

design | cuisine | catering



2016 CORE MENUS

We are proud to present our 2016 catering menu to assist when planning your next event. Let Design Cuisine Catering help guide you from delicious menu selections to personalizing every detail of your unique celebration.

Our chefs bring a superior level of creativity and flavor to the table by using only the freshest and highest quality seasonal ingredients to every plate. We can satisfy your palate for international cuisines, create a menu with dietary consideration, or execute a six course tasting dinner. Nothing is impossible.

We are committed to providing the best in genuine hospitality. If you do not see what you are looking for within these pages, we are happy to customize a menu specifically for your special event or budget.

Terms and Conditions

In order to reserve your date, a non-refundable deposit of 25% of proposed amount is required along with the signed Event Confirmation Form. This will acknowledge acceptance of the proposal and down payment must be received by date specified.

A payment equal to 50% of your estimated balance is required three (3) months from event.

A final guest guarantee and final down payment is required five (5) business days prior to event. This number will be considered a guarantee, not subject to reduction. Additional guests will be billed accordingly. Any remaining charges will be billed immediately following event and due upon receipt.

Tax Exempt Status

To qualify as tax exempt, we request a current copy of your Minnesota State Sales Tax Exempt Certificate to our office at the time of deposit.

ADDITIONAL CHARGES

Staff Pricing

Chef	\$28 per hour
Kitchen Assistant	\$20 per hour
Utility Person	\$18 per hour
Captain	\$28 per hour
Server	\$23 per hour
Bartender	\$23 per hour

Staffing charges are billed at a four-hour minimum. Setup and breakdown time are included in the service fee. Should additional service be necessary from setup through cleanup for part of the staff, this will be billed at the above rate and will only be billed for the actual time and persons used. Wait staff is estimated based on the length of party, as indicated in this proposal, plus anticipated setup and cleanup time; additional time at the event will be billed at the above rate. Captain, Chef and Kitchen staff is estimated portal to portal. All staffing charges are subject to applicable sales tax.

Service Charge

All events are subject to a 18% service charge

Venue | Facility Fees

When applicable, facility fee will be charged to the client

Food and Beverage Minimum

Full Service | Off Site Events : require minimum is \$1,000 on food and beverage.

Drop Off: require a minimum of \$250 on food and beverage.

Design Cuisine Equipment

Design Cuisine will provide all necessary equipment for your event. Each piece is hand polished and ready for your event. Items will include all dinner stemware, small cocktail plates, white china dinnerware, silver coffee urn, coffee cups and saucers, votive candles, all food presentation and serving pieces and necessary incidentals for \$3 -5 per person. All rental charges are subject to applicable sales tax.

BREAKFAST BUFFETS | MINIMUM 20 GUESTS

All breakfast buffets are priced without Coffee or Juice

Basic Continental | Breakfast Breads, Scones , Mini Bagels with Butter, Preserves and Cream Cheese, Fresh Fruit and Berries | \$5.95

Continental Breakfast | Croissants, Muffins, Pastries, Scones with Butter and Preserves, Fresh Fruit and Berries, Yogurt Parfaits | \$8.95

Yogurt Bar | Greek Vanilla, Strawberry and Blueberry with the following toppings: Strawberries, Raspberries, Blackberries, Bananas, Toasted Coconut, Almonds, Mini Chocolate Chips, Granola, Raisins | **\$8.95**

Healthy Continental | Sea Salt Roasted Almonds, Power and Granola Bars, Fresh Fruit and Berries, Yogurt | \$8.95

Classic Breakfast | Scrambled Eggs with Mascarpone Cheese and Chives , Fresh Fruit, Nueske Bacon *or* Sausage Links, Roasted Red Potatoes, Breakfast Pastries | **\$12.95** **Substitute Vegetable Strata for Scrambled eggs for \$1.50**

Breakfast Sandwich Station (make your own) | Croissants, Biscuits, Scrambled Eggs with Snipped Chives, Sausage, Nueske Bacon, Cheddar Cheese Slices | **\$9.95**

BREAKFAST | AFTERNOON BREAK A LA CARTE:

Priced per individual serving unless noted, minimum 2 dozen per order

Homemade Scones | Raspberry White Chocolate, Almond Pear and Cinnamon, Caramel Apple | **\$2.25 per piece**

Danish | Maple Pecan, Lemon Filled, Raspberry Filled, Vanilla Crème, Cinnamon Swirl | **\$1.95 per piece**

LG Muffins, Breakfast Breads | Double Chocolate Chip, Lemon Poppy Seed, Blueberry, Banana Nut | **\$1.95 per piece**

Bagels | Whipped Cream Cheese, Marmalade and Jellies | **\$2.25 per piece**

Granola And Power Bars | **\$2.95 each**

Assorted Trail Mix or Mixed Nuts | **\$2.95**

Sea Salt Almonds | **\$2.95**

Individual 6 oz. Yoplait Vanilla Yogurt Cups | **\$1.95**

Yogurt Parfaits | Vanilla Yogurt with Berries and Homemade Granola | **\$3.95**

Fruit Platter | Seasonal Fruit, Melons, Berries | **\$3.25**

Nueske Bacon | **\$2.95**

Sausage Links | **\$2.95**

Cheesy Hash Browns | **\$2.95**

Roasted Red Potatoes | Peppers and Onions | **\$2.95**

Scrambled Eggs | Mascarpone and Snipped Chives | **\$2.95**

Roasted Vegetable Egg Strata | **\$4.50**

Smoked Salmon With Mini Bagels | Shallot Dill Cream Cheese, Eggs and Capers | **\$5.95**

Chicago Mix Popcorn (Cheddar, White and Caramel) | **\$3.95**

Whole Fruit | Apples, Oranges, Bananas| **\$1.95**

BEVERAGES

Freshly Brewed Macys Signature Regular and Decaffeinated Coffee | **\$29.95/gallon** (10)12oz servings per gallon

Citrus Infused Water | **\$10 /gallon** (10) 12oz servings per gallon

Hot Tea Assortment | **\$1.25/bag**

Individual Juices | Orange Juice, Grapefruit, Apple Cranberry | **\$2.95/each**

Sodas | Coke, Diet Coke, and Sprite | **\$1.95/each**

Bottled Water | **\$1.95/each**

SMALL PLATTERS | approximately 12 servings
LARGE PLATTERS | approximately 20 servings
*BOX LUNCHES (minimum order:12)
Include: Chips, House Baked Cookie.
Add Pasta or Fruit Salad to box lunch for \$1.95 each

salads, sandwiches and wrap platters

SIGNATURE SALADS | \$108 SM | \$160 LG

Asian Chicken Salad with Chicken Breast, Baby Greens, Sweet Peppers, Pea Pods, Crispy Wontons, and Toasted Sesame Dressing

Grilled Chicken Caesar Salad with Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Sonoma Salad with Grilled Chicken, Candied Walnuts, Sliced Strawberries, Feta Cheese, Baby Spinach with Citrus Vinaigrette

Cobb Salad with Hearts of Romaine, Chicken, Bacon, Tomatoes, Blue Cheese Crumbles, Hard Boiled Egg, Avocado and Blue Cheese Dressing

Tuscan Kale Salad with Gold Beets, Toasted Pinenuts, Roasted Red Pepper, Crumbled Feta and Red Wine Olive Oil Vinaigrette

BBQ Chicken Salad with Roasted Corn, Black Bean, Avocado, Queso Fresco, Poblano Peppers, Grape Tomatoes, Tortilla Strips, Creamy Cilantro Dressing

***Available in box lunch for \$12**

SIDE SALAD PLATTER | \$42 SM | \$70 LG

4 oz. per serving

Orzo Salad with Slow Roasted Tomato, Grilled Red Onion, Asparagus, Marinated Artichokes and Pesto Vinaigrette

Udon Noodle Salad with Asian Vinaigrette, Quinoa, Baby Kale, Citrus Fruit Segments, Roasted Asparagus, Chives, Olive Oil and Sherry Vinegar

Succotash Salad with Wax Beans, Hominy, Edamame, Tomatoes and Corn with Cilantro Dressing

Israeli Couscous Salad with Grape Tomatoes, Pepper Confetti, Fresh Basil, Feta Cheese with a Spicy Lemon Vinaigrette

Fresh Fruit Bowl

Haricot Vert Salad with Fresh Mozzarella, Tomatoes and Smoked Tomato Vinaigrette

SANDWICH SAMPLER | \$84 SM | \$120 LG

***Please select 3 sandwiches**

Chicken Breast with Basil Aioli, Tomato, Muenster Cheese on Ciabatta

Sliced Smoked Turkey served with Cranberry-Orange Aioli, Cheddar Cheese, Baby Field Greens on Cranberry Walnut Bread

Vegetable Sandwich with Herb Goat Cheese, Cucumber, Tomato, Roasted Bell Peppers, Red Onion and Alfalfa Sprouts on Focaccia

Ham & Dolce Gorgonzola Sandwich with Arugula, Fig Jam on Ciabatta

Roast Beef, Caramelized Onion, Gruyere, Horseradish Aioli on Pretzel Roll

Tuna Salad on Croissant with Lettuce and Tomato

***Available in box lunch for \$10**

WRAP SAMPLER | \$85 SM | \$120 LG

***Please select 3 Wraps**

Chicken Caesar with Romaine, Garlic Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Thai Beef with Napa, Peppers, Carrots and Peanut Sauce

Mediterranean Veggie with Cucumber, Tomato, Kalamata Olives, Mixed Greens, Feta and Garlic Hummus

Southwest Chicken Wrap

***Available in box lunch for \$10**

DESSERTS | CHIPS | BEVERAGES

Chef Selection of Cookies and Bars **\$30 SM | \$45 LG**

Chef Selection of Design Cuisine Miniature Desserts **\$42 SM | \$70 LG**

Kettle Chips **\$1.50 each**

Soda or Bottled Water **\$1.95/ each**

SANDWICH & SALAD | \$15

Sandwich Platter

*Sliced Smoked Turkey on Cranberry Walnut Bread
*Vegetable Sandwich on Focaccia
*Roast Beef, Caramelized Onion, Horseradish Havarti, Balsamic Aioli on Pretzel Roll
Classic Caesar Salad
Orzo Salad with Pesto Vinaigrette
Kettle One Chips
Assorted Cookies and Bars

HEALTHY | \$18

Quinoa with Yellow and Green Wax Beans, Goat Cheese, Olives with Lemon Juice and EVOO
Hoisin Glazed Salmon with Pineapple, Mango, Scallion Salsa
Baby Kale Salad with Gold Beets, Toasted Pinenuts, Roasted Red Pepper, Crumbled Feta and Red Wine Olive Oil Vinaigrette
Hoisin Glazed Edamame
Design Cuisine Miniature Dessert Selection

BISTRO | \$26

Green Bibb Lettuce with Apples, Citrus Vinaigrette, Gorgonzola and Candied Walnuts
Haricot Vert Salad with Fresh Mozzarella, Tomatoes and Sweet Tomato Vinaigrette
Orzo Salad with Tomatoes, Grilled Red Onion, Asparagus, Marinated Artichokes and Pesto Vinaigrette
Asiago Crusted Chicken with Tomato Basil Sauce
Assorted House Baked Breads
Design Cuisine Miniature Dessert Selection

MEXICAN | \$15

Seasoned Ground Beef and Shredded Chicken, Cheddar, Queso Fresco, Sweet Onion, Black Beans, Lettuce, Tomato, Sour Cream, Hard Corn Tortillas and Soft Flour Tortillas
Spanish Rice
Tri-colored Tortillas, Guacamole, and Pico de Gallo
Assorted Cookies and Bars

ASIAN | \$23

Asian Chicken Salad with Baby Greens, Sweet Peppers, Carrots, Kaiware Sprouts, Pea Pods, Crispy Wontons, and Toasted Sesame Dressing
Udon Noodle Salad
Beef Satays with Thai Pepper Marmalade
Szechuan Green Beans
Assorted Sushi Rolls (3 pieces per person) Tamari Dipping Sauce and Chili Mayonnaise, Wasabi and Pickled Ginger
Fortune Cookies

SUMMER BISTRO | \$30

Grilled Caesar Salad with Artisan Romaine, Garlic Crostini, Parmesan Cheese, Creamy Caesar Dressing
Caprese Salad with Red and Yellow Sliced Tomatoes, Fresh Mozzarella, Basil and Balsamic Syrup
Israeli Pearl Couscous Salad with Pepper Confetti, Basil, Feta Cheese, Grape Tomatoes and Spicy Lemon Vinaigrette
Lemon and Thyme Poached Salmon and Dill Sauce and Tomato, Corn and Avocado Relish
Chicken Ballontine with Wilted Spinach, Boursin Cheese, Pistachios, and Roasted Red Peppers with Apricot Chutney
Assorted Hearty Breads
Assorted Rolls with Whipped Butter

ITALIAN | \$16

Balsamic Caesar Salad with Romaine Lettuce, Parmesan, and Garlic Croutons
Tuscan Style Vegetables
CHOICE of Italian Sausage Lasagna - Layers of Large Noodles, Fresh Tomato Sauce, Four Cheese Blend
OR Chicken Penne Pasta with Roasted Vegetables and a Garlic Cream Sauce
Assorted Breads House Baked Breads and Whipped Butter
Design Cuisine Miniature Dessert Selection

CLASSIC | \$24 PER PERSON

Herb and Berry Salad with Baby Butter Lettuce, Raspberries, Blueberries, and Blackberries with Candied Almonds, and Lavender Honey Vinaigrette
Wild and Brown Rice Pilaf with Pepper Confetti
Grilled Asparagus with Crumbled Goat Cheese and Lemon Drizzle
Airline Chicken Breast
With Tomato Mushroom Ragout
Assorted Breads House Baked Breads and Whipped Butter
Design Cuisine Miniature Dessert Selection

KABOBS | \$32

Butter Lettuce and Peach Salad with Feta Cheese, Candied Almonds and Raspberry Vinaigrette
Quinoa, Baby Kale, Citrus Fruit Segment, Roasted Asparagus, Chives, Olive Oil and Roble Viejo Sherry
Succotash Salad with Butter Beans, Tomatoes and Scallions
Kabobs
Beef Tenderloin and Mushroom Teriyaki Glazed Salmon and Pineapple Chicken and Sweet Pepper
Assorted Breads House Baked Breads and Whipped Butter
Miniature Dessert Selections

Hors D'oeuvres priced at \$2.50 per piece
unless otherwise noted
Minimum order of 2 dozen per item

tray passed hors d'oeuvres



VEGETABLE AND CHEESE

- Buttermilk Blue Cheese Mousse on Crostini with a Pear Chutney
- Camembert Mousse on Apple Chip with Candied Pecans and Micro Greens
- Miniature Goat Cheese and Kalamata Olive Turnover with Balsamic Drizzle
- *Artichoke Fritter with Honey Truffle Sauce (Served Warm) \$2.75
- Cherry Tomato Stuffed with Vegetable Couscous \$2.75
- Watermelon Cube, Red Onion and Feta with Balsamic Drizzle
- Clear Gazpacho Shooter with Micro Cilantro \$2.75
- Caprese Tower on Bamboo Skewer
- Grilled Porcini Mushroom on Parmesan Cracked Pepper Shortbread
- Parmesan Crisp with Arugula, Mascarpone and Caramelized Pears \$2.75
- California Rolls with Wasabi Soy Sauce
- Grilled Bruschetta with Tomato-Basil Confit
- *Miniature Truffled Grilled Cheese on Potato Bread (Served Warm)
- Flatbread with Caramelized Onion, Fried Figs, Arugula, Goat and Fontina Cheese
- *Wild Mushroom, Gorgonzola and Spinach Pizza with Fontina and Mozzarella Cheese



MEAT AND POULTRY

- *Mini California Burger with Avocado Aioli (Served Warm) \$3.50
- Herb Crusted Pork Tenderloin on Crostini with Apricot Chutney \$2.75
- Herb Marinated Beef Tenderloin on Grilled Focaccia with Mushroom Duxelle \$2.75
- Chinese Chicken Salad in Wonton Cup \$2.75
- Braised Beef Short Rib Mini Taco with Horseradish Tomato Jam
- *Beef Short Rib Quesadilla with Red Onion Marmalade and Menonita Cheese (Served Warm)
- *Buffalo Chicken Quesadilla With Micro Celery And Blue Cheese Aioli (Served Warm)
- *Chicken, Spinach and Roasted Corn Pizza with Fontina and Mozzarella (Served Warm)
- Chicken Lollipops with Sweet Chili Cilantro Sauce \$3
- *Duck Confit Wontons with Plum Dipping Sauce (Served Warm) \$3
- Bacon Wrapped Dates with Dolce Gorgonzola \$3



FISH

- Smoked Salmon on Crostini with Horseradish Blackberry Compote \$2.75
- Garlic and Basil Marinated Grilled Shrimp \$2.75
- Grilled Shrimp Skewers with Herb Mustard Vinaigrette \$2.75
- Coconut Shrimp with Mango Sauce \$2.75
- *Seared Scallop on Wonton Flower with Cilantro Cream \$3
- Smoked Salmon Crepe \$2.75
- Ahi Tuna served in Miniature Cones with Wasabi Crème Fraiche \$3.50
- Miniature Tortilla Cups with Chipotle Glazed Rock Shrimp, Sweet Corn and Red Peppers \$3.50
- Open Faced Lobster BLT on Crostini with Poached Lobster Tail, Peppered Bacon, Tomato Confit, Avocado Cream and Micro Fennel \$4
- Ahi Tuna Sliders with Wasabi Aioli and Pickled Cucumbers \$4

* Served warm. Cooking equipment required on site.

Each item priced per person
unless otherwise noted

stationary hors d'oeuvres

CHEESE | VEGETABLES

Artichoke and Spinach Gratin | \$4

Baguette, Pumpnickel Toast Points

Wild Mushroom, Truffle and Goat Cheese Gratin | \$4

Baguette, Pumpnickel Toast Points

Imported and Domestic Cheese Display | \$5

Crackers, Flatbread and Breadsticks

Design Cuisine Signature Crudit  Basket | \$4

Carrots, Tri-colored Cauliflower, Asparagus, Peppers, Jicama, Haricot Vert with Buttermilk Chive Dipping Sauce

Antipasto Platter | \$10

Domestic and Imported Cheeses, Sliced Meats, Marinated Olives, Artichoke Hearts, Mushrooms, Prosciutto Wrapped Asparagus and Sliced Baguette

CHIPS AND DIPS | \$3

Served with Pita Chips, Homemade Potato Chips, Pasta Chips, Tri-colored Tortilla Chips, Crostini

Tomato, Basil and Mozzarella Bruschetta

Red Pepper Hummus

Salami and Pistachio Pesto

Blue Cheese (Hooks Paradise)

Guacamole

Charred Tomato Salsa

SATAYS AND SKEWERS

\$3 PER SATAY

Hoisin Glazed Salmon Satays | Fruit Salsa

Honey Glazed Chicken Satays | Spicy Peanut Sauce

Sirloin Beef Satays | Blue Cheese Dip

\$2 PER SKEWER

Mediterranean Skewer | Salami, Feta Cheese, Sweet Pepper and Olives

Beet Skewers | Gold, Chioggia, Red Beets and Feta Cheese with Pomegranate Molasses

Caprese Skewers | Red, Yellow Grape Tomatoes, Fresh Mozzarella, and Basil Balsamic Reduction

Fruit Skewer | Honeydew, Pineapple, Watermelon and Strawberry

SEAFOOD

Shrimp Trio | \$2 per shrimp

Coconut Crusted with Pineapple Lemongrass Sauce, Poached with Cocktail Sauce, Grilled with Green Garlic Aioli

Poached Salmon | \$5 per person

Crostini, Sieved Egg Whites and Yolks, Diced Onion, Capers, Lemon and Citrus Infused Cr me Fraiche

Lobster Trifle | \$4 each

Avocado Mousse, Tomato Jam, Lemon Cream, Butter Poached Lobster Tail with Fried Plantain

MINI SANDWICHES

Herb Crusted Beef Tenderloin Sandwich | \$6

Truffle Aioli Pomodoraccio Tomato served on Focaccia

Marinated Pork Tenderloin | \$4

Miniature Multigrain Bun with Apple Tart Cherry Slaw and Hard Cider Aioli

Miniature Maine Lobster Club | \$6

on Ficelle Bread with Lemon, Fennel Compound Butter

SLIDERS

Pork Belly Slider with Kimchee | \$4

Shredded Wagyu Beef | \$4

with Caramelized Onion

Ahi - Tuna Slider | \$4

with Asian Slaw and Wasabi Mayo

MEAT

3 Meat Meatballs | \$4

Beef, Pork, Veal

Choice of Barbeque Sauce, Teriyaki, or Sweet and Sour

Bacon Wrapped Dates | \$4

Dolce Gorgonzola and Marcona Almond

Barbeque Pulled Pork in Mini Corn Bread Muffins | \$4

Poblano Aioli and Pickled Red Onion

Herb Crusted Beef Tenderloin Platter | \$14

Vine Ripened Tomato Jam with Horseradish Cream and Assorted House Baked Breads and Buns

Chicken Ballotine Platter | \$9

Stuffed with Spinach, Red Peppers, Wild Mushrooms, Pistachios with Fruit Chutney and Assorted House Baked Breads

Thyme Seared New Zealand Lamb Lollipops | \$16

Apple Mint Jelly

ASIAN

Udon Noodles with Beef | Served in Mini Chinese Box | \$4

Asian Chicken Salad | Served in Mini Chinese Box | \$4

SUSHI ROLLS

All Rolls Served with Wasabi, Pickled Ginger and Tamari Soy Dipping Sauce

Salmon Roll | \$2 per piece

California Rolls | \$2 per piece

Spicy Tuna Roll | \$2 per piece

THE BASICS | \$14

Imported and Domestic Cheese Display with Crackers, Flatbread and Breadsticks

Design Cuisine Signature Crudité Basket with Carrots, Tri-colored Cauliflower, Asparagus, Peppers, Jicama, Haricot Vert with Buttermilk Chive Dipping Sauce

Chips & Dips
Tomato Basil and Mozzarella
Bruschetta with Grilled Crostini

Artichoke Dip with House Made Potato Chip

Roasted Garlic Hummus with Pita Chip

DC FAVORITES | \$27

Ginger Crusted Beef Satays with Miso Tamari Dip

Garlic and Basil Marinated Grilled Shrimp

Imported and Domestic Cheese Display with Crackers, Flatbread and Breadsticks

California Rolls and Spicy Tuna Rolls with Wasabi, Pickled Ginger and Tamari Soy Dipping Sauce

Caprese Skewers | Red, Yellow Grape Tomatoes, Fresh Mozzarella, and Basil Balsamic Reduction

SMALL BITES | \$22

Beef Short Ribs in Mini Cornbread Muffin with Poblano Aioli and Pickled Red Onion

Smoked Salmon Crepe with Dill Crème Fraiche

Asian Chicken Salad in Mini Wonton Cup with Sesame Drizzle

Yellow and Chioggia Beet Skewers with Feta Cheese and Pomegranate Molasses

Marinated Pork Tenderloin

Miniature Multigrain Bun with Apple Tart Cherry Slaw and Hard Cider Aioli

DC SIGNATURES | \$24

Design Cuisine Signature Crudité Basket with Carrots, Tri-Colored Cauliflower, Asparagus, Peppers, Jicama, Haricot Vert with Red Pepper Aioli

Asian Chicken Salad in Mini Chinese Box with Sesame Drizzle

Wild Mushroom and Gruyere Cheese Gratin with French Baguette

Mini Herb Marinated Beef Tenderloin on Mini Rosemary Bun with Arugula and Balsamic Aioli

Shrimp Trio
Shrimp Cocktail, Coconut with Mango Lime, Garlic Basil

HARVEST TABLE | \$34

* Imported and Domestic Cheeses Pleasant Ridge Reserve, Blue Cheese Wedges, Triple Cream Epoisse

* Pear Gorgonzola and Mascarpone Torta with Pear Chutney, Toasted Walnuts and Roasted Grapes Garnished With Fresh and Dried Fruit, Figs and Nuts
Served With Crackers, Crostini and Crisp

Marinated Artichoke Hearts, Imported Olives and Peppadew Peppers

Prosciutto Wrapped Asparagus

Roasted Vegetable Platter

Saucisson, Salami, Smoked Sausage with Mustards

Herb Crusted Sliced Beef Tenderloin with Horseradish Sauce

Garlic and Basil Marinated Grilled Shrimp

Over Flowing Large Basket of Assorted Rustic Breads



ENHANCEMENT STATIONS

Macaroni and Cheese Bar | \$9

Choice of Topping: Bacon, Pulled Pork, Chives, Caramelized Onion, Broccoli, Tomatoes, Mushrooms, Artichokes, Jalapenos, Blue Cheese, Feta, Parmesan

Slider Station | \$12

*Pork Belly Slider with Kimchee

*Gyro Slider on Mina Pita with Tzaziki, Garlic Hummus and Tabbouleh

*Shredded Wagyu Beef with Caramelized Onion

Ahi - Tuna Slider with Asian Slaw and Wasabi Mayo

Panini Station | \$12

*Rueben Sandwich with Pumpernickel Bread, Corned Beef, Sauerkraut, Russian Dressing and Swiss Cheese

*Beef Short Ribs with Horseradish, Havarti on Brioche

Classic Velveeta on Potato Bread

**Griddle needed on event site, additional charges may apply for equipment*

Quesadilla | \$9

*Avocado and Roasted Vegetable with Smoked Chipotle Peppers and Monterey Jack Cheese

*Chicken, Bacon, Scallions and Monterey Jack Cheese

Accompanied by Sour Cream, Guacamole and a Variety of Salsas

**Griddle and fryer needed on event site, additional charges may apply*

Stations
minimum of 20 people

themed stations



SOUTH OF THE BORDER | \$18

Quesadillas

*Avocado and Roasted Veggies with Smoked Chipotle Peppers and Monterey Jack Cheese

*Chicken, Bacon, Scallions and Monterey Jack Cheese

Accompanied by Sour Cream, Guacamole and a Variety of Salsas

Fajitas:

Grilled Marinated Chicken or Flank Steak, Warm Flour Tortillas, Grilled Onions and Peppers, Grated Monterey Jack Cheese

House-made Tortilla Chips

**Griddle and fryer needed on event site, additional charges may apply for equipment*



LOLLIPOP GARDEN | \$23

Caprese Brochette with Heirloom Tomatoes, Fresh Mozzarella, Basil, EVOO and Balsamic Drizzle

Yellow and Chioggia Beet Skewers with Feta Cheese and Pomegranate Molasses

Hoisin Glazed Salmon Satays

Beef Satay with Blue Cheese Dip

Vegetable Fingerling Potato, Zucchini, Squash and Cherry Tomatoes

Honey Glazed Chicken with Spicy Peanut Sauce

COMFORT CUISINE | \$21

Macaroni and Cheese Bar

Choice of Topping: Bacon, Pulled Pork, Chives, Caramelized Onion, Broccoli, Tomatoes, Mushrooms, Artichokes, Jalapenos, Blue Cheese, Feta, Parmesan

Sliders

*Pork Belly Slider with Kimchee

*Shredded Wagyu Beef with Caramelized Onion

House Made Potato Chips with Blue Cheese Dip



ON THE GRILL | \$14

Chicken and Spinach Brats served on Onion Bun with Tarragon Whole Grain Mustard Aioli

Beef Burger with Sundried Tomato and Truffle Aioli

Best Kosher Hot Dog served with Good Ole Fashion Ketchup and Mustard

Watermelon and Strawberries

Skinny Mini French Fries

**Grill and Fryer needed on event site, additional charges may apply for equipment*

ASIAN STATION | \$22

Sushi Station

Salmon Roll

Futo Maki (Veggie)

Spicy Tuna with Wasabi, Pickled Ginger and Tamari Soy Dipping Sauce

Udon Noodles with Beef

Asian Chicken Salad

Served in Chinese to go Containers with Chop Sticks

Shrimp Tempura with Honey Glaze

Szechuan Green Beans

TOUCH OF ITALY | \$3

Antipasti Platter

Mini Caesar Salad in Parmesan Cup

Caprese Skewers with Balsamic Drizzle

Selection of Bruschetta

Roast Peppers with Goat Cheese / Tomato Basil and Mozzarella / Salami with Pesto On Grilled Focaccia

Garlic and Basil Grilled Shrimp with Green Garlic Aioli

Olive Oil, Rosemary And Four Pepper Blend Rubbed Beef Tenderloin with Marsala Onion Jam and Peperonata



PLATED AND BUFFET DINNER

All Dinners Allow for An Entrée, a House Salad, a Seasonal Vegetable and a Starch and include assorted House Baked Breads and Starbucks Coffee. Each additional entrée added to a buffet is \$5.

Pricing Per Person: Plated | Buffet

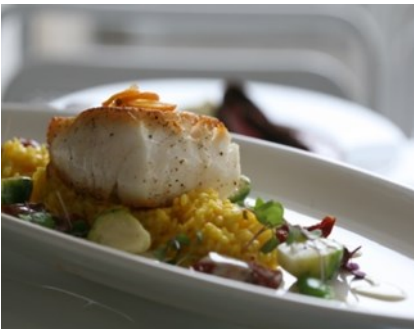
Poultry

Asiago Crusted Chicken with Garlic Cream Sauce **\$20 | \$24**

Frenched Amish Chicken Breast stuffed with Boursin, Pistachio, Roasted Red Peppers and Spinach with Red Pepper Coulis **\$24 | \$28**

Herbed Airline Chicken Breast with Tomato, Mushroom Ragout **\$21 | \$25**

Prosciutto Wrapped Chicken Breast with Whole Grain Mustard Sauce **\$22 | \$26**



Beef

Chianti Braised Beef Shortribs **\$28 | \$32**

Beef Bourguignon with Wide Egg Noodles **\$24 | \$28**

Herb Crusted Beef Tenderloin with Tart Cherry Demi **\$34 | \$40**

Porcini Mushroom Crusted Beef Tenderloin with Shallot, Black Pepper Demi **\$43 | \$49**

Blue Cheese Crusted Tenderloin Steaks with Red Wine Reduction **\$36 | \$42**



Pork

Coriander Crusted Pork Tenderloin with Mustard Apricot Chutney **\$22 | \$26**

Fish

Macadamia Crusted Halibut with Carrot Sauce **\$36 | \$42**

Potato Crusted Sea Bass with Corn Chowder Sauce **\$40 | \$46**

Miso Marinated Sea Bass with Lemon Beurre Blanc **\$40 | \$46**

Lemon Ginger Marinated Salmon with Citrus Beurre Blanc **\$28 | \$34**

Veggie

Portobello Wellington with Smoked Tomato Coulis **\$18 | \$22**

Eggplant Rollup with Peppers, Asparagus, Green Beans and Tomato Ragout **\$18 | \$22**

Grilled Goat Cheese Polenta Cake with Caponata Sauce and Seasonal Vegetables **\$18 | \$22**



House Salad included in Entrée Price

Selections of Salads and Soups available at upgraded price

SALADS | Please select one salad from the following (Plated and Buffet)

House Salad with Organic Mixed Greens, Strawberries, with Feta Cheese, Fried Red Onion and Champagne Vinaigrette

Wedge Salad with Tomato, Bacon, Blue Cheese Crumbles and Blue Cheese Vinaigrette **add \$4**

Green Bibb Lettuce with Apples, Citrus Vinaigrette, Gorgonzola and Candies Walnuts **add \$3**

Grilled Caesar Salad with Artisan Romaine, Garlic Crostini, Parmesan Cheese, Creamy Caesar Dressing and Tomato Tapenade **add \$3**

Organic Mixed Greens with Baby Red, Gold and Chioggia Beets, Honey Goat Cheese, and Passion Fruit Vinaigrette **add \$3**

Pear Carpaccio with Baby Butter Lettuce, Blue Cheese, and Prosciutto Chips with Balsamic Reduction **add \$4**

Bibb, Mache and Pea Tendrils with Crumbled Manchego Cheese, Toasted Pinenuts, Frizzled Walla Walla Onion Rings, Caramelized Peaches, Prickly Pear Vinaigrette **add \$3**

Persimmon Carpaccio with Bib Lettuce, Pomegranate Seeds, Shropshire Blue Cheese, Pommery Mustard Vinaigrette **add \$4**

Arugula Salad with Goat Cheese Panna Cotta, Candied Red Walnuts, Balsamic Syrup and Citrus Fruit Segments **add \$3**

Poached Pear Salad with Baby Greens, Roquefort Cheese, Toasted Red Walnuts, Lemon Balsamic Reduction and Fried Prosciutto Chips (Not available on buffet) **add \$5**



SOUP

Chilled White and Green Asparagus Soup with Chevre Crouton and Lemon Foam **\$10**

Apple Brie Soup **\$8**

Purple and White Cauliflower Soup Ying/Yang with Carrot Ginger Emulsion **\$10**

Tomato Basil Soup **\$8**

French Onion Soup with Caramelized Onion Broth and Gruyere Crouton **\$8**

Cauliflower and Leek Soup **\$8**

Butternut Squash Soup with Fried Leeks **\$8**

Plated Desserts | priced individually
Miniature Desserts | \$1.75 each

desserts



PLATED DESSERT

- Chocolate or Cherry Shortcake with Chantilly Cream **\$6**
- Kahlua Bundt Cake **\$6**
- Vanilla Bean Crème Brulee **\$6**
- Fruit Tart with Meringue **\$7**
- Classic Tiramisu **\$6**
- Pineapple Bread Pudding with Pistachio Ice Cream **\$6**
- Chocolate Pots De Crème **\$6**
- Peach and Blueberry Crisp with Cinnamon Ice Cream **\$6**
- Pineapple or Raspberry Panna Cotta **5**
- Key Lime Chiffon Torte with Raspberry Coulis **\$8**
- Starbucks Pikes Place Coffee (included in Entrée Price)



MINIATURE DESSERT

- Oatmeal Cream Pies
- Classic Cookie Selection (Chocolate Chip, Peanut Butter and Oatmeal Raisin)
- Salted Nut Rolls
- Chocolate Whoopie Pies with Mallow Filling
- Tiramisu Mini Cupcakes
- Butterscotch and Coconut Macarons
- Turtle Pots de Crème
- Raspberry Swirl Cheesecakes
- French Silk Pie Tartlets
- Almond Toffee
- Raspberry Thumbprint Cookies with White Chocolate Drizzle
- Banana Cream Pie Shooters with Nutter Butter Crust
- Layered Cranberry Yogurt Panna Cotta in Shot Glass
- House made Oreo Cookie Sandwich
- Lemon Meringue Tartlet
- Key Lime Tartlet with Chantilly Cream
- Banana Cream Pie Shooters with Nutter Butter Crust
- Layered Cranberry Yogurt Panna Cotta in Shot Glass





We can provide a full bar set-up to include premium liquor, premium beer, wine, ice, juices, soda, waters, mix, bar fruit and necessary bar equipment.

Priced per person or based on consumption.

Bar set-up fee is waived if beverages are purchased through Design Cuisine.

Client provides liquor; pending venue policies.

A \$3.00 per person bar set-up fee will apply, includes glassware, ice, juices, soda, waters, mix, bar fruit and necessary bar equipment. Set up minimum of \$100.00.

Pricing for 2 hour CORPORATE wine and beer reception

Beer, house wine, soda, mineral water, mixes, bar fruit, ice and beverage napkins.

2 hour reception	\$14 per person
Additional hour	\$3 per person



Pricing for full hosted bar

Premium brand liquors, beer, house wine, soda, mineral water, mixes, bar fruit, ice and beverage napkins.

1 st hour	\$12 per person
2 nd hour	\$6 per person
3 rd hour	\$3 per person
4 th hour	\$3 per person



Price for consumption

Wine Selection

(HOUSE) Milou Chardonnay (France)	\$24 / bottle
Eola Hills Pinot Gris (Willamette Valley)	\$28 / bottle
Banshee Sauvignon Blanc (Sonoma)	\$34 / bottle
Banshee Chardonnay (Sonoma)	\$38 / bottle
(HOUSE) Milou Rouge (France)	\$24 / bottle
Rickshaw Cabernet (Sonoma)	\$28 / bottle
Eola Hills Pinot Noir (Willamette Valley)	\$34 / bottle
Perusini Merlot (Italy)	\$40 / bottle



Premium Brands \$7 / each

Sky and Absolute Vodka, Bombay Sapphire Gin, Dewars and Johnny Walker Black Scotch, Jack Daniel Whiskey, Bacardi Rum

Premium Beer \$5 / each

Stella Artois, Summit Pale Ale, Amstel Light

Sodas / Mineral Water \$2/each

Coke, Diet Coke, Sprite, Still and Sparkling Water

ITALIAN | \$16

Balsamic Caesar Salad with Romaine Lettuce, Parmesan, and Garlic Croutons

Tuscan Style Vegetables

CHOICE of Italian Sausage Lasagna - Layers of Large Noodles, Fresh Tomato Sauce, Four Cheese Blend

OR Chicken Penne Pasta with Roasted Vegetables and a Garlic Cream Sauce

Assorted Breads - House Baked Breads and Whipped Butter

Design Cuisine Miniature Dessert Selection

CLASSIC | \$24 PER PERSON

Herb and Berry Salad with Baby Butter Lettuce, Raspberries, Blueberries, and Blackberries with Candied Almonds, and Lavender Honey Vinaigrette

Wild and Brown Rice Pilaf with Pepper Confetti

Grilled Asparagus with Crumbled Goat Cheese and Lemon Drizzle

Airline Chicken Breast

With Tomato Mushroom Ragout

Assorted Breads House Baked Breads and Whipped Butter

Design Cuisine Miniature Dessert Selection

SUMMER BISTRO | \$15

Butter Lettuce and Peach Salad With Feta Cheese, Candied Almonds and Raspberry Vinaigrette

Caprese Salad

Heirloom Red and Yellow Sliced Tomatoes, Fresh Mozzarella,

Basil and Balsamic Syrup

Israeli Pearl Couscous Salad

With Gold Beets, Green Onion, Craisin and Walnuts

with a White Balsamic Vinaigrette

Lemon and Thyme Poached Salmon and Dill Sauce and Tomato, Corn and Avocado Relish

Chicken Ballontine

With Wilted Spinach, Boursin Cheese, Pistachios, and Roasted Red Peppers with Apricot Chutney

Assorted Hearty Breads

Assorted Rolls with Whipped Butter

BISTRO | \$26

Chicken Ballontine Stuffed with Spinach, Red Peppers, Wild Mushrooms, Pistachios with Fruit Chutney and Assorted House Baked Breads (served room temperature)

Green Bibb Lettuce with Apples, Citrus Vinaigrette, Gorgonzola and Candied Walnuts

Haricot Vert Salad with Fresh Mozzarella, Tomatoes and Sweet Tomato Vinaigrette

Orzo Salad with Tomatoes, Grilled Red Onion, Asparagus, Marinated Artichokes and Pesto Vinaigrette

Design Cuisine Miniature Dessert Selection

ITALIAN BUFFET

Artichoke with Shiitake Mushrooms, Shallot Parmesan Pizza

Four Cheese Pizza with Fontina, Mozzarella, Parmesan and Asiago With Tomato and Basil

Heirloom Tomato, Basil and Fresh Mozzarella Salad with Aged Balsamic

Chicken Marsala with Mushrooms

Classic Rigatoni Bolognese

Traditional Caesar Salad with Shaved Parmesan

Rustic Rolls and French Bread with Whipped Butter

ITALIAN BUFFET 2 | \$15

Italian Chop Salad

Romaine Lettuce, Tomatoes, Cucumbers

Red Onion, Kalamata Olives, Pepperoncini's, Garlic Croutons

Shaved Pecorino Romano with Lemon Herb Truffle Vinaigrette

Farmers Market Grilled Vegetable Platter

Three Cheese Baked Manicotti

With Plum Tomato Marinara

Parmesan Crusted Chicken Breast with Garlic Cream Sauce

Herb Rubbed Beef Tenderloin

With Marsala Caramelized Onion and Peperonata Sauce

Rustic Rolls and French Bread with Whipped Butter