



PICNIC MENU

CATERING
BY DESIGN



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, included but not limited to:

- buffet tables & coverings
- compostable, eco-friendly guestware
- all service-ware for serving your guests
- all cooking and heating equipment
- any rental needs for tents, dining tables and chairs, lawn games & more

ADDITIONAL SERVICES

GRAPHIC DESIGN: menus, welcome signs, speciality items, any anything you can dream of, we can put your logo on!

FLORAL DESIGN: add an additional pop of color with one of our skillfully arranged floral pieces.

EVENT DECOR: when your picnic needs a little extra styling, we can help!





CAUSAL PICNICS

Venturing outside and enjoy a picnic is one of the great joys of summer! If you're looking for a classic picnic experience our causal picnics are for you. Feast on traditional cook out fare while you settle into the perfect shady spot. No need to worry about cooking and prep we'll take care of everything you need for the perfect picnic out.

Each Causal Picnic includes burger and hot dog buns, a dessert selection with gourmet cookies, chocolate chip cookie bars & brownies and beverages including freshly brewed iced tea and lemonade.

CLASSIC TAILGATE

ENTRÉES / 1/3 lb hamburgers and cheeseburger, boneless chicken breast, jumbo all-beef hot dogs, balsamic portobello mushroom

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

3 CLASSIC SIDES OF YOUR CHOICE (See page 5 for the full list of sides).

MILE HIGH GRILL

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

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

2 CLASSIC SIDES OF YOUR CHOICE (See page 5 for the full list of sides).

ALL AMERICAN

ENTRÉES / 1/3 lb hamburgers and cheeseburgers, jumbo all-beef hot dogs, gardenburgers

CONDIMENTS / lettuce, tomatoes, red onions, dill pickle slices, sport peppers, sauerkraut, ketchup, mayo, mustard, relish

2 CLASSIC SIDES OF YOUR CHOICE (See page 5 for the full list of sides).

SMOKEHOUSE BBQ

ENTRÉES / smoked beef brisket, st louis style pork rib, bbq boneless chicken breast, garden burger

CONDIMENTS / texas bbq sauce, white bbq sauce, yellow mustard, bread & butter pickle

3 CLASSIC SIDES OF YOUR CHOICE (See page 5 for the full list of sides).

THEMED PICNICS

If you're looking for an outdoor dining experience that's not the traditional hot dogs and hamburgers, our Themed Picnics are for you! Channel the tropics and escape the mountains for a few hours with our Themed Picnics.

TROPICAL PICNIC

ENTRÉES /

TERIYAKI GRILLED CHICKEN / teriyaki marinade, swiss cheese, grilled pineapple

NAKED ROASTED PORK / natural juice, vinegar

TEQUILA LIME MARINATED MAHI MAHI/ cilantro, garlic

BALSAMIC GRILLED PORTOBELLO MUSHROOM / kosher salt, white pepper, olive oil

CONDIMENTS / lettuce, tomato, red onion, dill pickle, sweet + spicy caribbean bbq sauce, mayonnaise, honey mustard

3 CLASSIC SIDE OR 2 PREMIUM SIDES OF YOUR CHOICE

DESSERTS / gourmet cookie selection, chocolate chip cookie bar, brownie

BEVERAGES / strawberry lemoande, freshly brewed iced tea

CANTINA GRILL

FAJITA GRILL /

GARLIC LIME FLANK STEAK / shallot, olive oil, citrus marinade

TEQUILA LIME MARINATED GRILLED CHICKEN BREAST / fresh cilantro, lime wedge

GRILLED PEPEPRS + ONIONS

TORTILLAS

CONDIMENTS / pico de gallo, guacamole, tomatillo poblano salsa, shredded cheddar, jack, cotija

3 CLASSIC SIDE OR 2 PREMIUM SIDES OF YOUR CHOICE

DESSERTS / mexican chocolate brownies, churro spice sugar cookie

BEVERAGES / freshly brewed iced tea, lemonade, housemade aqua fresca

CREATE YOUR OWN

To create your own menu, choose from entrees, side dishes, desserts, and beverages below.

We recommend choosing 2-3 items from each category.

For the most affordable option choose from Classic Sides.

ENTREES

BEEF

- JUMBO ALL-BEEF HOT DOGS
- 1/3 LB HAMBURGERS & CHEESEBURGERS
- ADOBO RUBBED TRI TIP
- SMOKED BEEF BRISKET
- NY STRIP STEAKS
- GARLIC LIME FLANK STEAK

SEAFOOD

- GRILLED SALMON FILETS

PORK

- NAKED ROASTED PORK
- JOHNSONVILLE® BEER BRATWURSTS
- FENNEL & HERB ITALIAN ROPE SAUSAGE
- ST. LOUIS STYLE BBQ PORK RIBS
- BUFFALO BRATS
- ELK JALAPENO CHEDDAR BRATS

VEGETARIAN

- GARDENBURGERS®
- BALSAMIC PORTOBELLO MUSHROOMS
- BEYOND BURGER

CHICKEN

- BONELESS CHICKEN BREASTS
- BONE-IN HERB BRINED CHICKEN PIECES
- TEQUILA LIME BONELESS CHICKEN BREASTS

UPGRADE

- GOURMET BURGER CONDIMENTS
- Includes: bleu cheese crumbles, caramelized onions and mushrooms, fire roasted peppers, fresh jalapeños, havarti cheese, fried tobacco onions, guacamole, crisp bacon slices, and chipotle bbq sauce

CLASSIC SIDES

- KETTLE CHIPS
- CREAMY COLESLAW
- RANCH STYLE BEANS
- CORN COBETTES
- CAESAR SALAD
- TRADITIONAL POTATO SALAD
- CREAMY MACARONI SALAD
- WATERMELON SLICES

PREMIUM SIDES

- ANTIPASTO PASTA SALAD
- SUMMER POTATO SALAD
- SPINACH BERRY SALAD
- MAC N CHEESE
- TOMATO, RED ONION & CUCUMBER SALAD
- FRESH FRUIT SALAD
- ROASTED CORN AND BLACK BEAN PASTA SALAD
- ROSEMARY POTATO SALAD
- CHOPPED 'WEDGE' SALAD
- GRILLED CORN IN THE HUSK
- SOUTHWEST POTATO SALAD

DESSERTS

- ASSORTED GOURMET COOKIES
- CHOCOLATE BROWNIES
- CHOCOLATE CHIP COOKIE BARS
- SEASONAL BERRY CRISP

BEVERAGES

- FRESHLY BREWED ICED TEA
- REFRESHING LEMONADE
- RASPBERRY ICED TEA
- ASSORTED SODA CANS
- FRUIT PUNCH
- BOTTLED WATER
- ICE WATER