



Catering To Your Every Whim!

Corporate & Social Events Menu 2015

(Our Full Service Menu is available for Staffed Events)



Phone: (815) 725-9001

Fax: (815) 725-9056

cuttingedgecatering.com

• cuttingedgebanquets.com

• E-mail: sales@cuttingedgecatering.com

904 Cottage Street

• Shorewood, IL 60404

•  facebook.com/2CECE



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 Customize a Complete Package for you.

Put Our Expertise to Work for You!

Casual to Elegant	Beverage & Liquor Service	Breakfast & Brunch
All Occasions	Picnics & Pig Roasts	Box Lunches
Over 100 Appetizers	Grilling On Location	Bi-Monthly Specials
Party Trays	Pick Up or Delivery	Unique Locations
Customized Menus	Tents, Tables & Chairs	One-Stop-Shopping
Theme Menus	Entertainment	15 to 15,000 guests

We shop locally whenever possible to Support Local Business & to provide you with the Freshest Ingredients!

Cutting Edge - Your Green Caterer!
Ask about our options.




Table of Contents

A Quick Guide to all we have to offer.

	Page		Page
Hot Buffets.....	3	Hors D'oeuvres.....	10
Gourmet Menus.....	4	Party Platters.....	12
Theme Menus.....	5	Sandwich Platters.....	13
The Package Deal.....	6	Desserts.....	14
Homestyle Lunches.....	6	Picnics & A la Carte Items.....	15
Fast Luncheons.....	6	Pig Roasts & Pig Side Packages.....	16
Cold Buffets.....	7	A la Carte Items.....	16
Soup & Chili.....	7	Beverages.....	16
Box Lunches.....	8	Open Bar Packages.....	17
From the Garden.....	8	Optional Service Package & Items.....	18
Breakfast & Brunch.....	9	Venues & Locations.....	19

Terms & Conditions:

- **All Menus & Pricing** are subject to: change without notice, delivery, delivery minimums, applicable sales tax, caterer usage fees, service charges and menu items are subject to change without notice depending on market availability.
- **Minimum Order** is 15 people. **Increments of 5 people.**
- **Final Counts** are due five (5) days prior to your event date.
- **Deposits:** \$25 - \$200 deposit or an email confirmation on delivered packages or \$200-\$1000 deposit on service packages is required.
- **Cancellations** for Pick Up or Delivered (Drop Off) Catering Requires a 48 Hour Notice. For Staffed Events Refer to the Contract.
- **Delivery** requires a half hour interval.
- **Gratuities** are not included & are optional, but encouraged upon customer's own discretion. *(Suggested rate 3-18%)*
- **Warming Rack Packages** are \$9.75 each: Includes a heavy-duty reusable wire rack, aluminum water pan & 2 sterno. For serving durations of more than a half hour, we recommend getting the "Warming Rack Packages" for your hot foods to ensure a quality product for you & your guests. Hold onto racks for future use or return the rack back to our office (in good condition & within 2 weeks of your event), & you will get a refund check of \$2.50 per rack returned. Aluminum water pans are \$1.50 each. Sterno are \$1.25 each. Wire racks are \$5.75 each.
- **Standard Disposable Place Settings** (9" plate, fork, knife & napkin) are included in our per person menus, excludes Box Lunches, A la Carte Items, Party Trays, Desserts, Beverages & other menus otherwise noted. Use **Your Own Place Settings** & deduct 20¢ for a 9" plate size or deduct 15¢ for a 7" plate size.
- Upgrade to our High Quality Plastic Plates: **9" Black, White or Clear** for 40¢ ✦ **10" Black, White or Clear** for 80¢
✦ **GO GREEN Place Settings:** 10" Compostable for 20¢ ✦ 11" Bambu for \$1.50

Hot Buffets

Our Most Popular Buffet Can Be Used for Lunch or Dinner. Hundreds of Combinations.
Don't See Something, Just Ask. We Can Create a Custom Menu Tailored to Meet Your Needs.

Entree Selections:

- Roast Beef: *Thick or Thin Cut with Au jus or Gravy*
- Italian Beef Au jus with Peppers & Onions (add 40¢)
- **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 40¢)*
- Italian Sausage Wedges with Peppers & Onions in Marinara
- Polish Sausage Wedges with Sauerkraut
- London Broil with Mushroom Bordelaise Sauce (add \$3.10)
- BBQ Sauced Pulled Pork (add 30¢)
- Chicken Tenders - 2 Piece (add 30¢)
Add a Dip (8 oz.) for \$4.75: BBQ, Ranch, Hot Sauce or Honey Mustard
- Roast Turkey Breast with Gravy
- Roast Loin of Pork with Gravy
- Baked Ham with Honey Glaze
- Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
- Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
- Lemon Linguini with Sun-dried Tomato
- Fettuccini Alfredo
- Boneless Breast of Chicken with Sauce (add \$1.40)
Sauce Choice: Napa Valley, Marsala, or Picata
- Stuffed Shells with Vodka Sauce (add \$1.75)
Add Giardiniera: \$3.95 (8 oz.) ✦ \$5.95 (16 oz.)

Hot Side Dish Selections:

- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Bacon & Onion, or Garlic & Rosemary*
- Whipped Potatoes: *3 Cheeses, or Buttered*
- Au Gratin Potatoes
- Rice: *Pilaf, or Wild Rice with Sautéed Mushrooms*
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy
- Broccoli Spears: *Garlic Sauce or Buttered*
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Glazed Baby Carrots
- Green Beans: *Almondine, or Bacon & Onion*
- Buttered Corn: *Cobbette, or Kernel*
- Chef's Choice Vegetable Stir Fry (add 95¢)

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 40¢)
- Gazpacho Salad (add 50¢)
- Cucumber Salad Vinaigrette (add 50¢)
- Taffy Apple Salad (add 60¢)
- Garden Tossed Salad with Tomato & Cucumber (add 90¢)
- Spinach Salad with Carrots, Tomato, Cucumber & Croutons (add 90¢)
- 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: 35¢ per person per topping
Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple*

3 Entrees, 2 Hot Sides & 1 Salad - \$ 10.95

3 Entrees, 1 Hot Side & 1 Salad - \$ 9.65

3 Entrees & 2 Salads - \$ 9.05

2 Entrees, 2 Hot Sides & 1 Salad - \$ 9.10

2 Entrees, 1 Hot Side & 2 Salads - \$ 8.75

2 Entrees & 3 Salads - \$ 8.50

2 Entrees, 1 Hot Side & 1 Salad - \$ 8.05

2 Entrees & 2 Salads - \$ 7.35

Remove a Salad Selection - Deduct 50¢

Menus Include Roll, Butter & Standard Place Settings
(9" Plate, Fork, Knife & Paper Napkin)

Upgrade to High Quality Plastic Plates:
Black, White or Clear - 9" for 40¢ or 10" for 80¢

GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Add Macaroni & Cheese - To Any Menu:
Gourmet - Cavatappi Noodles & Four Cheeses \$ 2.95
Traditional - Elbow Macaroni & Cheddar Cheese \$ 2.20
Ask about our Specialty Macaroni & Cheeses

Gourmet Menus

Upscale Menu Selections - Perfect for any Occasion - Corporate or Social

Dual Entree Selection:

Dinner

Filet Tenderloin Medallions with Bearnaise Sauce or Peppercorn Demi-Glace <i>(Subject to Market Price)</i> & 3 Piece Grilled Jumbo Shrimp de Jonghe Brochette.....	\$ 22.50
Boneless Breast of Chicken with Sauce.....	\$ 19.25
Boneless Breast of Chicken with Sauce <i>(Napa Valley (White Wine Cream), Marsala, or Picata)</i> & Grilled Salmon Filet with <i>Bourbon Caramelized Onions</i> or with <i>Champagne Sauce</i>	\$ 15.95
London Broil with Mushroom Bordelaise Sauce.....	\$ 14.75
Herb Encrusted Pork Medallions - Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved.....	\$ 13.95

Entree Selection:

Lunch

Dinner

Filet Tenderloin Medallions with Bearnaise Sauce or Peppercorn Demi-Glace <i>(Subject to Market Price)</i>		\$ 19.25
14 oz. Cut of Roast Prime Rib of Beef with Au jus or Peppercorn Demi-Glace <i>(Subject to Market Price)</i>		\$ 18.95
London Broil with Mushroom Bordelaise Sauce.....		\$ 14.50
Stuffed Boneless Breast of Chicken <i>(8 oz. Dinner)</i>		\$ 13.75
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 <i>(5 oz. Lunch & 8 oz. Dinner)</i>	\$ 9.50	\$ 12.75
Romano - Romano Encrusted topped with <i>Quattro Formaggi Sauce</i> or <i>Sauce Mornay</i>		
Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
Caribbean Citrus - Marinated Grilled topped with Mango & Pineapple Relish		
Boneless Breast of Chicken with Sauce <i>(5 oz. Lunch & 8 oz. Dinner)</i>	\$ 8.95	\$ 10.75
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)</i>		
Boneless Pork Chop - Southern Fried or Grilled Seasoned with Eight Herbs & Spices.....	\$ 8.50	\$ 11.75
Grilled Salmon Filet with <i>Bourbon Caramelized Onions</i> or with <i>Champagne Sauce</i>		\$ 12.50
Vegetarian Filet - Seasoned Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Pepper, Red Onion & Broccoli.....	\$ 9.50	
Eggplant Parmesan.....	\$ 9.50	

Hot Side Dish Selections: (Choice of 2)

- | | |
|--|---|
| <ul style="list-style-type: none"> • Red Skin Garlic Mashed Potatoes • Whipped Potatoes: <i>3 Cheeses, or Buttered</i> • Baby Russet Potatoes: <i>Bacon & Onion, or Garlic & Rosemary</i> • Au Gratin Potatoes • Rice: <i>Pilaf, or Wild Rice with Sautéed Mushrooms</i> • Idaho Baked Potato with Butter & Sour Cream (add 90¢) • Pommes Dauphinoise (add \$1.50) • Sliced Potato Layers with Savory Custard Cream & Gruyere Cheese | <ul style="list-style-type: none"> • Broccoli Spears: <i>Garlic Sauce or Buttered</i> • California Blend (Carrots, Cauliflower & Broccoli) • Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper) • Glazed Baby Carrots • Green Beans: <i>Almondine, or Bacon & Onion</i> • Chef's Choice Vegetable Stir Fry (add 95¢) • Asparagus: <i>Hollandaise Sauce or Buttered (add \$1.95)</i> • Gourmet Vegetables: <i>Fingerling Carrots or Haricots Verts (add 95¢)</i> |
|--|---|

Garden Salad Selections: (Choice of 1)

- | | |
|---|---|
| <ul style="list-style-type: none"> • Garden Tossed Salad with Tomato & Cucumber • Spinach Salad with Carrots, Tomato, Cucumber & Croutons | <ul style="list-style-type: none"> • Caesar Salad with Red Onion, Parmesan & Croutons • Spring Mix Salad with Tomato, Cucumber & Croutons |
|---|---|

*Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian
Add Any Salad Topper: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 35¢ per person per topping*

Menus Include Roll, Butter & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Upgrade to High Quality Plastic Plates: Black, White or Clear - 9" for 40¢ or 10" for 80¢
GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Theme Menus

Add our Touch of Class Service Package for an Ultimate Theme Event - See Page 18

Hawaiian Breeze

- Boneless Breast of Chicken Strips Breaded & Glazed with Sweet & Sour
- Tenderloin Beef Stir Fry with Broccoli, Mushroom, Red Onion, Red Pepper, Water Chestnuts & Baby Corn
- Polynesian Fried Rice
- Watermelon Wedges
- Roll & Butter

\$ 10.50

Add our Gourmet Fruit Bar Platter

48 piece for \$41.25 or 24 piece for \$28.25

Hawaiian Island Luau

- Citrus Grilled Boneless Breast of Chicken
- Teriyaki Glazed Beef Brochette
A Hearty Kabob of Marinated Beef with Green Pepper, Red Pepper & Onion Topped with Cherry Tomato
- Fruited Vegetable Stir Fry
- Wild Rice with Sautéed Mushrooms
- Oriental Noodle Salad
- Roll & Butter

\$ 11.75

Wild West Buffet

- BBQ Pulled Pork or BBQ Sliced Beef
- Deep Fried Chicken
- Baked Beans with Brown Sugar
- Buttered Corn: *Cobbette or Kernel*
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Kaiser Roll

\$ 9.25

Add 1/4 Slab of BBQ Ribs for \$4.50

Substitute Chicken for 2 piece Chicken Tenders for 30¢

Home Town Chicago

- Italian Beef Au jus with Peppers & Onions with Kaiser Roll
- Maxwell Street Polish Sausage with Bun, Grilled Onions & Mustard
- Baked Potato with Butter & Sour Cream
- Buttered Corn: *Cobbette or Kernel*

\$ 9.50

Make it a Potato Bar - Add Toppings for 75¢
Broccoli, Shredded Cheddar Cheese, Crumbled Bacon,
Sour Cream & Chives

Add Giardiniera: \$3.95 (8 oz.) ⇄ \$5.95 (16 oz.)

Add our Royal Mini Cheese Cake Platter 35
piece for \$48.00

South of the Border

- Spanish Rice
- Refried Beans
- Tortilla Chips & Salsa

Entree Selection:

- 1 Chicken & 1 Steak Fajitas
Cilantro-Lime Marinated with Onions & Peppers served with Warm Soft Tortillas, Shredded Cheddar Cheese & Sour Cream

\$ 9.50 Additional Fajitas are \$2.15 each

- 2 Enchiladas

Choice of: *Ground Beef, Chicken or Vegetarian*

\$ 8.50 Additional Enchilada \$1.75 each

- 2 Quesadillas

Stuffed with Chicken, Green & Red Peppers, Onions, Cheddar & Monterey Jack Cheeses served with Sour Cream

\$ 8.00 Additional Quesadilla \$1.50 each

Add Gazpacho Salad for \$1.50

Add Sliced Jalapeños for \$4.25 (16 oz.)

Italian Buffet

- Boneless Breast of Chicken Marsala
- Mozzarella Baked Penne Pasta with Italian Sausage Wedges in Marinara
- Italian Style Green Beans
- Caesar Salad with Red Onion, Parmesan & Croutons
- Parmesan Bread Stick & Butter

\$ 9.95

Add a dozen Mini Cannoli

\$21.25 on Tray ⇄ \$17.75 Boxed

Venice Bistro

- Boneless Breast of Chicken Cacciatore
- Lemon Linguini with Sun-dried Tomatoes
- Spinach Salad with Carrots, Tomato, Cucumber & Croutons with Choice of 2 Dressings
- Parmesan Bread Stick & Butter

\$ 9.25

Add Fresh Cut Fruit Salad for \$1.50

More Dessert Options on page 14

Mediterranean Meal

- 2 Piece Mediterranean Herb Encrusted Baked Chicken
- Roasted Seasoned Potato Wedges
- 2 Piece Spanikopita - Phyllo Dough with Spinach & Feta Cheese
- Spring Mix Salad with Feta Cheese, Kalamata Olives & our Homemade Lemon Herb Vinaigrette Dressing
- Pita Bread

\$ 8.95

Other Theme & Custom Menus are Available

Southerner's Special - \$ 8.50

Bourbon Street Café - \$ 12.95

The Oktoberfest - \$ 8.95

Irish Fest - \$ 8.75

Taste of the Orient - \$ 9.50

We Can Handle

Staff, Linens,
Entertainment &
All Types of Rentals

We Are Your

ONE -  - SHOP

Menus Include Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin).

Upgrade to High Quality Plastic Plates: Black, White or Clear - 9" for 40¢ or 10" for 80¢

GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

"The Package Deal"

The Best Deal Around!

Roast Beef with Au jus ⇨ Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice* ⇨ Red Skin Potato Salad ⇨ Rotini Pasta Salad ⇨ Kaiser Roll ⇨ Standard Place Settings (Plate, Fork, Knife & Napkin). No Substitutions in Packages.
Don't Forget to Add the Mostaccioli: Meat or Marinara Sauce

\$180 - Serves up to 25 people

Roast Beef - 5 lbs.
Chicken - 45 Pieces
Red Skin Potato Salad - 6.5 lbs.
Rotini Pasta Salad - 5 lbs.
Kaiser Rolls - 25
Place Settings - 25
Add Mostaccioli for \$45.00

\$360 - Serves up to 50 people

Roast Beef - 9.5 lbs.
Chicken - 90 Pieces
Red Skin Potato Salad - 12.5 lbs.
Rotini Pasta Salad - 9.5 lbs.
Kaiser Rolls - 50
Place Settings - 50
Add Mostaccioli for \$90.00

\$540 - Serves up to 75 people

Roast Beef - 14 lbs.
Chicken - 135 Pieces
Red Skin Potato Salad - 19 lbs.
Rotini Pasta Salad - 14 lbs.
Kaiser Rolls - 75
Place Settings - 75
Add Mostaccioli for \$135.00

\$720 - Serves up to 100 people

Roast Beef - 19 lbs.
Chicken - 180 Pieces
Red Skin Potato Salad - 25 lbs.
Rotini Pasta Salad - 19 lbs.
100 Kaiser Rolls - 100
100 Place Settings - 100
Add Mostaccioli for \$180.00

Homestyle Lunches

Homestyle Says it ALL!

Vegetable Selections: (Choice of 1)

- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
 - Glazed Baby Carrots
- Green Beans: *Almondine, or Bacon & Onion*
 - Buttered Corn: *Cobbette or Kernel*

Garden Salad Selections: (Choice of 1)

- Garden Tossed Salad with Tomato & Cucumber
- Spinach Salad with Carrots, Tomato, Cucumber & Croutons
- Caesar Salad with Red Onion, Parmesan & Croutons
- Spring Mix Salad with Tomato, Cucumber & Croutons

Entree Selection:

Stuffed Pork Chop

\$ 8.95

Seasoned Pork Chop stuffed with Homemade Sage Dressing with Gravy

Turkey Swirl

\$ 7.95

Homemade Sage Dressing rolled with Turkey Breast with Gravy

Chicken Vesuvio

\$ 8.25

2 Piece Herb Roasted Chicken with Seasoned Potato Wedges

Meatloaf

\$ 7.95

Homemade Meatloaf with Tomato or Brown Gravy with Butter Whipped Potatoes

Stuffed Green Pepper

\$ 7.95

Seasoned Ground Beef with Rice stuffed in a Green Pepper with Tomato Sauce

Menus Include Roll, Butter & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Fast Luncheons

Budget Savers - 4 MEALS at \$6.50

Pasta

- Mostaccioli or Spaghetti: Meat or Marinara Sauce Or Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Garden Tossed Salad with Tomato & Cucumber
- Parmesan Bread Stick & Butter

\$ 6.50

Add a Grilled Boneless Breast of Chicken for \$2.45

Add Italian Sausage Wedges in Marinara for \$1.95

3 Beef Tacos

- Hard Corn Shells & Warm Flour Tortillas Served with Lettuce, Tomato, Cheddar Cheese & Salsa
- Spanish Rice
- Refried Beans

\$ 6.50

Substitute Chicken for Beef for 65¢

Add Sliced Jalapeños for \$4.25 (16 oz.)

Add Assorted 2" Cookies for \$8.50 per dozen

Baked Potato Bar

- Idaho Baked Potato with Butter, Broccoli, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream & Chives
- Garden Tossed Salad with Tomato & Cucumber
- Roll & Butter

\$ 6.50

Add Soup for \$3.25 or Chili for \$3.75

Add Fettuccini Alfredo \$1.95

3 Piece Chicken

- Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Roll & Butter

\$ 6.50

Add Buttered Corn: Cobbette or Kernel for \$1.20

Add Fudge Brownies for \$13.25 per dozen

Menus Include Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Upgrade to High Quality Plastic Plates: Black, White or Clear - 9" for 40¢ or 10" for 80¢
GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Cold Buffets

Light, Cool & Refreshing - Excellent Choice for Lunch

Lite & Lively Buffet

- 1.5 Mini 2" American Sub
Handcrafted Mini Subs prepared on French Bread with Oven Roasted Turkey Breast, Genoa Salami, Honey Ham, American & Swiss Cheeses.
 - 1 Petite Sandwich
Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ⇨ Honey Ham with American on a Rye Roll ⇨ Oven Roasted Turkey Breast with Swiss on a Wheat Roll.
 - Sandwich Condiments
Lettuce, Tomato, Italian Dressing, Mayonnaise & Honey Dijon Mustard on the side.
 - 2 Side Selections
- \$ 7.95**

*Add a Chicken or Tuna Salad on Croissant for \$1.95 each
Add Fudge Brownie Squares for \$13.25 per dozen*

Grand Tea Buffet

- 1 Ravenous Wrap
A trendy combination of Multicolored Tortilla Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped with a Spinach Tortilla ⇨ Honey Ham With Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla ⇨ Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla.
 - 1 Petite Sandwich
Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ⇨ Honey Ham with American on a Rye Roll ⇨ Oven Roasted Turkey Breast with Swiss on a Wheat Roll.
 - Sandwich Condiments
Honey Dijon Mustard & Mayonnaise on the side.
 - 2 Side Selections
- \$ 9.25**

*Add Baked Slices for \$42.00 per 24 Piece
Apple ⇨ Strawberry* ⇨ Raspberry* ⇨ Blueberry* ⇨ Apricot* ⇨ Turtle Brownie ⇨ Pumpkin (seasonal) *with or without Cheese*

Gourmet Cold Buffet

- 1 Mini Beef Sirloin on a Sour Dough Roll
Seasoned Grilled & Chilled Thin Sliced Sirloin of Beef with Bleu Cheese Tarragon Aioli.
 - 1 Mini Lemon Pepper Chicken Breast on Croissant
Oven Roasted Lemon Pepper Seasoned & Chilled Boneless Breast of Chicken. Served with Honey Dijon Mustard on the Side.
 - 2 Side Selections
- \$ 9.95**

*Upgrade Beef Sirloin to Filet Tenderloin for \$2.50
Add Assorted 2" Cookies for \$8.50 per dozen*

Deluxe Deli Buffet

- Sliced Meat Platter
Roast Beef ⇨ Oven Roasted Turkey Breast ⇨ Honey Ham all Thinly Sliced & Artistically Arranged on a Platter.
 - Thin Sliced Cheese Assortment
Thinly Sliced American ⇨ Cheddar ⇨ Swiss Cheeses.
 - Sandwich Condiments
Honey Dijon Mustard & Mayonnaise on the side.
 - 1.5 Sliced Rolls
 - 2 Side Selections
- \$ 8.50**

*Upgrade to Provolone, Muenster & Jalapeño Cheeses for 20¢
Add our To Die For Brownie Barrage:
\$52.50 per 48 Piece Platter ⇨ \$28.75 per 24 Piece Platter*

Don't Forget To Add...

Deli Condiment Package:

Shredded Lettuce, Sliced Tomato, Sliced Onion & Pickle Slices

Relish Condiment Package:

Olives, Pickle Spears, Pepperoncini & Cherry Tomato Peppers

85¢ for 1 Package or Both Packages for \$1.50

Side Selections:

- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Macaroni Salad

All of our Salads are Homemade!

- Fresh Cut Fruit Salad
- Grape Cluster
- Assorted Chips
- Cookie or Brownie

Other Homemade Salads Available

- Bow Tie Pasta Salad (add 40¢)
- Gazpacho Salad (add 50¢)
- Taffy Apple Salad (add 60¢)
- Garden Tossed Salad (add 60¢)

Menus Include Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Upgrade to High Quality Plastic Plates: Black, White or Clear - 9" for 40¢ or 10" for 80¢

GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Soup & Chili

Homemade, Hot & Delicious

We Can Make Any Soup - Just Ask

Soup Choice: Chicken Noodle ⇨ Chicken with Rice ⇨ Beef Vegetable ⇨ Beef Noodle ⇨ Beef Barley ⇨ Tomato ⇨ Tomato Vegetable
French Onion ⇨ Minestrone ⇨ Cream of: Chicken ⇨ Chicken with Rice ⇨ Broccoli ⇨ Loaded Baked Potato

Chili Choice: Beef or Vegetarian

Add Shredded Cheddar Cheese & Onions for 55¢

Add a Bread Bowl for \$2.50

Soup: Includes Bowl, Spoon & Crackers \$ 3.25

Chili: Includes Bowl, Spoon & Crackers \$ 3.75

Increments of 5. Ladle not included. *Heavy Duty Reusable Ladle is \$6.95 each.*

Box Lunches

Box Lunches can be turned into a Buffet, just say.... "Out of the Box, Please"

Deli Box \$ 7.95
 Choice of: Oven Roasted Turkey Breast with Swiss Cheese or Honey Ham with American Cheese.
 Topped with Lettuce & Tomato. Mustard & Mayonnaise on the Side.
 Choice of: Kaiser Roll or Flour Tortilla Wrap. *Croissant (add 25¢)*
Make it Roast Beef with Cheddar Cheese add 45¢

Chicken Malibu \$ 8.50
 Grilled & Chilled Boneless Chicken Breast with Swiss Cheese, Pit Ham, Lettuce & Tomato. Mustard & Mayonnaise on the Side.
 Choice of: Flaky Croissant or Flour Tortilla Wrap.
Pretzel Roll (add 25¢), or Tomato Focaccia Roll (add 45¢)

American Sub \$ 7.95
 Oven Roasted Turkey Breast, Genoa Salami, Honey Ham, American & Swiss Cheeses topped with Lettuce & Tomato on French Bread.
 Italian Dressing & Mayonnaise on the Side.

Fin or Feather \$ 7.95
 Choice of Freshly Made: Tuna or Chicken Salad on a Flaky Croissant or Stuffed in a Beefsteak Tomato with Saltine Crackers.

Chicken Caesar Wrap \$ 8.25
 Grilled & Chilled All White Chicken Strips with Romaine Lettuce, Red Onion, Parmesan & Caesar Dressing wrapped in a Flour Tortilla.

Vegetarian Bistro \$ 8.50
 Marinated Grilled & Chilled Slices of Yellow Squash, Portabella Mushroom & Red Pepper with Mozzarella Cheese on Multigrain Bread.
 Pesto Mayonnaise on the Side.

California Croissant \$ 8.50
 Oven Roasted Turkey Breast, Swiss Cheese, Tomato & Avocado Spread topped with Fresh Greens & Crumbled Bacon on a Flaky Croissant.

Vegetarian Delight \$ 8.25
 Fresh Spinach Leaves, Shaved Carrots, Slices of Cucumber, Tomato, Roasted Red Pepper & Grilled Zucchini on Multigrain Bread.
 Balsamic Vinaigrette on the Side.

Box Lunches Include:

2 Side Selections, a Cookie & Deluxe Individual Packaging.

Side Selections: *All of our Chilled Salads are Homemade!*

- Red Skin Potato Salad
 - Cole Slaw: *Creamy or Vinaigrette*
 - Rotini Pasta Salad
 - Macaroni Salad
 - Fresh Cut Fruit Salad
 - Grape Cluster
 - Assorted Chips
 - Bow Tie Pasta Salad (add 40¢)
 - Gazpacho Salad (add 50¢)
 - Taffy Apple Salad (add 60¢)
 - Garden Tossed Salad (add 60¢)
- Other Homemade Salads Available***

Don't Forget To Add...

- Dill Pickle Spear 25¢
- Box Garnish: 35¢
 Cherry Tomato Pepper, Black Olives & Pepperoncini
- Assorted Canned Sodas \$ 4.95 / 6 Pack
- More Beverage Options - Page 16***
- Additional Side Selection \$ 1.20
 Comes on the side in its own individual container

GO GREEN: Get our Green Container - No Additional Charge - Just Ask!

From the Garden

Large Individual Salads - A Healthy Alternative

Julienne Salad
 Iceberg & Romaine Salad Mix with Tomato, Onion, Cucumber, Oven Roasted Turkey Breast, Honey Ham, American & Swiss
 \$ 6.95

Cobb Salad
 Mixed Salad Greens with Diced Oven Roasted Turkey Breast, Diced Tomato, Diced Cucumber, Shredded Cheddar Cheese, Chopped Egg, Crumbled Bacon & Sliced Radishes
 \$ 6.95

Chopped Salad
 Garden Greens with Chunks of Chicken, Crumbled Bleu Cheese, Pasta, Tomatoes, Crumbled Bacon & Green Onions
 \$ 6.95

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

*Add Any Salad Topper: 35¢ per person per topping
 Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple*

Add our Homemade Croutons: 25¢

Add a Grilled & Chilled Boneless Breast of Chicken for \$2.45

Breakfast & Brunch

Start Your Day Off Right. We Also Offer Bi-Monthly Specials

Power Breakfast

- Scrambled Eggs with Cheddar
- Choice of 2 Meats: 2 piece of Bacon or Sausage, or Ham (3 oz.)
- Southern Fried Potatoes or Hash Browns
- Sweet Breads Tray

\$ 7.95

Add to the Scrambled Eggs - Diced Ham, Onion & Green Pepper for 75¢
Substitute Sweet Breads Tray for 2 Piece Pancake for 40¢
or Fresh Cut Fruit Salad for 75¢
Add Biscuits & Gravy for \$2.95

Top of the Morning

- Choice of 3 Pieces: Pancakes or French Toast
Served with Butter & Syrup
- Choice of 2 Meats: 2 piece of Bacon or Sausage, or Ham (3 oz.)
- Southern Fried Potatoes or Hash Browns

\$ 6.95

Add Warm Toppings (Strawberry or Cinnamon Apple for 95¢, or Blueberry for \$1.45)

The Continental with Fruit

- Fresh Cut Fruit Display, Sweet Breads Tray & Coffee Cakes

\$ 6.75

Add Doughnuts - per dozen \$16.00 on Tray ⇨ \$12.50 Boxed

Eye Opener Brunch Buffet

- Scrambled Eggs with Cheddar
- Seasoned Baked Chicken: Lemon Pepper or Rotisserie
- Choice of 2 Meats: 2 piece of Bacon or Sausage, or Ham (3 oz.)
- Potatoes O'Brien
- Caribbean Blend Vegetables
- Fresh Cut Fruit Salad
- Muffins & Butter

\$ 10.25

Add Bagels with Cream Cheese on a Tray for \$14.65 per dozen

Olé Breakfast Burrito

- 2 Scrambled Eggs, Cheddar & Salsa Wraps
- Choice of 2 Meats: 2 piece of Bacon or Sausage, or Ham (3 oz.)
- Southern Fried Potatoes or Hash Browns
- Sweet Breads Tray

\$ 7.95

Add Fresh Cut Fruit Salad for \$1.50

Add 2 Piece French Toast for \$1.75

The Continental

- Muffins, Danish & Doughnuts

\$ 5.95

Breakfast A la Carte: (Place Settings are not included with A la Carte Items.)

9" Quiche (serves 6-8 people)..... \$ 17.50
1 - Bacon, Onion & Swiss
2 - Ham, Broccoli & Cheddar

Scrambled Eggs with Cheddar..... \$ 2.30
Add Diced Ham, Onion & Green Pepper for 75¢

Egg, Cheese & Meat Breakfast Sandwich (1 oz.) \$ 2.95
Meat: Bacon, Sausage or Ham Bread: Croissant or Biscuit

Breakfast Wrap (Scrambled Eggs, Cheddar & Salsa).... \$ 2.50

Biscuit & Gravy..... \$ 2.95

2 French Toast with Butter & Syrup..... \$ 1.75

2 Pancakes with Butter & Syrup..... \$ 1.65

Southern Fried Potatoes, Hash Browns or
Potatoes O'Brien..... \$ 1.95

2 Pieces of Bacon or Sausage, or Ham (3 oz.)..... \$ 2.25

Fresh Cut Fruit Salad..... \$ 1.50

Whole Fruit Ass't. (Apples, Oranges, Bananas & Pears). \$ 1.50

Fresh Cut Fruit Display

Large (serves up to 40) \$ 49.50 ⇨ Small (serves up to 20) \$ 26.75

Doughnuts - per dozen... \$ 16.00 on Tray ⇨ \$ 12.50 Boxed
Doughnut Holes - per dozen..... \$ 4.50 Boxed

Coffee Cake - (10 Slices)..... \$ 9.50 on Tray

Sweet Breads Tray - (45 Slices)..... \$ 34.95 on Tray

Bagels with Cream Cheese - per dozen..... \$ 19.95 on Tray

Mini Croissants with Butter - per dozen..... \$ 10.95 on Tray

Mini Muffins - per dozen..... \$ 9.95 on Tray

Beverages:

Hot Brewed Beverages with Cups & Condiments

\$ 45.95 per 50 Styro Cups ⇨ \$ 63.50 per 50 Black Plastic Cups

GO GREEN: \$ 55.50 per 50 Compostable Cups

Choice of: Regular Coffee ⇨ Decaffeinated Coffee ⇨ Hot Tea ⇨ Hot Chocolate

Milk (2% or Whole)..... \$ 5.95 per gallon

Bottled Water (16.9 oz)... \$ 16.75 per case ⇨ \$ 4.95 per 6 pack

Chilled Canned Juice with Cups (5.5 oz.)..... 95¢ per can
Orange ⇨ Tomato ⇨ Pineapple ⇨ Apple ⇨ Grapefruit Juice

SEE PAGE 16 for more Thirst Quenching Solutions

Hors D'oeuvres

Make Your Own Custom Appetizer Package or Add a Few to Your Menu

Style Appetizer Package

Fresh Cut Fruit Display with Strawberry or Caramel Dip
 Domestic Cheese Assortment with Crackers
 Fresh Cut Vegetable Crudités with Ranch or Dill Dip
 Cocktail Sandwiches - (1.5 per)
 Meatballs with: Burgundy Gravy or BBQ Sauce - (3 per)
 Chicken Wings: Fried or Lemon Pepper Baked - (2 per)
 Glazed Bacon Wrapped Water Chestnuts - (2 per)
 \$ 10.50 (12 pieces, minimum 25 people)

Ambiance Appetizer Package

Fresh Cut Fruit Display with Strawberry or Caramel Dip
 Domestic Cheese Assortment with Crackers
 Fresh Cut Vegetable Crudités with Ranch or Dill Dip
 Mini Beef Sirloin with Bleu Cheese Tarragon Aioli on Roll - (1 per)
 Mini Lemon Pepper Chicken Breast on Croissant with Honey Dijon Mustard - (1 per)
 Chicken Satay with Peanut Sauce - (1.5 per)
 Mushroom Cap Stuffed with Seafood - (1.5 per)
 Skewered Beef Teriyaki - (1.5 per)
 \$ 17.95 (10 pieces, minimum 25 people)

Starter Appetizer Package \$ 4.95

Choice of 2 Hot Hors D'oeuvres:
 Glazed Bacon Wrapped Water Chestnut
 Quiche: Spinach or Lorraine
 Potato Skin Topped with Cheddar, Bacon & Chives
 Crab Rangoon with Sweet & Sour
 Chicken Wing: Fried, Buffalo, Lemon Pepper or Teriyaki
 Meatball in: Burgundy Gravy, BBQ Sauce or Sweet & Sour

The Perfect Add On to any Main Menu!

Choice of 1 Cold Hors D'oeuvres:
 Ham & Cream Cheese Pinwheel
 Celery Stick with: Cheddar or Herb Cream Cheese
 Cold Potato with Sour Cream, Cheddar, Bacon & Chives
 Cherry Tomato Filled with Cheddar
 Salami Coronet with: Cream Cheese or Black Olive
 Open Faced Cucumber Sandwich

Place Setting not included with Starter Appetizer Package.

COLD HORS D'OEUVRES	50 PIECE	25 PIECE
Asparagus Wrapped with Prosciuto	\$ 74.50	\$ 39.25
Celery Stick with: Herb Cream Cheese or Cheddar	\$ 31.00	\$ 17.50
Cherry Tomato Filled with: Salmon Cream Cheese or Cheddar	\$ 45.50	\$ 24.75
Cocktail Sandwiches (Honey Ham with American, Oven Roasted Turkey Breast with Swiss & Chicken Salad)	\$ 56.50	\$ 30.25
Cucumber Cup Topped with: Crab Salad or Chicken Salad	\$ 56.00	\$ 29.00
Cold Potato Skin Topped with: Red Skin Potato Salad, or Sour Cream, Cheddar, Bacon & Chives	\$ 45.00	\$ 24.50
Ham & Cream Cheese Pinwheel	\$ 41.00	\$ 22.50
Open Faced Cucumber Sandwich	\$ 40.50	\$ 22.25
Pastry Cup Filled with: Crab Salad, Tarragon Chicken Salad or Spicy Black Beans	\$ 52.00	\$ 28.00
Prosciuto Wrapped Melon (Cantaloupe & Honeydew)	\$ 46.00	\$ 25.00
Salami Coronet with: Cream Cheese or Black Olive	\$ 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 Tomato & Fresh Basil with Balsamic Vinaigrette)	\$ 65.50	\$ 34.75
Skewer: Tortellini with Pesto	\$ 55.50	\$ 29.75
Skewer: Domestic Cheese (Muenster, Cheddar, Mozzarella, American & Black Olive)	\$ 54.50	\$ 29.25
Skewer: Fresh Cut Fruit with Strawberry Dip (Cantaloupe, Honeydew, Pineapple & Grape)	\$ 51.00	\$ 27.50

Cold Appetizer Variety Platter - 48 Pieces \$ 49.00

Cherry Tomato Filled with Cheddar ✦ Pastry Cup Filled with Crab Salad
 Prosciuto Wrapped Melon ✦ Cold Potato Skin with Sour Cream, Cheddar, Bacon & Chives

Don't Forget the Place Settings

7" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each
 7" Standard Plate, Fork & Napkin 40¢ each

Hors D'oeuvres

Make Your Own Custom Hors D'oeuvres Package or Add a Few to Your Menu

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, Hot Sauce or Honey Mustard for \$4.75</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 with: <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, Ketchup, Mustard & 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</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 \$ 110.00

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" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each
7" Standard Plate, Fork & Napkin 40¢ each

Party Platters

Going to a Party? Bring a Platter & Be the Hit of the Party!

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 \$4.75 per dip

Creative Watermelon Carving (Seasonal)

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) **\$ 90.00**

Additional Fruit Salad for replenishing is \$1.50 per portion

Add A Chef Carved Adornment

Monkey - Pineapple, Honeydew, & Orange **\$ 45.00**

Penguin - Honeydew, Orange & Apple **\$ 35.00**

Swan - Honeydew **\$ 19.50**

Swan - Apple **\$ 10.00**

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 \$4.75 per dip

Add 8 oz. 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

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**

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**

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**

Trays include a variety of Crackers:

Large - 3 Sleeves ✧ Small - 2 Sleeves

Add an extra Sleeve of Crackers for \$2.95

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 \$2.95

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" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each
7" Standard Plate, Fork & Napkin 40¢ each

Sandwich Platters

Great for Lunch, Snacks or some Late Night Munchies

Traditional

Petite Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with:

- Roast Beef with Cheddar on a White Roll
- Honey Ham with American on a Rye Roll
- 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:

- Roast Beef with Cheddar
- Honey Ham with American
- 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 Oven Roasted Turkey Breast, Genoa Salami, Honey Ham, American & Swiss Cheeses topped with Lettuce & Tomato. 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

Cocktail Sandwich Platter

Fresh White & Wheat Breads cut into Triangles prepared with:

- Honey Ham with American
- Oven Roasted Turkey Breast with Swiss
- Homemade Chicken Salad

40 Piece Platter \$ 45.00

Make Your Own

Sliced Meat Platter

Thinly Sliced & Artistically Arranged on a Platter:

- Roast Beef
- Oven Roasted Turkey Breast
- Honey Ham
- 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 Sliced 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

- American Cheese
- Cheddar Cheese
- Swiss Cheese

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

Surf & Turf Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with:

- Thin Sliced Filet Tenderloin with Bleu Cheese Tarragon Aioli on a Sour Dough Roll
- Lemon Pepper Seasoned Boneless Breast of Chicken Slices on Croissants
- Homemade 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
- Honey Ham with Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla
- Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla

24 Piece Platter \$ 69.95

Spiral Platter

These Spectacular Bite-Size Spirals include:

- Roasted Red Pepper & Portabella Mushroom with Spinach & Balsamic Vinaigrette Spread wrapped in a Tomato Tortilla
- 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 \$ 52.50

Vegetarian

Mini Vegetarian Sandwiches

An Assortment of Fresh Sandwiches 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:

Shredded Lettuce, Sliced Tomato, Sliced Onion & Pickle Slices

Relish Condiment Package:

Olives, Pickle Spears, Peppercornini & Cherry Tomato Peppers

85¢ for 1 Package or Both Packages for \$1.50

Don't Forget the Place Settings

7" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each
7" Standard Plate, Fork & Napkin 40¢ each

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

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) **\$ 43.50** ✦ **Small** - (serves up to 15) **\$ 24.50**

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

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 \$4.95 per dip

Creative Watermelon Carving (Seasonal)

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) **\$ 90.00**

Additional Fruit Salad for replenishing is \$1.50 per portion

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

Apple ✦ 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" Black, White or Clear Plastic Plate, Fork & Napkin 60¢ each
6" Standard Plate, Fork & Napkin 35¢ each

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

Apple ✦ Strawberry* ✦ Raspberry* ✦ Blueberry* ✦ Apricot* ✦ Turtle Brownie ✦ Pumpkin (seasonal) *with or without Cheese

Fudge Brownies **\$ 13.25 on Tray - per dozen**

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

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

2" Cookies - per dozen **\$ 8.50 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

Butter Cookies (approx 30-40) **\$ 13.50 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

Miniature Pastries - per dozen

Standard **\$ 21.25 on Tray** ✦ **\$ 17.75 Boxed**

Cannoli ✦ Cream Puffs ✦ Eclairs ✦ Napoleons ✦ Apple Caramel Bars ✦ Oreo Cheesecakes ✦ 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) **\$ 235.00**

Large Half Sheet Cake - (12" x 18", serves 67-75) **\$ 155.00**

Half Sheet Cake - (11" x 15", serves 35-45) **\$ 100.00**

Quarter Sheet Cake - (9" x 13", serves 20-25) **\$ 67.00**

Triple Layer Buttercream Round Cakes

10" Round - (serves 15-20) **\$ 54.00**

8" Round - (serves 10-12) **\$ 39.00**

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

Picnics

We're Grilling - While You're Chilling

All American Buffet

Entree Selections:

- 1/3 Pound Hamburger with Bun
- 6:1 Jumbo All Beef Hot Dog with Bun
- Italian Link Sausage with Bun
- Fresh or Smoked Polish Sausage with Bun
- Bratwurst with Bun
- BBQ Chicken Piece: *Sauced or Spiced*
- Teriyaki Glazed Beef Brochette (add \$ 3.25)
- 1/4 Slab of BBQ Ribs* (add \$ 2.40)
- Boneless Pork Chop with Kaiser Roll (add \$ 1.20)
- Boneless Breast of Chicken with Kaiser Roll (add 95¢)

Side Dish Selections:

- Assorted Chips (Individual Bag)
- Red Skin Potato Salad
- Buttered Corn: *Cobbette or Kernel*
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Baked Beans with Brown Sugar
- Watermelon Wedges
- Hawaiian Dream Salad (add 35¢)
- Cucumber Salad Vinaigrette (add 50¢)
- Whole Corn in the Husk with Butter (add 50¢ - Seasonal)

Also Includes: Ketchup, Mustard, Relish & Standard Place Settings

Delivered Package

Pre-Grilled at our Location
Hot & Ready to Serve

- 3 Entrees & 3 Side Dishes \$ 10.25
- 2 Entrees & 3 Side Dishes \$ 8.95
- 2 Entrees & 2 Side Dishes \$ 7.75

Grill On Location Package

Chef Griller(s) • Buffet Attendant(s) • Grill(s) & Equipment • 2 Hour Serving
Duration • Min 150 people • **100-149 people add a \$ 150.00 Grilling Fee**

- 3 Entrees & 3 Side Dishes \$ 12.50
- 2 Entrees & 3 Side Dishes \$ 11.20
- 2 Entrees & 2 Side Dishes \$ 10.00

All American Condiment Package (American Cheese, Shredded Lettuce, Diced Tomato, Diced Onion & Pickle Slices) add 95¢
Add Ons: Sauteed Onions & Green Peppers for 75¢ ✦ Sauteed Mushrooms for 65¢ ✦ Red Sauce for 45¢ ✦ Sauerkraut for 45¢

A la Carte Menu Items

Custom Grilling on Location Package \$ 395.00 (Choose Items Below)
Chef Griller • Buffet Attendant • Grill(s) & Equipment • 2 Hour Serving Duration • Up to 150 people

Entree Selections:

- 1/2 Pound Hamburger with Bun..... \$ 4.50
- 1/3 Pound Hamburger with Bun..... \$ 3.25
- Vegetarian Burger with Bun..... \$ 2.95
- 6:1 Jumbo All Beef Hot Dog with Bun..... \$ 2.75
- Sausage Link with Bun..... \$ 2.95
- Brat, Italian or Polish Sausage: Fresh or Smoked*
- Boneless Chicken Breast with Kaiser (4 oz.)..... \$ 2.95
- Deep Fried or Season Baked Chicken Piece..... \$ 1.25
- Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.50 per piece*
- Full Slab BBQ Ribs*..... \$15.95
- 1/2 Slab BBQ Ribs*..... \$ 8.25
- 1/4 Slab BBQ Ribs*..... \$ 4.50
- 2 BBQ Rib Portion*..... \$ 3.25
- Boneless Pork Chop with Kaiser..... \$ 3.95
- BBQ Pulled Pork with Kaiser..... \$ 3.25
- BBQ Beef (4 oz.) with 4" French Bread..... \$ 3.50
- Italian Beef Au jus (4 oz.) with 4" French Bread..... \$ 3.50
- Teriyaki Glazed Beef Brochette..... \$ 5.50
- Chicken & Pineapple Brochette..... \$ 4.95
- 14-16 oz. T-Bone Steak*..... Market
- 8 oz. Filet Mignon Steak*..... Market
- 10-12 oz. Strip Steak*..... Market
- 8 oz. Ribeye Steak*..... \$10.25

* Subject to Market Price

Side Selections: All of our Chilled Salads are Homemade!

- Red Skin Potato Salad or Rotini Pasta Salad..... \$ 1.20
- Specialty Red Skin Potato Salad..... \$ 1.40
- Baked Potato, Italian, Sour Cream & Dill, or Pesto add 15¢*
- Tortellini Pesto or Antipasto Salad..... \$ 1.65
- Premium Salad..... \$ 1.50
- Fresh Cut Fruit Salad, Oriental Noodle, Vegetable Vinaigrette, Cucumber Salad Vinaigrette, Gazpacho or Broccoli & Raisin*
- Bow Tie Pasta Salad..... \$ 1.40
- Macaroni Salad or Cole Slaw: *Creamy or Vinaigrette* \$ 1.10
- Concord Grape Salad, Taffy Apple or
Hawaiian Dream Salad..... \$ 1.95
- Watermelon or Cantaloupe Wedges..... \$ 1.25
- Garden Tossed Salad with Tomato & Cucumber..... \$ 1.75
- Whole Corn in the Husk with Butter (Seasonal)..... \$ 1.50
- Buttered Corn: *Cobbette or Kernel*..... \$ 1.20
- Baked Beans with Brown Sugar..... \$ 1.00
- Idaho Baked Potato with Butter & Sour Cream..... \$ 1.95
- Baked Sweet Potato with Butter & Brown Sugar..... \$ 2.50
- Baby Russet Potatoes with Garlic & Rosemary..... \$ 1.75
- Assorted Chips (Individual Bag)..... \$ 0.65

Don't Forget the Place Settings

9" Black, White or Clear Plastic Plate, Fork, Knife & Napkin 85¢ per setting
9" Standard Plate, Fork, Knife & Napkin 45¢ per setting

Pig Roasts

Slow Roasted, Juicy, Tasty, Any Occasion..... Simply Delicious!

Whole Roasted Pig \$ 4.95 per pound

Includes: Kaiser Rolls, BBQ Sauce & 9" Standard Place Settings

Required Roasting Package:

Carved On Site (Our Chef Carves the Pig On Site for up to a 4 Hour Location Time) \$ 350.00

Whole Decorated on Plank (You to Carve) \$ 225.00

Pig-In-A-Pan (The Pig is Pre-Carved) \$ 175.00

Minimum of 75 pound pig. We recommend one pound of pig per person. Head may be on with an apple in its mouth or head off. Prices are subject to change & actual pig weight (before cooking) may vary & will be charged accordingly. A minimum number of side dishes may be required to be added on. (See the previous page for other side dish options). Warming Rack Packages are included with the Carved On Site. If more than 200 pounds of pig is ordered, an additional carver(s) may be necessary at \$ 250.00 per carver. Buffet Attendant(s) are \$195.00 each. Pig Side Packages are only available with a Pig Roast.

Backyard Sides:

Baked Beans with Brown Sugar
Buttered Corn Cobbette
Red Skin Potato Salad
Rotini Pasta Salad
\$ 4.25

Premium Sides:

Baby Russet Potatoes with Garlic & Rosemary
Green Beans with Bacon & Onion
Fresh Cut Fruit Salad
\$ 4.35
Add Seasoned Baked Chicken for \$1.25 per piece

Southern Style Sides:

Seasoned Baked Chicken (2 pieces)
Southern Fried Potatoes
Watermelon Wedges
Cole Slaw: *Creamy or Vinaigrette*
\$ 5.95

A la Carte Menu Items

See the previous page for other a la carte items

Italian Beef Au jus with Peppers & Onions - (serves up to 5) \$ 10.25 per pound

Roast Beef with: *Au jus or Gravy* - (serves up to 5) \$ 9.75 per pound

Kaiser Rolls \$ 4.25 per dozen ⇄ 4" French Bread \$ 5.50 per dozen

Deep Fried or Seasoned Baked Chicken \$ 1.25 per piece

Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.50 per piece

Premium Entree Selection: \$ 2.50 per portion or Added to Any Menu \$ 2.20 per person

Roast Turkey Breast with Gravy ⇄ Roast Loin of Pork with Gravy

Tex-Mex Spiced or BBQ Pulled Pork (add 30¢) ⇄ London Broil with Mushroom Bordelaise Sauce (add \$3.10)

Entree Selection: \$ 2.25 per portion or Added to Any Menu \$ 1.95 per person

*Baked Ham with Honey Glaze ⇄ Mostaccioli: Meat or Marinara Sauce ⇄ Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
Fettuccini Alfredo ⇄ Italian Sausage Wedges with Green Peppers & Onions in Marinara ⇄ Polish Sausage Wedges with Sauerkraut*

Lasagna: *Meat or Vegetarian* - (serves up to 10 people) \$ 29.50 per half pan

Parmesan or Garlic Bread Stick \$ 6.75 per 18 pack ⇄ Butter Pat 15¢

Beverages

Thirst Quenching Solutions

Chilled Beverages

Canned Sodas (12 oz. Can) or **Bottled Water** (16.9 oz.)

\$ 16.75 per case (24) ⇄ \$ 4.95 per 6 pack

Choice of: Assorted ⇄ Pepsi ⇄ Diet Pepsi ⇄ Sierra Mist ⇄ Mountain Dew ⇄ Mug Root Beer ⇄ Lipton Brisk Lemon Iced Tea ⇄ Lemonade ⇄ Orange ⇄ Dr. Pepper ⇄ Coke ⇄ Diet Coke ⇄ Sprite

2 Liter Soda with Cups \$ 2.95 per 2 Liter

Choice of: Pepsi ⇄ Diet Pepsi ⇄ Sierra Mist

Cold Beverages with Cups \$ 29.95 per 3 gallons

Choice of: Iced Tea Unsweetened ⇄ Iced Tea Sweetened ⇄ Lemonade ⇄ Fruit Punch

Bottled Lipton Iced Tea (18.5 oz.) \$ 9.75 per 6 pack

Choice of: Sweetened ⇄ Unsweetened

Cold Milk with Cups (2% or Whole) \$ 5.95 per gallon

Canned Juice with Cups (5.5 oz. Can) 95¢ per can

Choice of: Orange ⇄ Apple ⇄ Pineapple ⇄ Grapefruit ⇄ Tomato

Hot Beverages

Hot Brewed Beverages with Cups & Condiments

\$ 45.95 per 50 Styro Cups ⇄ \$ 63.50 per 50 Black Plastic Cups

GO GREEN: \$ 55.50 per 50 Compostable Cups

Choice of: Regular Coffee ⇄ Decaffeinated Coffee ⇄ Hot Tea ⇄ Hot Chocolate

Custom Beverage Options are Available:

Bottled Juices, V-8 Cans, Monster & Red Bull Energy Drink,

Gatorade (20 oz. Bottle) is \$12.00 per 6 pack,

& Spiced Apple Cider (Seasonal)

Add Some Cups & Ice Beverages are Chilled

We recommend 1 Bag of Ice per case

Add Ice for \$2.25 per 7 lbs. Bag

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

Cups are \$1.95 per 25

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
Wines: Cabernet Sauvignon ✧ Chardonnay ✧ Pinot Grigio ✧ Moscato ✧ 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 \$ 17.25 ✧ 4 Hours is \$ 20.25 ✧ 5 Hours is \$ 23.25

Deluxe Open Bar

Smirnoff Vodka ✧ Beefeater Gin ✧ Bacardi Light Rum ✧ Captain Morgan Spiced 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
Wines: Cabernet Sauvignon ✧ Chardonnay ✧ Pinot Grigio ✧ Moscato ✧ 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 \$ 15.75 ✧ 4 Hours is \$ 18.75 ✧ 5 Hours is \$ 21.25

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
Wines: Cabernet Sauvignon ✧ Chardonnay ✧ Pinot Grigio ✧ Moscato ✧ 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 \$ 17.00 ✧ 5 Hours is \$ 19.50

Beer, Wine & Soda Bar

Bottled Beers: Miller Lite ✧ Bud Light
Wines: Cabernet Sauvignon ✧ Chardonnay ✧ Pinot Grigio ✧ Moscato ✧ White Zinfandel
Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Bottled Water
3 Hours is \$ 12.50 ✧ 4 Hours is \$ 15.00 ✧ 5 Hours is \$ 17.50

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 \$ 9.50 ✧ 4 Hours is \$ 11.50 ✧ 5 Hours is \$ 13.75

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. 10% prepay gratuity if tip jars are not allowed.
Bar Packages at: George's 174 or The Barber & Oberwotmann Horticultural Center are different, please see their Brochures.

Optional Service Package & Items

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

Touch of Class Service Package

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

Includes: 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
(Buffet tables, guest tables & prep tables are provided by the customer or you may rent them through us. Buffet Style only.)

\$ 5.95 per person (Based on a Minimum of 100 people & a 3 Hour Event Time.)

Service Package pricing may vary depending upon the complexity of the event site for labor & equipment. Gratuities are not included & are optional, but encouraged upon customer's own discretion. (Suggested rate 3-18%)

Other Optional Items Available *(Staff Package may be required for certain items)*

Chef Carver - (1 Carver per 125 people) \$ 195.00 each

White Linen Tablecloths \$ 6.00 each ✧ Colored Linen Tablecloths Prices based on size & color
White or Colored Linen Napkins 50¢ each ✧ Disposable Plastic Tablecloths \$ 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. *(Tables are not included. Colored linen & colored skirt are 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 place settings) 95¢ per person

Plastic Salt or Pepper Shaker \$ 1.50 each

Other Brochures & Flyers

Custom Tailored for Specific Locations, Other Services or Events

Full Service Menu

Upscale Menus with Full Service Staff
Sit Down Dining, Plate, Family & Buffet Style
Cocktail Receptions & Action Stations
China Service or Single Use

The Horticultural Center

A Joliet Park District Facility
Beautiful Bird Haven Greenhouses & Gardens
254 Sit Down / 299 Reception Style
Joliet, IL

George's 174

Carpenters Local 174
Newly Remodeled & Beautiful!
250-300 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 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.

254 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.

250-300 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)

Meadowhawk Lodge (Yorkville, IL)

Chicagoland Speedway & Route 66 Raceway (Joliet, IL)

Gladys Fox Museum (Lockport, IL)

Mayfair Banquets (Westchester, IL)

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

Frankfort Township Event Centre (Frankfort, IL)

American Legion Post 1977 (New Lenox, IL)

Warehouse 109 (Plainfield, IL)

Joliet Area Historical Museum (Joliet, IL)

Northfork Farm (Oswego, IL)

Mayslake Peabody Estate (Oak Brook, IL)

The Silver Fox (Streator, IL)

Odeum Center Banquets (Villa Park, IL)

CD & ME (Frankfort, IL)

Noah's Event Venue (Naperville, IL)

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

& Many, Many More