Corporate & Social Events Menu

Catering To Your Every Whim!

(Our Full Service Menu is available for Staffed Events)

Phone: (815) 725-9001
Fax: (815) 725-9056

cuttingedgcatering.com | cuttingedgebanquets.com | E-mail: sales@cuttingedgcatering.com
904 Cottage Street | Shorewood, IL 60404 | facebook.com/2CECE
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
All Occasions
Over 100 Appetizers
Party Trays
Customized Menus
Theme Menus

Beverage & Liquor Service
Picnics & Pig Roasts
Grilling On Location
Pick Up or Delivery
Tents, Tables & Chairs
Entertainment

Breakfast & Brunch
Box Lunches
Bi-Monthly Specials
Unique Locations
1-Stop-Shopping
15 to 15,000 guests

We can accommodate Dietary Needs Meals
(6F) Gluten Free | (V6) 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.
• 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 and an email confirmation on delivered packages. $200-$1000 deposit and signed contract on service packages is required.
• Cancellations for Pick Up or Delivered (Drop Off) Catering Require a 72 Hour Notice. For Staffed Events Refer to the Contract.
• Delivery requires a half hour interval. Normal delivery is Sunday through Friday 6:00AM-6:00PM, & Saturdays 6:00AM-7:00PM. Other times are also available.
• Gratuities are encouraged at customer’s discretion. (Suggested rate 3-18%)
• Warming Rack Packages are $10.25 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 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 $2.00 each. Sterno are $1.25 each. Wire racks are $6.00 each.
• Standard Disposable Place Settings (9” styro 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¢ from the menu.
• Upgrade to our High Quality Plastic Plates: 10” Black, White or Clear for 90¢ | GREEN Place Settings: 10” Compostable for 90¢ | 11” Bambu for $1.25
• Serving Spoons & Tongs are included - 1 set per 100 people. Additional Spoon is 50¢ or Tong is 25¢.
Hot Buffets
Our Most Popular Buffet Can Be Used for Lunch or Dinner.
We Can Create a Custom Menu Tailored to Meet Your Needs.

Entree Selections:

Our Choice Beef is Slow Roasted & Sliced On Our Premises!
• Roast Beef: Thin Cut with Au jus or Thick Cut with Gravy
• Italian Beef with Peppers & Onions (add 40¢)
  Add Giardiniera: $4.25 (8 oz.) (GF) (VG)
• London Broil with Mushroom Bordelaise Sauce (add $3.10)
• Deep Fried or Baked Chicken (GF) (Assorted Pieces): Baked Seasoning:
  Rotisserie, Italian Herb, Rosemary Citrus, Lemon Pepper, or BBQ Spice Rub
• Boneless Breast of Chicken (4 oz.) (add $1.50)
  Sauce Choice: Napa Valley, Marsala (GF), or Picata
• Chicken Tenders - 2 Pieces
  Add a Dip (8 oz.) for $5.00: BBQ, Ranch, Hot Sauce or Honey Mustard (ALL GF) (VG)
• Italian Sausage Wedges with Peppers & Onions in Marinara (GF)
• Polish Sausage Wedges with Sauerkraut (GF)

Hot Side Dish Selections:
• Red Skin Garlic Mashed Potatoes (GF) (VG)
• Homestyle Mashed Potatoes (add 25¢) (GF) (VG)
• Baby Russet Potatoes with Garlic & Rosemary (GF) (VG)
• Au Gratin Potatoes (GF) (VG)
• Wild Rice with Sautéed Mushrooms
• Homemade Sage Dressing
• Sliced Bread Dumplings
• Wedges with Peppers & Onions in Marinara (GF)
• Wedges with Sauerkraut (GF)
• Black, White or Clear - 80¢
  Choice of 2: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian (ALL GF) (VG)

Salad Selections: All of our Salads are Homemade!
• Red Skin Potato Salad (GF) (VG)
• Coleslaw: Creamy or Vinaigrette (GF) (VG)
• Rotini Pasta Salad (VG)
• Macaroni Salad (VG)
• Fresh Cut Fruit Salad (GF) (VG)

Gourmet Salad Selections: (add 50¢)
• Bow Tie Pasta (VG)
• Gazpacho (GF) (VG)
• Cucumber Vinaigrette (GF) (VG)
• Taffy Apple (GF) (VG)

Lettuce Salad Selections: (add $1.10)
• Garden Tossed with Tomato & Cucumber (GF) (VG)
• Caesar with Red Onion, Parmesan (GF) (VG) & Croutons (VG)
• Spring Mix with Tomato & Cucumber (GF) (VG)

Choice of 2: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian (ALL GF) (VG)

Add Any Salad Topper: 35¢ per person per topping
  Croutons (Not GF), Crumbled Bacon (Not GF), Mandarin Orange, Kiwi, Dried Cranberries, Pecans, Almonds or Pineapple, Strawberries or Blueberries (Subject to Market Price) (ALL GF) (VG)

Remove a Salad Selection - Deduct 50¢

3 Entrees, 2 Hot Sides & 1 Salad - $11.25
3 Entrees, 1 Hot Side & 1 Salad - $9.95
2 Entrees, 2 Hot Sides & 1 Salad - $9.85
2 Entrees, 1 Hot Side & 2 Salads - $9.85
2 Entrees, 1 Hot Side & 1 Salad - $8.75
2 Entrees & 2 Salads - $7.95
2 Entrees & 3 Salads - $9.25
2 Entrees & 2 Salads - $9.75
2 Entrees & 2 Salads - $9.75
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 1 Salad - $8.75
2 Entrees & 2 Salads - $7.95
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 1 Salad - $8.75
2 Entrees & 2 Salads - $7.95
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 1 Salad - $8.75
2 Entrees & 2 Salads - $7.95
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 2 Salads - $9.50
2 Entrees, 1 Hot Side & 1 Salad - $8.75
2 Entrees & 2 Salads - $7.95

Menus Include: Roll, Butter, Margarine & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) (VG)
No Place Settings - Deduct 20¢. All prices are per person based.

Upgrade to High Quality 10" Plastic Plates:
  Black, White or Clear - 80¢
Upgrade to Earth Friendly Plates:
  10" Compostable - 20¢ or 11" Bambu - $1.25

(815) 725-9001
Gourmet Menus
Upscale Menu Selections - Perfect for any Occasion

**Dual Entree Selection:**

<table>
<thead>
<tr>
<th>Entree Selection</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Tenderloin Medallions (6 oz.) with Bearnaise Sauce or Peppercorn Demi-Glace (Subject to Market Price)</td>
<td>$ 24.00</td>
<td>$ 24.00</td>
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<tr>
<td>&amp; Jumbo Shrimp de Jonghe Brochette (3 Pieces)</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
</tr>
<tr>
<td>&amp; Boneless Breast of Chicken (4 oz.) with Sauce (Napa Valley, Marsala (GF), or Picata - Descriptions Below)</td>
<td>$ 22.50</td>
<td>$ 22.50</td>
</tr>
<tr>
<td>Boneless Breast of Chicken (4 oz.) with Sauce (Napa Valley, Marsala (GF), or Picata - Descriptions Below)</td>
<td>$ 17.25</td>
<td>$ 17.25</td>
</tr>
<tr>
<td>&amp; Grilled Salmon Filet (4 oz.) with Bourbon Caramelized Onions (GF), or with Champagne Sauce</td>
<td>$ 15.95</td>
<td>$ 15.95</td>
</tr>
<tr>
<td>&amp; London Broil (6 oz.) with Mushroom Bordelaise Sauce</td>
<td>$ 15.25</td>
<td>$ 15.25</td>
</tr>
<tr>
<td>&amp; Herb Encrusted Pork Medallions (6 oz.) - Whole Roasted Loin with Eight Herbs &amp; Spices - Hand Carved (GF)</td>
<td>$ 15.25</td>
<td>$ 15.25</td>
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**Entree Selection:**

<table>
<thead>
<tr>
<th>Entree Selection</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Tenderloin Medallions (8 oz.) with Bearnaise Sauce or Peppercorn Demi-Glace (Subject to Market Price)</td>
<td>$ 21.00</td>
<td>$ 21.00</td>
</tr>
<tr>
<td>London Broil (8 oz.) with Mushroom Bordelaise Sauce</td>
<td>$ 15.95</td>
<td>$ 15.95</td>
</tr>
<tr>
<td>Stuffed Boneless Breast of Chicken (8 oz. Dinner)</td>
<td>$ 14.95</td>
<td>$ 14.95</td>
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<tr>
<td>Ballotine de Poulet - Wild Rice, Dried Cranberries &amp; Brie with Sauce Poulette</td>
<td>$ 10.25</td>
<td>$ 10.25</td>
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<tr>
<td>Italiano - Prosciuto &amp; Provolone with Marsala Wine Sauce (GF)</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
</tr>
<tr>
<td>Boneless Breast of Chicken (6 oz. Lunch &amp; 8 oz. Dinner)</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
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<tr>
<td>&amp; Romano - Romano Encrusted topped with Quattro Formaggi Sauce or Sauce Momay</td>
<td>$ 13.75</td>
<td>$ 13.75</td>
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<tr>
<td>&amp; Pesto - Grilled topped with Pesto, Provolone &amp; Roasted Red Pepper (GF)</td>
<td>$ 12.50</td>
<td>$ 12.50</td>
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<tr>
<td>Roasted Half Chicken (Breast/Wing/Thigh/Leg). <strong>Seasoning:</strong> Rotisserie, Italian Herb or Grecian (GF)</td>
<td>$ 11.95</td>
<td>$ 11.95</td>
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<tr>
<td>Boneless Breast of Chicken with Sauce (5 oz. Lunch &amp; 8 oz. Dinner)</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
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<tr>
<td>Napa Valley - White Wine Cream Sauce</td>
<td>$ 9.25</td>
<td>$ 11.25</td>
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<tr>
<td>Marsala - Marsala Wine Sauce with Mushrooms (GF)</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
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<tr>
<td>Picata - Lemon Wine Sauce with Capers &amp; Mushrooms</td>
<td>$ 9.50</td>
<td>$ 11.50</td>
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<tr>
<td>Boneless Pork Chop (6 oz. Lunch &amp; 8 oz. Dinner) - Southern Fried or Seasoned Grilled (GF)</td>
<td>$ 9.25</td>
<td>$ 11.25</td>
</tr>
<tr>
<td>Grilled Salmon Filet (8 oz.) with Bourbon Caramelized Onions (GF), or Champagne Sauce</td>
<td>$ 11.95</td>
<td>$ 13.25</td>
</tr>
<tr>
<td>Vegetarian Filet - Grilled Portabella Mushroom Topped with Red Onion, Zucchini, Yellow Squash, Red &amp; Green Pepper (GF,VG), &amp; Croutons</td>
<td>$ 10.25</td>
<td>$ 10.25</td>
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**Hot Side Dish Selections:**

(Choice of 2)

- Red Skin Garlic Mashed Potatoes (GF,VG)
- Homestyle Mashed Potatoes (GF,VG)
- Baby Russet Potatoes with Garlic & Rosemary (GF,VG)
- Wild Rice with Sautéed Mushrooms
- Idaho Baked Potato with Butter & Sour Cream (add 90¢) (GF,VG)
- Pommes Dauphinoise (add $1.50)

Finely Sliced Potatoes Baked with Cream, Garlic, Aged Swiss & a Hint of Thyme.

- Normandy Blend (GF,VG) (Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini)
- Caribbean Blend (GF,VG) (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Fresh Glazed Baby Carrots (GF,VG)
- Fresh Beans (GF,VG): Almondine, or Seasoned
- Fresh Broccoli Florets (GF,VG)
- Fresh Vegetable Stir Fry (add 95¢) (GF,VG)
- Fresh Asparagus (add $1.50) (GF,VG)

**Lettuce Salad Selections:**

(Choice of 1)

- Garden Tossed with Tomato & Cucumber (GF,VG)
- Caesar with Red Onion, Parmesan (GF,VG), & Croutons (VG)
- Spring Mix with Tomato & Cucumber (GF,VG)

Choice of 2: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian (ALL GF,VG)

Add Any Salad Topper: 35¢ per person per topping

- Croutons (Not GF), Crumbled Bacon (Not GF), Mandarin Orange, Kiwi, Dried Cranberries, Pecans, Almonds or Pineapple
- Strawberries or Blueberries (Subject to Market Price) (ALL GF,VG)

Menus Include: Roll, Butter, Margarine, & Standard Place Settings ($9 Plate, Fork, Knife & Paper Napkin) (VG)

No Place Settings - Deduct 20¢

Entree Only Deduct $3.50

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

Upgrade to Earth Friendly Plates:
10" Compostable - 20¢ or 11" Bambu - $1.25

(cuttingedgecatering.com - Corporate & Social Menu - 2019)

(815) 725-9001
Theme Menus
Add our Touch of Class Service Package for an Ultimate Theme Event - See Page 14

**Tropical Breeze Buffet**
- Fried Chicken Tenders - 2 Pieces
  Glazed with: Sweet & Sour or Orange Sauce
- Beef Stir Fry - Tender Strips of Sirloin of Beef with a Chef Medley of Fresh Vegetables and a Light Teriyaki Glaze
- Fruitied Rice Pilaf (GF)[VG]
- Watermelon Wedges (GF)[VG]
- Roll, Butter & Margarine (GF)[VG]
  $11.50
  Add Bakery Fruit Squares (VG) - Apple, Strawberry, Blueberry, Lemon, Apricot, Pecan, Raspberry or Cherry
  Per 30 Piece  $53.00 on Tray  |  $47.00 Cut Bulk Sheet

**Home Town Chicago**
- Italian Beef with Peppers & Onions and French Bread
- Maxwell Street Polish Sausage (GF) with Grilled Onions, Bun & Mustard
- Roasted Potato Wedges (GF)[VG]
- Coleslaw: Creamy or Vinaigrette (GF)[VG]
  $10.50
  Add Kernel Corn for $1.20 (GF)[VG]
  Add Giardiniera: $4.25 (8 oz.) (GF)[VG]
  Add Gourmet Mini Cheese Cake Platter (VG)
- Chocolate Cups, Cherry, Pineapple, Peanut Butter Nut, Lemon Coconut & Blueberry
  Per 30 Piece  $48.00 on Tray

**Italian Buffet**
- Boneless Breast of Chicken Marsala (GF)
- Baked Mostaccioli with Mozzarella and Italian Sausage Wedges in Marinara
- Italian Style Green Beans (GF)[VG] & Croutons (VG)
- Caesar Salad with Red Onion, Parmesan (GF)[VG], & Croutons (VG)
- Bread Stick, Butter & Margarine (VG)
  $10.75
  Add Assorted Mini Pastries (VG) - Cannoli, Cream Puff, Eclairs, Napoleons, Cheese Cakes & Dessert Bars Per Dozen  $30.00 on Tray  |  $26.00 in Box

**Hawaiian Islands Luau**
- Grilled Boneless Breast of Chicken (4 oz.) with Pineapple Glaze
- Teriyaki Glazed Beef Brochette
  A Hearty Kabob of Marinated Beef with Green Pepper, Red Pepper & Onion Topped with Cherry Tomato
- Fresh Vegetable Stir Fry (GF)[VG]
- Wild Rice with Sautéed Mushrooms
- Oriental Noodle Salad (VG)
- Roll, Butter & Margarine (VG)
  $12.75
  Add Fresh Cut Fruit Salad for $1.75 (GF)[VG]

**Wild West Buffet**
- BBQ Pulled Pork or BBQ Beef (GF)
- Deep Fried Chicken (Assorted Pieces) or Fried Chicken Tenders - 2 Pieces
- Homestyle Baked Beans (GF)
- Red Skin Potato Salad (GF)[VG]
- Coleslaw: Creamy or Vinaigrette (GF)[VG]
- Kaiser Roll (VG)
  $10.00
  Add 1/4 Slab of BBQ Ribs* for $4.95 (GF)

**South of the Border**
- Spanish Rice (VG)
- Refried Beans (GF)
- Tortilla Chips (GF)[VG] & Salsa (GF)[VG]
  Entree Selection:
  - 1 Chicken & 1 Steak Fajitas (GF)
    Cilantro-Lime Marinated with Onions & Peppers. Served with Warm Soft Tortillas, Shredded Cheddar Cheese & Sour Cream
    $10.50  Additional Fajitas are $2.30 each
  - 2 Enchiladas
    Choice of: Ground Beef, Chicken or Vegetarian (VG)
    $9.25  Additional Enchilada $1.95 each
  - 2 Quesadillas
    Stuffed with Chicken, Cheddar & Monterey Jack Cheeses served with Sour Cream.
    Vegetarian Available upon Request.
    $8.75  Additional Quesadilla $1.75 each
  Add Gazpacho Salad for $1.75 (GF)[VG]
  Add Sliced Jalapenos for $4.95 (16 oz.) (GF)[VG]

**Mediterranean Meal**
- Herb Baked Chicken - 2 Assorted Pieces (GF)
- Roasted Potato Wedges (GF)[VG]
- Spanikopita - 2 Pieces (VG)
  Phyllo Dough with Spinach & Feta Cheese
- Spring Mix Salad (GF)[VG] with Feta Cheese, Kalamata Olives & our Lemon Herb Vinaigrette Dressing
- Pita Bread (VG)
  $9.75

**More Themes Available**
- Southerner’s Special - $9.25
- Bourbon Street Café - $13.95
- The Oktoberfest - $9.75
- Irish Fest - $9.75
- Soul Food - $9.75
- Taste of the Orient - $10.50
  More. Ask for details.

**“The Package Deal”**
The Best Deal Around!
Roast Beef with Au jus  |  Deep Fried or Baked Chicken (GF): Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus,
Lemon Pepper, or BBQ Spice Rub  |  Red Skin Potato Salad (GF)[VG]  |  Rotini Pasta Salad (VG)
Kaiser Roll (VG)  |  Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin)

No Place Settings - Deduct 20¢

Upgrade to High Quality 10” Plastic Plates:
Black, White or Clear - 80¢
Upgrade to Earth Friendly Plates:
10” Compostable - 20¢  or   11” Bambu - $1.25

**Menus Include:** Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin)

**“The Package Deal”**
- Roast Beef with Au jus  |  Deep Fried or Baked Chicken (GF): Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus,
  Lemon Pepper, or BBQ Spice Rub  |  Red Skin Potato Salad (GF)[VG]  |  Rotini Pasta Salad (VG)
Kaiser Roll (VG)  |  Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin)

No Substitutions in Packages. Don’t Forget to Add the Mostaccioli with Marinara Sauce (VG)

**$195 - 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 $50

**$390 - 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 $100

**$585 - 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 $150

**$780 - Serves up to 100 people**
- Roast Beef - 19 lbs.
  Chicken - 180 Pieces
- Red Skin Potato Salad - 25 lbs.
- Rotini Pasta Salad - 19 lbs.
- Kaiser Rolls - 100
- Place Settings - 100
- Add Mostaccioli for $200

CuttingEdgeCatering.com - Corporate & Social Menu - 2019
(815) 725-9001
Homestyle Lunches

Comfort Food Classics - 7 MEALS at $ 8.95

Entree Selection:

**Stuffed Pork Chop**
Seasoned Pork Chop stuffed with Homemade Sage Dressing with Gravy

**Raisin Glazed Ham Steak**
Grilled Pit Ham (GF) served with Sweet Potatoes (VG)

**Turkey Swirl**
Homemade Sage Dressing rolled with Turkey Breast topped with Gravy

**Chicken Vesuvio** - 2 Pieces
Herb Roasted Chicken (GF) served with Roasted Potato Wedges (GF|VG)

**Meatloaf**
$ 8.95
Homemade Meatloaf with Tomato or Brown Gravy. Served with Homestyle Mashed Potatoes (GF|VG)

**Salisbury Steak**
$ 8.95
An American staple with Onion or Mushroom Brown Gravy. Served with Homestyle Mashed Potatoes (GF|VG)

**Stuffed Green Pepper**
$ 8.75

Vegetable Selections: (Choice of 1)

- Glazed Baby Carrots (GF|VG)
- Seasoned Green Beans (GF|VG)
- Kernel Corn (GF|VG)

Includes:
- Garden Greens with Tomato & Cucumber (GF|VG)

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

Fast Luncheons

**Pasta**
- Mostaccioli with Marinara (VG) or Spaghetti with Marinara (VG) or Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan (VG)
- Garden Greens with Tomato & Cucumber (GF|VG)
- Roll, Butter & Margarine
  - Add a Grilled Boneless Breast of Chicken (4 oz.) for $2.85 (GF)
  - Add Italian Sausage Wedges in Marinara for $2.25 (GF)

**2 Beef Tacos**
- Seasoned Ground Beef *(Make it Chicken for 75¢)*
  - Served with Hard Shell Corn or Warm Flour Tortilla, Lettuce, Tomato, Shredded Cheddar Cheese & Salsa
- Spanish Rice (VG)
- Refried Beans (GF)
  - Add Sliced Jalapeños for $4.95 (16 oz.) (GF|VG)
  - Add Assorted 2” Cookies for $9.00 per dozen (GF)

Budget Savers - 4 MEALS at $ 6.75

**Baked Potato Bar**
- Idaho Baked Potato with Butter, Broccoli, Shredded Cheddar Cheese, Crumbled Bacon *(Not VG)*, Sour Cream & Chives *(ALL GF|VG)*
- Garden Greens with Tomato & Cucumber (GF|VG)
- Roll, Butter & Margarine
  - Add Soup for $3.50 or Chili for $3.95
  - Add Mostaccioli with Marinara or Fettuccini Alfredo $2.25 (VG)

**3 Piece Chicken**
- Deep Fried or Baked Chicken (GF) (Assorted Pieces):
  - Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus, or Lemon Pepper
- Red Skin Potato Salad (GF|VG)
- Coleslaw: Creamy or Vinaigrette (GF|VG)
- Roll, Butter & Margarine
  - Add Kernel Corn for $1.20 (GF|VG)
  - Add Fudge Brownies for $14.00 per dozen (VG)

Menus Include: Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin) No Place Settings - Deduct 20¢

Upgrade to High Quality 10” Plastic Plates: Black, White or Clear - 80¢

Upgrade to Earth Friendly Plates
- 10” Compostable - 20¢ or 11” Bambu - $1.25

Soup & Chili

**Soup Choice:**
- Chicken Noodle
- Chicken and Rice
- Beef Vegetable (GF)
- Beef Noodle
- Beef Barley
- Tomato (GF|VG)
- Tomato Vegetable (GF|VG)
- French Onion
- Minestrone (VG)
- Loaded Baked Potato
- Cream of: Chicken, Chicken with Rice, or Broccoli (VG)

We Can Make Any Soup - Just Ask

**Chili Choice:**
- Beef or Vegetarian (VG)
  - Add Shredded Cheddar Cheese & Onions for 75¢ (GF|VG)
  - Add a Bread Bowl for $2.95 (VG)

**Soup:**
- Includes Bowl, Spoon & Crackers $ 3.50

**Chili:**
- Includes Bowl, Spoon & Crackers $ 3.95

Ladle not included. Heavy Duty Reusable Ladle is $6.95 each.

cuttingedgecatering.com - Corporate & Social Menu - 2019 - 6 - (815) 725-9001
Cold Buffets

**Lite & Lively Buffet**
- **2" American Sub - 1.5 per**
  Handcrafted Mini Subs prepared on French Bread with Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses.
- **Petite Sandwich - 1 per**
  Assorted Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar, Deli Ham with American, Oven Roasted Turkey Breast with Swiss.
- **Sandwich Condiments (GF) (VG)**
  Lettuce, Tomato, Italian Dressing, Mayonnaise & Honey Mustard.
- **2 Side Selections**
  $8.75
  Add Chicken or Tuna Salad on 1 oz. Croissant for $1.95 each
  Add Bakery Fruit Squares (GF) (VG) - Apple, Strawberry, Blueberry, Lemon, Apricot, Pecan, Raspberry or Cherry
  Per 30 Piece $53.00 on Tray | $47.00 Cut Bulk Sheet

**Grand Tea Buffet**
- **Ravenous Wrap - 1 per**
  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.
- **Petite Sandwich - 1 per**
  Assorted Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar, Deli Ham with American, Oven Roasted Turkey Breast with Swiss. Served with Mayonnaise & Honey Mustard. (GF) (VG)
- **2 Side Selections**
  $9.95
  Add Baked Pie Squares (VG): Apple, Cherry or Pumpkin
  Per 30 Piece $59.00 on Tray | $53.00 Cut Bulk Sheet

**Side Selections:**
- Red Skin Potato Salad (GF) (VG)
- Coleslaw: Creamy or Vinaigrette (GF) (VG)
- Rotini Pasta Salad (VG)
- Macaroni Salad (VG)
- All of our Salads are Homemade!
- Fresh Cut Fruit Salad (GF) (VG)
- Seedless Grapes (GF) (VG)
- Assorted Chips (GF) (VG)
- Cookie or Brownie (VG)
- Other Homemade Salads Available
- Gourmet Salad Selections: (add 50¢)
  - Bow Tie Pasta (VG)
  - Gazpacho (GF) (VG)
  - Taffy Apple (GF) (VG)

Menus Include: Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin) No Place Settings - Deduct 20¢

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**Box Lunches**

**Box Lunches easily become Buffets - Just Ask**

Includes: Assorted Chips, 1 Side Selection (See Above) & Cookie. Choice of Packaging: Deluxe Plastic or Earth Friendly

**Deli Box**
- Choice of: Oven Roasted Turkey Breast with Swiss Cheese, Deli Ham with American Cheese, Salami with American Cheese, Chicken Salad, or Tuna Salad. With Lettuce & Tomato. Mustard & Mayonnaise on the Side. Choice of: Kaiser Roll, Tortilla Wrap or Lettuce Wrap. Croissant (add 40¢). Make it Roast Beef with Cheddar Cheese add 65¢
  $8.50

**American Sub**
- Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses on French Bread. With Lettuce & Tomato. Italian Dressing & Mayonnaise on the Side.
  $8.95

**California Croissant**
- Oven Roasted Turkey Breast, Swiss Cheese, Tomato & Avocado Spread topped with Fresh Greens & Crumbled Bacon on a Croissant.
  $8.95

**Chicken Malibu**
  $8.95

**Chicken Caesar Wrap**
  $8.95

**Hearty Vegetarian**
- Fresh Spinach Leaves, Shaved Carrots, Slices of Cucumber, Tomato, Roasted Red Pepper & Grilled Zucchini on Multigrain Bread. Italian Dressing on the Side.
  $8.95
  Add Box Garnish for 50¢ (Pickle Spear, Cherry Pepper, Pepperoncini & Black Olive)

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**From the Garden**

**Julienne (GF)**
- Garden Greens with Tomato, Onion, Cucumber, Oven Roasted Turkey Breast, Honey Ham, American & Swiss

**Chopped**
- Garden Greens with Chunks of Chicken, Crumbled Bleu Cheese, Pasta, Tomatoes, Crumbled Bacon & Green Onions

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cuttingedgecatering.com - Corporate & Social Menu - 2019 - (815) 725-9001
Picnics We’re Grilling - While You’re Chilling

All American Buffet - All Entrees are Grilled

Entree Selections:
1/3 Pound Hamburger (GF) with Bun
Jumbo All Beef Hot Dog (GF) (6:1) with Bun (Steamed or Grilled)
BBQ Chicken (GF) (Assorted Pieces): Sauced or BBQ Spice Rub
Boneless Breast of Chicken (GF) with Kaiser Roll (add $1.25)
Italian Link Sausage (GF) with Bun
Fresh or Smoked Polish Sausage (GF) with Bun
Bratwurst (GF) with Bun
Teriyaki Glazed Beef Brochette (add $3.75)
Chicken & Pineapple Brochette (add $3.75) (GF)
1/4 Slab of BBQ Ribs* (add $2.75) (GF)
Boneless Pork Chop (GF) with Kaiser Roll (add $1.50)

Also Includes: Ketchup, Mustard & Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin)

Side Dish Selections:
Homestyle Baked Beans (GF) (Add Ground Beef for 50¢)
Baby Russet Potatoes with Garlic & Rosemary (add 50¢) (GF/ VG)
Half Ear of Corn in the Husk with Butter (add 50¢ - Seasonal) (GF/ VG)
Kernel Corn (GF/ VG)
Assorted Chips (GF/ VG) (Individual Bag)
Red Skin Potato Salad (GF/ VG)
Rotini Pasta Salad (VG)
Coleslaw: Creamy or Vinaigrette (GF/ VG)
Watermelon Wedges (GF/ VG)
Cucumber Salad Vinaigrette (add 50¢) (GF/ VG)
Garden Tossed Salad (add 50¢) (GF/ VG)

Delivered Package
Pre-Grilled at our Location
Hot & Ready to Serve
3 Entrees & 3 Side Dishes $11.25
2 Entrees & 3 Side Dishes $9.75
2 Entrees & 2 Side Dishes $8.50

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 $170.00 Grilling Fee

3 Entrees & 3 Side Dishes $13.50
2 Entrees & 3 Side Dishes $12.25
2 Entrees & 2 Side Dishes $11.00

All American Condiment Package (GF/ VG) (American Cheese, Shredded Lettuce, Diced Tomato, Diced Onion, Relish & Pickle Slices) add 95¢
Add Ons (GF/ VG): Sauteed Onions & Green Peppers for 85¢ | Sauteed Mushrooms for 75¢ | Red Sauce for 50¢ | Sauerkraut for 50¢

Other Grilling Items are Available (See Next Page) - Let Us Create Your Custom Menu

Pig Roasts
Slow Roasted, Juicy & Tasty. Perfect for Any Occasion...... Simply Delicious!

Whole Roasted Pig (GF) $5.25 per pound
Includes: Kaiser Roll, BBQ Sauce (GF/ VG) & 9” Standard Place Settings (9” Plate, Fork, Knife & Paper Napkin)

Required Roasting Package:
Carved On Site (Our Chef Carves the Pig On Site for up to a 4 Hour Location Time) $375.00
100 Pound Minimum with 3 Sides. Add an Alternative Entree to complete your menu. Includes Warming Rack Packages.

Whole Decorated on Plank (You Carve) $250.00
75 Pound Minimum. Includes Warming Rack Packages.

Pig-In-A-Pan (Pig is Pre-Carved. 75 Pound Minimum.) $175.00

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 actual pig weight (before cooking) & will be charged accordingly. 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.

Pig Sides Package: Choose Any 3 Sides for $4.25

Baby Russet Potatoes with Garlic & Rosemary (GF/ VG)
Southern Fried Potatoes (GF/ VG)
Homestyle Baked Beans (GF)
Green Beans: Almondine or Seasoned (GF/ VG)
Kernel Corn (GF/ VG)
Add Seasoned Baked Chicken for $1.25 per piece (GF)

Red Skin Potato Salad (GF/ VG)
Rotini Pasta Salad (VG)
Watermelon Wedges (GF/ VG)
Coleslaw: Creamy or Vinaigrette (GF/ VG)
Fresh Cut Fruit Salad (GF/ VG)

Other Sides & Entrees are listed on the next page
**Entree Selections:**

1/3 Pound Hamburger (GF) with Bun .................. $ 3.25  
Vegetarian Burger (VG) with Bun .................. $ 2.95  
Jumbo All Beef Hot Dog (6:1) (GF) with Bun ...... $ 2.75  
Sausage Link (4:1) (GF) with Bun .................. $ 2.95  
Boneless Chicken Breast (4 oz.) (GF) with Kaiser ... $ 2.95  
Deep Fried or Baked Chicken Piece (GF) ......... $ 1.25  
Baked Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herb or BBQ Spice Rub. **BBQ Sauced is $1.50 per piece**  
BBQ Ribs (GF), Full Slab ...... $17.95  Half Slab...... $ 9.25  
1/4 Slab ... $ 4.95  2 Rib Portion $ 3.50  
Boneless Pork Chop (6 oz.) (GF) with Kaiser ...... $ 3.95  
BBQ Pulled Pork (4 oz.) (GF) with Kaiser .......... $ 3.50  
BBQ Beef (4 oz.) (GF) with Kaiser .............. $ 3.75  
Italian Beef (4 oz.) with French Bread ........... $ 3.75  
Teriyaki Glazed Beef Brochette .................. $ 5.75  
Chicken & Pineapple Brochette (GF) ............. $ 5.25  
Steaks (GF)* ................................ Market Price  
T-Bone (14-16 oz.), Filet Mignon (8 oz.), Strip Steak (10-12 oz.) .................................. $10.75  

* Subject to Market Price

**Side Selections:**

**Deluxe Chilled Salad:** .................................. $ 2.00  

**Premium Chilled Salad:** ............................ $ 1.75  

**Traditional Chilled Salad:** ......................... $ 1.50  

**Assorted Chips (GF)(VG) (Individual Bag):** ...... $ 0.75  

**Don’t Forget the Place Settings**  
10" Black, White or Clear Plastic Plate, Fork, Knife & Napkin $1.30 per setting  
9" Standard Plate, Fork, Knife & Napkin 50¢ per setting

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**Beverages**

**Chilled Beverages**

- **Canned Sodas** (12 oz. Can) or **Bottled Water** (16 oz.)  
  $ 1.85 per case (24) | $ 5.70 per 6 pack

- **2 Liter Soda** with Cups $ 3.95 per 2 Liter
  Choice of: Pepsi | Diet Pepsi | Sierra Mist

- **Cold Beverages** with Cups $ 3.15 per 3 gallons
  Choice of: Iced Tea Sweetened | Iced Tea Unsweetened | Lemonade | Fruit Punch

- **Bottled Lipton Iced Tea** (18.5 oz.) $ 9.95 per 6 pack
  Choice of: Sweetened | Unsweetened

**Hot Beverages**

- **Hot Brewed Beverages** with Cups & Condiments  
  Per 50 Cups: Styro Cups are $ 49.50 | Compostable Cups are $ 56.50 | Clear Hard Plastic Cups are $ 64.50

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**Thirst Quenching Solutions**

- **Cold Milk with Cups (2% or Whole):** $ 6.95 per gallon

- **Kefir with Cups (serves up to 5):** $ 4.25 per 25 oz. (individual) or $ 3.50 per 25 oz. (case of 25)

- **Plastic Ice Bowl:** ($2.50 per 7 lbs bag; recommend 1 bag of ice per case)

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**Choice of: Regular Coffee | Decaffeinated Coffee | Hot Tea | Hot Chocolate**

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36x81
### Desserts

**To Die For Brownie Barrage**  
(On Tray)  
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.  
30 Piece $ 59.00 on Tray  
24 Piece Platter $ 27.75

**Krispie Treats Platter**  
(On Tray)  
36 Piece Platter $ 43.50

**Deluxe Sweet Tooth Platter**  
(On Tray)  
A sinfully delicious combination of Chocolate Chunk, Peanut Butter & Oatmeal Raisin Cookies with Fudge Brownies & Banana Cakes.  
50 Piece Platter $ 45.75  
25 Piece Platter $ 24.50

**Elegant Escape Platter**  
(On Tray)  
A dazzling array of Gourmet Sweet Bars including: Caramel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars & Marble Cheese Truffles.  
48 Piece Platter $ 50.00  
24 Piece Platter $ 27.75

**Bakery Fruit Squares**  
A must have! Selections include: Chocolate Curls, Cherry, Pineapple, Peanut Butter Nut, Lemon Coconut & Blueberry.  
30 Piece $ 53.00 on Tray  
24 Piece Platter $ 47.00 Cut Bulk Sheet

**Gourmet Mini Cheesecake Platter**  
(On Tray)  
30 Piece $ 48.00

**Fresh Cut Fruit Display**  
(On Tray)  
Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed & garnished with Grapes.  
Large - (serves up to 40) $ 54.50  
Small - (serves up to 20) $ 29.50  
Add a 8 oz. Dip for $ 5.25 (Strawberry or Caramel Cream)

**Creative Watermelon Carving**  
(On Tray)  
Per Carving - (serves up to 40) $ 150.00  
Additional Fruit Salad for replenishing is $ 1.75 per portion

**9" Baked Pies**  
(On Tray)  
Cherry, Dutch Cherry, Apple, Dutch Apple, Blueberry or Pumpkin  
36” Round $ 14.00

**Cream Pies**  
(On Tray)  
Chocolate Silk, Banana Cream, Key Lime, Coconut Cream or Chocolate Peanut Butter  
36” Round $ 16.00

**Specialty Pies**  
(On Tray)  
Pecan, Turtle, Lemon Meringue or Fresh Strawberry  
36” Round $ 19.00

### Baked Pie Squares  
- Cherry, Apple, Pumpkin or Turtle Brownie  
30 Piece $ 59.00 on Tray  
24 Piece Platter $ 53.00 Cut Bulk Sheet

**Fudge Brownies**  
- per dozen $ 14.00 on Tray

**Let Them Eat Cake**  
- per dozen $ 14.00 on Tray  
Assortment of Banana Cake, German Chocolate Cake & Carrot Cake

**4" Cookies**  
- per dozen $ 16.00 on Tray  
- Boxed $ 12.00  
Assortment of Chocolate Chip, Double Chocolate, M&M, Oatmeal Raisin, Macadamia Nut, Peanut Butter or Sprinkle Sugar

**2" Cookies**  
- $ 8.50 on Tray  
Assortment of Chocolate Chunk, Oatmeal Raisin & Peanut Butter

**Butter Cookies or Italian Cookies**  
- per pound $ 6.00 Boxed  
On Trays Add $ 4.00 per pound

**Cupcakes**  
- Standard Flavors  
$ 19.00  
Yellow, Chocolate, White or Marble  
Cupcakes - Premium Flavors  
$ 23.00  
Carrot, Red Velvet, Lemon or Banana

**Mini Pastries**  
- Assortment of Cannoli, Cream Puffs, Eclairs, Napoleon, Cheesecake, Dessert Bars & Chocolate Covered Strawberries.  
$ 30.00 on Tray  
$ 26.00 Boxed

**Chocolate Covered Strawberries or Cannoli**  
- per dozen $ 32.00 on Tray  
$ 28.00 Boxed

**Large Cannoli, Cream Horns or Eclairs**  
- per dozen $ 52.00 on Tray  
$ 48.00 Boxed

**Two Layer Buttercream Cakes**  
Flavors: Yellow, Chocolate, White, Marble, Carrot, Red Velvet or Banana  
Fillings: Strawberry Preserves, Raspberry Preserves, Fresh Banana, Fudge, Custard, Chocolate Custard, German Chocolate, Oreo Mousse, Strawberry Mousse, Raspberry Mousse, or Chocolate Mousse  
**Fresh Strawberry, Cannoli, Tiramisu & Cream Cheese**  
Includes: Flowers, Streamers, Balloons, Inscription & Colors  
**Full Sheet Cake**  
- (22" x 30", serves 75-100) $ 159.00  
**Half Sheet Cake**  
- (11" x 15", serves 35-50) $ 90.00  
**Quarter Sheet Cake**  
- (9" x 13", serves 20-25) $ 51.00  
**12" Round**  
- (serves 25-35) $ 61.00  
**9" Round**  
- (serves 12-16) $ 44.00  
**6" Round**  
- (serves 5-9) $ 26.00

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*Don’t Forget the Place Settings*  
6" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each  
6" Standard Plate, Fork & Napkin 40¢ each

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*For Holiday & Seasonal Dessert - Please Inquire*
Breakfast & Brunch
Start Your Day Off Right. Look Online for our Bi-Monthly Specials

Power Breakfast
• Scrambled Eggs: Plain or with Cheddar (GF)[VG]  
  Add Diced Ham, Onion & Green Pepper for 75¢ (GF)  
  Breakfast Wrap - 2 Pieces for 50¢ or Breakfast Sandwich for $1.00  
  Wraps & Sandwich Descriptions Below.  
• Choice of 2: Bacon or Sausage - 2 Pieces or Ham (3 oz.) (GF)  
• Choice of 1: Southern Fried Potatoes or Hash Browns (GF)[VG]  
• Fresh Cut Fruit Salad (GF)[VG]  
$ 8.75  
Add Biscuit & Gravy for $3.25 per person

Value Breakfast
• Choice of 1: Pancakes, French Toast or Waffles - 2 Pieces (VG)  
  Served with Butter & Syrup. Biscuit & Gravy (add $1.00)  
• Choice of 1: Sausage - 3 Pieces or Ham (3 oz.) (GF)  
• Choice of 1: Southern Fried Potatoes, Hash Browns or  
  Fresh Cut Fruit Salad (GF)[VG]  
$ 7.85

Breakfast A la Carte: (Place Settings not included with A la Carte Items.)
9” Quiche (serves 6-8 people)................................. $ 17.95  
# 1 - Bacon, Onion & Swiss  
# 2 - Ham, Broccoli & Cheddar  
# 3 - Seasonal Vegetables & Cheddar (VG)
Scrambled Eggs with Cheddar (GF)[VG]....................... $ 2.95  
  Add Diced Ham, Onion & Green Pepper for 75¢ (GF)  
  Make it Egg Whites with Spinach for 85¢ (GF)[VG]
Breakfast Sandwich (1 oz.).................................... $ 3.25  
  Assortment of Egg, Cheese with Meat (Bacon, Sausage or Ham) on  
  Croissant or Biscuit. Vegetarian available on Request.
Breakfast Chicken (2 oz.) Sandwich (1 oz.)................. $ 3.25  
  Grilled Chicken Breast with Muenster on a Cluster Roll.
Breakfast Wrap (Scrambled Eggs, Cheddar & Salsa) (VG) $ 2.75
Biscuit & Gravy................................................... $ 3.25
French Toast, Pancakes or Waffle - 2 Pieces (VG)...... $ 2.00  
  with Butter & Syrup
Southern Fried Potatoes or Hash Browns (GF)[VG].... $ 2.15
Bacon or Sausage - 2 Piece or Ham (3 oz.) (GF)........ $ 2.45
Fresh Cut Fruit Salad (GF)[VG].............................. $ 1.75
Whole Fruit (Apples, Oranges, Bananas & Pears) (GF)[VG].. $ 1.75
Fresh Cut Fruit Display (GF)[VG]  
  Large (serves up to 40) $ 54.50  |  Small (serves up to 20) $ 29.50

The Lumberjack
• Scrambled Eggs: Plain or with Cheddar (GF)[VG]  
  Add Diced Ham, Onion & Green Pepper for 75¢ (GF)  
  Breakfast Wrap - 2 Pieces for 50¢ or Breakfast Sandwich for $1.00  
  Descriptions Below.  
• Choice of 2: Bacon or Sausage - 2 Pieces or Ham (3 oz.) (GF)  
• Choice of 1: Pancakes, French Toast or Waffles - 2 Pieces (VG)  
  Served with Butter & Syrup. Biscuit & Gravy (add $1.00)  
• Choice of 1: Southern Fried Potatoes or Hash Browns (GF)[VG]  
  $ 9.50  
  Add Doughnuts - per dozen $ 19.00 on Tray  |  $ 15.00 Boxed (VG)  
  Make it a Brunch - Add Seasoned Baked Chicken for $1.25 per piece (GF)

The Continental
• Choice of 1: Fresh Cut Fruit Display, Fresh Cut Fruit Salad or  
  Whole Assorted Fruit (GF)[VG]  
• Choice of 2: Breakfast Breads, Coffee Cakes, Muffins or  
  Mini Croissants (VG)  
• Choice of 1: Bottled Water or Assorted Juice  
  $ 7.95

Lighter Choices:
Cottage Cheese (GF)[VG] (4 oz. | 20 Count).............. $ 25.00
Assorted Yogurt (GF)[VG] (4 oz. | 12 Count)............. $ 16.50
Assorted Greek Yogurt (GF)[VG] (5 oz. | 20 Count)..... $ 21.50
  Add Granola (VG) (2 oz. Cup) for $1.50
Oatmeal (VG) (Includes Bowl, Spoon & Napkin)........... $ 1.00
  Add Brown Sugar, Raisins or Cranberries (GF)[VG] for 35¢

Beverages:
Hot Brewed Beverages with Cups & Condiments - Per 50 Cups
  Choice of: Regular Coffee | Decaffeinated Coffee | Hot Tea | Hot Chocolate
  Styro Cups are $ 49.50  |  Compostable Cups are $ 56.50  
  Clear Hard Plastic Cups are $ 64.50
  Milk (2% or Whole).......................................... $ 6.95 per gallon
  Bottled Water (16.9 oz)..................................... $ 18.75 per case  |  $ 5.70 per 6 pack
Assorted Juice with Cups (5.5 oz. Can)..................... 95¢ per can
  Choice of: Assorted | Orange | Apple | Pineapple | Grapefruit | Tomato

cuttingedgecatering.com - Corporate & Social Menu - 2019  - 11 -  
(815) 725-9001
Hors D’oeuvres
Our Selection of Appetizers is Extensive - This is just a Sampling

**Style Appetizer Package**
Fresh Cut Fruit Display (GF) with Crackers
Fresh Cut Vegetable Crudité (GF) with Ranch Dip
Cocktail Sandwiches - (1.5 per)
Meatballs with: Burgundy Gravy or BBQ Sauce - (3 per)
Chicken Wings: Fried or Rotisserie Seasoned Baked (GF) - (2 per)
Glazed Bacon Wrapped Water Chestnuts (GF) - (2 per)
$10.95 (12 pieces, minimum 25 people)

**Hot & Cold Hors D’oeuvres**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phyllo Cup with Short Rib, Fig &amp; Bleu Cheese or Skewer: Candied Apple Pork Belly (GF)</td>
<td>$100.00</td>
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<tr>
<td>Skewer: Shrimp: de Jonghe or Coconut (1 piece)</td>
<td>$96.00</td>
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<tr>
<td>(Cold) Skewer: Smoked Salmon Spiral (Layered with Capers, Cream Cheese &amp; Herbs) (GF)</td>
<td>$95.00</td>
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<tr>
<td>Glazed Bacon Wrapped: Scallop (GF) or Date (GF)</td>
<td>$92.50</td>
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<tr>
<td>Skewer: Beef Teriyaki or Crab Cake with Remoulade</td>
<td>$90.50</td>
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<tr>
<td>Skewer: Chicken: Pesto (GF), Teriyaki, Hawaiian with Sweet &amp; Sour (GF), or Satay with Peanut Sauce (GF)</td>
<td>$86.50</td>
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<tr>
<td>Mini Gourmet Pizza: Fig, Onion &amp; Bleu Cheese (VG), Spinach &amp; Goat Cheese (VG), Vegetable (VG), Sausage, Pepperoni, or Cheese (VG)</td>
<td>$85.00</td>
</tr>
<tr>
<td>Mushroom Cap Filled with: Spinach (GF), Italian Sausage (GF), or Crab &amp; Spices (GF)</td>
<td>$79.00</td>
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</tbody>
</table>
| Mini Sandwich: 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) with Hawaiian Roll | $76.50
| Quiche: Lorraine (Bacon, Onion & Swiss) or Florentine (VG)                   | $72.00 |
| (Cold) Skewer: Caprese with Balsamic Vinaigrette (Fresh Mozzarella Ciliegine, Grape Tomato & Fresh Basil) (GF) | $65.50 |
| Spring Roll with Soy Sauce: Chicken or Vegetable or Rueben Spring Roll with Thousand Island | $63.00 |
| Glazed Bacon Wrapped Water Chestnut (GF) or Crab Rangoon with Sweet & Sour | $61.00 |
| (Cold) Skewer: Antipasto (Salami, Provolone, Sun-dried Tomato, Artichoke & Kalamata Olive) (GF) | $60.00 |
| (Cold) Skewer: Domestic Cheese (Cheddar, Mozzarella, American & Grape) (GF) | $57.50 |
| (Cold) Skewer: Fresh Cut Fruit (Cantaloupe, Honeydew, Pineapple & Grape) (GF) | $54.00 |
| Potato Skin: Loaded (Cheddar, Bacon & Chives) (GF) or Double Baked (GF)      | $49.50 |
| (Cold) Ham & Cream Cheese Pinwheel (GF)                                      | $41.00 |
| Chicken Tender: Fried, Buffalo, Orange, or Sweet & Sour                      | $39.00 |
| Add a Dip for Chicken (8 oz. Container): BBQ, Ranch, Bleu Cheese, Hot Sauce or Honey Mustard for $4.75 | $35.00 |
| Chicken Wing: Fried, Buffalo, Orange, Teriyaki, Rotisserie (GF), or Lemon Pepper (GF) | $35.00 |
| Quesadilla Section: Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese (VG) | $35.00 |
| Meatball with: Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour or Italian Sausage Chunk in Marinara (GF) | $31.00 |

**Starters Appetizer Package**
Choice of 2 Hot Hors D’oeuvres:
- Glazed Bacon Wrapped Water Chestnut (GF)
- Quiche: Lorraine or Florentine (VG)
- Potato Skin: Loaded (GF) or Double Baked (GF)
- Crab Rangoon with Sweet & Sour
- Chicken Wing: Fried, Buffalo or Lemon Pepper
Meatball in: Burgundy Gravy or BBQ Sauce
Price: $4.95

**The Perfect Addition to Any Menu!**
Choice of 1 Cold Hors D’oeuvres:
- Ham & Cream Cheese Pinwheel (GF)
- Salami Coronet with: Cream Cheese or Black Olive (GF)
- Caprese Skewer with Balsamic Vinaigrette (GF)
Open Faced Cucumber Sandwich (GF)
Minimum 25 people. Place Setting not included.

**Cutting Edge Catering**
Corporate & Social Menu - 2019
(815) 725-9001
### Fruits

**Fresh Cut Fruit Display (GF)**
- Fresh slices of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed. Garnished with Grapes.
  - Large: (serves up to 40) $54.50 | Small: (serves up to 20) $29.50
  - Add a 8 oz. Dip for $5.25 (Strawberry or Caramel Cream)

### Cheeses

**Domestic Cheese Assortment (GF)**
- This winning combination of American, Jalapeno, 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.
  - Large: (serves up to 45) $71.50 | Small: (serves up to 25) $38.50

### Meats & Cheeses

**Julienne Cheese & Sausage Platter (GF)**
  - Large: (serves up to 45) $68.75 | Small: (serves up to 25) $37.50

**Cheese & Sausage Sampler Tray (GF)**
- A scrumptious combination of Muenster, Mozzarella & Cheddar Cheeses accompanied with Pepperoni & Cubed Salami.
  - Large: (serves up to 45) $74.25 | Small: (serves up to 25) $39.75
  - Include a variety of Crackers:
    - Large - 3 Sleeves | Small - 2 Sleeves
    - Add an extra Sleeve of Crackers for $3.25

### Veggies

**Fresh Cut Vegetable Crudités (GF)**
- Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins & Bell Pepper Strips displayed elegantly. Includes Ranch Dip.
  - Large: (serves up to 45) $46.00 | Small: (serves up to 25) $25.25

**Marinated Vegetable Platter (GF)**
- 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) $55.00

### Seafood

**Jumbo Gulf Shrimp Tray (GF)**
- Served with Cocktail Sauce & Lemon Wedges.
  - 50 Pieces: (Largest Shrimp available! 18 piece per # average) $80.00

### Dips

**Dips - 32 oz. Containers**
- (serves up to 20):
  - Bruschetta Dip (GF) with Crostinis (VG) $27.50
  - Roasted Red Pepper Hummus (GF) with Pita Chips (VG)
  - Spinach & Artichoke Dip (GF) with Pita Chips (VG)
  - Fresh Salsa (GF) with Tortilla Chips (GF)
  - Pico de Gallo (GF) with Tortilla Chips (GF)
  - Black Bean & Corn Dip (GF) with Tortilla Chips (GF)

**Don’t Forget the Place Settings**
- 7” Black, White or Clear Plastic Plate, Fork & Napkin: 70¢ each
- 7” Standard Plate, Fork & Napkin: 45¢ each
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 Natural Setting. Imagine your guests strolling through outdoor gardens and indoor garden greenhouses 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

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)

$ 6.95 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 encouraged at customer's discretion. (Suggested rate 3-18%)

Other Optional Items Available  (Staff Package may be required for certain items)
Open Bar Packages, Cash Bar, Tab Bar and Non-Alcoholic Beverages are Available

Chef Carver - (1 Carver per 125 people)  $ 250.00

White Linen Tablecloths  $ 7.00 each  |  Colored Linen Tablecloths  Prices based on size & color
White or Colored Linen Napkins  75¢ each  |  Disposable Plastic Tablecloths  $ 4.50 each

Specialty Table Package  $ 19.50 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.)

Plastic Salt or Pepper Shaker  $ 1.75 each

Other Brochures & Flyers

Full Service Menu  - Upscale Menus with Service Staff. Plated, Family or Buffet Style, Cocktail Receptions & Action Stations. China or Single Use.

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
Vegetarian Menu  Ice Cream / Sundae Bar Carts  One-Stop-Shop!
Gluten Free Menu  Specialty Food Carts
Kid's Menu  Candy Buffets
S'mores Station  Professional DJ

We Are Your
Rentals of All Types
Centerpieces
Clowns, Magic & More
Don’t See It, Just Ask

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

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Proud Members of:

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

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Notes
We are happy to Customize a Complete Package for you.