

delicious
by design

CATERING

Breakfast

CONTINENTAL

Priced per person, minimum 5 guests.

Continental 7.50

Assorted mini muffins and pastries with fresh diced fruit mélange

Fruit and Yogurt Parfait 6.50

Build your own

Greek vanilla yogurt, fresh blueberries, granola, honey and dried cranberries.

Add overnight oats +2.50

Breakfast Charcuterie 11

Dried fruit, artisan cheeses, hard boiled eggs, candied bacon, shaved turkey, grapes, fruit preserves and croissants

Assorted Bagels 4.25

Served with butter, cream cheese and fruit preserves

ADD-ONS

- Diced seasonal fresh fruit 4
- Assortment of hand fruit 1.75
- Assorted Greek yogurt cup 3
- Yogurt and granola parfait 5
- Mini pastries 3
- Assortment of tea breads 2.25
- Tropicana bottled juice 2.75
- Assorted pressed juices 5
- Bottled water 2.50
- Coffee service air pot (serves 6-8) 13.75
- Hot tea service air pot (serves 6-8) 12.75

HOT BREAKFAST

Priced per person, minimum 5 guests.

Classic Hot Breakfast 12.50

Cage-free scrambled eggs, seasoned potatoes, applewood smoked bacon and fresh diced fruit

Benedict Crepes 9.75

Cured Canadian bacon, cage-free scrambled eggs, hollandaise sauce and rosemary country potatoes. Add pork sausage or bacon +1.50

BURRITOS 5.75

Southwest Vegetarian

Scrambled eggs, roasted peppers, spinach, black beans, cheddar cheese and salsa de arbol

SoFlo Soyrito and Egg

Scrambled cage-free eggs, soyrito, tater tots, cheddar cheese and salsa de arbol

Sausage and Egg Burrito

Scrambled cage-free eggs, pork sausage, tater tots and cheddar cheese

SANDWICHES 5.25

Classic Croissant

Applewood smoked bacon, pan-fried cage-free eggs and havarti cheese

Artisan English Muffin

Pork sausage patty, scrambled cage-free eggs and pepperjack cheese

We'd be delighted to create your custom order. Just share your vision with us and we'll bring it to life!

239-298-5028 • catering@deliciousbydesign.org • deliciousbydesign.org

Lunch

BOXED LUNCHES

Priced per person, minimum 5 guests.

Executive Boxed Lunch 16.75

Selection of three artisan sandwiches or wraps, one side salad, whole fruit and a brownie

Boxed Lunch 14

Selection of three artisan sandwiches or wraps, bagged chips and cookie.

Select Your Artisan Sandwiches

Key West Signature Turkey Club on Sourdough

Roast turkey breast, applewood smoked bacon, boiled egg, pepperjack cheese, lettuce, tomato and creamy avocado aioli

Bonita Beef Torta

Roast beef with avocado, pepperjack cheese, avocado, lettuce, tomato and chipotle aioli

Italian Hoagie

Salami, pepperoni, ham, provolone cheese, banana peppers, lettuce, tomato, onion, dijon mustard and roasted garlic aioli

Chicken Salad Croissant

Grilled halal chicken breast salad with sage, toasted almonds and grapes, leaf lettuce and tomato

Caprese on Artisan Baguette

Tomato, fresh mozzarella and basil with nut-free sundried tomato pesto and balsamic reduction

LUNCH PLATTERS

Priced per person, minimum 5 guests.

Artisan Sandwiches and Wraps . . . 16

Selection of three sandwiches or wraps, choice of side salad, bagged chips and cookies

Side Salads

Fruit salad | Dijon roasted potato salad | Pesto pasta salad | Garden salad and balsamic vinaigrette

Select Your Artisan Wraps

Curried Chickpea Salad

Roasted chickpeas, cucumbers, golden raisins, turmeric and ginger curried yogurt sauce with spinach

Grilled Chicken Caesar

Halal chicken breast, chopped romaine, baby kale shaved parmesan cheese, caesar dressing and fresh lemon

FAD-Free Mediterranean Tuna

Albacore tuna salad with feta cheese, tomato, kalamata olive, red onion, fresh basil with dijon and red wine vinegar



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Salads

SALAD PLATTERS

Family style salad with dressing on the side.
Priced per person, minimum 5 guests.

South Beach Spa 11.50

Field greens, goat cheese, avocado, beet relish, grilled asparagus and toasted almonds with honey dijon vinaigrette

Atlantic Nicoise 11

Romaine hearts, boiled potato, cage-free egg, blue lake beans, kalamata olives, grape tomato, julienne red onion, radish, cucumber and balsamic vinaigrette

Gulf of Mexico 11

Napa cabbage, sesame lo mein noodles, papaya, sweet peppers edamame, scallions, cucumber, radish and miso citrus vinaigrette

The Express Bar 16

Romaine and field greens, roasted brussels sprouts, ruby beets, grilled red onions, roasted artichoke hearts, kalamata olives, grape tomatoes, cucumber, crumbled feta, blue cheese, candied pecans, champagne vinaigrette and creamy ranch dressing

UPGRADE YOUR PLATTER

with 1 portion of protein per person.

- Caramelized cauliflower 3.25
- Balsamic roasted portobello 3.75
- 4 oz. garlic herb marinated chicken 5
- 4 oz. Maldon-salted flank steak 6
- 4 oz. seared salmon 8

BOXED SALADS

Choice of salad with dressings on the side, a freshly baked roll, butter and bagged cookie.
Minimum 5 guests.



Circa Caesar Salmon Salad 15.25

Romaine greens, tossed with scallions, locally grown herbs, shaved parmesan, topped with a fried heirloom tomatoes and lemon oyster caesar dressing with a pan seared salmon

Florida Citrus and Beet. 11.50

Organic baby kale, roasted beets, crumbled feta cheese, orange segments, candied pecans and champagne vinaigrette

Lovers Key Grilled Chicken 11.50

Spinach, blueberries, toasted almonds, feta cheese, pickled red onions and honey dijon vinaigrette

Coastal Chili Flank Steak 12.50

Wild rocket, avocado, cucumber, pickled celery, grape tomato, spiced pepitas, crumbled blue cheese balsamic soy vinaigrette

Strawberry Shangri Springs 10.35

Wild rocket, strawberries, quinoa, red onions, candied pecans, crumbled feta cheese and balsamic vinaigrette

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Entrees

Priced per person, minimum 5 quests.
Orders must be placed by 1pm the prior day.

ITALY18

- Chopped salad romaine, grape tomato, pepperoncini, black olive, crouton and red wine vinaigrette

Choice of 2 entrees:

- Italian Pork Hot Link, grilled peppers and onions
- Chicken Marsala, wine sauce, mushrooms and shallots
- Eggplant Parmesan (v), pomodoro sauce and mozzarella
- Vegetable Lasagna (v), parmesan cheese sauce
- Sundried tomato pesto rigatoni
- Zucchini, button mushroom and grape tomatoes
- Upgrade with chocolate chip-dipped cannoli +3.50

SOUTH EAST ASIA 18.50

- Spicy cucumber salad

Choice of 2 entrees:

- Kung Pao Cauliflower (v), zucchini, onions, peppers, chili and peanuts in chili garlic sauce
- Orange Peel Beef, peppers, dried chili and orange sauce
- Korean Gochujang Chicken, garlic, ginger, soy and bibimbap sauce
- Garlic fried rice
- Stir fried gallon Chinese broccoli
- Upgrade with edamame dumplings (2 each) +2

MEDITERRANEAN18.50

- Cucumber tomato parsley salad

Choice of 2 entrees:

- Falafel Balls (v), chickpea, parsley, onion and garlic
- Chicken Souvlaki, lemon, garlic, oregano and parsley
- Beef & Lamb Gyro, garlic, oregano, cumin, thyme
- Saffron basmati rice
- Mezze-spiced vegetables brussels sprouts, carrot, butternut squash and cauliflower
- Pita bread and tzatziki
- Upgrade with spanakopita +2.75

FORT MYERS BEACH18.50

Choice of 2 entrees:

- Grilled Mahi al Adobo, cumin, red pepper and lime juice
- Baja Grilled Shrimp, lime, cumin, cilantro and pepper
- Pollo Asado, chicken thigh, lime and ancho chili
- Cauliflower Pastor, (v) chili sauce, grilled pineapple
- Cilantro lime brown rice, Cotija-dusted black beans, shredded jack cheese, cilantro lime slaw, avocado sauce, arbol salsa, serrano crema, flour tortillas
- Upgrade with chips and classic guacamole +3.50

THAI 19.50

- Sweet and sour slaw green beans, cabbage, carrot grape tomato, Thai basil, hot peppers and lime juice

Choice of 2 entrees:

- Pad Thai Chicken, tamarind, anchovy, sesame and soy
- Green Curry Vegetables (v), creminis, peppers and spinach
- Yellow Curry Shrimp, peppers, onion, carrot and mango
- Red Curry Lime Chicken, pineapple, peppers and onions
- Brown rice
- Upgrade with spring roll and mango dipping sauce +3

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Beverages

Priced per person unless noted by servings.

MAKE IT HOT

Fresh Brewed Coffee13.75

Regular or decaf, sugar and creamer
Air pot (serves 6-8)

Fresh Brewed Tea12.75

Lemon, honey, sugar and creamer
Air pot (serves 6-8)

MAKE IT COLD

Aluminum Soda 12 oz 2.60

Bottled Tropicana Juice 2.50

Bottled Pure Leaf Iced Tea 3.50

Gatorade 3.25

Naked Juice 5

Fresh Brewed Iced Tea by the gallon . . . 15

Pressed Orange Juice by the gallon . . . 25

WATER

Sparkling Perrier Water 250 ml . . . 2.50

Water by the gallon 6

Infused Water by the gallon 10

ENERGIZE YOUR DAY

Celsius 3.85

Red Bull 4

Cold Brew Coffee 4.50

Starbucks Double Shot Espresso 4.50



Bar service - available upon request

From beer and wine to full bar options
Price upon request

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Catering Policies

HOW IT WORKS

Catering orders for office or meeting drop-offs, whether for breakfast or lunch, will include single-use items for convenience. For a more formal occasion, we can arrange either a buffet or a plated service with flatware and dinnerware to elevate your event. Additionally, we can provide servers, chefs, and bartenders to ensure your event runs smoothly and professionally.

LAST-MINUTE ORDERS

Our catering website closes for new orders at 4pm the business day prior for next day orders. Should a last-minute catering need arise, please contact the Catering Office at 239-290-8887 and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager, and we will develop a customized menu that fits your needs. We cater to your exact specifications, bringing your dream event to life with creativity and precision. Just a friendly reminder: custom orders require 72 hours' notice to ensure everything is perfect!

ADDITIONAL SERVICE

Should you have any questions or special requests, please don't hesitate to contact our Catering Office at 239-298-5028 or connect directly with our Chef at 239-298-5031. We are fully equipped to expand our team and seamlessly cater to the unique demands of larger, more extravagant events.

CANCELLATION

Each catering order is thoughtfully prepared just for your meeting. We kindly ask that cancellations be made at least 24 hours in advance. If that's not possible, please let us know if we can arrange delivery to an alternate location to best accommodate your needs.

Please email with any changes to your order:

catering@deliciousbydesign.org



Delicious food and service were perfect. Many compliments from guests and staff on the beautiful and delicious food!

-Linda B., Private Dinner Party Client

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About Us



FROM CORPORATE TO PERSONAL EVENTS

Delicious by Design proudly caters events for corporations, churches, nonprofits and individuals, serving up award-winning dishes designed by our culinary team.

FARM-FRESH DISHES

Our chef-inspired menus bring out the very best in local, farm-to-table ingredients, delighting every preference and palate.

AWARD-WINNING CATERING

Since 2005, we've delivered on a promise of award-winning catering from our state-of-the-art kitchen, continually garnering 5-star reviews, and taking home the Best of Naples and the Naples Daily News Choice Awards.

THE COMPANY WE KEEP

Clients who trust us to create an exceptional catering experience include Bank of America, Artis-Naples, Ave Maria School of Law and 2024 VIP Event at Naples Automotive Experience, to name a few.

FOR THE GREATER GOOD

We enjoy treating our clients well, but are equally excited about the good our catering does for St. Matthew's House. Net proceeds go to the core purpose of helping ease hunger, homelessness and addiction.

Everything was great! We definitely look to use you again for future events.

Volunteer Luncheon

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Custom Orders are Welcome

We'd be delighted to create your custom order.
Just share your vision with us and we'll bring it to life!

Custom bar packages are available upon request.

To place an order, please call
239-298-5028 or email
catering@deliciousbydesign.org

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Thank You

for considering us as your catering partner.

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