

Catering By Design

E V E N T S



Fall/Winter Menu

2 0 2 5 - 2 0 2 6



ELEVATING YOUR EXPERIENCE

WELCOME TO OUR CULINARY HAVEN! WE PROUDLY PRESENT A METICULOUSLY CRAFTED MENU, A CULMINATION OF YEARS OF CULINARY EXPLORATION IN FINE DINING ESTABLISHMENTS AND CATERING. THIS MENU MARKS A NEW STANDARD HERE AT CATERING BY DESIGN. A TRULY CHEF-DRIVEN CULINARY JOURNEY, CHARACTERIZED BY ITS "SEASONAL" NATURE AND EVER-EVOLVING ESSENCE.

WHAT TANTALIZES YOUR PALATE THIS YEAR IS A FLEETING MASTERPIECE, UNLIKELY TO RETURN NEXT SEASON. I TAKE PRIDE IN EMBRACING LOCAL AND SEASONAL INGREDIENTS, ENSURING EACH DISH IS A FRESH, SUSTAINABLE DELIGHT.

LET US WALK YOU THROUGH THE MENU:

TRAY PASSED SELECTIONS:

FOR THIS SECTION, WE INVITE YOU TO MAKE FIVE- SIX SELECTIONS. THEY ARE THOUGHTFULLY CRAFTED, PRESENTED ON UNIQUE SERVING PIECES THAT I HAVE DESIGNED AND HAND-MADE. EACH BITE IS SERVED BY OUR EXPERTLY TRAINED TEAM TO ELEVATE YOUR OVERALL DINING EXPERIENCE.

COCKTAIL STATIONS:

WE HIGHLY RECOMMEND EXPLORING OUR COCKTAIL STATION, STARTING WITH THE CHEF'S TABLE, WHERE SEASONAL DELIGHTS ARE OFFERED AT A SPECIAL RATE. THIS IS YOUR CANVAS TO CREATE A PERSONALIZED EXPERIENCE, WITH A WIDE ARRAY OF OPTIONS AVAILABLE IN OUR SUPPLEMENTAL SELECTION.

AS YOU PROGRESS TO THE 1ST COURSE, ENTREE, AND DESSERT, THE PATH IS CLEAR AND DELICIOUS. SHOULD YOU SEEK SOMETHING TRULY EXTRAORDINARY AND EXCLUSIVE, WE ARE MORE THAN HAPPY TO CRAFT A ONE-OF-A-KIND CULINARY MASTERPIECE FOR YOU. OUR EVENT SPECIALISTS ARE READILY AVAILABLE TO ASSIST WITH QUESTIONS, PLANNING AND PRICING.

IN THIS JOURNEY, I AM NOT ALONE. WE ARE FORTUNATE TO HAVE AN EXCEPTIONAL TEAM OF CULINARY PROFESSIONALS DEDICATED TO ENSURING THAT YOUR DAY UNFOLDS JUST AS YOU'VE ENVISIONED. TO FACILITATE THEIR EFFORTS, PLEASE PROVIDE US WITH YOUR GUEST COUNT AND ANY DIETARY RESTRICTIONS IN A TIMELY MANNER, MAKING THEIR TASK A TOUCH SMOOTHER.

WE'RE THRILLED TO EMBARK ON THIS CULINARY VOYAGE WITH YOU, AND WE LOOK FORWARD TO CRAFTING A MEMORABLE EXPERIENCE TOGETHER.

BON APPÉTIT!



ROTH PERELMAN
EXECUTIVE CHEF | PARTNER.

BEVERAGE

(ALCOHOL SOLD SEPERATLEY)

SPECIALTY COCKTAILS

HARVEST SLING (VV) (GF)

vodka, carrot, cranberry, ginger, lime

DOWNBEET SPRITZ(VV) (GF)

gin, beet, rosemary, lime, prosecco

CALICO COLLINS (VV) (GF)

rum, amaro, sweet vermouth

MIDNIGHT MOOD (VV) (GF)

tequila, crème de cacao, mole

GOLDEN HOUR (VV) (GF)

whiskey, benedictine, lemon, house-made grenadine

MOCKTAILS

BEETBOX SPRITZ (VV) (GF)

sparkling apple, beet, lime, club

HARVEST MOON (VV) (GF)

hibiscus, carrot ginger syrup, cranberry, lime

SUNSET COOLER (VV) (GF)

iced tea, lemon, grenadine, cinnamon

BAR SNACKS

MIXED NUTS (V) (GF) (N)

suya spiced

OYSTER CRACKER (VV)

za'atar

HURRICANE POPCORN (VV) (GF)

sweet seaweed

PLANTAIN CHIPS (VV) (GF)

chili lime

HOUSE CHIPS (V) (GF)

sour cream & onion

TRAY PASSED

SELECT 5-6

SELECTION OF MORE THAN 6 REQUIRES
ADDITIONAL STAFFING

TACO

LAMB KEEMA TACO (GF)

pomegranate mint raita, cilantro, blue corn

GRILLED CARROT TACO (VV) (GF) (N)

herb queso, salsa macha, date molasses

BITES

KOMBU CURED CELERY ROOT (VV)

yuzu kosho, seaweed "tabiko", buckwheat blini

SMOKED DUCK BREAST (GF) (DF)

sweet potato latke, rosemary aioli, cranberry compote

PARSNIP BEIGNET (V)

cream cheese, cranberry compote

TOAST

FRENCH ONION TOAST (V)

caramelized onion, gruyere, chive

GRAVLOX TOAST

herb cream cheese, pumpernickel, radish, pickled shallot

SLIDER

HOT HONEY HALLOUMI SLIDER (V)

calabrian chili honey, pickled pepper relish, arugula, brioche

DRUNKEN BURGER SLIDER

guinness caramelized onions, cheddar, garlic mustard aioli, brioche

SPOON

WILD RICE ARANCINI (VV)

yellow curry sauce, fried garlic

SALAMI & CHEESE CROQUETTE

green olive preserved lemon relish

CONE

CRAB CONE (S)

tobiko, bonito aioli, scallion, furikake, yuzu avocado

KOREAN FRIED CHICKEN CONE (N)

waffle cone, pickled daikon, scallion, sesame

WAVY

CANNOLI (V)

truffle, roasted mushroom, parmesan, chive

SKEWER

WAGYU COCKTAIL FRANK

mango mustard, amaranth

12 HR PORK BELLY (GF) (DF)

bourbon cider glaze, beet horseradish mustard, conishon

ITALIAN SHRIMP COCKTAIL (S) (GF)

puttanesca cocktail sauce, pepperoncini relish

DANGLY

MAPLE BACON (GF) (N)

pecan





COCKTAIL STATIONS

CHEF'S SELECTION

PUMPKIN SPREAD (VV) (N)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast

GRATEFUL CHED (V)

apricot mustardo, caraway lavash

HARVEST MOON (V)

pear chutney, cabernet rustica bread

BUTTERNUT FLATBREAD

Farmers cheese, caramelized onion, maple cider gastrique, arugula

SERRANO HAM

pickled red peppers, balsamic caramelized onion jam, pan de casa

PERSONALIZED EXPERIENCE (SELECT 5)

CREAMY

GIARDINIERA DIP (V) (GF)

celery sticks, house made chips

CREAMY HUMMUS (VV)

spiced carrot, toasted almond, pita

PUMPKIN SPREAD (VV)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast

CHEESE (BASED ON AVAILABILITY)

GRATEFUL CHED (V)

apricot mustardo, caraway lavash

MERRY GOAT ROUND (V)

citrus cranberry compote, cabernet rustica bread

MOO & BLUE (V) (N)

sour cherry, walnut raisin crostini

HARVEST MOON (V)

pear chutney, cabernet rustica bread

GRILLED FLATS

BUTTERNUT FLATBREAD

Farmers cheese, caramelized onion, maple cider gastrique, arugula

HERB ROASTED GRAPE FLATBREAD

walnut shiso pesto, goat cheese, endive

APPLE BACON FLATBREAD

apple chutney, bentons bacon, lancaster cheddar, radicchio

CURED

BEEF SALUMI

green olive preserved lemon relish, sesame bread

ROSEMARY LAMB

cranberry compote, pita

ONE WILD FENNEL

fig mustardo, rustic bread

SERRANO HAM

pickled red peppers, balsamic caramelized onion jam, pan de casa



COCKTAIL STATIONS

ADDITIONAL OPTIONS

SUSHI POCKETS (SELECT 3)

TUNA SUSHI POCKET (GF)
spicy sauce, furikake, lime zest

CRAB SUSHI POCKET (S)
bonito aioli, tobiko, scallion

MISO SWEET POTATO SUSHI POCKET (VV)
furikake, purple shiso

BUENO TACO

with flour & corn tortillas

CHICKEN MOLE NEGRO
radish, cotija, avocado salsa

MUSHROOM ALPASTOR (VV)
pineapple salsa, salsa verde, cilantro

LAMB BARBACOA
drunken salsa, pickled red onion, cilantro

FRENCHY

MUSHROOM WHITE BEAN CASSOULET (VV)
toasted baguette, creamy truffle smear

CREAMY BRIE FONDUE
roasted fingerling potato, marinated mushroom, provencal chicken sausage, pickled red onion, whole grain mustard, baguette

FRENCH ONION BEEF STEW
gruyere mashed potatoes

MANGIA PASTA

POTATO GNOCCHI (V)
moo & blue cream sauce, sour cream & onion potato crunch

BASIL RICOTTA ROLLATINI
pepperoni sauce

CAVATELLI (V)
butternut squash, toasted walnut gremolata

SLIDER GRILL

HONEY HOT CHICKEN SLIDER
pepper agrodolce, ranch, pepper slaw

HOUSE MADE VEGGIE SLIDER (V) (N)
lettuce, tomato, special sauce

BBQ BURGER SLIDER
cheddar, bacon, bbq sauce, onion straws

NUEVO ENSPANIA

IMPOSSIBLE MORISH MEATBALLS (VV)
almond tomato sauce, crostini, green olive relish

SHRIMP PAELLA
peppers, onions, saffron

CHICKEN & CHORIZO CHILI
white beans, fromage blanc

DINNER STATIONS

GUEST COUNT BASED SELECTION:

(1-50) SELECT 1 (50-100) SELECT 1-2 (100+)

SELECT 1-3

SIMPLY SEASONAL (AUG.-SEPT)

LEMON PEPPER CHICKEN BREAST (GF)

lemon chicken jus

BRANZINO (GF)

fennel lemon cream sauce, fennel slaw

SPICED SWEET POTATO CROQUETTE (VV)

mint salsa verde

LANCASTER GREENS (V)(GF)

roasted grapes, honey crisp apple, ricotta salata, grape & currant dressing

ROASTED FINGERLING POTATO (VV) (GF)

cippolini, herbs

SIMPLY SEASONAL (NOV.-MAR.)

COFFEE BRAISED SHORT RIB (GF)

bourbon jus

PAN SEARED SALMON (GF) (DF)

harissa tomato sauce

FREEKEH POLENTA CAKE (VV)

black garlic cream sauce

BROCCOLINI (VV) (GF)

garlic, lemon, evoo

POTATO FONDANT (V) (GF)

truffle, parmesan, chive

GINGER WOK

DAU SI SHRIMP (GF) (S)

fermented black bean, pineapple, pea leaves

RENDANG SHORT RIB (GF) (DF)

peppers & onions

GOCHUJANG BRAISED TOFU (VV) (GF)

shiitake mushroom, scallion

BABY BOK CHOY (VV)

fried garlic & shallot

FRIED RICE (VV) (GF)

thai basil, cilantro

BUENO CHA

CHICKEN MOLE NEGRO (GF) (DF)

drumsticks & thighs, cilantro

BLACK BEAN CHILI RELLENOS (V) (GF)

ranchero sauce, cilantro

GRILLED SALMON (GF) (DF)

coconut chili lime sauce

BRAISED COLLARDS (VV) (GF)

chipotle, lime

ROASTED BUTTERNUT SQUASH (V) (GF)

salsa macha, roasted garlic crema

DINNER STATIONS



NUEVO ESPANA

IMPOSSIBLE MOORISH MEATBALLS (VV) (N)

almond tomato sauce

JAMON & MANCHEGO ROASTED CHICKEN

pisto sauce

BACCALA CAKES

saffron aioli

CHARRED BRUSSELS (GF)

bacon, sherry cream sauce

BRAVAS FINGERLING POTATOES

jalapeno aioli

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

FRENCHY CARVING

FILET DIANE (GF)

cognac mushroom cream sauce

BASQUE CHICKEN (GF) (DF)

tomato, peppers & onions

WHITE BEAN MUSHROOM CASSOULET (VV)

chermoula gremolata

HARICOT VERT (V)(GF)

garlic, lemon, evoo

MASHED POTATOES (GF)

gruyere

MANGIA

COD CACCIATORE (GF) (DF)

cherry tomato, peppers, onions, green olive

HERB GRILLED CHICKEN THIGH (GF)

marisala mushroom sauce

BUTTERNUT SQUASH RAVIOLI (V) (N)

moo blue cream sauce, toasted walnut, port wine raisins

HERB ROASTED SWEET POTATOES (V) (GF)

creamy italian dressing, chive

CHARRED BROCCOLI (V) (GF)

parmesan, toasted sesame, lemon

TASTING MENU

LIMITED AVAILABILITY

SELECT 1 FROM EACH SECTION

AMUSE

(optional)

OYSTER CHEF'S CHOICE (S)

blueberry shrub (40 guest minimum)

MUSHROOM "CAPPUCCINO" (V)(GF)

parmesan cream, porcini dust

INTERMEZZO

(optional)

YUZU (V)(GF)

lemonade

SOUR CHERRY GRANITA (VV)(GF)

lime

FIRST

BURRATA (V)

port poached pear puree, radicchio, frisee, pear relish, rosemary focaccia

SALT ROASTED BEETS (VV)

citrus vinaigrette, black sesame whipped feta, za'atar pita

CARAMALIZED SUNCHOKES (V) (GF)

pumpkin seed pesto, rosemary chips

SECOND

BUTTERNUT SQUASH RAVIOLI (V)

moo blue cream sauce, toasted walnut, port wine raisins

SALT COD ARANCINI

butternut squash puree, miso cipollini onion

SEABASS (GF)

white bean cassoulet, lemongrass broccolini, espelette pepper butter sauce, parsley

SKATE WING (GF)

chickpea chorizo stew, kale, coriander yogurt sauce

BRANZINO (GF)

turmeric parsnip puree, freekeh, swiss chard, fennel lemon cream, fennel slaw

ARCTIC CHAR (GF)

purple mustard, sweet & sour cabbage, wild rice, spiced sauce

THIRD

FILET MIGNON (GF)

walnut salsa verde, haricot vert, brown butter potato fondant, truffle jus

SHORT RIB (GF)

coffee braised, sweet potato, lacinated kale, bourbon jus

LANCATER CHICKEN ROULADE (GF)

parsley potato puree, baby carrots, lemon chicken jus

VEAL SHORT RIB (GF)

celery root purée, broccolini, reduction sauce, pickled pepper relish

PRESSED LAMB SHANK (GF)

apple sage mustard braised, butternut squash puree, mustard greens, whole grain cider jus, sage

CHEESE

GRATEFUL CHED (V)

apricot mustard, caraway lavash

HARVEST MOON (V)

pear chutney, cabernet rustica bread

DESSERT

TART

meyer lemon, vanilla, sable

CHEESECAKE

pumpkin, graham cracker, matcha

MOUSSE CAKE

caramel, hazelnuts, dark chocolate



SMALL PLATES

FIRST

BURRATA (V)

port poached pear puree, radicchio, frisee, pear relish, rosemary focaccia

SALT ROASTED BEETS (VV)

citrus vinaigrette, black sesame whipped feta, za'atar pita

KALE CHOPPED SALAD (GF)

granny smith apple, roasted butternut squash, bentons bacon, creamy black garlic dressing

LANCASTER GREENS (V) (GF)

roasted grapes, honey crisp apple, ricotta salata, grape & currant dressing

SECOND

SWEET POTATO CROQUETTE (VV)

mint salsa verde, asparagus & leeks, carrot salad

BUTTERNUT SQUASH RAVIOLI (V)

moo blue cream sauce, toasted walnut, port wine raisins

SEABASS (GF)

white bean cassoulet, lemony broccolini, espelette pepper butter sauce, parsley

SALMON (GF)

pesto aioli, smashed new potato, haricot vert, harissa tomato sauce

BRANZINO (GF)

turmeric parsnip puree, freekeh, swiss chard, fennel lemon cream, fennel slaw

THIRD

FILET MIGNON (GF)

walnut salsa verde, haricot vert, brown butter potato fondant, truffle jus

SHORT RIB (GF)

coffee braised, sweet potato, lacinato kale, bourbon jus

AIRLINE CHICKEN BREAST (GF)

parsley potato puree, baby carrots, lemon chicken jus

VEAL SHORT RIB (GF)

celery root purée, broccolini, reduction sauce, pickled pepper relish

DESSERT

TART

meyer lemon, vanilla, sable

CHEESECAKE

pumpkin, graham cracker, matcha

MOUSSE CAKE

caramel, hazelnuts, dark chocolate



SEATED DINNER

BREAD SERVICE

VERMONT CREAMERY BUTTER (V)

maldon salt, fresh baked dinner rolls

SEASONAL BUTTERS & ARTISINAL BREADS (V)

beet butter & alder smoked salt - dill butter & fennel salt - honey butter & hawaiian black salt



FIRST

BURRATA (V)

port poached pear puree, radicchio, frisee, pear relish, rosemary focaccia

SALT ROASTED BEETS (VV)

citrus vinaigrette, black sesame whipped feta, za'atar pita

KALE CHOPPED SALAD (GF)

granny smith apple, roasted butternut squash, bentons bacon, creamy black garlic dressing

LANCASTER GREENS (V) (GF)

roasted grapes, honey crisp apple, ricotta salata, grape & currant dressing

CARAMALIZED SUNCHOKE SOUP (V) (GF)

pumpkin seed pesto, rosemary chips

VEGAN

FREEKEH POLENTA CAKE (VV)

oyster mushroom, kale, black garlic cream sauce, pickled red cabbage

SWEET POTATO CROQUETTE (VV)

mint salsa verde, asparagus & leeks, carrot salad

FISH

SEABASS (GF)

white bean cassoulet, lemony broccolini, espelette pepper butter sauce, parsley

SALMON (GF)

pesto aioli, smashed new potato, haricot vert, harissa tomato sauce

SKATE WING (GF)

chickpea chorizo stew, kale, coriander yogurt sauce

BRANZINO (GF)

turmeric parsnip puree, freekeh, swiss chard, fennel lemon cream, fennel slaw

ARCTIC CHAR (GF)

purple mustard, sweet & sour cabbage, wild rice, spiced sauce

MEAT

FILET MIGNON (GF)

walnut salsa verde, haricot vert, brown butter potato fondant, truffle jus

SHORT RIB (GF)

coffee braised, sweet potato, lacinato kale, bourbon jus

AIRLINE CHICKEN BREAST (GF)

parsley potato puree, baby carrots, lemon chicken jus

VEAL SHORT RIB (GF)

celery root purée, broccolini, reduction sauce, pickled pepper relish

LAMB SHANK (GF)

apple sage mustard braised, butternut squash puree, mustard greens, whole grain cider jus, sage

DESSERT

COFFEE & TEA SERVICE (V) (GF)

rival bros regular and decaf coffee and assorted tazo teas

BOOZY COFFEE BAR (V) (GF) (NA)

brown sugar, whipped cream *alcohol not included in price

SWEET BITES (SELECT 4)

GINGER SNAP (V)

cookie

CHOCOLATE PEPPERMINT (V)

cookie

MADELEINE(V)

orange, dark chocolate

CHEESECAKE (V)

pumpkin

TARTLET (N)

lemon meringue

POSSET (V) (GF)

pineapple passion fruit

MOUSSE (GF) (V) (N)

milk chocolate hazelnut

PROFITEROLE

cassis

CUPCAKE (VV) (GF)

earl grey chocolate

TART (N)

dark chocolate mousse, hazelnut, sea salt

MACARON (V) (GF) (N)

grapefruit

MACARON (V) (GF) (N)

grapefruit

COOKIE & MILK SHOT (V)

chocolate chip

MINI CHIPWICHES (V)

sprinkles

BEIGNET (V) (N)

fluff, peanut butter

TART (N)

caramel, chocolate

PLATED DESSERT

TART

meyer lemon, vanilla, sable

CHEESECAKE

pumpkin, graham cracker, matcha

MOUSSE CAKE

caramel, hazelnuts, dark chocolate

DESSERT STATIONS

TUBBY ROBOT ICE CREAM (V)

pick 2 flavor - ask your sales person for availability

guests choice - cone or cup

toppings bar - salted caramel, chocolate sauce, whipped cream, chocolate jimmies, rainbow sprinkles, oreo pieces, maraschino cherries

BEIGNET STATION (V) (N)

salted caramel, nutella sauce, seasonal fruit compote, powdered sugar, vanilla bean whipped cream

S'MORE BARK

graham crackers & house made marshmallows milk chocolate toffee bark, dark chocolate cranberry bark, white chocolate peppermint bark