

delicious  
by design  
CATERING

# 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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# Breakfast

Priced per person. Minimum 10 guests.

## CONTINENTAL BREAKFAST PACKAGE . . . . . 18

- Seasonal fruit display
- Island yogurt (mango, pineapple)
- Coconut milk overnight oats topped with seasonal fruits
- Croissants, mini Danish, mini Muffins
- Hot coffee

## Live Omelet Station . . . . . 14

Chef-attended & equipment fee +150

- Eggs & egg whites
- Peppers, onions, mushrooms, spinach, tomatoes
- Ham, bacon, sausage
- Cheddar, mozzarella, feta

Additional condiments available - upcharge

## Breakfast Sandwiches . . . . . 8

Served on an English Muffin (minimum 5 per type).

- Island Sunrise: egg, cheddar, Canadian Bacon
- Coastal Veggie: egg whites, grilled zucchini, spinach, goat cheese
- Sausage Melt: egg, pepper jack, sausage

## Hot Breakfast Board . . . . . 13

- Scrambled eggs
- Applewood bacon
- Turkey sausage or pork sausage links
- Roasted breakfast potatoes

Add extra protein +3



# Coastal Boards

Portioned for 25 people.

## GULFSIDE ELEGANCE BOARD ..... 450

### Cheeses

Brie Bliss, Manchego, Fresh Mozzarella with Basil Oil.

### Meats & Seafood

Prosciutto di Parma, Fennel Salami,  
Smoked Fish Dip.

### Accompaniments

Marinated Artichokes, Pickled Red Onions, Tear Drop Peppers, Red Pepper Hummus, Citrus Slices, Honey.

### Crackers/Breads

Sea Salt Crostini, Herbed Flatbread, Lavash Crackers.

## OLD NAPLES RUSTIC BOARD..... 375

### Cheeses

Aged Pecorino Toscano, Fontina Val d'Aosta, Gorgonzola Dolce.

### Meats

Tuscan Salami, Coppa, Mortadella, Sopressata.

### Accompaniments

Sundried Tomato Tapenade, Marinated Olives, Teardrop Peppers, Marcona Almonds, Black Pepper Honey.

### Crackers/Breads

Sea Salt Crostini, Herbed Flatbread, Lavash Crackers.

## BOTANICAL BAY BOARD VEGETARIAN ..... 285

### Cheeses

Brie, Aged Cheddar, Smoked Gouda.

### Plant Proteins

Roasted Chickpeas, Marinated Tofu, Quinoa-Stuffed Mini Peppers.

### Accompaniments

Beet Hummus, Fruit Jam, Dried Apricots, Cranberries, Teardrop Poppers, Pickled Veggies.

### Crackers/Breads

Sea Salt Crostini, Herbed Flatbread, Lavash Crackers.

Additions available upon request – upcharge



# Platters

Portioned for 25 people.

## SUNSET CREAMERY CHEESE PLATTER. . . . . 285

### Cheeses

Aged White Cheddar, Brie Wheel (fruit compote), Fontina, Smoked Gouda, Goat Cheese with Herbs.

### Accompaniments

Local Honey, Fruit Preserves, Candied Pecans, Dried Apricots, Golden Raisins, Olives.

### Crackers/Breads

Sea Salt Crostini, Herbed Flatbread, Lavash Crackers.

## GARDEN COAST VEGGIE PLATTER. . . . . 175

### Vegetable

Carrots, Grape Tomatoes, English Cucumber, Celery Sticks, Blanched Asparagus, Red and Yellow Bell Peppers, Broccoli and Califlower.

### Accompaniments

Ranch Dressing, Roasted Red Pepper Hummus.

## COASTAL HARVEST FRUIT DISPLAY. . . . . 200

### Seasonal Fruit



# Appetizers

Priced per person. 2-3 pieces per item.  
Minimum 10 guests.

## CHILLED BITES

### Caprese Skewers with Balsamic Glaze . . . . . 3.50

Fresh mozzarella, cherry tomatoes & basil on skewers,  
drizzled with tangy-sweet balsamic reduction.

### Bruschetta Bites . . . . . 2.75

Toasted baguette rounds topped with marinated  
tomatoes, garlic, basil, and olive oil.

### Classic Shrimp Cocktail . . . . . 4.25

Chilled shrimp served with house zesty cocktail  
sauce & fresh lemon wedges.

### Deviled Eggs with a Coastal Twist . . 2.50

Creamy yolk filling with a hint of citrus and Old Bay,  
topped with fresh herbs or crispy bacon.

### Smoked Fish Dip & Artisan Bread . . 2.75

Local smoked fish blended with herbs and citrus,  
served with crostini, crackers, and cucumber rounds.

### Herbed Goat Cheese & Cucumber Rounds . . . . . 3

Thick-cut cucumber topped with whipped lemon-dill  
goat cheese.

### Mini Avocado Toasts with Chili Flake & Sea Salt . . . . . 4.25

Bite-size crostini topped with smashed avocado,  
egg, sea salt, chili flakes, and pickled onion.

## WARM APPETIZERS

### Mini Spanakopita Triangles . . . . . 3.25

Flaky phyllo pastries stuffed with spinach, feta, and  
Mediterranean herbs.

### Traditional Meatballs . . . . . 3.75

Tender meatballs with your traditional Italian gravy  
and herbed whipped ricotta.

### Prosciutto-Wrapped Asparagus . . . . . 5

Asparagus spears wrapped in prosciutto, finished  
with lemon zest.

### Coconut Chicken Satay with Thai Peanut Sauce . . . . . 4

Crispy coconut-breaded chicken skewers served  
with creamy spiced peanut dipping sauce.

### Mini Beef Wellingtons . . . . . 6

Petite bites of filet with mushroom duxelles, wrapped  
in puff pastry and baked golden.

### Golden Mini Crab Cake . . . . . 5.25

Seared and topped with a key lime aioli.

### Mini Empanadas with Cilantro-Lime Crema . . . . . 3.25

Flaky pastry filled with beef and cheese. Served with  
cilantro-key lime cream sauce.

# Lunch

Priced per person. Minimum 10 guests.

## BOXED LUNCHES & PLATTERS . . . . . 16.50

Each sandwich selections come with potato chips and house made dessert.

### Tidewater Roast Beef

Thinly sliced roast beef with avocado spread, pepper jack cheese, lettuce, tomato, and roasted garlic aioli on a Ciabatta bread.

### Coastal Chicken Salad

Toasted almond chicken salad with crisp lettuce and tomato. Croissant on the side.

### Gulfside Caprese Sandwich

Fresh mozzarella, vine-ripened tomatoes, basil, sun-dried tomato pesto, and aged balsamic on Ciabatta bread.

### The Island Italian

Layers of salami, pepperoni, ham, provolone, banana peppers, lettuce, tomato, onion, and zesty Italian aioli on a Ciabatta bread.

### Harbor Tuna

Albacore tuna salad with lettuce and tomato. Croissant on the side.

### Key West Club Wrap

Roasted turkey, blackened bacon, pepper jack cheese, lettuce, tomato, and creamy avocado aioli.

### Suncoast Chickpea Wrap (Vegan)

Roasted citrus chickpeas, grilled zucchini, shredded cabbage, avocado, and a mango chili aioli.

## COASTAL LIVING SALAD SELECTIONS . . . . . 12.50

Individually packaged salads with artisan bread roll and butter.

### Seaside Garden Chop

Chopped romaine, grape tomatoes, cucumber, sweet corn, red onion, shredded carrots, and feta.

### Mango Bay Quinoa Salad

Quinoa, arugula, mango chunks, roasted sweet potato, black beans, roasted red pepper, and scallions.

### Coastal Greek Bowl

Chopped romaine, kalamata olives, tomatoes, cucumber, roasted red pepper, red onion, garbanzo beans, and crumbled feta.

### Tropical Caesar with a Twist

Chopped romaine and shaved Parmesan, toasted coconut, charred pineapple chunks, crunchy croutons.

#### Dressing Selections. Choose one.

Raspberry Vinaigrette, Caesar, Balsamic Vinaigrette, Creamy Ranch

#### Add Grilled Protein or Seafood (served chilled)

Grilled herbed chicken or blackened chicken . . 5  
Charred lemon shrimp . . . . . 6

# Entrées

Priced per person. Minimum 10 guests.

SAVOR THE SUN . . . . . 25.99

## Mediterranean Coastal Feast

Choose 2 Entrées, 2 Sides.

### Included Item

**Aegean Garden Bliss Salad:** Crisp romain lettuce, roasted red peppers, crisp cucumbers, grape tomatoes, kalamata olives, and creamy feta cheese.

**Warm Pita Bread and Tzatziki Sauce**

- **Santorini Grilled Chicken Skewers:** Tender chicken marinated in lemon, garlic, and herbs, grilled to perfection, finished with olive oil and oregano.
- **Citrus Shrimp Skewers Grilled Shrimp:** Glazed with a tangy citrus reduction made from sweet orange and fresh mint.
- **Oven-Roasted Kofta:** Tender cuts of lamb or beef, marinated in bold blend of cumin, coriander, fresh parsley and garlic. Served with a cool creamy garlic yogurt sauce.
- **Mediterranean Stuffed Peppers Roasted:** Bell peppers stuffed with turmeric rice, lentils, toasted pine nuts, and sun-dried tomatoes. Finished with a lemon-tahini drizzle.

### Side Selections:

- **Basmati Rice:** Delicately spiced rice with golden raisins and sweet onion.
- **Mezze-Roasted Vegetables:** Roasted in olive oil with za'atar and fresh herbs.
- **Charred Brussels Sprouts:** Roasted until crisp and drizzled with sweet-tart citrus vinaigrette. Topped with sesame seeds.
- **Lemon-Oregano Roasted Potatoes:** Crispy roasted potatoes with oregano and lemon zest.
- **Herb Couscous:** With oregano, lemon and orange zest, mint, parsley, and toasted almonds.

**Note:** When selecting two entrées, each guest will receive approximately 4 ounces of each protein per selection, for a total of 8 ounces per person. Portion sizes are designed to ensure a balanced and satisfying meal.

All menu selections can be offered as buffet-style service, plated dinners, or private chef experiences. Additional charges may apply for chef staffing, service staff, delivery and set up, and any necessary rentals based on your chosen service style.

Timeless  
taste,  
classic  
catering

Since 2005, we've delivered  
award-winning catering, 5-star  
reviews, and multiple Best of  
Naples awards.



## NAPOLI MEETS NAPLES . . 25.95

### Italian-Inspired Menu

Choose 2 Entrées.

#### Included Items

**Antipasti Salad:** A vibrant mix of chopped romaine, Italian meats, peperoncini peppers, olives, tomatoes, cucumbers, and toasted garlic croutons.

**Artisan Breadbasket:** An assortment of rustic breads, served warm with sweet butter.

- **Chicken Saltimbocca:** Seared chicken, layered with crisped prosciutto shards, green peas and sage. Finished with a white wine-butter reduction and a drizzle of balsamic fig glaze for a savory-sweet finish, served with herbed rice pilaf.
- **Chicken Marsala al Forno:** Chicken breast simmered in a rich Marsala wine demi-glace with mushrooms and frizzled shallots tossed with penne pasta.
- **Shrimp Amalfi:** Succulent shrimp sautéed with garlic, white wine, lemon, and fresh herbs. Finished with a hint of citrus zest. Served over creamy basil pesto penne pasta.
- **Roasted Vegetable Lasagna:** Fresh sheets of pasta stacked with roasted zucchini and garden vegetables, blanketed in Parmesan cream sauce.
- **Rigatoni al Pesto Rosso:** Rigatoni tossed in a roasted tomato, pepper and shallot sauce with grilled zucchini, yellow squash and mushrooms topped off with fresh mozzarella.

## PARADISE COAST BBQ per pound (10 person minimum).

- **Barbecue Mojo Pulled Pork:** Slow-roasted, citrus-garlic mojo marinated.
- **BBQ Chicken Quarters:** Juicy, bone-in leg quarters with house rub.
- **Smoked Sausages:** Juicy, slow-smoked sausages with charred onions & peppers.
- **Grilled Chicken Breast:** Bold Coastal Marinade infused with Cajun seasoning, olive oil, garlic, and lemon herbs.
- **Cajun Grilled Skewers:** Chicken or shrimp in smoky Creole marinade, grilled.
- **BBQ Brisket Burnt Ends:** Caramelized crispy and smoky ends.
- **Baby Back Ribs (sold by the Rack):** Dry rubbed, slow smoked, brushed with peach-bourbon BBQ.

Side Selections. Includes 1 side. Additional side +4:

- **Elote Corn Salad:** Grilled corn, lime crema, cotija cheese, jalapeño, and cilantro.
- **Grilled Street Corn (on the cob):** Layered with chipotle aioli, lime, and cotija.
- **Sweet Cornbread:** Sweet, fluffy with butter.
- **Smoked Pit Beans:** Baked with apple smoked bacon, molasses, and mustard.
- **Coastal Coleslaw:** Creamy slaw with red cabbage, carrot, pineapple, and herbs.
- **Baked Mac & Cheese:** Creamy cheddar blend topped with herb breadcrumbs.
- **Smoky Potato Salad:** Baby reds, smoky paprika mayo, celery, and scallions.

# Got a sweet tooth?

Desserts available upon request—just let us know when you order!

## COASTAL BAJA . . . . . 22.95

Choose 2 Proteins, 2 Sides, 2 Sauces.

Included with choices: fresh corn & flour tortillas, cotija cheese, lettuce, lime, cilantro, and pickled onions.

- **Al Pastor:** Citrus-achiote pork shoulder roasted with pineapple and smoky chiles.
- **Carne Birria:** Braised beef chuck in rich guajillo-ancho consommé. Served with dipping broth.
- **Shrimp a la Plancha:** Seared shrimp, charred peppers and onions with Baja spice.
- **Fajita Bar (Chicken or Veggie):** Sautéed peppers, onions, and grilled chicken strips with smoky seasoning.
- **Taco Bar:** Includes seasoned ground beef or chicken tinga.

### Side Selection:

- **Fried Yuca:** Crispy cassava with sea salt and garlic aioli.
- **Refried Beans:** Creamy pinto beans with garlic, onion.
- **Black Beans:** Cuban-style black beans with sofrito and bay leaf.
- **Yellow Rice:** Fragrant rice with turmeric, garlic, and peas.
- **Fried Plantains:** Sweet ripe plantains, caramelized and salted.

### Sauces & Salsas:

- **Fire-Roasted Tomato Salsa:** Bold and smoky.
- **Salsa Verde:** Tangy tomatillo and cilantro.
- **Mango Pico de Gallo:** Sweet, bright & zesty.
- **Mojito Sauce:** Garlic-lime-mint herb sauce.
- **Cilantro-Lime Honey Mustard:** Great on shrimp or chicken.

### Chips & Dips Bar +4.95:

- Crispy tortilla chips, Fire-roasted salsa, Fire-roasted salsa, House guacamole.

Queso blanco (optional upgrade +1.50)

## COASTAL COMFORT . . . . . 34.99

Choose 2 Entrées, 2 Sides.

### Included Items

**Coastal Caesar Salad:** Baby romaine, shaved Parmesan, housemade croutons, creamy citrus-Caesar dressing.

**Artisan Breadbasket:** An assortment of rustic breads, served warm with sweet butter.

- **Seared Airline Chicken Breast:** Bone-in breast marinated in lemon, thyme, and olive oil. Served with pan jus.
- **Mojo Pork Loin:** Slow-roasted with garlic, citrus, and herbs, hand-carved.
- **Citrus-Braised Short Rib:** Tender beef short rib, finished with a roasted garlic and parsley gremolata.

### Market price:

- **Garlic-Herb Crusted Prime Rib:** Served medium rare with horseradish crème fraîche, and red wine au jus.
- **Roasted Florida Snapper Veracruz:** Fresh-caught fillet topped with tomato, olives, capers, and citrus.

### Side Selections:

- **Toasted Farro & Grilled Vegetable Medley:** Nutty grains tossed with zucchini, squash, bell peppers, and basil oil.
- **Whipped Yukon Gold Potatoes with Sea Salt Butter:** Light and creamy, finished with chive oil.
- **Charred Broccolini with Garlic & Lemon Zest:** Roasted with olive oil and crushed red pepper.
- **Butter Beans with Heirloom Tomatoes:** Light and savory with herbs, shallots, and a touch of white balsamic.
- **Potatoes Au Gratin:** Layered thinly sliced potatoes, creamy garlic sauce.
- **Maple Roasted Sweet Potatoes:** Thick cut sweet potatoes tossed with chile maple butter.

# Beverages

Priced per person unless noted by servings.

Fresh Orange Juice . . . . .	4.00
Bottled Water . . . . .	2.50
Hot Tea . . . . .	3.00
Hot Coffee . . . . .	3.00
Iced Coffee . . . . .	3.50
Cold Brew Coffee . . . . .	4.50
Infused Water . . . . .	2.00
Iced Tea . . . . .	3.00
Can Soda . . . . .	3.00
Bottled Juice . . . . .	4.00
Pure Leaf Tea Bottle . . . . .	3.50
Orange Juice by the gallon . . . . .	25.00

JOE TO GO 96 OZ . . . . . 36.00

Insulated Box

Serves 8-9, 12 oz cups

Cold Brew Coffee

Hot Brew Coffee

Iced Coffee



Bar service - available upon request

From beer and wine to full bar options  
Price upon request





# 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](mailto:catering@deliciousbydesign.org)

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*Thank You*

for considering us as your catering partner.

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