WITH PINEAPPLE GLAZE | GF 25.00
- HORSERADISH SALMON 35.95 (4 pc)
- VEGAN GRILLED VEGETABLE STACK | V | GF | DF | VGN 9.25 (2 pc)
- WHOLE OVEN-ROASTED TURKEY 95.00 (Serves up to 15)

## MINI BOARDS

(Serves up to 12)

- DOMESTIC CHEESE BOARD | V | CN 36.95  
Array of Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack, Red Grapes, Strawberries and Assorted Crackers & Flatbread
- MÉLANGE OF FRESH FRUIT | V | CN | DF | VGN 22.95
- GARDEN FRESH CRUDITE | V 21.95  
Broccoli & Cauliflower Flowerets, Carrots, Celery, Zucchini & Radishes  
Served with Choice of Creamy Herb, Spinach, Caramelized Onion, or Hummus Dip
- SHRIMP COCKTAIL | GF | DF 42.95 (24 pc)  
Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon
- BRUSCHETTA PLATTER | V 14.75  
Served with House-made Toasted Crostini

## ALA CARTE SIDES

(Serves 4-5)

- SAVORY WILD RICE BLEND | V | GF | DF | VGN 6.50
- GREEN BEANS ALMONDINE | V | CN 9.50
- SWEET POTATOES WITH SPINACH | V 11.75
- GLAZED BABY CARROTS | V 12.95
- PARMESAN & TRUFFLE ORZO | V 12.95
- OVEN-ROASTED CANDIED BRUSSEL SPROUTS 13.50  
With Candied Bacon & Gorgonzola
- CRANBERRY & APPLE SAUCE 6.00/pt
- TURKEY GRAVY 4.50/pt

## SALAD KITS

(Serves 3-4)

- WINTRY SALAD | V | CN | GF 10.00  
Chopped Crisp Romaine, Spinach, Poached Pears, Candied Walnuts, Dried Cranberries and a Touch of Gorgonzola with Raspberry Champagne Vinaigrette
- CAESAR SALAD | V 10.00  
Romaine, Cherry Tomato, Grated Parmesan & House-made Croutons with Classic Caesar Dressing to the Side
- SWEET & SAVORY SALAD | V | CN | DF | VGN 10.00  
Field Greens, Strawberries, Wafer-Thin Sliced Red Onion, Mild Cayenne Candied Pecans & Crumbled Goat Cheese with White Balsamic Vinaigrette to the Side
- PICCATA SALAD | V | CN | DF | VGN 15.00  
Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon Preserved Lemon Vinaigrette





## DESSERTS

### HOUSE-MADE 10" PIES

Apple or Pumpkin | **V 20.00**

French Silk | **V 28.00**

Pecan | **CN 32.00**

**CHOCOLATE CAKE EXTRAORDINAIRE 6"** | **V 32.00**

**PUMPKIN CHEESECAKE 6"** | **V 25.95**

**APPLE CRISP** | **V 12.50 (Serves 4)**

**COOKIES BY THE DOZEN 8.50**

Traditional Chocolate Chip, Oatmeal Raisin,  
Butter or Cinnamon Sugar Rugelach

## MINI DESSERTS

**HOUSE-MADE MINI PIES** | **V (2 per pack)**

Cherry **10.75**

Apple/Cranberry **10.25**

Pumpkin **9.50**

**INDIVIDUAL CINNAMON PECAN BREAD PUDDING** | **V | CN**

With Caramel Brandy Sauce **9.75 (2 per pack)**

**SWEET POTATO SPICE CAKE SHOOTERS** | **CN**

With Salted Caramel & Bacon Mousse **14.50 (6 pc)**

**BANANA BREAD TIRAMISU SHOOTERS** | **V 11.50 (6 pc)**

## Ala Carte Holiday Brunch

### TRADITIONAL QUICHE 10"

Garden

Turkey Sausage & Red Pepper  
Ham, Broccoli & Potato

Zucchini, Red Pepper & Onion

**22.00 (Serves 6-8)**

### INDIVIDUAL CRUSTLESS QUICHES

See Flavors Above

**5.00/Pack (2 per pack)**

### BACON, EGG & VEGGIE BREAKFAST STRATA

**55.00 (Serves 10)**

### PUMPKIN BREAD

**5.50/Loaf**

### BABKA

Chocolate or Raspberry

**10.50/Loaf**

### BUTTERMILK BISCUITS

With choice of Vanilla Peach Butter or Cranberry,  
Pomegranate & Cabernet Sauce

**6.00 (6 per pack)**

### CRÈME BRULEE FRENCH TOAST

Caramelized Challah & Apples  
with Fresh Strawberry Compote

**29.00 (Serves 10-12)**

## DELIVER & PICK-UP DETAILS

- Meals may be picked up or delivered **COLD** with **HEATING INSTRUCTIONS** until 6:00pm on Wednesday, November 25, 2020. Meals may be picked up or delivered **HOT** until 2:00pm on Thursday, November 26, 2020. (Meals may also be delivered cold with heating instructions, if desired.)
- All delivery charges are based on zip code.
- Please include a 1-hour window of **TARGETED** delivery time.  
Example: (11:30am Delivery will arrive between 10:30am & 11:30am)  
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.
- Orders may be picked up at our commissary using the **SHOWROOM DOOR**.

## 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 POLICY:

WE MUST RECEIVE CANCELLATION NOTICE 72 HOURS PRIOR TO YOUR EVENT OR A 50% SURCHARGE MAY BE ASSESSED.

Catered by Design has made every effort to ensure that the allergen designations listed with the items is accurate. However, due to the variety of food prep procedures in our kitchens and the information from our vendors, we cannot guarantee the accuracy of our designations and disclaim any liability for the use of this information. If you have any questions please give us a call. **1.847.965.4094**

