



This is a Section of our

Corporate & Social Events Menu 2012

(Our Full Service Menu is available for more Upscale Fine Dining.)



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

Make Your Next Event..... Unforgettable

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

Put Our Expertise to Work for You!

Casual to Elegant	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.






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A Quick Guide to all we have to offer.

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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.** 10 people minimum with a flat \$10 Under the Minimum Charge.
- **Final Counts** are due four (4) 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: **Black Marble Prestige Plastic Plate:** 9" for 30¢ or 10.25" for 90¢ ⇨ **White Prestige Plastic Plate:** 10.25" for \$1.00
 ⇨ **GO GREEN:** 10" Compostable Place Settings for 20¢

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

Salad Selections: ***All of our Salads are Homemade!***

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

Hot Side Dish Selections:

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

3 Entrees, 1 Salad & 2 Hot Sides - \$ 10.30

3 Entrees, 1 Salad & 1 Hot Side - \$ 9.05

3 Entrees & 2 Salads - \$ 8.50

2 Entrees, 1 Salad & 2 Hot Sides - \$ 8.55

2 Entrees, 2 Salads & 1 Hot Side - \$ 8.15

2 Entrees & 3 Salads - \$ 7.95

2 Entrees, 1 Salad & 1 Hot Side - \$ 7.55

2 Entrees & 2 Salads - \$ 6.95

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

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇨ White - 10.25" for \$1.00
GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Gourmet Menus

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.....	\$ 20.95
Boneless Breast of Chicken with Sauce.....	\$ 17.95
London Broil with Mushroom Bordelaise Sauce & Boneless Breast of Chicken with Sauce.....	\$ 13.25
<i>Chicken Sauce Choice: Napa Valley (White Wine Cream), Marsala Wine, Picata or Tomato Basil</i>	

Entree Selection:

Lunch

Dinner

Filet Tenderloin Medallions with Bearnaise Sauce or Peppercorn Demi-Glace <i>(Subject to Market Price)</i>	\$ 17.95	
14 oz. Cut of Roast Prime Rib of Beef with Au jus or Peppercorn Demi-Glace <i>(Subject to Market Price)</i>	\$ 16.95	
London Broil with Mushroom Bordelaise Sauce.....	\$ 13.25	
Stuffed Boneless Breast of Chicken <i>(8 oz. Dinner)</i>	\$ 12.75	
Ballotine de Poulet - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette		
Italiano - with Prosciutto & Provolone with a Marsala Wine Sauce		
Florentine - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay		
Boneless Breast of Chicken <i>(5 oz. Lunch & 8 oz. Dinner)</i>	\$ 8.95	\$ 11.75
Danielle - Breaded topped with minced Red Onion, Bay Shrimp & Scallops with our Wine Dill Sauce		
Oscar - Breaded topped with Crabmeat Stuffing & Asparagus with Bearnaise Sauce		
de Jonghe - Grilled topped with Plump Gulf Shrimp de Jonghe		
Boneless Breast of Chicken <i>(5 oz. Lunch & 8 oz. Dinner)</i>	\$ 8.75	\$ 11.25
Saltimbocca - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce		
Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
Boneless Breast of Chicken with Sauce <i>(5 oz. Lunch & 8 oz. Dinner)</i>	\$ 8.50	\$ 10.25
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala Wine, Picata or Tomato Basil</i>		
Boneless Pork Chop - Southern Fried or Grilled Seasoned with Eight Herbs & Spices.....	\$ 7.95	\$ 10.95
Grilled Salmon Filet with Bourbon Caramelized Onion or with Champagne Sauce.....	\$ 11.95	
Broiled Orange Roughy with Lemon Butter.....	\$ 11.95	
Pan Seared Herb Encrusted Tilapia with Oregano, Basil & Cilantro with White Wine & Lemon.....	\$ 11.95	
Vegetarian Filet - Seasoned Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Pepper, Red Onion & Broccoli.....	\$ 8.95	
Eggplant Parmesan.....	\$ 8.95	

Hot Side Dish Selections: *(Choice of 2)*

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

Garden Salad Selections: *(Choice of 1)*

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

Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian
Add Any Salad Topper: Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 25¢ per person per topping

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

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00
 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 20

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
 - Dinner Roll & Butter
- \$ 9.95

Add our Chilled Fondue Display for \$41.25 (Serves up to 30 people)

Hawaiian Island Luau

- Orange 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
 - Oriental Noodle Salad
 - Fruited Vegetable Stir Fry
 - Wild Rice Blend with Sautéed Mushrooms
 - Dinner Roll & Butter
- \$ 11.25

Wild West Buffet

- BBQ Pulled Pork or Sliced Beef
 - Deep Fried Chicken
 - Cole Slaw: Creamy or Vinaigrette
 - Red Skin Potato Salad
 - Baked Beans with Brown Sugar
 - Buttered Corn: Cobbette or Kernel
 - Kaiser Roll
- \$ 8.45

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

Substitute Chicken for 2 piece Chicken Tenders for 20¢

Southerner's Special

- Fried Pork Chop
 - Fried Potatoes with Onion, Red & Green Peppers
 - Kernel Confetti Corn
 - Baked Beans with Brown Sugar
 - Dinner Roll & Butter
- \$ 7.95

Home Town Chicago

- Italian Beef Au jus with Peppers & Onions with French Bread
 - Maxwell Street Polish Sausage with Grilled Onions, Mustard & French Bread
 - Baked Potato with Butter & Sour Cream
 - Buttered Corn: Cobbette or Kernel
- \$ 8.95

Make it a Potato Bar - Add Toppings for 75¢

Broccoli, Shredded Cheddar Cheese, Bacon Bits, Sour Cream & Chives

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

South of the Border

- Chicken & Steak Fajitas
Cilantro Lime Marinated with Onion & Peppers served with Warm Soft Tortilla Shells, Shredded Cheddar & Sour Cream
 - Spanish Rice
 - Refried Beans
 - Tortilla Chips & Salsa
- \$ 8.95

Additional Fajitas are \$1.95 each

Add Gazpacho Salad for \$1.35

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

Quesadilla Especial

- 2 Quesadillas Stuffed with Chicken, Green & Red Peppers, Onions, Cheddar & Monterey Jack Cheeses served with Sour Cream
 - Spanish Rice
 - Refried Beans
 - Tortilla Chips & Salsa
- \$ 7.25

Additional Quesadillas are \$1.30 each

Fiesta Grande

- 2 Enchiladas: Ground Beef, Chicken or Vegetarian
 - Gazpacho Salad - Cucumber, Onion, Tomatoes, Corn & Peppers with Cilantro & Spices with Red Wine Vinegar
 - Spanish Rice
 - Refried Beans
 - Tortilla Chips & Salsa
- \$ 7.95

Additional Enchiladas are \$1.50 each

Italian Buffet

- Boneless Breast of Chicken Marsala
 - Mozzarella Baked Penne Pasta with Italian Sausage Wedges in Marinara
 - Italian Style Green Beans
 - Chef's Caesar Salad with Red Onion, Parmesan & Croutons
 - Parmesan Bread Stick & Butter
- \$ 9.50

Add a dozen Mini Cannoli

\$19.50 on Tray ⇄ \$16.00 Boxed

Italian Picnic

- Italian Link Sausage with Peppers & Onions in Marinara with French Bread
 - Italian Beef Au jus with Peppers & Onion with Kaiser Roll
 - Rotini Pasta Salad
 - Buttered Corn: Cobbette or Kernel
 - Baked Beans with Brown Sugar
- \$ 7.95

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

Add Italian Cookies for \$15.50 per pound

Venice Bistro

- Boneless Breast of Chicken Cacciatore
 - Lemon Linguini with Sun-dried Tomatoes
 - Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons with Choice of 2 Dressings
 - Parmesan Bread Stick & Butter
- \$ 8.50

Add Fresh Cut Fruit Salad for \$1.35

Taste of the Orient

- Beef Strips with Pea Pods, Water Chestnuts & Baby Corn
 - Cashew Chicken Medallions
 - Steamed White Rice
 - Mini Egg Rolls with Sweet & Sour
- \$ 8.75

Mediterranean Meal

- 2 Piece Mediterranean Herb 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
- \$ 7.95

**Other Theme & Custom Menus
are Available**

Bourbon Street Café - \$ 11.95

The Oktoberfest - \$ 8.25

Irish Fest - \$ 7.50

**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 Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00

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

Fast Luncheons

Check Out These **BUDGET SAVERS** - 6 MEALS UNDER \$6

Mostaccioli or Spaghetti

- Choice of: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
- Garden Tossed Salad with Tomato & Cucumber
- Parmesan Bread Stick & Butter

\$ 5.95

Add a Grilled Boneless Breast of Chicken for \$2.45

Add Italian Sausage Wedges in Marinara for \$1.95

Add Assorted 2" Cookies for \$7.95 per dozen

3 Beef Tacos

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

\$ 5.95

Substitute Beef for Chicken for 65¢

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

Baked Potato Bar

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

\$ 5.50

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*
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Dinner Roll & Butter

\$ 5.95

Add Fudge Brownies for \$12.95 per dozen

Poorboy's Lunch

- Grilled Poorboy Steak with Grilled Onions & Mozzarella Cheese with 6" French Bread
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*

\$ 5.95

Add Baked Beans with Brown Sugar for \$1.00

Add Deep Fried Chicken for \$1.05 per piece

Hearty Beef Stew

- Garden Tossed Salad with Tomato & Cucumber
- Dinner Roll & Butter
- 7" Plate, Bowl & Spoon

\$ 5.95

Add a Bread Bowl for \$2.00

Add Mostaccioli: Meat or Marinara Sauce for \$1.95

Homestyle Lunches Homestyle Says it ALL!

Vegetable Selections: (Choice of 1)

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

Garden Salad Selections: (Choice of 1)

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

Entree Selection:

Stuffed Pork Chop

\$ 8.45

Seasoned Pork Chop stuffed with Homemade Sage Dressing with Gravy.

Turkey Swirl

\$ 7.25

Homemade Sage Dressing rolled with Turkey Breast with Gravy.

Sumptuous Swirl

\$ 7.25

Whipped Potatoes Rolled with Roast Sirloin of Beef with Mushroom Bordelaise Sauce.

Pepper Steak

\$ 7.95

Sliced Beef Steak with Cherry Tomatoes, Red & Green Pepper in a Rich Tomato Beef Gravy & Served with Steamed White Rice.

Chicken Kiev or Cordon Bleu \$ 7.95

Kiev - Breaded Chicken Breast stuffed with Garlic Butter & Herbs.
Cordon Bleu - Breaded Chicken Breast stuffed with Swiss Cheese & Ham. Both with Rice Pilaf & our Champagne Sauce.

Meatloaf

\$ 7.25

Homemade Meatloaf with Tomato or Brown Gravy with Red Skin Garlic Mashed Potatoes or Butter Whipped Potatoes.

Chicken Vesuvio

\$ 6.50

2 Piece Herb Roasted Chicken with Seasoned Potato Wedges.

Stuffed Green Pepper

\$ 7.50

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

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

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00

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

Desserts

End Your Meal with some Sweet Sensations.

To Die For Brownie Barrage

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

48 Piece Platter \$ 49.75 ✦ **24 Piece Platter \$ 27.25**

Krispie Treats Platter

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

36 Piece Platter \$ 41.25

Deluxe Sweet Tooth Platter

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

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

Elegant Escape Platter

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

48 Piece Platter \$ 45.50 ✦ **24 Piece Platter \$ 25.25**

Royal Mini Cheesecake Platter

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

35 Piece Platter \$ 48.00

Chilled Fondue Display

A mouth-watering combination of Pound Cake, Banana Nut Bread, Strawberries (seasonal), Rice Krispie Treats, Whipped Topping & Chocolate Syrup. *Add some Individual Pretzel Bags for 65¢ per bag*

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

Fresh Cut Fruit Display

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

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

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

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

Creative Watermelon Carving

Choice of: Basket, Whale, Carriage or Peacock.

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

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

Additional Fruit Salad for replenishing is \$1.35 per portion

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

Apple ✦ Cherry ✦ Caramel Apple ✦ Apple Streusel ✦ Pumpkin

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

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

Don't Forget the Place Settings

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

Fresh Baked Slices \$ 42.00 on Tray - per 24 Pieces
Apple ✦ Cherry ✦ Pumpkin ✦ Turtle Brownie

Fudge Brownies \$ 12.95 on Tray - per dozen

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

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

Carrot Cake \$ 13.75 on Tray - per dozen

German Chocolate Cake, Banana Cake or

Cheesecake \$ 12.95 on Tray - per dozen

2" Cookies - per dozen \$ 7.95 on Tray

Chocolate Chunk ✦ Oatmeal Raisin ✦ Peanut Butter ✦ Assorted

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

Sugar ✦ Chocolate Chip ✦ Oatmeal Raisin ✦ Peanut Butter ✦ Candy Pieces ✦ Chocolate-Chocolate Chip ✦ Assorted

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

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

On Trays Add \$3.50 per pound

Cupcakes - Standard Flavors \$ 17.00 Boxed - per dozen

White ✦ Yellow ✦ Chocolate ✦ Banana ✦ Lemon

Cupcakes - Premium Flavors \$ 21.00 Boxed - per dozen

Carrot ✦ Red Velvet ✦ Pumpkin Spice

Cupcakes - Gourmet \$ 25.00 Boxed - per dozen

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

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

Red Velvet ✦ Pumpkin Spice

On Trays Add \$3.50 per dozen

Miniature Pastries - per dozen *(Can be ordered assorted)*

Standard \$ 19.50 on Tray ✦ **\$ 16.00 Boxed**

Cannoli ✦ Cream Puffs ✦ Eclairs ✦ Fruit Tarts: Lemon or Raspberry ✦ Dark Chocolate Cups: Chocolate Mousse or Raspberry Cream

Fancy \$ 21.50 on Tray ✦ **\$ 18.00 Boxed**

Cream Puff Swans ✦ Tiramisu ✦ Cheesecakes: Raspberry or Marble

✦ Tea Cups: White or Chocolate ✦ Cream Horns: Vanilla or Chocolate

Filled ✦ Napoleons: Bavarian Cream or Strawberry Filled

Dipped Strawberries - per dozen *(Seasonal Price)*

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

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

Double Layer Buttercream Sheet Cakes

Flavors: White ✦ Yellow ✦ Chocolate ✦ Banana ✦

Lemon ✦ Marble ✦ Chocolate Banana

Fillings: Strawberry ✦ Raspberry ✦ Bavarian Cream ✦

Lemon Cream ✦ Oreo Cookie ✦ Fudge ✦ Buttercream

Includes: Flowers, Streamers, Balloons, Inscription & Color

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

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

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

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

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

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

Ask About Other Dessert Options:

Chocolate Fountains ✦ **Wedding Cakes** ✦ **Tiramisu** ✦ **Custom Cake Decorating** ✦ **Ice Cream Carts** ✦ **Sundaes** ✦ **Bar Carts** ✦ **Drop Off Dry Ice Coolers of Ice Cream** ✦ **Candy Buffets** ✦ **Sweet Tables** ✦ **Holiday 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 French Bread
- Fresh or Smoked Polish Sausage with French Bread
- Bratwurst with French Bread
- BBQ Chicken Piece: *Sauced or Spiced*
- Teriyaki Glazed Beef Brochette (add \$ 2.75)
- 1/4 Slab of BBQ Ribs (add \$ 2.25)
- Boneless Pork Chop with Kaiser Roll (add \$ 1.15)
- Boneless Breast of Chicken with Kaiser Roll (add 90¢)

Side Dish Selections:

- Individual Potato Chips or Pretzels
- Red Skin Potato Salad
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Baked Beans with Brown Sugar
- Watermelon Wedges
- Hawaiian Dream Salad (add 30¢)
- Cucumber Salad Vinaigrette (add 45¢)
- Whole Corn in the Husk with Butter (add 40¢ - Seasonal)

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

All American Condiment Package (*American Cheese, Lettuce, Tomato, Onion & Pickle Slices*) add 95¢

Add Ons: *Sauteed Onions & Green Peppers for 75¢* ✦ *Sauteed Mushrooms for 65¢* ✦ *Red Sauce for 45¢* ✦ *Sauerkraut for 45¢*

Delivered Package

Pre-Grilled at our Location
Hot & Ready to Serve

2 Entrees & 2 Side Dishes	\$ 6.75
2 Entrees & 3 Side Dishes	\$ 7.25
3 Entrees & 3 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 \$ 75.00 Grilling Fee**

2 Entrees & 2 Side Dishes	\$ 8.45
2 Entrees & 3 Side Dishes	\$ 8.95
3 Entrees & 3 Side Dishes	\$ 9.95

A la Carte Menu Items

Custom Grilling on Location Package \$ 350.00 (*Choose Items Below*)

Chef Griller • Buffet Attendant • Grill(s) & Equipment • 2 Hour Serving Duration • Up to 150 people

Entree Selections:

1 Pound Hamburger with Bun.....	\$ 4.95
1/2 Pound Hamburger with Bun.....	\$ 3.50
1/3 Pound Hamburger with Bun.....	\$ 2.95
Vegetarian Burger with Bun.....	\$ 2.95
6:1 Jumbo All Beef Hot Dog with Bun.....	\$ 2.45
Sausage Link or Patty with French Bread or Bun.....	\$ 2.95
<i>Brat, Italian or Polish Sausage: Fresh or Smoked</i>	
Boneless Chicken Breast with Kaiser (4 oz.).....	\$ 2.95
Deep Fried or Season Baked Chicken Piece.....	\$ 1.05
<i>Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.25 per piece</i>	
Full Slab BBQ Ribs*.....	\$15.95
1/2 Slab BBQ Ribs*.....	\$ 8.25
1/4 Slab BBQ Ribs*.....	\$ 4.50
2 BBQ Rib Portion*.....	\$ 2.75
Boneless Pork Chop with Kaiser.....	\$ 3.85
Tex-Mex Spiced or BBQ Pulled Pork with Kaiser....	\$ 3.25
BBQ Beef with French Bread.....	\$ 3.50
Italian Beef Au jus with French Bread.....	\$ 3.25
Teriyaki Glazed Beef Brochette.....	\$ 4.95
Chicken & Pineapple Brochette.....	\$ 4.75
14-16 oz. T-Bone Steak*.....	Market
8 oz. Filet Mignon Steak*.....	Market
10-12 oz. Strip Steak*.....	Market
8 oz. Ribeye Steak*.....	\$ 9.75

* Subject to Market Price

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

Red Skin Potato Salad or Rotini Pasta Salad.....	\$ 1.10
Specialty Red Skin Potato Salad.....	\$ 1.20
<i>Baked Potato, Italian, Sour Cream & Dill, or Pesto add 15¢</i>	
Tortellini Pesto or Antipasto Salad.....	\$ 1.65
Premium Salad.....	\$ 1.35
<i>Oriental Noodle, Vegetable Vinaigrette, Cucumber Salad Vinaigrette, Gazpacho or Broccoli & Raisin</i>	
Bow Tie Pasta Salad.....	\$ 1.25
Macaroni Salad or Cole Slaw: <i>Creamy or Vinaigrette</i>	\$ 0.85
Taffy Apple or Concord Grape Salad.....	\$ 1.95
Hawaiian Dream Salad.....	\$ 1.50
Fresh Cut Fruit Salad.....	\$ 1.35
Watermelon or Cantaloupe Wedges.....	\$ 1.10
Garden Tossed Salad with Tomato & Cucumber.....	\$ 1.75
Whole Corn in the Husk with Butter (Seasonal).....	\$ 1.50
Buttered Corn: <i>Cobbette, Confetti or Kernel</i>	\$ 1.10
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.....	\$ 1.50
Potato Chips or Pretzels (Individual Bag).....	\$ 0.65

Don't Forget the Place Settings

9" Black Marble Plastic Plate, Fork, Knife & Napkin 70¢ per setting
9" Standard Plate, Fork, Knife & Napkin 45¢ per setting

Pig Roasts

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

Whole Roasted Pig \$ 4.25 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) OR **Pig-In-A-Pan** (The Pig is Pre-Carved) \$ 150.00

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). If more than 200 pounds of pig is ordered, an additional carver(s) may be necessary at \$ 150.00 per carver. Buffet Attendant(s) are \$140.00 each.

Backyard Sides:

Rotini Pasta Salad
Red Skin Potato Salad
Buttered Corn Cobbette
Baked Beans with Brown Sugar
\$ 4.15

Premium Sides:

Baby Russet Potatoes with Garlic & Rosemary
Green Beans with Bacon & Onion
Fresh Cut Fruit Salad
\$ 3.75
Add Deep Fried or Baked Chicken for \$ 1.05 per piece

Southern Style Sides:

Chicken (1.8 pieces): *Fried or Baked*
Southern Fried Potatoes
Watermelon Wedges
Cole Slaw: *Creamy or Vinaigrette*
\$ 4.95

A la Carte Menu Items

See the Previous page for other A la Carte items. Don't see it - just ask.

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

Roast Sirloin of Beef: *Au jus, Demi-Glace or Gravy* - (serves up to 5) \$ 8.65 per pound

Italian Beef Au jus with Peppers & Onions - (serves up to 5) \$ 8.95 per pound

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

Deep Fried or Seasoned Baked Chicken \$ 1.05 per piece

Seasoning: *Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.25 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 25¢) or London Broil with Mushroom Bordelaise Sauce (add \$2.95)

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

Baked Ham with: Honey or Pineapple Glaze, Mostaccioli: Meat or Marinara Sauce, Fettuccini Alfredo, Italian Sausage Wedges with Green Peppers & Onions in Marinara or Polish Sausage Wedges with Sauerkraut

"The Package Deal"

Italian Beef Au jus with Peppers & Onion ✦ 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)

Don't Forget to Add the Mostaccioli: Meat or Marinara Sauce

\$167 - Serves up to 25 people

5 lbs. of Italian Beef
45 Pieces of Chicken
6.5 lbs. of Potato Salad
5 lbs. of Pasta Salad
25 Kaiser Rolls
25 Place Settings
Add Mostaccioli for \$42.50

\$330 - Serves up to 50 people

9.5 lbs. of Italian Beef
90 Pieces of Chicken
12.5 lbs. of Potato Salad
9.5 lbs. of Pasta Salad
50 Kaiser Rolls
50 Place Settings
Add Mostaccioli for \$85.00

\$495 - Serves up to 75 people

14 lbs. of Italian Beef
135 Pieces of Chicken
19 lbs. of Potato Salad
14 lbs. of Pasta Salad
75 Kaiser Rolls
75 Place Settings
Add Mostaccioli for \$127.50

\$659 - Serves up to 100 people

19 lbs. of Italian Beef
180 Pieces of Chicken
25 lbs. of Potato Salad
19 lbs. of Pasta Salad
100 Kaiser Rolls
100 Place Settings
Add Mostaccioli for \$170.00

Beverages

Thirst Quenching Solutions.

Chilled Sodas

Canned Sodas (12 oz. Can)
\$ 15.30 per case (24) ⇨ \$ 3.95 per 6 pack
Choice of: Pepsi ⇨ Diet Pepsi ⇨ Sierra Mist ⇨ Mountain Dew ⇨
Mug Root Beer ⇨ Lipton Brisk Lemon Iced Tea ⇨ Lemonade ⇨
Orange Crush ⇨ Grape Crush ⇨ Dr. Pepper ⇨
Coke ⇨ Diet Coke ⇨ Sprite

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

Hot & Cold Beverages

Cold Beverages with Cups
\$ 49.00 per 5 gallons ⇨ \$ 28.50 per 3 gallons
Choice of: Iced Tea Unsweetened ⇨ Iced Tea Sweetened ⇨
Lemonade ⇨ Fruit Punch

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

Spiced Apple Cider with Cups
\$ 58.00 per 5 gallons (Cold Only) ⇨
\$ 33.00 per 3 gallons (Hot or Cold)

Chilled Bottled Lipton Iced Tea (16 oz. Glass)
\$ 9.30 per 6 pack
Choice of: Sweetened ⇨ Unsweetened

Chilled Bottled Water (16.9 oz.)
\$ 17.00 per case (24) ⇨ \$ 4.75 per 6 pack

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

Chilled Juice

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

V-8 Canned Juice (11.5 oz. Can) \$ 6.00 per 6 pack
Choice of: Regular ⇨ Low Sodium

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

Chilled Energy Drinks

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

Monster Energy Drink (16 oz. Can) \$ 14.10 per 6 pack
Choice of: Original ⇨ Low Carb

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

Starbucks Frappaccino (9.5 oz. Glass) \$ 13.50 per 6 pack
Choice of: Mocha ⇨ Light Mocha ⇨ Vanilla

Add Some Cups & Ice

Beverages come Chilled.

We recommend 1 Bag of Ice per case.

Add Ice for \$2.00 per 7 lbs. Bag

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

Cups are \$1.95 per 25

Custom Beverages are Also Available.

All Beverages are available with Advance Notice.

Testimonials

Our tantalizing fresh quality foods are prepared to please the palate as well as the eye. Ask our Customers.

"Thank you for everything you & your staff did for our wedding. We were exceptionally pleased with both the food & service. The guests had nothing but great things to say. We will definitely recommend Cutting Edge to our family & friends. - Chris & Julia D.

"We wanted to thank the entire staff & coordinators at Cutting Edge for being so courteous and professional. All the decorations and food were excellent." - Chris P.

"Thank you to the entire staff for providing such a wonderful backdrop to the celebration of my husband's life. The entire family was more than pleased by the presentation, and taste of the food and how cooperative the staff was with any of our needs. Thanks for making this afternoon special for us." - Anne M.

"Just a quick note to let you know everything was just OUTSTANDING on Sunday!!! The food was delicious, all the staff extremely friendly and helpful and the hall looked like a dream all set up." - Dan & Sonny M.

"The food was delivered promptly, hot and was absolutely delicious! I received so many positive comments on the food that this group could have cared less that they were here on a Saturday for a meeting. The food overcame all objections! Great job!" - Joyce Z.

"Your staff always does an outstanding job for us! This is our most popular event due in part to the food & service you provide. Thank you" - David K.