

# 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.*

Boneless Short Rib served with Creamy Polenta

Marinated Sirloin with Arugula Pesto & Piquillo Pepper

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

Balsamic, Honey Marinated Turkey London Broil

Butternut Squash Lasagna

Southwest Grilled Pork Tenderloin with Mango Salsa

Chicken Breast Stuffed with Brandied Apples, Dried Cranberries, Toasted Pecans, & Brie

Roasted Rosemary Scented Chicken in Natural Jus

Vegetable Stratta with Porcini Mushroom, Sauvignon Blanc Cream Sauce

Grilled Beef Tenderloin with Gorgonzola Chianti Reduction

Roasted Walleye with Morel Reduction

Fresh Herb Roasted Salmon with Pinot Noir Cream Sauce

Seared Sea Scallops with Saffron, Onions, & Smoked Bacon

The above entrees include your choice of potato, Seasonal Vegetable Medley, House Salad, dinner roll, & coffee. Price includes china, silverware, water glasses, & linens.

Price does not include tax and labor.

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

507-282-3005 [cateringbydesignmn@gmail.com](mailto:cateringbydesignmn@gmail.com) 898 7th ST. N.W. Rochester, MN 55901