

SPOTLIGHT

DESIGNED CUISINE

A CATERING BY MICHAEL'S COMPANY

6203 Park Avenue, Morton Grove, IL 60053-2636

847.966.6555 • 847.966.2636-Fax

www.designedcuisine.com

Stewart Glass, President • Brett Stein, Executive Chef

Voted "Best Caterer" by North Shore Magazine, Designed Cuisine has built an amazing business over the last seventeen years, creating events ranging from home entertaining for 10-35 guests, an elegant sit-

down dinner for 1,100 or a corporate picnic for 6,000. Chicago's social and corporate hosts alike both depend on Designed Cuisine for Executive Chef Brett Stein's eclectic yet familiar American and Asian delectables. Owner Stewart Glass enthuses, "We're a full-service caterer, using only the finest freshest products and produce." One taste of Chef Stein's Ginger Jalapeno Rice Cake

topped with Grilled Swordfish, Cilantro Aioli and a sprig of Cilantro appetizer, the combination plate of: Char-Grilled Medallion of Tenderloin with Cabernet Reduction and Oven Roasted Halibut Filet atop an Herbed Risotto Cake topped with a sauté of Spinach, Mushroom and Tomato Concassé napped with our Seafood Tomato Cream Sauce and accompanied by Truffle Butter Mashed Potato, Sauté of Baby Carrot and Haricots Verts, and Warm Chocolate Cake with Fresh Raspberries wrapped in Phyllo garnished with Phyllo Tuilles and Fresh Whipped Cream and Strawberries will have you convinced. Stewart adds, "These days being a caterer isn't only about food, it's about making an event happen. So often today, our guests want us to coordinate everything, including entertainment, decor and tents. Although we are happy to provide these amenities, our primary focus is providing our clients with beautifully presented cuisine." As the exclusive caterer for Independence Grove in Libertyville, IL and the preferred caterer for venues as far-ranging as Chicago Indoor Golf, the Lake Forest Club and the Mars Gallery—Designed Cuisine, A Catering by Michael's company can handle any requests from the most demanding gourmet palates. The company also prides themselves on the diversity of their operations, having extensive delivery, picnic and full-service divisions.



Left: **Designed Cuisine:** (top) Molten Chocolate Cakes napped with Raspberry Coulis. (bottom) Filet of Atlantic Salmon, Whitefish Mousse, Spinach, Mushrooms and Scallions wrapped in a Rösti Potato Cake with Roasted Garlic Tomato Sauce and Sauté of Baby Vegetables.