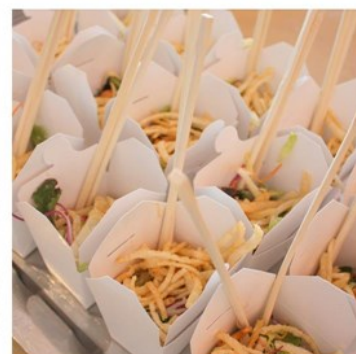


Inspiring | Imaginative | Innovative



design | cuisine | catering
★macy's

Drop Off Menu

Delivery: Design Cuisine provides delivery service within the Minneapolis downtown Skyway system for \$15.00. Delivery is available in other areas for an additional charge.

Minimums

Deliveries **before** 8:00am: Minimum order \$300.00 | Minimum 20 guests
Deliveries **before** 3:00pm: Minimum order \$200.00 | Minimum 12 guests
Deliveries **after** 3:00pm: Minimum order \$400 (Downtown area)
\$500 (Outside of Downtown Area)
Weekend deliveries: Minimum order \$1000

Ordering: Orders must be received 48 hours (72 hours for orders before 8am) in advance.

Payment: All orders must be paid in full when order is placed

Service Charge and Tax:

All food charges are subject to a 10.78% sales tax .
If set up is required a 15% service charge will be applied

Pricing: All pricing for delivery / pick up service only
Full Service catering available

Service Ware:

All order will be presented on disposable platter and come with biodegradable plates, napkins and flatware.



breakfast / afternoon breaks

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 dessert 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

Each item priced per person
unless otherwise noted

hors d'oeuvres stations

CHEESE | VEGETABLES

Artichoke and Spinach Gratin | \$4

Baguette, Pumpernickel Toast Points

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

Baguette, Pumpernickel 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

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 Epaisse

* 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

