



delicious
by design

CATERING MENU

BREAKFAST BUFFETS

10 person minimum (under 10 people will incur a \$35 charge).

Morning selections will be available for a one-hour period and served prior to 11am only.

All breakfast buffets are served with freshly brewed coffee (decaf available only upon request), and infused water.

THE CONTINENTAL - \$16PP

- Selection of Freshly Baked Breakfast Pastries and Assorted Bagels, Served with Cream Cheese and a Seasonal Fruit Display

SIMPLE SUNRISE - \$21PP

- Fresh Seasonal Fruit & Berries
- Selection of Freshly Baked Breakfast Pastries with Whipped Butter & Assorted Jams
- Fresh Scrambled Eggs
- Breakfast Potatoes
- Choice of Sausage or Crispy Bacon

HEALTHY START - \$21PP

- Yogurt Parfait Station – with our House-Made Granola and Fresh Seasonal Fruit
- Hard Boiled Eggs
- Assorted Freshly Baked Breakfast Pastries with Whipped Butter and Assorted Jams
- Assorted Bagels with Cream Cheese, Peanut Butter and Honey

LAZY SUNDAY - \$23PP

- Freshly Baked Buttermilk Biscuits with our House-Made Sausage Gravy
- Fresh Scrambled Eggs
- Southern-Style Potato Hash
- Fresh Seasonal Fruit and Berries

THE FULL PLATE - \$27PP

- Fresh Seasonal Fruit & Berries
- Selection of Freshly Baked Breakfast Pastries with Whipped Butter and Assorted Jams
- Breakfast Potatoes
- Choice of Sausage or Crispy Bacon
- Omelet Station (Chef Fee Required)
Made to Order Omelets:
Spinach, Tomato, Onion, Mushroom,
Cheddar Cheese
- French Toast with Butter and Maple Syrup

All menus and prices are subject to change without notice. All prices are subject to current applicable sales taxes. Consuming raw or undercooked meats, poultry, seafood or egg may increase your risk of foodborne illnesses.



EXPRESS LUNCHES

10 person minimum (under 10 people will incur a \$35 charge).

Lunch selections will be available for a 90-minute period and served from 11am until 3pm only.

All lunch buffets are served with unsweetened iced tea and infused water.

(NO SUBSTITUTIONS)

WRAP-IT-UP

CHOOSE 2 Wraps - \$16PP /

CHOOSE 3 Wraps - \$19PP

- Grilled Chicken Caesar Wrap
- Chicken Salad
- Tuna Salad
- Turkey Club
- Ham & Swiss
- Roasted Vegetables with Basil Mayo

ALL WRAPS COME WITH

- Mixed Green Salad with Tomatoes, Red Onions and Cucumber
- Assorted Freshly Baked Cookies

CROISSANT SANDWICHES - \$18PP

Selection of Mini Croissant Sandwiches to Include:

- Egg Salad with Lettuce
- Tuna Salad with Lettuce and Tomato
- Chicken Salad with Lettuce and Tomato
- Mixed Green Salad with Tomatoes, Red Onions and Cucumber
- Assorted Freshly Baked Cookies

THE DELI - \$20PP

Deli Sandwiches Served on Chef's Selection of Freshly Baked Breads:

- Ham, Swiss, Lettuce and Tomato
- Turkey, Provolone, Lettuce and Tomato
- Classic BLT
- Mixed Green Salad with Tomatoes, Red Onions, and Cucumber
- Assorted Freshly Baked Cookies



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LUNCH BUFFETS

10 person minimum (under 10 people will incur a \$35 charge).

Lunch selections will be available for a 90-minute period and served from 11am until 3pm only.

Make any lunch buffet into a dinner buffet + \$6PP

All lunch buffets are served with a choice of unsweetened iced tea and infused water.

TASTE OF ITALY - \$28PP

- Hearts of Romaine – Shaved Parmesan, Herb Croutons, Creamy Parmesan Dressing
- Two Choices of Pasta: Penne, Rotini, or Linguini
- Two Choices of Sauce: Vegetarian Marinara, Alfredo, or Beef Bolognese
- Oven-Roasted Seasonal Vegetables with Garlic, Shallot, Parsley, and Thyme
- Fresh Dinner Rolls

MEXICAN FIESTA - \$30PP

- House-Made Selection of Salsas, Guacamole, and Fresh Tortilla Chips
- Mixed Greens Salad – Vinaigrette, Cucumbers, Carrots, Tomatoes, Charred Corn
- Cilantro-Marinaded Grilled Chicken Breast or Seared Flank Steak with Warm Tortillas
- Toppings Bar – Sautéed Onions and Peppers, Shredded Lettuce, Jalapeños, Diced Tomatoes, Cheese, and Sour Cream
- Mexican Rice and Black Beans
- Poblano Corn Bread – Honey Whipped Butter

MEDITERRANEAN FEAST - \$24PP

- Greek Salad – Cucumbers, Red Onion, Grape Tomatoes, Kalamata Olives, Feta Cheese, Greek Vinaigrette
- House-Made Hummus with Warm Toasted Pita Points
- Chicken Marsala
- Penne á la Vodka
- Roasted Vegetables with Balsamic Reduction
- Tuscan Roasted Potatoes

CAROLINA BBQ - \$32PP

- The Wedge Salad with Tomatoes, Cucumbers, Red Onion, Crumbled Bacon and Ranch Dressing
- Mustard Potato Salad or Coleslaw
- Glazed Chicken Breast
- Ribs, Served with Two BBQ Sauces
- BBQ Baked Beans
- Poblano Corn Bread – Honey Whipped Butter

SOUTHERN HOME COOKIN' - \$28PP

- Spinach Salad – Tomato, Red Onions, Glazed Walnuts, Feta, Served with Seasonal Berry Vinaigrette
- Buttermilk Fried Chicken
- Mustard Potato Salad
- Southern Four-Cheese Mac & Cheese
- Green Bean Casserole
- Seasonal Fresh Fruit Cobbler

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DINNER RECEPTION

20 person minimum (under 20 people will incur a \$35 charge).

Dinner selections will be available for a 90-minute period and available after 5pm.

HORS D'OEUVRES

Choose 3 - \$15 per person | Choose 6 - \$24 per person | Choose 8 - \$32 per person

Additional hors d'oeuvres may be purchased for \$5.00 per person and will be subject to pricing based upon the minimum 20 guests.

COLD CANAPES

- Cucumber Salmon Wraps with Herbed Cream Cheese
- Chilled Jumbo Shrimp with Classic Cocktail Sauce (Additional \$2.50pp)
- Spinach and Artichoke Dip with Toasted Pita Points
- Chef's Selection of Deviled Eggs
- Caprese Skewers with Balsamic Glaze
- Bruschetta Bites with Goat Cheese, Tomatoes and Watercress
- Prosciutto-Wrapped Asparagus with Balsamic Glaze (Subject to Availability)
- Red Endive with Sundried Tomato Boursin

HOT HORS D'OEUVRES

- Spanakopita Minis
- Twice Baked Fingerling Potatoes with Bacon and Boursin Cheese
- Truffle Mushroom Risotto Spheres with Baby Arugula Pesto
- Mac & Cheese Sphere with Cheddar, Parmesan and Gouda
- Shrimp Fritters with Roasted Corn and Tarragon
- Tortuga Shrimp – Bacon Wrapped, Stuffed with Pickled Jalapeno, with Spicy Remoulade (Additional \$2.50pp)
- Bang-Bang Shrimp Eggrolls
- Philly Eggrolls – Chicken or Steak with House-Made BBQ Sauce
- Mini Cuban Eggrolls (Additional \$1pp)
- Herb Chicken Skewers with Chipotle-Yogurt Sauce
- Beef Meatballs with Spicy Marinara
- Pigs in a Blanket with Mustard Aioli
- Buffalo Chicken Bites with Blue Cheese Crumbles and Celery Salad

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HORS D'OEUVRES STATIONS

(Stations – Priced per Person)

Crudités - \$14pp

An Assortment of Fresh Vegetables, Roasted Onion Dip, Ranch

Baked Potato Station - \$17pp

Salted Idaho Potatoes Served with Crisp Smoked Bacon, Scallions, Sour Cream, Butter, Cheddar Cheese, Steamed Broccoli

Artisan Cheese Display - \$20pp

A Selection of Domestic and Imported Cheeses, Dried Fruits, Assorted Fruit Preserves and Honey, Crackers

Arthur Avenue - \$30pp

A Selection of Italian Meats, Imported Provolone, Marinated Artichokes and Olives, Garlic Crostini, Breadsticks, Mustard, Mozzarella and Fine Extra Virgin Olive Oil

Raw Bar - Market Price

(based upon season and availability)

30 person minimum, anything under 30 guests will be subject to an additional charge based on market price.

A Chilled Selection of The Freshest Seafood to include Shrimp, Oysters on the Half Shell, Clams on the Half Shell, and Crab, Served with Cocktail Sauce, Mignonette Sauce, Tabasco, and Fresh Lemon Wedges

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BUILD YOUR DINNER BUFFET

All Buffets include choice of salad, entrees, seasonal vegetables, choice of accompaniment, a seasonal dessert, dinner rolls and whipped butter, infused water and unsweetened iced tea.

20 person minimum (under 20 people will incur a \$35 charge). Dinner selections will be available for a 90-minute period and after 5pm.

Two Entrées Selections

Three Entrées Selections

Highest entrée price plus \$10 per person

Highest entrée price plus \$15 per person

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SALADS

- The Caesar – Crisp Romaine, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing
- The Garden – Garden Greens Mix, Sliced Cucumber, Grape Tomatoes, Balsamic Vinaigrette
- Baby Spinach – Feta Cheese, Glazed Walnuts, Heirloom Tomatoes, Red Onions, Seasonal Berry Vinaigrette

ENTRÉES

All entrées are accompanied by fresh seasonal Provençal roasted vegetables.

Entrée prices listed are for (1) plated entrée. To build a buffet see pricing above.

SEA (all prices are subject to change with market availability)

- Seared Salmon with Lemon-Yogurt Sauce and Champagne-Citrus Beurre Blanc \$34pp
- Shrimp Scampi Over Linguini with Lemon-Parsley Butter Sauce \$26pp
- Pan-Seared Mahi Mahi with Citrus Glaze \$Market Price
- Seared Red Grouper with Roasted Tomato Beurre Blanc \$Market Price
- Sesame Crusted Tuna with Orange-Ginger Glaze \$Market Price

POULTRY (all prices are subject to change with market availability)

- Herb-Grilled Chicken Breast with Charred Lemon and Rosemary Cream Sauce \$25pp
- Grilled Chicken Breast with Wild Mushroom and Port Wine Sauce \$26pp

ACCOMPANIMENTS

- Whipped Yukon Gold Potatoes
- Herb-Roasted Baby Red Potatoes
- Classic Wild Rice Pilaf
- Four Cheese Macaroni
- Creamy Polenta with Herbs and Cheese
- Wild Mushroom Risotto

LAND (all prices are subject to change with market availability)

- Grilled Flat-Iron Steak with Demi-Glace \$32pp
- Braised Short Rib with Caramelized Shallot Demi-Glace \$34pp
- Rack Of Lamb with Rosemary-Sherry Reduction \$Market Price
- Grilled Filet of Beef with Demi-Glace \$Market Price
- New York Strip with Roasted Shallot Demi-Glace \$34pp
- Peppercorn Crusted Pork Tenderloin with Apple-Brandy Jus \$28pp

VEG

- Butternut Squash Ravioli with Sage-Brown Butter Sauce \$20pp
- Penne Pasta with Pesto Sauce and Fresh Vegetables \$22pp

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DINNERTIME EXTRAS

APPETIZERS

(These options are additions to a plated dinner menu)

- Savory Onion Tartlet with Crumbled Bacon and Balsamic Drizzle \$12pp
- Fresh Mozzarella with Garden Tomatoes and Baby Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil \$10pp
- Oven Roasted Vegetables, Shaved Pecorino, Roasted Artichoke and Sherry Vinaigrette \$12pp
- Shrimp Cocktail with Traditional Cocktail Sauce \$18pp

CHEF ATTENDED STATIONS

All Action Stations will be subject to a \$100 attendant fee

- Slow-Roasted Prime Rib With au Jus, Creamy Horseradish, Dijon-Herb Crust \$38pp
- Whole-Roasted Angus Beef Tenderloin with Garlic Aioli \$40pp
- Boneless Turkey Breast with Natural Gravy, Cranberry Mayo \$25pp
- Baked Country Ham with Raisin Sauce \$20pp



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A photograph of several glass jars filled with a white yogurt-based parfait, topped with fresh strawberries and a drizzle of sauce. A white bowl of strawberries is on the left, and a single strawberry lies on the surface in the foreground. The background is a light-colored, textured surface.

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