



*Kosher*  
by  
*Cbd*  
CATERING BY DESIGN

# About

Catering by Design has earned its reputation as Colorado's most creative caterer with wildly innovative cuisine, while also maintaining the highest levels of service and food quality. From designing impeccable menus with fresh seasonal ingredients to providing the most attentive and professional staff in the western region, Catering By Design will guide clients through the entire catering process. With our combined years of Kosher Catering experience and training programs, our team stands ready to integrate our style into your next Kosher meal.

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# Service Styles



Our menus offer an array of options for every season and style. Based on your budget and preferences, our menu design experts will guide you through the process, while incorporating your tastes along the way. Before this step can begin, you will need to select your style of service. Depending on the level of formality, timeline and budget, here are the most popular formats to consider.

## **SEATED/PLATED/SERVED:**

Seated/plated/served kosher menus (meat or dairy) are the most formal of the service options and tend to be the most expensive option due to the staffing ratios. For dinner service, guests remain seated while servers bring comprised plates to the table. Seated/plated/served meals with a guests' choice entrée require you to track selections and provide place cards and a seating chart to the caterer. Clients wanting a formal dinner without the hassle tracking and printing may offer a single choice entrée (may be a duet) eliminating this process (we will always suggest a vegetarian alternative option). Price Range - \$84/pp and up.

## **BUFFET:**

A kosher buffet (meat or dairy) features long tables with all of the offerings presented on the table, typically setup where guests can access food from both sides. Foods are labeled and guests serve themselves. Catering by Design standards suggest one buffet per 125 – 150 guests. This is the most economical dinner option, as it keeps staffing ratios to a minimum and no advance choice selections or tracking is required for this option. While this route can feel more casual than the seated/plated/served, it is possible to offer a hybrid by serving a first course such as a soup or salad during the 'welcome' and then offering the remainder of the meal on the buffet. Full seating is still recommended for a buffet style meal. Price Range - \$75/pp and up.

## **STATIONS:**

Stations are a popular option for clients who do not want formal seating or a formal program. Stations are essentially 'mini buffets' that may be setup as self-serve or chef-attended and encourage guest interaction. This style offers the opportunity to feature a variety of themed menus or ethnic flavors. While pricing for stations range dramatically based on the magnitude of variations, the pricing is almost always more expensive than a buffet due to the variety, rentals for each station vs only one buffet and additional staff to clear all of the guestware. Stations style is certainly a guest favorite for a crowd that likes to mingle and dance. This style also provides the option of serving fish at a meat meal. With custom designed menus, price ranges will vary.

## **FAMILY STYLE:**

Similar to a plated/seated/served meal, family style offers full assigned seating and lends itself to a full program. Rather than being served comprised individual plates, each table is offered large platters of food and guests may help themselves to each of the offerings. Pros include guest interaction and generous portions, while a major con is limited space on the table. This style is recommended for events with a minimal centerpiece plan. With custom designed menus, price ranges will vary

- Price ranges are inclusive of food, labor and admin/ops fee and are based on 125 guests. Price ranges are exclusive of bar setup charges (if applicable), bartenders (if applicable), alcohol, rentals and taxes.
- For all Plated Dinners: Rentals (based on 125 guests) include china, flatware, and additional kosher cooking equipment required along with the kosher prep kitchen: \$2900
- For all Buffet Dinners: Rentals (based on 125 guests) include china, flatware, buffet serving pieces, and additional kosher cooking equipment required along with the kosher prep kitchen: \$3500
- Rabbinical supervision will be estimated at the time of proposal design
- Glassware and additional custom rental items will be additional





# *Your Vision*

Whether your vision is a small and intimate gathering or a grand affair, we'll help ensure that your event is a personal reflection of your own tastes, while also considering your guests' preferences. Our passionate Event Designers specialize in creating custom-designed menus by listening to you, understanding your ideas and translating them into a culinary experience.





# Our Talent

As the most award-winning caterer in the western region, Catering by Design is the caterer you depend on to create a reception like no other, and your guests will notice the difference. Our talented designers and chefs bring a superior level of creativity and flavor to the table. We're not following a template. Our culinary team taps their combined training, cooking techniques and life experiences to create every single dish that is served. This style of catering demands a unique thought process that requires us to constantly invent new ways of providing fresh dishes on-site, ultimately translating into the pure food at your event.

# Sourcing



## WHAT'S IN SEASON IN COLORADO?

By sourcing the freshest, highest quality seasonal ingredients, we can accommodate wedding celebrations throughout the year. From sweet spring ramps and charred summer corn to roasted fall squash and braised winter greens – we'll guide you to the freshest possible ingredients to enhance your menu.

### SPRING

- Beans
- Potatoes
- Rhubarb

### SUMMER

- Apricot
- Beet
- Cabbage
- Corn
- Cherry
- Cucumber
- Eggplant
- Grapes
- Green Beans
- Lettuce
- Melon
- Pepper
- Peach
- Pear
- Plum
- Squash
- Strawberries
- Tomato
- Watermelon

### FALL

- Apple
- Pumpkin
- Squash



# Dairy Plated

{1}

## HORS' D'OEUVRES

SALMON PASTRAMI FORK / herbed boursin, horseradish cream, fried caper

SPRING VEGETABLE TART / roasted spring onion, roasted tomato, whipped tarragon goat cheese, phyllo cup

SPICY RED PEPPER FALAFEL

PEACHES & CREAM / palisade peach confit, burrata, marcona almond, crostini

DEVILED EGG / shaved watermelon radish, crispy caper, scallion

## SALAD

BEET DOWN SALAD / balsamic roasted golden and red beet, sugared black walnut, goat cheese, tamarind vinaigrette, shredded romaine

ASSORTED BREAD BASKET / assorted pareve bread, cracker, herb sea salt butter

## ENTREE

SEARED COBIA / braised lentil, roasted brown butter cauliflower puree, balsamic beet coulis

## DESSERT

TIERED WEDDING CAKE

OR

CHEESECAKE / chocolate sauce





# Dairy Buffet

{1}

## HORS' D'OEUVRES

HEIRLOOM TOMATO PICK / heirloom cherry tomato, gorgonzola, lemon vinaigrette

ROASTED BEET CUBE / whipped goat cheese, blood orange glaze, crushed pistachio

FOREST MUSHROOM TARTLET / shallot & bleu cheese fondue, apple cider gastrique, green apple salad

SMOKED SALMON CUCUMBER / smoked salmon salad, cucumber, dill, red pepper

AHI TUNA TACO / orange guacamole, fresno pineapple pico, crispy corn tortilla

## SALAD

BANH MI ROMAINE SALAD / chopped romaine, pickled carrot, daikon, candied jalapeno, cilantro, toasted sesame soy dressing

ASSORTED BREAD BASKET / assorted pareve bread, cracker, herb sea salt butter

## ENTREE

MACADAMIA NUT CRUSTED MAHI MAHI / toasted coconut red pepper cream

WASABI GINGER CRUSTED SALMON / peanut sauce, carrot snap pea salad

GRILLED BABY BOK CHOY / light soy, sesame oil, sesame seed

CHILLED UDON NOODLES / cucumber vinaigrette, carrot, red onion, scallion

ORIENTAL STRING BEANS / water chestnut, teriyaki, lime

## DESSERT

TIERED WEDDING CAKE

OR

CHEESECAKE BARS / strawberry coulis

LEMON BARS





# Dairy Buffet continued

{2}

## HORS' D'OEUVRES

FRIED HAYSTACK GOAT CHEESE / dried cherry & pear compote

PEAR TARTLET / phyllo, spiced pear compote, cambozola, spiced pecan

PECAN SMOKED SALMON SPOON / forest mushroom cream, potato crisp

TOMATO JAM TOAST POINT / brie de meaux, thyme dust

ORANGE SCENTED GOAT CHEESE / beet crisp, spiced walnut, orange zest, chive

## SALAD

CAESAR SALAD / chopped romaine, grape tomato, tobacco onion, parmesan cheese, pareve ancho chili caesar dressing, fresh lime juice

CAPRESE PLATTER / vine ripened tomato, whole milk mozzarella, basil pesto, smoked sea salt, balsamic syrup, grilled baguette

ASSORTED BREAD BASKET / assorted pareve bread, cracker, herb sea salt butter

## ENTREE

GREEN HARISSA ROASTED SALMON / spicy mozzarella corn sauce

ROASTED CORN POLENTA / hatch green chile, cream, parmesan cheese

POBLANO BLACK BEAN RED PEPPER SALAD / cilantro cumin dressing

LEMON RISOTTO / zucchini, pea, squash, lemon, parmesan

YUKON GOLD SWEET POTATO GRATIN / cream, shallot, fontina

## DESSERT

TIERED WEDDING CAKE

OR

BLONDIE BARS

RASPBERRY BARS



# Meat Buffet

{1}

## HORS' D'OEUVRES

AHI TUNA WONTON / ahi tuna, sesame seed, soy sauce, sesame oil, green onion

SMOKED SALMON ON POTATO CAKE / honey smoked salmon, shredded potato cake, mustard dill sauce

PIGS TUCKED IN / mini beef frank, puff pastry

REUBEN NACHO / corned beef, sauerkraut, 1000 island, swiss fondue

PRIME RIB CROSTINI / thin sliced prime rib, sweet pickled red onion, horseradish aioli

## SALAD

GINGERED PEAR SALAD / roasted parsnip, sugared almond, shredded romaine, whole grain mustard vinaigrette

ASSORTED BREAD BASKET / assorted pareve bread, cracker

## ENTREE

ASIAN FLANK STEAK / ponzu, garlic, scallion, orange zest

LEMON HERB GRILLED CHICKEN / lemon juice, herb, garlic, olive oil

SAGE ROASTED NEW POTATOES / garlic, rubbed dry sage, olive oil

TRIO OF BEANS / green bean, wax bean, fava bean, baby carrot

CHICKEN FRIED RICE / confetti vegetable (carrot, onion, green onion), egg, garlic, soy

## DESSERT

TIERED WEDDING CAKE

OR

APPLE PIE

BLUEBERRY PIE

SMALL COOKIES



# Meat Buffet continued

{2}

## HORS' D'OEUVRES

LAMB LOIN TOAST / pistachio pesto, white onion jam

BLACKENED CHICKEN SATÉ / chicken tenderloin, blackening seasoning, cajun remoulade

TUNA SALAD ON CUCUMBER / traditional tuna salad, cucumber round

KOREAN FRIED CHICKEN MINI SLIDER / bbq sauce, kimchi

GRILLED VEGETABLE CROSTINI / zucchini, yellow squash, balsamic reduction

## SALAD

MAPLE AND APPLE SALAD / diced granny smith apple, chopped romaine, iceberg, toasted walnut, dried cherry, maple dressing

VEGETABLE ORZO SALAD / roasted tomato, zucchini, carrot, mushroom, yellow squash, basil pesto vinaigrette

ASSORTED BREAD BASKET / assorted pareve bread, cracker

## ENTREE

SWEET ONION BALSAMIC BRAISED BEEF SHORT RIB / tomato pan jus

GRILLED SALMON / tomato garlic relish, fresh lemon

BALSAMIC GRILLED VEGETABLE / zucchini, yellow squash, red onion, bell pepper, mushroom, balsamic glaze

LEMON ROASTED MARBLE POTATO SALAD / baby potato, lemon, dijon mustard dressing

PICKLED VEGETABLE DISPLAY / cucumber, carrot, green bean, mushroom

## DESSERT

TIERED WEDDING CAKE

OR

CHERRY PIE

APPLE DANISH

CHOCOLATE DANISH





# Meat Plated

{1}

## HORS D'OEUVRES

GRILLED CHICKEN TORTILLA CRISP / diced chicken, mango, avocado, jicama and red onion salad, tortilla cup

SEARED BEEF CROSTINI / medium rare sliced shoulder tenderloin, corn and pickled onion relish

HEIRLOOM CHERRY TOMATO TARTLET / roasted heirloom cherry tomato, shaved pickled fennel

BABA GANOUSH TOAST / roasted eggplant, garlic, lemon, olive oil

## SALAD

COLORADO SUMMER SALAD / chopped romaine, mandarin orange, cucumber, pine nut, lemon blueberry vinaigrette

ASSORTED BREAD BASKET / assorted pareve bread, cracker

## ENTREE / BEEF OR CHICKEN CHOICE:

BRAISED SHORT RIB / parsnip puree, forest mushroom caramelized onion polenta cake, natural jus

OR

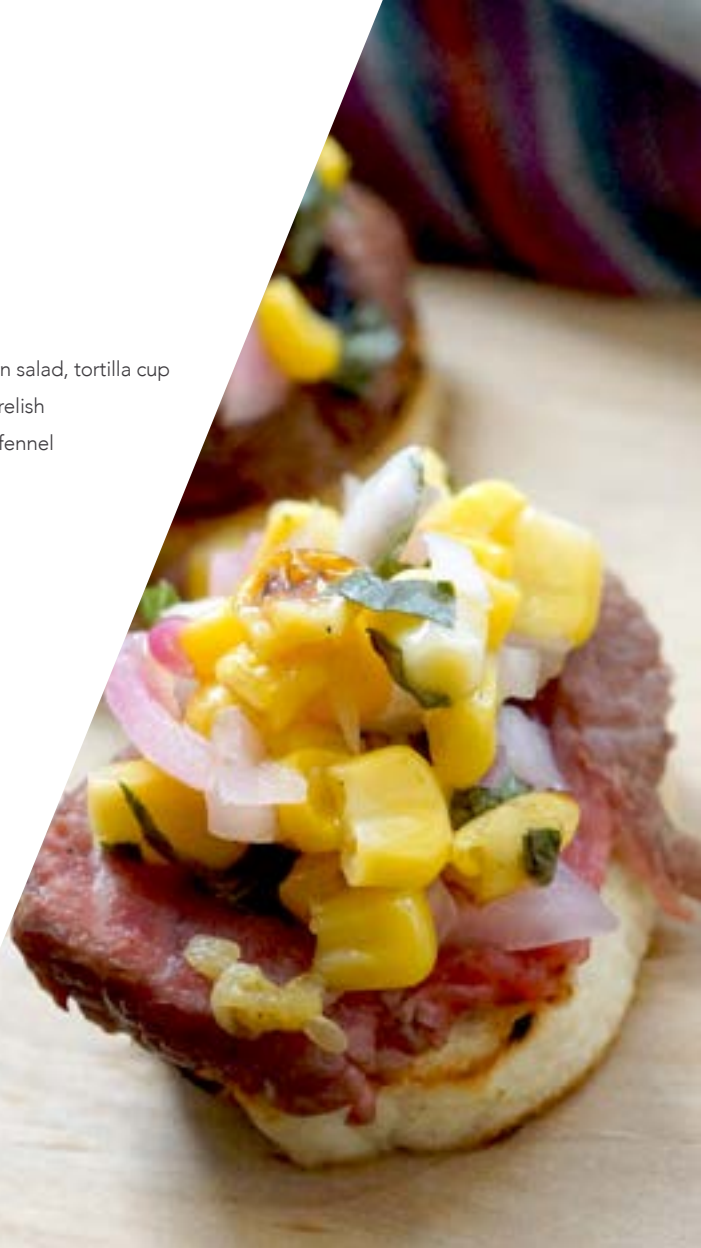
LEMON ROSEMARY ROASTED AIRLINE CHICKEN / charred bok choy, tri-color potato cake, lemon garlic chicken pan jus

## DESSERT

TIERED WEDDING CAKE

OR

APPLE STRUDEL / caramel sauce



# Brisket Dinner

{1}

## HORS' D'OEUVRES

EGG SALAD CUP / phyllo cup, traditional egg salad, smoked paprika

SMOKED BRISKET CORN BREAD CUP / shredded smoked beef brisket, sweet cornbread cup, mustard bbq sauce, green onion

SIBERIAN NACHO / wonton chip, smoked salmon, ginger horseradish crème fraiche (pareve), green onion

SHOULDER TENDERLOIN BITE / truffled potato cake, shallot demi

POPCORN CHICKEN BITE / seasoned popcorn crust, creamy honey buffalo sauce (pareve)

## SOUP

MATZO BALL SOUP / chicken broth, matzo ball, julienned carrot

## ENTREE

BRISKET / au jus

PROVENÇAL POTATO / roasted fingerling potato, sea salt, fresh cracked black pepper, herbs de provence

GRILLED BALSAMIC VEGETABLE / zucchini, yellow squash, red onion, mushroom, bell pepper

## DESSERT

TIERED WEDDING CAKE

**OR**

APPLE PIE

CHERRY PIE

BLUEBERRY PIE

PAREVE WHIPPED TOPPING



# Decor by Design



## BY DESIGN MEANS JUST THAT.

It's about originality, it's about designing, it's about creating YOUR story and how you want it told. Our goal at Decor by Design is to take your event from imagination to reality through our dedication and diligence to event details. We believe every space has its own character and our designers enhance that character drawing inspiration from the arts, upcoming trends, and your vision. By incorporating stylish elements, colors, textures, and emotion, we create just the right atmosphere. And, with a full-time staff of craftsman, we can produce custom pieces that are exclusive to the Colorado market.







# Get in Touch!

CONNECT WITH ONE OF OUR DESIGNERS TODAY BY CALLING  
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FOR MORE INSPIRATION, PLEASE VISIT  
[www.bydesign-collective.com/catering](http://www.bydesign-collective.com/catering)

