



BUFFET OR FAMILY STYLE MENU



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

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

Buffet Menu Information

Designed for 50 Guests or More



ARTISTICALLY DESIGNED BUFFET INCLUDES

Salad, Artisan Breads, Entrées, Vegetable, Starch,
Sweet Finale & Coffee/Hot Tea Service

CHILDREN 12 & UNDER

Plated Menu Available
Children 3 and under are free.

TASTING

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

RECOMMEND EVENT PROFESSIONALS

Upon Request

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

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.

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



Buffet Menu Information

Designed for 50 Guests or More

CLASSIC

Salad
Hearth Baked Breads
Chicken Breast Entrée
Traditional Vegetarian Entrée
Vegetable
Starch
Sweet Finale
Coffee & Tea Service

PREMIUM

Salad
Hearth Baked Breads
Chicken Breast Entrée
Meat Entrée
Vegetable
Starch
Sweet Finale
Coffee & Tea Service

PRESTIGE

Salad
Hearth Baked Breads
Meat Entrée
Seafood Entrée
Vegetable
Starch
Sweet Finale
Coffee & Tea Service

PLATINUM

Salad
Hearth Baked Breads
Chicken Breast Entrée
Meat Entrée
Seafood Entrée
Vegetable
Starch
Sweet Finale
Coffee & Tea Service



ADDITIONAL

With Premium • Prestige • Platinum Buffet

TRADITIONAL VEGETARIAN ENTRÉE

GOURMET VEGETARIAN ENTRÉE

Garden Fresh Salad

SPINACH | V | GF | CN | DF | VGN

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

BABY KALE & ARUGULA | V | GF | CN

Golden Raisins, Pecorino Cheese, Candied Walnuts
Lemon & White Wine Vinaigrette

MEDITERRANEAN | V | GF

Romaine, Red Onion, Za'atar Roasted Tomato, Feta Cheese
Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive
Red Wine Vinaigrette

SWEET & SAVORY | V | GF | CN

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

PICCATA | V | CN | DF | VGN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon
Preserved Lemon Vinaigrette

CAESAR

Romaine, Grape Tomato, Shredded Parmesan, Croutons
Creamy Caesar Dressing

SHAVED BRUSSEL SPROUT | V | GF | CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

CHOPPED

Chopped Greens, Crumbled Feta, Bacon, Scallions
Pear Tomato, Black Olive, Champagne Vinaigrette, Croutons

ACCOMPANIED BY

HEARTH BAKED ARTISAN ROLLS & ASIAGO LAVOSH

Whipped Herb Butter



Chicken Entrées

Choice of one

STUFFED POULTRY BREAST ENTRÉES

PANKO-CRUSTED STUFFED CHICKEN BREAST

Baby Spinach, Roasted Red Peppers, Smoked Gouda
Lemon Thyme Cream Sauce

STUFFED CHICKEN RICOTTA | GF

Ricotta Cheese, Portobello Mushrooms, Spinach
Dijon Mustard Sauce

CHICKEN POBLANO | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero, Queso Fresco

PROSCIUTTO-WRAPPED CHICKEN BREAST | GF | DF

Asparagus, Spinach, Red Peppers
White Wine & Garlic Sauce

CHICKEN MASCARPONE DI LOMBARDY | GF

Parmesan Crusted, Mascarpone Cheese, Artichoke Hearts
Roasted Red Peppers, Creamy White Wine Sauce

CHICKEN PORTOBELLO | GF

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction



BONELESS POULTRY BREAST ENTRÉES

TROPICAL-GRILLED CHICKEN | GF | DF

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

CHICKEN FONTINELLA BRUSCHETTA | GF

Fresh Tomatoes, Basil, EVOO

MEDITERRANEAN CHICKEN | GF | DF

Fresh Mushrooms, Tomatoes, Sweet Onions
White Wine & Roasted Lemon Sauce

CHICKEN LIMONE | GF

White Wine, EVOO, Lemon Butter, Provolone Cheese

CHICKEN VESUVIO | GF Skin-on

Frenched Cut, Red Onions, White Wine, Italian Spices

CHICKEN MARSALA | GF

Fresh Mushrooms, Marsala Wine

CITRUS-GLAZED CHICKEN BREAST | GF | DF

House-made Chutney to the side

CHICKEN PROVENCAL | GF

Fresh Tomato, Garlic, Black Olives, Basil, Dry White Wine



Meat Entrées

Uniform Chef Attended - Choice of one

HAND-CARVED SIRLOIN OF BEEF

Horseradish Aioli | **V** | **GF** | **DF**

Sauce Selections: Choice of one

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | **GF** | **DF**

Truffle Glaze | **GF**

Guinness Stout Reduction | **DF**

Port Wine Reduction with Fresh Herbs | **GF**

Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs | **GF** | **DF**

HERB-ENCRUSTED, CENTER-CUT PORK LOIN | **DF**

Parsley-Scallion Sauce

STUFFED LEG OF LAMB | **DF**

Butterflied Leg Stuffed with Spinach & Garlic
White Wine Sauce

ELEGANT ENHANCEMENTS UPGRADE

With Premium • Prestige • Platinum Buffet

PEPPERCORN-CRUSTED, ROASTED BEEF TENDERLOIN | **GF**

STOUT-BRAISED SHORT RIBS

BEEF BOURGUIGNON

Classic French Beef Stew



Seafood Entrées Choice of one

GRILLED SALMON FILLET | GF | DF

Pomegranate Gastrique, Lemon Zest, Fresh Chives

OVEN-ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO

SPINACH & CREAM CHEESE STUFFED SALMON | GF

Parmesan, Garlic & Lemon

MISO-GLAZED SALMON | DF

Bed of Frizzled Beet Threads

TERIYAKI-GLAZED SALMON FILLET | DF

Snipped Scallions

WHITEFISH WITH CHIMICHURRI | GF | DF

Chopped Parsley, EVOO, Garlic, Flaked Red Peppers

LAKE SUPERIOR WHITEFISH ACAPULCO | GF | DF

Citrus Marinated, Sweet & Savory Mango Salsa

TOMATO CURRY COD | GF | DF

Grape Tomatoes, Coconut Milk, Ginger, Garlic, Basil, Spices

MARINATED SNAPPER | GF | DF

Fresh Herb & Lemon Marinade, Mango Salsa

RED CURRY TOFU* | GF | DF

Thai Red Curry (Shrimp Paste & Fish Sauce), Coconut Milk
Pea Pods Broccoli Carrots, Red Pepper, Thai Eggplant, Bok Choy
Kaffir Lime Leaves, Lemongrass, Thai Basil, Jasmine Rice



Vegetarian Entrées – (Optional) Choice of one

TRADITIONAL

SPINACH LASAGNA | v

Fresh Spinach, Ricotta, Mozzarella, Marinara Sauce
Grated Parmesan

ZUCCHINI & MUSHROOM ROLLATINI | v | GF

Ricotta, Parmesan, Mozzarella, Marinara Sauce

CHEESE RAVIOLI | v

Vodka Sauce

EGGPLANT & SPINACH ROLLATINI | v | GF

Ricotta, Parmesan, Mozzarella, Marinara Sauce

CAULIFLOWER STEAK | v | GF | DF | VGN

Italian Herb Marinated
Asparagus, Wilted Spinach, Roasted Tomato Concassé

SWEET & SPICY CAULIFLOWER | v | DF

Panko, Honey, Chili Garlic Sauce, Soy, Scallion

VEGAN TANDOORI EGGPLANT | v | GF | DF | VGN

Grilled Japanese Eggplant, Brown Lentils
Tandoori Sauce



GOURMET

STUFFED PORTOBELLO MUSHROOM | v

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper
de Jonghe Breadcrumbs, Bed of Spinach, Red Pepper Coulis
(*Can be made Gluten Free & Vegan)

SAFFRON RISOTTO CAKES | v

Avocado & Grape Tomato Relish
Lemony Arugula Sprigs, Leek Sauce

Vegetables

Choice of one

GRILLED VEGETABLES SKEWER | V | GF | DF | VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers
Balsamic Glaze

OVEN-ROASTED CANDIED BRUSSELS SPROUTS | GF

Fresh Garlic, Crisp Bacon, Bleu Cheese

CAULIFLOWER & BRUSSEL SPROUTS | V

Parmesan Lemon Bread Crumbs

HARICOT VERTS WITH ROASTED RED PEPPERS | V | GF

GREEN BEANS ALMONDINE | V | GF | CN

Brown Butter, Toasted Sliced Almonds

HARICOT VERTS & BABY CARROTS WITH GREENING | V | GF | DF | VGN

MÉLANGE OF SUMMER VEGETABLES | V | GF

Carrots, Squash, Broccoli, Chive-Shallot Butter

ROASTED CAULIFLOWER WITH CRISPY CHICKPEAS | V | GF | DF | VGN

Light Dijon Vinaigrette, Roasted Leeks

RAINBOW CARROTS | V | GF | DF | VGN

Garlic, EVOO, Ras el Hanout

GRILLED ASPARAGUS & YELLOW PEPPERS | V | GF | DF | VGN

EVOO, Kosher Salt



Starch

Choice of one

CREAMY LEMON ORZO | V

Fresh Arugula

MEDITERRANEAN POTATOES | V | GF | DF | VGN

Red Onion, Oregano, EVOO

REDSKIN MASHED POTATOES | V | GF

Choice of Classic, Roasted Garlic or Horseradish

VERTICAL DOUBLE-STUFFED POTATO | V | GF

Cheddar Mashed Potato, Paprika

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

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

FINGERLING SWEET POTATOES & FRESH SPINACH | V | GF | DF | VGN

Red Onion, EVOO, Herbs

WHIPPED SWEET POTATOES | V | GF

Maple Brown Sugar

BROWN RICE PILAF | V | GF | DF | VGN

Roasted Butternut Squash, Wine-Infused Leeks, Dried Cranberries

SAVORY WILD RICE BLEND | V | GF | DF | VGN

White & Wild Rice with Herbs, Vegetable Stock

WHITE MAC & CHEESE WITH FRESH HERBS | V

Béchamel Sauce, Smoked Gouda, White Cheddar, Mozzarella
Fresh Oregano, Rosemary, Parsley, Thyme

DILLED BASMATI RICE | V | GF | DF | VGN

Vegetable Stock, Dill

HOMEMADE PASTA

Choice of One:

Rigatoni • Rotini • Penne • Shells

Sauces

Choice of One Sauce:*

Pomodoro • Marinara • Pesto Ala Crème • Bolognese
Spicy Vodka Sauce • Alfredo • Broccoli Aglio Olio

Grated Parmesan Cheese

*Ask a salesperson for dietary restrictions



Sweet Finale Choice of one



THE DECADENT TRIO

(Two Pieces per Guest)

Choice of Three:

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

RASPBERRY CHOCOLATE MOUSSE CUP | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

CANNOLI SHOOTERS | V | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

CHICAGO CARAMEL CORN PARFAIT | V

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

EARL GREY SHOOTER | V | GF | CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

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

VANILLA PANNA COTTA | V | GF

Topped with Fresh Berry Coulis

CHEESECAKE LOLLIPOPS | V | GF

White & Dark Chocolate

KEY LIME TARTLET | V

STRAWBERRY CHEESECAKE TARTLET | V

LEMON MERINGUE TARTLET | V

CRÈME BRÛLÉE TARTLET | V

DARK CHOCOLATE FRUIT & NUT BITE | V | CN

Dark Chocolate, Pistachio & Cranberry

CARMELITA BROWNIES | V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

WARM BABY CHURROS | V

Cinnamon Sugar & Carmel Sauce

SALACIOUS BITE | V | CN

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

VOLUPTUOUS BAR | V

Cheesecake, Cookie Dough, Oreo, Whoppers

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

ROASTED BERRY & FUDGE WHOOPIE PIE | V

Dark Chocolate Mousse, Blackberry Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE | V | CN

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE | V

Coconut Mousse

TIRAMISU WHOOPIE PIE | V

Mascarpone Mousse

HOUSE-BAKED COOKIES | V

Biscotti, Rugelach, Double Chocolate Chip
Oatmeal Raisin Melt-In-Your-Mouth Butter Cookies

4" FRESH FRUIT SKEWERS | V | GF | DF | VGN

Sweet Finale

CREATE YOUR OWN SUNDAE BAR |v|cn

Staff Attended

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Hot Fudge, Mixed Berry & Caramel Sauces
Chocolate Chips, Rainbow Sprinkles, Cookie Crumbles
Brookie Crumbles, M & M's, Butterfinger Shards
Chopped Reese's Peanut Butter Cups, Coconut Flakes
Whipped Cream, Maraschino Cherries, Pecans

S'MORES STATION |v

Create Your Own

TRADITIONAL S'MORES |v

Roasted Marshmallows, Dark Chocolate
Graham Crackers, Chocolate Chip Scone |v

CREATE YOUR OWN ICE-CREAM SANDWICH |v|cn

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Double Chocolate Chip • Snickerdoodle • Chunky Peanut Butter
Oatmeal Raisin Sugar Cookies

Self-Serve Toppings:

Chocolate Fudge & Caramel Sauces
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

COFFEE STATION

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon, Cream



ALA CARTE

MÉLANGE OF FRESH FRUIT |v|GF|DF|VGN

Seasonal Melons & Berries
Presented with a Carved Melon Centerpiece

HOUSE-BAKED COOKIES |v

Biscotti, Rugelach, Double Chocolate Chip,
Oatmeal Raisin Melt-In-Your-Mouth Butter Cookies

Passed Hors D'oeuvres Designed for 50 Guests or More

OPTION 1

SELECT THREE TYPES OF HORS D'OEUVRES

Price Based on Three Pieces per Guest

OPTION 2

SELECT FOUR TYPES OF HORS D'OEUVRES

Price Based on Four Pieces per Guest

OPTION 3

SELECT FIVE TYPES OF HORS D'OEUVRES

Price Based on Five Pieces per Guest

OPTION 4

SELECT SIX TYPES OF HORS D'OEUVRES

Price Based on Six Pieces per Guest



Hors d'oeuvres – Hot

SOUP SHOOTERS

GRILLED CHEESE TRIANGLE & TOMATO BASIL SOUP | V

WILD MUSHROOM BISQUE | V | GF

Flat Leaf Parsley

RAMEN NOODLE SOUP | V | DF | VGN

Lemongrass Broth

SURF & TURF SHOOTER

Lobster Bisque, Mini Beef Brochette

VEGAN CREAMY TOMATO BASIL | V | GF | DF | VGN | CN

Flat Leaf Parsley

VEGETARIAN CORN CHOWDER | V

Flat Leaf Parsley

SEAFOOD

TINY FISH TACO | DF

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

SMOKED SALMON ROSETTE

Crisp Potato Pancake, Lemon Crème Fraîche

COCONUT SHRIMP | DF

Sweet & Spicy Apricot Dipping Sauce

POBLANO SHRIMP | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

NOLA SHRIMP & VEGGIE SKEWER | GF

Grilled with Cajun Butter

CAJUN SHRIMP & GRIT CANAPE

Tomato Concassé

CHESAPEAKE BAY CRAB CAKE

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

SEA SCALLOPS WRAPPED IN BACON | GF

Herbed Parmesan Crust

GULF COAST STUFFED MUSHROOM

Shrimp, Crab, Herbed Breadcrumbs

ARANCINI WITH BUTTERNUT SQUASH

& THAI COCONUT CURRY SAUCE

Arborio Rice, Panko, Sage, Parmesan, Red Curry, Fish Sauce, Cilantro



Hors d'oeuvres – Hot

VEGETARIAN

STUFFED MUSHROOM | **V**

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

PORTOBELLO MUSHROOM TARTLET | **V**

Puff Pastry, Gruyere Cheese

MUSHROOM & WALNUT TARTLET | **V | CN**

Goat Cheese, Truffle Oil

ARTICHOKE HEARTS AU GRATIN | **V | GF**

Savory Mascarpone & Parmesan Cheeses

SPANAKOPITA | **V**

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

VEGETABLE EGG ROLL | **V | DF | VGN**

Bok Choy, Bean Sprouts, Carrots, Celery
Sweet & Sour Dipping Sauce

BABY POTATO PANCAKE | **V**

Sour Cream, Green Apple Relish

VEGGIE & POBLANO QUESADILLA | **V**

Flour Tortillas, Scallions, Poblano Peppers, Zucchini
Red Bell Peppers, Chihuahua Cheese, Cilantro, Salsa Rojo

CAULIFLOWER QUINOA FLATBREAD | **V | GF**

Broccoli Pesto, Roasted Cauliflower

BABY TAMARIND-GLAZED TOFU | **V**

Kachumbar Slaw, Brioche Bun

QUICHE FLORENTINE | **V**

Spinach, Swiss Cheese, Flaky Pastry Shell

BRUSCHETTA | **V**

Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese
Fresh Basil, Herb EVOO

RASPBERRY BAKED BRIE | **V | CN**

Preserves, Phyllo, Toasted Almonds

BRIE & APRICOT TARTLET | **V | CN**

Puff Pastry, Brown Sugared Almonds

CANNELLINI BEAN & TOMATO CONCASSÉ CROSTINI | **V | DF | VGN**

ARANCINI | **V**

Mozzarella Cheese, Marinara Sauce



Hors d'oeuvres – Hot

POULTRY

THAI CHICKEN SATAY | GF | DF | CN

Peanut Dipping Sauce

CHICKEN & PINEAPPLE SKEWER | GF | DF

Sweet & Sour Dipping Sauce

BAKED ORANGE CHICKEN MEATBALL

TERIYAKI CHICKEN & VEGETABLE SKEWER | DF

TINY TINGA TACO

Pulled Chicken, Onions, Pepper Jack Cheese, Sour Cream

JERK CHICKEN SKEWER | GF | DF

Mango Salsa

CHICKEN POBLANO | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

BABY CHICKEN BITE

Poached Chicken, Pepper Slaw, Fresh Greens
Chipotle Dill Aioli, Smoked Gouda, Brioche Bun

FRESNO CHILE PULLED CHICKEN | GF

Polenta Cake, Guacamole, Pickled Fresno Salsa

DUCK EGGROLL | DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam

DUCK MOO SHU BUNDLE

Hoisin Sauce, Crepe, Scallion

TANGERINE CHICKEN SKEWER | DF

Panko Crust, Citrus Soy Sauce, Sweet Chile

MEAT

THAI BEEF SATAY | GF | DF | CN

Peanut Dipping Sauce

MINI BBQ MEATBALL | DF

Tangy BBQ Sauce, Pretzel Stick

GOURMET ALL-BEEF COCKTAIL FRANK

Rosemary & Thyme Puff Pastry, Stone Ground Mustard

PETITE BEEF WELLINGTON

Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

TERIYAKI BEEF & FIRE-ROASTED VEGETABLE SKEWER | DF

CARNE ASADA QUESADILLA

Flour Tortilla, Tri-Colored Bell Pepper
Red Onions, Chihuahua Cheese, Salsa Rojo

BABY CHEESY BEEF BURGER

Caramelized Onions, Brioche Bun

BABY BRAISED SHORT RIB

Horseradish Aioli, Fresh Greens, Brioche Bun

BABY PULLED PORK

Creamy Slaw, Brioche Bun

CRISP BAKED POTATO CUP | GF

Sour Cream, Bacon, Scallions

PROSCIUTTO, FIG JAM & CARAMELIZED ONION FLATBREAD | DF

TINY CHORIZO TACO

Potatoes, Cheddar Cheese, Mild Green Salsa

BACON-WRAPPED DATE FILLED WITH CHORIZO | GF | DF

SAUSAGE & PEPPER SKEWER | GF | DF

Mild Italian Sausage, Tri-Colored Bell Peppers

SAUSAGE-STUFFED MUSHROOM

Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese

PHILLY CHEESESTEAK MUSHROOM | GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

ASPARAGUS WITH PROSCIUTTO

Mozzarella, Rosemary & Thyme Puff Pastry

SPICED LAMB PUFF | CN

Puff Pastry, Middle Eastern Spices, Pine Nuts, Tomato, Onion, Tzatziki Sauce

PETITE LAMB CHOPS

Gremolata Encrusted (Add 3.50 per Chop)



Hors d'oeuvres – Cold

SEAFOOD

SHRIMP SHOOTER | GF | DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

GRILLED & CHILLED PESTO SHRIMP SKEWER | GF

Sweet Red Pepper Dipping Sauce

TERIYAKI SHRIMP IN SNOW PEA | DF

Black & White Sesame Seeds

CALIFORNIA MAKI | GF | DF

Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame Wasabi, Pickled Ginger, Soy Sauce

SUSHI-GRADE AHI TUNA TARTAR | GF | DF

Chili Aioli, Sesame Seeds, Cucumber Boat

SEARED TUNA CARPACCIO | DF

Crisp Asian Wonton, Chili Aioli, Scallion

SMOKED SALMON PUMPERNICKEL CANAPE

Smoked Salmon Rosette, Lemon Crème Fraîche

TINY MISO-GLAZED SALMON | DF

Asian Wonton, Seaweed Salad

AHI TUNA POKE | GF | DF

Avocado, Sesame Vinaigrette, Served on Asian Spoon

MEAT

HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI | DF

Horseradish Aioli, Flat Leaf Parsley

ANTIPASTO SKEWER | GF | DF

Genoa, Capicola, Mortadella, Fresh Mozzarella Pepperoncini, Red Wine Vinaigrette

BURRATA CROSTINI

Prosciutto, Tomato, Balsamic Drizzle

BABY BELLS | GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion

MOROCCAN LAMB CROSTINI | DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

MUFFULETTA DEVEILED EGGS

Provolone, Capicola, Salami, Green Onion, Black Olives



Hors d'oeuvres – Cold

VEGETARIAN

ZA'ATAR ROASTED TOMATO | V | GF

Feta, Chickpea, Tomato Oil, Taro Chip

CAPRESE SKEWER | V | GF

Tomato, Fresh Mozzarella, Pesto Infused EVOO

GRAPE & GOAT CHEESE LOLLIPOP | V | GF | CN

Crushed Pistachio

VEGETARIAN CALIFORNIA MAKI | V | GF | DF | VGN

Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage
Wasabi, Pickled Ginger, Soy Sauce

BABY CAPRESE BITE | V

Grape Tomato, Fresh Mozzarella, Basil Vinaigrette
Brioche Bun

ASIAN NOODLE & VEGETABLE SALAD | V | GF | DF | VGN

Presented in a Chinese To-Go Container with Chopsticks
Glass Noodles, Ginger Soy Dressing

CRUDITÉ SHOOTER | V | GF

Crisp Fresh Vegetables, Herb Dip

FRESH SUMMER ROLL | V | GF | DF | VGN

Carrot, Scallion, Cucumber, Red Pepper
Rice Noodles, Rice Paper, Sweet Chili Dipping Sauce

WATERMELON, FETA & GRAPE TOMATO SKEWER | V | GF

Mint Vinaigrette

BLUEBERRY & GOAT CHEESE CROSTINI | V

Crisp Apple, Honey

AVOCADO DEVILED EGGS | V | GF | DF

BLOODY MARY DEVILED EGGS | V | GF | DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

