



Catering by Design Wedding Menus

2026



Our Journey Started with a Passion for Fresh and Local Ingredients

At Catering by Design, we believe exceptional events start with fresh, locally sourced ingredients and thoughtful, creative menus. Our story began with a passion for crafting personalized culinary experiences, tailored to each client's vision and style. With a keen eye for detail and a collaborative approach, we provide customized catering services for weddings, corporate gatherings, networking events, birthdays, and more.

We proudly partner with local farms and businesses to create menus that are not only memorable and flavorful, but also rooted in sustainability. Serving communities across New Hampshire, Catering by Design is dedicated to delivering high-quality cuisine and seamless service that elevate every occasion. Let us help bring your event to life with food that is as meaningful as it is delicious.

WHAT PEOPLE ARE SAYING

“Catering by Design helped make our wedding this past weekend an amazing experience!! Our guests could not stop raving about how delicious all the food was. You could not find a better wedding caterer!”

“The food and service was terrific. The crew that you take on the road with you is always great”

“Food was delicious and the service was amazing!”

“We have worked with Catering by Design for many events, they are FANTASTIC to work with- professional, helpful, very creative and of course the food is always delicious! Love the staff!”

OUR PREFERRED VENUES

[Arts Alley](#) | [Barn at Bull Meadow](#) | [Timber Hill Farm](#) | [La Pièce](#) |

[Mountain View Stables](#) | [The John Hay Estate at the Fells](#)

STATIONED CULINARY DISPLAYS

Priced per person, plus service fee and tax

Domestic and Imported Cheese

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan cracker

French Artisan Cheese with Savory Fruits

Warmed Roquefort with cracked black pepper in a boule bowl, pastry wrapped brie with spiced apple, artisan crackers, wine poached pears, apple with fig jam wrapped in prosciutto, mascarpone with currants, toasted almond on an endive leaf

Charcuterie Meats with Hard Cheese

Dry cured prosciutto, capicola, hard salami and spicy beef sticks with smoked Gouda, New Hampshire Cheddar and Spanish Manchego. Served with local wine jelly, chutneys and artisan crackers

Fresh Vegetable Crudité

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

Fresh Sliced Fruit Display

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

Local Cookie Jar

Assorted cookies served with glasses of milk and chocolate milk

Assorted Mini Pastries

Chef selection of artisan mini desserts

PASSED HORS D'OEUVRES

Priced per piece, plus service fee and tax

Poultry/ Beef/ Pork

Bacon wrapped brussel sprout with honey maple glaze (GF)
Southwest chicken quesadilla with red pepper cream sauce
Loaded twice baked potato with cheddar scallion and bacon (GF)
Mini beef empanada with tomato salsa
Swedish meatball coated with creamy mushroom sauce (GF)
Savory meatball in marinara sauce (GF)
Thai spiced meatball in sweet chili sauce (GF)
Beef tenderloin crostini with goat cheese and diced pickled vegetables

Seafood

Coconut shrimp with pineapple compote
Mini Maryland crab cake with Cajun remoulade sauce
Scallop wrapped in applewood bacon with a maple glaze

Vegetarian

Asparagus with asiago cheese wrapped in phyllo dough
Baked mushroom cap with spinach and artichoke cream
Brie cheese and raspberry wrapped in phyllo dough
Cucumber cup with white bean mouse and red onion relish (GF)
Jalapeno popper with spiced maple glaze
Skewer of marinated mushroom, artichoke, olive and mozzarella (GF)
Spinach and Feta (Spanakopita) wrapped in a phyllo triangle
Parmesan risotto arancini with herb tomato sauce
Vegetable spring roll with Asian dipping sauce

BUFFET DINNER SELECTIONS

Priced per person, plus service fee and tax

All Inclusive Dinner Package

The all-inclusive package includes a vegetable crudité or cheese display, three passed hors d'oeuvres, a choice of three entrée buffet style dinner, assorted pastries, and coffee and tea.

Selection of One Stationary Display

Domestic and Imported Cheese Display **or** Fresh Vegetable Crudité

Selection of Three Passed Hors D'oeuvres

Risotto arancini with parmesan and herb tomato sauce
Stuffed mushroom filled with artichoke and spinach cream (GF)
Asparagus with asiago cheese, wrapped in phyllo dough
Brie cheese and raspberry wrapped in phyllo dough
Spinach and feta (Spanakopita) wrapped in a phyllo triangle
Southwest chicken quesadilla with red pepper cream sauce
Vegetable spring roll with Asian dipping sauce
Bacon wrapped brussel sprouts with honey maple glaze (GF)
Mini Maryland crab cake with Old Bay Aioli (+\$2 per person)
Scallop wrapped in applewood bacon with maple glaze (+\$2 per person)

Dinner Buffet Includes:

Choice of one salad: House salad with seasonal vegetables and house dressing (GF/DF), Classic Caesar Salad, or Chef Selection of Seasonal Salad
Warm dinner rolls with butter
Chef selected seasonal vegetables (GF/DF)
Choice of one starch: Herb roasted potatoes (GF/DF), Garlic Mashed Potatoes (GF), Homemade macaroni and cheese, Rice Pilaf
Freshly brewed coffee and a curated selection of premium teas
Assorted mini pastries **or** complimentary cake cutting

Selection of Three Buffet Entrées

Roast pork loin served with seasonal chutney
Sirloin steak tips simmered in mushroom demi-glace (GF/DF)
Braised short rib with braised cabbage finished with port demi-glace
Grilled sirloin finished with classic demi-glace (GF/DF)
Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction (GF)
Stuffed chicken breast with smoked ham, Gruyere cheese, and spinach topped with mushroom gravy
Statler chicken served with house made chicken gravy
Grilled Atlantic salmon with sun dried tomato compound butter and balsamic glaze
Baked haddock with beurre blanc and Ritz crumb topping
Barley vegetable casserole with seasonal vegetables and herbs
Gnocchi tossed in fragrant basil pesto

Merrimack Smokehouse

A classic barbecue reception. Priced per person

House salad with seasonal vegetables (GF/DF)
Fresh baked cornbread
Creamy potato salad
Corn and bean salad (GF/DF)
Grilled chicken finished with seasonal barbecue sauce (GF/DF)
Slow roasted pulled pork (GF/DF)
Slow cooked brisket with sautéed peppers and onions (GF/DF)
Creamy macaroni and cheese
Chef selection of seasonal cut fruit (GF/DF)
Freshly brewed coffee and a curated selection of premium teas

Harvest Table Turkey Dinner

A timeless reception inspired by the traditional holiday table. Priced per person

House salad (GF/DF)
Warm dinner rolls with butter
Roasted turkey with savory gravy
Traditional herb stuffing
Garlic mashed potatoes (GF)
Chef selected seasonal vegetables (GF/DF)
Freshly brewed coffee and a curated selection of premium teas

Harvest Table Turkey Dinner Deluxe Upgrade

Priced per person

Includes the full Harvest Table Turkey Dinner menu and a Seasonal salad, sweet potato casserole and green beans with bacon and walnuts

Add sliced ham for an additional \$7 per person

Concord Dinner Buffet

Inspired by New England hospitality and seasonal ingredients. Priced per person

Includes:

Choice of one salad: House salad with seasonal vegetables and house dressing (*GF/DF*), Classic Caesar Salad, or Chef Selection of Seasonal Salad

Warm dinner rolls with butter

Chef selected seasonal vegetables (*GF/DF*)

Choice of one starch: Herb roasted potatoes (*GF/DF*), Garlic Mashed Potatoes (*GF*), Homemade macaroni and cheese, Rice Pilaf

Freshly brewed coffee and a curated selection of premium teas

Selection of Two Entrées

(+\$8 per person to add a third entrée)

Grilled salmon finished with sun-dried tomato compound butter and balsamic glaze (*GF*)

Baked haddock with beurre blanc and Ritz crumb topping

Roasted pork served with seasonal fruit chutney

Beef tips simmered in mushroom demi-glace (*GF/DF*)

Grilled sirloin finished with classic demi-glace (*GF/DF*)

Statler chicken served with house made chicken gravy

Stuffed chicken with smoked ham, Gruyère cheese, and spinach topped with mushroom gravy

Barley vegetable casserole with seasonal vegetables and herbs

Gnocchi tossed in fragrant basil pesto

Short rib with braised cabbage finished with port demi-glace

PLATED DINNER SELECTIONS

An elegant, individually plated dining experience. Priced per person based on entrée selections

Includes:

Choice of one salad: House salad with seasonal vegetables and house dressing (GF/DF), Classic Caesar Salad, or Chef Selection of Seasonal Salad

Warm dinner rolls with butter

Chef selected seasonal vegetables (GF/DF)

Choice of one starch: Herb roasted potatoes (GF/DF), Garlic Mashed Potatoes (GF), Homemade macaroni and cheese, Rice Pilaf

Freshly brewed coffee and a curated selection of premium teas

Selection of Two Proteins plus One Vegetarian

(+\$10 split menu fee per person to add a third protein)

Statler chicken with house made chicken gravy

Stuffed chicken with smoked ham, Gruyère cheese, and spinach

Tuscan chicken with artichoke hearts, roasted red peppers, and spinach

Pork tenderloin with seasonal fruit chutney

Slow roasted prime rib with au jus

Sirloin with red wine demi-glace

Filet mignon with red wine demi-glace

Add stuffed lobster tail or garlic shrimp

Baked haddock with beurre blanc and Ritz crumb topping

Grilled salmon with sun-dried tomato butter

Ratatouille stuffed portobello mushroom served over pearl couscous

Marinated seared tofu with seasonal vegetable hash pan reduction

Children's Meals

Children's meals are available for children 12 years old and under. Please inquire for menu options and pricing!

Service Fees and Taxes

8.5 % NH state tax and 22% service fee is added to all food and beverages purchases. An additional 8.5% NH state tax is added to room rental.

Guarantees

Menus and pricing are guaranteed 90 days prior to your event. A guaranteed guest count is required no later than 5 business days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Allergy Awareness

We are happy to accommodate food allergies, dietary restrictions and preferences whenever possible. However, please be aware that our kitchen is not allergen-free and cross-contamination may occur.

Contact

For additional questions, please reach out to

Jessa Havener at 603.857.7807 or jessa.walker@hilton.com