



APPETIZERS

Pricing is per person unless otherwise noted
8 order minimum per selection

- Stuffed Mushrooms** with fresh sage and sausage...\$1.75
- Homemade Hummus** with assorted flat bread...\$1.75
- Chicken Wings** with choice of mild, spicy, bbq or teriyaki sauce...\$1.75
- Seven Layer Dip** and tortilla chips ...\$2.00
- Artichoke Crab Dip** with pita bread wedges...\$2.50
- Baked Brie & French bread**...\$15 small / \$30 large
- Pesto Chicken or Tomato Basil & Black Olive Bruschetta**...\$1.75
- Hovan or Finger Sandwiches**...\$2.50
- Stuffed Tomatoes** with smoked salmon, boursin and fresh herbs...\$2.00
- Stuffed Baby Potatoes** with fresh basil and ricotta cheese...\$1.75
- Spanakopita** – Phyllo pastry with spinach, feta and herbs...\$2.00
- Grilled Beef, Chicken or Shrimp Satays**...\$2.50
- Coconut Chicken Tenders** with spicy ginger sauce...\$2.50
- Prosciutto wrapped Melon** with Balsamic reduction or **Prosciutto wrapped Asparagus**...\$3.00
- Crab Stuffed Portobello Mushrooms** with tarragon cream sauce...\$4.00
- Seasonal Vegetable Tray**...\$1.75
- Fresh Fruit Tray**...\$2.50
- Assorted Cheese Platter**...\$2.75 – \$4.00
- The Afternoon Break** – Seasonal fresh fruit tray, vegetable tray w/dip, hovan sandwiches, cookies and beverage...\$5.95 per person
- The Hot Combo** – Meatballs in marinara, egg rolls w/ sesame ginger sauce, chicken wings w/ bleu cheese dressing, chicken tenders w/ bbq sauce, cookies and beverage...\$6.50 per person
- The Deluxe Combo** – A combination of the above selections...\$7.50 per person

SALADS

Includes choice of side, cookies and beverage...\$7.50 per person
5 servings per selection

- Chicken or Shrimp Caesar Salad** – Crisp lettuce, homemade croutons and creamy Caesar dressing with grilled chicken or shrimp.
- Asian Salad** – Mixed greens, fresh veggies and ginger soy pasta sprinkled with sesame seeds and crunchy chow mein noodles. Served vegetarian or with marinated steak or chicken.
- Pecan Chicken Salad** – Sundried cranberries, feta cheese, mandarin oranges and green leaf lettuce topped with pecan crusted chicken breast and a light vinaigrette.
- Greek Salad** – Feta, black olives, tomatoes, cucumbers, pepperoncini peppers and red onion over mixed greens with grilled chicken or served vegetarian.
- Crab Cake Salad** – Mixed greens with homemade crab cakes & herb vinaigrette.
- Black & Bleu Salad** – Grilled Steak, bleu cheese & caramelized red onion over green leaf lettuce.

SANDWICHES & WRAPS

Includes choice of side, chips, cookies and beverage...\$7.50 per person

- Pesto Chicken Sandwich** – Whole grilled chicken breast with fresh basil pesto and provolone.
- Chicken Salad Sandwich** – Homemade chicken salad with sun-dried cranberries and pecans.
- Turkey, Ham or Roast Beef Sandwich** – Lettuce, tomato and provolone.
- Tuna Salad Sandwich** – Tuna salad with dill and red onion.
- California Turkey Wrap** – Smoked turkey, lettuce, tomato, guacamole and provolone.
- Greek Wrap** – Grilled chicken breast, artichoke hearts, olives, lettuce, tomato and feta.
- Veggie Wrap** – Hummus, feta, cucumber, red onion, lettuce and tomato.
- Spicy Thai Wrap** – Grilled chicken breast with rice, ginger slaw and spicy ginger sauce.
- Shrimp Caesar Wrap** – Grilled shrimp, lettuce and tomato with Caesar dressing.
- Buffalo Chicken Wrap** – Grilled chicken, bleu cheese, lettuce and tomato with spicy buffalo sauce.

SALAD, SANDWICH OR WRAP BOX LUNCH

Includes chips or crackers, cookie and beverage...\$6.95 per person

- Half Wrap Box Lunch**...\$5.25
- Cup of Pasta Salad**...\$1.25



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ENTREES

Includes choice of side, cookies and beverage...\$8.50 per person
6 order minimum per selection unless otherwise noted
Bread & Butter...75¢

Roasted Chicken – Orange Honey Rosemary, Rotisserie Seasoned, Lemon Pepper or Jamaican Jerk with herb roasted potatoes.

Pork Chops – Savory roasted pork chops served with summer squash casserole.

Fried Catfish – Cornmeal dusted filets with fresh coleslaw and jalapeno tartar sauce.

Meatloaf – Zesty meatloaf with peppers and onions, served with macaroni and cheese.

Creole Shrimp – Sautéed shrimp and vegetables in a spicy Creole sauce over rice.

Manicotti – Cheese filled shells topped with marinara sauce, mozzarella and parmesan cheese. 5 servings per pan

Mediterranean Chicken – Grilled chicken breast over penne pasta with feta cheese, artichoke hearts, black olives and tomatoes.

Lasagna – Traditional ground beef and marinara with mozzarella and parmesan. 8 servings per pan

Vegetable Lasagna – Assorted fresh vegetables layered with marinara, mozzarella and parmesan. 8 servings per pan

Linguine & Meatballs – Covered with spicy marinara sauce and parmesan cheese.

Chicken Primavera – Linguine, grilled chicken and fresh vegetables tossed in a light herb olive oil or parmesan cream sauce.

Vegetable Primavera – Fresh sautéed vegetables and parmesan cream sauce over linguine.

Spicy Chicken Pasta – Grilled chicken tossed with penne pasta, tomatoes and Cajun spices.

Pesto Chicken – Penne pasta with grilled chicken, sun dried tomatoes and black olives tossed in basil pesto and topped with parmesan.

Paella – Shrimp, sausage, chicken and vegetables baked with spicy saffron rice.

Fajitas – Steak or chicken grilled with onions and green peppers. Served with shredded lettuce, cheddar cheese, tomatoes, salsa, sour cream and soft flour tortillas.

Southwest Chicken – Seasoned chicken breast grilled and served over rice, black beans and corn, topped with Monterey jack and sautéed green peppers, onions and tomatoes.

Sesame Ginger Pasta – Chicken, beef, shrimp or vegetarian with sautéed fresh vegetables and noodles in a sesame-ginger sauce.

Lasagna or Veggie Lasagna with Caesar or tossed salad, cookies & beverage...\$7.95 per person (8 servings per pan)

Pulled Barbeque Chicken with buns, chips, coleslaw, cookies & beverage...\$7.95 per person

SPECIAL ENTREES

Includes choice of side, assorted desserts & beverage...\$9.50 per person
6 order minimum per selection
With clear plastic place settings...\$10.95 per person

Salmon Filet – Poached filet with lemon, garlic and dill or Barbeque Roasted filet. Served with herb roasted red potatoes.

Roasted Pork Loin – Tender roasted pork loin glazed with sweet guava. Served with a side of mashed sweet potatoes.

Coconut Chicken – Boneless breast baked in toasted coconut and served over pineapple wild rice with a sesame-ginger sauce.

Pecan Chicken – Pecan crusted chicken breast over cranberry wild rice with a Dijon cream sauce.

Shrimp, Beef, Chicken or Tofu Kabobs – Grilled with fresh vegetables in a sesame-teriyaki glaze. Served with couscous

Salt Crusted Roast Beef – Slow roasted beef coated with sea salt and sprinkled with bleu cheese. Served with mashed potatoes.

Chicken Parmesan – Breaded boneless breast baked with marinara and parmesan. Served over linguine.

Blackened Tilapia – Pan seared in Cajun spices and served with pineapple wild rice.

SIDES

Approximately 10 servings. All sides are vegetarian.

Tossed Salad
Caesar Salad
Asian Salad
Greek Salad
Cole Slaw
Cucumber Salad
Broccoli Salad
Pasta Salad
Red Potato Salad

Black Bean & Rice Salad
Fresh Fruit
Macaroni & Cheese
Garlic Roasted Potatoes
Roasted Sweet Potatoes
Couscous
Fresh Mixed Vegetables
Summer Squash Casserole
Corn on the Cobb

DESSERT

Chocolate Brownie...\$1 each

Chocolate Cake...\$1.75 per slice

Cheesecake...\$1.50 per slice

Carrot Cake (8 servings)...\$18

Apple, Pecan or Pumpkin Pie (8 servings)...\$12

Key Lime Pie (8 servings)...\$12

Apple, Cherry or Peach Cobbler (16 servings)...\$18

Additional desserts are available upon request.



BREAKFAST

Pricing is per person unless otherwise noted

The Continental – Assorted pastries with fresh fruit tray and orange juice...\$3.95

The American – Scrambled eggs, bacon, sausage, biscuits, roasted potatoes and orange juice...\$6.95

Breakfast Burrito – Scrambled egg, ham and cheese rolled in a flour tortilla...\$2.25

Egg, Ham and Cheese Croissant / Egg, Sausage and Cheese Biscuit...\$2.25

Biscuit...\$2.25

Sausage and Cheese Biscuit / Ham and Cheese Croissant...\$1.95

Quiche (8 servings)...\$14

Cheese Grits or Roasted Potatoes (approximately 10 Servings)...\$15

Fresh Fruit Bowl (approximately 10 servings)...\$15

Substitute Veggie Sausage in any breakfast item – add .25¢

Fruit Yogurt – Choose from an assortment...\$1.25

Assorted Bagels, Muffins, Pastries and Danish...\$1.25

Granola Bars – .99¢

Fresh Brewed Coffee – Available in regular and decaf. Three liter container...\$10

EXTRAS

Fresh Bread & Butter...\$.75 per person

Side Items (approximately 10 servings)...\$15

Al A Carte Entrée (5-10 Servings)... \$25-\$45

Beverages...\$1 per person

Chafing Dish & Sterno (reusable wire frame)...\$12 each

Paper Table Cloth...\$2.75 each

Heavy Clear Plastic Place Settings...\$1.50 per person

China, Glassware, Flatware, Linens...please call for pricing

SERVICE

Menus are served buffet style unless otherwise arranged. We offer several levels of service from delivery to seated and served options. Pricing includes disposable plates, cups, napkins, cutlery and ice. Formal dinnerware, linens, tables, chairs and other equipment are available for additional charges. Please call for pricing.

Delivery charges apply starting at \$15

NOTICE & MINIMUMS (DAILY MENU)

Monday - Friday Events

We appreciate as much notice as possible; however we are usually able to cater from our Daily Menu with 24 hours notice Monday through Friday. We will accept lesser notice whenever possible.

A minimum order of \$50 is required excluding tax and delivery.

Saturday & Sunday Events

Saturday and Sunday orders must be placed before 2pm on Friday.

A minimum order of \$85 is required excluding tax and delivery.

CANCELLATION

For most events, cancellations or changes are accepted up to the day before your event. If your event requires more notice, you will be informed in advance.

Fees may apply to late cancellations.

In addition to our Daily Menu, we offer a Special Event Menu and Custom Menus.

Please visit our website at www.dishanddesign.com