

Catering by Design Norwalk Ohio 448.57.567-424-60.52

## Beef

### **Roast of Sirloin**

USDA Choice Sirloin of Beef Roasted with our Special Spices and Served with a Merlot Mushroom Wine Sauce

### **Roast Beef**

Certified Angus Beef Slow Roasted with our Special Seasonings Served with Your Choice of Au Jus, Roasted Beef Gravy or Mushroom Merlot Wine Sauce

### **Sloppy Joe's**

We use Certified Angus Ground Chuck

### **New York Strip Steak**

USDA Choice Center cut Aged Beef Strip Steak Seasoned with our Special Rub

### **Beef in Oyster Sauce**

USDA Choice Sirloin Beef with Exotic Mushrooms in a Delicious Oyster Sauce

### **Hot Roast Beef for Sandwiches**

We slow roast our USDA choice grain fed Midwest beef, slice it thin then smother with our homemade gravy.

## Chicken



### **Herb Crusted Chicken Breast**

Fresh Boneless Chicken Breast Coated with a Special Herb Breading, Pan Fried then Drizzled with a Honey Wine Butter Sauce

### **Italian Chicken Breast**

Fresh Grilled Chicken Breast Seasoned with a blend of Italian Seasonings and Garnished with Roasted Roma Tomatoes, Red Onions and Whole Garlic Cloves

### **BBQ Chicken Quarter**

Fresh Chicken Quarter Seasoned and Grilled than Finished with our Tangy Sweet BBQ Sauce

### **Oven Fried Chicken**

Fresh 8 piece cut Chicken lightly coated with our seasoned breading

### **Chicken Marsala**

Fresh Chicken Breast Sautéed in Butter with Sliced Mushrooms, Marsala Wine, Lemon Juice, Spices and Topped with Grated Aged Parmesan Cheese

### **Chicken Cordon Bleu**

Fresh Chicken Breast Rolled with Old Fashion Hickory Smoked Ham, Aged Swiss Cheese then Breaded and Baked Topped with a Mornay Sauce



### **Savory Stuffed Chicken Breast**

Fresh Chicken Breast Stuffed with Our Homemade Herb Stuffing Topped with a Cream Sauce

### **Open Face Cordon Bleu**

Fresh Chicken Breast Grilled with Old Fashion Smoked Ham, Amish Swiss Cheese and Topped with a Creamy Mornay Sauce

### **Sweet n Sour Chicken**

Sautéed Chicken Breast coated with our Homemade Tangy Sweet & Sour Sauce

### **Chicken Enchiladas**

Grilled Fresh Chicken Breast Seasoned with a Blend of Mexican Spices with Corn, Green Chilies, Chipotle Chilies, Shredded Cheddar and Jack Cheese Rolled in a Flour Tortilla and Topped with Enchilada Sauce

### **Hot Shredded Chicken for Sandwiches**

Oven Roasted Fresh Chicken Shredded and Blended in a Creamy Sauce



### **Our Signature Roasted Pork loin w/ Sage Cream Sauce**

Fresh Pork Loin Seasoned and Roasted Topped with a Sage Cream Sauce

## Pork



### **Italian Sausage**

Fresh Homemade Italian Sausage with Sautéed Red & Green Peppers, Sweet Onions Coated with our Signature Pasta Sauce

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**Old Fashion Honey Glazed  
Ham**

All natural Sugardale Ham Slow Roasted  
with our Special Honey Glaze & Garnished  
with Pineapple

**Boneless BBQ Ribs**

Tender Pork Slow Roasted and Smothered  
in our Tangy Sweet BBQ Sauce

**Grilled Pork Tender Loin**

Seasoned Pork Tender Loin Grilled and  
Sliced Topped with a Sage Cream or Fruit  
Salsa or a Light Pork Broth

**Sweet & Sour Pork**

Fresh Pork Cubed and Deep Fried than  
Tossed in a Tangy Sweet & Sour Sauce with  
Pineapple, Yellow & Red Peppers

**Grilled Pork Tenderloin**

**Medallions**

Grilled Pork Tenderloin sliced into  
Medallions topped with a Mushroom Sauce

**Smokehouse Barbeque St Louis  
Ribs**

Our Specialty Smokehouse St Louis Ribs  
Smothered in our Tangy Sweet BBQ Sauce

**Pit Style Pork Roast**

Slow Roasted Pork with our Special Hickory  
Blended Seasonings and Topped with a  
Tangy Sauce

**Grilled Pork Chops**

Fresh Center Cut Boneless Pork Chops  
Hand Cut and Lightly Seasoned.

**Stuffed Pork Chops**

Fresh Center Cut Pork Chops Stuffed with  
our Homemade Herb Dressing and Topped  
with a Homemade Mushroom Gravy

**Brats with Peppers, Onions and  
Pasta Sauce**

**BBQ Pit Style Pulled Pork for  
Sandwiches**

Fresh Pork Slow Roasted and Smothered  
with our Sweet BBQ Sauce

*Pasta*



**Americana Alfredo Bow Tie  
Pasta**

Bow Tie pasta tossed with our signature  
creamy Alfredo sauce

**Rigatoni**

Rigatoni Pasta Blended with Parmesan  
Cheese, Provolone and Cheddar Cheese  
Tossed with our California Pasta Sauce

**Pasta Bar**

Bow tie Pasta, Alfredo Sauce, Pasta Sauce,  
Italian Meatballs, Grilled Italian Chicken  
Strips, Parmesan Cheese

**Vegetable Lasagna**

Layers of Vegetables, Provolone Cheese,  
Ricotta Cheese, Grated Parmesan Cheese  
and Complimented with a Rich California  
Tomato Pasta Sauce

**Our Signature Traditional  
Lasagna**

Three Layers of Italian Seasoned Ground  
Chuck, Creamy Ricotta Cheese, Shredded  
Provolone, and Grated Aged Parmesan

**Tri-Colored Cheese Tortellini**

You Choice with our Pasta Sauce or made  
with Our Homemade Alfredo Sauce

**Fettuccine with Creamy**

**Mushroom & Bean Sauce**

Creamy Sauce with Fresh Green Beans,  
Mushrooms, Garlic, Onions, White Wine,  
Cream, Vegetable Stock, Basil, Pine Nuts,  
Sun-Dried Tomatoes and Parmesan Cheese

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## Seafood

### **Cedar Plank-Grilled Salmon**

Fresh Salmon Grilled on Cedar  
Planks served with a Cilantro  
Pesto Sauce

### **Steamed Clams**

Served with Clarified Butter,  
Lemons and Hot Sauce

### **Scallop & Shrimp Pasta**

#### **Mornay**

Sautéed Jumbo Scallops & White  
Shrimp over Conchiglie Pasta  
Tossed in a Mornay Sauce,  
which is Butter, Spring Onions,  
Siberian Garlic Milk, Sour  
Cream, Lemon Juice and Fresh  
Italian Parsley.

### **Grilled Lobster Tail**

Canadian Lobster Tail Grilled  
and Served with Clarified Butter

### **Lake Erie Perch**

Lake Erie Perch Coated with a  
Special Louisiana Seasoned  
Breading Deep Fried in a  
Blended Canola Sunflower Oil  
served with Lemon and Tartar  
Sauce

## Side Dishes

### **Asparagus**

Fresh Asparagus Sautéed in  
Butter with a Light Greek  
Seasoning

### **Baked Potato**

Served with Whipped Butter,  
Sour Cream, Shredded Cheddar  
and Bacon Crumbles

### **Cheesy Potato**

Fresh shredded Idaho potatoes  
blended with sour cream, aged  
cheddar cheese, onions

### **Classic Italian Blended**

#### **Vegetable**

Zucchini, Cauliflower, Crinkle  
Cut Carrots, Italian Green Beans  
and Baby Lima Beans Tossed in  
a Light Seasoned Butter Sauce

### **Garlic Mashed Potatoes**

Red Skin Klondike Potatoes  
Mashed with Garlic, Sour  
Cream, Butter, Fresh Green  
Onions and Aged Swiss Cheese

### **Jasmine Oriental Rice**

A fragrant rice with a nice subtle  
nutty flavor

### **Backyard Baked Beans**

A Variety of Beans, Onions, and  
Smokehouse Bacon Blended in a  
Sweet Tangy Sauce.

### **Buttered Corn**

### **California Gold Blended Vegetable**

Chef Cut Broccoli Florets,  
Cauliflower and Sliced Yellow &  
Orange Carrots Drizzled with  
Seasoned Butter

### **Chef Cut Pacific Blended Vegetable**

A Vegetable Blend of Sugar  
Snap Peas, Bias Cut Yellow &  
Orange Carrots and Broccoli  
Florets.

### **Garden Blended Wild Rice**

### **Green Beans w/ Bacon & Onions**

### **Green Beans with Mushrooms**

### **Home Fries**

Fresh Sliced Idaho Potatoes,  
Diced Onions and Fresh Italian  
Parsley

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**Key Largo Vegetable**

Bias Sliced Yellow & Orange Carrots, Red Pepper Strips and Whole Green Beans Lightly Seasoned

**San Francisco Blend Vegetable**

Yellow & Orange Bias Sliced Carrots, Broccoli Florets and Red Pepper Strips

**Sautéed Zucchini and Yellow Squash Parmesan**

Fresh Squash from my Garden Sautéed with Extra Virgin Olive Oil Seasoned with a Key West Lemon Basil Seasoning

**Spicy Parmesan Green Beans**

Fresh Green Beans with Cremini Mushrooms, Onions, Kale and Grated Parmesan Cheese

**Green Bean Almondine**

Fresh Whole Green Beans with Toasted Sliced Almonds

**Roasted Brussels Sprouts**

Fresh Brussels Sprouts Oven Roasted with Kosher Salt and Olive Oil

**Savory Herb Stuffing**

Italian Bread with Plenty of Savory Herbs, Celery, Onion, Eggs, Chicken Stock and Fresh Italian Parsley

**Au Gratin Potatoes**

Fresh Idaho Potato Slices Smothered with a Homemade Cheese Sauce Topped with Seasoned Bread Crumbs

**Mashed Potatoes**

Fresh Homemade Idaho Mashed Potatoes Lightly Seasoned and Topped with Butter

**Oven Roasted Rosemary Klondike Red Skin Potatoes**

This is a Yukon Gold Potato with a Red Skin that we Oven Roast and Toss with Rosemary Garlic Olive Oil

**Scalloped Corn Casserole**

**Spanish Rice**

Steamed Rice Blended with Red & Green Peppers, Scallions and Corn

**Sweet Potatoes**

Baked with Brown Sugar, Honey and a Pinch of Nutmeg

**Garlic Green Beans**

Fresh Green Beans Lightly Blanched and Tossed in a Garlic Olive Oil Served Chilled

**Red Skin Potatoes**

Boiled and Coated with Butter and Fresh Dill

**Chantilly Potatoes**

Fresh Idaho Potatoes with Heavy Cream, Swiss Cheese, Parmesan Cheese and Fresh Italian Parsley

**Assorted Fingerling Potatoes**

Assortment of Baby Red, White and Purple Potatoes with Dill Butter

## Salads

### **Broccoli Cauliflower Salad**

Fresh broccoli, cauliflower, red onions, bacon and sunflower seeds blended with our homemade special dressing

### **Homemade Potato Salad**

Our Potato Salad is made Fresh to order. Idaho Potatoes Blended with Mayonnaise, Eggs, Celery & Onion and Lightly Seasoned

### **Jean's Cashew Salad**

Fresh Romaine and Iceberg Lettuce, Red & Yellow Apples, Muenster Cheese and Cashews Tossed in our House Red Raspberry Poppy Seed dressing

### **Macaroni Salad**

Imported Barilla Elbow Macaroni Blended with Salad Dressing, Chopped Egg, Celery, Red Onion

### **Pasta Salad**

Garden Rotini Pasta Blended with Grape Tomatoes, English Cucumbers, Cauliflower, Corn, Roasted Red Peppers, Pepperoncini, Black Sliced Olives, and Chunks of Provolone Cheese Tossed in our House Italian Dressing

### **Fried Couscous Salad**

Couscous Sautéed with Garlic, Sun-Dried Tomato, English Cucumber, Parmesan Cheese, Ricotta Salata Cheese and Fresh Basil

### **Caesar Salad**

Fresh Romaine, Herb Croutons and Shaved Parmesan Cheese with Caesar Dressing

### **Garden Salad**

Fresh Iceberg, Romaine, Baby Spinach, English Cucumbers, Red Onions and Grape Tomatoes served with Italian, Ranch and Our House Red Raspberry Poppy Seed Dressings

### **Margaritta Salad**

Fresh cucumbers, Roma tomatoes, green onions, red yellow orange peppers, chopped garlic, parsley, cilantro, and tossed in our Tequila vinaigrette dressing

### **Our Signature Coleslaw**

Fresh Chopped Cabbage with Onions, Carrots, Red Cabbage, and Parsley Tossed in our Homemade Dressing

### **Spinach Strawberry Salad**

Fresh baby spinach and strawberries with toasted pecans tossed in a raspberry poppy seed vinaigrette

### **Caprese Salad**

Vine Ripe Tomato Slices, Fresh Mozzarella, Basil and then Drizzled with Extra Virgin Olive Oil

### **German Potato Salad**

Potatoes Blended in a Traditional Sauce with Bacon and Onion

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**Layered Taco Dip Salad**

This Salad is Layered with Taco Meat, Refried Beans, Cream Cheese, Tomatoes, Green Onions, Lettuce, Sliced Black Olives, Salsa and Topped with Shredded Aged Cheddar Cheese Served with Fresh Made Tortilla Chips

**Romaine Cranberry Salad**

Fresh Romaine Lettuce w/ Dried Cranberries, Muenster Cheese, Croutons Tossed in our House Red Raspberry Poppy Seed Vinaigrette

**Mediterranean Chopped Salad**

A Delicious Salad with Cucumbers, Yellow & Red Peppers, Red Onion, Grape Tomato, Scallions, Chick Peas, Fresh Mint & Parsley Tossed in a Lemon Red Wine Vinegar Dressing

**Deluxe Garden Salad**

Fresh Romaine & Iceberg Lettuce, Baby Spinach, Spring Mix, Grape Tomatoes, English Cucumbers in a Vinaigrette Dressing

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## *Soups*

### **Classic Lobster Bisque**

**A Cream Base Soup Made with Lobster Stock, Dry White Wine, Butter, Garlic, Chunks of Real Lobster Meat and Finished with a Cream Sherry**

### **Crab & Havarti Bisque with Fresh Dill**

**A Wonderful New England Cream Soup with Sweet Succulent Crab Meat Blended with Garlic, Onions, Potatoes, Sherry, Havarti Cheese and a Touch of Fresh Dill**

### **Old Fashion Chicken Noodle Soup**

**Always Homemade with a Rich Chicken Broth, Diced Chicken, Carrots, Celery, Old Fashion Amish Egg Noodles and Fresh Parsley**

### **Stuffed Pepper Soup**

**Made with Certified Angus Ground Chuck, Green Peppers, Onions, Tomatoes and a blend of Spices**

### **Roasted Tomato Tortellini Soup**

*Cold Appetizers*

**Antipasto Kabobs**

Stuffed Olive, Ripe Olive,  
Pepperoni, Salami and Cheese  
Tortellini with Sprigs of Fresh  
Parsley

**Cheese Tray**

Chunks of Swiss, Cheddar and  
Muenster, Pepper Jack Cheese  
and served with Cocktail Sauce

**Cream Cheese Tarts**

Tart Shell with Herb Cream  
Cheese Topped with a English  
Cucumber & Roasted Red  
Pepper

**Fresh Fruit Display**

Chunks of Fresh Cantaloupe,  
Pineapple, Honeydew,  
Watermelon and Strawberries  
served with Dip

**Fruit & Cheese Kabobs**

Chunks of Swiss cheese,  
cheddar, honeydew and  
cantaloupe on a skewer

**Homemade Hummus**

Blend of Chickpeas, Lemon  
Juice, Onion, Extra Virgin Olive  
Oil, Garlic and a Touch of  
Cumin Served with Pita Bread

**Marinated Yellow Fin Tuna  
and Cucumber Tarts**

Yellow Fin Tuna Marinated in  
Extra Virgin Olive Oil then  
Blended with Chopped English  
Cucumbers, Green Onions and  
Fresh Dill Served on our  
Homemade Tart Shells

**Baked Brie**

Brie Cheese Topped with Red  
Raspberry Preserves Wrapped in  
Puff Pastry then Baked.

**Bruschetta**

Grilled Pepper Bruschetta,  
Mushroom & Parsley  
Bruschetta, Tomato Basil  
Bruschetta and a Pastrami &  
Herb Bruschetta

**Cucumber Salmon Bites**

Fresh Slice of Cucumber topped  
with a Red Salmon Spread w/ a  
Sprig of Dill

**Fresh Fruit Tray**

Slices of Pineapple, Honeydew,  
Cantaloupe, Watermelon and  
Whole Strawberries

**Fresh Vegetable Display**

Fresh Cauliflower, Broccoli,  
Baby Carrots, Grape Tomatoes,  
English Cucumbers, Assorted  
Peppers, Celery and Radishes  
served with Spinach Dip

**Homemade Potato Chips**

Fresh sliced Idaho potatoes fried  
in a canola sunflower oil to a  
golden crunch

**Stuffed Cherry Tomatoes**

Jumbo cherry tomatoes stuffed  
with a goat cheese filling that  
has a hint of basil

**Tortilla Chips & Fresh Salsa**

Fresh made Tortilla Chips  
served with Fresh Salsa

**Relish Tray**

Assorted Olives, Pickles,  
Roasted Peppers



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**Thai Beef Salad in Cucumber**

**Cups**

USDA Choice Sirloin Beef  
Marinated then Slow Roasted  
Sliced Thin and Blended with  
Fresh Coriander, Red Chili  
Peppers, Lime Juice and Lemon  
Grass Stuffed in a Cucumber  
Cup

**Tomato Bruschetta**

Sour Dough Bread with Fresh  
Roma Tomato, Basil, Garlic and  
Fresh Basil

**Shrimp Cocktail**

Large White Shrimp served  
with Cocktail Sauce.

*Hot Appetizers*

**Sweet & Sour Meatballs**

Homemade Meatballs Coated  
with our Tangy Sweet & Sour  
Sauce

**Italian Sausage w/ Peppers in  
a Pasta Sauce**

Homemade Italian Sausage w/  
Assorted Bell Peppers  
Smothered in our Italian Pasta  
Sauce

**Homemade Sauerkraut Balls**

Fresh Pork Sausage Blended  
with Variety of Spices &  
Seasonings with, Cream Cheese,  
Sauerkraut Served with a  
Creamy Horse Radish Sauce

**Asparagus Rolls**

Grilled Asparagus with Cheese  
Filling Wrapped in a Slice of  
Bread then Baked

**Chilli Shrimp Skewers**

Large White Shrimp Marinated  
in a Sweet Chili Sauce with  
Fresh Basil, Coriander and Key  
West Lime Juice then Grilled

**Jerked Chicken Kabobs**

Fresh Chicken Breast Skewered  
Marinated with a Jerk Seasoning  
Grilled and Served with a  
Mango Dipping Sauce

**Pit Style Pork Kabobs**

Fresh Pork Sirloin Skewered  
Seasoned then Grilled and  
Coated with our Sweet & Tangy  
BBQ Sauce

**Stuffed Jalapenos**

Jalapeno Peppers Stuffed with a  
Cream Cheese Bacon Filling  
then Baked

**Stuffed Mushroom Caps**

Fresh Large Mushroom Caps  
Stuffed with a Cream Cheese  
Crab meat Stuffing

**Italian Meatballs with Pasta  
Sauce**

Italian Seasoned Meatball  
Smothered in a California Pasta  
Sauce

**Hot Spinach Artichoke Dip**

Philadelphia Cream Cheese  
Blended with Artichokes,  
Spinach, Onions, Parmesan  
Cheese and Spices Served Warm  
with Crackers

**Herb Crusted Chicken  
Kabobs w/ Honey Wine  
Butter Sauce**

Fresh Chicken Marinated in  
Sweet White Wine then Coated  
with Our Special Herb Breading  
Pan Fried and Finished with  
Honey Wine Butter Sauce

**Grilled Vegetables**

Assorted Bell Peppers, Yellow  
Squash, Zucchini, Asparagus,  
Cremini Mushrooms Grilled and  
Drizzled with a Herb Balsamic  
Vinaigrette

**Jumbo Chicken Wings**

Mild Buffalo, Sweet & Tangy  
BBQ and our Signature Roasted  
Garlic Aged Parmesan

**Spanish-Style Beef Kebabs**

Marinated Sirloin Steak Chunks  
on a Skewer Grilled then  
Drizzled with a Paprika  
Dressing

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**Stuffed Mussels**

A Half Mussel Shell Filled with  
Garlic, Onion, Diced Roma  
Tomato and Topped with  
Parmesan Cheese Bread Crumbs

**Tortillas with Chorizo Salsa**

Fresh Made Tortilla Triangle  
Topped with Chorizo Salsa

*Desserts*

**Ole Miss Style Butter Cake**

Butter Cake with Toasted Pecans and makes a Nice Ending Straight from the South

**Pumpkin Spice Custard Pie**

Creamy Pumpkin Custard in a Pecan Pie Crust



**Peanut Butter Crème Pie**

We take Creamy Peanut Butter and Blend it with Philadelphia Cream Cheese than  
Layered in a Graham Cracker Pie Crust.

**Key Lime Crème Pie**

Freshly Made with Real Key Lime Juice

**Our Signature Cheesecake**

Homemade Cheese Cake with a Graham Cracker Crust Drizzled with Carmel

*Breads*

**Fresh Baked Old World Italian Bread**

Served with Whipped Herb & Regular Butter

**Fresh Baked Sour Dough Bread**

Served with a Whipped Italian Herb Butter

**Garlic Bread**

Italian Bread Fresh Baked with Herb Garlic Butter