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.

Harvest Bruschetta ~ Sweet Potato, Roasted Pepita, on a Toasted Baguette with a Savory Sage Goat Cheese

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

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

Fresh Vegetable Spring Roll with a Sweet Chili Dipping Sauce

Bruschetta with Roma Tomatoes, Basil, & Fresh Mozzarella

Vertical Vegetable Display & Dip

Bruschetta with Artichokes, Herb Goat Cheese, & Toasted Pinenuts

Fresh Fruit Kabobs with Crème Anglaise & Chocolate Ganache

Potato Pancake with Smoked Salmon & Herb Goat Cheese

Grilled Flatbread with Cilantro Hummus

Prosciutto Wrapped Asparagus with Shaved Asiago Cheese

Caprese Canapé

Price does not include tax and labor.

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.

Domestic Cheese Display with Fruit & Crackers

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

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

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

Grilled Vegetables with Tapenades & Goat Cheese

Decorated Poached Salmon

Smoked Salmon Side with Accompaniments

Assorted Canapé

Mini Individual Crudités with Buttermilk Ranch

Mini Summer Caprese Served on an Asian Spoon

Price does not include tax and labor.

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