



Full Service Menu 2014

(Our Corporate & Social Events Menu is available for more Casual Dining)



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We look forward in being of service to you to make your event a complete success!

Make Your Next Event..... Unforgettable

We are more than happy to Custom Tailor a Complete Package for you.

Put Our Expertise to Work for You!

Casual to Elegant All Occasions Over 100 Appetizers Party Trays Customized Menus Theme Menus	Beverage & Liquor Service Picnics & Pig Roasts Grilling On Location Pick Up or Delivery Tents, Tables & Chairs Entertainment	Breakfast & Brunch Box Lunches Bi-Monthly Specials Unique Locations One-Stop-Shopping 15 to 15,000 guests
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*We shop locally whenever possible to **Support Local Business** & to provide you with the **Freshest Ingredients!***



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A Quick Guide to all we have to offer

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General Info:

- **All Menus & Pricing** are subject to: change without notice, delivery, minimums, applicable sales tax, caterer usage fees, service charges and menu items are subject to change without notice depending on market availability.
- **Prices** are per person based, unless noted otherwise. Based on a minimum of 75 people and tables of 10 people. Add \$1.00 for tables of 8 people, Minimum \$150 per required Server. *Call for Details on Smaller Sized Events.*
- **Caterer Usage Fees & Service Charges:** Varies depending upon the event location. The Rialto Square Theatre has a \$1.00 per person Caterer Usage Fee.
- **Final Counts** are due (13) days prior to your event date.
- **Deposits:** \$500 - \$1000 deposit (depending upon package selected) and signed contract is required to secure the event date.
- **Gratuities** are not included, but encouraged upon customer's own discretion. *(Suggested rate 3-18%)*
- **Our Exclusive Locations:** **The Barber & Oberwortmann Horticultural Center & George's 174** each have their own brochure custom tailored for that specific location. *Ask for their Brochures.*
- **Other Brochures:** **Corporate & Social Events Menu** is designed for a more casual affair with optional Casual Staffing Packages. It might give you some other options or ideas. **Chef Action Stations** are available also.
- **Other Flyers:** We are your **One-Stop-Shop.** We offer a wide variety of other items and services. Venue & Locations ⇨ Wedding Cakes ⇨ Ice Cream Carts ⇨ S'mores Stations ⇨ Chocolate Fountains ⇨ Candy Buffets ⇨ Professional DJ & Karaoke Service ⇨ Photo Booth ⇨ Rentals of All Types ⇨ And Much, Much More

Full Service Menu

Designed for you to sit back, relax & enjoy. We will take care of it all!

China Package:

- White Rimmed China with Double Gold Band
 - Matching Coffee Cup & Saucer
 - Glass Water Goblet

Full Service Package:

- High Quality Black Marble Plastic Plates
 - Black Plastic Coffee Cup
 - Clear Plastic Water Cup

Both Packages Include:

- Stainless Steel Silverware
- Professional Uniformed Staff (*up to a 5 Hour Event Time*)
- Standard White Linen Tablecloths with Choice of Colored Linen Napkin (*over 20 Colors*)
Colored Linen Tablecloths are available - pricing is based on size & color. Chair Covers with Sash are \$4.25, plus \$100.00 Delivery & Pick Up Fee.
- Served to each Table - Old World Bread & Butter, Lemon Laced Iced Water Carafes & Regular Coffee Service
 - Table set with containers of Salt, Pepper, Butter Dish, Creamer & Sugar Bowl



Other Disposable Packages:



- **GREEN Compostable:** Bagasse Plates, Black Plastic Coffee Cup & PLA Water Cup *Same Price as the Full Service Package*
 - White Plastic: High Quality Plates, Coffee Cup & Clear Plastic Water Cup *Add \$1.00 to the Full Service Package*
- **GREEN Bamboo:** Bamboo Plates, Black Plastic Coffee Cup & PLA Water Cup *Add \$1.75 to the Full Service Package*

Plate or Family Style: Our Friendly Staff will provide the meal directly to your guest tables.

Buffet Style: Includes Elegant Buffet Presentation - Colored Overlays, Props & Elevations ✦ Beautiful Fresh Cut Flowers & Greenery to Accent your Buffet ✦ Contemporary Chafing Dishes ✦ All Buffet Equipment ✦ White Linen Tablecloths & White Skirts for the Buffet
Add a Uniformed Chef Carver for \$195 (1 per 100 guests)

*Buffet tables, guest tables & prep tables are provided by the customer/location or you may rent them through us.
Service Package pricing may vary depending upon the complexity of the event site for labor & equipment.
Gratuities are not included, but encouraged upon customer's own discretion. (Suggested rate 3-18%)
Depending upon the location - Prices are subject to Caterer Usage Fees and/or Service Charges.*

Other Optional Items Available

Standard White Linen Tablecloths (88" x 88", 52" x 114" or 52" x 52") \$6.00 each
Colored Linen Tablecloths Pricing based on size & color
White or Colored Linen Napkins 75¢ each
Disposable Plastic Tablecloths (84" x 84", 54" x 108") \$3.50 each

Specialty Table Package \$ 18.00 per six or eight foot table
A white linen tablecloth & a white skirt on three sides of the table. This package can be used for your Head, Cake, Gift, Reception, Place Card or DJ Tables. (*Colored linen & colored skirt are available at an additional charge.*)

Toasting Wine or Champagne Glass 75¢ per glass
Disposable Toasting Wine or Champagne Flutes 95¢ per glass

Cake Cutting Charge (Bring your own cake, includes dessert place settings) 95¢ per person

We Are Your ONE - STOP - SHOP!

Plate Style Dinners

Artistically Arranged on the Plate & Served to Each Guest - Full Service at its Finest

Salad, Vegetable & Accompaniment Selections listed on page 6.

Dual Entree Selection

Full Service

China

Filet Tenderloin Medallions* with <i>Peppercorn Demi-Glace or Bearnaise Sauce</i> &		
3 Piece Grilled Jumbo Shrimp Dejonghe Brochette.....	\$ 35.00	\$ 39.95
Grilled Salmon Fillet with <i>Bourbon Caramelized Onions or Champagne Sauce</i>	\$ 34.00	\$ 38.95
Boneless Breast of Chicken with Sauce.....	\$ 32.00	\$ 36.95
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, Picata (Lemon White Wine Sauce with Capers & Mushrooms), or Tomato Basil</i>		
Boneless Breast of Chicken with Sauce &		
3 Piece Grilled Jumbo Shrimp Dejonghe Brochette.....	\$ 31.50	\$ 36.25
Grilled Salmon Fillet with <i>Bourbon Caramelized Onions or Champagne Sauce</i>	\$ 20.50	\$ 35.25
London Broil with Mushroom Bordelaise Sauce.....	\$ 28.95	\$ 33.75
Herb Encrusted Pork Medallions.....	\$ 28.50	\$ 33.25
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		

Single Entree Selection

Full Service

China

Filet Tenderloin Medallions* with <i>Peppercorn Demi-Glace or Bearnaise Sauce</i>	\$ 32.00	\$ 36.95
14 oz. Cut of Roast Prime Rib of Beef with <i>Au jus or Peppercorn Demi-Glace</i>	\$ 31.00	\$ 35.95
London Broil with Mushroom Bordelaise Sauce.....	\$ 27.50	\$ 32.25
Roast Beef with <i>Au jus, Peppercorn Demi-Glace or Gravy (7 oz. Dinner)</i>	\$ 26.00	\$ 30.95
(5 oz. Lunch).....	\$ 24.00	\$ 28.00
Stuffed Boneless Breast of Chicken (8 oz. Dinner).....	\$ 28.00	\$ 32.95
Ballotine de Poulet - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette		
Italiano - with Prosciutto & Provolone with Marsala Wine Sauce		
Florentine - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay		
Country Classic - with Roasted Apple & Pecan Dressing with an Apple Brandy Glaze		
Boneless Breast of Chicken (8 oz. Dinner).....	\$ 26.00	\$ 30.95
(5 oz. Lunch).....	\$ 23.00	\$ 26.95
Danielle - topped with minced Red Onion, Bay Shrimp & Scallops with our Wine Dill Sauce		
Oscar - topped with Crab Stuffing & Asparagus with Bearnaise Sauce		
de Jonghe - Grilled topped with Plump Gulf Shrimp de Jonghe		
Romano - Romano Encrusted topped with <i>Quattro Formaggi Sauce or Sauce Mornay</i>		
Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
Caribbean Citrus - Marinated Grilled topped with Mango & Pineapple Relish		
Saltimbocca - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce		
Boneless Breast of Chicken with Sauce (8 oz. Dinner).....	\$ 25.00	\$ 29.95
(5 oz. Lunch).....	\$ 22.50	\$ 26.50
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, Picata (Lemon White Wine Sauce with Capers & Mushrooms), or Tomato Basil</i>		
Herb Encrusted Pork Medallions - Whole Roasted Loin with Eight Herbs & Spices - Hand Carved.....	\$ 25.00	\$ 29.95
Grilled Salmon Fillet with <i>Bourbon Caramelized Onions or Champagne Sauce</i>	\$ 26.00	\$ 30.95
Herb Encrusted Tilapia Pan Seared with Oregano, Basil & Cilantro with White Wine & Lemon.....	\$ 26.00	\$ 30.95
Vegetarian Filet.....	\$ 23.00	\$ 27.95
- Seasoned Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Pepper, Red Onion & Broccoli		
Eggplant Parmesan**.....	\$ 23.00	\$ 27.95
Children's Tender Meal - 2 Piece Chicken Tender (Ketchup/Honey/BBQ), Macaroni & Cheese, & Kernel Corn.....	\$ 19.95	\$ 24.95

* Subject to Market Price. ** Accompaniment Selection is not included.

Multiple Entree Choices (up to 3 Selections, plus Children & Vegetarian Meals) - Please add \$1.00 Service Charge.

Vegetarian, Dietary, Children or Vendor Meals are available upon request.

Custom Menu & Packages are a Welcome Request.

Family & Buffet Style Dinners

Family Style: Served Directly to Each Table in Bowls & Platters. Replenished at Your Request.
Buffet Style: Elegantly Presented with Colored Overlays, Props & Elevations with Fresh Floral Accents.
 Salad, Vegetable & Accompaniment Selections listed on page 6.

Entree Selections: (Choice of 1-2)

- Roast Beef with: *Au jus, Demi-Glace or Gravy*
- Italian Beef Au jus with Peppers & Onions (add 35¢)
- Our USDA Choice Beef is Slow Roasted & Sliced On Our Premises!***
- London Broil with Mushroom Bordelaise Sauce (add \$2.95)
- Thin Sliced Prime Rib of Beef with *Au jus or Peppercorn Demi-Glace* (add \$3.95 - Subject to Market Price)
- Roast Turkey Breast with Gravy
- Deep Fried Chicken (Bone-In) (add 50¢)
- Seasoned Baked Chicken (Bone-In): *Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Boneless Breast of Chicken with Sauce (add \$1.95)
- Sauce Choice: Napa Valley (White Wine Cream), Marsala, Picata (Lemon White Wine Sauce with Capers & Mushrooms), or Tomato Basil*
- Roast Loin of Pork with Gravy
- Baked Ham: *Honey or Pineapple Glaze*
- Meatballs: *Burgundy Gravy, Stroganoff, Marinara, BBQ Sauce, or Sweet & Sour*
Add Buttered Egg Noodles with the Meatballs for 50¢
- Herb Encrusted Pork Medallions - Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved (add \$1.75)
- Pulled Pork: *Tex-Mex Spiced or BBQ Sauced* (add 25¢)
- Whole Roasted Pig: *Tex-Mex Spiced or BBQ Sauced* (add \$2.05, plus Roasting Package Fee of \$350 Carved On Site or \$175 Pre-Carved)
- Italian Sausage Wedges with Peppers & Onions in Marinara
- Polish Sausage Wedges with Sauerkraut
- Grilled Bratwurst Wedges with Sauerkraut
- Grilled Salmon Fillet *with Bourbon Caramelized Onions or Champagne Sauce* (add \$2.50)
- Vegetarian Filet - Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red & Green Pepper, Red Onion & Broccoli (add \$1.95)

Entree Selections: (Choice of 1)

- Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Mostaccioli: *Meat or Marinara Sauce. Or Vodka Sauce* (add 35¢)
- Hot Corkscrew Pasta Tossed with Basil & Vegetables
- Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
- Lemon Linguini with Sun-dried Tomato
- Fettuccini Alfredo
- Spinach & Cheese Stuffed Shells with Vodka Sauce (add \$1.75)
- Cheese Tortellini with Red Pepper Pesto (add \$1.75)

	<u>Full Service</u>	<u>China</u>
Family Style Dinner (3 Entrees)	\$ 27.00	\$ 31.95
Buffet Style Dinner (3 Entrees)	\$ 27.00	\$ 31.95
Buffet Style Dinner (2 Entrees)	\$ 24.75	\$ 29.50

Vegetarian, Dietary, Children or Vendor Meals are available upon request. Custom Menu & Packages are a Welcome Request.

Plate, Family & Buffet Style Dinners

Salad, Vegetable & Accompaniment Selections. See previous pages 4 & 5 for Entree Selections.

Salad Selections: (Choice of 1 - Served Plate Style to Each Guest)

- Spring Mix Salad with Tomato, Cucumber & Homemade Croutons
- Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Homemade Croutons
- Chef's Caesar Salad with Red Onion, Parmesan, Homemade Croutons & Tossed with Caesar Dressing
 - Garden Tossed Salad with Shredded Red Cabbage, Shredded Carrots, Tomato & Cucumber
- Fresh Cut Fruit Salad - Seasonal Selection of Cantaloupe, Honeydew, Watermelon & Grapes Garnished with Mint, Strawberry & Kiwi
 - Smoked Salmon Plate - Smoked Salmon with Capers, Red Onion, & Tomato Slice on a Bed of Spring Mix Salad (add \$3.50)
 - Mixed Greens with Goat Cheese Crumbles, Apple Slices, Chopped Walnuts & Dried Cranberries (add \$3.00)
- Caprese Salad - Beefsteak Tomato Slices with Buffalo Mozzarella, Fresh Basil & Virgin Olive Oil on a Bed of Spring Mix Salad & Served with Balsamic Vinaigrette (add \$1.50)

Soup may be an option depending upon the location and kitchen capabilities.

1 Dressing Choice Included: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, or Low-Cal Italian

Optional Table Dressing Choices: 2 Choices = \$8.00 per Table ⇄ 3 Choices = \$10.00 per Table

Optional Salad Topping: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 25¢ per topping

Course Add-Ons:

Shrimp Cocktail: 2 Piece - \$3.50 3 Piece - \$4.25 (Subject to Market Price)

Lemon or Raspberry Sorbet - \$1.95

Antipasto Platter - \$23.95 per table

Bruschetta Dip with Crostinis - \$13.25 per table

Grilled & Chilled Marinated Vegetable Platter - \$12.50 per table

Fresh Cut Vegetable Platter with Ranch or Dill Dip - \$11.95 per table

Chilled Puree Shooter - \$2.75

Individual 2 oz. shot of Gazpacho, Ginger Melon, Cantaloupe, Vichyssoise, Roasted Tomato, Zucchini or Red Bell Pepper

Vegetable Selections: (Choice of 1)

- Caribbean Blend - Broccoli, Yellow Carrots, Green Beans & Red Peppers
 - California Blend - Carrots, Cauliflower & Broccoli
 - Baby Carrots: *Glazed or Dill Butter*
 - Green Beans: *Almondine, Tomato Basil, or Bacon & Onion*
 - Broccoli Spears: *Garlic Sauce or Buttered*
 - Buttered Corn: *Confetti or Kernel*
 - Fresh Asparagus: *Hollandaise Sauce or Buttered* (add \$1.75)
 - Chef's Choice Vegetable Stir Fry (add 75¢)
- Gourmet Vegetable: *Whole Fingerling Carrots or Haricots Verts* (add 75¢)

Accompaniment Selections: (Choice of 1)

- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Garlic & Rosemary, Bacon & Onion, or Garlic & Parmesan*
 - Whipped Potatoes: *3 Cheeses, Garlic, Pesto or Buttered*
 - Au Gratin Potatoes
 - Wild Rice Blend with Sauteed Mushrooms
 - Rice Pilaf
 - Sliced Bread Dumplings with Gravy
 - Homemade Sage Dressing
- Pommes Dauphinoise - Sliced Potato Layers with Savory Custard Cream & Gruyere Cheese (add \$1.25)
 - Idaho Baked Potato with Sour Cream (add 95¢)

Vegetarian, Dietary, Children or Vendor Meals are available upon request.

Custom Menu & Packages are a Welcome Request.

Sensational Stations

Trendy Chef Action Stations. Classy, Interactive & Fun!

Salad Bar Station Light, Crisp & Refreshing!

Includes: Iceberg Lettuce, Cut Romaine, Spring Mix Salad & Homemade Seasoned Croutons

Grilled Seasoned Chicken	Green & Red Pepper	Red Onion	Pecans or Walnuts
Crumbled Bacon	Tomato Wedges	Sliced Radishes	Shredded Cheddar Cheese
Shredded Carrots	Sliced Mushrooms	Sliced Black Olives	Parmesan Cheese
Cucumber Coins	Broccoli Florets	Dried Cranberries	Crumbled Bleu Cheese

Choice of 3 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian
Add Baby Rock Shrimp for \$1.50 ✦ Add Chopped Egg for 65¢ ✦ Add Diced Ham or Turkey for \$1.15
Optional - Chef Designer to individually make your guest's salad for \$195.00 - (1 per 75-100)

Pasta Station Guests will love creating their own pasta dish!

Toppings: Garlic, Mushroom, Broccoli, Red Onion, Red & Green Pepper
Add Zucchini, Diced Tomato, Black Olive, Fresh Basil & Spinach for \$1.45 ✦ Add Ground Italian Sausage & Diced Chicken Chunks for \$1.95

Pastas: Penne, Fettuccini & Tri-Colored Rotini
Upgrade One Pasta to Cheese Tortellini for \$1.75

Sauces: Garlic & Olive Oil, Italian Marinara & Alfredo

Parmesan Cheese, French Bread & Butter
Required Pasta Chef is \$195.00 - (1 per 40-60)

Mashtini Bar Station

A new spin enjoying classic Butter Whipped Potatoes or Red Skin Garlic Mashed Potatoes that your guest will enjoy and be talking about for months and even years later.

Single Use Martini Glass	Crumbled Bacon	Chopped Scallions
Shredded Cheddar Cheese	Diced Tomato	Butter
Parmesan Cheese	Broccoli	Sour Cream

Add Some Additional Items for 30¢ each:
Jalapeño Slices ✦ Sautéed Mushrooms ✦ Grilled Zucchini & Yellow Squash Hash ✦ Creamy Country Gravy ✦ Crumbled Bleu Cheese ✦
Crumbled Italian Sausage with Cranberries & Sage (add 5¢) ✦ Rosemary Roasted Chicken Chunks (add 10¢) ✦ Basil Pesto (add 15¢) ✦
Grilled Thinly Sliced Flat Iron Steak (add 35¢) ✦ Smoked Salmon (add 55¢) ✦ Garlic Sautéed Shrimp (add \$1.85)
Optional - Martini Glass Rental - Call for prices & availability.
Optional - Chef Designer to individually make your guest's potato creation for \$195.00 - (1 per 75-100)

Chef Carver Station Carving at its best - Juicy & Delicious!

Choice of 1: (Choose an Additional Meat for \$3.95)
Roast Beef with Corn Dusted Kaiser Rolls, Peppercorn Demi-Glace & Stone Ground Mustard
Roast Loin of Pork with Pretzel Rolls & Citrus BBQ Sauce
Baked Boneless Ham with Sliced Rye Rolls & Honey Dijon Mustard
Roast Turkey Breast with Sliced Dinner Rolls & Cranberry Mayonnaise (add 45¢)
Call for Market Pricing on Filet Tenderloin & Roast Prime Rib of Beef
Required Chef Carver is \$195.00 - (1 per 100-125 & 1 Chef per 2 Items)

Full Service China

\$ 35.95 \$ 40.75

Elegant Cocktail Reception

All Stationary or Some Passed

Fresh Cut Fruit Display

Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed & garnished with Grapes.
Choice of 2 Dips: *Kahlua, Amaretto, Strawberry or Caramel Cream*

Domestic Cheese Assortment

This winning combination of American, Jalapeño, Swiss & Salami Cheese slices surrounds a wedge of Brie with Brown Sugar & Pecans.
Gouda Wedges & Cheddar Cubes add to the experience. Garnished with Grapes.

Marinated Vegetable Platter

A seductive medley of Asparagus, Zucchini, Yellow Squash, Baby Corn, Broccoli, Artichoke Hearts, Water Chestnuts, Red & Green Peppers
Marinated in Italian Herbs & Olive Oil, Grilled to perfection & then Chilled. Served with Balsamic Vinaigrette.

Assorted Hot Hors D'oeuvres: (Choice of 4)

Chicken Tender: *Fried, Buffalo, Orange, or Sweet & Sour*
Crab Cake with Remoulade
Crab Rangoon with Sweet & Sour
Deep Dish Pizza Bite: *Cheese, Sausage, Pepperoni, Mushroom, or Vegetable*
Egg Roll with Sweet & Sour: *Shrimp & Pork, or Vegetable*
Glazed Bacon Wrapped Water Chestnut
Meatball in: *Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour*
Mushroom Cap Filled with: *Spinach, Italian Sausage, or Bleu Cheese*
Potato Skin Topped with: *Pesto Whipped Potatoes, Doubled Baked, or Cheddar, Bacon & Chives*
Quesadilla Section: *Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese*
Quiche: *Broccoli, Lorraine, Spinach, or Brie Cheese & Mango Chutney*
Chicken Skewer: *Pesto, Teriyaki, Hawaiian with Sweet & Sour, or Satay with Peanut Sauce*
Tortellini Skewer: *Pesto or Alfredo Sauce*

Assorted Cold Hors D'oeuvres: (Choice of 2)

Celery Stick with: *Herb Cream Cheese or Cheddar*
Cherry Tomato Filled with: *Salmon Cream Cheese or Cheddar*
Cold Potato Skin Topped with: *Red Skin Potato Salad, or Sour Cream, Cheddar, Bacon & Chives*
Ham & Cream Cheese Pinwheel
Open Faced Cucumber Sandwich
Pastry Cup Filled with: *Crab Salad, Tarragon Chicken Salad, or Spicy Black Beans*
Prosciutto Wrapped Melon (Cantaloupe & Honeydew)
Salami Coronet with: *Cream Cheese or Black Olive*

Chef Carver Station *Carving at its best - Juicy & Delicious!*

Choice of 1: (Choose an Additional Meat for \$3.95)

Roast Beef with Corn Duster Kaiser Rolls, Peppercorn Demi-Glace & Stone Ground Mustard

Roast Loin of Pork with Pretzel Rolls & Citrus BBQ Sauce

Boneless Baked Ham with Rye Rolls & Honey Dijon Mustard

Roast Turkey Breast with Sliced Dinner Rolls & Cranberry Mayo (add 45¢)

Call for Market Pricing on Filet Tenderloin & Roast Prime Rib of Beef

Chef Carver is Included.

Full Service

China

\$ 28.50 \$ 33.25

Wedding Packages

Custom Menus & Packages are a Welcome Request

The Edge Wedding Package

Passed Hors D'oeuvres (*The Classic or The Grandeur*)

Wedding Cake

Fresh Floral Centerpieces for Head & Guest Tables

132" Round Colored Linen Tablecloths (Floor Length)

Specialty Table Packages (White Linen & White Skirting for Head, Cake, Gift, Place Card & DJ Tables)

\$ 14.50 (Based on Tables of 10 people. Add to the Full Service Package Price. No Substitutions.)

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.

Ask for our Flyers on additional services that we offer.

- Wedding Cake & Cupcake (see page 17)
 - Chocolate Fountain
 - Ice Cream & Sundae Bar Carts
 - S'mores Station
 - Candy Buffet
 - Late Night Snack Package (see page 16)
 - Specialty Food Carts
 - Preferred DJ Service: [Better Than A Jukebox](http://betterthanajukebox.com), Mike Obrzut (708)203-5220 betterthanajukebox.com
5 Hours = \$720 • 4 Hours = \$600 • Ceremony add \$130
 - Bands & Musicians
 - Photo Lounges & Photo Booths
 - Floral, Rentals & Decor
 - Custom Uplighting Packages
 - Many Referral Lists for all of your event needs
-

Optional Add-Ons

Specialty Table Packages (White Linen & White Skirt) are \$18.00 per Table
(Specialty Table Packages for Head, Cake, Gift, Place Card & DJ Tables are included with the Dinner & Banquet Packages.)
Colored Linens & Colored Skirt are Also Available - Call for Pricing

132" Round Colored Linen Tablecloths (Floor Length) are \$21.00 per Table

108" Round Colored Linen Tablecloths (18" Overhang) are \$12.25 per Table

90" Round Colored Linen Tablecloths (9" Overhang) are \$9.50 per Table

Chair Cover with Sash is \$4.25 per Chair, plus \$100 delivery & pick up fee

Limited Service Buffets

Our friendly staff will be available to serve & replenish your buffet along with clearing guest tables after the serve.

Deluxe - Touch of Class Package:

- 9" Black Marble Plate or 10" Compostable Plate
 - Clear Plastic Fork & Knife with Paper Napkin
- Upgrade the Plates: Black Marble - 10.25" for 60¢
White - 10.25" for 70¢ ✦ GO GREEN: 11" Bambu Plate for \$1.10*
- Add Rolled Stainless Steel Silverware (Fork & Knife) with
a Colored Linen Napkin \$1.75*

China - Touch of Class Package:

- 10.25" White Rimmed China Plate with Double Gold Band
 - Stainless Steel Silverware (Fork & Knife)
 - Colored Linen Napkin
- Lemon Laced Iced Water Carafes Served to the Tables
 - Clear Plastic Water Cup
 - Salt & Pepper Set at Each Table

Both Packages Include: Uniformed Buffet Attendants ✦ Elegant Buffet Presentation - Colored Overlays, Props & Elevations ✦ Beautiful Fresh Cut Flowers & Greenery to Accent your Buffet ✦ Contemporary Chafing Dishes ✦ All Buffet Equipment ✦ White Linen Tablecloths & White Skirts for the Buffet

*Based on a Minimum of 100 people & a 3 Hour Event Time. Additional Staff Time is Available at \$30.00 per hour per staff
Service Package pricing may vary depending upon the complexity of the event site for labor & equipment.
The Full Service Package Description on page 3 is not valid with Limited Service Buffets.*

Optional Add Ons:

Standard White Linen Tablecloths (88" x 88", 52" x 114" or 52" x 52") \$6.00 each
Specialty Table Package \$ 18.00 per six or eight foot table

A white linen tablecloth & a white skirt on three sides of the table. This package can be used for your Head, Cake, Gift, Reception, Place Card or DJ Tables.

Hot Brewed Beverages with Cups & Condiments: Choice of: Regular Coffee ✦ Decaffeinated Coffee ✦ Hot Tea ✦ Hot Chocolate
\$ 43.95 per 50 Styro Cups ✦ \$ 61.45 per 50 Black Plastic Cups ✦ GO GREEN: \$ 53.45 per 50 Compostable Cups

Other Menu Options are in our **Corporate & Social Events Menu**

Hot & Cold Buffets, Gourmet & Theme Menus, Breakfast & Brunch, Picnics & Pig Roasts, & Much More

China - Touch of Class Package is \$ 11.95 ✦ **Deluxe - Touch of Class Package** is \$ 5.25

Just Add the Service Package price to the Menu Price in that Brochure

Custom Menu & Packages are a Welcome Request

Wedding Grill Buffet

Boneless Pork Chop (8 oz.)
Boneless Chicken Breast (5 oz.)
Includes Warm BBQ Sauce on the Side

*To Substitute the Chicken for:
Chicken & Pineapple Brochette (add 75¢)
Teriyaki Glazed Beef Brochette (add 95¢)*

*To Substitute the Pork Chop for:
Teriyaki Glazed Beef Brochette (add 75¢)
1/2 Slab of BBQ Ribs (add \$4.95)*

Includes: Dinner Roll, Butter & Upgraded 10.25" Black Marble Plate

Deluxe Touch of Class..... \$ 19.95
China Touch of Class..... \$ 26.65

Based on a Minimum 150 people. For 100-149 people add \$75.00 Grilling Fee.

Grilled On Site Entrees: Includes Both Entrees!

Side Dish Selections: (Choice of 3)

- Red Skin Potato Salad
- Rotini Pasta Salad
- Fresh Cut Fruit Salad
- Cole Slaw: Creamy or Vinaigrette
- Garden Tossed Salad with Tomato & Cucumber
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Green Beans: Almondine, Tomato Basil, or Bacon & Onion
 - Baby Carrots: Glazed or Dill Butter
- Buttered Corn: Cobbette, Confetti or Kernel
 - Baked Bean with Brown Sugar
- Whipped Potatoes: 3 Cheeses, Garlic or Buttered
 - Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: Bacon & Onion, or Garlic & Rosemary
 - Rice: Wild Rice with Sautéed Mushrooms, or Pilaf
- Idaho Baked Potato with Butter & Sour Cream (add 95¢)

Limited Service Hot Buffet

Our friendly staff will be available to serve & replenish your buffet along with clearing guest tables after the serve.

Entree Selections:

- Roast Beef: *Thick or Thin Cut with Au jus, Demi-Glace or Gravy*
 - Italian Beef Au jus with Peppers & Onions (add 35¢)
 - ***Our USDA Choice Beef Slow Roasted & Sliced On Our Premises!***
 - Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
 - Mostaccioli: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
 - Italian Sausage *Wedges or Whole* with Peppers & Onions in Marinara
 - Polish Sausage *Wedges or Whole* with Sauerkraut
 - Grilled Bratwurst with Sauerkraut
 - London Broil with Mushroom Bordelaise Sauce (add \$2.95)
 - Pulled Pork: *Tex-Mex Spiced or BBQ Sauced (add 25¢)*
 - Chicken Tenders - 2 Piece (add 20¢)
 - Roast Turkey Breast with Gravy
 - Roast Loin of Pork with Gravy
 - Baked Ham: *Honey or Pineapple Glaze*
 - Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
 - Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
 - Hot Corkscrew Pasta Tossed with Basil & Vegetables
 - Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
 - Lemon Linguini with Sun-dried Tomato
 - Fettuccini Alfredo
 - Boneless Breast of Chicken with Sauce (add \$1.25)
Sauce Choice: Napa Valley, Marsala, Picata or Tomato Basil
 - Stuffed Shells with Vodka Sauce (add \$1.50)
Add Giardiniera: \$3.95 (8 oz.) ✦ \$5.95 (16 oz.)
- Add a Dip (8 oz.) for \$4.50: BBQ, Ranch, Frank's Hot Sauce or Honey Mustard*

Hot Side Dish Selections:

- Broccoli Spears: *Garlic Sauce or Buttered*
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Baby Carrots: *Glazed or Dill Butter*
- Green Beans: *Almondine, Tomato Basil, or Bacon & Onion*
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Beans: *Baked with Brown Sugar or Refried*
- Chef's Choice Vegetable Stir Fry (add 75¢)
- Asparagus: *Hollandaise Sauce or Buttered (add \$1.75)*
- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Bacon & Onion, Garlic & Rosemary, or Garlic & Parmesan*
- Whipped Potatoes: *3 Cheeses, Garlic or Buttered*
- Au Gratin Potatoes
- Rice: *Wild Rice with Sautéed Mushrooms, Pilaf or Spanish*
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy
- Idaho Baked Potato with Butter & Sour Cream (add 75¢)
- Pommes Dauphinoise (add \$1.25)
Sliced Potato Layers with Savory Custard Cream & Gruyere Cheese

Salad Selections:

All of our Salads are Homemade!

- Red Skin Potato Salad
 - Cole Slaw: *Creamy or Vinaigrette*
 - Rotini Pasta Salad
 - Macaroni Salad
 - Fresh Cut Fruit Salad
 - Bow Tie Pasta Salad (add 35¢)
 - Taffy Apple Salad (add 45¢)
 - Gazpacho Salad (add 45¢)
 - Cucumber Salad Vinaigrette (add 45¢)
 - Garden Tossed Salad with Tomato & Cucumber (add 90¢)
 - Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons (add 90¢)
 - Chef's Caesar Salad with Red Onion, Parmesan & Croutons (add 90¢)
 - Spring Mix Salad with Tomato, Cucumber & Croutons (add 90¢)
- Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian*
- Add Any Salad Topper: 25¢ per person per topping
Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple*

Menus Include Bread & Butter

Touch of Class Package:

Deluxe

China

3 Entrees, 2 Hot Sides, & 1 Salad	\$ 15.55	\$ 22.25
3 Entrees, 1 Hot Side, & 1 Salad	\$ 14.30	\$ 21.00
3 Entrees & 2 Salads	\$ 13.75	\$ 20.45
2 Entrees, 2 Hot Sides, & 1 Salad	\$ 13.80	\$ 20.50
2 Entrees, 1 Hot Side & 2 Salads	\$ 13.40	\$ 20.10
2 Entrees & 3 Salads	\$ 13.20	\$ 20.00
2 Entrees, 1 Hot Side, 1 Salad	\$ 12.80	\$ 19.50
2 Entrees & 2 Salads	\$ 12.20	\$ 18.90

Remove a Salad Selection - Deduct 65¢

Hors D'oeuvres

Start Your Event Off Right with Some Delicious Appetizers

Hors D'oeuvres Packages:

The Classic

Choice of 4 Selections:

- Chicken Tender: *Fried, Buffalo, Orange, or Sweet & Sour*
- Corn Dog with Yellow Mustard
- Crab Cake with Remoulade
- Crab Rangoon with Sweet & Sour
- Glazed Bacon Wrapped Water Chestnut
- Meatball in: *Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour*
- Mushroom Cap Filled with: *Spinach, Italian Sausage, or Bleu Cheese*
- Mushroom Cap Filled with Crab
- Potato Skin Topped with: *Pesto Whipped, or Cheddar, Bacon & Chives*
- Phyllo Dough with Spinach & Feta (Spanikopita)
- Chicken & Cheese Quesadilla Section
- Tortellini Skewer with: *Pesto or Alfredo Sauce*

\$ 5.50 - 4 Pieces Per Person

The Grandeur

Choice of 2 Hot Selections:

- Beef Teriyaki Skewer
- Chicken Satay with Peanut Sauce
- Crab Cake with Remoulade
- Mushroom Cap Filled with: *Spinach, Italian Sausage, or Bleu Cheese*
- Quiche: *Broccoli, Lorraine, Spinach, or Brie Cheese & Mango Chutney*
- Tortellini Skewer with: *Pesto or Alfredo Sauce*

Choice of 1 Cold Selection:

- Celery Stick with: *Herb Cream Cheese or Cheddar*
- Cherry Tomato Filled with: *Salmon Cream Cheese or Cheddar*
- Fresh Cut Fruit Skewer with Strawberry Dip
- Open Faced Cucumber Sandwich
- Pastry Cup Filled with: *Tarragon Chicken Salad or Spicy Black Beans*

\$ 4.95 - 3 Pieces Per Person

<u>COLD HORS D'OEUVRES</u>	<u>50 PIECE</u>	<u>25 PIECE</u>
Asparagus Wrapped with Prosciuto	\$ 74.50	\$ 39.25
Celery Stick with: <i>Herb Cream Cheese or Cheddar</i>	\$ 31.00	\$ 17.50
Cherry Tomato Filled with: <i>Salmon Cream Cheese or Cheddar</i>	\$ 45.50	\$ 24.75
Cherry Tomato Filled with Crab	\$ 50.50	\$ 27.25
Cucumber Cup Topped with: <i>Crab Salad or Chicken Salad</i>	\$ 56.00	\$ 29.00
Cold Potato Skin Topped with: <i>Red Skin Potato Salad, or Sour Cream, Cheddar, Bacon & Chives</i>	\$ 45.00	\$ 24.50
Ham & Cream Cheese Pinwheel	\$ 41.00	\$ 22.50
Open Faced Cucumber Sandwich	\$ 40.50	\$ 22.25
Pastry Cup Filled with: <i>Crab Salad, Tarragon Chicken Salad or Spicy Black Beans</i>	\$ 52.00	\$ 28.00
Prosciuto Wrapped Melon (Cantaloupe & Honeydew)	\$ 46.00	\$ 25.00
Salami Coronet with: <i>Cream Cheese or Black Olive</i>	\$ 34.50	\$ 19.25
Shrimp Wrapped with Pea Pod	\$ 91.50	\$ 47.75
Skewer: Antipasto (Salami, Roasted Red Pepper, Provolone, Artichoke Heart & Kalamata Olive)	\$ 55.00	\$ 29.50
Skewer: Caprese (Ciliegene Mozzarella, Grape Tomatoes & Fresh Basil with Balsamic Vinaigrette)	\$ 65.50	\$ 34.75
Skewer: Tortellini with Pesto	\$ 55.50	\$ 29.75
Skewer: Domestic Cheeses (Muenster, Cheddar, Mozzarella, American & Black Olive)	\$ 54.50	\$ 29.25
Skewer: Fresh Cut Fruits with Strawberry Dip (Cantaloupe, Honeydew, Pineapple & Grape)	\$ 51.00	\$ 27.50

Cold Appetizer Variety Platter - 48 Pieces \$ 49.00

- Cherry Tomato Filled with Cheddar ⇨ Mushroom Cap Filled with Crab
- Prosciuto Wrapped Melon ⇨ Cold Potato Skin with Sour Cream, Cheddar, Bacon & Chives

Don't Forget the Place Settings

- 7" White Plastic Plate, Fork & Napkin 80¢ per setting
- 7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
- 7" Standard Plate, Fork & Napkin 40¢ per setting

Hors D'oeuvres

Start Your Event Off Right with Some Delicious Appetizers

HOT HORS D'OEUVRES	50 PIECE	25 PIECE
Beef Taco <i>Add a Dip (8 oz. Container): Cheddar Cheese Sauce or Salsa for \$4.50</i>	\$ 34.50	\$ 19.25
Beef Wellington	\$ 79.50	\$ 41.75
Chicken Tender: <i>Fried, Buffalo, Orange, or Sweet & Sour</i> <i>Add a Dip for Chicken (8 oz. Container): BBQ, Ranch, Bleu Cheese, Frank's Hot Sauce or Honey Mustard for \$4.50</i>	\$ 39.00	\$ 21.50
Chicken Wing: <i>Fried, Buffalo, Orange, Teriyaki, Rotisserie, or Lemon Pepper</i>	\$ 33.00	\$ 18.50
Corn Dog with Yellow Mustard	\$ 35.00	\$ 19.50
Crab Rangoon with Sweet & Sour	\$ 61.00	\$ 32.50
Crab Cake with Remoulade	\$ 58.50	\$ 31.25
Deep Dish Pizza Bite: <i>Cheese, Sausage, Pepperoni, Mushroom, or Vegetable</i>	\$ 61.00	\$ 32.50
Egg Roll with Sweet & Sour: <i>Shrimp & Pork, or Vegetable</i>	\$ 52.00	\$ 28.00
Glazed Bacon Wrapped Scallop	\$ 92.50	\$ 48.25
Glazed Bacon Wrapped Water Chestnut	\$ 61.00	\$ 32.50
Italian Sausage Chunk in Marinara	\$ 30.00	\$ 17.00
Meatball in: <i>Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour</i>	\$ 23.00	\$ 13.50
Mini Sandwiches: <i>BBQ Pulled Pork with Hawaiian Roll, Cheeseburger with Bun & Pickle, Hot Dog with Bun, Diced Onion & Mustard, or Marsala Portabella Mushroom with Hawaiian Roll</i>	\$ 76.50	\$ 40.25
Mushroom Cap Filled with: <i>Shrimp de Jonghe, Seafood, or Boursin</i>	\$ 77.00	\$ 40.50
Mushroom Cap Filled with: <i>Spinach, Italian Sausage, or Bleu Cheese</i>	\$ 71.50	\$ 37.75
Phyllo Dough with: <i>Brie & Raspberry, or with Gorgonzola, Olives & Sun-dried Tomatoes</i>	\$ 81.00	\$ 42.50
Phyllo Dough with Spinach & Feta (Spanikopita)	\$ 73.00	\$ 38.50
Mini Double Baked Potato Loaded (Traditional topped with Cheddar, Bacon & Chives)	\$ 55.00	\$ 29.50
Mini Double Baked Potato: <i>Traditional, or Pesto Whipped</i>	\$ 49.50	\$ 26.75
Potato Skin Topped with Cheddar, Bacon & Chives	\$ 49.50	\$ 26.75
Quesadilla Section: <i>Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese</i>	\$ 35.00	\$ 19.50
Quiche: <i>Broccoli, Lorraine, Spinach, or Brie Cheese & Mango Chutney</i>	\$ 66.50	\$ 35.25
Skewer: Shrimp de Jonghe (1 piece)	\$ 92.00	\$ 48.00
Skewer: Beef Teriyaki	\$ 90.50	\$ 47.25
Skewer: Chicken: <i>Pesto, Teriyaki, Hawaiian with Sweet & Sour, or Satay with Peanut Sauce</i>	\$ 86.50	\$ 45.25
Skewer: Tortellini with: <i>Pesto or Alfredo Sauce</i>	\$ 55.50	\$ 29.75

Hot Appetizer Variety Platter - 100 Pieces \$ 99.00

Lemon Pepper Baked Chicken Wing ⇨ Glazed Bacon Wrapped Water Chestnut
Quiche Lorraine ⇨ Potato Skin with Cheddar, Bacon & Chives

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting
7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
7" Standard Plate, Fork & Napkin 40¢ per setting

Party Platters

Start Your Event Off Right with Some Delicious Appetizers

Fruits

Fresh Cut Fruit Display

Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed & garnished with Grapes.

Dip Choice: Kahlua, Amaretto, Strawberry or Caramel Cream

Large - (serves up to 40) **\$ 49.50** ✧ **Small** - (serves up to 20) **\$ 26.75**

Additional 8 oz. Dips available at \$4.50 per dip

Creative Watermelon Carving

Choice of: Basket, Whale, Carriage or Peacock

Filled with Fresh Cut Fruit Salad. Charmingly garnished with Seasonal Fruits & Berries.

Per Carving - (serves up to 40) **\$ 75.00**

Additional Fruit Salad for replenishing is \$1.35 per portion

Add A Chef Carved Adornment

Monkey - Pineapple, Honeydew, & Orange **\$ 35.00**

Penguin - Honeydew, Orange & Apple **\$ 25.00**

Swan - Honeydew **\$ 16.50**

Swan - Apple **\$ 9.00**

Veggies

Fresh Cut Vegetable Crudités

Fresh cut Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins & Bell Pepper Strips displayed elegantly.

Dip Choice: Ranch or Dill

Large - (serves up to 45) **\$ 41.75** ✧ **Small** - (serves up to 25) **\$ 22.90**

Additional 8 oz. Dips available at \$4.50 per dip

Add an 8 oz. Asiago or Bleu Cheese Dip for \$6.25 per dip

Marinated Vegetable Platter

A seductive medley of Asparagus, Zucchini, Yellow Squash, Baby Corn, Broccoli, Artichoke Hearts, Water Chestnuts, Red & Green Peppers Marinated in Italian Herbs & Olive Oil, Grilled to perfection & then Chilled. Served with Balsamic Vinaigrette.

Large - (serves up to 45) **\$ 49.95**

Dips & Snacks

Dips - 32 oz. Containers (serves up to 20):

Black Bean & Corn Dip with Tortilla Chips **\$ 23.25**

Bruschetta Dip with Crostinis **\$ 26.25**

Herb Goat Cheese Dip with Crostinis **\$ 36.00**

Roasted Red Pepper Hummus with Pita Triangles **\$ 26.00**

Salsa with Tortilla Chips **\$ 24.50**

Spinach & Artichoke Dip with Pita Triangles **\$ 24.95**

Spinach Dip in Rye Bread

Large - (5 lbs., serves up to 30) **\$ 49.95**

Seven Layer Salad *Spicy or Mild*

Layers of Refried Beans, Lettuce, Salsa, Cheddar Cheese, Jalapeño Peppers, Black Olives & Sour Cream. Served with Tortilla Chips.

Large - (serves up to 30) **\$ 49.95**

Snacks: (serves up to 10):

Mixed Nuts **\$ 7.35 per pound**

Potato Chips **\$ 5.25 per 16 oz. bag**

Pretzels **\$ 6.25 per 20 oz. bag**

Cheeses

Domestic Cheese Assortment

This winning combination of American, Jalapeño, Swiss & Salami Cheese slices surrounds a wedge of Brie with Brown Sugar & Pecans. Gouda Wedges & Cheddar Cubes add to the experience. Garnished with Grapes.

Large - (serves up to 45) **\$ 65.00** ✧ **Small** - (serves up to 25) **\$ 35.00**

Imported Gourmet Cheese Display

This selection of imported cheeses include a variety of Havarti, Brie Cheese, Herb Boursin, Smoked Cheddar & a Goat Cheese log. Garnished with Seasonal Fruits.

Large - (serves up to 45) **\$ 72.50**

Array of Brie Cheeses Tray

Wedge Brie Cheeses topped with: Brown Sugar & Pecans ✧ Strawberry ✧ Mandarin Orange ✧ Sun-dried Tomato with Pesto.

Large - (2lbs., serves up to 30) **\$ 49.95**

Trays include a variety of Crackers:

Large - 3 Sleeves ✧ Small - 2 Sleeves

Add an extra Sleeve of Crackers for \$2.75

Meats & Cheeses

Julienne Cheese & Sausage Platter

A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Includes a variety of Crackers & is garnished with Grapes.

Large - (serves up to 45) **\$ 62.50** ✧ **Small** - (serves up to 25) **\$ 34.00**

Cheese & Sausage Sampler Tray

A scrumptious combination of Muenster, Mozzarella & Cheddar Cheeses accompanied with Pepperoni & Cubed Hard Salami. Includes a variety of Crackers.

Large - (serves up to 45) **\$ 67.50** ✧ **Small** - (serves up to 25) **\$ 36.00**

Add an extra Sleeve of Crackers for \$2.75

Antipasto Platter

Italian favorites such as Capicola, Mortadella, Salami, Provolone, Mozzarella & Bleu Cheeses. Garnished with Cherry Peppers, Black Olives & Pepperoncini.

Served with French Bread & Balsamic Vinaigrette.

Large - (serves up to 40) **\$ 71.50**

Seafood

Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce & Lemon Wedges.

65 Pieces - (Largest Shrimp available! 18 piece per # average) **\$ 98.00**

Whole Smoked Salmon Display

Garnished with Capers, Dill Sauce, Lemons, Limes & Crackers.

Large - (6 lbs., serves up to 60) **\$ 145.00**

Seafood Spread Tray

Shrimp, Crab, & Cream Cheese beautifully combined with Cocktail Sauce. Includes a variety of Crackers & Bread Rounds.

Large - (5 lbs., serves up to 30) **\$ 46.50**

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting

7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting

7" Standard Plate, Fork & Napkin 40¢ per setting

Sandwich Platters

Great for Lunch, Snacks or some Late Night Munchies

Traditional

Petite Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with: Boar's Head® Seasoned Filet of Roast Beef with Cheddar on a White Roll ⇨ Brickman's® Honey Roast Ham with American on a Rye Roll ⇨ Perdue® Oven Roasted Turkey Breast with Swiss on a Wheat Roll. Honey Dijon Mustard & Mayonnaise on the side.

30 Piece Platter \$ 57.00 ⇨ **15 Piece Platter \$ 31.00**

Mini Croissant Platter

Bakery Fresh Croissants prepared with: Boar's Head® Seasoned Filet of Roast Beef with Cheddar ⇨ Brickman's® Honey Roast Ham with American ⇨ Perdue® Oven Roasted Turkey Breast with Swiss. Honey Dijon Mustard & Mayonnaise on the side.

30 Piece Platter \$ 59.00 ⇨ **15 Piece Platter \$ 32.00**

Mini American Sub Platter

Handcrafted Mini Subs prepared on French Bread with Perdue® Oven Roasted Turkey Breast, Genoa Salami, Brickman's® Honey Roast Ham, American & Swiss Cheeses topped with Lettuce, Tomato & Onion. Italian Dressing & Mayonnaise on the side.

30 Piece Platter \$ 55.00 ⇨ **16 Piece Platter \$ 30.00**

Make it a Party Sub: 3 Foot \$75.00 ⇨ **6 Foot \$138.00**

Mini Italian Sub Platter

Handcrafted Mini Subs prepared on French Bread with Capicola, Mortadella, Genoa Salami & Mozzarella Cheese topped with Romaine Lettuce, Tomato & Red Onion. Italian Dressing & Mayonnaise on the side.

30 Piece Platter \$ 57.00 ⇨ **16 Piece Platter \$ 31.00**

Make it a Party Sub: 3 Foot \$77.00 ⇨ **6 Foot \$142.00**

Sandwich Wheel

Bakery Fresh Sesame Bread Wreath prepared with Perdue® Oven Roasted Turkey Breast, Genoa Salami, Brickman's® Honey Roast Ham, American & Swiss Cheeses topped with Lettuce, Tomato & Onion. Honey Dijon Mustard & Mayonnaise on the side.

Wheel - (serves up to 10) **\$ 59.00**

Cocktail Sandwich Platter

Fresh White & Wheat Breads cut into Triangles prepared with: Brickman's® Honey Roast Ham with American ⇨ Perdue® Oven Roasted Turkey Breast with Swiss ⇨ Homemade Chicken Salad.

40 Piece Platter \$ 45.00

Make Your Own

Sliced Meat Platter

Boar's Head® Seasoned Filet of Roast Beef ⇨ Perdue® Oven Roasted Turkey Breast ⇨ Brickman's® Honey Roast Ham all Thinly Sliced & Artistically Arranged on a Platter. Honey Dijon Mustard & Mayonnaise on the side.

Large - (8 lbs., serves up to 40) **\$ 78.50**

Small - (4 lbs., serves up to 20) **\$ 40.75**

Kaiser Rolls or Asst. Dinner Rolls **\$ 4.25 per dozen**

Croissants (1 oz.) **\$ 8.35 per dozen**

Adding the "Thin Sliced Cheese Assortment" as well as the "Deli Condiment Package" will complete this platter.

Thin Sliced Cheese Assortment Platter

Thinly Sliced American ⇨ Cheddar ⇨ Swiss Cheeses.

Large - (4 lbs., serves up to 40) **\$ 35.95**

Small - (2 lbs., serves up to 20) **\$ 19.95**

Upgrade to Provolone, Muenster & Jalapeño Cheeses:

Large \$39.95 ⇨ **Small \$21.95**

Gourmet

Ciabattini Sandwich Platter

A Gourmet Assortment of Mini Ciabatta Breads prepared with: Thin Sliced Filet Tenderloin with Bleu Cheese Tarragon Aioli on Rosemary Ciabattini Bread ⇨ Perdue® Oven Roasted Turkey Breast with Cranberry Brie Spread on Original Ciabattini ⇨ Grilled Brickman's® Ham Steak with Pineapple Glaze on Original Ciabattini.

30 Piece Platter \$ 84.50

Surf & Turf Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with: Thin Sliced Filet Tenderloin with Bleu Cheese Tarragon Aioli on Rosemary Ciabattini ⇨ Lemon Pepper Seasoned Boneless Breast of Chicken Slices on Croissants ⇨ Crab Salad on Croissants. Honey Dijon Mustard on the side.

30 Piece Platter \$ 99.50

Ravenous Wraps

A Trendy combination of Multicolored Tortilla Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onions & Honey Teriyaki Spread wrapped with a Spinach Tortilla ⇨ Brickman's® Honey Roast Ham with Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla ⇨ Perdue® Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla.

24 Piece Platter \$ 67.50

Spiral Platter

These Spectacular Bite-Size Spirals include: Roasted Red Pepper & Portabella Mushroom with Spinach & Balsamic Vinaigrette Spread wrapped in a Tomato Tortilla ⇨ Perdue® Oven Roasted Turkey Breast with Mixed Greens, Mozzarella & Ranch Spread wrapped in a Flour Tortilla ⇨ Grilled & Chilled Chicken Slices with Romaine, Red Onion, Parmesan & Caesar Spread wrapped in a Spinach Tortilla.

36 Piece Platter \$ 49.50

Vegetarian

Mini Vegetarian Sandwiches

An Assortment of Bakery Fresh Croissants prepared with: Roasted Red Pepper with Portabella Mushroom ⇨ Grilled Zucchini with Spinach ⇨ Cucumber with Alfalfa Sprouts & Tomato. Served with Balsamic Vinaigrette on the side.

Croissant Platter: 30 Piece \$ 50.50 ⇨ **15 Piece \$ 27.25**

Wheat Roll Platter: 30 Piece \$ 47.50 ⇨ **15 Piece \$ 25.75**

Don't Forget To Add...

Deli Condiment Package:

Onion, Lettuce, Tomato & Pickle Slices

Relish Condiment Package:

Olives, Pickle Spears, Pepperoncini & Cherry Tomato Peppers

80¢ per person for 1 Package or
Both Packages for \$1.40

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting
7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
7" Standard Plate, Fork & Napkin 40¢ per setting

Late Night Snack Packages

All the Rage These Days

If served Buffet Style, Cutting Edge will supply an elegant buffet presentation with elevations, colorful overlays and accented with fresh cut flowers and greenery. All buffet options include our black marble disposable plates, clear plastic silverware, paper cocktail napkins and service staff.

Add 7" White Rimmed China with Double Gold Band Plate with Stainless Steel Silverware for \$ 1.00

Based on a Minimum of 100 people • Only available with a Full Service Package • Prices are per person based

Appetizer Snack

Deep Dish Mini Pizza
Potato Skins Topped with Cheddar, Bacon & Chives
Hawaiian Roll BBQ Pulled Pork Slider
\$ 4.85

Breakfast Snack

Egg, Cheese & Sausage Croissant Sandwich (1 per)
Fresh Baked Doughnut Holes (2 per)
\$ 4.50
Additional Croissant Sandwich is \$ 3.00

Chicago Style Snack

6:1 Jumbo All Beef Hot Dog with Bun (1 per)
Includes Diced Onions, Tomatoes, Cucumber, Pickle, Sport Peppers, Celery Salt, Ketchup, Mustard & Relish.
Chips: *Regular, BBQ or Sun Chips* (Individual Bag)
\$ 4.75

Mini Chicago

Mini Hot Dog (1 per)
Mini Hamburger (1 per)
Ketchup, Mustard & Relish
Mini Shoestring Potato Shooters
\$ 4.65

Mini Sub

Mini American Sub Sandwich (1 per)
Chips: *Regular, BBQ or Sun Chips* (Individual Bag)
\$3.50
Additional Sub Sandwich is \$ 1.75

Mashtini

Whipped Potatoes *or* Red Skin Garlic Mashed Potato
Served in a Single Use Martini Glass with toppings of:
Shredded Cheddar Cheese, Parmesan Cheese,
Crumbled Bacon, Diced Tomatoes, Steamed Broccoli Florets,
Chopped Scallions & Butter Chips
\$ 6.50

Sweet Potato Mashtini

Whipped Sweet Potatoes
Served in a Single Use Martini Glass with toppings of:
Whipped Maple Butter, Crumbled Bacon,
Mini Marshmallows, Cinnamon Sugar, Toasted Coconut,
Grilled Pineapple Chunks & Mandarin Orange Pieces
\$ 6.50

Martini Mac & Cheese

Elbow Macaroni & Cheddar Cheese
Served in a Single Use Martini Glass
\$ 3.50

For 50¢ Upgrade to:

Gourmet Four Cheeses - Cavatappi Noodles with Jarlsberg Swiss, Sharp Cheddar, Bleu Cheese & Grated Parmesan with an Herb Panko Topping.

Gourmet Southwest - Cavatappi Noodles with Sour Cream, Diced Tomatoes, Green Chiles, Black Beans, Kernel Corn & Cheddar Jack Cheese.

Gourmet Carbonara - Cavatappi Noodles with Heavy Cream, Egg Yolks, Bacon, Fontinella & Parmesan Cheeses tossed with Garden Peas with an Herb Panko Topping. (Add \$ 1.00)

White Castle® Slider



Original Slider® (1 per)
Cheese Slider (1 per)
Jalapeno Slider (1 per)
\$ 4.95

Additional Slider is \$ 1.00

Also Available:

Chocolate Fountains • Alternative Plate Style Desserts
S'mores Stations • Candy Buffets • Ice Cream & Sundae Bar Carts
Specialty Food Carts - Popcorn, Pretzel, Cotton Candy, Sno-Kone & Hot Dog

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.
Ask for our Flyers on additional services that we offer.

Sweet Tables

End Your Meal with Some Sweet Sensations

Gourmet Sweet Table

A sinfully delicious combination of: Assorted mini pastries to include chocolate eclairs, whipped cream puffs, cannoli, fruit filled tarts and other pastries. Deluxe Sweet Tooth Platter consisting of home baked chocolate chip, oatmeal raisin and peanut butter cookies surrounding bite size squares of baked fudge brownies and banana cake. Topped off with chocolate dipped strawberries (seasonal) and mouth watering fresh cut fruit display with Strawberry dip. Includes Black Marble Place Settings & Elegant Presentation.
\$ 7.50 (Based on 5 pieces per person)

Deluxe Sweet Table

A dazzling array of Gourmet Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars, Marble Cheese Truffles, Blueberry Crumble, Raspberry Crumble & Lemon Bars, plus our Royal Mini Cheese Cakes - Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip. Includes Black Marble Place Settings & Elegant Presentation.
\$ 5.50 (Based on 3 pieces per person)

Sweet Tables can be ordered in lesser quantities than actual guest count. Suggest 2.5 pieces per person.

Sweet Table Coffee Service

Coffee Choice of: Regular or Decaffeinated. Includes: Cream, Sugar, Artificial Sweeteners & Cups.
Black Plastic Cups: \$ 120.00 per 100 cups or \$ 61.45 per 50 cups
Styro Cups: \$ 85.00 per 100 cups or \$ 43.95 per 50 cups

Also Available:

Chocolate Fountains • Alternative Plate Style Desserts
S'mores Stations • Candy Buffets • Ice Cream & Sundae Bar Carts
Specialty Food Carts - Popcorn, Pretzel, Cotton Candy, Sno-Kone & Hot Dog

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.
Ask for our Flyers on additional services that we offer.



(815) 577-9660

Wedding Cakes

Over 50 styles to choose from.

Come to our Office to see our Wedding Cake Book or see our Website:
http://cuttingedgecatering.com/wedding_cakes.full.htm

Flavors: White • Yellow • Chocolate • Marble • Banana • Red Velvet • Chocolate Banana • Lemon • Carrot

Fillings: Strawberry • Raspberry • Lemon Cream • Fudge • Oreo Cookie • Bavarian Cream • Chocolate Mousse
Strawberry Mousse • Raspberry Mousse • Buttercream • Chocolate Buttercream
Fresh Banana (Add 50¢) • Fresh Strawberry (Add 65¢)

Icing: Buttercream • Chocolate Buttercream

Wedding Cake

3 Layers of Cake with 2 Layers of Filling.
\$ 3.90 per slice

Wedding Cupcakes

Regular Size are \$ 2.80 each
Large Size with Filling are \$3.30 each
Towers Range from \$ 30-\$ 60 • 6" Cutting Cake is \$ 28.00

Sheet Cakes

2 Layers of Cake with 1 Layer of Filling.
9" x 13" Sheet (serves 50) \$ 97.00
11" x 15" Sheet (serves 74) \$ 144.00
12" x 18" Sheet (serves 98) \$ 188.00

Other Information: Place settings & delivery are included. The Anniversary (Top Tier) Cake is served, unless requested not to do so. You will be given a certificate and Cathy's Sweet Creations will make you an exact duplicate of your Anniversary Cake in a year. Required number of servings varies depending upon the style of cake or number of tiers chosen. Some Styles do have additional charges. Cake Knives, Cake Toppers and Cake Floral Flowers are not included.

Customer's Own Cakes require a 95¢ per person Cake Cutting Charge (includes place settings), plus a certificate of insurance from the Bakery naming Cutting Edge Catering as additionally insured.

Desserts

End Your Meal with some Sweet Sensations

To Die For Brownie Barrage

A Tempting Assortment of *English Toffee*: Brimming with walnuts, dark chocolate chips, & English Toffee bits all held together with a buttery vanilla filling. *Cookies-N-Cream*: A bed of chocolate brownie layer topped with a white chocolate layer & finished with chocolate sandwich cookies. *Chocolate Caramel*: Rich chocolate brownie batter topped with caramel & semi-sweet chocolate chips.

48 Piece Platter \$ 52.50 ✦ **24 Piece Platter \$ 28.75**

Krispie Treats Platter

New Spins on a Classic Treat: Peanut Butter Rice Krispies Drizzled with Chocolate, Original Rice Krispies & Cocoa Krispies.

36 Piece Platter \$ 41.25

Deluxe Sweet Tooth Platter

A sinfully delicious combination of Chocolate Chunk, Peanut Butter & Oatmeal Raisin Cookies surrounding Fudge Brownies & Banana Cakes.

Large - (serves up to 30) **\$ 41.25** ✦ **Small** - (serves up to 15) **\$ 22.00**

Elegant Escape Platter

A dazzling array of Gourmet Sweet Bars including: Caramel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars & Marble Cheese Truffles.

48 Piece Platter \$ 47.50 ✦ **24 Piece Platter \$ 26.25**

Gourmet Fruit Bar Platter

A Gourmet array of Fruity Dessert Bars: Blueberry Crumble, Raspberry Crumble & Lemon Bars.

48 Piece Platter \$ 51.50 ✦ **24 Piece Platter \$ 28.25**

Royal Mini Cheesecake Platter

A must have! Selections include: Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip.

35 Piece Platter \$ 48.00

Chilled Fondue Display

A mouth-watering combination of Pound Cake, Banana Nut Bread, Strawberries (seasonal), Rice Krispie Treats, Whipped Topping & Chocolate Syrup.

Large Platter - (serves up to 30) **\$ 41.25**

Fresh Cut Fruit Display

Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed & garnished with Grapes.

Dip Choice: Kahlua, Amaretto, Strawberry or Caramel Cream.

Large - (serves up to 40) **\$ 45.50** ✦ **Small** - (serves up to 20) **\$ 24.75**

Additional 8 oz. Dips available at \$4.50 per dip

Creative Watermelon Carving

Choice of: Basket, Whale, Carriage or Peacock. Filled with Fresh Cut Fruit Salad. Charmingly garnished with Seasonal Fruits & Berries.

Per Carving - (serves up to 40) **\$ 75.00**

Additional Fruit Salad for replenishing is \$1.35 per portion

9" Baked Pies - (serves 6-7) **\$ 13.25**

Apple ✦ Cherry ✦ Caramel Apple ✦ Apple Streusel ✦ Pumpkin

9" Cream Pies - (serves 6-7) **\$ 14.50**

Chocolate Silk ✦ Chocolate Peanut Butter ✦ Banana Cream ✦ Coconut Cream ✦ Chocolate Banana ✦ Pumpkin Cream ✦ Lemon Cream

Don't Forget the Place Settings

6" White Plastic Plate, Fork & Napkin 75¢ per setting
6" Black Marble Plastic Plate, Fork & Napkin 55¢ per setting
6" Standard Plate, Fork & Napkin 35¢ per setting

Fresh Baked Slices **\$ 42.00 on Tray - per 24 Pieces**

Apple ✦ Pumpkin ✦ Turtle Brownie

Fudge Brownies **\$ 12.95 on Tray - per dozen**

Let Them Eat Cake **\$ 13.25 on Tray - per dozen**

Assortment of Banana Cake, German Chocolate Cake & Carrot Cake.

Carrot Cake \$ 13.75 on Tray - per dozen

German Chocolate Cake, Banana Cake or Cheesecake \$ 12.95 on Tray - per dozen

2" Cookies - per dozen \$ 7.95 on Tray

Chocolate Chunk ✦ Oatmeal Raisin ✦ Peanut Butter ✦ Assorted

4" Cookies - per dozen \$ 13.00 on Tray ✦ **\$ 9.50 Boxed**

Sugar ✦ Chocolate Chip ✦ Oatmeal Raisin ✦ Peanut Butter ✦

Candy Pieces ✦ Chocolate-Chocolate Chip ✦ Assorted

2" Gourmet Cookie Platter - 36 Piece \$ 48.25 on Tray

White Chocolate Macadamia, Cranberry Granola &

Chocolate Chip with Pecan

Butter Cookies (approx 30-40) \$ 13.50 Boxed - per pound

Italian Cookies (approx 15-20) \$ 15.50 Boxed - per pound

On Trays Add \$3.50 per pound

Cupcakes - Standard Flavors \$ 17.00 Boxed - per dozen

White ✦ Yellow ✦ Chocolate ✦ Banana ✦ Lemon

Cupcakes - Premium Flavors \$ 21.00 Boxed - per dozen

Carrot ✦ Red Velvet ✦ Pumpkin Spice

Cupcakes - Gourmet \$ 25.00 Boxed - per dozen

All dressed up for the party with candies, colored chocolate shavings & decor.

White ✦ Yellow ✦ Chocolate ✦ Banana ✦ Lemon ✦ Carrot ✦

Red Velvet ✦ Pumpkin Spice

On Trays Add \$3.50 per dozen

Miniature Pastries - per dozen

Standard \$ 21.05 on Tray ✦ **\$ 17.55 Boxed**

Cannoli ✦ Cream Puffs ✦ Eclairs ✦ Fruit Tarts ✦ Assorted

Dipped Strawberries - per dozen (Seasonal Price)

Chocolate \$ 29.50 on Tray ✦ **\$ 26.00 Boxed**

Tuxedo \$ 37.50 on Tray ✦ **\$ 34.00 Boxed**

Double Layer Buttercream Sheet Cakes

Flavors: White ✦ Yellow ✦ Chocolate ✦ Banana ✦

Lemon ✦ Marble ✦ Chocolate Banana

Fillings: Strawberry ✦ Raspberry ✦ Bavarian Cream ✦

Lemon Cream ✦ Oreo Cookie ✦ Fudge ✦ Buttercream

Includes: Flowers, Streamers, Balloons, Inscription & Color

Full Sheet Cake - (16" x 24", serves 80-100) **\$ 184.00**

Large Half Sheet Cake - (12" x 18", serves 67-75) **\$ 99.00**

Half Sheet Cake - (11" x 15", serves 35-45) **\$ 77.00**

Quarter Sheet Cake - (9" x 13", serves 20-25) **\$ 52.00**

10" Round - (serves 15-20) **\$ 42.00**

8" Round - (serves 10-12) **\$ 30.00**

Ask About Other Dessert Options:

Chocolate Fountains ✦ Wedding Cakes ✦ Tiramisu ✦ Custom Cake Decorating ✦ Ice Cream Carts ✦ Sundae Bar Carts ✦ Specialty Food Carts ✦ S'mores Station ✦ Candy Buffets ✦ Sweet Tables ✦ Holiday & Seasonal Desserts

Open Bar Packages

Unlimited Beverage Service. Special Orders are a Welcome Request.

The V.I.P. Bar

Absolut Vodka ✧ Tanqueray Gin ✧ Bacardi Light Rum ✧ Captain Morgan Spiced Rum ✧ Crown Royal
Jack Daniels ✧ Canadian Mist ✧ Chivas Regal Scotch ✧ Cuervo Gold Tequila ✧ Korbel Brandy
Hennessy Cognac ✧ Southern Comfort ✧ Peach Schnapps ✧ Amaretto ✧ Triple Sec
Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 16.00 ✧ 4 Hours is \$ 19.00 ✧ 5 Hours is \$ 22.00

Deluxe Open Bar

Smirnoff Vodka ✧ Beefeater Gin ✧ Bacardi Light Rum ✧ Seagrams VO Whiskey ✧ Jim Beam ✧ Canadian Mist
Dewars White Label Scotch ✧ Gold Tequila ✧ Korbel Brandy ✧ Peach Schnapps ✧ Amaretto ✧ Southern Comfort
Triple Sec ✧ Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 14.50 ✧ 4 Hours is \$ 17.50 ✧ 5 Hours is \$ 19.95

Standard Open Bar

Gordon's Vodka ✧ Gordon's Gin ✧ Castillo Rum ✧ Canadian Mist ✧ Early Times ✧ Dawson's Scotch
Gold Tequila ✧ Korbel Brandy ✧ Peach Schnapps ✧ Amaretto ✧ Southern Comfort ✧ Triple Sec
Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 13.25 ✧ 4 Hours is \$ 15.75 ✧ 5 Hours is \$ 18.25

Beer, Wine & Soda Bar

Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Chardonnay ✧ Merlot ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Bottled Water

3 Hours is \$ 11.25 ✧ 4 Hours is \$ 13.75 ✧ 5 Hours is \$ 16.25

Add the Garnish Bar Package for \$ 1.00

Garnish Bar

This package is designed to assist our clients when they wish to provide their own liquor.

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 8.25 ✧ 4 Hours is \$ 10.25 ✧ 5 Hours is \$ 12.50

Available Upon Request:

Wine or Champagne Toast ✧ Table Wine or Champagne ✧ Cordial Bar Package

Special Order Beverages are available at an additional charge. Want Your Preferred Wine By the Bottle? Call for Details

Prices are based on a minimum of 75 people. Prices are subject to a Bar Helper Charge.

Call for Custom Bar Options, Specialty Drinks, Smaller Groups, Cash Bar & Non-Alcoholic Open Bar Options.

Also Included: White Linen Tablecloth with Black Skirting for the Bar, Plastic Tumblers, Ice, Bar Fruit, Uniformed Bartender(s) & All Serving Equipment.

While beverages are subject to change according to current popularity, all beverages will be of same high quality.

All prices are subject to applicable sales tax, delivery & service charges. Prices are per person based. 15% prepay gratuity if tip jars are not allowed.

Bar Packages at: George's 174 or The Barber & Oberwortmann Horticultural Center are different, please see their Brochures.

Beverages - Thirst Quenching Solutions

Chilled Sodas

Canned Sodas (12 oz. Can)
 \$ 15.75 per case (24) ⇨ \$ 4.25 per 6 pack
 Choice of: Pepsi ⇨ Diet Pepsi ⇨ Sierra Mist ⇨ Mountain Dew ⇨
 Mug Root Beer ⇨ Lipton Brisk Lemon Iced Tea ⇨ Lemonade ⇨
 Orange Crush ⇨ Grape Crush ⇨ Dr. Pepper ⇨
 Coke ⇨ Diet Coke ⇨ Sprite

2 Liter Soda with Cups \$ 2.55 per 2 Liter
 Choice of: Pepsi ⇨ Diet Pepsi ⇨ Sierra Mist

Chilled Juice

Ocean Spray Bottled Juice (15.2 oz. Bottle)
 \$ 9.00 per 6 pack
 Choice of: Cranberry ⇨ Orange ⇨ Apple ⇨ Grapefruit ⇨
 Strawberry-Kiwi ⇨ Cranberry-Grape ⇨ Blueberry

Canned Juice with Cups (5.5 oz. Can) 85¢ per can
 Choice of: Orange ⇨ Apple ⇨ Pineapple ⇨ Grapefruit ⇨
 Tomato

Hot & Cold Beverages

Cold Beverages with Cups \$ 28.50 per 3 gallons
 Choice of: Iced Tea Unsweetened ⇨ Iced Tea Sweetened ⇨
 Lemonade ⇨ Fruit Punch

Hot Brewed Beverages with Cups & Condiments
 \$ 43.95 per 50 Styro Cups ⇨ \$ 61.45 per 50 Black Plastic Cups
 GO GREEN: \$ 53.45 per 50 Compostable Cups
 Choice of: Regular Coffee ⇨ Decaffeinated Coffee ⇨
 Hot Tea ⇨ Hot Chocolate

Chilled Bottled Water (16.9 oz.)
 \$ 15.75 per case (24) ⇨ \$ 4.25 per 6 pack

Cold Milk with Cups (2% or Whole) \$ 5.50 per gallon

Chilled Energy Drinks

Gatorade (20 oz. Bottle) \$ 12.00 per 6 pack
 Choice of: Fruit Punch ⇨ Lemon-Lime ⇨ Orange

Red Bull Energy Drink (8.3 oz. Can) \$ 14.10 per 6 pack

Add Some Cups & Ice

Beverages come Chilled.

We recommend 1 Bag of Ice per case.

Add Ice for \$2.00 per 7 lbs. Bag

Add Plastic Ice Bowl (up to 2 bags) for \$3.50 each

Cups are \$1.95 per 25

Custom Beverages are Also Available.

All Beverages are available with Advance Notice.

Other Brochures & Flyers

Custom Tailored for Specific Locations, Other Services or Events

Corporate & Social Events Menu

Casual Dining Options
 Hot & Cold Buffets, Gourmet & Theme Menus,
 Box Lunch, Breakfast, Picnics & Pig Roasts, &
 More. Delivery with Set Up or Pick Up.

The Barber & Oberwortmann

Horticultural Center
 A Joliet Park District Facility
 256 Sit Down / 299 Reception Style
 Joliet, IL

George's 174

Dedicated the "George A. Perinar Memorial Hall"
 Carpenters Local 174
 300 Sit Down / 300 Reception Style
 Joliet, IL

Bi-Monthly Specials

Seasonally inspired Budget Minded Menu Ideas
 Breakfast - Lunch - Dinner

Action Stations Menu

Over 15 Unique & Customizable Stations
 Carving - Pasta - Mashtini Bar - & More

Venues & Locations

Let Us Help You Find the Perfect Place
 for your Occasion

Other Flyers

Vegetarian Menus
 Gluten Free Menus
 Children Menus
 Ice Cream / Sundae Bar Carts
 Specialty Food Carts

We Offer Many Other Products & Services.

Chocolate Fountains
 Wedding Cakes
 Candy Buffets
 S'mores Station
 Professional DJ

We Are Your ONE-STOP-SHOP!

Rentals of All Types
 Centerpieces
 Clowns, Magic & More
 Party Hoppers
Don't See It, Just Ask

Proud Members of:



Venues & Locations

Let Us Help You Find the Perfect Place for Your Occasion - Ask for our Complete Venue List with Descriptions



The Barber & Oberwotmann Horticultural Center

Joliet, IL

A Joliet Park District Facility - Attached to the Bird Haven Greenhouse & Gardens

Sales & Catering handled exclusively by Cutting Edge - (815)725-9001

Step away from the norm and into a Nature Lover's Paradise. Imagine your guests strolling through outdoor gardens and indoor garden greenhouse with a waterfall, fountains, & bridges. Dine in our magnificent banquet facility with white garden chairs, beautiful chandeliers & access to a charming outdoor, covered deck with patio seating. Private Bridal Room. Your special day will be remembered for its picture perfect setting.

256 People Sit-Down ✦ 299 People Reception Style



George's 174

Joliet, IL

Dedicated the "George A. Perinar Memorial Hall" - owned by Carpenters Local 174

Sales & Catering handled exclusively by Cutting Edge - (815)725-4759

Remodeled in 2013, George's 174 offers a spacious environment featuring two intricately carved solid oak stationary bars with art deco mirror accents. Modern terrazzo flooring offers the flexibility of an unlimited dance floor. Beautiful custom draperies and brand new decor add to the elegant style of this "must see" venue.

300 People Sit-Down ✦ 300 People Reception Style



The Rialto Square Theatre

Joliet, IL

Rialto handles their own hall rental & beverage service - (815)726-7171. Catering by Cutting Edge.

Imagine walking down the magnificent steps of the grand staircase in the Rialto's Rotunda and greeting your guests for a once-in-a-lifetime storybook wedding. Your first dance as man and wife will be crowned by the majestic "Duchess" chandelier. An event such as yours deserves the historic Rialto.

320 People Sit-Down ✦ 600 People Reception Style



The Four Rivers Environmental Education Center

Channahon, IL

Four Rivers handles their own hall rental - (815)722-9470. Catering & Beverage Service by Cutting Edge.

The Illinois River Grand Hall is a perfect setting opening to a riverview patio with access to a scenic riverwalk. Windows extending the height of the room provide for a dramatic outdoor view. Several classrooms and outdoor shelters add to all kinds of possibilities.

160 People Sit-Down ✦ 200 People Reception Style

Here are a Few Other Suggested Locations:

Ellis House & Equestrian Center (Minooka, IL)

Mayslake Peabody Estate (Oak Brook, IL)

Meadowhawk Lodge (Yorkville, IL)

Joliet Area Historical Museum (Joliet, IL)

Chicagoland Speedway & Route 66 Raceway (Joliet, IL)

Lake Katherine Nature Center & Gardens (Palos Heights, IL)

Gladys Fox Museum (Lockport, IL)

Free Spirit Yacht Charters (Chicago, IL)

Tivoli Bowl (Downers Grove, IL)

Odeum Center Banquets (Villa Park, IL)

Pilcher Park, Nature Center & Splash Station (Joliet, IL)

CD & ME (Frankfort, IL)

Blackberry Creek Center (Yorkville, IL)

Romeo Recreation Center (Romeoville, IL)

Many Forest Preserves or Parks,
Your Community Center, Club House, Backyard or Office

& Many, Many More