



PICNIC MENU PACKAGES

CATERING
BY DESIGN

PICNICS

Whether you're hosting 100 or 1000 employees, we've got you covered! Treating your team to an unforgettable outdoor experience is a great way to show appreciation, and there's no better way to do that than with a perfectly planned picnic. From traditional cook-out favorites to more unique options like our tropical picnic or smokehouse bbq we handle all the details—from setup to cleanup—so you can focus on what truly matters: your team.

No need to worry about cooking, prep, or logistics. We'll ensure a seamless, stress-free experience that allows everyone to relax, enjoy great food, and bond in the perfect outdoor setting. Whether you're looking for a classic picnic or something with a twist, we're here to make your event one to remember.

MILE HIGH GRILL

ENTRÉES / herb brined bone in chicken, johnsonville beer brat, jumbo all beef hot dog, gardenburger, buns

CONDIMENTS / sauerkraut, sport pepper, ketchup, mayo, mustard, relish, bbq sauce

2 SIDES OF YOUR CHOICE

DESSERTS / gourmet cookies, chocolate chip cookie bar, brownie

BEVERAGES / lemonade, freshly brewed iced tea, ice water

ALL AMERICAN

ENTRÉES / 1/3 lb hamburgers and cheeseburger, jumbo all-beef hot dog, gardenburger, buns

CONDIMENTS / lettuce, tomato, red onion, dill pickle slice, sport pepper, sauerkraut, ketchup, mayo, mustard, relish

2 SIDES OF YOUR CHOICE

DESSERTS / gourmet cookies, chocolate chip cookie bar, brownie

BEVERAGES / lemonade, freshly brewed iced tea, ice water

SMOKEHOUSE BBQ

ENTRÉES / smoked beef brisket, st louis style pork rib, bbq boneless chicken breast, gardenburger, buns

CONDIMENTS / texas bbq sauce, white bbq sauce, yellow mustard

3 SIDES OF YOUR CHOICE

DESSERTS / gourmet cookies, chocolate chip cookie bar, brownie

BEVERAGES / lemonade, freshly brewed iced tea, ice water

TROPICAL PICNIC

ENTRÉES / teriyaki pineapple + swiss chicken, tequila lime marinated mahi mahi, naked roasted pork, balsamic grilled portobello mushroom, buns

CONDIMENTS / lettuce, tomato, red onion, sweet + spicy caribbean bbq sauce, mayonnaise,

3 SIDES OF YOUR CHOICE

DESSERTS / gourmet cookies, chocolate chip cookie bar, brownie

BEVERAGES / strawberry lemonade, freshly brewed iced tea, ice water

CBD CUSTOMER FAVORITE

CLASSIC TAILGATE

ENTRÉES / 1/3 lb hamburger and cheeseburger, boneless chicken breast, jumbo all-beef hot dog, balsamic portobello mushroom, buns

CONDIMENTS / lettuce, tomato, red onion, dill pickle slice, sport pepper, sauerkraut, ketchup, mayo, mustard, relish

3 SIDES OF YOUR CHOICE

DESSERTS / gourmet cookies, chocolate chip cookie bar, brownie

BEVERAGES / lemonade, freshly brewed iced tea, ice water

SIDES

KETTLE CHIPS

gf, df, v, vg

CREAMY COLESRAW

cabbage, shredded carrot, creamy slaw dressing

gf, df, v

RANCH STYLE BEAN

brown sugar, mustard, garlic powder, onion

gf, df

MACARONI & CHEESE

elbow macaroni, creamy three cheese sauce

v

ELOTE PASTA SALAD

roasted corn, shell pasta, mayonnaise, lime juice, chili powder, scallion, cilantro, tajin, cotija cheese

v

CORN COBETTE

gf, v

CAESAR SALAD

tobacco onion, shaved parmesan cheese, crouton, caesar dressing

TRADITIONAL POTATO SALAD

baby red potato, hard boiled egg, celery, mayonnaise, dijon mustard, pickle relish

gf, df, v

CREAMY MACARONI SALAD

celery, scallion, red pepper, creamy dressing

df, v

WATERMELON SLICE

gf, df, v, vg

ABOUT

Nothing screams summer like an unforgettable outdoor experience. No matter what you choose to celebrate, we here at Catering by Design want to make sure it's memorable. From a traditional picnic with burgers on the grill to a full dining al fresco experience, our team is here to help create a hassle-free event.

THE DETAILS

We will take care of all elements needed for your event, including but not limited to:

buffet tables & coverings | compostable, eco-friendly guestware | all service-ware for serving your guests | all cooking and heating equipment

PICNIC PROMISE

MADE FRESH

Using quality ingredients, our chefs prepare all of our entrées, side dishes, and desserts right in our kitchen. No boxed salads here!

HOT OFF THE GRILL

Guests eat fresh, grilled-to-order meats that our on-site chefs prepare from the grills and propane we provide!

THERE'S ALWAYS PLENTY

We calculate our portions at a minimum one and a half entrées per guests. You can be sure everyone leaves your picnic satisfied.

ALWAYS ON TIME

We promise to arrive as scheduled-ready to serve on time.

ALL STAR STAFF

By hiring, training, and managing our own staff of service professionals, we're able to provide added assurance of a well planned and flawlessly executed picnic.

EXTENDED SERVICE

Our experience shows that 1 hour just isn't enough time to serve a hungry crowd. We bumped our standard food and beverage service to 2 hours to allow for mingling and good time for all.

GREEN HEADS

We're conscious of all the waste a picnic can produce. As a result, we've transitioned virtually all of our guestware to compostable and biodegradable from a local supplier.*

Additionally our kitchen composts all of our food scraps from prep daily and our offices recycle!

**We continue to use a standard disposable cup due to their resilience in the warm summer sun.*