



When it comes to planning a successful event, your caterer can make all the difference.
Catering by Design has everything you need to make your event a success.
Every detail of your function will be managed by our experienced, creative, and caring team of professional event planners.

BREAKFAST AND LUNCH CATERING

ALL DAY, BREAKFAST, AND SNACK OFFERINGS

PRICED PER PERSON



ALL DAY BREAK PACKAGE \$19

Seasonal cut fresh fruit and berries
Individual yogurts
Fresh baked croissants, Danish, muffins and fruit breads
Miniature Crustless Quiche
Chilled orange and cranberry juice
Fresh baked assorted cookies, chocolate chip, chocolate crackle, oatmeal, ginger and lemon
Double chocolate brownies

Minimum of 20 Guests

STATE HOUSE ALL DAY BREAK \$22

Seasonal cut fresh fruit and berries
Individual yogurts
Bowls of pecans, walnuts, dried cranberries, dried apple and golden raisins
Fresh baked croissants, Danish, muffins and fruit breads
Miniature Crustless Quiche
Chilled orange and cranberry juice
Selection of whole seasonal fresh fruit
Assorted KIND® bars
Vegetable crudité with bleu cheese and hummus dips. Crisp pita and grilled flatbread

ASSORTED BREAKFAST SANDWICHES \$15

Bread options: Brioche, English Muffin, or Croissant
Select 3 of the following:
Egg, bacon, and cheese
Egg, sausage, and cheese
Egg, turkey sausage, and cheese
Egg, ham, and cheese
Egg and cheese
+\$1 for egg whites
Seasonal cut fresh fruit and berries
Chilled orange and cranberry juice

THE CONTINENTAL \$13

Seasonal cut fresh fruit and berries
Individual yogurts
Fresh baked croissants, Danish, muffins and fruit bread
Miniature Crustless Quiche
Chilled orange and cranberry juice

A GOOD START \$14

Seasonal cut fresh fruit and berries
Bran muffins
Hot oatmeal with golden raisins, dark chocolate and shredded coconut
KIND® bars and fresh bananas
Assortment of healthful breakfast parfaits, including:
Low fat yogurt with honey, fresh berries and gluten free granola
Organic quinoa with maple syrup, low fat yogurt and fresh berries
Old fashion overnight oats with cinnamon, low fat yogurt and maple syrup
Chilled orange and cranberry juice

ALL DAY, BREAKFAST, AND SNACK OFFERINGS (CONTINUED)

PRICED PER PERSON

HEALTH BREAK \$13

Vegetable crudité with bleu cheese and hummus dips. Crisp pita and grilled flatbread
Selection of whole seasonal fresh fruit
Spicy cashews, toasted walnuts, dried cranberries, golden raisins, dried apple rings
Assorted Chobani® Greek Yogurts
Chilled orange and cranberry juice

CHIPS AND DIPS \$9

Crisp pita, grilled flatbread, tortilla chips and fresh fried potato chips
Spinach and artichoke dip, sour cream and onion dip, hummus and zesty salsa

Minimum of 20 Guests

LOCAL BAKERY COOKIE JAR \$10

Fresh baked assorted cookies, chocolate chip, chocolate crackle, oatmeal, ginger and lemon
Double chocolate brownies
Selection of whole fresh seasonal fruit
Chocolate milk and 2% milk

CHOCOLATE AND MORE \$11

Fresh baked cookies, chocolate chip, chocolate crackle. Double chocolate brownies
Strawberries dipped in chocolate
Fresh baked mini chocolate filled croissants
Mini whoopie pies, chocolate truffles
Chocolate milk and 2% milk

CUSTOMIZED BREAK SELECTIONS

PRICED PER PERSON

Individual yogurts \$4
Assorted yogurt with granola parfaits \$7
Fresh baked breakfast pastries \$5
Gluten free muffins \$5
KIND® bars \$4
Selection of whole seasonal fresh fruit \$4
Seasonal cut fresh fruit and berries \$5
Fresh baked cookies \$4
Assorted bags of chips \$4
'Wellness' cold cereal \$4
Assorted bagels with cream cheese \$4
Domestic and imported cheese with crackers \$6
Vegetable crudité with dips \$5
Mini whoopie pies \$6
Double chocolate brownies \$4
Gluten free brownies \$5
Freshly brewed organic coffee, decaffeinated coffee and a selection of fine teas \$4
Assorted soda \$4.00 each
Assorted juices \$3.00 each
Bottled water \$4.00 each
Iced tea per gallon \$15.00
Lemonade per gallon \$15.00
Fruit punch per gallon \$15.00

A top-down view of a gourmet charcuterie board on a dark slate platter. The board features an assortment of cheeses, including a wedge of blue cheese, round slices of white cheese, and cubes of orange cheese. It is garnished with fresh green and red grapes, a small bowl of honey with a wooden dipper, and various nuts like pecans, almonds, and walnuts. Slices of rustic bread are also present.

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FRESH SLICED FRUIT DISPLAY \$5

Vine ripened cantaloupe, honey dew, watermelon and pineapple with red seedless grapes and fresh berries

FRESH VEGETABLE CRUDITÉ \$5

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce

CHARCUTERIE MEATS WITH HARD CHEESE \$10

Dry cured prosciutto, capicola, hard salami and Maine smoked cheddar, gruyere, and Spanish Manchego.
Served with local wine jelly, chutneys and artisan crackers

HAND CRAFTED HORS D'OEUVRES

PRICED PER PIECE



PARMESAN RISOTTO ARANCINI \$3

with herb tomato sauce

BLACK FOREST HAM AND SWISS PASTRY PINWHEEL \$3

with sweet Dijon mayonnaise

GRILLED ZUCCHINI ROULADE \$3*

with herbed goat cheese

BAKED MUSHROOM CAP \$3*

filled with spinach and artichoke cream

HEIRLOOM TOMATO \$3*

with Greek cheese, olive oil and pepper flakes

SCALLOP WRAPPED IN APPLEWOOD BACON \$4

with maple glaze

***Gluten Free**

THAI SPICED MEATBALL \$3*

with sweet chili sauce

MAINE LOBSTER TAIL MEDALLION \$5

on a crostini with basil lemon aioli

ASPARAGUS \$3

with asiago cheese wrapped in phyllo dough

BARBEQUE MUSHROOM CROSTINI \$3*

with goat cheese and diced vegetables

CUCUMBER CUP \$3*

with white bean mousse and red onion relish

MEZZE SKEWER \$3*

with marinated mushroom, artichoke, olive, and mozzarella

JALAPENO HUSH PUPPY \$3

with spiced maple glaze

LOADED TWICE BAKED POTATO \$3*

with cheddar, scallion, and bacon

PRETZEL COATED CHICKEN \$3

with honey mustard

BACON WRAPPED BRUSSEL SPROUT \$3*

with honey maple glaze

SWEDISH MEATBALL \$3*

coated with creamy mushroom sauce

CREAM CHEESE AND SWEET CHILI \$3*

in a phyllo cup with a candied pecan

BRIE CHEESE AND RASPBERRY \$3

wrapped in phyllo dough

BEEF TENDERLOIN ON A CROSTINI \$3

with goat cheese and pickled vegetables

SPINACH AND FETA (SPANAKOPITA) \$3

wrapped in phyllo dough

MINI MARYLAND CRAB CAKE \$3

with Cajun remoulade

SESAME TUNA TARTARE \$4

with mango relish on a won ton chip

VEGETABLE SPRING ROLL \$3

with Asian dipping sauce

MINI BEEF EMPANADA \$3

with tomato salsa

SOUTHWEST CHICKEN QUESADILLA \$3

with red pepper cream sauce

ROAST TENDERLOIN OF BEEF \$4

with mushrooms wrapped in puff dough

COCONUT SHRIMP \$3

with pineapple compote

BAKED MUSHROOM CAP \$3

filled with savory sausage stuffing

SAVORY MEATBALL \$3*

in marinara sauce



BOXED LUNCHES

PRICED PER PERSON

BOXED LUNCH \$19



Our high-grade boxed lunch containers are labeled and include utensils and napkin.

All sandwich box lunch includes chips, fresh fruit, dessert, and condiments.

SANDWICH OPTIONS:

Black Forest Ham, Roasted Turkey, Roast Beef, and Vegetarian Sandwich



BUFFET STYLE LUNCHEON OFFERINGS

PRICED PER PERSON

CHILLED SALADS \$22

Includes: Artisan rolls and butter, grilled chicken or tofu, and finger desserts

Select 2:

Traditional Caesar salad, romaine lettuce, shaved parmesan, croutons, grilled herb marinated chicken and Caesar dressing

The Wedge salad, iceberg lettuce, tomato, cucumber, carrot, crisp bacon, radish, Roquefort cheese, grilled herb marinated chicken and ranch dressing*

Asian vegetable salad, mixed greens, sesame seasoned carrots, asparagus, pea pods, celery, baby corn, crisp wontons, citrus seared tofu and sweet soy vinaigrette

Baby spinach with dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette

Greek salad, tomatoes, cucumber, onion, feta cheese, olives, and lemon vinaigrette*

Chopped greens, dried apple, cranberries, toasted walnut and apple cider vinaigrette*

CHILLED SANDWICHES \$22

Includes: Potato salad, and finger desserts

Select 2:

Cilantro lime grilled chicken, tomato, lettuce, guacamole on a whole grain ciabatta roll

Oven roast turkey, tomato, lettuce, crisp bacon, garlic aioli on a soft bulkie roll

Herb grilled eggplant, zucchini, red pepper, asparagus, tomato, lettuce, hummus on a tomato wrap

Farm raised roast beef, provolone, lettuce, horseradish cream on an onion roll

•Gluten Free





BUFFET STYLE LUNCHEON OFFERINGS

PRICED PER PERSON

CHILLED ITALIAN TABLE \$26

Hearts of romaine, shaved parmesan, croutons and Caesar dressing
Chopped greens, cubed genoa, provolone, fresh tomato, roasted pepper and banana pepper*
Toasted garlic Italian loaf
Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*
Tuscan red beans with artichoke, celery, sweet onion and vinaigrette*
Steamed red bliss potato with red pepper, celery, sweet onion and vinaigrette*
Cheese tortellini with fresh broccoli, red pepper and vinaigrette
Grilled breast of chicken with Italian herbs*
Sliced prosciutto, genoa salami and capicola*
Assortment of Italian pastries and fresh berries

THE SANDWICH BOARD \$27

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*
Chopped greens, dried apple, cranberry, toasted walnuts, goat cheese, apple cider vinaigrette*
Oven roasted turkey, crisp bacon, tomato and lettuce in a whole wheat wrap
Farm raised roast beef, provolone, lettuce and horseradish cream on an onion roll
Cilantro lime grilled chicken, tomato, lettuce and guacamole on a whole grain ciabatta roll
Herb grilled, eggplant tomato, lettuce and hummus in a tomato wrap
House made potato chips
Fresh baked cookies and finger desserts
(Gluten free bread – add \$1 per person)

•Gluten Free

BUFFET STYLE LUNCHEON OFFERINGS

PRICED PER PERSON

CHILLED ORIENTAL BUFFET \$29

Asian cucumber salad in toasted sesame oil and honey garlic chili vinaigrette*

Spring rolls with bean sprouts, carrots, lettuce, and cucumber*

Chinese chicken salad with red cabbage, carrot, shallots, scallions, mandarin oranges, shredded chicken, garlic, crunchy noodles with Asian sesame dressing

Chilled sesame noodles with green onions, toasted sesame seeds, chili garlic sauce, and soy sauce

Sichuan pepper shrimp*

Sesame garlic fried tofu in a sweet and sticky honey garlic sauce with sesame dressing

Mochi Japanese rice cakes*

*Gluten Free



BUFFET STYLE LUNCHEON OFFERINGS

PRICED PER PERSON

TRADITIONAL DELI BUFFET \$26

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*
Red bliss potato salad*
Italian rotini pasta salad
White meat diced chicken salad*
Oven roast turkey, Black forest smoked ham, farm raised roast beef *
Swiss, Provolone and Muenster cheese*
Grilled vegetables, eggplant, green and yellow squash, bell peppers and asparagus with hummus
Pickle spears, sliced tomato and lettuce leaf*
Assorted Sandwich Breads
Potato Chips*
Fresh baked cookies and brownies
(Gluten free bread add - \$1 per person)

•Gluten Free

THE TACO BOWL \$28

Grilled Tex Mex chicken breast*
Cilantro Lime Flank steak*
Spanish Rice with red beans*
Chili spiced poblano peppers and Spanish onions*
Mexican street corn salad:
Chopped romaine with black beans, cucumber, tomato and chipotle ranch dressing*
Hard shell corn tortilla bowls and soft flour tortillas
Shredded lettuce, diced tomato, jack cheese*
Guacamole, sour cream, and fresh tomato and mango salsas*
Fresh baked cookies and brownies



HOT BUFFET STYLE LUNCHEON OFFERINGS

PRICED PER PERSON

A TASTE OF ITALY \$32

Hearts of romaine, shaved parmesan, croutons and Caesar dressing
Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction*
Chef's seasonal vegetable*
Toasted garlic Italian loaf
Assortment of Italian pastries and fresh berries

CHOOSE TWO ENTRÉES:

ADD A THIRD ENTRÉE \$6.00

Breaded chicken breast with marinara and melted mozzarella
Chicken Piccata, sautéed breast of chicken with a lemon caper sauce*
Chicken Marsala, sautéed chicken breast with mushrooms and marsala wine*
Grilled Tuscan chicken, herb marinated and topped with roasted tomato and asparagus*
Spinach with cream, ricotta and vegetables lasagna
Traditional lasagna with ricotta with tomato and melted cheese
Cheese tortellini with steamed broccoli alfredo
Penne pasta with rosa sauce and roasted broccolini, yellow squash and melted mozzarella
(Gluten free penne pasta add - \$0.50 per person)

CAPITAL CITY HOT BUFFET \$29

Fresh baked focaccia and country breads
Chef's seasonal vegetable and potato or rice*
Fresh baked cookies, brownies and finger desserts

CHOOSE ONE SALAD: ADD A SECOND SALAD \$1

Mixed greens with heirloom tomato, cucumber and grated carrot*
Traditional Caesar salad
Spinach salad with sugared pecan, fresh goat cheese and cranberry*
Chopped greens with Pineland® smoked cheddar, dried apple, candied walnut*
Antipasto toppings with mixed greens*

CHOOSE TWO ENTREES:

ADD A THIRD ENTRÉE \$4.00

Herb Grilled chicken with sauteed mushroom, fresh spinach and caramelized onion*
Roasted chicken with creamy pesto sauce and red bell pepper*
Sweet Chili chicken with Dijon, garlic and honey*
Grilled Tuscan chicken with roasted tomato and asparagus*
Grilled cilantro, garlic chicken with apricot glaze*
Chicken Pizzaiola, seared with mushroom and fresh tomato*
Maple barbeque chicken with grilled onion and roasted squash*
Roast turkey with stuffing and pan gravy
Citrus marinated flank steak, grilled with mango salsa*
Sirloin steak tips with stroganoff sauce*
New England baked haddock with buttered Ritz® crumb topping
Grilled Atlantic salmon with lemon caper jus*
Roast pork loin with panko garlic crust and reduced apple jus
Old fashion baked macaroni and cheese
Vegan ravioli tossed with roasted eggplant peperonata
Mediterranean medley with farro, haloumi cheese, edamame and steamed vegetables
Whole grain penne pasta with steamed chard, artichoke, sundried tomato, fresh herbs and olive oil

*Gluten Free

ADDITIONAL INFORMATION

Children's menus are available. Please inquire for menu options and pricing.

Prices in this planner are valid through 2024.

FOOD, BEVERAGE

A 14% service charge, 6% taxable administrative fee and 8.5% state tax will be added to all food and beverage. 8.5% state tax will be added to the catering fee.

Service charge fees are subject to change for drop-offs only.

Not all ingredients are listed. Please alert your event manager if you have any food allergies.

MINIMUMS & FEES

Prices are subject to change.

All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer attend your event.

The Culinary team chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. Please inquire with your Special Events Manager regarding seasonal menu options at the time of your event.

Food Minimums depend on guest size and can be discussed with your Special Events Manager.

Your catering fee includes quality disposable products. China and silverware Subject to change based on season. Please ask your sales manager for the catering fee.

info@cateringbydesignnnh.com

603-573-4002



Mountain View Stables