

The Social Menu

Catering by Design

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25 Person Minimum

Build Your Own Dinner Buffet

\$24.00

Per Person

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

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

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

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

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

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

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

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

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

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

Imported & Domestic Cheeses with Fruit Garnish
& Assorted Crackers

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