

Catering by Design's

~ Cold Hors d'oeuvres ~

The following menu is designed for a hors d'oeuvres reception or as passed bites before a dinner.
Suggestions for events of 50 or more, pricing is per piece.

Shrimp Tacos ~ Marinated Shrimp, Avocado, Tomato, Corn,
Cilantro Vinaigrette, in a Bib Lettuce Shell 1.95

Sushi Grade Tuna, Radish Sprouts, Wasabi, on Asian Spoons 2.50

Fresh Vegetable Spring Roll with a Sweet Chili Dipping Sauce 1.75

Bruschetta with Roma Tomatoes, Basil, & Fresh Mozzarella 1.45

Vertical Vegetable Display & Dip 1.45

Bruschetta with Artichokes, Herb Goat Cheese,
& Toasted Pinenuts 1.75

Fresh Fruit Kabobs with Crème Anglaise & Chocolate Ganache 1.45

Potato Pancake with Smoked Salmon & Herb Goat Cheese 1.65

Belgium Endive Stuffed with Kalamata Olive,
Roasted Red Pepper, & Pesto 1.45

Grilled Flatbread with Traditional Hummus, Red Pepper Hummus,
& Cilantro Hummus 1.45

Prosciutto Wrapped Asparagus with Shaved Asiago Cheese 1.45

Caprese Canapé 1.75

Price does not include tax and service charge
Above prices are subject to change, quoted prices are guaranteed following deposit.

Catering by Design's

~ Cold Hors d'oeuvres ~

The following menu is designed for a hors d'oeuvres reception or as passed bites before a dinner.
Suggestions for events of 50 or more, pricing is per piece.

Carved Roast Beef, Turkey, or Ham with Silver Dollar Rolls 1.65

Bruschetta with Roast Tenderloin, Oven Dried Tomato,
Caramelized Red Onion, & Herb Goat Cheese 1.75

Domestic Cheese Display with Fruit & Crackers 1.75

Imported Cheese Display with Fruit & Crackers
(minimum of 50 people) 2.95

Grilled Vegetables with Tapenades & Goat Cheese 1.45

Decorated Poached Salmon 160.00 each

Smoked Salmon Side with Accompaniments 95.00 each

Assorted Canapé 1.75

Price does not include tax and service charge
Above prices are subject to change, quoted prices are guaranteed following deposit.