

## *Dishes by Design*

# **2024 Onesto Wedding Packages**

### **All full-service packages include:**

- Upscale disposables for cocktail hour and desserts
- Complimentary tray passing of your hors d'oeuvre selection with cocktail hour (dependent on selection)
- China service (Choice of 3 patterns) on each table for dinner which includes dinner plate, salad plate, flatware, water goblets, carafe of water, basket of bread, dish of butter, salt & pepper shakers
- Five (5) hours of service staff for set-up and clean-up of food and bussing of guests' tables
  - Cake cutting and plating
  - Basic coffee station

\*\*\*20% Service Charge and 6.5% Sales Tax are not included in prices\*\*\*

\*\*Service staff gratuity not included in prices\*\*

- Linens are not included in packages but pricing is available on the last page -

### **Contact information:**

- Business phone: (330) 454 – 6527
- Email: [dishesbydesign@yahoo.com](mailto:dishesbydesign@yahoo.com)
- Website: [dishesbydesign.com](http://dishesbydesign.com)

## **Silver & Gold Packages**

### **Silver Package – Full-Service Buffet Style Dinner**

\$37.95 per guest if 150 or more guests

\$40.95 per guest if under 150 guests

### **Gold Package – Full-Service Family Style Dinner**

\$43.95 per guest if 150 or more guests

\$46.95 per guest if under 150 guests

Includes:

- Choice of Four (4) Hors d'oeuvres
- Choice of One (1) Plated Salad
- Choice of Two (2) Entrees
- Choice of Three (3) Accompaniments
- Homemade crusty bread and cinnamon rolls with whipped butter

20% Service Charge and 6.5% Sales Tax are not included in prices

Service staff gratuity not included in prices

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## **Platinum Package – Full-Service Sit-Down Duo Dinner**

\$53.95 per guest if 100 or more guests

\$57.95 per guest if under 100 guests

\*This package may require warmer and plate cover rentals

Includes:

- Choice of Four (4) Hors d'oeuvres
- Choice of One (1) Plated Salad
- Choice of Two (2) Entrees
- Choice of Two (2) Accompaniments
- Homemade crusty bread and cinnamon rolls with whipped butter

20% Service Charge and 6.5% Sales Tax are not included in prices

Service staff gratuity not included in prices

## **Black Tie Affair Package – Heavy Hors D’oeuvres Stations**

Includes Coffee Station and Upscale Disposables\* (China available for addl. charge)

\$45.95 per guest if 100 or more guests

\$49.95 per guest if under 100 guests

### **Recommended Menu Includes:**

DBD Charcuterie Boards

Spinach and Artichoke Dip with Baguettes and Crackers

Thinly Sliced Tenderloin of Beef with Silver Dollar Rolls and Sauces

Sundried Tomato Crusted Chicken Skewers with Golden Aioli

Bourbon Glazed Pork Medallions

Cranberry Meatballs

Jumbo Shrimp Cocktail Shooters

An Assortment of Filo Items

Pear and Walnut Salad with Balsamic Dressing

Smoked Gouda Macaroni & Cheese

Seasonal Roasted Vegetables with Balsamic Reduction

\*Additional Hors d’oeuvres may be added for an additional charge.

Choose this menu or customize with selections from the Hors d’oeuvres List for your special event.

(Some items may require an additional charge.)

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## **Diamond Upgrade Package**

\$10 per guest

This package can be added to any wedding package and includes the following upgrades:

- ❖ Choice of: Trieste White and Gold 10” and 7” Plates with Gold Capri Flatware or  
A Gold or Silver Charger with Gold Capri Flatware
- ❖ DBD Charcuterie Boards with Crackers, Crisps and Baguettes for Cocktail Hour  
(replaces one (1) hors d’oeuvre from original package)
  - ❖ Specialty Napkin Fold with Fresh Herb or Greenery  
(Pocket fold to accommodate menu card or rolled and tied napkins)
  - ❖ Choice of Miniature Dessert Station or Late-Night Snack
    - ❖ Coffee Bar with Flavored Syrups and Creamers

## Hors d'oeuvre Options

Cranberry, Swedish, Spicy Italian, or Apricot Chili Meatballs  
Cheese display with crackers  
Sun-dried Tomato Crusted Chicken Skewers  
Caprese Skewers – **V, VG, GF**  
Spinach & Artichoke Dip – **V, GF**  
Bourbon Chicken, Pork or Beef Skewers  
Teriyaki Chicken or Beef Skewers - **GF**  
Bacon Wrapped Chicken & Water Chestnuts - **GF**  
Potato & Cheddar Pierogies w/Onions - **V**  
Pesto Chicken & Goat Cheese Tarts  
Vegetarian Spring Rolls w/Chili Sauce – **V**  
Jumbo Shrimp Cocktail Shooters - **GF**  
Artichoke & Parmesan Tarts - **V**  
Petite Raspberry Chicken & Walnut Croissant  
Sausage & Italian Cheese Stuffed Cubanelle Peppers  
Melon, Prosciutto Caprese Skewers (\$) - **GF**  
Crab Cake Stuffed Mushrooms (\$\$)  
Thinly Sliced Tenderloin of Beef w/Petite Rolls & Sauces (\$\$) - **GF**  
Petite Tenderloin Sandwiches on Silver Dollar Rolls (\$)   
Mini Beef Brisket Sliders w/BBQ Sauce (\$)   
Chilled Shrimp Cocktail Bowl (\$) – **GF**  
Bourbon Glazed Pork Medallions (\$)   
Petite Dijon Crusted Lamb Lollipops (\$\$) – **GF**  
Charcuterie Grazing Table (\$\$) – **V, GF**

Fresh Vegetables w/Dip - **V, VG, GF**  
Fresh Fruit Trifles - **V, VG, GF**  
Fig & Mascarpone Purses  
Tuscan Chicken Tarts  
Spanakopita - **V**  
Raspberry Brie Bites - **V**  
Goat Cheese Bruschetta - **V**  
Asparagus Cigars - **V**  
Chicken or Beef Satay Skewer - **GF**  
Sausage Stuffed Mushrooms - **GF**  
Vegetable Stuffed Mushrooms - **V**  
Antipasto Skewers - **GF**  
Ponzu Shrimp Shooters - **GF**  
Mini Chicken Salad Croissant  
Mini Burger Slides (\$)   
Mini Crab Cakes (\$\$)  
Asian Salmon Sliders (\$)   
Salmon Canapes (\$)   
Smoked Salmon Display (\$) – **GF**  
Shrimp & Grit Shooters (\$) – **GF**  
Chicken & Waffle Bites (\$)   
Mini Meatball Sliders (\$)   
Charcuterie boards (\$) – **V, GF**

## Salad Options

Garden Salad – **V, VG, GF**  
DBD House Salad – **V, GF**  
Traditional Spinach Salad  
Summer Spinach Salad – **V, VG, GF**  
Roasted Asparagus & Strawberry Salad – **V, GF**

Italian Salad – **V, GF**  
Traditional Caesar Salad - **GF**  
Harvest Salad  
Pear & Walnut Salad – **V, GF**  
Fall Apple & Pear Salad – **V, GF**

\*( \$ ) and ( \$\$ ) indicates an upcharge

**V** = Vegetarian, **VG** = Vegan, **GF** = Gluten Free  
Items indicated are already made **V, VG, GF** or can be made as such.

## Entrees

Slow Roasted Beef in Au Jus - **GF**  
Savory Beef Brisket w/3 BBQ sauces - **GF**  
Bourbon Glazed Pork Tenderloin  
Garlic Parmesan Crusted Pork Tenderloin  
Italian Sausage w/Onions & Peppers - **GF**  
Herb Roasted Chicken Quarters - **GF**  
Sun-dried Tomato & Basil Crusted Chicken  
Braised Beef Short Ribs (\$) – **GF**  
Herb Crusted Beef Tenderloin (\$\$) – **GF**  
DBD Crab Cake w/Cajun Remoulade (\$\$)  
Prime Rib w/Au Jus & Horseradish (\$\$) – **GF**  
Grilled Flank Steak (\$) – **GF**

Chicken Picatta - **GF**  
Chicken Cordon Bleu  
Chicken Parmesan – **GF**  
Creamy Chicken Marsala - **GF**  
Creamy Tuscan Chicken  
Bruschetta Chicken  
Mediterranean Stuffed Chicken  
Teriyaki Salmon Filets – **GF**  
Bourbon Glazed Salmon  
Roma Stuffed Chicken  
Steak Diane (\$)

## Accompaniments

Garlic Redskin Mashed Potatoes – **V, GF**  
New Baby Potatoes in Garlic Herb Butter – **V, GF**  
Roasted Seasonal Vegetables - **V, VG, GF**  
Yukon Gold Mashed Potatoes – **V, GF**  
Potato & Cheddar Pierogies w/Onions - **V**  
Petite Green Beans w/Toasted Almonds - **GF**  
Roasted Asparagus w/Lemon Aioli - **V, VG, GF**  
Penne w/Creamy Pancetta Tomato Sauce  
Penne Pasta w/Marinara Sauce - **V, VG**  
Six Cheese Ravioli in Bruschetta Alfredo or Marinara  
Mushroom, Leek, & Gruyere Potato Gratin  
Fried Brussels Sprouts w/Bacon & Onion – **GF**  
Butternut Squash Ravioli w/Cinnamon Pecan Butter (\$)  
Mushroom Ravioli w/Creamy Marsala Sauce (\$) – **V**

Smoked Gouda Mac & Cheese - **V**  
Baked Sweet Potato - **V, VG, GF**  
Baked Potato - **V, GF**  
Rice Pilaf - **V, GF**  
Scalloped Potatoes - **V, GF**  
Fresh Green Beans - **V, GF**  
Penne Pasta w/Alfredo Sauce – **V**  
Bowtie Pasta w/Pesto Alfredo – **V**  
Baked Ziti – **V**  
Twice Baked Potato (\$)

\*(\$ and (\$\$) indicates an upcharge

**V** = Vegetarian, **VG** = Vegan, **GF** = Gluten Free

Items indicated are already made **V, VG, GF** or can be made as such.

## **DBD Dessert Options**

### **Assorted Miniature Dessert and Cookie Bar**

Decorated Cut-out Sugar Cookies, Assorted Petit Fours, Macarons, Assorted Petite Cookies, Dessert Bars.

Coffee Bar with Flavored Syrups and Flavored Creamers  
\$6/person

### **Homemade Pie and Cobbler Bar**

Peach Cobbler, Blackberry Cobbler, Apple Pie, Cherry Pie and Pecan Pie  
With Vanilla Ice Cream and Whipped Cream

Coffee Bar with Flavored Syrups and Flavored Creamers  
\$5/person

### **Cheesecake Bar**

New York Style Cheesecake, Turtle Cheesecake, White Chocolate and Raspberry Cheesecake, Seasonal Cheesecake and Blueberry White Chocolate Cheesecake. Served with Cherry Topping, Blueberry Topping, Fresh Strawberry Topping, and Whipped Cream

Coffee Bar with Flavored Syrups and Flavored Creamers  
\$7/person

### **Ultimate Dessert Bar**

Assorted mix of miniature desserts, pie and cobbler, and cheesecakes  
\$8/person

### **Dessert Shooters**

Decadent Brownie Mousse Shooters, Reese's Peanut Butter Cup Shooters, Vanilla Bean and Berry Mousse Shooters, Cheesecake Shooters, Seasonal Shooters  
(Ordered in batches of 50 with a minimum of 100)  
\$3 each

### **Build Your Own Sundae Bar**

Handel's Ice Cream Cups with Chocolate Syrup, Caramel Syrup, Strawberry Topping, Chopped Reese's Cups, Heath Bar Crunch, Chopped Nuts, Whipped Cream and Cherries  
\$6/person

### **Small 2-Tier Wedding Cake**

Small cake for cutting ceremony. Requires purchase of a Dessert Package.  
\$100.00

\*Minimum of 100 Guests to Secure Package Pricing

\*\*20% Service Charge and 6.50% Sales Tax are not included

## **DBD Late-Night Snacks**

### **Assorted Flatbread Pizzas**

Pepperoni & Cheese Flatbread; Chicken, Pesto, and Goat Cheese Flatbread; Roasted Vegetable Flatbread;  
Tomato, Basil, and Mozzarella Flatbread  
\$6/person

### **Mini Slider Burgers or Mini Meatball Subs**

Miniature Hamburgers, assembled and served with Assorted Condiments **or**  
Italian Meatballs in Homemade Marinara Sauce and Miniature Buns,  
assembled and served with Mozzarella Cheese  
\$5/person

### **Walking Tacos**

Taco Seasoned Ground Beef, Shredded Cheeses, Diced Tomatoes, Sour Cream over a Bag of Crushed  
Doritos  
\$5/person

### **Mini Pulled Pork or Brisket Sliders**

Pulled Pork or Chopped Brisket and Miniature Buns served with  
3 Signature BBQ Sauces and Creamy Cole Slaw  
\$5/person for Pulled Pork  
\$6/person for Chopped Brisket

### **Spicy Brisket Tacos or Hawaiian Carnitas Tacos**

Spicy Brisket with Avocado, Cheddar, and Cilantro Lime Sour Cream **or** Spicy Hawaiian Pulled  
Pork with Mango Pineapple Salsa, Pickled Red Onion and Cilantro Lime Slaw  
\$6/person

### **Cookies and Milk**

Homestyle Chocolate Chip, Oatmeal Raisin and White Chocolate Macadamia Nut Cookies with White and  
Chocolate Milk  
\$3/person

### **Hot Pretzels and Cheese**

Soft-Pretzel Bites w/warm Cheese Sauce, a Variety of Mustards, and a Sweet Honey Mustard Sauce  
\$5/person

### **Chips and Dips**

Potato Chips, Tri-Colored Tortilla Chips and Fresh Pita Chips served with French Onion Dip,  
Hummus, Salsa and Guacamole  
\$4/person

\*Minimum of 75 Guests to Secure Package Pricing

\*\*20% Service Charge and 6.50% Sales Tax are not included

## **Linen Package Pricing**

### **Specialty Linen:**

Iridescent Crush, Crinkle, Matte Satin, Nova, etc. Cloths

120" Rounds and 8 Napkins are available in a variety of colors @ \$45 per table

90 x 156" Cloths in @ \$50 - \$55 per table

Other Specialty Cloths available for Tables and Décor are priced accordingly.

Table Runners are available upon request and individually priced.

Chargers and upgraded flatware, glassware, and plates available and individually priced.

There is a \$125 set-up and clean up fee for putting cloths on and retrieving them.

\*\*20% Service Charge and 6.50% Sales Tax are not included

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### **Contact information:**

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- Website: dishesbydesign.com



## FAQs

### What is the payment structure for my event?

- \$250 due at the time of booking to secure the date
- \$1,500 due 90 days before the event date
- Final payment is due 2 weeks before the event date
- **Note:** All deposits go toward your final payment and are non-refundable

### What types of payments do you accept?

- Cash
- Check
- Zelle (dishesbydesign@yahoo.com)
- Venmo (MelissaDBD) – DO NOT select goods & services or a 4% convenience charge will be added
- Credit Card (4% convenience fee added)

### What if I cancel my event?

- All payments are non-refundable

### What is the service charge and tax?

- All packages will have a 20% service charge and 6.5% sales tax added. The service charge is to cover incidentals, use of our equipment, etc and is not a gratuity for the service staff at your event. We recommend that you include a gratuity separately.

### Should I tip the service staff or is that included in my bill?

- We currently do not add gratuity into your bill. We recommend that you tip the service staff separately by adding the gratuity to your final payment and indicating it as such.

### When do you need to know my final head count?

- A final head count is required 3 weeks before the event date

### When do you need to know my final food choices?

- Final food choices are required 60 days before the event date

### If I choose a buffet, will someone serve the food?

- No, your guests will be able to serve themselves and select any or all of the options you have selected on the buffet.

### What is family style?

- Family style is served at your guests' tables. Each of the food options you selected for your dinner will be served in one serving dish per item for the entire table to enjoy.

### What if I have guests with dietary restrictions?

- Our menu indicates items that are or can be made Gluten Free, Vegetarian, or Vegan. We recommend that you consider these choices when selecting your options. If you have specific concerns, please discuss it with us individually and we will do our best to accommodate your needs.

**On your menu I see (\$) and (\$\$), how do the upcharges work?**

- The single dollar sign indicates a small upcharge fee of a few dollars per person and a double dollar sign indicates a larger upcharge fee per person. Both are subject to the current market prices.

**Will I receive any leftover food from my event?**

- Yes, we will package up any leftover food you have from your event and leave them in the refrigerator at the venue.

**Will you cut my cake?**

- Yes, cake cutting and plating is included in all of our packages. Please let us know before the day of your event if you want any portion of your cake to be saved.

**Can you set up and refill my desserts if I don't purchase desserts from you?**

- There is a \$275 charge for us to set up, refill throughout the night, and pack up any remaining desserts. Otherwise, you are responsible for your dessert table.
- **Note:** If you do purchase a dessert package from us, we will handle the setup, refilling, and packaging up remaining desserts.

**If I want to add a late-night snack, how many people should I order it for?**

- Typically, the late-night snack is served approximately 2 hours after dinner service so you can expect some of your guests to be gone. We recommend ordering for only a portion of your total guest count. This can depend on the snack you're choosing. We are happy to help you figure out roughly how many we'd recommend based on your individual situation.

**Do you provide linens?**

- None of our packages include linens but we do have linen rentals available. In addition to the rental fee for the linens we do charge a \$125 setup and cleanup fee.

**What if I just want to add cloth napkins?**

- You can order cloth napkins through us and prices vary depending on the type of fabric selected.
  - Standard Polyester = \$1.25/person
  - Matte Satin = \$1.75/person
  - Crinkle = \$2.00/person

**What if I want to add a charger to my place setting?**

- Chargers can be added for \$2.00/person