



Catering *by* DESIGN

The Catering Services Company of  SANESE SERVICES

**Catering by Design
8040 Whipple Ave. N.W.
North Canton, Ohio 44720**

**Phone: (330)-494-9500
Fax: (330)-494-8059**

**Jeremy Fonner,
Catering Manager
(330) 494-5900 Ext. 2056**



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by DESIGN**
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Catering Facts Sheet

Catering By Design has the professional capabilities to provide V.I.P. catering services regardless of the size of your event. We are extremely proud of our superior food, quality of service, and expertise in handling your group or organization's arrangements. With that in mind, we would appreciate your cooperation in reviewing the following information.

Catering orders are taken Monday through Friday 8:00 a.m. – 3:30 p.m.

To place an order, contact us at the following numbers;

Office 330-494-5900

Fax 330-494-8059

After Hours 330-949-6587

A 48 hour advance notice is appreciated on all caterings if possible. However, we do understand there will be short notice events and we will do our best to accommodate your needs. To insure that we will be able to provide the service and menu items you are requesting we must have 48 hour advance notice prior to your event.

Information needed to place an order

1. Approximate number of guests in attendance.
2. Time and location of the event.
3. A final guarantee of banquet attendance must be made 72 hours prior.
4. Cancellations must be made at least 72 hour to avoid any charges.
5. A deposit of 35% of estimated charge is required 7 business days prior to the event on catering greater than \$1000.00.
6. A 20% delivery/set up charge will be added to your catering invoice.
7. A buffet will be set up for a maximum of two hours.
8. A complete menu should be agreed upon at the time of booking.

Charge for wait staff is \$15 per hour each
Charge for onsite chef is \$20 per hour each
with a four hour minimum.

Catering by Design is prepared to serve 5% above the guaranteed count

Thank you for your cooperation and we hope you enjoy the following selection.

Jeff Lear
Jeremy Fonner

Food and Beverage Manager
Catering Manager/ Corporate Chef

Catering by Design

8040 Whipple Ave. NW.
N. Canton, Ohio 44720
1-800-589-5226

Jeremy Fonner – Executive Chef / Manager

15 years, Catering and Banquet Service
5 years, Chef, Catering by Design
5 years, Chef, 356th Bomber Squadron
7 years, Banquet Chef, Brookside Country Club
Graduate of the International Culinary Academy 1998

Jeff Lear – Food and Beverage Manager

30 years in the Catering Industry
22 years with Catering by Design
6 Years, Holiday Inn's, Catering Director
2 years, Brown Derby, Food and Beverage Director
Attended the University of Akron

Our Culinary Team

Mario Leonardi – Executive Chef

6 years Fine Dining and Banquets
3 years with Catering by Design
5 years, Banquet Chef, Rain Tree Country Club
Graduate of the University of Akron Culinary Degree

Scott Lash – Sous Chef

25 years Banquet and Catering service
1 year with Catering by Design
5 years, Sanibel Resort and Spa
2 years, Ritz Carlton and Park Center Hotel, New York
Graduate of the Pittsburgh Culinary Academy 1984

Tim Mansfield – Sous Chef

14 years in the Culinary Industry
2 years with Catering by Design
Kitchen manager, Corky's Café and Luna Grill

**Catering by Design has a combined total of
Over 100 years in Fine Dining and Full Service Catering!
CBD is proud to have the experience of more than 100 highly trained staff covering
the state of Ohio**

**Preferred Caterer to many venues around the state of Ohio
Including: The Canton Club, E.J. Thomas Performing Arts Center,
The Pro-Football Festival at Canton Civic Center and
the Aladdin Shrine Center at Easton.**



Breakfast a La Carte

Doughnuts, Each	\$1.00
Petite Danish, Each	\$0.85
Large Danish, Each	\$1.00
Assorted Fresh Baked Scones), Each	\$1.50
Assorted Mini Muffins, Each	\$0.50
Assorted Large Muffins, Each	\$1.00
Granola Bars, Each	\$0.75
Assorted Bagels, Each (with Cream Cheese, Butter, and Jelly)	\$1.25
Whole Fruit	\$0.85
Sliced Seasonal Fruit Tray, Per Person	\$2.95
Fruit Cups, Each	\$1.25
Assorted Yogurt	\$1.25
Berry and Yogurt Parfait	\$2.95

Beverage Services

Assorted Coke or Pepsi products	\$0.75
Bottled Dasani Water -10 oz	\$1.00
Bottled Spring Water -16 oz	\$1.00
Iced Tea, Gallon	\$7.50
Lemonade, Gallon	\$7.50
Tropical Fruit Punch, Gallon	\$7.50
Coffee, Regular or Decaf by the pot (serves 10)	\$7.50
Coffee, Regular or Decaf by the Half Urn (serves 30)	\$16.00
Coffee, Regular or Decaf by the Full Urn (serves 60)	\$25.00
Hot Tea (serves 10)	\$8.50
Apple, Orange, Cranberry, or Grapefruit Juice	\$1.00



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, served with Warm syrup, Apple and Blueberry Topping,
Sliced Strawberries, Whipped Cream and Butter

Breakfast Additions

Assorted Yogurts - \$.95 each

Granola Bars - \$.75 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 and Decaf - \$18.00/gallon

Fruit Juice - \$1.00/bottle

Gourmet Box Lunches

\$7.50 each

All Box Lunches include Sandwiches, Choice of Salad, Seasoned CBD Chips, Brownie or Cookie, Plastic Ware, Napkin and appropriate Condiment

Salad Selections

Italian Pasta Salad

Cole Slaw

Fruit Salad

Home Style Potato Salad

Macaroni Salad

The Catering by Design (C.B.D.)

Smoked Ham and Havarti Cheese with Lettuce and Tomato on a Croissant with Creamy Dijon Honey Mustard Sauce

Turkey Classic

Smoked Turkey with Lettuce, Tomato, Red onion and Swiss cheese on a French Baguette with Creamy Dijon Honey Mustard Sauce

Peppered BLT Wrap

Peppered Bacon, Chopped Romaine Lettuce, Cheddar, and Sliced Tomatoes, Wrapped up in a Whole Wheat Tortilla

Mediterranean Vegetable Wrap

Roasted Red Pepper, Cucumber, Red Onion, Hummus and Chopped Romaine Lettuce, Wrap up on a Whole Wheat Tortilla

Swiss Philly

Roast Beef with Swiss Cheese, Green Bell Pepper, Red Onion, Lettuce and Tomato on an Onion Bun

Gourmet Box Salads

\$8.50 each

Includes Roll and Butter, Plastic Ware and Napkin,

Grilled Chicken Caesar Salad

Sliced Marinated Chicken Breast, Romaine Lettuce, Fresh Seasoned Croutons, Caesar Dressing and Shredded Parmesan Cheese

Cobb Salad

Chopped Lettuce with Diced Egg, Tomato, Turkey, Bacon, Shredded Cheddar Cheese and Italian Dressing

Pecan Chicken Salad

Chicken Tenders, Brown Sugar-Crusted Pecans, Mandarin Oranges, Sun-Dried Cranberries, Crumbled Blue Cheese and Raspberry Vinaigrette

Create Your Own Luncheon Buffet

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

Lemon Herb Chicken
Chicken Saltimbocca
Chicken Marsala
Sliced Top Sirloin of Beef Au Jus
Burgundy Beef Tips with Noodles
Oven Roasted Pork Loin
Swiss Steak with Mushroom Gravy
Penne Pasta with Arrabbiata Sauce
Primavera Pesto Tortellini
Tortilla Crusted Tilapia

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
Malibu vegetables
Buttered corn

Starch

Roasted redskin potatoes
Cheesy garlic mashed potatoes
Asiago scalloped potatoes
Wild rice pilaf
Orzo with garlic and artichokes

*All meals are available plated



Design a Deli Buffet

\$10.95 per person

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

\$12.95 per person

Choice of 3 meats, 3 cheeses, and 2 salads

Includes breads, condiments, and dessert of cookies or brownies

Meats

Roast beef
Turkey breast
Smoked ham
Genoa salami
Corned beef
Pastrami
Capocollo

Cheeses

Cheddar
Swiss
Monterey Jack
Provolone
Colby

Salads

Catering by Design Tossed Salad
Italian pasta salad
Mustard potato salad
Pesto tortellini
Pasta salad
Macaroni salad
Catering by Design Tossed Salad

Gourmet Pizza and Salad Buffet

\$10.95 per person

Catering By Design House Salad with 2 Dressings

Our Chef's Handmade Pizzas

Pepperoni and Cheese

Vegetarian with Mushrooms, Onions, Peppers and Olives

Greek-Style with Artichokes, Greek Olives, Feta Cheese, Capers, Garlic, Olive Oil

Mexican Pizza with Grilled Chicken, Salsa, Cheddar Cheese and Black Beans

White Pizza with Olive Oil, Garlic, Provolone, Bacon and Crumbled Blue Cheese

Fresh Baked Cookies or Brownies

Taco and Fajita Bar

\$12.95/person

**Grilled Chicken Strips with Roasted Bell Peppers and Onions,
Seasoned Ground Beef,**

**Black Bean Dip, Chopped Tomatoes, Diced Onions, Shredded Lettuce, Shredded Cheddar
Cheese, Sliced Black Olives, Diced Avocado, Salsa and Sour Cream**

Mexican Rice, Crispy Taco Shells, Tri-Colored Chips and Soft Flour Tortillas

Choice of Fresh Baked Cookies or Brownies



Reception Displays

Antipasto

Marinated Artichoke Hearts, Cauliflower, Red Bell Peppers, Celery, Black Olives, Pepperoni, Salami, Banana Peppers, Provolone and Mozzarella Cheese on Bed of Lettuce
Served with Crisp Seasoned Crostini
\$3.50 per person

Mediterranean

Roasted Red Bell Peppers, Hummus, Crumbled Feta Cheese and Kalamata Olives Served with Crisp Seasoned Pita Chips
\$3.75 per person

Fresh Fruit

A Variety of Melons, Berries, Pineapple and other Seasonal Fruit as Available
Served with Yogurt Dipping Sauce
Display Decorated with Carved Whole Fruit
\$3.00 per person

Fresh Crudités

Crisp Carrot, 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
With a Variety of Gourmet Crackers
Decorated with Berries and Clusters of Grapes
\$3.25 per person



Hors d'oeuvres
(ALL SELECTIONS PRICED PER PIECE)

Chilled selections	
Smoked Salmon on English Cucumber	\$2.25
Assorted Finger Sandwiches (Egg Salad, Ham Salad, and Chicken Salad)	\$1.75
Chilled Jumbo Shrimp with Cocktail Sauce and Fresh Lemon	\$1.75
Hot selections	
Petite quiche	\$1.00
Meatballs (BBQ, Swedish, or Italian)	\$.50
Chicken Wings (Teriyaki, Honey BBQ, Garlic Hot or Mild)	\$.75
Mini Chicken Kebobs with Onion, Red and Green Bell Pepper Strips	\$2.00
Spanakopita – Spinach and Feta Wrapped in Phyllo	\$1.50
Spring Rolls with Sweet Chili Sauce	\$1.25
Deep-Fried Pot Stickers with Teriyaki Sauce	\$2.00
Chicken or Beef Satay with Thai Peanut Sauce	\$2.50
Sliced Beef Tenderloin Croustade with Horseradish Mousse	\$2.50
Andouille Sausage Puffs	\$2.25
Mini Beef Wellington	\$2.25
Mini Crab Cake	\$2.25
Brie and Orange Marmalade Tart	\$2.25
Water Chestnuts Wrapped in Bacon	\$1.50



Station Parties

(We suggest a minimum of 3 stations)

Carving Station

\$8.95/person

Choose Two:

Virginia Smoked Ham with Brown Sugar Bourbon Glaze

Herb Crusted Strip Loin of Beef

Oven Roasted Turkey Breast

Pork Loin with Cracked Pepper Crust

Served with Petite Rolls, Croissant and Appropriate Condiments

Pasta Station

\$8.95/person

Choose Two:

Cheese Tortellini, Tri-Colored Bowtie, Penne, Linguine

Choose Two:

Alfredo, Marinara, Arrabbiata

Toppings

Chopped Tomatoes, Sautéed Mushrooms, green and Red Bell Peppers, Spinach, Banana Peppers, Sun-Dried Tomatoes, Olives, Grated Parmesan, Red Pepper Flakes, and Garlic

Bread Sticks

(Add: Chicken Strips, Meatballs, or Italian Sausage for \$3.00/Person)

Asian Station

\$8.25/person

Choose Two:

Beef, Chicken, Pork, or Shrimp Stir-Fry

Accompanied by

Fried Rice, White Rice

Mini Vegetarian Spring Rolls, Sweet Sour, Spicy Hot Honey Mustard,

Fortune Cookie

Salad Station

\$6.25/person

Choose Two:

Assorted Gourmet Greens, Strawberries, Mandarin Oranges, Sugared Almonds,
Orange Vinaigrette Dressing

Caesar Salad with Fresh Seasoned Croutons and Grated Parmesan Cheese

Cobb Salad with Chicken, Tomatoes, Cheddar Cheese, Bacon, Avocado, Crumbled Blue
Cheese, Red Wine Vinaigrette

Italian Salad with Pepperoni, Salami, Mozzarella, Banana Peppers, Black Olives, Tomatoes,
Red Onions and 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 and Iced tea

Specialty Salads

(AVAILABLE FOR \$2.50 ADDITIONAL)

3-Green Salad

Assorted Gourmet Greens, Strawberries, Mandarin Oranges, Sugared Almonds and Orange Vinaigrette Dressing

Caesar Salad

Crisp Romaine Lettuce, Fresh Seasoned Croutons, Grated Parmesan Cheese and Traditional Caesar dressing

Italian Style Salad

Mixed Greens, Tomato Wedges, Black Olives, Mozzarella Cheese, Cubed Salami, Celery, Cucumber, Onions and Italian Dressing

Design Salad

Mesclun Mix Greens with Dried Cranberries, Candied Walnuts, Goat Cheese and Raspberry Vinaigrette

Accompaniments

Garlic Mashed Potatoes

Wild Rice Pilaf

Scalloped or Au Gratin Potatoes

Herb Roasted Redskins

Glazed Carrots

Roasted Vegetables

Malibu Blend

Green and Yellow Beans with Baby Carrots

Green Beans Amandine

California Medley



Dinner Entrees

Filet Mignon - \$25.95

6 ounce Center Cut Filet, Grilled, Seasoned and Topped with a Red Wine Demi Glaze

Roast Prime Rib of Beef - \$23.95

Roasted to Medium, served with Horseradish Mousse and Au Jus

Tenderloin of Beef - \$23.95

Sliced Beef Tenderloin, Roasted to Medium served with a Wild Mushroom Demi glaze

Jumbo Stuffed Pork Chop - \$17.95

Stuffed with Sausage Cornbread served with

Pork Normandy - \$16.95

Roasted Herb Crusted Pork Loin served with Apple Demi Glaze

Chicken Penne Alfredo - \$14.95

Penne Pasta with Alfredo Sauce, Vegetables, and Herb Crusted Chicken Breast

Pasta Primavera - \$15.95

Cheese Tortellini, Broccoli, Zucchini, Red Bell Peppers, Mushrooms and Pesto Cream Sauce

Chicken Saltimbocca - \$16.95

**Chicken Stuffed with Prosciutto Ham and a Blend of Cheese topped with a Creamy
Marinara Sauce**

Chicken Roma - \$17.95

**Chicken Breast Stuffed with Spinach, Mushrooms, Pine Nuts, and Mozzarella Cheese with
Sun Dried Tomato Cream Sauce**

Chicken Mushroom Duxelle - \$17.95

**Chicken Breast Stuffed with Mushrooms and Gouda Cheese with Dijon Mustard,
White Wine Cream Sauce**

Herb Roasted Half Chicken - \$16.95

Seasoned Chicken Roasted and served with Rosemary Jus

Grilled Salmon - \$22.95

Fresh Filet of Salmon with Dill Compound Butter

Baked Orange Roughy - \$19.95

Lightly Breaded with Ritz Cracker Crumbs topped with Lemon Butter Sauce



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, and Iced Tea

Entrée Selections

2 entrée selections - \$17.95 per person

3 entrée selections - \$20.95 per person

4 entrée selections - \$23.95 per person

Lemon Herb Chicken

Chicken Marsala

Chicken Saltimbocca

Roasted Vegetable Lasagna

Traditional sliced Turkey Breast

Swiss Steak

Pork Normandy

Sliced Strip Loin of Beef

Beef Stroganoff over Egg Noodles

Cheese stuffed Manicotti

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, Strawberry Layer Cake, Fruit Pies

Assorted Mini Pastry Display - \$3.95/person
 Chef's Selection of Mini Desserts and Petit Fours

Fresh Baked Cookies - \$5.40/dozen
Brownies - \$12.00/dozen

Beverages/Breaks

Assorted Coke or Pepsi products.....	\$0.75 per can
Bottled Disana water -10 oz.....	\$1.00 per bottle
Bottled Spring water -16 oz.....	\$1.00 per bottle
Iced tea.....	\$15.00 per gallon
Lemonade.....	\$15.00 per gallon
Tropical Fruit Punch.....	\$15.00 per gallon
Wedding Punch.....	\$18.00 per gallon
Coffee, Regular or Decaf.....	\$18.00 per gallon
Apple, Orange, Cranberry Juice.....	\$1.00 per bottle

Design-A-Break

Assorted chips, pretzels and candy bars and soda.....	\$4.95 per person
Whole Fruit, granola bars and bottled water.....	\$3.95 per person

A-la-Carte

Freshly baked cookies.....	\$5.40 per dozen
House-Made brownies.....	\$12.00 per dozen
Chips and pretzels.....	\$.75 each
Whole fresh fruit.....	\$1.00 each
Candy bars.....	\$.75 each



Let's Celebrate!

Decorated Sheets Cakes Available in Chocolate, White, Yellow and Marble

¼ Sheet Cake (serves 20 people)	\$37.50
½ Sheet Cake (serves 40 people)	\$58.50
Full Sheet Cake (serves 80 people)	\$85.00

Fillings Available are Butter Cream, Strawberry, Pineapple, Cherry Lemon, Chocolate Fudge or Chocolate Pudding

¼ Sheet Cake (serves 20 people)	\$52.50
½ Sheet Cake (serves 40 people)	\$78.50
Full Sheet Cake (serves 80 people)	\$115.00

Printed Pictures or Decorator Kits Available on Any Size Cake \$15.00

Gourmet Mix Nuts by the Pound (serves 15 people)	\$8.50
Chocolate Pearl Mints by the Pound (serves 20 people)	\$4.50
Butter Mints by the Pound (serves 20 people)	\$4.50