

CATERED *by* DESIGNSM

BRINGING YOUR EVENTS TO *life*SM

FULL-SERVICE EVENTS

2026 EVENTS





Bringing Events to Life

Catered by Design's mission is to bring events to life with sumptuous food and refreshing beverages presented in spectacular fashion. We have been transforming catering into memorable experiences for over 20 years while maintaining an excellent reputation for exquisite food and exemplary service.



1

FAMILY OWNED & OPERATED

We are a proud family-owned and operated, mid-sized premier catering company that has been in operation since 2001.



2

CUSTOMIZATION & QUALITY

Our seasoned and talented sales specialists will help you craft a detailed and personalized menu to fit your taste and vision.



3

SUSTAINABILITY & COMMITMENT

Being a good steward of the environment is one of our key missions as a 3-star Certified Green Caterer and partner of the Sustainable Events Collective.



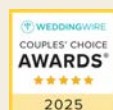
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FLAVOR & FINESSE

Our team is continually finding ways to create fascinating and delicious experiences with each event through our dedication to the culinary arts.

Awards & Partners

2026





Sample Menu

PLATED WEDDING

- 5 Passed Hors d'Oeuvres
- 1 Salad with Bread & Butter
- 4 Entrées (Poultry, Beef, Fish, & Vegetarian)
- 4 Desserts with Coffee & Tea Station
- 3 Late Night Snack Options

DIETARY GUIDE


VEGETARIAN
V


DAIRY-FREE
DF


GLUTEN-FREE
GF


VEGAN
VGN


CONTAINS NUTS
CN

Sample Menu



HORS D'OEUVRES

1

TINY FISH TACO | DF

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

ARTICHOKE HEARTS AU GRATIN | V | GF

Savory Mascarpone & Parmesan Cheeses

JERK CHICKEN SKEWER | GF | DF

Mango Salsa

PETITE BEEF WELLINGTON

Tenderloin of Beef, Mushroom Duxelle Puff Pastry

FRESH SUMMER ROLL | V | GF | DF | VGN

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

ENTRÉES

3

ROASTED, FRENCHED WHITE TRUFFLE CHICKEN BREAST

GF | DF

HARICOT VERT, BRIOCHE LEEK SAUCE | V

Poached Tomatoes, Frites

PARM POMME PUREE | GF | V

HAND-CARVED TENDERLOIN OF BEEF

Seasoned with Cracked Black Pepper, Truffle Glaze Sauce | GF

HARICOT VERTS & BABY CARROTS WITH GREENING

V | GF | DF | VGN

VERTICAL DOUBLE-STUFFED POTATO | V | GF

Cheddar Mashed Potatoes, Paprika

SWEETS

4

BANANA BREAD TIRAMISU | V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

RED VELVET CHEESECAKE BITE | V

Chocolate Cookie Crumbs, Whipped Cream

KEY LIME TARTLET | V

RASPBERRY CHOCOLATE MOUSSE CUP | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

Accompanied by

DARK ROASTED COLUMBIAN COFFEE & TEA STATION

With Regular & Decaffeinated Coffee & Assorted Tazo Teas

FIRST COURSE

2

SWEET & SAVORY SALAD | V | GF | CN

Field Greens, Strawberries, Sliced Red Onion, Dried Cranberry, Pistachios
Citrus Pistachio Dressing

Accompanied by

HEARTH BAKED ARTISAN ROLLS & ASIAGO LAVOSH

Whipped Herb Butter

ARTICHOKE HEARTS AU GRATIN



SAFFRON RISOTTO CAKES



GRILLED SALMON FILLET | GF | DF

Pomegranate Gastrique, Lemon Zest, Scallion

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

EVOO, Kosher Salt

CREAMY LEMON ORZO | V

Fresh Arugula

SAFFRON RISOTTO CAKES | V

Avocado & Grape Tomato Relish, Lemony Arugula Sprigs, Leek Sauce

LATE NIGHT SNACK

5

CHICAGO'S ALL – BEEF HOT DOGS | DF

Mustard, Diced Onion, Pickle Relish, Sliced Tomato, Dill Pickle, Sport Peppers
On a Poppy Seed Bun

BUFFALO CHICKEN SLIDER

Blue Cheese – Celery Slaw

HOT SOFT PRETZEL BITES | V

Cheese Sauce & Honey Mustard Dip

RED VELVET CHEESECAKE BITE





Upgrade Your Vision

1



DAZZLING RENTALS

We have plenty of in-house rental options for you to peruse in addition to providing upgrades for your china, glass, and flatware so that your vision is matched.

2



EYE-CATCHING LINENS

In addition to classic polycotton options, we also provide you with linen samples of all kinds to choose from with different texture, color, and patterns.

3



CUSTOM SIGNATURE EQUIPMENT

Our handcrafted signature equipment provides the opportunity to display food in different and exciting ways you may not have considered at your event that will really impress your guests.

TRANSPARENT SKYLINE WALL



WROUGHT-IRON WINE TREE



SIP & SAVOR WALL



Tips

Utilizing our signature equipment like our Wrought-Iron Wine Tree can reduce wait time in cocktail hour bar lines!





POISE & Professionalism

Catered by Design Captains, Servers, Bartenders, Chefs & Support Staff are all professionals who take a great deal of pride in their work.

Dressed in Bistro attire, our staff executes each event with style, attention to detail, and professionalism.



The Catered by Design team will handle set up and break down of your event as well as all food and beverage preparation and service.

Rest assured, our team takes every detail into account so you can enjoy your event!



Starting Budget Guide

These prices include your menu, our classic china, glass, and flatware, linen, staffing, and equipment. Tax and gratuity are not included in these prices.

Style of Service	Starting Prices
Buffet	\$145 / guest
Plated	\$155 / guest
Stations	\$165 / guest

These prices are here to help you get started as you begin your catering journey with us!

BUFFET



PLATED



STATIONS



Tips

We have a plethora of menus to peruse from for all kinds of occasions such as cocktail receptions, high teas, and brunch buffets to name a few!





WHERE TO START WITH Catered by Design

Let us help you **bring your event to life**, no matter what kind of occasion it is.
Below are a few places to **get started** with us:

WEBSITE



MENUS



CONTACT



Get in
touch today

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