



850.231.2461

dinebydesign@aol.com

www.dinebydesigncateringinc.com

*Dine
By
Design
Catering
LLC*

To our Wedding Couples...

Congratulations! As a caterer, we know how exciting this time before your wedding can be!

We're honored to be considered and we thank you for your interest in Dine by Design Catering.

We are pleased to present the following menus created specifically for our wedding couples. These menu suggestions are some of the most popular items that we prepare, and are meant to give you an idea of how diverse your reception fare can be. You may choose any part of these menus and mix and match. We know that your event is unique to you and we want to make sure your guests are well fed and happy!

Being Chef owned, we take pride in our menu design and our dedication to cooking or completing each item on site to ensure the highest quality possible. In addition, we believe that it is just as important to please the eye as the palate and we take great care with our presentation in buffet and plate design.

First Impressions

APPETIZERS - Fins

- Hamachi or Tuna slivers on Himalayan Salt Blocks
- Smoked Salmon Lollipops
- House-smoked Salmon on Scallion Cake with Creme Fraiche
- Crab Cakes with Remoulade Sauce
- Mini Roasted Grouper Tostadas with Tomatillo-Avocado Salsa
- Crab Melt with Cream Puff Bun and Smoked Gouda
- Lobster Corn Dogs with Watermelon Ketchup
- Dungeness Crab and Sweet Potato Fritters
- Five Spice Scallop on Lemongrass Skewer
- Corn and Crab Bisque with Double-Corn Corn Muffin
- Oysters Rockefeller Crostini with Pernod Aioli
- Tuna Tartare with Cucumber Salad and Avocado

APPETIZERS - Four Legs

- Meatloaf Cupcakes with Cheddar-Chive Mashed Potato Frosting
- Pork Empanadas with Olives and Raisins
- Bacon wrapped Artichoke Hearts
- Bacon Potatoes with Sour Cream and Aged Cheddar
- Cantonese Buns with Hoisin Pork and Scallions
- Asparagus with Beef and Horseradish Salsa
- Carpaccio Crostini with Arugula and Shaved Parmesan
- Cucumber Cups with Spicy Thai Beef Salad
- Potato Baskets with Cajun spiced Beef Short Ribs
- Barbacoa - Corn Muffin with Pulled Pork, Pico de Gallo & Guacamole

APPETIZERS - Two Legs

- Mini Chicken Tostadas with Cumin Black Beans and Lime Crema
- Moroccan Chicken Skewers in Honey & Sesame
- Buffalo Chicken & Blue Cheese Mousse in an Eggshell
- Chicken and Roast Corn Quesadillas with Chipotle Cream
- Peking Duck Dumplings with Housemade Plum Sauce
- BBQ Chicken Quesadilla with Smoked Onion Cream

APPETIZERS - Land

- Corn Beignets with Maple Drizzle
- Three Cheese Croquettes with Mustard Sauce
- Mac&Cheese Lollipops
- Black Olive Shortbread
- Caprese Skewers
- Summer Rolls with Spicy Peanut Dipping Sauce
- Braised Portobellos and Porcinis on Spiced Flatbread
- Apricot-Ginger Stuffed Brie



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A few notes

- Pleasant, attentive staff is something your guests will remember, and they will be well taken care of by our smiling, professional service team.
- Please note that each of these menus assumes you will be providing the wedding cake (which we will happily cut at no charge), but please inquire about our dessert options; we have many options to tickle your sweet tooth.
- We are unable to purchase liquor for you, but we are happy to be the intermediary and order it for you. We will, however, provide trained & insured bartenders for your event.
- From the first moment you hire Dine by Design Catering we will be available to you with advice, suggestions on vendor choices and any other questions you may have.
- As every event is uniquely designed for our clients, there is no pricing on this menu. Also, issues such as availability and seasonality affect our ability to source certain ingredients, and will also affect pricing. We will be delighted to propose a menu created just for you.

Traditional Sample Menus

CLASSIC

Appetizers

- Huitlacoche Quesadillas
- Grilled Beef Skewers with Tomato-Lemongrass Salsa
- Thai Coconut Soup Shooters with Scallops

Main Options - Choice of Two

- Lemon and Herb Baked Tilapia Filets
- Marinated Flank Steak with Caramelized Mushrooms and Onions
- Pesto and Fontina Stuffed Chicken Breasts with Creole Mustard Cream

Accompaniments

- Cosmo Salad with Cranberries, Goat Cheese and Cranberry Vinaigrette
- Garlic smashed Red Bliss Potatoes
- Haricots Verts à la Julia, with Butter, Shallots and a spritz of Lemon

PREMIUM

Appetizers

- Miniature Shrimp Po' Boys with housemade Tartare Sauce
- Pan-fried Scallop with Lemon Risotto in Asian Soup Spoons
- Steak au Poivre Crostini

Main Options - Choice of two

- Porcini Seared Beef Tenderloin with Maytag Blue Cream
- Chicken Cordon Bleu
- Dijon-Herb Roasted Grouper with fresh Herbs and Lemon Cream
- Garlic Rosemary Roast Rack of Lamb

Accompaniments

- Housemade Ricotta-Herb Tater Tots
- Roasted End of Summer Tomatoes with Red Wine-Honey Vinaigrette
- Candied Walnut, Apple, Goat Cheese Salad & Pomegranate Vinaigrette
- Housemade Dinner Rolls with Pecan Butter and Port Wine Butter

CHEF'S VALUE

Appetizers

- Mac&Cheese Lollipops
- Artichoke Parmesan Dip with Pita Chips served in a Bread Bowl
- Pesto Crostini with Shaved Parmesan

Main

- Chicken in Puttanesca Sauce, with Tomatoes, Garlic and Capers
- Cajun braised Grillades, with Grits, White Rice or Dirty Rice

Accompaniments

- Graden Salad with Red Wine Vinaigrette
- Buttered and Parsleyed Egg Noodles
- Green Beans with caramelized shallots and butter toasted almonds



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Stations are fun options for a less formal event. They allow your guests to move freely around your venue, intermingle, and, if your stations are Chef-attended, they'll interact with the Chef as well.

Stations also allow you a little more freedom with your food choices, since each station can have its own theme.

We suggest a minimum of three Stations.

Stations

PAELLA STATION

Options of Lobster, Smoked Paprika Chicken, Garlic Shrimp, Chorizo and Steamed Mussels & Clams - Chef-attended or Stand-alone

TACO OR FAJITA STATION

Fabulous Taco and Soft Taco Station Fried Mahi-Mahi, Margarita Chicken and Fajita Steak Served with Mango Salsa, Lime Crema, Salsa Verde, Pico de Gallo, Guacamole, fresh Limes and Queso Fresco - With housemade Margaritas
Chef-attended or Stand-alone

PASTA STATION

Choice of Pasta with a variety of Sauces.

Pastas: Fettucine, Penne, Spaghetti, Angel Hair, Ravioli

Sauces: Alfredo, Marinara, Basil Cream, Roasted Eggplant Marinara, Sausage & Sun-dried Tomatoes, Puttanesca (zesty!) Shrimp Alfredo, Seafood Marinara

Served with Shaved Parmesan Cheese, Fresh Basil and Red Pepper Flakes

Optional Grilled or Tuscan Chicken & Housemade Garlic Breadsticks

Chef-attended or Stand-alone

MASHED POTATO BAR

Choice of one or more Mashed Potatoes: Purple, Sweet, Garlic Mashed

Toppings: Caramelized Onions, Bacon, Cheddar, Sautéed Mushrooms, Butter Sour Cream, and Pesto

Optional Chicken Marsala or Beef Burgundy - Stand-alone

SOUTHERN RIVER

Crawfish or Shrimp Etouffee, Chicken Creole, Red Beans and Sausage, Shrimp

Sauce for Grits, Chicken Gumbo, Oyster Gumbo, Grillades

Served with Grits, White Rice and/or Dirty Rice - Stand-alone

CHURRASCO STATION

Brazilian Marinated Beef, Pork Tenderloin, Chicken and Sausages - Served with Brazilian Black Beans, Coconut Rice and Chimi Churri Sauce

Caipirinha Cocktails for fun! Chef-Attended

SALAD BAR

Three Salads - Margarita, Cosmo and Sake, mixed in cocktail shakers and poured into Martini Glasses - Chef-Attended

LETTUCE WRAP STATION

Butter Lettuce Cups with the following fillings: Miso-Glazed Beef Tenderloin, Pear, Garlic and Ginger marinated Beef skewers, Sugarcane Shrimp, Caramel

Scallops, Hoisin Roasted Duck or Pork Tenderloin, Lemongrass Chicken

Accompaniments: Scallion Pancakes, housemade Plum Sauce, Cucumber,

Shredded Carrots, Pickled Daikon, fresh Mint, Cilantro and Basil - Stand-alone



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Seated/Plated Meals

SALADS

- Wedding Bouquet in a Cucumber Vase
With Candied Walnuts, Dried Cherries and
White Balsamic Vinaigrette
- Poached Pear, Gorgonzola and Mixed Greens
With Pear Balsamic Vinaigrette
- Caprese Salad with Tomatoes & Fresh
Mozzarella, Basil Threads and Parmesan
Tuile
- Fried Green Tomatoes with Lump Crab and
Lemony Hollandaise
- Lobster Tempura Salad with Grapefruit and
Frizzled Shallots
- Endive Leaves with roasted Pear, Apple and
Walnut Salad in Marsala-Balsamic Drizzle

SOUPS

- Corn and Crab Bisque with Corn Muffin
Vichysoisse with Chive Garnish
- Gazpacho with Vegetable Garnish
- Oyster, Seafood or Chicken Gumbo
- Thai Scallop and Coconut Soup

ENTREE DUOS

- Petit Filet Mignon with Lump Crab Cake and
Remoulade Sauce
- Upscale Chicken Pot Pie with Grilled Shrimp
in Tasso Cream
- Spanish marinated Beef Skewers with Garlic
Mashed Potatoes and Grilled Grouper over
dressed Grits cake in Lemon Cream
- Petit Filet Mignon with Lobster Pot Pie
- Jerk marinated Pork Tenderloin with
Macadamia Grouper & Pineapple Salsa
- Sliced Beef Tenderloin with Individual
portions of Shrimp and Grits

SIDES

- Napolean of Roasted Vegetables and Potato
Gratin
- Potato Tower with Shallots and Tarragon
- Lobster Mac&Cheese
- Crawfish Maquechoux
- Lemon Risotto
- Spinach Ricotta Gnocchi with Parmesan
- Tomato Tarte Tatin

Stations, Continued

ANTIPASTO STATION

- Lavish display of Italian Cheeses, Breads, Olives and sliced Meats, Focaccia with
Extra Virgin Olive Oil and Salt, Focaccia with oven dried Tomatoes, Fontina and
Basil, Polenta Bites with Sundried Tomato Relish
- Served with Flatbreads, rustic Breads and Crackers - Stand-alone

NOODLE STATION

- Assorted Asian Noodles cooked with Pork, Beef, Chicken, Scallops & Shrimp
With Carrots, Snow Peas, Bean Sprouts, Scallions, Cabbage
- With Sweet and Spicy, Pad Thai, Garlic and Curry Sauces
- Chef-Attended

DIM SUM STATION

- Pork and Ginger Potstickers, Crab Rangoon, Crab Spring Rolls, Crab and
and Cranberry Dumplings, Chinese Shrimp & Chive Dumplings, Pork and
Scallion Mini Buns, Cantonese Hoisin-BBQ Pork and Scallion Buns, Tibetan Beef
And Sichuan Peppercorn Dumplings, Korean Pork and Vegetable Dumplings
(Gun Mandu), Lumpia, Wontons and Shrimp or Chicken WonTon Soup
- Suaces: Orange Thai Chili, Housemade Plum Sauce, Ginger Sesame Soy, Spicy
Peanut - Chef-Attended

SATAY GRILLING STATION

- Bulgogi (Pear, Ginger and Garlic marinated beef), Chicken Satay, Grilled Shrimp,
Teriyaki Salmon, Tandoori Spiced Lambchop Lollipops
- Served with Fried Rice or LoMein Noodles - Chef-attended

ASIAN SALAD STATION

- Sesame Noodle Salad, Asian Pear Slaw, Asparagus & Crab Salad with Rice Noodles
and Ginger Vinaigrette, Potsticker Salad, Sake Salad with Hoisin BBQ Duck, Shrimp
and Glass Noodle Salad - Stand-alone

CARVING STATION

- Brown Sugar Pineapple Ham, with fruited Mustard Sauce, Brined & Herb-Stuffed
Boneless Turkey Breast, Mustard and Dried Plum Roasted Pork Loin, Italian-
Style Porchetta with Fennel and Rosemary, Porcini Roasted Beef Tenderloin with
Horseradish Cream, Ancho & Arbol-Coffee Rubbed Prime Rib
- Served with Garlic or Scallion Mashed Potatoes, Potato Galette or Wild Rice Pilaf
- Chef-Attended

FRENCH FRY BAR

- Freshly fried Fries with assorted toppings: Mayonnaise, Ketchup, Ranch, Honey
Mustard, Blue Cheese Sauce, Chipotle Aioli, Fire Roasted Tomatillo Cheese sauce
and Chili - Chef-attended

GRITS BAR

- All the usual suspects: Grated Cheddar and Smoked Gouda, Salsa, Jalapeno Peppers,
Scallions and Tomato Gravy - Stand-alone



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Small Plates

WITH BREAD

Assorted Panini, with Press
Sliders & Slider Bar
Hot Meatball Sliders with Mozzarella
Lamb Sliders with Zatziki Sauce
Roast Beef on Blue Cheese Parker House Rolls
Housemade Sloppy Joes
Shrimp Po'Boys with Crab Mayonnaise

ENTREES

LAND

Pear & Blue Crostata with Arugula Salad
Corn Custard with Shiitake Sauce
Mixed Green Salad with Goat and Carmelized
Onion Tartlets

FINS

Grouper with Piquillo Sauce & wilted Spinach
Glazed Scallops with Almond-Capper Sauce
Tuna Tostadas with Watermelon & Tomatillo
Salsas
Shrimp & Crab Stuffed Avocado Quarters

ON LEGS

Pancetta, Caramelized Onion and Brie Tarts
"Croque-Monsieur" Crepes with Horseradish
Cream
Steak with Truffled Mashed Potatoes
Memphis Martini
Grilled Flank Steak on Potatoes with Avocado
and South of the Border Slaw

Tapas

New Potatoes with Chorizo & Sherry Vinegar
Serrano Ham with Melon Mousse
Albondigas (Meatballs) in Saffron Sauce
Pork Belly and Salt Pork Bread Pudding
Beef Picadillo Pintxos
Catalan Clams with Parsley and Garlic
Shrimp Toast with Tomato Jam & Shrimp
Lobster with Romesco Sauce
Clams with Saffron Rice
Shrimp and Leeks in Filo
Prunes with Roquefort, Raisins & Pine Nuts
Orange, Fennel and Sweet Onion Salad
Asparagus on Toast with Quail Egg

A la Carte

SALAD

Antipasto: Tomatoes, Cucumbers, Scallions, Artichoke Hearts, Olives & Banana
Peppers, in Red Wine Vinaigrette
Green Bean Salad with toasted Walnuts and Maytag Blue Cheese
Traditional Caesar Salad with Croissant Croutons & Shaved Parmesan
Wild Rice Salad with Peas, Scallions, Grape Tomatoes and Artichoke Hearts
Garden Salad with Cucumbers, Tomatoes, Scallions and a choice of Dressings
Spinach and Strawberries with toasted Pine Nuts, in Raspberry Vinaigrette

ENTREES

Salmon Cakes with Corn, Mushroom and Bell Pepper Sauce
Panko-Dijon Roasted Salmon Side with fresh Herbs and Lemon Cream
Oven Roast Grouper with Tasso Cream
Coconut Rum Mahi-Mahi with Ginger roasted Sweet Potato Wedges
Crab Cakes with Remoulade Sauce
Greek Shrimp with Tomato Sauce and Feta Cheese
Pear Glazed Pork Tenderloin with Pear and Raisin Compote
Whiskey Smoked Pork Loin with Applejack Apples
Zesty Beef Tenderloin Skewers with Garlic & Smoked Paprika
Asian Flank Steak with Sesame, Soy, Ginger and Onions
Flat Iron Steak with Gorgonzola Cream
Chicken Picata with White Wine & Lemon Caper Butter
Chicken Cordon Bleu Country Style
Chicken a la Normande, in Hard Apple Cider Sauce
Chicken Spanaki, rolled with Feta, Lemon Zest and Dill

STARCH OPTIONS

Wild and Wild Rice Pilaf
Potato Leek Cake
Roasted Fingerling Potatoes with fresh Herbs
Yukon Gold and Sweet Potato Gratin with Shallots and Fontina
Yukon Gold smashed Potatoes with White Cheddar and Chipotle Peppers

VEGETABLES

Balsamic Roasted Beets with Crumbled Goat Cheese
Fried Green Tomatoes with Remoulade Sauce and Goat Cheese
Roast Asparagus in a light Lemon Sauce
Grilled Vegetables in Balsamic Glaze

Administrative fee (17.5%) and Florida Sales Tax (7%) will be applied to all invoices.