

Catering by Design's

~ Warm 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.

Marinated Korean BBQ Beef with Sesame Dipping Sauce 1.95

Caramelized Pear Baked Brie Pastry with Prosciutto,
Pecans, Fig, & Brown Sugar 2.25

Roasted Duck & Wild Mushroom Jus with Creamy Polenta,
& French Baguette 2.25

Goat Cheese Blintz with Oven Dried Tomato,
Toasted Pine Nuts, & Basil 1.75

Mediterranean Chicken Skewers with
Moroccan BBQ Sauce 1.45

Beef Tenderloin & Maryland Crab
Wrapped in Smoked Bacon 1.95

Pancetta Wrapped Shrimp with Smoked Tomato Cream Sauce 2.65

Chorizo Sausage & Smoked Bacon Stuffed Dates
with Orange & Red Pepper Cream Sauce 1.65

Assorted Gourmet Pizzas 1.65

Marinated Asian BBQ Ribs 2.25

Maryland Style Crab Cakes with Roumalade Sauce 1.95

Spinach, Feta, & Roasted Red Pepper Buchee 1.45

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

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

Spanish Piquillo Peppers Stuffed with
Fresh Herb Goat Cheese 1.95

Mini Blue Burgers 1.95

Morel Mushroom & Marsala Cream Pastry 1.95

Dungeness Crab Stuffed Mushrooms 1.65

Sausage Stuffed Mushrooms 1.45

Assorted Quesadilla with Red & Green Salsa 1.65

Skirt Steak, Sautéed Onions in a Mini Bun 1.95

Chorizo & Caciotta Cheese Taquitos 1.95

Ginger & Curry Coconut Chicken with
Mango Dipping Sauce 1.65

Meatballs in Brandy Demi Glace 1.25

Asian Chicken, Ginger, & Scallion Wontons 1.95

Mini Beef Wellington 1.65

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