
Catering *by* DESIGN

The Catering Services Company of 



*The Catering by Design Conference Center
6465 Busch Boulevard
Columbus, Ohio 43229*

Denise Durley (614) 436-7369

Kathy Waldburger (614) 436-7391

Terri Hannaford (614) 436-7270

Dan Redman (614) 436-7369



Breakfast

Design #1 - \$6.75 per person

Muffins, bagels, Danish, breakfast breads, cream cheese, preserves and butter
Assorted fruit juices, coffee, decaf, and hot water for tea

Design #2 - \$7.75 per person

Muffins, bagels, Danish, breakfast breads, cream cheese, preserves and butter
Fresh seasonal fruit display, fruit juices, coffee, decaf, and hot water for tea

Traditional Breakfast - \$12.95 per person

Scrambled eggs, bacon, sausage links, hash browns, French toast
Fresh fruit salad and assorted fruit juice, coffee, decaf, and hot water for tea

Designer Quiche Breakfast - \$11.95 per person

(Minimum 20 people)

Broccoli and cheese quiche baked in a puff pastry crust, fresh seasonal fruit display, pastries,
assorted fruit juice, coffee, decaf and hot water for tea

Designer Omelet Station Breakfast (Chef required) - \$14.95 per person

Chef-prepared omelets to order includes diced ham, chopped bacon, cheddar cheese, onions,
tomatoes, mushrooms, green and red peppers served with crisp bacon, sausage links, hash browns,
Assorted breakfast pastries, fruit juices,
Coffee, decaf and hot water for tea

Belgian Waffle Station (chef required) - \$8.95 per person

(Minimum 20 people)

Belgian waffles prepared to order with warm syrup, apple and blueberry topping, sliced strawberries,
whipped cream and butter

Breakfast Additions

Assorted yogurts - \$.95 each
Granola bars - \$.95 each
Breakfast bars - \$.95 each
Cinnamon rolls w/cream cheese icing - \$18.00 per dozen
Assorted scones - \$18.00 per dozen
Croissants w/honey butter - \$18.00 per dozen
Fresh brewed coffee, Decaf - \$18.00/gallon
Fruit juice - \$1.50/bottle



Box Lunches

\$9.95 each

All box lunches include sandwiches of your choice, 2 salads, condiments, plastic ware, napkin and your choice of brownie or cookie

Salad Selections

Italian pasta salad

Red skin potato salad with sour cream and dill

Fruit salad

Mustard potato salad

Macaroni salad

Designer Croissant

Choose from: turkey, roast beef or ham, tuna salad, chicken salad with sliced tomato, lettuce, cheddar, Swiss or Pepper-Jack cheese

Designer Submarine

Ham, salami, pepperoni, Capicola ham, with sliced tomato, lettuce, provolone, red onion, banana peppers and Italian dressing on a French roll

Turkey BLT Wrap

Smoked turkey, bacon, chopped romaine lettuce and cheddar, sliced tomatoes, rolled up in a whole wheat tortilla

Southwest Wrap

Southwest chicken salad, roasted corn and black bean salsa, cheddar cheese, chopped romaine lettuce, cilantro, sour cream, rolled up on a flour tortilla

Vegetarian Wrap

Balsamic glazed portabella mushroom, red onion, red pepper, carrots, asparagus, chopped romaine, sliced tomatoes, feta cheese rolled in a tortilla

Grilled Chicken Caesar Salad

(Sliced marinated chicken breast)

Romaine lettuce, house-made croutons, Caesar dressing and shredded parmesan cheese
(Includes fruit salad, roll and butter)

Antipasto Salad

Romaine lettuce with rolled ham, salami, Capicola ham, pepperoni, provolone cheese cubes, black and green olives and Italian dressing
(Includes Italian pasta salad, rolls and butter)

Pecan Chicken Salad

Chicken tenders, brown sugar-crustec pecans, mandarin oranges, sun-dried cranberries, crumbled blue cheese and raspberry vinaigrette
(Includes fruit salad, roll and butter)



Create Your Own Luncheon Buffet

1 entrée - \$12.95 per person
2 entrees - \$15.95 per person
3 entrees - \$17.95 person

Lemon Chicken
Chicken Mushroom Duxelle
Burgundy Beef Tips and Noodles
Chicken Parmesan
Asian Flank Steak
Lasagna Napolitano
Primavera Pesto Tortellini
Roasted Vegetable Lasagna
Oven Roasted Pork Loin
Sliced Top Sirloin of Beef au jus
Rosemary Roasted Chicken Quarters
Pepper Steak

All Buffets include assorted rolls with butter, *Catering By Design* House Salad,
Choice of 2 Accompaniments and fresh baked cookies or brownies

Accompaniments

Vegetable

Green Beans
Honey-glazed baby carrots
Roasted vegetable medley
Broccoli, cauliflower, carrots
Buttered corn

Starch

Roasted redskin potatoes
Cheesy garlic mashed potatoes
Asiago scalloped potatoes
Wild rice pilaf
Penne pasta marinara

All meals are available plated at the Busch Conference Center



Design a Deli Buffet

\$12.95 per person

Add House-made Chili or Hearty Vegetable Soup or Chicken Noodle Soup

\$14.95 per person

Choose 3 meats, 3 cheeses, and 2 salads

Includes breads, condiments, and dessert of cookies or brownies

Meat choices

Roast beef
Turkey breast
Honey smoked ham
Genoa salami
Corned beef
Pastrami
Cappicola ham

Cheeses

Cheddar
Swiss
Monterey Jack
Provolone
Colby

Salads

Dill redskin potato salad
Italian pasta salad
Mustard potato salad
Pesto tortellini
Pasta salad
Macaroni salad
Catering By Design Tossed Salad

Gourmet Flatbread Pizza and Salad Buffet

\$10.95 per person

Catering By Design House Salad with 2 Dressings

Our Chef's Handmade Flatbreads

Pepperoni and cheese

Vegetarian mushrooms, onions, peppers, olives

Greek-style with artichokes, Greek olives, feta cheese capers, garlic, olive oil

Mexican pizza with grilled chicken, salsa, cheddar cheese, black beans

White pizza with olive oil, garlic, provolone, bacon, crumbled blue cheese

Fresh baked cookies or brownies

Taco and Fajita Bar

\$12.95/person

Grilled chicken strips with peppers and onions

Seasoned ground beef

Black bean dip and Mexican rice

Taco shells, flour tortillas, tri-colored chips

Chopped tomatoes, diced onions, chopped romaine lettuce, shredded cheddar cheese,

sliced black olives, sour cream guacamole, salsa

Fresh baked cookies or brownies



Reception Displays

Antipasto

Marinated artichoke hearts, cauliflower, red peppers, celery, black olives, pepperoni, salami, deviled eggs, provolone and mozzarella cheese on bed of lettuce

Served with Italian bread slices

\$3.25 per person

Pineapple Tree of Fruit

A palm tree made of pineapple and decorated with fresh fruit

Trays of seasonal cut fruit

Served with chef's special fruit dip

\$3.50 per person

Mediterranean

Roasted red peppers, Hummus, Kalamata or Black olives, Feta cheese

Served with crisp seasoned pita

\$3.75 per person

(Choose all three displays below for \$7.95 person)

Fresh Fruit

Variety of melons, berries, pineapple and other seasonal fruit as available

Served with fruit dip

Display decorated with carved whole fruit

\$3.00 per person

Fresh Vegetable Crudité's

Crisp carrot and celery sticks, radishes, zucchini, cauliflower, cucumbers, broccoli, and cherry tomatoes

Served with 2 dipping sauces

\$2.75 per person

International & Domestic Cheese

Cheddar, Swiss, Gouda, Monterey Jack, and Provolone

Variety of gourmet-style crackers

Decorated with whole fruit and clusters of grapes

\$3.25 per person



Hors d'oeuvres

(ALL SELECTIONS PRICED PER PIECE)

Chilled selections

Marinated asparagus wrapped in proscuitto	\$1.75
Assorted mini sandwiches (ham, roast beef, turkey, egg, ham, and chicken salad)	\$1.75
Cooked/chilled jumbo shrimp with cocktail sauce	\$1.75

Hot selections

Petite quiche	\$1.25
Meatballs (BBQ, Swedish, or Italian)	\$.80
Hot or mild chicken wings (teriyaki, honey BBQ, garlic)	\$.80
Mini chicken kabobs with yellow & red pepper strips	\$2.50
Date/Cashew wrapped in bacon.....	\$1.50
Spanakopita – feta triangles in phyllo	\$1.50
Spring rolls with sauces.....	\$1.25
Deep-fried pot stickers with teriyaki sauce.....	\$2.25
Chicken or beef satay with peanut sauce.....	\$2.75
Beef tenderloin, horseradish aioli croustade.....	\$2.50
Coconut shrimp, orange marmalade.....	\$2.25
Andouille sausage puffs	\$2.25
Mini beef Wellington	\$2.50
Scallops wrapped with bacon.....	\$3.00
Mini crab cake	\$2.25
Brie and orange marmalade on crustade	\$2.25
Water chestnuts wrapped in bacon	\$1.50
Gourmet flatbread pizza	\$1.50



Station Parties

(A minimum of 3 stations is suggested)

Carving Station

\$8.95/person

Choose two:

Virginia smoked ham with bourbon glaze

Herb crusted top round of beef

Oven roasted turkey breast

Rocky mountain pork loin

Served with petite rolls, croissant and appropriate condiments

Pasta Station

\$7.95/person

Choose 2:

Cheese tortellino, tri-colored bowtie, penne, rigatoni

Choose 2:

Alfredo, marinara, Bolognese, pomodora

Toppings

Chopped tomatoes, sautéed mushrooms, green and red peppers, grated parmesan, red pepper flakes, garlic bread sticks, crusty Italian bread

(Add: chicken strips, meatballs, or Italian sausages for \$4.00/person)

Asian Station

\$8.25/person

Choose 2:

Beef, chicken, pork, or shrimp stir-fry

Fried rice, white rice

Mini vegetarian spring rolls, sweet sour, honey mustard

Fortune cookie

Salad Station

\$6.25/person

Three green salad with strawberries, mandarin oranges, almonds

Caesar salad with homemade croutons and parmesan cheese

Cobb salad with chicken, tomatoes, cheddar cheese, bacon, avocado, crumbled blue cheese, red wine vinaigrette, Italian salad with pepperoni, salami, mozzarella, hot peppers,

black olives, tomatoes, onions, Italian dressing



Dinners

All dinner entrees are accompanied by a Design House Salad, choice of 2 dressings, dinner rolls, butter, 2 side selections, coffee, decaf, iced tea and hot tea

Specialty Salads

(AVAILABLE FOR \$2.50 ADDITIONAL)

3-Green Salad

Assorted gourmet greens, strawberries, mandarin oranges, toasted almonds,
Honey poppy seed dressing

Caesar Salad

Crisp romaine lettuce, home style croutons, and grated parmesan cheese
Traditional Caesar dressing

Italian Style Salad

Mixed greens, tomato wedges, black olives, mozzarella cheese, cubed salami, celery,
cucumber, onions
Italian dressing

Design Summer Salad

Mesclun mix greens with dried cranberries, candied walnuts, and feta cheese
Raspberry Vinaigrette

Accompaniments

Garlic mashed potatoes

Baked sweet potato, cinnamon butter

Penne pasta with sauce

Wild rice pilaf

Scalloped or Au gratin potatoes

Herb roasted redskins

Baked potato, sour cream

Glazed carrots

Roasted Vegetables

Peas with pearl onions

Green and yellow beans with julienne carrots

Green beans almandine

California medley



Dinner Entrees

Filet Mignon - \$29.95

8 ounce center cut filet, grilled, seasoned with red wine, demi glaze

Roast Prime Rib of Beef, au jus - \$25.95

Roasted to medium, served with horseradish sauce

Tenderloin of Beef - \$25.95

Sliced beef tenderloin, roasted to medium served with wild mushroom demi glaze

Pepper Steak - \$18.95

Tender sliced beef, sautéed with a trio of peppers, red wine demi glaze

Jumbo Stuffed Pork Chop - \$19.95

Cornbread, sausage, Granny Smith apple stuffing, pan gravy

Pork Normandy - \$19.95

Herb crusted pork loin, roasted with apples and onions, braised apple demi glaze

Chicken Penne Alfredo - \$16.95

Penne pasta with Alfredo sauce, vegetables, and herb crusted chicken breast

Pasta Primavera - \$16.95

Cheese tortellini, broccoli, zucchini, red peppers, mushrooms, pesto cream sauce

Lasagna Napolitano - \$16.95

Layers of pasta, ricotta cheese, parmesan cheese, mozzarella cheese, seasoned ground beef, Italian sausage, and marinara sauce

Chicken Roma - \$18.95

Chicken breast stuffed with spinach, mushrooms, pine nuts, and mozzarella cheese, sun dried tomato cream sauce

Chicken Mushroom Duxelle - \$18.95

Chicken breast stuffed with mushrooms, gouda cheese, Dijon mustard, white wine cream sauce

Herb Roasted Half Chicken - \$16.95

Seasoned chicken roasted and served with rosemary jus

Grilled Salmon - \$23.95

Fresh filet of salmon, dill butter

Baked Orange Roughy - \$23.95

Lightly breaded, lemon butter sauce



Combination Dinners

Sliced Beef Tenderloin with wild mushroom demi glaze
and Chicken Roma with sun-dried tomato cream sauce - \$28.95

6 ounce Center Cut Filet Mignon with red wine demi glaze
and 3 lemon pepper grilled jumbo shrimp - \$32.95

Design a Dinner Buffet

Please choose entrée selections and 2 dinner accompaniments
All buffets include Catering By Design House Salad, choice of 2 dressings

Assorted dinner rolls with butter
Coffee, Decaf, Hot tea and Iced Tea

Entrée Selections

2 entrée selections - \$21.95 per person

3 entrée selections - \$24.95 per person

4 entrée selections - \$26.95 per person

Lemon chicken

Chicken Parmesan

Roasted vegetable lasagna

Home style Pot Roast

Traditional sliced turkey breast

Lasagna Napolitano

Swiss steak

Pork Normandy

Sliced top sirloin of beef

Beef Bourguignon over noodles

Baked stuffed ravioli

Rosemary roasted chicken quarters



Desserts

Assorted cakes and pies - \$3.95/person

Select from carrot cake, cheesecake with fruit topping, chocolate demon cake, Granny Smith caramel apple pie, chocolate silk pie, coconut cream, fruit pies

Assorted mini pastry display - \$3.95/person
 Chef's selection of mini desserts and petit fours

Fresh baked cookies or brownies - \$14.00/dozen

Deluxe Coffee Station
 \$2.75/person

Brewed decaf and regular coffee
 Assorted flavored syrups

Shaved chocolate, lemon and orange zest, cinnamon sticks, whipped cream

Beverages/Breaks

Assorted Coke or Pepsi products.....	\$1.25 per can
Bottled water -16.9 oz	\$1.50 per bottle
Iced tea	\$15.00 per gallon
Lemonade.....	\$15.00 per gallon
Tropical fruit punch	\$15.00 per gallon
White wedding punch	\$18.00 per gallon
Coffee, decaf.....	\$18.00 per gallon
Apple, orange, cranberry, or grapefruit juice.....	\$1.50 per bottle

Design-A-Break

Assorted chips, pretzels and candy bars and soda	\$4.95 per person
Fresh fruit display, granola bars and bottled water	\$3.95 per person

A-la-Carte

Freshly baked cookies	\$14.00 per dozen
House-Made brownies.....	\$14.00 per dozen
Chips and pretzels	\$.75 each
Whole fresh fruit	\$1.25 each
Candy bars.....	\$.75 each