

Catering by Design's

~ Buffet Menus ~

The following suggestions are for events with 50 or more guests

The entrees on this menu are traditional comfort foods.

Lasagna 8.75

Chicken & Cheese Enchiladas 8.75

Chicken Breast Stuffed with Wild Rice served
with Peach Sauce 10.50

Carved Pork Loin Stuffed with Dressing served
with Raspberry Chutney 10.50

New England Slow Cooked Pot Roast 8.95

Oven Roasted Chicken 10.50

Chicken & Biscuits 8.95

Baked Mostacoli 8.75

Beef Stroganoff 10.50

Meatloaf 8.95

Any combination of 2 entrees listed below, add 2.00 per person.

Slow Roasted Turkey 8.95

Roast Beef Au Jus 8.95

Roast Pork Loin 8.95

Honey Baked Ham 8.95

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Buffet Menus Include the Following Sides:

~ Choice of 1 Potato ~

Garlic Mashed Yukon Potatoes

Roasted New Potatoes

Mashed with Gravy

Wild Rice Blend

Scalloped

Au Gratin

~ Choice of 2 Salads ~

Fresh Fruit

Asian Slaw

Garden Pasta

Mandarin Oriental Salad

Cucumber & Tomato Vinaigrette

Fresh Mixed Greens, Cucumbers, Tomatoes,
House made Croutons, & Balsamic Vinaigrette

Mixed Greens, Kalamatas, Roma Tomatoes, Pepperoncini,
Mozzarella, & Lemon Romano Vinaigrette

Mediterranean Couscous (add .75p.p.)

~ Choice of 1 Vegetable ~

Buttered Corn

Tiny Glazed Carrots

Seasonal Vegetable Medley

Price includes plastic & paper supplies, dinner rolls, & linens for the buffet.

Price does not include sales tax & service charge.

Prices are subject to change, quoted prices are guaranteed following deposit.