

WEDDING RECEPTION AND BUFFET DINNER MENU THE COLLINGSWOOD BALLROOM SPRING/SUMMER



Buffet Menu

Butlered hors d'oeuvres

(Please select five of the following)

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

Asparagus and leek soup drizzled with white truffle oil

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



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Chef Derick's selection of bruschetta
Sweet pea and edamame with creamy goat cheese
Pickled beets and carrots
Grilled vegetable caponata with feta and mint
Roasted and sundried tomato basil relish with pine nuts
Garlic rubbed grilled toasts

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



Grilled marinated flank steak with horseradish sauce

Grilled Lancaster Kielbasa with Amish mustard

Spicy fried chicken served on the bone

Macaroni picnic salad with olives, celery and peppers

Chef Derick's watermelon rind pickles

Homemade Chow Chow with cabbage, peppers, onions and mustard seed



II

Tender beef brisket slow cooked with leeks and spring garlic and served with fresh grated horseradish cream, whole grain mustard sauce and rolls

Whole salmon, stuffed with herbs, leeks and lemon, roasted in the game fish tradition and served room temperature is complemented by Green Goddess and mustard dill sauces

Or

Homemade porchetta nestled in an herbed au jus
Roasted garlic and rosemary potatoes

Classic Caesar salad

Sautéed green beans with lemon zest

Dessert



Wedding cake garnished with fresh floral

Regular and decaffeinated CBD blend coffees and Tazo teas



CATERING BY DESIGN

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

garnish
[gahr-nish] v. To enhance in appearance by adding decorative touches; embellish



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WEDDING RECEPTION AND SEATED DINNER MENU THE COLLINGSWOOD BALLROOM SPRING/SUMMER

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

Zucchini and feta pancakes topped with a spicy cucumber relish

Roasted red pepper soup shooters with smoked tomato puree

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

Chef Derick's selection of bruschetta

Tomato, rosemary and olive oil

Green olive and sweet onion

Grilled vegetable caponata with feta and mint

Roasted artichoke arugula and basil spread

Garlic rubbed grilled toasts



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Field of Dreams

Individually skewered crudité's of crisp and roasted vegetables with dipping sauces and seasonal glistening juicy fruit with yogurt dip rising out of a field of rye grass

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

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

Dinner

First course suggestions

(Please select one of the following)

Grilled asparagus, served on a chaise of romaine leaves, topped with grated Reggiano, lardoons and classic Dijon vinaigrette

French Market salad: handpicked spring greens accented with snipped herbs from the garden, strawberries 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)

Roasted breast of free range chicken nestled in artichoke pesto pan sauce and topped with Provencal relish, creamy risotto and sautéed spinach

Spanish white wine braised boneless short rib in the Asturian style napped with reduced braising sauce accompanied by house pickled vegetables, rosemary scented soft polenta, and roast zucchini topped with gremolata

Grilled salmon fillet, lacquered with pink grapefruit butter and accompanied by warm couscous salad flecked with green olives, string beans, fennel, toasted pine nuts and mint in champagne vinaigrette

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

Vegetarian option

Grilled eggplant cannelloni filled with ricotta and braised cauliflower mousse complemented with sun-dried tomato-basil relish

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 \$98.00 per guest

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

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WEDDING RECEPTION AND SEATED DINNER MENU
THE COLLINGSWOOD BALLROOM
SPRING/SUMMER

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

Chermoula- brushed duck breast served on cool watermelon garnished with chopped pistachio

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, Virenné 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



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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



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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.

Chesapeake sauté station

Eastern shore jumbo lump crab cakes complemented with kaffir lime aioli
Quartered soft shell crabs in caper garlic butter deglazed with Provence rosé
Fried Chesapeake oysters with pickled watermelon rind remoulade
Accompanied by pepper slaw

Dinner

First Course Suggestions

(Please select one of the following)

Burrata served on sweet pea and mint puree garnished with sweet pea greens and grilled peasant bread paired with chilled fresh pea soup

Spring greens with whipped fresh ricotta and chevre, black truffle honey, roasted red and gold baby beets. Served with grilled flat bread

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

Asparagus brie quesadilla topped with salad of spring greens, marinated asparagus, red bell pepper, edamame and artichokes

Caprese tomato Napoleon: slices of ripe summer tomatoes, layered with fresh mozzarella presented on a grilled eggplant pedestal with a basil vinaigrette sidecar*



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Summer Trio plate:

Yellow tomato and watermelon checkerboard dabbed with locally made chevre
Jersey corn cake topped with summer vegetable ceviche and smoked vine ripe tomato
aioli

Poached lobster with grilled peach and spinach salad*

*Best in July and August

Entrée Suggestions

(Please select one of the following)

Crisp duck breast with sweet cherries and Thai basil, buttered asparagus spears and
Yukon gold batons

Tenderloin of beef crowned with sauté of artichokes and chanterelles napped with
charred tomato vinaigrette
Roasted potato oars and colorful vegetable sauté

Grilled filet of beef on a roast tomato risotto pave, shaved asparagus gremolata and
chardonnay jus

Fennel dusted rack of lamb with preserved lemon, mint and heirloom tomato
chive and crème fraiche potatoes

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

Corvina with lemongrass crust topped with mango mint chutney served with black
Forbidden rice and sautéed snap peas

Vegetarian Option

Beet and caramelized onion tart with sautéed greens, Roasted beets and caramelized
onions baked together in a tart shell, topped with sautéed broccoli rabe and gruyere
cheese

Dessert

Wedding cake garnished with fresh floral
Butlered sweets

Regular and decaffeinated coffees and Tazo teas



CATERING BY DESIGN

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


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WEDDING RECEPTION AND STATIONS MENU
THE COLLINGSWOOD BALLROOM
SPRING/SUMMER

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
- Asparagus and leek soup drizzled with white truffle oil
- 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

Chef Derick's selection of bruschetta

- Sweet pea and edamame with creamy goat cheese
- Pickled beets and carrots
- Grilled vegetable caponata with feta and mint
- Roasted and sundried tomato basil relish with pine nuts
- Garlic rubbed grilled toasts



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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 Stations

(Please select two of the following stations)

Tuscan Pasta trio:

(select three)

Orecchiette pasta with grilled fennel, pine nuts, black and green olives and pesto
Gnocchi with fresh tomato, basil and wood grilled sweet sausage
Farfalle with white beans, green beans, diced tomato and rosemary
Asparagus and shrimp farotto
English pea and shitake risotto with Parmesan Reggiano

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



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Taco or Burrito Bar (select two or three proteins)

Corn or flour tortillas are warmed on a flat top griddle are filled with your choice of grilled carne asada beef, adobo chicken, carnitas, grilled adobo tofu, braised tender pork, Mahi mahi tacos accompanied by pico di gallo, tomatillo salsa, shredded cabbage, limes, guacamole, pinto or black beans, queso fresco, Mexican rice, sour cream, chopped cilantro and hot sauces

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

Salad Bar & Grille

The salads below, Caesar, Greek and French are intended to work in conjunction with our tabletop copper grills.

Classic Caesar served with toasted cumin croutons

Or

Warm Greek salad composed from the following ingredients for your guests' selection: tomatoes, warm grape leaves filled with seasoned lemony rice, roasted beets, golden peppers, anchovies, oranges and Kalamata olives served atop crisp romaine

Or

French Market salad bowl: greens and fresh-snipped herbs tossed with Dijon vinaigrette presented with goat cheese, toasted pistachios, avocado, marinated artichokes, pan seared mushrooms, and haricot vert salad

The salad is assembled at the station and then topped with one, two or three of our carved grille selections:

Spice-rubbed London broil or rib eye, marinated skirt steak, Tuscan chicken brushed with extra-virgin oil and mint, roasted Dijon rosemary turkey breast, salmon filet drizzled with ruby red grapefruit butter or a garden of grilled vegetables brushed with seasoned olive oils to garnish the top of each guests' personal creation.



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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 sautéed spring/summer 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

Southern BBQ Station

(Select two proteins)

Low and slow BBQ beef Brisket smoked over hickory for many hours

Spice rubbed smoked chicken thighs with a sweet and tangy rub

Southern fried chicken

Carolina pulled pork: slowly smoked than braised in
classic vinegar- sweet sauce

Our baked beans simmered in Dutch ovens with molasses and seasoning either
vegetarian or simmered with smoked ham hocks

Root beer slaw to die for

Rich and creamy mac and cheese

Chef Derick’s homemade pickles

Cornbread and snowflake rolls

Dessert

Wedding cake garnished with fresh floral

Regular and decaffeinated CBD blend coffees and Tazo teas



CATERING BY DESIGN

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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WEDDING RECEPTION AND STATIONS MENU
THE COLLINGSWOOD BALLROOM
SPRING/SUMMER

Stations Dinner Menu II

Butlered hors d'oeuvres

(Please select seven of the following)

- Wild mushroom cakes with avocado pesto and red pepper coulis
- Parsnip vichyssoise with Roquefort crisps and thyme croutons
- Mini fried Delaware Bay oyster topped with watermelon pickle remoulade
- Mango and soy glazed crispy pork belly with sweet chili sauce
- Pan seared sea scallops lacquered with Jerusalem artichoke butter and chives
- Duck quesadilla cheese with roasted plum salsa
- Eastern shore crab cake with herbal aioli
- Chermoula- brushed duck breast served on cool watermelon garnished with chopped pistachio
- 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



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French hard and semi-soft cheeses, white truffle scented chicken liver mousse,
smoked mushroom pâté, salmon rillette, 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

Local Farm Tomato Bar

(Specific farm to be indicated the week of your event)

Colanders filled with summer red and yellow tomatoes are chopped and tossed with
guests' choice of ingredients to include fresh mozzarella bocconcini or buffalo di
mozzarella (+), French feta, sliced red onion, grilled eggplant, chiffonade of basil,
baby arugula, avocado, a selection of artisan olive oils and balsamic vinegars and
rosemary toasts

Dinner

Plated first course followed by stations

(Please select one of the following)

Burrata served on purple spinach with baby heirloom tomatoes and garnished with
artisan olive oil, cracked black pepper, sea salt and grilled peasant bread

Greens with pink peppercorns, toasted almonds and raspberry vinaigrette and
garnished with warm Brie tart

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



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

Tuscan Grill

Florentine steak and Branzino seared over hardwood charcoal
Lacquered with fruity extra virgin olive oil and fresh herbs then topped with baby arugula
Grilled summer vegetables sprinkled with olive oil and chopped mint
Roasted fingerling potatoes with herbs and garlic

Chesapeake sauté station

Eastern shore jumbo lump crab cakes complemented with kaffir lime aioli
Quartered soft shell crabs in caper garlic butter deglazed with Provence rosé
Fried Chesapeake oysters with pickled watermelon rind remoulade
Accompanied by corn on the cob, roasted potato salad and pepper slaw

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

American Steakhouse small plate:

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

Low and Slow lime and cilantro braised pork brushed with chimichurri sauce presented on a bed of arroz verde and pinto bean salad with charred tomato vinaigrette

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

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

Black bass with lemongrass crust topped with mango mint chutney served with black Forbidden rice and sautéed snap peas

Halibut fillet served on a bed of fregola panzanella salad with arugula, tomatoes, carrots, feta, cucumber, shredded cabbage and toasted naan bread with white balsamic dressing

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



CATERING BY DESIGN

SUMMARY OF COSTS AND SERVICES

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

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The above prices reflect a three percent discount for paying by check.
If you select to pay by credit card, the three percent will be added to the total



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Additional considerations

Late Night Snack ideas:

Popcorn and Philly Soft Pretzel Bar:

Freshly popped corn presented with flavored butters, grated parmesan and shakers of seasoned salts

Miniature soft pretzels with mustard
(\$4.00 per guest)

South Philly Station:

Tomato Pie

Italian hoagies

Stromboli filled with Italian greens, roasted garlic and mushrooms

Beef and Parmesan meatballs with Sunday red sauce
(\$6.00 per guest)

Food Trucks!*

Our custom made food truck facades make great end-of-the-night snack stations.

Select *one* of the following to delight your guests at the end of the dance party!

Miniature Philly Cheesesteaks wit' or wit' out

Falafel Cart: Homemade fully seasoned falafel offered with pickled turnips, hummus, grilled eggplant relish, Israeli pickles, hot sauce and tahini sauce in freshly baked pita bread

Chicken and waffles!

Sliders

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

Or

Garden burger with lettuce, tomato and Fontina

Burgers are accompanied by seasoned homemade potato chips
(\$9.00 per guest)

*The food truck structure is an additional \$350.00



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18 WEST HORTTER STREET, PHILADELPHIA, PENNSYLVANIA 19119
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