



# Catering By Design

EVEN T S

Spring/Summer  
WEDDING MENU



## ELEVATING YOUR EXPERIENCE

Welcome to our culinary haven! we proudly present a meticulously crafted menu, a culmination of years of culinary exploration in fine dining establishments and catering. this menu marks a new standard here at catering by design. a truly chef-driven culinary journey, characterized by its "seasonal" nature and ever-evolving essence.

What tantalizes your palate this year is a fleeting masterpiece, unlikely to return next season. i take pride in embracing local and seasonal ingredients, ensuring each dish is a fresh, sustainable delight.

Let me walk you through the menu:

### Tray Passed Selections:

For this section, we invite you to make five selections. They are thoughtfully crafted, presented on unique serving pieces that I have designed and handmade. each bite is served by our expertly trained team to elevate your overall dining experience.

### Cocktail Stations:

We highly recommend exploring our cocktail station, starting with the chef's table, where seasonal delights are offered at a special rate. this is your canvas to create a personalized experience, with a wide array of options available in our supplemental selection.

As you progress to the 1st course, entrée, and dessert, the path is clear and delicious. should you seek something truly extraordinary and exclusive, we are more than happy to craft a one-of-a-kind culinary masterpiece for you. our event specialists are readily available to assist with questions, planning and pricing.

In this journey, I am not alone. we are fortunate to have an exceptional team of culinary professionals dedicated to ensuring that your day unfolds just as you've envisioned. to facilitate their efforts, please provide us with your guest count and any dietary restrictions in a timely manner, making their task a touch smoother.

We're thrilled to embark on this culinary voyage with you, and we look forward to crafting a memorable experience together.

Bon Appétit!

Roth Perelman  
Executive Chef | Partner

# BEVERAGE

## CRAFT COCKTAILS (spirits sold separately)

### BEAUREGARDE (VV)(GF)

mezcal, crème de violette, lime

### OCEAN EYES (VV)(GF)

gin, cucumber, lime, mint, salt

### MR. BRIGHTSIDE (VV)(GF)

vodka, grapefruit, rosemary, club

### BLUE-EYED BLONDE (VV)(GF)

rum, blueberry, yuzu

### DIABLO ROJO (VV)(GF)

tequila, fresh grenadine, lemon, ginger beer

### BREAK OF DAY (VV)(GF)

whiskey, blackberry, lemon, thyme

## SPECIALTY MOCKTAILS

### BRIGHT DAY (VV)(GF)

limeade, grapefruit, rosemary, club

### OLD BLUE EYES (VV)(GF)

butterfly pea flower tea, blueberry, lemon

### DEVIL DOG (VV)(GF)

lemon, iced tea, grenadine, ginger ale

### THYME TO RESET (VV)(GF)

black tea, lemon, blackberry, thyme

## MIXERS PACKAGES

### CRAFT MIXERS

Fresh-pressed juices, house-made syrups, bitters, fever tree mixers, pellegrino sodas, premium garnishes like, dehydrated citrus, salts, and herbs, plus crystal-clear 2x2 ice cubes. comes with one custom-crafted cocktail, such as a rosemary paloma or citrus gold rush.

### SIGNATURE MIXERS

fever tree mixers, pellegrino soda, fruit juices, and fresh garnishes like lemon, lime, cherries, olives, and ice are also available. includes selection one seasonal cocktail, signature cocktail, or craft cocktail.

### CLASSIC MIXERS

selection of sodas, juices, fresh mixers, tonic, club, garnishes, and ice

## BAR SNACKS

### MIXED NUTS (V)(GF)(N)

suya spiced

### OYSTER CRACKER (VV)

za'atar

### HURRICANE POPCORN (VV)

sweet seaweed

### PLANTAIN CHIPS (VV)(GF)

chili lime

### HOUSE CHIPS (V)(GF)

sour cream & onion



# TRAY PASSED

SELECT 5

SELECTION OF MORE THAN 5 REQUIRES  
ADDITIONAL STAFFING



## TACOS

PORK BELLY TACO (GF)(DF)

spicy banana ketchup, pickled carrot & daikon, cilantro

MERGUEZ MUSHROOM TACO (VV)(GF)

harissa aioli, asparagus-cilantro pesto

## BITES

DEVILED EGG (V)(GF)

soy and green curry

CRISPY SMASHED POTATO (GF)

goat sour cream, salmon caviar

HOT HONEY CHICKEN

corn blini, house ranch

## TOAST

CAESAR STEAK TARTARE TOAST

cured egg yolk, crispy caper, ficelle

MUSSEL TOAST (DF)

saffron aioli, fennel relish, sourdough

## SLIDER

ITALIAN BURGER SLIDER

provolone, balsamic onions, sesame seed bun

LAMB KOFTA SLIDER

mint raita, tomato chutney

## SPOONS

SEA BREAM CRUDO (GF)(DF)

arugula, olive, lemon

WATERMELON AHI CRUDO (VV)(GF)

ponzu, serrano pepper

## SHOOTER

SOUR CHERRY SOUP (VV)(GF)

fennel & dill (served chilled)

CUCUMBER SOUP (V)(GF)

olive oil, basil (served chilled)

## WAVY

LOBSTER CANNOLI (S)

ricotta, preserved lemon, tarragon

PEA CANNOLI (V)

white chocolate

## CONES

FOIE GRAS CONE

sour cherry, sicilian pistachio

TRIPLE CREAM BRIE CONE (O)

four fat fowl st. stephens cheese, strawberry

## SKEWERS

GREEN SHRIMP COCKTAIL (GF)(S)

salsa verde, cilantro

WAGYU COCKTAIL FRANK

chicago relish, tomato, poppy crust

# COCKTAIL STATIONS

## CHEF'S TABLE



### CHEF'S SELECTION

#### CREAMY HUMMUS (VV)

thyme, red pepper, walnut, baby carrots, pita

#### OLD CHATHAM LUMBERJACK BUCHERON (V)

blueberry compote, black pepper lavash

#### PA NOBLE CAVE AGED CHEDDAR (V)

fennel jam, lemon poppy lavash

#### SERRANO HAM (DF)

lemon saffron spread, rustic bread

#### SQUASH FLATBREAD (V)

pesto, feta, herbs

### PERSONALIZED EXPERIENCE (SELECT 5)

#### CREAMY

##### KALE DIP (V)(GF)

celery, house chips

##### CREAMY HUMMUS (VV)

thyme, red pepper, walnut, baby carrots, pita

##### YELLOW LENTIL SPREAD (VV)

endive, pita

#### CHEESE (BASED ON AVAILABILITY)

##### PA NOBLE CAVE AGED CHEDDAR (V)

fennel jam, lemon poppy lavash

##### BIRCHRUN BLUE (V)

cherry compote, cabernet rustica

##### FIREFLY FARMS BLOOMY BREEZE (V)

strawberry compote, rustic bread

##### GOAT RODEO HOOTENANY (V)

peach vanilla compote, lemon poppy lavash

#### GRILLED FLATS

##### SQUASH FLATBREAD (V)

pesto, feta, herbs

##### ROASTED OYSTER MUSHROOM FLATBREAD (V)

herb cheese, asparagus, pickled red pepper

##### LAMB MERGUEZ FLATBREAD (N)

romesco, manchego, almond gremolata

#### CURED (BASED ON AVAILABILITY)

##### BEEF SALUMI

tomato spread, sesame bread

##### ROSEMARY LAMB

toum, pita

##### ONE WILD FENNEL

peach compote, rustic bread

##### SERRANO HAM (DF)

lemon saffron spread, rustic bread

# COCKTAIL STATIONS

## SUSHI & RAW BAR



### SUSHI MAKI (4PC. PP.)

w/ pickeld ginger, wasabi, soy sauce

SPICY TUNA ROLL (GF)(DF)

cucumber, spicy sauce

SALMON ROLL (GF)(DF)

CALIFORNIA ROLL (DF)

cucumber, avocado, crab stick

VEGGIE ROLL (VV)(GF)

cucumber, avocado, pickle, carrot, toFu

### SUSHI MAKI SPECIAL (4PC. PP.)

w/ pickeld ginger, wasabi, soy sauce

RAINBOW ROLL (DF)

california roll topped with assorted sashimi

DRAGON ROLL (DF)

eel & avocado with eel sauce

SHRIMP TEMPURA ROLL (S)(DF)

special sauce

PHILADELPHIA ROLL

cream cheese, cucumber, crabstick, smoked salmon

### SUSHI NIGIRI (4PC. PP.)

w/ pickeld ginger, wasabi, soy sauce

TUNA NIGIRI (GF)(DF)

SHRIMP NIGIRI (GF)(S)(DF)

SALMON NIGIRI (GF)(DF)

YELLOW TAIL NIGIRI (GF)(DF)

### SUSHI POCKETS

TUNA SUSHI POCKET

spicy sauce, furikake, lime zest

CRAB SUSHI POCKET (S)

bonito aioli, tobiko, scallion

MISO SWEET POTATO SUSHI POCKET (VV)

furikake, purple shiso

### RAW BAR

SHRIMP COCKTAIL (GF)(S) (3PP)

fiery cocktail sauce

EAST COAST OYSTERS (GF)(S)(DF) (1PP)

tabasco sauce, lemons, mignonette

STONE CRAB CLAWS (GF)(S) (1PP)

mustard dipping sauce

SEAWEED GARNISH (VV)(GF)

### (ENHANCEMENTS)

PETITE LOBSTER ROLL (S)

brioche bun, boston lettuce, tarragon lemon lobster salad

# COCKTAIL STATIONS

HOT & TASTY



## DIM SUM

w/ sweet chili sauce, spicy sambal, soy sauce

STEAMED CHICKEN DUMPLINGS

VEGETABLE GYOZA (VV)

SHRIMP SHUMAI (S)

## (ENHANCEMENTS)

K-TOWN LO MEIN NOODLES (VV)

saam sauce, scallion, sesame, kimchi

## GINGER BAO

PORK BELLY BAO

sweet & sour bbq, pickled shallot, cilantro

SOY BRAISED SHIITAKE BAO (V)

jalapeno aioli, cilantro, pickled carrot

KOREAN FRIED CHICKEN BAO

scallion, kimchi mayo, quick pickle

## SLIDER GRILL

BBQ BURGER SLIDER

cheddar, bacon, bbq sauce, onion straws

HOT HONEY CHICKEN SLIDER

pepper agrodolce, ranch, pepper slaw

HOUSE MADE VEGGIE SLIDER (V)(N)

lettuce, tomato, special sauce

## BUENO TACO

CHIPOTLE CHICKEN TACO

salsa roja, queso, scallion, cilantro

CARNITAS PORK TACO

pineapple salsa, salsa verde, cilantro

CARNE ASADA TACO

chipotle crema, pickled red onion, cilantro

## SO PHILLY (MINI ROLLS)

CHOPPED RIB-EYE STEAK

fried onions, horseradish cheddar whiz

DUCK FAT CONFIT CHICKEN STEAK

caramelized onions, truffe brie whiz

OYSTER MUSHROOM STEAK(VV)

peppers and onions, garlicky broccolini, sharp provolone whiz

## MANGIA PASTA

CAVATELLI (S)

shrimp, summer squash, pesto

CHEESE TORTELLINI (V)

vodka sauce, basil

RICOTTA GNOCCHI (V)

cherry tomato, basil, lemon herb crumb

## SHUK PITA

SAFFRON CHICKEN

coriander yogurt, chopped salad, pita

CUMIN GRILLED SKIRT STEAK

jalapeno yogurt, cabbage slaw, pita

ZA'ATAR OYSTER MUSHROOMS (VV)

turmeric tahini, chopped salad, pita

# SEATED DINNER

SELECT 1 FROM EACH SECTION



## BREAD SERVICE (OPTIONAL)

VERMONT CREAMERY BUTTER (V)

maldon salt, fresh baked dinner rolls

SEASONAL BUTTERS & ARTISINAL BREADS (V)

beet butter & alder smoked salt - dill butter & fennel salt -  
honey butter & hawaiian black salt

## FIRST

BURRATA (V)

lemon macerated blueberry, arugula, frantoia evoo, focaccia

LITTLE GEM LETTUCE (V)(GF)

buttermilk ranch, pickled pepper relish

POLE BEAN SALAD (VV)(GF)(N)

whipped feta, friesee, mustard vinaigrette, walnuts

LANCASTER GREENS (V)(GF)(N)

goat rodeo chevre, toasted hazelnut, peach vinaigrette

## VEGAN

REDEFINED SMOKED BRISKET (VV)

castle valley grits, lacinato kale, chipotle jus, corn crunch

SHIITAKE SCHNITZEL (VV)(GF)

asparagus, leek soubise, beluga lentils, truffle mushroom sauce

## FISH

GRILLED SEABASS (GF)(S)

asparagus, leek soubise, beluga lentils, madras fumet

SEARED SALMON (GF)

dill emulsion, summer vegetables, fingerling potato, white wine  
butter sauce

PAN SEARED HAKE (GF)

white bean puree, lacinato kale, oyster mushroom, smoked  
paprika butter sauce

TUMERIC MARINATED LOUP DE MER (GF)

sweet potato puree, haricot verts, coconut cream sauce

GRILLED SWORD FISH (GF)

provençale tomato sauce, polenta, broccolini, caper salsa verde

## MEAT

GRILLED BEEF TENDERLOIN

herb mashed potatoes, peas, cippolini, thumbelina carrots,  
green peppercorn jus

BIRRIA SHORTRIB (GF)

castle valley grits, lacinato kale, chipotle jus, corn crunch

PAN SEARED CHICKEN BREAST (GF)

carrot puree, asparagus, peas & cippolini onion, yuzu piccata  
sauce

BONELESS IBERICO PORK RIBS (GF)

mustard soubise, summer succotash, fingerling potato, peach  
bbq jus

ANCHOVIE OLIVE LAMB ROULADE (GF)

pea puree, mint salsa verde, wild rice arancini, lamb jus

# DESSERT

## BEVERAGES

### COFFEE & TEA STATION (V)(GF)

rival brothers regular and decaf coffee and assorted tazo teas

### BOOZY COFFEE BAR (V)(GF)

brown sugar, whipped cream \*alcohol not included in price



## CAKE

### CLASSIC WEDDING CAKE

vanilla or chocolate cake, vanilla butter cream, scroll or dot design

## SWEET BITES

### STRAWBERRY RHUBARB (V)

cookie

### COOKIES AND CREAM (V)

cookie

### MADELEINE (V)

raspberry, white chocolate

### CHEESECAKE (V)

cherry

### POSSET (V)

white peach, lemongrass

### MOUSSE (N)

salted caramel, chocolate hazelnut crumbs

### PROFITEROLE

blackberry lavender

### TARTLET (V)(N)

apricot, ricotta, pistachio

### CUPCAKE (VV)(GF)

chocolate, matcha

### MACARON (V)(GF)(N)(DF)

blueberry chamomile

### BEIGNET

raspberry lychee

### TART (N)

chocolate strawberry

### ALFAJORES (V)(N)

thai tea white chocolate chip

### MOUSSE POP

strawberry, dark chocolate oreo

## DESSERT STATIONS

### CAKE "CANVAS" AND FLAVOR PALETTE (V)(N)

cake flavors: chocolate, vanilla, and red velvet filling flavors: raspberry jam, lemon curd, chocolate frosting, caramel buttercream frosting flavors: vanilla buttercream, chocolate buttercream, raspberry buttercream, nutella buttercream

### BEIGNET STATION (V)(N)

salted caramel, nutella sauce, seasonal fruit compote, powdered sugar, vanilla bean whipped cream

### TUBBY ROBOT ICE CREAM (V)

pick two flavors: ask your event specialist for availability  
guest's choice: cone or cup  
toppings bar: salted caramel, chocolate sauce, whipped cream, chocolate jimmies, rainbow sprinkles, oreo pieces, maraschino cherries

### AFFOGATO BAR (V)(N)

tubby robot's vanilla & chocolate ice cream drowned in freshly brewed espresso  
with your choice of chocolate chip biscotti, toasted pistachio, candied orange

# SUMMARY OF COSTS AND SERVICES

BASED ON 100 GUESTS

## MENU

TRAY PASSED	\$18.00
5 tray passed	
COCKTAIL STATIONS	\$16.00
chefs selection cocktail station	
SEATED DINNER	\$64.00
bread service, 1 first course, pre-order choice of entrée	
DESSERT	\$10.00
classic wedding cake, coffee & tea	
<b>EST. MENU TOTAL</b>	<b>\$10,800-\$12,400</b>

\*pricing based on guest count of 100

\*pricing is subject to change based on market price

\*menu price is based on filet & sea bass. Menu changes will alter price.

\*guests counts under 100 increase by 10%

## BEVERAGE

### CLASSIC BAR MIXERS

selection of sodas, mixers, juices, tonic, club, garnishes, ice, and simple syrup

**BEVERAGE TOTAL** **\$500.00**

## RENTAL

\*rental choices & changes may incur additional charge.\*

**RENTAL TOTAL** **\$2,500.00**

## STAFF

13 STAFF [CULINARY, SERVICE, BAR]

\*3 hour setup, 5 hour ceremony / reception, and 1 hour breakdown.\*

**STAFF TOTAL** **\$5,148.00**

**EST. SUBTOTAL** **\$18,948-20,548**

## ADDITIONAL COSTS

20% OPERATIONS FEE\*\*

8% SALES TAX



## DEADLINES

Menu choices, final guest count, and allergy specifications are due by noon 14 days before your event. Changes after the 14 day cutoff are not guaranteed and may incur additional costs to off-set increased labor. Discuss with your event specialist methods to confirm your guest count by your cutoff date. In the event you are uncertain of your RSVP's. There will be no reduction in cost for guests who fail to attend.

## PRICING

Your price is guaranteed for 60 days from date of receipt. After 60 days prices are subject to change.

## ALLERGEN STATEMENT

Our commissary contains flour, nuts and dairy fine particles can be carried in the air and trace amounts of any if these ingredients may be found in all foods. Many purchased products such as tart shells say "may contain nuts". We have no way of ascertaining whether they do or not. While we are diligent in our food preparation methods and service at events. Catering by Design will not be held responsible for a guest having a reaction due to their particular condition.

## EVENT CANCELLATION

Your event date is being held for you and Catering by Design would lose revenue if your event cancels. Events cancelled more than 6 months from the event date shall be assessed a \$2500 administrative fee, any outstanding balance will be held for use at a future event. If cancellation occurs within 6 months of the event date, all deposits held will be forfeited. Cancellation within 14 days of the event will be billed 85% of the invoice total. Day of cancellations will be responsible for 100% of the invoice total.

## EVENT FOOD

We are happy to pack up food to take away after the event with advanced notice, please let your event supervisor know. We highly recommend cooling foods to 40°F as soon as possible. Catering by Design is not responsible for any illness caused by the consumption of food post event.

## EXTREME WEATHER

You may postpone or cancel your event up to 36 hours from staff arrival time. If the event can be rescheduled without food loss, there will be no charge for postponement. If the event cannot be rescheduled, you will be billed for any food and production labor lost. If rent-al equipment has been delivered there will be a delivery/restocking fee of 50%. Cancellation within 24 hours is billed at the full cost. In the event a State of Emergency as declared by local officials within 24 hours of your event, you will not be billed for labor, but will be charged for food and production labor at cost. Food will be donated if possible.

## DESIGN

We maintain a full-time design and floral department. The "By De-sign" of Catering By Design produces world class room, station and tabletop looks for every event. Please ask for a quote!

## ALCOHOL

(CATERING BY DESIGN CAN PROVIDE ALCOHOL FOR YOUR EVENT)\*

We take care of all the purchasing & transportation so that you don't have to. In addition we taking responsibility, you are spared the worry of younger guests and not always younger guests! Taking your alcohol at the end of the event and continuing the party elsewhere. Often while driving. Unfortunately, it's a thing.

\*Only in locations that do not have their own liquor license.

## CATERING IS HARD WORK

We are constantly told by others how hard it is to do what we do. And they are right! Please consider a gratuity for your hard-working staff. We suggest \$50 per person or more. Thank you!