

## Design Perfect Catering

### A La Carte Menu

Minimum Order of 20 Guests  
★House favorites

*In a hurry? Order one of our pre-designed, quick pick menus or ask us for recommendations.*

## ENTRÉES

### **POULTRY**

#### **Chicken Parmesan** 12.45

Tender chicken breasts hand coated with grated Parmesan and Italian breadcrumbs, baked in our classic marinara sauce, finished with freshly melted mozzarella

#### **Green Chili and Chicken Enchiladas** 11.95

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in flour tortillas, baked until golden, and topped with our red or chili verde sauce, melted cheese and fresh pico de gallo

#### **Chicken Stir-Fry** 11.95

Strips of tender chicken breast and fresh cut Asian vegetables, stir-fried in our kalbi sauce

#### **Buttermilk Fried Chicken with Chipotle Mayo** 12.45

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet and tangy barbecue sauce GF

#### **★Baked Chicken Capri** 11.95

Moist chicken breast, pan-seared and baked, served in our Dijon beurre blanc sauce, topped with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF

#### **Herb-Roasted Chicken** 12.45

Tender chicken breast baked with rosemary, thyme, and garlic, served in our beurre blanc sauce GF

#### **★Chicken Caprese** 12.45

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes, finished with fresh mozzarella and basil GF

### **SEAFOOD**

#### **Fire-Grilled NW Salmon** 13.95

Grilled over an open flame, served with fresh tropical fruit salsa GF

#### **★NW Chardonnay Baked Salmon** 13.95

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce GF

## BEEF

- Classic American Meatloaf** 10.45  
Ground chuck mixed with Italian breadcrumbs, green onions, garlic, carrots, and green peppers, baked in a nesting meatloaf pan, topped with our ketchup glaze
- 3 Cheese Ravioli** 10.45  
Filled with a blend of indulgent Italian cheeses, topped with our meat marinara and melted mozzarella
- Beef and Broccoli** 11.95  
Tender beef and fresh broccoli in a ginger soy sauce
- ★Flank Iron Steak** 13.45  
Grilled over an open flame until tender, finished with our demi-glaze and blue cheese crumbles GF

## VEGETARIAN

- Vegetable Stir-Fry** 10.45  
Fresh cut Asian vegetables stir-fried in our kalbi sauce 
- Spinach and Cheese Cakes** 11.45  
Baby spinach, ricotta and Parmesan cheeses, handpressed into cakes, panfried and served over our marinara sauce 
- Sweet Potato and Black Bean Enchiladas** 11.45  
Sweet potato, corn, black beans, and fresh spinach sautéed together, handrolled into flour tortillas with Mexican style four cheese blend, and cilantro, then baked and topped with our red enchilada sauce and green onions 
- Mushroom and Asparagus Risotto** 11.95  
Fresh mushrooms and asparagus lightly sautéed in garlic olive oil, served in our perfectly creamy risotto 
- Mushroom and Butternut Squash Curry** 11.95  
Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro  GF

## SANDWICHES

7.95

Pick 2 (12-25 quests)/Pick 3 (26-75 quests)/Pick 4 (76+ quests)

### Turkey

Oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli spread on ciabatta bread


### Ham

Black Forest ham, thinly sliced and layered with sharp cheddar cheese, topped with fresh lettuce, tomato, pickles and our Dijon aioli on ciabatta bread

### Pastrami

Layers of thinly sliced pastrami and provolone cheese, topped with purple onions and our spicy brown mustard on ciabatta bread

### Grilled Vegetables


Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli 

## PINWHEELS/WRAPPS

7.95

*Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4(76+ guests)*


### Grilled Vegetables

Layers of delicious grilled marinated vegetables rolled into a large tortilla with our red pepper hummus 

### Sun-Dried Tomato and Basil

Large flour tortilla rolled with layers of chopped sun-dried tomatoes, fresh spinach, basil, Parmesan cheese, and garlic cream cheese 

### Spicy Southwest Bean and Cheese

Cream cheese, refried beans, and shredded Monterey Jack cheese sprinkled with avocado, diced tomatoes, green onions, cilantro, and jalapeño relish inside a large flour tortilla 

### Reuben

Reuben spread, corned beef, and sauerkraut with Swiss cheese, rolled into a large flour tortilla

### Italian

Salami, pepperoni, roasted pepper spread, and provolone cheese with romaine lettuce inside a large flour tortilla

### Ham and Cheese

Herb cream cheese, Black Forest ham and American cheese rolled inside a large flour tortilla

### Buffalo Chicken

Buffalo cream cheese, shredded chicken, sprinkled with mozzarella cheese rolled inside a large flour tortilla


## SALADS

*Priced Per Platter: Small (12 guests) / Medium (25 guests) / Large (55 guests)*

### GREEN SALADS



#### Traditional Caesar Salad or Southwest Caesar

52/ 105/ 215

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing *OR* chipotle Caesar dressing 



#### ★NW Seasonal Greens

58/ 112/ 222

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings  


#### Spinach Salad

52/ 105/ 215

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette and Dijon dressings  


#### Asian Salad

52/ 105/ 215


Spring mix lettuce with Asian vegetables, chow mein noodles, and toasted almonds, served with our sesame vinaigrette  and blue cheese dressings


**Italian Chopped Salad** 52/ 105/ 215  
Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, served with our white herb vinaigrette and blue cheese dressings and topped with Parmesan cheese and croutons

**SIDE SALADS**

**Noodle Salad** 32/65/141  
Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing 

**Black Bean and Corn** 30/60/130  
Black beans and juicy yellow corn tossed with roasted peppers, red onions and cilantro, tossed in our house made southwest dressing  GF

**Orzo Pasta Salad** 39/80/193  
Orzo mixed with juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, tossed in our cilantro lime ranch dressing 

**Greek Veggie Salad** 21/43/91  
Diced Roma tomatoes, cucumbers, red onions and Kalamata olives, tossed in our herb vinaigrette and topped with feta cheese 


**Quinoa Salad** 39/80/171  
Quinoa, green peppers, onions, sweet corn, black beans, tomatoes and feta cheese tossed in our red wine vinaigrette


**STARCHES**

*Priced Per Platter*


*Small (12 quests) / Medium (25 quests) / Large (55 quests)*

**Garlic Mashed Potatoes**  GF 45/93/198


**Roasted Red Potatoes** 45/93/198  
Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme  GF

**Spicy Refried Beans** 45/93/198  
Pinto beans, sauteed and blended with diced jalapenos  GF

**Rice** 39/80/171

**Basmati Rice**  
Long, slender white rice  GF





**Wild Rice Pilaf**  
Sautéed pilaf style  GF

**Cilantro-Lime**  
Seasoned with fresh garlic, cilantro, and lime juice  GF

**Jasmine Rice**  GF

## VEGETABLES

*Priced Per Platter: Small (12 guests) / Medium (25 guests) / Large (55 guests)*

<b>Grilled Marinated Vegetables</b>	54/111/240
Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamative olives, seasoned then grilled over an open flame 	
<b>Chilled Asparagus</b>	60/122/265
Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame 	
<b>Garlic Green Beans</b>	48/99/212
Fresh green beans pan fried, tossed in our garlic glaze 	
<b>Roasted Seasonal Medley</b> 	48/99/212



## DESSERTS

*Priced Per Dozen- 2 dozen minimum per selection*



<b>Assorted Cookies and Brownies</b>	25
Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip	
<b>Chocolate Dipped Fruit</b>	30
Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in chocolate	
<b>★Assorted Petite Sweets</b>	30
Lemon bars, chocolate-dipped strawberries and crème puffs, mini cheesecakes, and seasonal tarts	
<b>★Individual Salted Caramel Cups</b>	40
Baked apple, cinnamon, and brown sugar cake topped with salted caramel sauce	
<b>Homemade Cupcakes</b>	36
Custom to party's theme/decor	

## ADD ONS

*Priced Per Platter: Small (12 guests) - Medium (25 guests) – Large (55 guests)*

<b>Market-Fresh Fruit Platter</b>	50/110/225
Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 	
<b>Hummus and Crudités</b>	50/110/225
Crispy fresh carrots, celery, cucumbers, grape tomatoes, red and yellow peppers, and olives, served with a basket of baquettes and pita slices, alongside either our garlic hummus <i>OR</i> red pepper hummus 	

### **Soups - \$6/pp Minimum 8**

Minestrone   
Tomato Basil   
Clam Chowder

Navy Bean   
NW Corn and Potato Chowder  
Chili and Vegetarian Chili

<b>Assorted Bread Basket and Butter Pats</b>	21/43/90
<b>Cornbread Squares with Honey Packets and Butter Pats</b>	22/45/95
<b>Garlic Bread</b>	23/46/96
<b>Chips and Salsa</b>	21/43/90
<b>Individual Bag of Chips</b>	20/42/88

*All prices subject to change*

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.*