

Catering by Design's

~ Served Dinners ~

The following suggestions are for events with 50 or more guests.

Catering by Design completes each item on site to ensure the highest quality possible.

Penne Pasta, Oven Dried Tomato, Fresh Spinach, Mushrooms
in a Brown Butter Sage Sauce 18.95

Chicken Marsala 19.95

Southwest Grilled Pork Tenderloin with Mango Salsa 20.95

Roasted Rosemary Scented Chicken in Natural Jus 20.95

Prosciutto & Gorgonzola Cheese Stuffed Chicken Breast
With Mushroom Demi Glaze 20.95

Roast Tenderloin French Market 28.95

Vegetable Stratta with Porcini Mushroom,
Sauvignon Blanc Cream Sauce 21.95

Grilled Beef Tenderloin with Gorgonzola
Chianti Reduction 28.95

Roasted Walleye with Morel Reduction 21.95

Fresh Herb Roasted Salmon with Pinot Noir Cream Sauce 22.95

Grilled Double Cut Marinated Pork Chop with Smoked Madeira Jus 22.95

Grilled Sea Scallops with Saffron, Onions, & Smoked Bacon 24.95

The above entrees include your choice of potato, vegetable, salad, dinner roll, & coffee.
Price includes china, silverware, water glasses, & linens.

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

