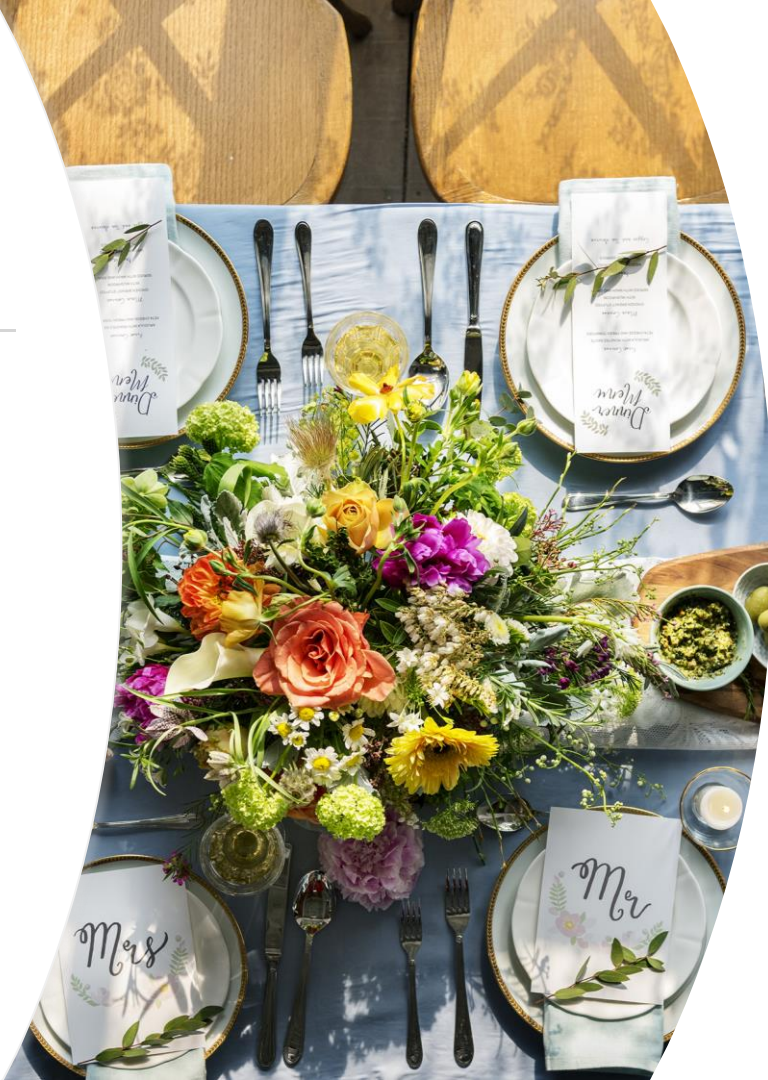




Summer Wedding Special

- *When it comes to planning a successful event, your caterer can make all the difference. Catering by Design has everything you need to make your event a success. Every detail of your function will be managed by our experienced, creative, and caring team of professional event planners.*





Choose 1

Domestic and Imported Cheese Display

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan crackers

Fresh Vegetable Crudité

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

All Inclusive Wedding Package

\$49 plus tax and service charge

Choose 3

Beef Tenderloin with Goat Cheese
with diced pickled vegetables on a crostini

Organic Red Rice and Risotto Arancini
with herb tomato puree

Black Forest Ham and Swiss Croissant Pinwheel
with sweet Dijon mayonnaise

Baked Mushroom Cap
filled with artichoke, spinach and Parmesan

Baked Scallop Wrapped in Applewood Bacon
with a maple syrup glaze

Crisp Asparagus with Asiago Cheese
wrapped in phyllo dough

Thai Spiced Meatball
In a sweet chili sauce

Brie Cheese and Raspberry Puree
wrapped in phyllo dough

Spinach and Feta (Spanakopita)
wrapped in a phyllo triangle

Mini Maryland Crab Cake
with Cajun remoulade sauce

Southwest Chicken Quesadilla
with red pepper cream sauce

Vegetable Spring Roll
with Asian dipping sauce

Heirloom Tomato with Roasted Garlic
and basil and goat cheese on a crostini

Roast Tenderloin of Beet with Mushroom
wrapped in a puff dough

Sesame Tuna Tartare with Mango Relish
on a wonton chip

Fresh Tomato and Mozzarella Skewer
garnished with basil pesto

Mini Grilled Zucchini Roulade
piped with herbed goat cheese

CONCORD DINNER BUFFET

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing

Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette

Fresh baked focaccia and country bread

Chef's seasonal vegetable and potato or rice

Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

Elegant Finger desserts or Complimentary Cake Cutting

**CHOOSE TWO ENTRÉES
ADD A THIRD ENTRÉE \$6.00**

Roast sirloin of beef, marinated and slow roasted with cabernet demi-glace

Sirloin steak tips with shitake mushrooms and pan gravy

Roast tenderloin of beef with port wine and whole grain mustard sauce

Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction

Panko crusted chicken stuffed with prosciutto, provolone, roasted red pepper and served over bacon horseradish cream sauce

Blackened chicken with shrimp, herb lemon jus lie

Herb garlic roasted Cornish game hen with cranberry cornbread filling and pan gravy

Baked salmon fillet with herb champagne butter and lemon

Roast pork loin with brandied peach chutney

Baked lobster macaroni and cheese

Wild mushroom ravioli with artichoke, roasted tomato, kalamata olive and basil pesto

Soy and garlic roasted broccoli, with chickpeas, tofu, red pepper, baby corn and toasted organic quinoa

GLUTEN FREE = ITEMS IN ITALIC

ADDITIONAL INFORMATION

Children's menus are available.

Prices in this planner are valid for new 2024 bookings in June, July and August

A14% service charge,

6% taxable administrative fee and 8.5% state tax will be added to all food and beverage.

8.5% state tax will be added to the catering fee.

\$300.00

Catering Fee includes China, Glassware and Silverware for dinner

