

# *The Social Menu*

*Catering by Design*

info@catering-by-design.com // 919.481.2366

25 Person Minimum

# *Build Your Own Dinner Buffet*

\$24.00

*Per Person*

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## **Choice of Salad (Pick One)**

Caesar Salad

Seasonal Greens with Carrots, Cucumbers & Tomatoes

House Vinaigrette

Signature Salad - Baby Greens with Fresh Strawberries, Feta Cheese,  
Candied Walnuts & Apple Cider Vinaigrette

## **Choice of Entrée: (Pick One)**

Chicken Marsala

Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce

BBQ Beef Brisket

Memphis Chicken

Beef Tips with Red Wine Demi

## **Choice of Side: (Pick Two)**

Red Skinned Mashed Potatoes

Rice Pilaf

Macaroni & Cheese

Fresh Green Beans

Saute' Vegetable Medley

Hot Marinated Grilled Vegetables

Country Green Beans (with Bacon & Onion)

*Dinner Rolls with Butter Included*

## **Additional Upgrades**

Additional Side - \$4 per person

Additional Entrée - \$7 per person

# *Fiesta Americana*

**\$24.00**

*Per Person*

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Tortilla Chips with Guacamole, Salsa & Queso

Chicken with Onions, Peppers & Fresh Cilantro with Flour  
Tortillas

Steak with Onions, Peppers & fresh Cilantro with Flour  
Tortillas

Served with Cheddar Cheese, Sour Cream, Guacamole &  
Pico de Gallo

Black Beans

Cilantro Lime Rice

## *Hors d'oeuvre Buffet*

\$28.00

*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads  
Hummus, Hot Spinach Artichoke Dip & Tomato  
Basil Spreads

Imported & Domestic Cheeses with  
Fruit Garnish & Assorted Crackers

Parmesan Crusted Chicken Bites with Apricot Mustard

Springs Rolls with Thai Chili Sauce

Miniature Crab Cakes with Lemon Aioli

Portobello Stack with Sesame Ginger Demi Glaze

Chilled Marinated Grilled Vegetable

# *Sporting Event Buffet*

**\$25.00**

*Per Person*

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Fresh Vegetables with Homemade Ranch

Cajun Wings with Celery, Ranch & Blue Cheese

BBQ Meatballs

Pigs in a Blanket

Hot Buffalo Chicken Dip, Pita Points, Crostini & Assorted Crackers

Make Your Own Hamburger Sliders

# *An Italian Affair*

\$26.00

*Per Person*

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## **Hors d' Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads with Hot Spinach  
Artichoke, Tomato Basil & Hummus Spreads

## **Buffet Menu**

Baby Mixed Greens with Mozzarella, Tomatoes,  
Red Onions, Olives, Grated Parmesan & Croutons  
Red Wine Vinaigrette

Hand Breaded Chicken Parmesan

Baked Manicotti with Spinach, Mozzarella Cheese  
& Alfredo Sauce

Saute Vegetable Medley

Garlic Bread

# *Backyard Picnic*

\$24.00

*Per Person*

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## **Slider Bar**

Burgers & Pork BBQ

Buns, Sliced Cheddar Cheese, Slaw, Lettuce,  
Sliced Tomatoes, Red Onion, Dill Pickles,  
Ketchup, Mayo, Mustard,  
Hot Sauce & BBQ Sauce

## **Sides**

Broccoli Salad

Baked Beans

Individual Assorted Potato Chips

Fresh Cubed Fruit

## **Dessert**

Cookies & Brownies

# *Southern Buffet*

**\$26.00**

*Per Person*

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Seasonal Green Salad  
with Carrots, Cucumbers & Tomatoes with  
House Vinaigrette & Homemade Ranch

Pulled Pork  
(Northern BBQ, Vinegar BBQ & Hot Sauces  
& Cole Slaw )

Memphis Chicken

Country Style Green Beans with Bacon

Homemade Baked Macaroni & Cheese with  
White Cheese & Bread Crumbs

Rolls & Butter



# *Dinner Buffet with Hors d'Oeuvres*

\$38.00

*Per Person*

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## **Hors d'Oeuvres**

Grilled Tuscan, Pita & Focaccia Breads with Hot Spinach  
Artichoke, Tomato Basil & Hummus Spreads

## **Dinner Buffet**

Baby Greens with Fresh Strawberries,  
Feta Cheese & Candied Walnuts  
Citrus Vinaigrette

Breast of Chicken Stuffed with Bacon & Gouda with Pesto  
Cream Sauce

Red Wine Braised Short Ribs

Red Skinned Garlic Mashed Potatoes

Hot Marinated Grilled Vegetables

Rolls with Butter

# *Hors d'Oeuvres with Carving Station*

**\$41.00**

*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads  
Humus, Hot Spinach Artichoke Dip & Tomato Basil Spreads

Imported & Domestic Cheeses with  
Fruit Garnish & Assorted Crackers  
Chilled Marinated Grilled Vegetables

Pesto Shrimp

Spring Rolls with Thai Chili Sauce

Bacon Wrapped Chicken with Buffalo Ranch

Miniature Crab Cakes with Lemon Aioli

## **Carving Station\***

Rosemary Roasted Prime Rib of Beef

Balsamic Onion Marmalade  
Horseradish & Whole Grain Mustard Sauces

Dinner Rolls

*\*Chef Required for Carving Station*

# *Brunch Buffet*

**\$25.00**

*Per Person*

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Four Cheese Egg Casserole

Bacon

Diced Seasoned Hash Browns

Chicken & Waffles

Seasonal Fresh Sliced Fruit with Sweet Yogurt Sauce

Biscuits with Butter & Jelly

# *A Chance of Showers*

\$24.00

*Per Person*

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Imported & Domestic Cheeses with Fruit Garnish  
& Assorted Crackers

Fresh Cubed Fruit with Sweet Yogurt Sauce

Cupcake Quiche Florentine & Ham and Swiss

## **Assorted Tea Sandwiches**

Pimento Cheese Tea Sandwiches

Petite Croissants with Chicken Salad

Prosciutto with Goat Cheese & Fig Jam on Crostini

Fresh Sliced Fruit with Sweet Yogurt Sauce Chilled

Marinated Grilled Vegetables