



BRUNCH BUFFET STYLE MENU



CATERED *by* DESIGN™

BRINGING YOUR EVENTS TO *life*™

9204 WAUKEGAN ROAD MORTON GROVE, IL 60053 847.965.4094 cateredbydesign.com

Brunch Buffet Style Menu Information



Designed for 50 Guests or More

BUFFET PRICE INCLUDES THE FOLLOWING

Omelette Station, 1 Breakfast Selection, 1 Starch,
2 Fresh from the Garden, 1 Breakfast Meat, 3 Hearth Baked Breads,
Juices, Coffee & Assorted Herbal Tea Service

CHILDREN 12 & UNDER

Services in addition to menu pricing:

SERVICE & CULINARY STAFF

PLACE SETTING, EQUIPMENT & ADDITIONAL RENTALS

Based on the venue

FLOOR LENGTH LINEN RENTALS

Your choice of fabric & color

TASTING

Complimentary tasting for up to four (4) People
Additional Guests are welcome at 50.00 Per Guest

RECOMMEND EVENT PROFESSIONALS

Upon Request

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

PLEASE CONTACT US FOR PRICING AND ADDITIONAL INFORMATION.

Breakfast Selections

Choice of one each

OMELET STATION

Chef Preparing Omelets & Eggs to Order

Guest's Choice of Fillings

Sautéed Mushrooms, Onions, Red & Green Bell Peppers
Spinach, Tomatoes, Diced Ham, Salami, Chorizo
Scallions, Tomato Salsa, Swiss, Cheddar
(Egg Whites Available Upon Request)

BREAKFAST SELECTIONS

Choose One

GARDEN QUICHE | v

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

CRUSTLESS QUICHE LORRAINE | GF

Swiss Cheese, Caramelized Onion
Turkey or Apple Wood Bacon Bowl

THICK FRENCH TOAST | v

Blueberry Compote, Whipped Butter, Maple Syrup

CHICKEN CRÊPES

Roasted Garlic & Mushroom Cream Sauce

CRÈME BRULÉE FRENCH TOAST

WITH FRESH GRANNY SMITH APPLES

Fresh Strawberry Compote

APPLE CRÊPES | v | CN

Apple Compote with Pecans & Cinnamon

CARAMELIZED ONION & ASPARAGUS FRITTATA | v | GF

CRÊPES FLORENTINE | v

Spinach, Parmesan Cheese, Nutmeg

CHEESE BLINTZES | v

Strawberry Compote, Blueberry Compote, Sour Cream



BELGIAN WAFFLES | v

Whipped Butter, Syrup, Whipped Cream, Bananas Foster Topping

EGG SALAD & CHICKEN SALAD

Served with Pita Pockets

OPEN FACE PETITE BAGEL SANDWICHES

With Ribbons of Lox & Cream Cheese
Cucumber, Tomato, Red Onion

GRANDMA'S NOODLE KUGEL | v

Cream Cheese, Sour Cream, Cinnamon, Vanilla

BREAKFAST MEATS

Choose One

GLAZED BAKED HAM

CANADIAN BACON

THICK SLICED APPLE WOOD SMOKED BACON

TURKEY BACON

TURKEY SAUSAGE

PORK SAUSAGE LINKS

PORK SAUSAGE PATTIES

Starch & Garden Fresh Salads

STARCH

Choose One

POTATOES O'BRIEN | V | GF

Sautéed Onion, Red & Green Bell Pepper

NEW POTATOES | V | GF | DF | VGN

Oven-Roasted with Onions

DINER-STYLE HASH BROWN POTATOES | V | GF

Shredded & Browned

GRITS WITH SMOKED GOUDA | V

BISCUITS & SAUSAGE GRAVY

FRESH FROM THE GARDEN

Choose Two

MÉLANGE OF FRESH FRUIT | V | GF | DF | VGN

Seasonal Citrus & Berries, Carved Melon Centerpiece

FRESH FRUIT SKEWERS | V | GF | DF | VGN

Stemming from a Melon Base

ISRAELI COUSCOUS SALAD | V | DF | VGN

Dried Cranberries, Mint, Sweet Onion, Lemon Juice, Sea Salt

GRILLED VEGETABLE DISPLAY | V | GF | DF | VGN

Asparagus Spears, Carrots, Zucchini

Yellow Squash, Red Peppers, Mushrooms, Balsamic Glaze

GARDEN FRESH CRUDITÉ | V | GF

Spinach, Creamy Herb or Cucumber Dill Dip

WINTRY | V | GF | CN

Romaine, Spinach, Poached Pears, Gorgonzola Cheese

Candied Walnuts, Dried Cranberries

Raspberry Champagne Vinaigrette

SPINACH | V | GF | DF | VGN

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions

Toasted Sesame Vinaigrette

VANILLA YOGURT BOWL | V | CN

Granola, Raisins, Diced Fresh Fruit

MEDITERRANEAN SPREADS

Choice of Three:

House-made Hummus, Baba Ghanoush | V | GF | DF | VGN

Roasted Red Pepper Garlic Spread, Tomato Bruschetta | V | GF

Cannellini Bean Spread, Spicy Red Lentil Dip | V | GF | DF | VGN

Pita Triangles & Crostini



Hearth Baked Breads

Choice of three

PETITE NEW YORK BAGELS | V

Plain & Chive Cream Cheese

MINI CROISSANTS | V

HOMEMADE SCONES | V | CN

Choose two

Chocolate Chip, Mango, Pineapple, Pistachio

HOMEMADE MINI MUFFINS | V | CN

Choose two

Blueberry, Banana Nut, Poppy Seed

CINNAMON ROLL | V

HOMEMADE DANISH | V

Choose two

Plain, Fruit, Cheese

HOMEMADE TEA BREADS | V

Banana, Strawberry, Lemon-Poppy

HOMEMADE BISCOTTI BASKET | V | CN

Choose two

Chocolate, Lemon, Pistachio, Apricot, Pine Nut, Honey

HEARTH BAKED ROLLS | V

Choose two

Gourmet Knot, Multi Grain, Brioche, Pretzel Rolls



BEVERAGE

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon, Cream

ORANGE & CRANBERRY JUICES

Elegant Additions

Please add the pricing below to our package price on page 2.

NOVA LOX PLATTER

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives
Assorted Petite New York Bagels
Plain & Chive Cream Cheese

CHILLED WHOLE POACHED SALMON

Seafood Stuffing, Sliced Cucumber, Diced Red Onion
Lemon Wedges, Dill Sauce
Gourmet Wafers & Flat Bread

SMOKED WHITEFISH PLATTER

Large Bones Removed
Chopped Cucumber & Yellow Pepper Salad
Diced Red Onion, Chiffonade of Dill, Dill Crème Sauce

BACON BAR | GF

Maple Brown Sugar, Garlic & Herb, Dipped Chocolate

PUMPKIN CREPE CAKE | V | CN

Pumpkin Mousse, Crushed Pistachios

APPLE ROSE TART | V | CN

Maple Custard, Walnut Crust

INDIVIDUAL YOGURT PARFAIT | V | CN

Vanilla yogurt layered with seasonal berries
Granola Topping, Dried Fruit & Nuts
Displayed on our Signature Tree



WAFFLES OR PANCAKES STATION | V

Chef Attended

Guest's Choice of Toppings

Strawberries, Blueberries, Bananas, Chocolate Chips
Maple Syrup, Blueberry Syrup, Carmel Topping
Whipped Butter, Whipped Cream

GOURMET BISCUIT BAR

BISCUITS

Two per Guest

Buttermilk, Sweet Potato & Herb

SPREADS

Vanilla-Honey-Peach Butter, Garlic Butter
Cranberry, Pomegranate w/Cabernet

FIXINS

Southern Fried Chicken, Country Ham

DRIZZLES

Maple Mustard, Bourbon Butterscotch

Sweet Finale

THE DECADENT TRIO

Three Pieces per Guest

CANNOLI SHOOTERS | V | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

THE DECADENT CHEESECAKE STRAWBERRY | V | GF

Large Halved Strawberry dipped in Dark Chocolate

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY | V

Large Halved Strawberry dipped in White Chocolate

DARK CHOCOLATE-DIPPED BANANA SLICE | V | CN

Peanut Butter Mousse

CHOCOLATE TULIP CUP | V

Chocolate Mousse, Whipped Cream, Chocolate Drizzle

VANILLA PANNA COTTA | V | GF

Topped with Fresh Berry Coulis

RASPBERRY CHOCOLATE MOUSSE CUP | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

KEY LIME TARTLET | V

Fresh Berries

CHICAGO CARMEL CORN PARFAIT | V

Corn Sponge Cake, Salted Caramel Mousse
Cream Cheese Mousse
Caramel Corn Brittle, Chopped Caramel Corn

BANANA BREAD TIRAMISU | V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

VANILLA CREAM FRUIT PARFAIT | V | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

BLUEBERRY-BLACK RICE PUDDING | V | GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

CARMELITA BROWNIES | V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

VOLUPTUOUS BAR | V

Cheesecake, Cookie Dough, Oreo, Whoppers



SALACIOUS BITE | V | CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo
Rice Krispy, Chocolate Ganache

HOUSE-MADE CREAM PUFFS | V | CN

White & Dark Chocolate
(Choice of Two Flavors)
Pistachio, Grand Marnier, Kalúha, Black Currant, Nutella, Vanilla

COCONUT MACAROONS | V

Chocolate-Dipped or Banana Cream-Filled

PETITE RED VELVET CUPCAKES | V

Cream Cheese Frosting

CHEESECAKE LOLLIPOPS | V | GF

White & Dark Chocolate

WARM BABY CHURROS | V

ROASTED BERRY & FUDGE WHOOPIE PIE | V

Dark Chocolate Mousse, Blackberry Crunch

Brunch Bar

Based on Three Hours of Service

BLOODY MARY BAR

KETEL ONE & GREY GOOSE VODKAS

THE RIM

Lawry's & Celery Salt Blend

CRUDITÉS

Choose Two of the Following
Dill Pickle, Scallion, Carrot, Green Olive
Pepperoncini, Celery, Zucchini

STICKS

Choose One of the Following
Beef Jerky, Pepperoni, Salami, Jalapeño Jack Cheese

WORCESTERSHIRE, TABASCO SAUCE & BLOODY MARY MIX

CLASSIC & BLOOD ORANGE MIMOSA AND WHITE PEACH NECTAR BELLINIS

JUICES & SOFT DRINKS

Orange, Cranberry, Coke, Diet Coke, Sprite, Ginger Ale

UNLIMITED CHAMPAGNE, MIMOSAS & WHITE PEACH NECTAR BELLINI'S

