

## WEDDING RECEPTION AND BUFFET DINNER MENU THE COLLINGSWOOD BALLROOM FALL/WINTER



### Buffet Menu

#### Butlered hors d'oeuvres

*(Please select five of the following)*

- Crispy panko lemon pepper chicken with pomegranate sauce
- Classic franks in a blanket with deli mustard
- Shrimp shu mai presented in bamboo steamer baskets with soy dipping sauce
- Apple butternut squash soup presented in miniature cups
- One bite Kansas City barbecue: pulled pork on cornbread cake garnished with root beer slaw
- Cheesesteak spring rolls with sweet chili dipping sauce
- Smoked salmon tartine with sliced cucumber, lemon juice and pepper

#### Stationary hors d'oeuvres

*(Please select two of the following hors d'oeuvres displays)*

- Imported and domestic cheeses beautifully presented with fruits of the season and a selection of crackers and flat breads



# CATERING BY DESIGN

Chef Derick's selection of bruschetta  
Roast cauliflower and ricotta with sage pesto  
Olive oil and saffron braised tomato relish  
Butternut squash agro dolce with capers and mustard  
Rustic fall greens, Asiago and shallots

## Cheese Terrines

Mascarpone, white wine poached dried fruits with mustard seed and balsamic drizzle  
Chevre with sun-dried tomatoes cured in rosemary oil with pignoli nuts  
Blue cheese, pears and walnut brittle  
All terrines served with crackers and flat breads

## Pennsylvania flat breads:

Roasted Kennet Square mushrooms, Birchrun Hills Farm blue cheese and  
caramelized Harvest Valley Farms onions  
Keswick Creamery Cheddar, Lancaster County smoked bacon and roasted Solesbury  
Orchard apples

## Dinner Buffet

I

Roast Lancaster county chicken with pan sauce  
  
Roast pork tenderloin with apples and apple cider reduction sauce

Four bean salad

White cheddar smashed potatoes

Field greens tossed with mustard seed vinaigrette

Creamed corn with pancetta

Parker House dinner rolls with sweet butter





## II

Roast beef with Madeira and horseradish sauces

Homemade porchetta nestled in an herbed au jus

Roasted root vegetables

Mashed potatoes with Jerusalem artichokes and chives

Herbed Yorkshire puddings

Salad of winter greens with walnuts and white balsamic vinaigrette

## Dessert



Wedding cake garnished with fresh floral

Regular and decaffeinated CBD blend coffees and Tazo teas



## SUMMARY OF COSTS AND SERVICES

The price for this reception starts at \$94.00 per guest

Included are staff, rental of white rim china, Gotham flatware, glassware, solid colored linens, station and buffet décor, equipment and delivery

Tables and chairs are included in facility rental

All beverages are purchased through the Collingswood Ballroom

Additional costs:  
18% Operations fee  
7% Sales tax

Lighting, tenting (if desired)

Ceremony floral and centerpieces  
Catering By Design's floral division, *garnish*, is available to create bouquets, boutonnieres and centerpieces for your reception



# CATERING BY DESIGN

## WEDDING RECEPTION AND SEATED DINNER MENU THE COLLINGSWOOD BALLROOM FALL/WINTER

### Seated Dinner Menu I



#### Butlered hors d'oeuvres

*(Please select five of the following)*

- Tender brandied apricots filled with goat cheese mousse and pistachios
- Wild mushroom cakes with avocado pesto and red pepper coulis
- Vietnamese chicken satay with nuoc cham or spicy peanut dipping sauces
- Braised beef short rib tartlets with porcini aioli
- Parsnip vichyssoise with Roquefort crisps and thyme croutons
- Zucchini and feta pancakes topped with a spicy cucumber relish
- Classic grilled five spice beef skewer
- Steamed chicken dumplings with soy ginger dipping sauce

#### Stationary hors d'oeuvres

*(Please select one of the following)*

- Imported and domestic cheeses featuring Brie, Danish Havarti, New York sharp cheddar and smoked Gouda are beautifully presented with fruits of the season and a selection of crackers, flat breads and toasts

- Sliced grilled sausages featuring chicken apple, Port Richmond kielbasa and Andouille served with two mustards, our own pickled vegetables, onion relish, sliced cornichons and grilled toasts





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A trio of homemade hummus: spinach and arugula; red pepper and traditional is complemented with rice-filled dolmas, olives, and pita bread

Fontina, melted in cast iron pans at the buffet in the style of Raclette, is served with potatoes, crudités of raw, roasted and caramelized root vegetables, grilled sausages, cornichons, red onion relish, peasant breads, crackers and flat breads

Marinated artichokes and roasted red peppers, broccoli rabe, aged provolone and grilled vegetables with hearth baked breads and oils for dipping

## First course suggestions

*(Please select one of the following)*

Fall lettuces garnished with roasted butternut squash, dried cranberries, toasted almonds, feta cheese and sliced radish with white balsamic vinaigrette

French Market salad: handpicked spring greens accented with snipped herbs from the garden and garnished with goat cheese and toasted hazelnuts

Baby spinach salad topped with roasted pistachios, dry-aged Gouda, sliced plums, radishes and balsamic vinaigrette

Caesar salad with hard cooked eggs, radishes, green olives and scallions all in a juniper Caesar dressing

## Entrée suggestions

*(Please select one of the following)*

Rosemary roast French chicken breast with creamy cauliflower risotto, broccoli rabe and onion rings

Boneless beef short rib served on a bed of heirloom grains, dressed with balsamic jus, and accompanied by sauté of fall greens  
Garnished with fried horseradish strips

Pan seared salmon with preserved lemon and tarragon butter, roasted fall vegetable farotto, sautéed green and wax beans



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Rosemary-sage marinated bistro filet with balsamic red wine reduction served atop  
sautéed fall or winter vegetables with whipped Yukon gold potatoes

## Vegetarian option

Butternut squash ravioli pan-seared in sage browned butter and pesto with roasted  
fall vegetables and sautéed spinach

## Dessert

Wedding cake garnished with fresh floral  
Regular and decaffeinated CBD blend coffees and Tazo teas



## SUMMARY OF COSTS AND SERVICES

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WEDDING RECEPTION AND SEATED DINNER MENU  
THE INDEPENDENCE SEAPORT MUSEUM  
FALL/WINTER

Seated Dinner Menu II

Butlered hors d'oeuvres

*(Please select seven of the following)*

Grilled Portobello mushrooms topped with Gruyere, ginger and garlic, finished with balsamic reduction

Polenta cups with basil, chevre and roast tomato

Parsnip vichyssoise with Roquefort crisps and thyme croutons

Ahi tuna sashimi dusted with Furikake seasoning and presented with wasabi and yuzu filled pipettes

Beetroot marinated salmon on pumpernickel crostini with dill mustard butter

Pan seared sea scallops lacquered with Jerusalem artichoke butter and chives

Arepas masa cakes topped with sofrito chicken, tomatillo salsa and queso fresco

South Philly pork spring roll with aged provolone broccoli rabe and long hot jus

Home rolled Kobe beef franks wrapped in challah dough

Lamb "lollipops": Pecorino and thyme crusted tenderloin of lamb removed from the bone, sliced, and served on lollipop sticks with espresso mustard sauce

Molasses lacquered duck with shallot relish and aged cheddar on brown bread

Stationary hors d'oeuvres

*(Please select two of the following stationary displays)*

A selection of artisan cheeses featuring Mahon, a mild cow's milk cheese from Spain, creamy aged goat Gouda, English Cotswold, an herbed cheddar, Chevre Extraordinaire cave-aged in France, creamy and buttery Rouge Affinee, Virene blue from Roquefort, and L' Explorateur, a triple cream brie

These fabulous cheeses are paired with local flavored honeys, Italian, fig jam and Morello cherry preserves, balsamic syrup, roasted almonds, grapes and berries of the season, rustic breads and crackers



# CATERING BY DESIGN

## Avocado Bar

At the station, we make a simple avocado salad spiked with fresh lime, sweet onion and sea salt. Bowls of chopped local tomatoes, diced bell peppers, mango, cilantro, basil, crisp bacon, cubed marinated feta, wasabi and a selection of hot sauces create the opportunity for guests to take their own culinary direction  
Tortilla chips, rice crackers, toasted pita accompanies the salad

## Antipasti

A selection of bruschetta: Grilled vegetable caponata with feta and mint, roasted artichoke with chevre and herbs, grilled tomato and basil, smashed chick pea with cucumber and preserved lemon  
Seafood insalata  
Marinated olives  
Robiola, Grana Padano and Gorgonzola  
Marinated vegetables in extra virgin olive oil and herbs  
Sliced coppa with mustardo di frutta  
Artichokes with white beans and Serrano ham  
Served with grilled toasts and sliced breads

## Spanish tapas

### Air dried salumi

Olive oil and herb slow roasted plum tomatoes  
Spanish cheeses served with almonds, membrillo and grapes  
Spanish omelet with potatoes and chorizo served room temperature  
Albondigas: Spanish tapas meatballs with slivered almonds  
Piquillo peppers stuffed with Boquerones and artichokes  
Hearth baked breads

## Raw bar

Two freshly shucked small harvest oysters: Local Chesapeake and one from British Columbia  
Top neck clams on the half shell  
Classic shrimp cocktail (3 pp)  
Shaku tuna tartare with fried wonton chips  
Fiery cocktail sauce, mignonette with chives and chervil, Green Goddess sauce, Sriracha cocktail sauce  
Oyster crackers



# CATERING BY DESIGN

## Sushi Hai!

Our resident master creates a fabulous selection of maki from diverse ingredients for your guests' sushi delight! We offer raw salmon with cucumber and avocado, spicy tuna, California rolls, and vegetarian selections. Feel free to request your favorites and our fish buyer will check availability the day before your event. Maki is accompanied by soy, pickled ginger and wasabi. Price is based on fish selection; we serve 4 pieces per guest.

Sashimi is available at additional cost.

## Dinner

### First Course Suggestions

*(Please select one of the following)*

Whipped fresh ricotta and chevre with black truffle oil, topped with fall greens, roasted red and gold baby beets, apple, and toasted walnuts. Served with grilled flat bread

Red and Bronze salad: a mixture of fall lettuces red leaf, oak, lolarosa garnished with scarf of Serrano ham, camembert cheese, toasted hazelnuts and vanilla scented apples dressed with sherry vinaigrette

Arugula and field green salad with oranges, Pecorino, caramelized fennel and rosemary salted sun choke chips in white balsamic vinaigrette paired with Jerusalem artichoke soup

White salad with frisee, Belgian endive, shaved fennel, aged goat Gouda, green apples and toasted hazelnut vinaigrette

Chef's recommendation: pair with smoked duck breast

### Entrée Suggestions

*(Please select one of the following)*

Crisp duck breast with spiced dried cherries, smoked maple roasted squash puree and fall or winter greens

Grilled beef filet with balsamic demi, warm Brussels sprout slaw and Pancetta roast potatoes



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Beef tenderloin with Manhattan sauce dotted with dried cherries macerated in sweet vermouth, blue cheese gratin potatoes, and roasted fall vegetables

Oven roasted lamb chops with mint chimichurri, acorn squash with pepitas and smoked paprika, stuffed potatoes with braised kale and chorizo

Halibut served with a ragout of Okinawa sweet potato puree, sautéed spinach and tomato

Pan seared black cod with red wine butter and warm sweet and sour red cabbage slaw and saffron spaetzle

## Vegetarian Option

Roast vegetable Wellington: Layers of large grain couscous, roasted vegetables and sautéed spinach are enrobed in delicate puff pastry and complemented with a root vegetable red wine reduction sauce

## Dessert

Wedding cake garnished with fresh floral

Butlered sweets

Regular and decaffeinated coffees and Tazo teas



## SUMMARY OF COSTS AND SERVICES

The price for this reception starts at \$145.00 per guest

Included are staff, rental of white rim china, Gotham flatware, glassware, solid colored linens, station and buffet décor, equipment and delivery

Tables and chairs are included in facility rental

All beverages are purchased through the Collingswood Ballroom

Additional costs:

18% Operations fee

7% Sales tax

Lighting, tenting (if desired)

Ceremony floral and centerpieces

Catering By Design's floral division, *garnish*, is available to create bouquets, boutonnieres and centerpieces for your reception



WEDDING RECEPTION AND SEATED DINNER MENU  
THE COLLINGSWOOD BALLROOM  
FALL/WINTER

Stations Dinner Menu I

Butlered hors d'oeuvres

*(Please select five of the following)*

- Rosemary and roasted garlic chimichurri short rib on tortilla crisp
- Pan-seared Panko artichokes complemented with gremolata of garlic, thyme, Parmesan and lemon zest
- Sage crostini with blue cheese and tea poached cherries
- Fire roasted Pork and chorizo pintxos with sauce verde
- Crispy panko lemon pepper chicken with Georgian peach preserve sauce
- Classic franks in a blanket with deli mustard
- Shrimp shu mai presented in bamboo steamer baskets with soy dipping sauce
- Porcini mushroom "cappuccino" with parmesan cream
- One bite Kansas City barbecue: pulled pork on cornbread cake garnished with root beer slaw
- Cheesesteak spring rolls with sweet chili dipping sauce
- Smoked salmon tartine with sliced cucumber, lemon juice and pepper
- Steamed Peking duck rolls with soy dipping sauce

Stationary hors d'oeuvres

*(Please select one of the following hors d'oeuvres displays)*

- Imported and domestic cheeses beautifully presented with fruits of the season and a selection of crackers and flat breads

Cheese Terrines

- Mascarpone, white wine poached dried fruits with mustard seed and balsamic drizzle
- Chevre with sun-dried tomatoes cured in rosemary oil with pignoli nuts
- Blue cheese, pears and walnut brittle
- All terrines served with crackers and flat breads





# CATERING BY DESIGN

Chef Derick's selection of bruschetta:  
Roast cauliflower and ricotta with sage pesto  
Olive oil and saffron braised tomato relish  
Butternut squash agro dolce with capers and mustard  
Rustic fall greens, Asiago and shallots

Pennsylvania flat breads:  
Roasted Kennet Square mushrooms, Birchrun Hills Farm blue cheese and  
caramelized Harvest Valley Farms onions  
Keswick Creamery Cheddar, Lancaster County smoked bacon and roasted Solesbury  
Orchard apples

## Dinner Stations

*(Please select two of the following stations)*

Tuscan Pasta Station  
(select two or three)  
Tagliatelle complemented by mushrooms, cipollini onions and pancetta tossed in red  
wine truffle butter  
Mint love letters nestled in lamb Bolognese  
Gnocchi with fresh tomato, olives and smoked mozzarella  
Farrotto flecked with short rib and roasted Brussels sprouts  
Shrimp and shitake mushroom risotto  
Cheese tortellini in vodka rose sauce with fresh basil  
Penne noodles with sausage, broccoli rabe and artichokes in  
white wine garlic sauce  
Fregola with kale, prosciutto and green olives  
Fettuccini with saffron braised beef and tomato ragout

Falafel and Chicken Shawarma Cart  
Homemade fully seasoned falafel and spicy grilled chicken are offered with a bevy of  
toppings to include Mediterranean chopped salad, pickled turnips, hummus,  
Tunisian carrots, grilled eggplant relish, Israeli pickles, hot sauce and tahini sauce,  
freshly baked pita bread



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## The Miniature Burger Bar

(select two or three. They can be composed at the station or presented accompanied by a toppings bar for guests to create the burger of their dreams)

CBD Signature Kobe and Black Angus burgers topped with aged sharp cheddar, grilled red onion and tomato sambal

Sofrito chicken with ancho chili remoulade and slaw

Maryland crab burgers topped with celery remoulade, lettuce, tomato

Classic falafel served in mini pita with pickled vegetables and tahini

Garden burger with lettuce, tomato and Fontina

Porchetta slider with provolone and broccoli rabe

Beef short rib with cheddar horseradish spread and crunchy vinegar slaw

House smoked salmon with preserved lemon relish

Burgers are accompanied by seasoned homemade potato chips

## Carving station:

*(Select 2 proteins)*

Slowly roasted beef carved "Pub-style" at the buffet and served with horseradish cream, sliced sharp cheddar and whole seed mustard

Roast breast of turkey with Madeira gravy

South Philly porchetta with dipping sauce

Prairie grains, whipped Yukon Gold or roasted herbed potatoes

Sautéed Mediterranean greens or colorful roasted fall/winter vegetables

A variety of fresh baked rolls

## Brazilian Rodizio Experience

Presented on dueling swords:

Churrasco sirloin "picanha" style

Huli Huli Island chicken carved with whole grilled pineapples

Or

Mahi mahi filet, grilled over hardwood charcoal, brushed with olive oil and herbs

Accompaniments of traditional side dishes:

Black beans and rice, Sweet fried plantains, Creamed or sautéed spinach,

Complementing sauces and samba salad





## Mashed Potato Split Bar

Yukon gold, Idaho white and Peruvian purple

Are presented in a banana split boat topped with curried chicken with almonds and raisins, tender beef simmered in mole, baked wild and garden mushrooms, sprinkled with apple wood smoked bacon and shaved Parmesan Reggiano; garnished with two fried plantain slices, a dollop of chive crème Fraiche and finished with a roasted tomato!

## Create Your Own Salad

Rows of margarita glasses filled with fresh field greens and romaine lettuce are accompanied by bowls of artichoke hearts, sliced mushrooms, chick peas, chopped carrots and celery, cucumbers, roast beets, feta cheese, sliced red onion

Select three dressings for each guest to craft their perfect salad:

Classic balsamic vinaigrette, blue cheese, Ranch and Caesar

## Martini soup and Grilled Cheese Station:

(select 2-3)

(Presented in martini glasses, each soup is paired with its grilled cheese baton)

The Classic: tomato soup, scented with basil, served with grilled fontina panini

French onion and Gruyere toast

Chicken tortilla soup paired with cheese quesadilla

Pureed black bean soup with chipotle crème Fraiche and cheese quesadilla

Apple butternut squash with Brie and apple chutney on brioche

## Taco and Burrito Bar

Made to order tacos with corn and flour tortillas are filled with your choice of grilled carne asada beef, grilled adobo tofu or grilled Mahi mahi tacos

accompanied by guacamole, pico di gallo, tomatillo salsa, shredded cabbage, limes, sour cream, chopped cilantro and hot sauces

Pre-made Adobo chicken burritos filled with black beans, queso fresco and Mexican rice are also served at the station



## Dessert

Wedding cake garnished with fresh floral

Our chef's selection of pastries, miniature tarts and cookies



Regular and decaffeinated CBD blend coffees and Tazo teas



## SUMMARY OF COSTS AND SERVICES

The price for this reception starts at \$110.00 per guest

Included are staff, rental of white rim china, Gotham flatware, glassware, solid colored linens, station and buffet décor, equipment and delivery

Tables and chairs are included in facility rental

All beverages are purchased through the Collingswood Ballroom

Additional costs:  
18% Operations fee  
7% Sales tax

Lighting, tenting (if desired)

Ceremony floral and centerpieces  
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# CATERING BY DESIGN

## WEDDING RECEPTION AND SEATED DINNER MENU THE COLLINGSWOOD BALLROOM FALL/WINTER

### Stations Dinner Menu II

#### Butlered hors d'oeuvres

*(Please select seven of the following)*

- Wild mushroom cakes with avocado pesto and red pepper coulis
- Rich silky lobster bisque presented in miniature cups
- Mini fried Delaware Bay oyster topped with watermelon pickle remoulade
- Dates stuffed with Cabrales blue cheese wrapped in bacon
- Pan seared sea scallops lacquered with Jerusalem artichoke butter and chives
- Steakhouse canapé: tenderloin of beef on pumpernickel crostini with lemon dressed spinach, Maytag blue and shallot béarnaise
- Eastern shore crab cake with herbal aioli
- Molasses lacquered duck with shallot relish and aged cheddar on brown bread
- Rosemary scented lamb chops offered on the bone with mint and thyme jus

#### Stationary hors d'oeuvres

*(Please select two of the following stationary displays)*

##### Sushi Hai!

Our resident master will slice sashimi and roll maki in front of your guests creating sushi from diverse ingredients. We always offer raw salmon and tuna, and the other fish is selected that day by our fish buyer. Let us know your favorites! There will also be crab stick (King Crab is available for additional price) pickled radish, avocado, scallion, cucumber, shiso leaf, sautéed shitake mushrooms and zucchini strips. Accompanying the sushi, are our signature CBD anagi rolls and tempura vegetable rolls, kept warm on a rotating hot dog grill(!) and complemented by a succession of sauces.

##### Dim sum:

- Steamed chicken dumplings
- Shrimp shu mai
- Vegetarian gyozas

Served with soy ginger dipping sauce, sweet chili sauce and fiery sambal





# CATERING BY DESIGN

French hard and semi-soft cheeses, white truffle scented chicken liver mousse,  
smoked mushroom pâté, salmon rillettes, sliced sausages, cured olives, eggplant caviar  
Accompanied by Dijon mustard, cornichons, red onion relish and  
sliced baguette

## Turkish Mezze

Feta and roasted garlic puree with toasts, hummus, stewed white beans and charred  
eggplant, stuffed grape leaves,  
Shepherd's salad with radishes,  
Spanakopita of rustic greens, toasted pignoli, preserved lemon and feta  
House marinated citrus olives; Pita fresh and crisps

## Spanish tapas bar

Sliced Serrano ham and air dried salumi complemented with  
Spanish cheeses served with almonds, membrillo and grapes  
Jerez-ajo crece: tapas preparation of sherry Cremini mushrooms  
with a hint of garlic and great bread for the delicious juice  
Tortillitas de mariscos: seafood fritters with Romesco dipping sauce  
Albondigas: Spanish tapas meatballs with slivered almonds  
Olive oil and herb slow roasted plum tomatoes  
Spanish omelet with potatoes and pancetta  
Banderillas of Boquerones, artichokes and piquillo peppers

## Interesting cheese fondues: (Select two)

Blue cheese and pistachio; Brie, chardonnay and chives  
Cheddar stout and grilled onions; Swiss Gruyere paired with fruity  
Pinot Grigio; Chevre with saffron and tomato

Accompanied by sliced grilled chicken apple sausage, sourdough croustades,  
fingerling potatoes, cauliflower, sliced red pepper, broccoli, figs and roasted  
mushrooms





Dinner  
Plated first course followed by stations

*(Please select one of the following)*

Deconstructed salad: a nosegay of fall lettuces dressed with fig vin cotto,  
scarf of Parma prosciutto, toasted hazelnuts, a fan of vanilla scented apple slices and a  
tartlet of warm Camembert cheese

Pan-seared Maryland crab cake accented with tomato ginger jam served atop warm  
asparagus salad

Pennsylvania Trio plate  
Warm roasted Brussels sprouts, Chester county wild mushroom cobbler and duck  
“scrapple” with maple syrup  
(the term “scrapple” informs the texture not the ingredients!)

Dinner stations and small plates  
*(Please select three of the following)*

American Steakhouse:  
Seared medallion of Filet Mignon cut into fork friendly portions and served with red  
wine demi reduction sauce  
Miniature twice baked potatoes  
Sautéed spinach; mushroom ragout  
Presented on rectangular plates

Brew pub  
Winter lager braised weisswurst with home cured kraut  
Pork belly with apples and cider glaze  
Or  
Battered cod with malt vinegar and tartar sauce  
White salad with frisee, Belgian endive, shaved fennel, aged goat Gouda, green apples  
and toasted hazelnut vinaigrette  
Roasted potatoes with bacon and leeks



# CATERING BY DESIGN

## The New China Town Noodle Bar

We feature classic noodle presentations served in Oriental to-go containers with

chopsticks:

(Select 1-3)

Spicy sesame noodle salad tossed with English cucumber, red bell pepper  
and bean sprouts

Spicy Malaysian curry noodles tossed with crisp cucumber and red bell pepper

Korean Jap chae with spinach, mushrooms, scallions and carrots

Lo Mein sautéed with fresh ginger, snow peas, red onion and water chestnuts

Pad Thai noodles stir fried with egg, tofu, scallion and chopped peanuts

Served with soy ginger dipping sauce, sweet chili sauce and sriracha

*Accompany your noodles with 2-3 delicious additions:*

Steamed chicken dumplings

Shrimp shu mai

Vegetable pot stickers

Lump crab scallion pancakes

Mongolian lamb

Five spice beef

Thai marinated chicken

Honey and chili grilled shrimp

Crispy tofu

## Small plates

Pan-seared lamb loin, sautéed gnocchi and artichokes, fennel infused lamb  
stock reduction sauce

Roast pork tenderloin with apples and apple cider reduction sauce

Blue cheese potato gratin; sautéed Swiss chard

Spanish white wine braised boneless short rib in the Asturian style napped with  
reduced braising sauce accompanied by rosemary scented soft polenta, tian of  
squashes and plum tomatoes and garnished with house pickled vegetables



# CATERING BY DESIGN

Pan seared sea scallop with saffron cream and buttered gnocchi and greens

Lamb chops with mint and thyme jus, Merguez sausage paired with piquillo relish and layered phyllo of rustic greens, toasted pignoli, preserved lemon and feta

## Dessert

Wedding cake garnished with fresh floral

Our chef's selection of pastries, miniature tarts and cookies

Homemade ice creams and sorbets butlered in miniature cones

Regular and decaffeinated coffees and Tazo teas



## SUMMARY OF COSTS AND SERVICES

The price for this reception starts at \$155.00 per guest

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