

CBD

CATERING BY DESIGN

SAMPLE

COCKTAIL RECEPTION + DINNER

BUTLERED

- Faux Gras Torchon** 🌿 🌿 🌿
rice chip, orange marmalade, "caviar"
- Vermont Creamery Goat Cheese** 🌿
warm buttered crostini, truffle honey,
thyme-roasted red grapes
- Ahi Tuna Ceviche Taco** 🌿
cilantro, avocado, jalapeno
- Beetroot Cured Salmon**
pumpernickel crostini, dill mustard butter
- Fish + Chip** 🌿
smoked trout brandade, trout roe, dill
- Paprika Shrimp Toast**
fennel-caper relish, herb cheese, brioche
- The Best Shrimp Cocktail** 🌿
fiery sauce
- Beef Tenderloin Bites**
raspberry horseradish preserves,
lemon pepper crema, puff pastry
- Buffalo Brussels Sprouts** 🌿 🌿
veggie ranch
- Pea Bhaji** 🌿
tomato jam, mint crème fraiche
- Grilled Portobello Mushroom** 🌿 🌿
gruyere, ginger + garlic toasties, balsamic glaze
- Kobe Beef Franks 'N Pastry**
dusseldorf mustard
- Mini Bacon Blue Burger**
bacon jam, blue jack, spinach
- Eastern Shore Crab Cake**
lemon yogurt, chive
- Pistachio Chicken** 🌿
brick dough, mango amba
- Nashville Hot Chicken**
waffle cone, bread + butter pickles
- Pretzel Crusted Chicken Bites**
honey beer mustard, red cabbage puree
- Crispy Pork Belly** 🌿
mango soy glaze, scallion, sesame
- Lamb Merguez Stuffed Mushroom** 🌿
mint pea puree



PASSED or STATIONARY

Flowered Goat Cheese 🌿

grapes n honey, baguette

Fresh Veggie Dippers 🌿 🌿

endive, carrot, celery, pepper, ranch + mint mustard

Asparagus Flatbread 🌿

scallion, arugula, herb cheese spread, brie

Buddha Bowl 🌿 🌿

carrot, cucumber, edamame, pickled daikon
wasabi avocado, spicy sauce, pickled ginger, nori

Tortilla Española 🌿

potato, chorizo, roasted red pepper

Smoked Salmon Mini Bagel

everything cream cheese spread

Chipotle Carrot Dip 🌿 🌿

cilantro, radish, fresh corn tortilla chips

Tuna Poke 🌿

traditional sesame sauce, garlic rice crackers,
herbed jasmine rice

ABC Flatbread 🌿

apple, bacon, cheddar

Dim Sum

shrimp shu mai, steamed chicken dumplings, vegetable
gyoza
ginger soy sauce

Onion Dip 🌿 🌿

house made chips

Prosciutto + Marinated Mozz

balsamico, roasted red peppers, artichoke hearts,
oven roasted tomato, sesame bread

Sesame Noodle Salad 🌿 🌿

napa cabbage, red pepper, peanut sauce

Truffled Ricotta Flatbread 🌿

roasted wild mushrooms, arugula

Braised Pork Belly Bao Bun

hoisin, pickled shallot, cilantro

Mezze Dip 🌿

hummus, olive tapenade, green beans, carrots, pita

Papdi Chat Bowl 🌿

potato, green mango, red onion, moong dal, tamarind
chutney, mint chutney, sweet yogurt

Buffalo Chicken Meatballs

celery sticks, blue cheese dip



SALAD

Kale Baby 🌿🌿

radicchio, endive, parmesan crisps, lemon parmesan dressing

Baby Spinach 🌿🌿🌿

blue cheese, cranberry, pickled red onion, candied walnut, blueberry vinaigrette

Vegetable Panzanella 🌿

shaved brussels sprouts, cucumber, asparagus, arugula, sunflower seeds, multigrain loaf, dill, labneh

MAINS

Herbed Goat Cheese Ravioli 🌿

mushroom ragout, butternut squash, pickled beet

Oven Roasted Salmon 🌿

poppy dressing, shishito rouille, quinoa, green apple - charred napa cabbage

Pan Seared Salmon 🌿

vermouth sauce, carrot puree, lemony asparagus, chive crème fraiche potatoes,

Pan Seared Sea Bass 🌿

tarragon vinaigrette, tomato ginger-garlic sauce, grilled asparagus, yellow oyster mushrooms

Mustard Crusted Sea Bass 🌿

bouilla sauce, potato leek terrine, sautéed haricot vert

Pan Seared Lancaster Chicken Breast

cider jus, green apple puree, rosemary farro, leek – haricot vet sauté

Roast Chicken Breast 🌿

tomato-orange pink peppercorn salsa, jalapeno sweet potato puree, edamame succotash

Braised Short Rib Bourguignon 🌿

whipped potatoes, carrots, pearl onions, roasted mushrooms

Tangy Braised Short Rib 🌿

tangy reduction sauce, carrot puree, lacinato kale, sunflower crunch

Steakhouse Filet Mignon 🌿

demi mushroom ragout, twice baked potatoes, sautéed spinach

Pastramied Beef Tenderloin

marrow demi sauce, red cabbage puree, rye bread pudding, kale

Spiced Acorn Squash 🌿🌿

spiced tomato sauce, braised shiitake mushroom, romaine, pumpkin seed pesto



PLATED DESSERT

Carrot Cheesecake 🌿

spiced carrot sauce, poached cranberry,
sage – buttermilk yogurt

Warm Chocolate Cake 🌿

chocolate ganache, mango caramel,
earl grey whipped cream

Poached Pear Frangipane 🌿 🌿 🌿

vanilla bean chantilly, rose petal jam,, toasted almond

SWEET LIL BITES

Chocolate Ganache Tartlet 🌿

orange marmalade

Poached Pear Frangipane 🌿 🌿 🌿

almond, vanilla

Carrot Cheese Cake 🌿

poached cranberry, carrot sauce

Butterscotch Tart 🌿 🌿

walnut, raisin, whiskey

Flourless Chocolate Chunk Cookie 🌿 🌿

triple dark chocolate

Coconut Panna Cotta 🌿 🌿

molasses, peanut, pineapple

