



Catering By Design

E V E N T S

Fall/Winter

C A F E M E N U

BREAKFAST

MAKE THE REQUESTED SELECTIONS IN EACH SECTION

MORNING MINIS (SELECT 3)

MAPLE MILLET CAKE (V)

GRANOLA BAR (V) (GF)

coconut, pumpkinseed, dried cranberry

OLIVE SAGE SCONE (V)

kalamata olive, sage, vermont creamery butter

LEMON CURRANT SCONE (V)

black currant, lemon, cassis jam

CRANBERRY ORANGE SCONE (V)

oats, orange, cranberry

MAPLE PUMPKIN MUFFIN (VV) (GF)

apple butter

BANANA CHOCOLATE CHIP MUFFIN (V)

sable crunch

APPLE CRUMB MUFFIN (V)

oatmeal streusel, apple cider, caramel

CRUMB CAKE (V)

coffee ganache

HONEY CORNBREAD (V)

salted butter

FRUIT / PARFAIT (SELECT 1)

HONEY GREEK YOGURT (V)

cinnamon granola, raisins

CHOCOLATE PARFAIT (V)

raspberry conserve, waffle cone crunch

APPLE PIE PARFAIT (V)

maple yogurt, 5 spice streusel

CRANBERRY OVERNIGHT OATS (VV) (N)

almond streusel

FRUIT SALAD (VV) (GF)

pineapple, melon, red grape, strawberry

TOAST (SELECT 1)

GARAM MASALA AVOCADO MASH (VV)

roasted beet relish, chicory, baguette

EVERYTHING SMEAR (V)

cucumber & tomato, mini bagel

SMOKED SALMON SPREAD

cucumber relish, pumpernickel

WHIPPED RICOTTA (V)

maple butternut squash, baguette

PUMPKIN SPREAD (VV) (N)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast





FRESH LAID (SELECT 1)

(w/ ketchup & cholula)

BACON EGG BITES (GF)

gruyere, ketchup & cholula

SAUSAGE EGG BITES (GF)

smoked cheddar, chive

EGG WHITE BITES (V) (GF)

pepper, onion, spinach

MUSHROOM EGG BITES (V) (GF)

chive, parsley, tarragon

CHEESY EGG BITES (V) (GF)

cheddar, gruyere, parm

ITALIAN TOFU SCRAMBLE (VV) (GF)

sausage crumble, peppers, onions

POTS (SELECT 1)

ROASTED POTATOES (VV) (GF)

peppers, onions, ketchup

SWEET POTATO HASH (V) (GF)

kale, red pepper, onion, chipotle crema

ROASTED FINGERLING POTATO (VV) (GF)

caramelized onion, thyme, rosemary

BREAD (ALA CARTE SELECT 1)

PANCAKE MONKEY BREAD (V)

cinnamon brown sugar, frosting

CONTINENTAL (V) (N)

croissant, pastry, breakfast breads

butter, strawberry jam

MINI BAGELS (V)

cream cheese, butter, jams

SOURDOUGH BREAD PUDDING (V)

orange, date, brown sugar caramel, whipped cream

MEATS (ALA CARTE SELECT 1)

APPLEWOOD SMOKED BACON (GF)

BEYOND SAUSAGE (VV) (GF)

PORK BREAKFAST SAUSAGE (GF)

TURKEY BREAKFAST SAUSAGE (GF)

BEVERAGES (ALA CARTE)

ORANGE JUICE (VV) (GF)

natalie's orchard island

COFFEE & TEA STATION (V) (GF)

rival bros regular and decaf coffee and assorted tazo teas

LUNCH

MAKE THE REQUESTED SELECTIONS IN EACH AREA

SANDWICHES (SELECT 3)

seasonal

CHICKPEA SHAWARMA (VV)

chopped salad, hummus, tahini, pita

CURRY TOFU SALAD (VV)

mango chutney, radicchio, herb spinach wrap

GRILLED CHICKEN

balsamic caramelized onion jam, pickled red pepper, batard

TURKEY & MANCHEGO

apricot mustardo, frisée, focaccia

MARINATED FLANK STEAK

burnt onion aioli, blue cheese, batard

CAPRESE (V)

Fresh mozzarella, arugula, balsamic tomato jam, basil oil, focaccia

classic

ROAST BEEF & BRIE

caramelized onions, horsey sauce, brioche

TURKEY & CHEDDAR

lettuce, tomato, rosemary aioli, multigrain

HAM & BRIE

dijon mustard, arugula, baguette

TUNA SALAD

cucumber, lettuce, brioche

EGG SALAD (V)

lettuce, tomato, brioche

CHICKEN SALAD

lettuce, tomato, brioche

VEGGIE WRAP (VV)

mushroom, zucchini, caponata, balsamico

VEGGIE / STARCH (SELECT 1)

K-TOWN LO MEIN NOODLES (VV)

saam sauce, scallion, sesame, kimchi

MOROCCAN COUSCOUS (VV) (N)

herb dressing, pistachio, dried currant

BROCCOLI SALAD (VV) (GF)

ras-el-hanout vin, medjool date, cilantro

FREEKEH TABOULEH (VV)

grapes, kale, parsley, mint, green onion

WATERCRESS SLAW (V) (GF)

creamy dressing

FINGERLING POTATO SALAD (V) (GF)

scallions, herb



GREENZ (SELECT 1)

ANTIPASTO SALAD (GF)

provolone, sopressata, enoki mushroom, celery, cabbage, hot cherry pepper dressing

LANCASTER GREENS (V) (GF)

roasted grapes, ricotta salata, grape & currant dressing

CAESAR SALAD

focaccia croutons, parm, peppercorn dressing

SALAD SLAW (V) (GF)

cabbage, mustards

GARDEN SALAD (VV)

mixed greens, tomato, cucumber, carrots, croutons, lemon vinaigrette

RADICCHIO (GF) (APRIL-JUNE)

pickled sweet peppers, fresh citrus, curry vinaigrette, bacon

CHIPS (SELECT 1)

SALT & PEPPER CHIPS (VV) (GF)

CHIPOTLE RANCH CHIPS (V) (GF)

OLD BAY CHIPS (V) (GF)

TRUFFLE PARM CHIPS (V) (GF)

SWEET BITES (ALA CARTE SELECT 4)

OATMEAL RAISIN (V)

cookie

HEATH BAR (V) (N)

cookie

DOUBLE CHOCOLATE BROWNIE (V)

WHITE CHOCOLATE BLONDIE (V)

RICE CRISPY TREATS - CINNAMON BROWN SUGAR

RICE CRISPY TREATS - CHOCOLATE PRETZEL

RICE CRISPY TREATS - ORANGE CREAMSICLE

PECAN TRIANGLES (V) (N)

CHOCOLATE HI-HATS (VV) (GF)

vanilla buttercream, chocolate glaze

PETIT TRIFLE (ALA CARTE SELECT 1)

APPLE PIE TRIFLE

cinnamon whipped cream, oatmeal streusel

TRIPLE CHOCOLATE TRIFLE

chocolate cake, mousse & shaved chocolate

PUMPKIN TIRAMISU TRIFLE

graham cracker, mascarpone mousse

MUD PIE TRIFLE (VV) (N)

chocolate, hazelnut, oreo

BUDINO TRIFLE (V)

salted caramel, biscotti, chocolate chip

LUNCH BOX

ONE SAMMY, ONE GREENS SALAD, SEASALT CHIPS, CHOCOLATE CHIP COOKIE, APPLE OR ORANGE & BOTTLED WATER (NOT IN THE BOX)

SANDWICHES (SELECT 1)

CURRY TOFU SALAD (VV)

mango chutney, radicchio, herb spinach wrap

PROVENCAL GRILLED CHICKEN

special dijonaise, frisée, green olive relish, batard

TURKEY & MANCHEGO

apricot mustards, frisée, focaccia

MARINATED FLANK STEAK

burnt onion aioli, blue cheese, batard

GRILLED CHICKEN

balsamic caramelized onion jam, pickled red pepper, batard

CAPRESE (V)

Fresh mozzarella, arugula, balsamic tomato jam, basil oil, focaccia

ROAST BEEF & BRIE

caramelized onions, horsey sauce, brioche

TURKEY & CHEDDAR

lettuce, tomato, rosemary aioli, multigrain

HAM & BRIE

dijon mustard, arugula, baguette

VEGGIE WRAP (VV)

mushroom, zucchini, caponata, balsamico

GREENZ (SELECT1)

LANCASTER GREENS (V) (GF)

roasted grapes, ricotta salata, grape & currant dressing

CAESAR SALAD

Focaccia croutons, parm, peppercorn dressing

GARDEN SALAD (VV)

mixed greens, grape tomato, cucumber, carrots, croutons, balsamic vinaigrette



SALAD BAR

MAKE THE REQUESTED SELECTIONS IN EACH SECTION

COMES WITH WHIPPED BUTTER & MULTIGRAIN BAGUETTE



GREENS (SELECT 2)

ICEBERG LETTUCE (VV) (GF)
MIXED GREENS (VV) (GF)
BABY ARUGULA & BABY SPINACH (VV) (GF)
ROMAINE & RADICCHIO (VV)(GF)

TOPPERS (SELECT 7)

CARROT (VV) (GF)
CHERRY TOMATOES (VV) (GF)
KALAMATA OLIVES (VV) (GF)
CUCUMBER (VV) (GF)
EDAMAME (VV) (GF)
SHAVED PARMESAN (V) (GF)
FETA (V) (GF)
HARD BOILED EGG (V) (GF) (DF)
CHICK PEA (VV) (GF)
BELL PEPPER (VV) (GF)
ROASTED RED PEPPER (VV) (GF)
TOASTED ALMONDS (VV) (GF) (N)
ROSEMARY CROUTON (VV)

PROTEINS (SELECT 2)

HERB CONFIT CHICKEN BREAST (GF)
LEMON PEPPER GRILLED TOFU (VV) (GF)
DIJON HERB GRILLED SALMON (GF)
CHAR GRILLED PAPRIKA SHRIMP (GF) (S)

DRESSINGS (SELECT 2)

CAESAR DRESSING (GF)
RANCH DRESSING (V) (GF)
POMMERY BALSAMIC VINAIGRETTE (V) (GF)
BLUEBERRY VINAIGRETTE (VV) (GF)
RED WINE VINAIGRETTE (VV) (GF)
LEMON DIJON VINAIGRETTE (V) (GF)

GRAZING STATIONS

CHEFS SELECTION

FRENCH ONION DIP (V)

celery, house made chips

CREAMY HUMMUS (VV)

olive tapenade, baby carrot, pita

ROSEMARY MANCHEGO (V)

apricot mustardo, baguette

PROSCIUTTO

roasted red peppers, focaccia

BUFFALO CHICKEN MEATBALLS

blue cheese, potato bun

CREAMY

FRENCH ONION DIP (V)

celery, house made chips

SALSA & GUAC (VV) (GF)

tri color chips

CREAMY HUMMUS (VV)

olive tapenade, baby carrot, pita

CHEESE

ROSEMARY MANCHEGO (V)

apricot mustardo, baguette

LANCASTER SHARP CHEDDAR (V)

fig compote, crackers

DOUBLE CREAM BRIE (V)

cherry preserve, cabernet bread

MOZZARELLA (V)

cured tomatoes, balsamico, focaccia

CURED

PROSCIUTTO

roasted red peppers, focaccia

FENNEL SALAMI

marinated olives, mustard, focaccia

SOPPRESSATA

marinated artichoke hearts, focaccia

BALLIN ' (SELECT 3)

BUFFALO CHICKEN MEATBALLS

blue cheese, potato bun

TURKEY MEATBALLS

honey bbq, hawaiian buns

ITALIAN BEEF MEATBALLS

mozzarella, garlic knots

IMPOSSIBLE ALBONDIGAS (VV)

warm pita wedges

SUSHI MAKI (4 PC. PP) 25 person minimum

w/ pickled ginger, wasabi & soy sauce

CALIFORNIA ROLL (DF)

cucumber avocado crab stick

SPICY TUNA ROLL (GF)(DF)

cucumber, spicy sauce

SALMON ROLL (GF)(DF)

VEGGIE ROLL (VV)(GF)

cucumber, avocado, pickle, carrot, tofu





MAKI SPECIAL (4 PC. PP) 25 person minimum

w/ pickled ginger, wasabi & soy sauce

RAINBOW ROLL (DF)

california roll topped with assorted sashimi

DRAGON ROLL (DF)

eel & avocado with eel sauce

SHRIMP TEMPURA ROLL (S) (DF)

special sauce

PHILADELPHIA ROLL

cream cheese, cucumber, crabstick, smoked salmon

DIM SUM (4 PC. PP)

w/ sweet chili, spicy sambal & soy

sauces

STEAMED CHICKEN DUMPLINGS

SHRIMP SHUMAI (S)

VEGETABLE GYOZA (VV)

GINGER BAO

SOY BRAISED SHIITAKE BAO (V)

jalapeno aioli, cilantro, pickled carrot

TERIYAKI CHICKEN BAO

scallion, kimchi mayo, quick pickle

PULLED PORK BAO

sweet & sour bbq, pickled shallot, cilantro

SHUK PITA

ZA'ATAR LEMON CHICKEN (DF)

warm hummus, chopped salad, tahini sauce, hot sauce

LAMB SHAWARMA (DF)

warm hummus, chopped salad, tahini sauce, hot sauce

SHROOM SHAWARMA (VV)

warm hummus, chopped salad, tahini sauce, hot sauce

SLIDER JAWN

CLASSIC BURGER SLIDER

cheddar, lettuce, tomato, special sauce

BBQ CHICKEN SLIDER

jalapeño aioli, red cabbage slaw

IMPOSSIBLE SLIDER (V)

cheddar, lettuce and tomato, special sauce

DINNER STATIONS

BUENO TACO

GRILLED MOJO CHICKEN

salsa roja, cilantro, queso, cholula

BEEF CARNITAS

salsa roja, cilantro, queso fresco, cholula

FAJITA VEGETABLES (V)

salsa verde, cilantro, queso, cholula

BLACK BEANS (VV) (GF)

cumin, cilantro

YELLOW RICE (VV) (GF)

sazon, sofrito, cilantro

SHUK PITA

ZA'ATAR LEMON CHICKEN (DF)

warm hummus, chopped salad, tahini sauce, hot sauce

LAMB SHAWARMA (DF)

warm hummus, chopped salad, tahini sauce, hot sauce

SHROOM SHAWARMA (VV)

warm hummus, chopped salad, tahini sauce, hot sauce

MOROCCAN COUSCOUS (VV) (N)

herb dressing, pistachio, dried currant

BROCCOLI SALAD (VV) (GF)

ras-el-hanout vin, medjool date, cilantro

MANGIA PASTA

PENNE (V)

vodka sauce, basil

BOWTIES (VV)

peas, asparagus, red pepper, mushroom sauce

RIGATONI

beef sunday gravy, parmesan

CAESAR SALAD

focaccia croutons, parm, peppercorn dressing

THICK CUT GARLIC BREAD (V)

bruschetta

GINGER BAO

SOY BRAISED SHIITAKE BAO (V)

jalapeno aioli, cilantro, pickled carrot

TERIYAKI CHICKEN BAO

scallion, kimchi mayo, quick pickle

PULLED PORK BAO

sweet & sour bbq, pickled shallot, cilantro

K-TOWN LO MEIN NOODLES (VV)

saam sauce, scallion, sesame, kimchi

NAPA SALAD (VV) (GF)

red pepper, carrot, scallion, ginger dressing



SLIDER JAWN

FRENCHY BURGER SLIDER

gruyere, caramelized onions, dijonnaise

BBQ CHICKEN SLIDER

jalapeño aioli, red cabbage slaw

IMPOSSIBLE SLIDER (V)

cheddar, lettuce and tomato, special sauce

GARDEN SALAD (VV)

mixed greens, tomato, cucumber, carrots, croutons, lemon vinaigrette

FINGERLING POTATO SALAD (V) (GF)

scallions, herb

GINGER WOK

TERIYAKI CHICKEN (GF)

sesame, scallions

SZECHUAN BEEF (GF)

scallion

TOFU IN GARLIC SAUCE (VV) (GF)

crispy garlic

VEGETABLE LO MEIN & JASMINE RICE (VV)

sweet chili, soy ginger sauce, sambal

FORTUNE COOKIES & ORANGE WEDGES (VV)

SO PHILLY MINI ROLLS

CHOPPED RIB-EYE STEAK

fried onions, truffle wiz

CONFIT CHICKEN STEAK

fried onions, truffle whiz

GRILLED ZUCCHINI (V) (GF)

garlicky broccolini, sharp provolone whiz

CHICORY SALAD (GF)

citrus-anchovy vinaigrette

DUCK FAT ROASTED POTATOES (GF)

herbs & parmesan

CURRY & SPICE

CHETTINAD CHICKEN (GF)

southern indian chicken curry

KERALA SHRIMP (S)

indian style coconut curry

CHOLLE (VV) (GF)

northern indian chickpea masala

DAL MAKHANI (V) (GF)

black lentils

LEMON BASMATI RICE (V)

paratha bread



SO COMFY

CREAMY LEMON CHICKEN (GF)

spinach & artichokes

WAGYU MEATLOAF

bordelaise sauce

VEGETABLE POT PIE (VV)

puff pastry

BROCCOLINI (V)

cheddar sauce

MASHED POTATOES (V) (GF)

roasted garlic, chives

MANGA ITALIANO

SESAME SEARED SALMON (N)

sun dried tomato pesto

LEMON CHICKEN (DF)

piccata sauce

GRILLED FLANK STEAK (GF) (DF)

balsamic jus

BROCCOLINI (V)

cheddar sauce

MASHED POTATOES (V) (GF)

roasted garlic, chives

SIMPLY SEASONAL

PAN SEARED CHICKEN BREAST (GF) 24FW

truffle jus

PAN SEARED SALMON (GF)

fumet blanc

CELERY ROOT SHAWARMA (VV) (GF) 24FW

beet tahini, mint salsa

LANCASTER GREENS (V) (GF)

roasted grapes, ricotta salata, grape & currant dressing

ROASTED FINGERLING POTATO (VV) (GF)

cippolini, herbs



DESSERT

MUNCH MIX (ALA CARTE SELECT 1)

HEALTHY (VV) (GF) (N)

raisins, sunflower seeds, pumpkin seeds, peanuts, soybeans, almonds, walnuts, brazil nuts and cashews

SOUTHERN (V) (N)

peanuts, pepitas, toasted corn kernels, cajun sesame sticks & cajun corn sticks

HONEY MUSTARD CRUNCH (V) (N)

honey mustard pretzel, chex, rye chips, honey roasted peanuts & almonds, cheddar whales

S'MORES

yogurt graham crackers, marshmallows, mini milk chocolate kisses, honey grahams, & pretzel grahams

POPCORN (ALA CARTE SELECT 1)

PARMESAN POPCORN (V) (GF)

CHILI LIME POPCORN (VV) (GF)

YUZU TRUFFLE POPCORN (VV) (GF)

yuzu truffle

SWEET BITES (ALA CARTE SELECT 4)

OATMEAL RAISIN (V)

cookie

HEATH BAR (V) (N)

cookie

DOUBLE CHOCOLATE BROWNIE (V)

WHITE CHOCOLATE BLONDIE (V)

RICE CRISPY TREATS - CINNAMON BROWN SUGAR

RICE CRISPY TREATS - CHOCOLATE PRETZEL

RICE CRISPY TREATS - ORANGE CREAMSICLE

PECAN TRIANGLES (V) (N)

CHOCOLATE HI-HATS (VV) (GF)

vanilla buttercream, chocolate glaze

PETITE TRIFLE (ALA CARTE SELECT 1)

APPLE PIE TRIFLE

cinnamon whipped cream, oatmeal streusel

TRIPLE CHOCOLATE TRIFLE

chocolate cake, mousse & shaved chocolate

PUMPKIN TIRAMISU TRIFLE

graham cracker, mascarpone mousse

MUD PIE TRIFLE (VV) (N)

chocolate, hazelnut, oreo

BUDINO TRIFLE (V)

salted caramel, biscotti, chocolate chip

FRUIT (ALA CARTE SELECT 1)

FRUIT SALAD (VV) (GF)

pineapple, melon, red grape, strawberry

HAND FRUIT (VV) (GF)

chef's seasonal selection