



Catering To Your Every Whim!

Full Service Menu

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



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Catering To Your Every Whim!

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

Make Your Next Event..... Unforgettable

We are happy to Customize a Complete Package for you.

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

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 can accommodate **Dietary Needs** Meals

(GF) Gluten Free | (VG) Vegetarian (No Meat)
Some items can be altered to fit your dietary need.

CEC has made every effort to ensure that the allergen information provided is accurate. However, because of the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility. Consumers with serious food allergies are encouraged to refrain from consuming at their discretion.

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Terms & Conditions:

- **All Menus & Pricing** are subject to: change without notice, delivery, delivery minimums, applicable sales tax, caterer usage fees and service charges. 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 100 people and tables of 10 people. For Tables of 8 people add \$2.50 per person minimum of \$250. **Call for Details on Smaller Sized Events.**
- **Caterer Usage Fees & Service Charges** vary depending upon the event location.
- **Final Counts** are due 13 days prior to your event date.
- **Deposits:** \$1000 deposit and signed contract is required to secure the event date.
- **Gratuities** are encouraged upon client's discretion. (Suggested rate up to 20%, or \$50-\$200 per staff)
- **Our Exclusive Location:** The Barber & Oberwortmann Horticultural Center has a brochure custom tailored for that specific location. Ask for the Brochure.
- **Other Brochures:** Corporate & Social Events Menu is designed for a more casual affair which may give you some other options or ideas. Chef Action Stations are available also.
- **Other Flyers:** We are your **1-Stop-Shop**. We offer a wide variety of other items and services. Venue & Locations, 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

Disposable Package:

- High Quality Black, White or Clear Plastic Plates
 - Clear Plastic Coffee Mug
 - Clear Plastic Water Cup

Both Packages Include:

- Stainless Steel Silverware (Dinner Fork, Salad Fork, Knife & Spoon)
- Served to each Table - Lemon Laced Iced Water Carafes, Roll & Butter
- Regular Coffee Service - Station (or Served to the Tables During Dinner add 50¢ per person)
 - Table set with containers of Salt, Pepper & Butter Dish
 - Professional Uniformed Staff (up to a 5 Hour Event Time)
- Standard White Linen Tablecloths with Choice of Colored Linen Napkin (over 20 Colors)

Colored Floor-Length Linen Tablecloths are available - pricing is based on size & color. Chair Covers with Sash or Sash Ties also Available.



Earth Friendly Packages:



- Compostable: Bagasse Blend Plates, Clear Plastic Coffee Cup & PLA Water Cup *Same Price as the Disposable Package*
- Bambu: Bambu Plates, Clear Plastic Coffee Cup & PLA Water Cup *Add \$2.50 to the Disposable Package*

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

Buffet Style: 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

Add a Uniformed Chef Carver for \$425 - (1 per 100-125 guests, 1 Chef per 2 Items)

*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 encouraged at customer's discretion. (Suggested rate up to 20%, or \$50-\$200 per staff)
Depending upon the location - Prices are subject to Caterer Usage Fees or Service Charges.*

Optional Items Available

Standard White Linen Tablecloths (88" x 88", 52" x 114" or 52" x 52") \$10 each

Colored Linen Tablecloths Pricing based on size, material & color

Chair Cover with Sash Tie \$5.80 per chair | Sash Tie \$4.50 per chair (Plus, Delivery & Pickup)

Specialty Table Package \$25 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, Memorial, DJ or Photo Booth Tables. *(Colored linen & colored skirt are available at an additional charge.)*

Toasting Wine or Champagne Glass \$1.25 per glass

Disposable Toasting Wine or Champagne Flutes \$2.65 per glass

Cake or Cupcake Fee (Includes dessert place settings as well as us slicing & serving) \$1.40 per person

We Are Your 1 - STOP - SHOP!

Plated Style

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

Disposable

China

Filet Tenderloin Medallions (6 oz.) with <i>Bearnaise Sauce or Peppercorn Demi-Glace</i> (Subject to Market Price)		
& Jumbo Shrimp de Jonghe Brochette (3 Pieces).....	\$ 53	\$ 59
& Grilled Salmon Filet (4 oz.) with <i>Bourbon Caramelized Onions (GF)</i> , or with <i>Champagne Sauce</i>	\$ 52	\$ 58
& Boneless Breast of Chicken (4 oz.) with <i>Sauce (Napa Valley, Marsala (GF), or Picata - Descriptions Below)</i>	\$ 50	\$ 56
Boneless Breast of Chicken with Sauce		
& Jumbo Shrimp de Jonghe Brochette (3 Pieces).....	\$ 50	\$ 56
& Grilled Salmon Filet (4 oz.) with <i>Bourbon Caramelized Onions (GF)</i> , or with <i>Champagne Sauce</i>	\$ 49	\$ 55
& London Broil (6 oz.) with <i>Mushroom Bordelaise Sauce</i>	\$ 47	\$ 53
& Herb Encrusted Pork Medallions (6 oz.) - Whole Roasted Loin with 8 Herbs & Spices - Hand Carved (GF).....	\$ 47	\$ 53

Single Entree Selection

Disposable

China

Filet Tenderloin Medallions (6 oz.) with <i>Bearnaise Sauce or Peppercorn Demi-Glace</i> (Subject to Market Price).....	\$ 50	\$ 56
Roast Prime Rib of Beef (14 oz.) with <i>Au jus or Peppercorn Demi-Glace</i> (Subject to Market Price).....	\$ 49	\$ 55
London Broil (6 oz.) with <i>Mushroom Bordelaise Sauce</i>	\$ 46	\$ 52
Roast Beef with <i>Demi-Glace or Gravy</i> (7 oz. Dinner).....	\$ 44	\$ 50
(5 oz. Lunch).....	\$ 41	\$ 47
Stuffed Boneless Breast of Chicken (8 oz. Dinner).....	\$ 46	\$ 52
Ballotine de Poulet - Wild Rice, Dried Cranberries & Brie with <i>Sauce Poulette</i>		
Florentine - Creamed Spinach, Artichoke & Parmesan with <i>Sauce Mornay</i>		
Italiano - Prosciutto & Provolone with <i>Marsala Wine Sauce (GF)</i>		
Boneless Breast of Chicken (8 oz. Dinner).....	\$ 44	\$ 50
(5 oz. Lunch).....	\$ 40	\$ 46
DeJonghe - Grilled topped with Plump Gulf Shrimp de Jonghe		
Pesto - Grilled topped with Pesto, Provolone & Roasted Red Pepper (GF)		
Romano - Romano Encrusted topped with <i>Quattro Formaggi Sauce or Sauce Mornay</i>		
Rosemary - Grilled with Lemon Herb Seasoning, Garlic & Olive Oil garnished with Fresh Sprig of Rosemary (GF)		
Boneless Breast of Chicken with Sauce (8 oz. Dinner).....	\$ 42	\$ 48
(5 oz. Lunch).....	\$ 40	\$ 46
Napa Valley - White Wine Cream Sauce		
Marsala - Marsala Wine Sauce with Mushrooms (GF)		
Picata - Lemon White Wine Sauce with Capers & Mushrooms		
Boneless Pork Chop (8 oz. Dinner) - <i>Southern Fried or Seasoned Grilled (GF)</i>	\$ 42	\$ 48
Grilled Salmon Filet (8 oz.) with <i>Bourbon Caramelized Onions (GF)</i> , or <i>Champagne Sauce</i>	\$ 44	\$ 50
Vegetarian Filet - Grilled Portabella Mushroom Topped with Red Onion, Zucchini, Yellow Squash, Red & Green Pepper (GF VG).....	\$ 40	\$ 46
Eggplant Parmesan**.....	\$ 40	\$ 46
Kid's Tender Meal - 2 Piece Chicken Tender (Ketchup/Honey/BBQ), Mac & Cheese, & Kernel Corn.....	\$ 33	\$ 39

Multiple Entree Choices (up to 3 Selections, plus Kid & Vegetarian Meal) - Please add \$1.25 Service Charge

Add a Pasta Dish Served Family Style for \$3.25

(Bow Tie Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan; Mostaccioli with Marinara or Fettuccini Alfredo)

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

Custom Menu & Packages are a Welcome Request.

Family & Buffet Style

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](#)

Disposable

China

Family or Buffet Style Dinner (3 Entrees) \$ 44 \$ 50

For Buffet Style: Add a Uniformed Chef Carver for \$425 (1 per 100 guests)

(Tight Budget? Optional 2 Entree Buffet Style is \$1 OFF)

Entree Selections: (Choice of 2)

- Roast Beef: Thin Cut with *Au jus*, or Thick Cut with *Demi-Glace* or Gravy
 - Italian Beef (add 50¢) with Peppers & Onion
 - Our USDA Choice Beef is Slow Roasted & Sliced On Our Premises!***
 - London Broil (add \$4.65) with Mushroom Bordelaise Sauce
 - Thin Sliced Prime Rib of Beef (add \$5.55 - Subject to Market Price) with *Au jus* or *Peppercorn Demi-Glace*
 - Roast Turkey Breast with Gravy
 - Carved from the Bone Turkey Breast (add \$2.70) with Gravy
 - Seasoned Baked Chicken (GF) (Assorted Pieces):
Rotisserie, Italian Herb, Rosemary Citrus, Lemon Pepper, or BBQ Spice Rub
 - Deep Fried Chicken (Assorted Pieces) (add 50¢)
 - Boneless Breast of Chicken (add \$2.65) with Sauce
- Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)*
- Roast Loin of Pork with Gravy
 - Glazed Baked Ham (GF)
 - BBQ Pulled Pork (GF)
 - Herb Encrusted Pork Medallions (GF) (add \$2.25)
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved
 - Whole Roasted Pig (GF) (add \$5): *BBQ Sauced or Spice Rub* (Plus, Roasting Package Fee of \$540 Carved On Site or \$255 Pre-Carved)
 - Italian Sausage Wedges with Peppers, Onions & Marinara (GF)
 - Polish Sausage Wedges with Sauerkraut (GF)
 - Meatballs: *Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour*
Add Buttered Egg Noodles with the Meatballs for \$2.25
 - Grilled Salmon Fillet (add \$3.50) with *Bourbon Caramelized Onion* (GF), or *Champagne Sauce*
 - Vegetarian Filet (GF|VG) (add \$2.90) - Grilled Portabella Mushroom Topped with Red Onion, Zucchini, Yellow Squash, Red & Green Pepper

Pasta Entree Selections: (Choice of 1, or Select 1 from the above selections add 60¢)

- Bow Tie Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan (VG)
- Mostaccioli: *Meat, or Marinara* (VG) Sauce. *Or Vodka Sauce* (VG) (add 55¢)
 - Pasta Primavera (VG): *Alfredo Sauce or Garlic & Olive Oil*
 - Fettuccini Alfredo (VG)
 - Mac & Cheese (VG)
 - Stuffed Shells (VG) (add \$2.55) with Vodka Sauce

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

Custom Menu & Packages are a Welcome Request.

Plate, Family & Buffet Style

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

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

- Spring Mix Salad with Tomato, Cucumber & Homemade Croutons (GF if No Crouton | VG)
- Chef's Caesar Salad with Red Onion, Parmesan, Homemade Croutons & Tossed with Caesar Dressing (GF if No Crouton | VG)
 - Garden Tossed Salad with Shredded Red Cabbage, Shredded Carrots, Tomato & Cucumber (GF | VG)
- Fresh Cut Fruit Salad - Seasonal Selection of Cantaloupe, Honeydew, Watermelon & Grapes Garnished with Mint, Strawberry & Kiwi (GF | VG)
 - Caprese Salad (GF | VG) (add \$2.05)
- Beefsteak Tomato Slices with Buffalo Mozzarella, Fresh Basil on a Bed of Spring Mix Salad & Drizzled with Balsamic Glaze

1 Dressing Choice Included: Italian, Ranch, French, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette, or Fat Free Italian (ALL GF | VG)

Optional Table Dressing Choices: 3 Choices = \$11 per Table | 2 Choices = \$9 per Table

Optional Salad Topper: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 50¢ per topping.
Strawberries or Blueberries (Subject to Market Price) (ALL GF | VG)

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

Vegetable Selections: (Choice of 1) - (Additional Selection add \$2.65)

- Caribbean Blend - Broccoli, Yellow Carrots, Green Beans & Red Peppers (GF | VG)
- Normandy Blend - Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini (GF | VG)
 - Glazed Baby Carrots (GF | VG)
- Green Beans: Almondine or Seasoned (GF | VG). (or Bacon & Onion (GF) add 55¢)
 - Fresh Broccoli Florets (GF | VG)
 - Kernel Corn (GF | VG)
 - Fresh Asparagus (GF | VG) (Seasonal add \$2.95)
 - Chef's Choice Vegetable Stir Fry (GF | VG) (add \$1.50)
- Gourmet Vegetable (add \$2.05): Whole Fingerling Carrots or Haricots Verts (GF | VG)

Accompaniment Selections: (Choice of 1) - (Additional Selection add \$2.65)

- Red Skin Garlic Mashed Potatoes (GF | VG)
 - Homestyle Mashed Potatoes (GF | VG)
- Baby Russet Potatoes with Garlic & Rosemary (GF | VG). (or Bacon & Onion (GF) add 55¢)
 - Au Gratin Potatoes (GF | VG)
- Wild Rice Blend with Sautéed Mushrooms
- Sliced Bread Dumplings with Gravy (VG)
 - Homemade Sage Dressing
 - Mostaccioli with Marinara (VG)
 - Linguini with Garlic & Olive Oil (VG)
- Pommes Dauphinoise (GF | VG) (add \$3.30)
- Finely Sliced Potatoes Baked with Cream, Garlic, Aged Swiss & a Hint of Thyme
 - Baked Potato (GF | VG) (add \$1.55) - Served with Butter & Sour Cream (GF | VG)

Course Add-Ons:

Shrimp Cocktail: 2 Piece - \$4.30 3 Piece - \$6.50 (Subject to Market Price)
Lemon or Raspberry Sorbet - \$3.45
Antipasto Platter - \$28 per table
Bruschetta Dip with Crostinis - \$18 per table

Vegetarian, Dietary, Kid 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!

Choice of 2: Iceberg Lettuce with Romaine, or Spring Mix (ALL GF|VG)

Choice of 8: (ALL GF VG)	Diced Green & Red Pepper	Broccoli Florets	Pecans
Crumbled Bacon (NOT VG)	Diced Red Onion	Sliced Radishes	Shredded Cheddar Cheese
Shredded Carrots	Tomato	Sliced Black Olives	Parmesan Cheese
Cucumber Coins	Sliced Mushrooms	Dried Cranberries	Homemade Croutons (NOT GF)

Choice of 3 Dressings: (ALL GF|VG) Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian
Add Baby Rock Shrimp (GF) for \$2.10 | Add Chopped Egg (GF|VG) for 90¢ | Add Diced Ham, Grilled Seasoned Chicken or Turkey (GF) for \$1.60
Optional - Salad Chef Designer to individually make your guest's salad for \$425 - (1 per 75-100)

Pasta Station Guests will love creating their own pasta dish!

Toppings: (ALL GF|VG) Garlic, Mushroom, Broccoli, Red Onion, Red & Green Pepper
Add Zucchini, Diced Tomato, Black Olive, Fresh Basil & Spinach for \$2.10 | Add Ground Italian Sausage & Diced Chicken Chunks (NOT VG) for \$2.70

Pastas: (ALL VG) (Choice of 2) Penne, Fettuccini, Tri-Colored Rotini, Bow Tie or Cavatappi
Upgrade One Pasta to Cheese Tortellini (VG) for \$2.45 | Choose 3 Pastas for 90¢

Sauces: Garlic & Olive Oil (GF|VG), Italian Marinara (GF|VG) & Alfredo (VG)

Parmesan Cheese (GF|VG), French Bread (VG) & Butter
Required Pasta Chef is \$425 - (1 per 40-60)

Mashtini Bar Station A new spin enjoying classic Mashed Potatoes that your guest will enjoy and be talking about for years later.

Choice of 1: Red Skin Garlic Mashed Potatoes (GF|VG) or Homestyle Mashed Potatoes (GF|VG)

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

Add More Toppings for 55¢ per item:
Jalapeño Slices (GF|VG) | Sautéed Mushrooms (GF|VG) | Grilled Zucchini & Yellow Squash Hash (GF|VG) | Creamy Country Gravy | Crumbled Bleu Cheese (GF|VG)
Crumbled Italian Sausage with Cranberries & Sage (GF) (add 20¢) | Rosemary Roasted Chicken Chunks (GF) (add 30¢) | Basil Pesto (GF|VG) (add 35¢)
Grilled Thinly Sliced Flat Iron Steak (GF) (add 85¢) | Smoked Salmon (GF) (add \$1.10) | Garlic Sautéed Shrimp (GF) (add \$2.90)
Optional - Martini Glass Rental - Call for prices & availability.
Optional - Chef Designer to individually make your guest's potato creation for \$425 - (1 per 75-100)

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

Choice of 1: (Choose an Additional Meat for \$5.95)
Roast Beef (GF) with Corn Dusted Kaiser Rolls (VG), Peppercorn Demi-Glace & Horseradish Mayonnaise (GF|VG)
Roast Loin of Pork (GF) with Pretzel Rolls (VG) & Citrus BBQ Sauce (GF|VG)
Baked Boneless Ham (GF) with Sliced Rye Rolls (VG) & Honey Mustard (GF|VG)
Carved from the Turkey Breast (GF) with Sliced Rolls (VG) & Cranberry Mayonnaise (GF|VG) (add 70¢)
Call for Market Pricing on Filet Tenderloin & Roast Prime Rib of Beef
Required Chef Carver is \$425 - (1 per 100-125 & 1 Chef per 2 Items)

Disposable China

\$ 54 \$ 60

Elegant Cocktail Reception

All Stationary or Some Passed

Fresh Cut Fruit Display (GF|VG)

Fresh slices of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed. Garnished with Grapes.
Add a 8 oz. Dip for \$6.15 (Strawberry or Caramel Cream)

Domestic Cheese Assortment (GF|VG)

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

Marinated Vegetable Platter (GF|VG)

A seductive medley of Asparagus, Zucchini, Yellow Squash, Baby Corn, Broccoli, Artichoke Hearts, Water Chestnuts, Red & Green Peppers Marinated in Italian Herb & 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*

Chicken Skewer: *Pesto (GF), Teriyaki, Hawaiian with Sweet & Sour (GF), or Satay with Peanut Sauce (GF)*

Crab Cake with Remoulade

Crab Rangoon with Sweet & Sour

Egg Roll with Sweet & Sour: *Vegetable, or Shrimp & Pork*

Glazed Bacon Wrapped Water Chestnut (GF)

Meatball with: *Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour*

Mini Gourmet Pizza: *Fig, Onion & Bleu Cheese (VG), Spinach & Goat Cheese (VG), Vegetable (VG), Sausage, Pepperoni, or Cheese (VG)*

Mushroom Cap Filled with: *Spinach (GF|VG), Italian Sausage (GF), or Crab & Spices (GF)*

Potato Skin: *Loaded (Cheddar, Bacon & Chives) (GF) or Double Baked (GF)*

Quesadilla Section: *Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese (VG)*

Quiche: *Lorraine (Bacon, Onion & Swiss) or Florentine (VG)*

Tortellini Skewer: *Pesto or Alfredo Sauce (VG)*

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

Caprese Skewer with Balsamic Vinaigrette (Fresh Mozzarella Ciliegine, Grape Tomato & Fresh Basil) (GF|VG)

Ham & Cream Cheese Pinwheel (GF)

Open Faced Cucumber Sandwich (VG)

Pastry Cup with: *Crab Salad, Tarragon Chicken Salad, or Spicy Black Beans (VG)*

Salami Coronet with: *Cream Cheese or Black Olive (GF)*

Tortellini Skewer with Pesto (VG)

Chef Carver Station

Carving at its best - Juicy & Delicious!

Choice of 1: (Choose an Additional Meat for \$5.95)

Roast Beef (GF) with Corn Dusted Kaiser Rolls (VG), Peppercorn Demi-Glace & Horseradish Mayonnaise (GF|VG)

Roast Loin of Pork (GF) with Pretzel Rolls (VG) & Citrus BBQ Sauce (GF|VG)

Baked Boneless Ham (GF) with Sliced Rye Rolls (VG) & Honey Mustard (GF|VG)

Carved from the Bone Turkey Breast (GF) with Sliced Rolls (VG) & Cranberry Mayonnaise (GF|VG) (add 70¢)

*Call for Market Pricing on Filet Tenderloin & Roast Prime Rib of Beef
Chef Carver is included.*

Disposable

China

\$ 47 \$ 53

Hors D'oeuvres

Start Your Event Off Right. Our Selection of Appetizers is Extensive - This is just a Sampling

Add-On Hors D'oeuvres Packages:

The Classic \$ 6.95 - 4 Pieces Per Person

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 (GF|VG), or Crab & Spices (GF)*
 Potato Skin: *Loaded (Cheddar, Bacon & Chives) (GF) or Double Baked (GF)*
 Phyllo Dough with Spinach & Feta (Spanikopita) (VG)
 Chicken & Cheese Quesadilla Section
 Tortellini Skewer with: *Pesto or Alfredo Sauce (VG)*

The Grandeur \$ 6.25 - 3 Pieces Per Person

Choice of 2 Hot Selections:
 Beef Teriyaki Skewer
 Chicken Satay with Peanut Sauce (GF)
 Crab Cake with Remoulade
 Mushroom Cap Filled with: *Spinach (GF|VG), or Crab & Spices (GF)*
 Quiche: *Lorraine (Bacon, Onion & Swiss) or Florentine (VG)*
 Tortellini Skewer with: *Pesto or Alfredo Sauce (VG)*
 Choice of 1 Cold Selection:
 Fresh Cut Fruit Skewer (GF|VG)
 Open Faced Cucumber Sandwich (VG)
 Pastry Cup Filled with: *Tarragon Chicken Salad or Spicy Black Beans (VG)*

HOT & COLD HORS D'OEUVRES	50 PIECE
Phyllo Cup with Short Rib, Fig & Bleu Cheese or Skewer: Candied Apple Pork Belly (GF)	\$ 131
Skewer: Shrimp: <i>de Jonghe or Coconut (1 piece)</i>	\$ 127
(Cold) Skewer: Smoked Salmon Spiral (Layered with Capers, Cream Cheese & Herbs) (GF)	\$ 126
Glazed Bacon Wrapped: <i>Scallop (GF) or Date (GF)</i>	\$ 121
Skewer: Beef Teriyaki or Crab Cake with Remoulade	\$ 119
Skewer: Chicken: <i>Pesto (GF), Teriyaki, Hawaiian with Sweet & Sour (GF), or Satay with Peanut Sauce (GF)</i>	\$ 115
Mini Gourmet Pizza: <i>Fig, Onion & Bleu Cheese (VG), Spinach & Goat Cheese (VG), Vegetable (VG), Sausage, Pepperoni, or Cheese (VG)</i>	\$ 113
Mushroom Cap Filled with: <i>Spinach (GF VG), Italian Sausage (GF), or Crab & Spices (GF)</i>	\$ 105
Mini Sandwich: <i>BBQ Pulled Pork (GF) with Hawaiian Roll & Pickle Cheeseburger (GF) with Bun, Ketchup, Mustard & Pickle Hot Dog (GF) with Bun, Diced Onion & Mustard Grilled Chicken & Pepper Jack Cheese (GF) with Roll Marsala Portabella Mushroom (GF VG) with Hawaiian Roll</i>	\$ 105
Quiche: <i>Lorraine (Bacon, Onion & Swiss) or Florentine (VG)</i>	\$ 95
(Cold) Skewer: Caprese with Balsamic Vinaigrette (Fresh Mozzarella Ciliegine, Grape Tomato & Fresh Basil) (GF VG)	\$ 90
Spring Roll with Soy Sauce: <i>Chicken or Vegetable</i> or Rueben Spring Roll with Thousand Island	\$ 84
Glazed Bacon Wrapped Water Chestnut (GF) or Crab Rangoon with Sweet & Sour	\$ 81
(Cold) Skewer: Antipasto (Salami, Provolone, Sun-dried Tomato, Artichoke & Kalamata Olive) (GF)	\$ 81
(Cold) Skewer: Domestic Cheese (Cheddar, Mozzarella, American & Grape) (GF VG)	\$ 77
(Cold) Skewer: Fresh Cut Fruit (Cantaloupe, Honeydew, Pineapple & Grape) (GF VG)	\$ 76
Potato Skin: <i>Loaded (Cheddar, Bacon & Chives) (GF) or Double Baked (GF)</i>	\$ 66
(Cold) Ham & Cream Cheese Pinwheel (GF)	\$ 55
Chicken Tender: <i>Fried, Buffalo, Orange, or Sweet & Sour</i> Add a Dip for Chicken (8 oz. Container): <i>BBQ, Ranch, Bleu Cheese, Hot Sauce or Honey Mustard for \$7</i>	\$ 53
Chicken Wing: <i>Fried, Buffalo, Orange, Teriyaki, Rotisserie (GF), or Lemon Pepper (GF)</i>	\$ 53
Quesadilla Section: <i>Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese (VG)</i>	\$ 53
Meatball with: <i>Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour</i> or Italian Sausage Chunk in Marinara (GF)	\$ 46

Party & Sandwich Platters

Our Selection of Appetizers is Extensive - This is just a Sampling

Fruits

Fresh Cut Fruit Display (GF|VG)

Fresh slices of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed. Garnished with Grapes.

Large - (serves up to 40) **\$ 73** | **Small** - (serves up to 20) **\$ 39**

Add a 8 oz. Dip for \$7 (Strawberry or Caramel Cream)

Cheeses

Domestic Cheese Assortment (GF|VG)

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

Large - (serves up to 45) **\$ 94** | **Small** - (serves up to 25) **\$ 52**

Meats & Cheeses

Julienne Cheese & Sausage Platter (GF)

A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Garnished with Grapes.

Large - (serves up to 45) **\$ 92** | **Small** - (serves up to 25) **\$ 52**

Cheese & Sausage Sampler Tray (GF)

A scrumptious combination of Muenster, Mozzarella & Cheddar Cheeses accompanied with Pepperoni & Cubed Salami.

Large - (serves up to 45) **\$ 98** | **Small** - (serves up to 25) **\$ 56**

Includes a Variety of Crackers:

Large - 3 Sleeves | Small - 2 Sleeves

Add an extra Sleeve of Crackers for \$4.25

Veggies

Fresh Cut Vegetable Crudités (GF|VG)

Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins & Bell Pepper Strips displayed elegantly. Includes Ranch Dip.

Large - (serves up to 45) **\$ 59** | **Small** - (serves up to 25) **\$ 34**

Marinated Vegetable Platter (GF|VG)

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

Large - (serves up to 45) **\$ 78**

Seafood

Jumbo Gulf Shrimp Tray (GF)

Served with Cocktail Sauce & Lemon Wedges.

50 Pieces - (Largest Shrimp available! 18 piece per # average) **\$ 115**

Dips

Dips - 32 oz. Containers (serves up to 20): **\$ 35**

Bruschetta Dip (GF|VG) with Crostinis (VG)

Roasted Red Pepper Hummus (GF|VG) with Pita Chips (VG)

Spinach & Artichoke Dip (GF|VG) with Pita Chips (VG)

Fresh Salsa (GF|VG) with Tortilla Chips (GF|VG)

Pico de Gallo (GF|VG) with Tortilla Chips (GF|VG)

Black Bean & Corn Dip (GF|VG) with Tortilla Chips (GF|VG)

Traditional

Petite Sandwich Platter

Assorted Bakery Fresh Mini Sandwiches prepared with:

- Roast Beef with Cheddar
- Deli Ham with American
- Oven Roasted Turkey Breast with Swiss
- Honey Mustard & Mayonnaise on the side

30 Piece Platter \$ 83 | **15 Piece Platter \$ 46**

Mini Croissant Platter

Assorted Bakery Fresh Croissants prepared with:

- Roast Beef with Cheddar
- Deli Ham with American
- Oven Roasted Turkey Breast with Swiss
- Honey Mustard & Mayonnaise on the side

30 Piece Platter \$ 89 | **15 Piece Platter \$ 47**

Mini American Sub Platter

Handcrafted Mini Subs prepared on French Bread with Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses. Italian Dressing & Mayonnaise on the side

30 Piece Platter \$ 84 | **16 Piece Platter \$ 48**

Add Lettuce & Tomato for 75¢ per person

Cocktail Sandwich Platter

Triangles of White & Wheat Bread prepared with:

- Deli Ham with American & Mayonnaise
- Oven Roasted Turkey Breast with Swiss & Mayonnaise
- Homemade Chicken Salad

40 Piece Platter \$ 69

Gourmet

Ravenous Wraps

A modern combination of Colored Wraps:

- Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped in a Spinach Tortilla
- Deli Ham with Grilled Pineapple, Lettuce & Honey Mustard wrapped in a Tomato Tortilla
- Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped in a Flour Tortilla

24 Piece Platter \$ 99

Spiral Platter

These Spectacular Bite-Size Spirals include:

- Roasted Red Pepper & Portabella Mushroom with Spinach & Balsamic Vinaigrette Spread wrapped in a Tomato Tortilla (VG)
- 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 \$ 78

Vegetarian

Mini Vegetarian Sandwiches (VG)

An Assortment of Fresh Sandwiches prepared with:

- Roasted Red Pepper with Portabella Mushroom
 - Grilled Zucchini with Spinach
 - Cucumber with Spinach & Tomato
 - Served with Balsamic Vinaigrette on the side
- On Croissants or Wheat Rolls

30 Piece \$ 74 | **15 Piece \$ 40**

Don't Forget the Place Settings

7" Black, White or Clear Plastic Plate, Fork & Napkin 95¢ each
7" Standard Plate, Fork & Napkin 60¢ each

Late Night Snacks

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, white or clear plastic 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 \$2

Based on a Minimum of 100 people. (For 75 people add 25¢ or 50 people add 50¢) • Prices are per person based

Appetizer

Mini Gourmet Pizza: Sausage & Cheese (VG)
Potato Skin Loaded (Cheddar, Bacon & Chives) (GF)
BBQ Pulled Pork (GF) with Hawaiian Roll & Pickle
\$ 6.55

Breakfast Snack

Egg, Cheese & Sausage Croissant Sandwich
Fresh Baked Doughnut Holes (VG) (2 per)
\$ 7.30

Additional Croissant Sandwich is \$ 4.50

Chicago Style

6:1 Jumbo All Beef Hot Dog with Bun
Includes Diced Onions, Tomatoes, Cucumber, Pickle, Sport
Peppers, Celery Salt, Mustard & Relish.
Assorted Chips (GF)(VG) (Individual Bag)
\$ 7.50

Mini Chicago

Mini Hot Dog with Diced Onion & Mustard
Mini Cheeseburger with Ketchup, Mustard & Pickle
Mini Shoestring Potato Shooters
\$ 5.80

Mini Sub

Mini 2" American Sub Sandwich
Assorted Chips (GF)(VG) (Individual Bag)
\$ 5.30

Additional Sub Sandwich is \$ 1.50

Mashtini

Mashed Potatoes: Homestyle or Red Skin Garlic
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
\$ 8.25

Sweet Potato Mashtini

Mashed 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
\$ 8.25

Martini Mac & Cheese

Elbow Macaroni & Cheddar Cheese
Served in a Single Use Martini Glass
\$ 5.55

For 95¢ 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 \$ 1.35)

White Castle® Slider



Original Slider®
Cheese Slider
\$ 5.80

Additional Slider is \$ 2.05

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 Table

End Your Meal with Some Sweet Sensations - Ask for our complete Dessert Options

Gourmet Sweet Table

A sinfully delicious combination of: Assorted Mini Pastries (VG) (Cannoli, Cream Puffs, Eclairs, Napoleons, Cheesecake, Dessert Bars), Chocolate Covered Strawberries (GF|VG) (seasonal), Deluxe Sweet Tooth Platter (VG) (Cookies, Fudge Brownies & Banana Cake), & Fresh Cut Fruit Display (GF|VG). Includes Black, White or Clear Plastic Place Settings & Elegant Presentation.
\$ 9.50 (Based on 5 pieces per person - *Order for half of the actual guest count*)

Hot Brewed Beverage Service

Choice of: Regular Coffee, Decaffeinated Coffee, Hot Tea or Hot Chocolate. Includes Condiments.

Clear Plastic Cups: \$ 85 per 50 cups

Compostable Cups: \$ 75 per 50 cups

Styro Cups: \$ 65 per 50 cups

Cake or Cupcake Fee is \$1.40 per person (includes plateware as well as the service of us slicing & serving)
Plus, we need a certificate of insurance from the Bakery naming Cutting Edge Catering as additionally insured.

Other Brochures & Flyers

Corporate & Social Events Menu - Casual Dining Options. Hot & Cold Buffets, Gourmet & Theme Menus, Box Lunches, Breakfast, Picnics & Pig Roasts, & More. In-house Delivery with Setup, or Curbside Pickup.

The Horticultural Center - A Joliet Park District Facility Beautiful Bird Haven Greenhouses & Gardens. 254 Sit Down | 299 Reception Style

Bi-Monthly Specials - Seasonally Inspired Menus: Breakfast - Lunch - Dinner

Other Flyers

We Offer Many Other Products & Services

We Are Your ONE-STOP-SHOP!

Vegetarian Menu

Ice Cream / Sundae Bar Carts

Rentals of All Types

Gluten Free Menu

Specialty Food Carts

Centerpieces

Kid's Menu

Candy Buffets

Clowns, Magic & More

S'mores Station

Professional DJ

Don't See It, Just Ask

Venues & Locations

We can find the Perfect Setting for Your Occasion - Ask for our Complete Listing



Four Rivers EEC



WAREHOUSE: 109

And Many More

Bar Packages

Unlimited Beverage Service. Bar Special Orders are a Welcome Request.

The V.I.P. Open 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

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 \$ 23.00 | 4 Hours is \$ 26.50 | 5 Hours is \$ 29.75

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

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 \$ 20.25 | 4 Hours is \$ 23.75 | 5 Hours is \$ 26.50

Beer, Wine & Soda Open Bar

Beers: Miller Lite | Bud Light

Wines: Cabernet Sauvignon | Chardonnay | Pinot Grigio | Moscato | White Zinfandel

Pepsi | Diet Pepsi | Sierra Mist | Bottled Water

3 Hours is \$ 16.00 | 4 Hours is \$ 18.75 | 5 Hours is \$ 21.75

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 100 people. Prices are subject to a Bar Helper Charge.

Call for Custom Bar Options, Specialty Drinks, Smaller Groups, Cash Bar, Tab 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 The Barber & Oberwornmann Horticultural Center are different, please see their Brochures.