

CATERING BY DESIGN



YOUR DAY.
YOUR STORY.

Wedding
INSPIRATION

DENVER CO
+ BEYOND

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OUR *Story*

Springing from humble beginnings in 1996, Catering By Design first started as a casual catering company. Since then, we've ditched the ordinary to create the extraordinary.

Our team at Catering By Design has worked alongside clients to take their imagined experiences and transform them into something of their wildest dreams - and now it's your turn! It's more than making your pinterest board a reality; we're here with you every step of the way to make sure your entire day is a reflection of the most important people involved: you and your partner.

Your dedicated event design team will help you create and execute your special day, walking you through every step of the process along the way. With nearly 30 years of experience, we've worked hard to become the most awarded catering company in Colorado, but our work is far from done; and we're here and ready to make your story a part of ours.



WHAT'S YOUR *Style?*

Congratulations on your engagement! During your initial consultation, we will work to understand your tastes, approach and personal flair to help guide you through the selection of one of our offered service styles:

Plated

For this service style, guests remain seated while servers bring your custom dishes to the table. Seated service is largely considered the most formal option. Consider two or three courses followed by wedding cake or a dessert station.

Buffet

This style features imaginative displays of offerings allowing guests to serve themselves. This is a great choice for couples that desire a less formal service than seated style. Mix it up by offering a hybrid option and serve a plated first course such as salad or soup followed by a buffet.

Station

This is a great option for couples seeking more variety and interaction while steering away from more formal seating plans. We recommend a minimum of 3 to 4 stations to avoid congestion and to provide variety.

Family Style

While similar to seated service, family style brings bowls and platters of your menu to the guest table to serve themselves. This style requires extra space on the tables for dishes, so larger tables may be required. Consider serving your meal in multiple courses, such as salads, pasta and then entree for a fun twist.



SAMPLE *Plated Menus*





SAMPLE

Plated Menu 1

PASSED

ADOBO SHORT RIB MINI TACO
sweet tomatillo relish,
crispy blue corn tortilla shell,
lime wedge / gf, df

CHAR GRILLED SUMMER VEGETABLE CROSTINI
basil pesto, whipped ricotta,
balsamic glaze / v

CARAMELIZED WATERMELON
goat cheese, candied pecans, micro greens,
/ gf, v, nuts

AHI POKE ON WONTON
sushi grade ahi, soy, sesame oil, green onion,
sesame seeds / df

SALAD

SUMMER MIXED GREEN SALAD
heirloom cherry tomatoes, avocado, cucumber,
roasted corn, radish, sherry vinaigrette
/ gf, df, v, vg

CHIVE BUTTERMILK BISCUIT / v

CHOICE ENTREE

ADOBO GRILLED FLATIRON
colorado whiskey demi, micro basil / gf

ASPARAGUS + GOAT CHEESE CHICKEN
ROULADE
dijon cream sauce, micro basil / gf

QUINOA STUFFED POBLANO
chipotle quinoa salad stuffed poblano
pepper, chili orange sauce, cotija cheese
/ gf, v

SIDES

ROASTED CAULIFLOWER RISOTTO
parsley, parmesan / gf, v

GREEN BEAN + ROASTED WILD
MUSHROOM
cipollini onion, garlic, olive oil,
cracked pepper / gf, df, v, vg



SAMPLE

Plated Menu 2

PASSED

BULGOGI BEEF SKEWER

korean chile marinade, sesame seeds,
scallion / gf, df

COLORADO CHEVRE + PIQUILLO PEPPER

olive oil manchego shortbread,
local honey / v

SHRIMP & GRITS

bbq gulf shrimp, cheese grit cake,
pepper jelly, scallion / gf, shell

LOCAL CHEESE + CHARCUTERIE SKEWER

elevation mole salami, sawatch
pepperjack, compressed honeydew,
orange agave syrup / gf

SALAD

WATERMELON & HEIRLOOM

TOMATO SALAD

feta, mint, basil, parsley, chive, lemon
herb vinaigrette, balsamic syrup / gf, v

HOUSE MADE FOCACCIA / df, v, vg

CHOICE ENTREE

PORCINI SALT RUBBED BEEF TENDERLOIN

cipollini demi, micro bulls blood / gf, df

DUXELLE FRENCH CHICKEN BREAST

roasted shallot demi, micro bulls blood
/ gf, df

ROSEMARY GARLIC MAITAKE

MUSHROOM STEAK

parsnip puree, roasted baby carrot,
red wine gastrique, horseradish crème
/ gf, df, v, vg

SIDES

LEMON RISOTTO

spring pea, yellow squash, lemon,
parmesan cheese / gf, v

ROASTED BABY CARROTS

rosemary, s+p, evoo / gf, df, v, vg

SAMPLE

Family Style + Buffet Menus





SAMPLE

Family Style + Buffet Menu 1

PASSED HORS D'OEUVRES

PETITE CHILI RELLENO

monterey jack, green chile, wonton purse,
creamy salsa / v

STEAKHOUSE FORK

beef tenderloin, truffled mashed potato,
horseradish cream, chive, micro green
/ gf

AHI TUNA TACO

orange scented guacamole,
jalapeno pineapple pico,
crispy corn tortilla / gf, df

MINI MAINE LOBSTER ROLL

poached lobster salad, tarragon gremolata,
lemon pepper creme fraiche,
salted butter roll / shell

DISPLAYED HORS D'OEUVRES

CHEESE & CHARCUTERIE GRAZING STATION

pecorino toscano, danish brie,
extra sharp cheddar, drunken goat,
prosciutto, capicola, peppered salami,
genoa, crostini, crackers, local honeycomb,
peach whiskey jam, fresh + dried fruit,
mustard, pickled vegetable,
marcona almond / nuts

SALAD COURSE

GRILLED PALISADE PEACH SALAD

baby mixed greens, roasted corn,
chevre cheese, sugared pecan,
dijon vinaigrette / gf, v, nuts

BISCUIT ASSORTMENT

goat cheese rosemary, jalapeno cheddar,
lemon poppyseed / v

ENTREES + SIDES

GARLIC & ROSEMARY GRILLED SHOULDER TENDERLOIN

colorado peach + whiskey demi glace
/ gf, df

ASPARAGUS + GOAT CHEESE CHICKEN ROULADE

dijon cream sauce / gf

GARDEN RISOTTO

lemon, parmesan cheese, corn, zucchini,
squash, leeks / gf, v

GREEN BEANS

balsamic shallot butter / gf, v

SAMPLE

Buffet Menu 2

PASSED HORS D'OEUVRES

BACON WRAPPED BACON

pork belly, applewood smoked bacon,
fig orange marmalade / gf, df

BEET & SUMAC HUMMUS

cucumber cup, crispy chickpea, micro mint
/ gf, df, v, vg, nuts

FRIED CHICKEN & CAVIAR BITE

buttermilk fried chicken, creme fraiche,
white sturgeon caviar, chive /

SALMON NACHO

wonton crisp, smoked salmon,
ginger crème fraiche, wasabi caviar,
chive

DISPLAYED HORS D'OEUVRES

CARVED COLORADO SAUSAGE STATION

an assortment of gourmet Colorado
sausages, griddled on our specialty grill
tops, carved & served with a selection of
specialty mustards, sauces, cornichon &
pretzel rolls

SALAD COURSE

BABY GEM LETTUCE SALAD

grape tomatoes, avocado, red onion,
crispy bacon, local chevre,
green goddess dressing / gf

ASSORTED BREAD BASKET

sea salt herb focaccia, bistro roll,
buttermilk cheddar biscuit, corn muffin,
herb sea salt butter / v

ENTREES + SIDES

ADOBO RUBBED BAVETTE STEAK / gf, df

PAN SEARED HALIBUT

mango chermoula / gf, df

SWEET POTATO GNOCCHI

asparagus, cippolini onion, butter, herb / v

CHIMICHURRI GRILLED BROCCOLINI

cilantro, parsley, garlic, red wine vinegar,
evoo / gf, df, v, vg



SAMPLE *Station Menus*



SAMPLE

Station Menu 1

PASSED HORS D'OEUVRES

BASIL COMPRESSED WATERMELON
chevre, pistachio dust, honey mint glaze,
/ gf, v, nuts

CAPRESE ICE CREAM CONE

diced roma tomato, fresh mozzarella,
basil, olive oil, balsamic, sea salt,
savory mini ice cream cone / v

PICKLED STRAWBERRY

whipped plant-based feta, pistachio,
saba, micro arugula / gf, df, v, vg, nuts

CRAB BEIGNET

lemon aioli, micro celery/ df, shell

DISPLAYED HORS D'OEUVRES

BURRATA BAR

burrata, prosciutto,
grilled & chilled asparagus,
artichoke heart, roasted red pepper,
pickled mustard seed, basil pesto,
balsamic glaze, grilled bruschetta

DINNER STATIONS

Surf & Turf Grill Station

select menus grilled on our unique
charcoal grill, served with a variety
of complimentary sauces;
requires chef attendant

GRILLED SKIRT STEAK

blistered tomato chermoula / gf, df

GRILLED MARINATED JUMBO SHRIMP

lemon herb marinade / gf, df, shell

ACCOMPANIMENTS TO INCLUDE

chimichurri, fresh herb aioli,
cocktail sauce, lemons

Sauteed Pasta Station

chef attended pasta cooked-to-order with
house made focaccia

BASIL PESTO GNOCCHI

roasted cauliflower, blistered cherry tomatoes,
basil pesto, shaved parmesan / v

PENNE ARRIABBATA

sauteed mushroom, onion, red wine,
spicy san marzano tomato sauce, parmesan
/ v

Smoke & Mirrors

chef attended composed small plates infused
with smoke

HATCH GREEN CHILI BRAISED SHORT RIB

grilled red onion, roasted cauliflower mash,
cilantro greens, mesquite smoke/ gf

SMOKED BLACK COD

potato latke, spiced apple butter,
horseradish cream, applewood smoke / gf





SAMPLE

Station Menu 2

DISPLAYED HORS D'OEUVRES

SEAFOOD DISPLAY

cocktail shrimp, oysters on the half shell, green lip mussels, cracked snow crab claw, charred lemons, cocktail sauce, green cocktail sauce cucumber, black pepper mignonette / df, gf, shell

DINNER STATIONS

Mediterranean Station

traditional hummus, muhammara, herbed feta artichoke dip, greek salad, pitted olives, sliced cucumber, pita wedges dukkah spiced eggplant, shrimp saganaki, greek lamb souvlaki kebab, greek chicken souvlaki skewers

Chef Created Small Plate

a smaller version of a dinner entree on a more mobile dish makes it ideal for stand up events; choose 2 or 3 options to serve your guests; requires a chef attendant(s)

PECAN SMOKED SALMON

forest mushroom cream, fennel red potatoes, micro green / nuts

COLORADO BISON BRACIOLE

herb bread crumb & pecorino stuffed bison flank steak, san marzano tomato sauce, roasted corn + goat cheese polenta, arugula / gf

STUFFED DELICATA SQUASH

roasted delicata, quinoa pilaf, pequillo pepper coulis / gf, df, v, vg

Street Taco Station

chef attended; choice of two tacos

BEEF BARBACOA

braised beef short rib, chipotle, cider vinegar, tomato, spices / gf, df

CHICKEN VERDE

shredded chicken, tomatillo, cilantro, lime, roasted green chile / gf, df

LAMB MOLE COLORADITO

braised lamb shank, guajillo + ancho chile, garlic, onion, roasted tomato, sesame seed / gf, df

GRILLED MAHI MAHI

hatch chile agave glaze / gf, df

CAULIFLOWER AL PASTOR

roasted cauliflower, jalapeno, pineapple, chile powder, lime, cilantro / gf, df, v, vg



SAMPLE *Sweets* STATION

CHURRO STATION

CINNAMON SUGAR CHURRO / v
PASTRY CREAM FILLED CHURRO / v

DIPPING SAUCES

raspberry coulis, mango coulis,
dulce de leche, nutella sauce
/ v, nuts

HORCHATA ICE CREAM / v

SAUTEED DONUT STATION

SAUTEED GLAZED DONUT HOLES
maple, brown sugar & brandy butter
/ v

VANILLA ICE CREAM / v

DON'T MIND IF I DO

CHOCOLATE COVERED STRAWBERRY
dark chocolate, white chocolate,
pistachio, coconut / gf, v, nuts

BLUEBERRY LEMON MOUSSE BITE
pound cake, lemon mousse,
apricot glaze / v

MARBLE CAKE CHURRO BITE
salted goat's milk caramel drizzle,
cinnamon sugar / v

S'MORE BITE
dark chocolate ganache,
toasted marshmallow,
graham cracker tart shell

PISTACHIO MOUSSE TARTLET
pistachio cream, tart shell / v, nuts

GOURMET S'MORES

cinnamon & honey graham crackers,
white chocolate peppermint bark,
assorted ghirardelli chocolate squares,
toasted marshmallows

CREME BRULEE STATION

DARK CHOCOLATE CREME BRULEE
smoked sea salt, sugar / gf, v

PEACHES AND CREAM BRULEE
vanilla custard, peach compote,
almond biscotti / v, nuts

SALTED MAPLE CRÈME BRULEE
sweet bourbon whipped cream, spiced pepita
/ gf, v

CANNOLI BAR

vanilla and chocolate ricotta filling,
chocolate dipped cannoli shells, pistachio,
toasted coconut, chocolate chip / v, nuts

ICE CREAM SUNDAE BAR

ICE CREAM FLAVOR
choose strawberry, chocolate, vanilla / v

TOPPINGS

crushed oreos, butterfingers, m&ms,
rainbow sprinkles, crushed nuts,
maraschino cherries, whipped cream / v, nuts

SAUCES / choice of two sauces:
chocolate sauce, butterscotch, strawberry,
crushed pineapple, peanut butter, hot fudge
/ v, nuts



SAMPLE *Late Night Snacks*

NEVER GROW UP MAC & CHEESE STATION

LOBSTER MAC & CHEESE

lemon mascarpone beurre blanc,
fried basil / shell

GOAT CHEESE ORECCHIETTE PASTA

crisped applewood smoked
bacon, roasted tomatoes, baby spinach

SMOKEY MAC & CHEESE

smoked kielbasa, caramelized shallots,
gruyere cheese macaroni

SLIDER STATION

CHEESEBURGER SLIDER

american cheese, lettuce, tomato,
ketchup

SMOKED BRISKET BBQ SLIDER

smoked brisket, bbq sauce,
tobacco onion

PULLED PORK SLIDER

cabbage slaw, carolina bbq sauce

TATER BARRELS

roasted red pepper ketchup,
buttermilk goat cheese dressing,
chipotle aioli

ROVING GRILLED CHEESE + SHOOTER

THREE CHEESE GRILLED CHEESE

cheddar, jack, mozzarella / v

CANDIED BACON GRILLED CHEESE

candied tender belly bacon,
smoked cheddar

ROASTED TOMATO GRILLED CHEESE

slow roasted tomato, goat cheese,
jack cheese / v

TOMATO BISQUE SHOOTER

basil crema / v

WOOD FIRED PIZZA STATION

MARGHERITA FIRED PIZZA

roasted garlic olive oil, roma tomato,
fresh mozzarella, basil / v

WILD MUSHROOM FIRED PIZZA

olive oil, taleggio cheese,
wild mushroom, arugula / v

ARTISAN PEPPERONI FIRED PIZZA

marinara, mozzarella, artisan pepperoni



ADDITIONAL *Services*

Our team features skilled florists, creative designers, carpenters, and graphic designer that will turn any dream into a reality. Reach out to your Sales Associate to learn more about our custom décor and floral packages.





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BY DESIGN