

BY DESIGN
CATERING



Wedding & Event Menu

MENU

Hors D'Oeuvres

PLATTERS AND ASSORTMENTS

Cheese Platter

Gorgonzola, Smoked Gouda, Cheddar, and Brie with Baguettes and Crackers

Antipasto Platter

Prosciutto, Mortadella, Salami, Grapes, Vegetables, Assorted Gourmet Olives, and Crackers

Butler Passed Deluxe Canapés

- Whipped Brie Tarts with Chutney and Almonds
- Island Shrimp with Cilantro Mousse and candied
- Pineapple on Coconut Cornbread
- Roast Beef Roulade with Horseradish Cream Mousse
- Seafood Mousse with Black Olive on Marbled Rye
- Salami cornets with Herb Cheese and Artichoke

Assorted Canapés

- Tomato Basil with Roasted Garlic
- Goat Cheese with Balsamic Figs
- Gorgonzola & Honey
- Gorgonzola with Bacon Jam
- Olive and Artichoke Tapenade
- Spinach and Artichoke

Smoked Salmon Platter

Capers, Horseradish Cream, Red Onions, Lemon Slices, Dill, Rye, and Pumpernickel

Datil Shrimp Cocktail

Bloody Mary Cocktail Sauce, Lemon, and Crackers

Fruit & Vegetable Platter

PASSED OR STATIONARY HORS D'OEUVRES

Beef Tenderloin Canapés

Meatballs on Bamboo Skewers

Your choice of: Asian, Hawaiian Sweet and Sour, Swedish, Marinara

Cranberry Walnut Chicken on Mini Toast

Chicken & Waffles

Chicken Satay

Your choice of Sauce: Thai Peanut, Datil BBQ, Roasted Garlic Sauce

Shrimp & Grits

With Creole Butter

Seared Beef and Blue

With Blue Cheese Cream in Phyllo

Beef Wellington Puffs

Mini Burgers

Roasted Pork Loin Sliders

With Gorgonzola and Onion Confit

Bacon Wrapped Dates

Prosciutto Wrapped Asparagus

Pistachio Goat Cheese Truffles

Camembert & Cranberry Puffs

Caprese Skewers

Truffle Mac & Cheese

MENU

Salads

Arugula Salad

With Marinated Tomatoes and Gorgonzola

Spring Mix Veggie Salad

With Vegetable Ribbons with Champagne Vinaigrette

Caesar Salad

With Shaved Parmesan and Garlic Croutons

Spinach & Mandarin Orange Salad

With Pecans, Grape Tomatoes and Citrus Vinaigrette

Blueberry Spring Mix Salad

With Blueberries, Candied Pecans, and Goat Cheese

Chicken Entrées

Herb & Roasted Garlic Chicken

Chicken

Your Choice of Sauce: White Wine Lemon Caper, Marsala, Citrus Datil St. Augustine

Bruschetta Chicken

Diced Tomatoes, Basil, Roasted Garlic, and Mozzarella

Stuffed Chicken

Goat Cheese and Sun-dried Tomato, or Creamed Spinach

Beef and Lamb Entrées

Grilled Lamb Chops

Choice of Sauce: Mint Pesto, Dijon Mint, or Curry

Carved Leg of Lamb

Seared Lamb Loin Chops

Steak Oscar

With Crab Meat and Hollandaise

Rubbed Beef Tenderloin

Your Choice of Sauce: Rosemary Balsamic, Cognac Cream Sauce, Port Wine

Espresso Pork Tenderloin

Roasted Prime Rib

Sliced and served with Au Jus and Horseradish Cream

Delmonico Sirloin

With Burgundy Sauce

Brazilian Flank Steak

*Hints of Cumin, Cilantro, Lime, and Serrano Peppers.
Served with Chimichurri Sauce*

Grilled Flank Steak

MENU

Seafood Entrées

Baked Fish

Your Choice of: Mahi, Snapper, Grouper, Salmon

Preparation: Garlic and Herb, Blackened, Lemon Pepper

Mediterranean Fish

Tomatoes, Artichokes, Kalamata Olives, and Feta

Fresh Fish St. Augustine

Sweet Onions, Garlic, and Herbs in a Citrus Datil Sauce

Bourbon Glazed Salmon

Garlic, Herb Shrimp & Scallops

In a White Wine Cream Sauce

Carving Stations

Includes Attendant, Table, Linen, and Warming Station

Beef Tenderloin

Served with Demi-Glace or Mushroom Gravy on the Side

Prime Rib

Served with Au Jus and Horseradish Cream

Ham

Choice of Honey Glazed or Smoked

Inspired Stations

Enjoy a Variety of Toppings to Choose From:

Taco Station

Shrimp and Grits Action Station

Mashed Potato Station

Pasta Station

Gourmet Grilled Cheese Action Station

Other Inspired Menus Available Upon Request:

- *Late Night Snacks*
- *Southern Themed*
- *Spanish Themed*
- *BBQ Themed*
- *Italian Themed*

Sides

Vegetable Medley

Squash, Zucchini, Asparagus, Sweet Onions, Red Peppers

Asparagus

Roasted Potatoes & Vidalia Onions

Zucchini Pasta

With Roasted Garlic, Herbs, and Shaved Parmesan

Green Beans

With Garlic Butter Sauce or Almandine

Risotto

With Roasted Sweet Potatoes and Caramelized Onions

Garlic Mashed Potatoes

Orzo

With Roasted Vegetables

Rice Pilaf

MENU

Special Diets

Create a special diet meal inspired by the chosen menu or chose from the list below:

Vegetable Pasta

With Sautéed Sweet Onion, Garlic, Fresh Herbs, Fresh Spinach, Zucchini, and Squash tossed in Pasta with Fire Roasted Marinara and Mozzarella

Roasted Portabella

With Sun Dried Tomato Tapenade: Gfree, Vegan, and Vegetarian

Zucchini Noodles

With Sautéed Spinach and Blistered Tomatoes: Gfree, Vegan, and Vegetarian

Seared Tofu or Tempeh

With Mashed Potatoes and Vegetables: Gfree, Vegan, and Vegetarian

Additional Services

Nonalcoholic Drink Station

Coffee Station

Cake Cutting

Table Place Settings

Dinner Plate, Salad Plate, Dinner Fork, Salad Fork, Dinner Knife, Water Goblet

*Bar packages are separate, contact us for information.

*All menus subjected to labor, rentals, server labor, travel, delivery fees, and tax.