



# Cutting Edge Catering & Events



## Full Service Menus 2008



Designed for:  
Upscale  
Staffed Events



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### Full Party Planning is Available

**Seeking a Unique Location, Dazzling Entertainment, Rentals or Decorations?  
Let our creative staff take care of all the planning for you.**

### **General Information**

- **Salad Dressing Choices** are: Italian, Ranch, French, Thousand Island, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette or Low-Calorie Italian.
- **All Menus and 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.
- **Rialto Square Theatre** events, please add \$1.00 per person Caterer Usage Fee.
- **Minimum Order** requirements vary.
- **Final Counts** are due five (5) days prior to your event date.
- **Deposits:** A deposit and signed contract is required to secure the event date.
- **Gratuities** are not included and are optional, but encouraged upon customer's own discretion. (*Suggested rate 5-15%*)
- We also offer **Bi-Monthly Specials**. Please ask to be included on our e-mail or fax list.



We also have a **Menu Brochure** which offers some other options and are more on the casual side for Corporate & Private Events with optional Staffing Packages. These Menus are perfect for all Occasions including Showers, Rehearsal Dinners, Birthdays, Anniversaries, Reunions, Christenings, Graduations, Get Togethers, etc.

**Menus Include:** Cold Buffets, Hot Buffets, Lunches, Dinners, Theme Menus, Pig Roasts, Picnics, Grilling On Location, Box Lunches, Breakfast & Brunch Menus, & More.

## Full Service Package

**Based on a minimum of 75 people and a maximum of a 6 hour event.**

Under 75 people, please call for custom pricing.

Our **“Full Service Package”** is designed so that you can sit back, relax and enjoy. We will take care of it all. This package includes guest tables set with matching cut glass containers of salt, pepper, butter, cream and sugar. Also included are bread baskets, lemon laced ice water carafes and hot thermal coffee service right to each table. Our black marble prestige plates, stainless steel silverware, disposable coffee cups and water glasses, white linen tablecloths for guest’s tables and choice of available colored linen napkins are also included. If you should choose a buffet style menu, Cutting Edge will provide a white linen tablecloths and white skirts for the buffet along with an elegant buffet presentation including colored overlays, props and beautiful fresh-cut flowers and greenery to accent your buffet. Contemporary chafing dishes, wicker baskets, cut glass serving bowls, platters and serving utensils are also included. We can also provide uniformed Chef Carver(s) for an additional charge, if applicable to your menu chosen. When choosing a plated or family style menu selection, our friendly staff will provide service directly to your guests’ tables. *(Pricing is based on 10 people per table. Buffet tables, guest tables and prep tables are provided by the customer or you may rent them through us. Buffet Style, Family Style or Plate Style varies upon the menu chosen.)*

## China Package

Our **“China Package”** is an add-on to our **“Full Service Package”** which includes our off-white china three piece plate ware with coffee cup and saucer, glass water goblet, and four piece stainless steel silverware.

Upgrade our classic off-white **“China Package”** with our exquisite **“Gold Rim China Package”** for only \$ 1.00 per person additional.

## Other Optional Items Available

Chef Carver - (1 Carver per 125 people).....	\$150.00 each
White Linen Tablecloths.....	\$ 5.00 each
Colored Linen Tablecloths.....	Prices based on size and color
White or Colored Linen Napkins.....	\$ 0.50 each
Disposable Plastic Tablecloths.....	\$ 3.00 each

Specialty Table Package \$ 18.00 per six or eight foot table  
A white linen tablecloth and 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 and colored skirt are an additional charge.)*

Toasting Wine or Champagne Glass.....	\$ 0.75 per person
Disposable Toasting Wine or Champagne Flutes.....	\$ 0.65 per person
Cake Cutting Fee - (Bring your own cake, includes place settings.).....	\$ 0.75 per person
Tables of 8 People.....	\$ 1.00 per person

*Service Package pricing may vary depending upon the complexity of the event site for labor and equipment. Gratuities are not included, and are optional upon customer’s discretion. (Suggested rate 5-15%)*



**Complete Packages & Brochures are available for our exclusive locations:**

**The Barber & Oberwortmann Horticultural Center  
&  
The George A. Perinar Memorial Hall**



## Hors D'oeuvres

### Classic Hors D'oeuvres Package

(Choice of 4 Selections. Based on 4 Pieces Per Person.)

Crab Cakes with Remoulade Sauce  
 Crabmeat Rangoon with Sweet & Sour  
 Glazed Bacon Wrapped Water Chestnuts  
 Mushroom Cap Stuffed with Spinach  
 Potato Skins Topped with Cheddar, Bacon & Chives

Phyllo Dough with Spinach & Feta Cheese  
 Lemon Pepper Chicken Tenders  
 Mushroom Cap Stuffed with Seafood  
 Quiche: Lorraine (*Bacon & Onion*) or Spinach  
 Tortellini Skewer with: Alfredo Sauce or Pesto

**\$ 4.50 per person**



### Grandeur Hors D'oeuvres Package

(Choice of 2 Hot & 1 Cold Selections. Based on 3 Pieces Per Person.)

#### Choice of 2 Hot Hors D'oeuvres:

Beef Teriyaki Skewer  
 Chicken Satay with Peanut Sauce  
 Crab Cakes with Remoulade Sauce  
 Mushroom Cap Stuffed with Seafood  
 Quiche with Shrimp  
 Tortellini Skewer with: Alfredo Sauce or Pesto

#### Choice of 1 Cold Hors D'oeuvres:

Celery Stuffed with Salmon Cream Cheese  
 Cherry Tomato Stuffed with Cheddar  
 Fruit Skewer with Strawberry Dip  
 Open Faced Cucumber Sandwiches  
 Pastry Cup Filled with Tarragon Chicken Salad

**\$ 4.50 per person**

### Cold Hors D'oeuvres - A la Carte

### Per 50 Pieces

### Per 25 Pieces

Asparagus Wrapped with Prosciutto.....	\$ 71.95.....	\$ 37.00
Wrapped with Roast Beef.....	\$ 71.95.....	\$ 37.00
Wrapped with Smoked Turkey.....	\$ 71.95.....	\$ 37.00
Wrapped with Smoked Cured Ham.....	\$ 68.95.....	\$ 35.50
Celery Sticks with Salmon Cream Cheese.....	\$ 29.95.....	\$ 16.00
With Herb Cream Cheese.....	\$ 27.95.....	\$ 15.00
With Cheddar.....	\$ 27.95.....	\$ 15.00
Cherry Tomato Stuffed with Crabmeat.....	\$ 46.95.....	\$ 24.50
Stuffed with Spanish Olives, Capers & Lemon Zest.....	\$ 46.95.....	\$ 24.50
Stuffed with Salmon Cream Cheese.....	\$ 42.50.....	\$ 22.25
Stuffed with Cheddar.....	\$ 39.95.....	\$ 21.00
Cucumber Cup Topped with Crab Salad.....	\$ 51.95.....	\$ 27.00
Topped with Chicken Salad.....	\$ 47.75.....	\$ 24.95
Ham & Cream Cheese Pinwheel.....	\$ 37.95.....	\$ 20.00
Mushroom Cap Stuffed with Crabmeat.....	\$ 53.95.....	\$ 28.00
New Potato Filled with Sour Cream, Chives, Cheddar & Bacon.....	\$ 42.00.....	\$ 24.00
Filled with Red Skin Potato Salad.....	\$ 42.00.....	\$ 24.00
Open Faced Cucumber Sandwich.....	\$ 37.75.....	\$ 19.95
Pastry Cup Filled with Crab Salad.....	\$ 49.95.....	\$ 26.00
Filled with Tarragon Chicken Salad.....	\$ 48.75.....	\$ 24.50
Filled with Spicy Black Beans.....	\$ 48.75.....	\$ 24.50
Prosciutto Wrapped Melon.....	\$ 42.95.....	\$ 22.50
Salami Coronet with: Cream Cheese or Black Olive.....	\$ 30.95.....	\$ 16.50
Salmon Cream Cheese Tea Sandwich.....	\$ 43.95.....	\$ 23.00
Shrimp Wrapped with Pea Pod.....	\$ 87.00.....	\$ 42.50
Skewer: Antipasto ( <i>Salami, Roasted Red Pepper, Provolone, Artichoke Heart &amp; Kalamata Olive</i> )..	\$ 51.95.....	\$ 43.75
Ham & American Cheese.....	\$ 51.95.....	\$ 27.00
Tortellini with Pesto.....	\$ 51.50.....	\$ 26.75
Domestic Cheeses ( <i>Muenster, Cheddar, Mozzarella, American &amp; Black Olive</i> ).....	\$ 50.95.....	\$ 26.00
Fruits with Strawberry Dip ( <i>Cantaloupe, Honeydew, Pineapple &amp; Grape</i> ).....	\$ 47.50.....	\$ 24.75



### Cold Hors D'oeuvres Variety Platter - (48 Pieces)

**\$ 46.50**

An **A+ Assortment** of: Prosciutto Wrapped Melon, Cherry Tomato Stuffed with Cheddar, Mushroom Cap Stuffed with Crabmeat, and New Potato with Sour Cream, Chives & Cheddar.

**Hot Hors D'oeuvres - A la Carte**

**Per 50 Pieces**

**Per 25 Pieces**

Chicken Tender*.....	\$ 35.25.....	\$ 18.75
Chicken Wing*.....	\$ 28.50.....	\$ 15.25

\*Chicken Choice: Fried, Buffalo, Barbecue, Teriyaki, Lemon Pepper, Rotisserie, Cajun, Orange or Sweet & Sour  
 \*Add an 8 oz. Dip: Barbecue, Ranch, Hot Sauce or Honey Mustard..... \$ 3.95



Crabmeat Rangoon with Sweet & Sour.....	\$ 58.00.....	\$ 30.00
Crab Cake with Remoulade Sauce.....	\$ 55.50.....	\$ 28.75



Deep Dish Pizza Bite: Cheese.....	\$ 58.00.....	\$ 30.00
Cheese & Spinach.....	\$ 58.00.....	\$ 30.00
Cheese & Mushroom.....	\$ 58.00.....	\$ 30.00
Cheese & Sausage.....	\$ 58.00.....	\$ 30.00
Cheese & Pepperoni.....	\$ 58.00.....	\$ 30.00

Fajita Coronet: Chicken or Beef.....	\$ 59.25.....	\$ 30.95
Glazed Bacon Wrapped Water Chestnut.....	\$ 58.00.....	\$ 30.00
Wrapped Scallop.....	\$ 88.00.....	\$ 45.00
Italian Sausage Chunks in Marinara.....	\$ 25.95.....	\$ 14.00



Meatball In: Burgundy Gravy, Barbecue, Stroganoff or Sweet & Sour.....	\$ 20.50.....	\$ 11.25
Mini Beef Taco with Cheddar.....	\$ 32.50.....	\$ 16.25
Mini Beef Wellington.....	\$ 75.50.....	\$ 38.75
Mini Egg Roll with Sweet & Sour: Shrimp & Pork.....	\$ 49.50.....	\$ 25.75
Vegetable.....	\$ 49.50.....	\$ 25.75

Mushroom Cap Stuffed with Shrimp Dejonghe.....	\$ 70.00.....	\$ 36.00
Stuffed with Escargot.....	\$ 70.00.....	\$ 36.00
Stuffed with Seafood.....	\$ 70.00.....	\$ 36.00
Stuffed with Boursin.....	\$ 70.00.....	\$ 36.00
Stuffed with Spinach.....	\$ 68.00.....	\$ 35.00
Stuffed with Italian Sausage.....	\$ 66.00.....	\$ 34.00
Stuffed with Bleu Cheese.....	\$ 60.00.....	\$ 31.00



Phyllo Dough with Gorgonzola Cheese, Olives & Sun-dried Tomato.....	\$ 77.00.....	\$ 39.50
With Brie & Raspberries.....	\$ 76.50.....	\$ 39.25
With Fontina & Parma Ham.....	\$ 73.25.....	\$ 37.75
With Spinach & Feta Cheese (Spanakopita).....	\$ 69.50.....	\$ 35.75
Potato Skin Topped with Cheddar, Bacon & Chives.....	\$ 47.00.....	\$ 24.50
Topped with Pesto Whipped Potatoes.....	\$ 47.00.....	\$ 24.50



Quiche: Shrimp.....	\$ 65.00.....	\$ 33.50
Asparagus & Asiago Cheese.....	\$ 62.00.....	\$ 32.00
Brie Cheese & Mango Chutney.....	\$ 62.00.....	\$ 32.00
Broccoli.....	\$ 61.00.....	\$ 31.50
Lorraine (Bacon & Onion).....	\$ 61.00.....	\$ 31.50
Spinach.....	\$ 61.00.....	\$ 31.50



Skewer: Shrimp Dejonghe (1 Piece Shrimp).....	\$ 89.00.....	\$ 46.50
Beef Teriyaki.....	\$ 86.00.....	\$ 44.00
Chicken Hawaiian with Sweet & Sour.....	\$ 82.00.....	\$ 42.00
Pork with Fruit Chutney.....	\$ 81.00.....	\$ 41.50
Chicken Saltimbocca with Pesto (Chicken, Prosciutto & Provolone).....	\$ 78.00.....	\$ 40.00
Chicken Satay with Peanut Sauce.....	\$ 76.00.....	\$ 39.00
Chicken: Lemon Pepper, Rotisserie, Cajun, Pesto or Teriyaki.....	\$ 76.00.....	\$ 39.00
Italian Sausage with Green & Red Peppers atop Marinara.....	\$ 59.75.....	\$ 31.00
Tortellini with: Alfredo Sauce or Pesto.....	\$ 51.50.....	\$ 26.75



<p><b>Hot Hors D'oeuvres Variety Platter - (100 Pieces)      \$ 97.25</b></p> <p>An <b>A+ Assortment</b> of: Lemon Pepper Baked Chicken Wings, Glazed Bacon Wrapped Water Chestnuts, Quiche Lorraine (Bacon &amp; Onion), and Potato Skins with Cheddar, Bacon &amp; Chives.</p>
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Hors D'oeuvres Packages include Black Marble Prestige Cocktail Place Settings. A la Carte Hors D'oeuvres Do Not Include Place Settings.  
 Cocktail Place Settings: (7" plate, fork & napkin)      Black Marble Prestige is 55¢ each. Styro is 35¢ each.

## Cold Party Platters

### Fruits

#### Fresh Cut Fruit Display

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

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

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

**Small Platter - (serves up to 15) \$ 21.50**

*Additional Dips available at \$ 3.95 per dip.*



#### Creative Watermelon Carving

*Choice of: Basket, Whale, Carriage or Peacock.*

Includes 40 portions of fresh cut Fruit Salad.

Charmingly garnished with Seasonal Fruits and Berries.

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

*Additional Fruit Salad for replenishing is \$ 1.25 per portion.*

#### Add A Chef Carved Adornment

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

Honey Dew, Orange & Apple **Penguin** \$ 25.00

Honey Dew **Swan** \$ 15.00

Apple **Swan** \$ 8.00



### Veggies

#### Fresh Cut Vegetable Crudités

Fresh cut Carrots, Celery, Broccoli and Cauliflower Florets, Cucumber Coins and Bell Pepper Strips are displayed with an elegant touch.

*Dip Choice: Ranch or Dill.*

**Large Platter - (serves up to 45) \$ 37.95**

**Small Platter - (serves up to 25) \$ 19.50**

*Additional Dips available at \$ 3.95 per dip.*



#### Marinated Vegetable Platter

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

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

### Dips

#### Spinach & Artichoke Dip with Pita Triangles

16 oz. - (serves up to 10) \$ 13.50      32 oz. - (serves up to 20) \$ 24.95

#### Black Bean & Corn Dip with Tortilla Chips

16 oz. - (serves up to 10) \$ 22.00      32 oz. - (serves up to 20) \$ 12.00

#### Herb Goat Cheese Dip with Crostinis

16 oz. - (serves up to 10) \$ 36.00      32 oz. - (serves up to 20) \$ 19.00

#### Bruschetta Dip with Crostini

16 oz. - (serves up to 10) \$ 24.95      32 oz. - (serves up to 20) \$ 13.50

#### Guacamole & Salsa Dip with Tortilla Chips

16 oz. - (serves up to 10) \$ 27.75      32 oz. - (serves up to 20) \$ 14.95

#### Spinach Dip in Rye Bread

5 Pound Tray - (serves up to 30) \$ 49.25

#### Seven Layer Salad

Layers include Refried Beans, Lettuce, Salsa, Cheddar Cheese, Jalapeño Peppers, Black Olives and Sour Cream.

Served with Tortilla Chips.

**Large Tray - (serves up to 30) \$ 45.50**

### Cheeses

#### Domestic Cheese Assortment

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

**Large Platter - (serves up to 45) \$ 55.50**

**Small Platter - (serves up to 25) \$ 28.50**



#### Imported Gourmet Cheese Display

This imported selection of cheeses include Plain Havarti, Dill Havarti, Brie Cheese, Herb Boursin, Smoked Cheddar & a Goat Cheese log. Includes a variety of Crackers and garnished with Seasonal Fruits.

**Large Platter - (serves up to 45) \$ 64.95**

#### Array of Brie Cheeses Tray

Wedged Brie Cheeses topped with Brown Sugar & Pecans, Strawberry with Mandarin Orange, and Sun-dried Tomato with Pesto. Includes a variety of Crackers.

**Large Platter - (2lbs., serves up to 30) \$ 46.00**

### Meats & Cheeses

#### Julienne Cheese & Sausage Platter

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

**Large Platter - (serves up to 45) \$ 56.00**

**Small Platter - (serves up to 25) \$ 29.50**

#### Cheese & Sausage Sampler Tray

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

**Large Platter - (serves up to 45) \$ 62.00**

**Small Platter - (serves up to 25) \$ 31.50**



#### Antipasto Platter

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

Served with French Bread and Balsamic Vinaigrette.

**Large Platter - (serves up to 30) \$ 64.50**

### Seafood

#### Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce and Lemon Wedges.

**3 ½ Pound Tray - (approx. 65 pieces) \$ 98.00**



#### Whole Salmon Display

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

**Smoked: (6 lbs., serves up to 60) \$ 135.00**

**Poached: (12lbs., serves up to 100) \$ 165.00**

#### Seafood Spread Tray

Shrimp, Crabmeat, Cream Cheese and Cocktail Sauce.

Includes a variety of Crackers and Bread Rounds.

**5 Pound Tray - (serves up to 30) \$ 41.25**



Cold Party Platters Do Not Include Place Settings.  
Cocktail Place Settings: (7" plate, fork & napkin)  
Black Marble Prestige is 55¢ each. Styro is 35¢ each

## **Plate Style Dinners**

### **Salad Selection:** (Choice of 1)

Fresh Cut Fruit Salad

Garden Tossed Salad with Tomato & Cucumber

Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons

Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons

European Blend Mesclun Salad with Tomato & Cucumber

(Add to any Salad: Mandarin Orange & Kiwi for 40¢, Dried Cranberries & Pecans for 50¢, or Pineapple & Walnuts for 50¢)

Caprisi Salad (add \$ 1.50)

Beefsteak Tomato Slices with Buffalo Mozzarella Cheese, Fresh Basil & Virgin Olive Oil on a Bed of Spring Salad Mix.  
Served with Balsamic Vinaigrette on the Side.

### **Optional - In Between Course Add Ons:**

Shrimp Cocktail..... Market Price

Antipasto Platter..... \$ 23.95 per table

Fresh Cut Vegetable Platter..... \$ 11.95 per table

### **Vegetable Selection:** (Choice of 1)

Chef's Choice Vegetable Stir Fry

Broccoli Spears with: Garlic Sauce, Buttered, or Hollandaise Sauce

California Blend (Carrots, Cauliflower & Broccoli)

Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Peppers)

Riviera Blend (Green Beans, Wax Beans & Baby Carrots)

Baby Carrots with: Brown Sugar Glazed or Dill Butter

Green Beans with: Almondine, Tomato Basil, or Bacon & Onion

Kernel Corn: Confetti or Buttered

Fresh Asparagus with: Hollandaise Sauce or Buttered (add \$ 1.75)

### **Accompaniment Selection:** (Choice of 1)

Whipped Potatoes with: 3 Cheeses, Garlic, Buttered, or Pesto

Red Skin Garlic Mashed Potatoes

Baby Russet Potato with: Bacon & Onion, Garlic & Rosemary, Pepperoni & Onion, or Garlic & Parmesan

Au Gratin Potatoes

Rice Pilaf

Wild Rice Blend with Sauteed Mushrooms

Sliced Bread Dumplings with Gravy

Homemade Dressing

Buttered Egg Noodles

Idaho Baked Potato with Butter & Sour Cream (add 95¢)

Baked Sweet Potato (add \$ 1.25)

### **Also Included & Served to Each Table:**

Old World Bread & Butter

Lemon Laced Ice Water

Coffee Service

***Entree Selections are Listed on the Next Page.***

## Plate Style Dinners

- Continued -

<u>Single Entree Selection:</u>	<i>(Prices are per person based.)</i>	<u>Full Service Package</u>	<u>China Package</u>
<b>Fillet Tenderloin Medallions with Bearnaise or Peppercorn Demi-Glace*</b> .....		\$ 30.95.....	\$ 36.50
<b>14 oz. Cut of Roast Prime Rib of Beef with Au jus or Peppercorn Demi-Glace*</b> .....		\$ 29.95.....	\$ 35.50
<b>London Broil with Mushrooms Bordelaise</b> .....		\$ 26.95.....	\$ 33.50
<b>Roast Sirloin of Beef with Au jus, Demi-Glace, or Gravy</b> .....		\$ 24.95.....	\$ 30.50
<b>Stuffed Chicken</b> .....		\$ 25.95.....	\$ 31.25
<ul style="list-style-type: none"> <li># 1 - Boneless Chicken Breast stuffed with Roasted Apple and Pecan Dressing with an Apple Brandy Glaze</li> <li># 2 - Boneless Chicken Breast stuffed with Marinated Grilled Vegetables &amp; Mozzarella with a Roasted Red Pepper Cream Sauce</li> <li># 3 - Boneless Chicken Breast stuffed with Wild Rice, Dried Cranberries and Brie with Sauce Poulette</li> <li># 4 - Boneless Chicken Breast stuffed with Prosciutto and Provolone with a Marsala Wine Sauce</li> <li># 5 - Boneless Chicken Breast stuffed with Creamed Spinach, Artichoke and Parmesan with Sauce Mornay</li> </ul>			
<b>Caribbean Citrus Chicken</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with Grilled Pineapple and Mango Relish			
<b>Chicken Danielle</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with minced Red Onion, Bay Shrimp, and Scallops served with our Wine Dill Sauce			
<b>Cutting Pesto</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with Roasted Red Pepper, Pesto, and Provolone			
<b>Chicken Oscar</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with Crabmeat and Shrimp mixture with Asparagus and Bearnaise Sauce			
<b>Chicken Dejonghe</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with Garlic Plump Gulf Shrimp Dejonghe			
<b>Chicken Picata</b> .....		\$ 24.95.....	\$ 30.25
Boneless Chicken Breast topped with Sauteed Mushrooms and Capers in a Lemon White Wine Sauce			
<b>Boneless Breast of Chicken with Choice of Sauce</b> .....		\$ 24.00.....	\$ 29.25
Sauce Choice: Nappa Valley (White Wine), Marsala Wine, AuPorto (Cream Mushroom), Apricot, Raspberry Vinaigrette, Lime Chipotle Cream, Tomato Basil, or Balsamic Vinaigrette with Bourbon Caramelized Onion <i>(add 75¢)</i>			
<b>Herb Pork Medallions</b> .....		\$ 23.95.....	\$ 29.50
Boneless Pork Medallions seasoned with Eight Herbs and Spices, and Lightly Browned			
<b>Peppered Boneless Pork Loin Chop</b> .....		\$ 23.95.....	\$ 29.50
<b>Vegetarian Fillet</b> .....		\$ 21.95.....	\$ 27.25
Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red Pepper, and Onion. Add Provolone Cheese for 30¢			
<b>Cheese Pesto Tortellini</b> - <i>(Accompaniment Selection is not included)</i> .....		\$ 21.95.....	\$ 27.25
<b>Cheese Stuffed Shells with Sauce</b> - <i>(Accompaniment Selection is not included)</i> .....		\$ 21.95.....	\$ 27.25
Sauce Choice: Alfredo, Marinara, Sauce Mornay or Vodka Sauce			
<b>Egg Plant Parmesan</b> .....		\$ 21.95.....	\$ 27.25
<b>Poached Salmon Filet</b> .....		\$ 24.95.....	\$ 30.25
<b>Grilled Salmon Filet with Bourbon Caramelized Onion</b> .....		\$ 24.95.....	\$ 30.25
<b>Broiled Orange Roughy with Lemon Butter</b> .....		\$ 24.95.....	\$ 30.25

<u>Combo Entree Selection:</u>	<i>(Prices are per person based.)</i>	<u>Full Service Package</u>	<u>China Package</u>
<b>Fillet Tenderloin Medallions with Bearnaise or Peppercorn Demi Glaze* &amp; 3 Piece Grilled Jumbo Shrimp Dejonghe Brochette</b> .....		\$ 33.95.....	\$ 39.25
<b>Grilled Salmon Filet with Bourbon Caramelized Onion</b> .....		\$ 32.95.....	\$ 38.25
<b>Boneless Breast of Chicken with Choice of Sauce</b> .....		\$ 30.75.....	\$ 36.00
Sauce Choice: Nappa Valley (White Wine), Marsala Wine, AuPorto (Cream Mushroom), Apricot, Raspberry Vinaigrette, Lime Chipotle Cream, Tomato Basil, or Balsamic Vinaigrette with Bourbon Caramelized Onion <i>(add 75¢)</i>			
<b>Boneless Breast of Chicken with Choice of Sauce &amp; Grilled Salmon Filet with Bourbon Caramelized Onion</b> .....		\$ 30.25.....	\$ 35.50
<b>London Broil with Mushrooms Bordelaise</b> .....		\$ 28.75.....	\$ 33.95

*Multiple Entree Choices (up to 3 Selections) - Please add \$1.00 per person service fee.*

*\*Some Entree Options are subject to Market Price.*

## **Buffet & Family Style Dinners**

### **Salad Selection:** (Choice of 1)

Fresh Cut Fruit Salad

Garden Tossed Salad with Tomato & Cucumber

Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons

Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons

European Blend Mesclun Salad with Tomato & Cucumber

(Add to any Salad: Mandarin Orange & Kiwi for 40¢, Dried Cranberries & Pecans for 50¢, or Pineapple & Walnuts for 50¢)

Caprisi Salad (add \$ 1.50)

Beefsteak Tomato Slices with Buffalo Mozzarella Cheese, Fresh Basil & Virgin Olive Oil on a Bed of Spring Salad Mix.  
Served with Balsamic Vinaigrette on the Side.

### **Optional - In Between Course Add Ons:**

Shrimp Cocktail..... Market Price

Antipasto Platter..... \$ 23.95 per table

Fresh Cut Vegetable Platter..... \$ 11.95 per table

### **Vegetable Selection:** (Choice of 1)

Chef's Choice Vegetable Stir Fry

Broccoli Spears with: Garlic Sauce, Buttered, or Hollandaise Sauce

California Blend (Carrots, Cauliflower & Broccoli)

Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Peppers)

Riviera Blend (Green Beans, Wax Beans & Baby Carrots)

Baby Carrots with: Brown Sugar Glazed or Dill Butter

Green Beans with: Almondine, Tomato Basil, or Bacon & Onion

Kernel Corn: Confetti or Buttered

Fresh Asparagus with: Hollandaise Sauce or Buttered (add \$ 1.75)

### **Accompaniment Selection:** (Choice of 1)

Whipped Potatoes with: 3 Cheeses, Garlic, Buttered, or Pesto

Red Skin Garlic Mashed Potatoes

Baby Russet Potato with: Bacon & Onion, Garlic & Rosemary, Pepperoni & Onion, or Garlic & Parmesan

Au Gratin Potatoes

Rice Pilaf

Wild Rice Blend with Sauteed Mushrooms

Sliced Bread Dumplings with Gravy

Homemade Dressing

Buttered Egg Noodles

Idaho Baked Potato with Butter & Sour Cream (add 95¢)

Baked Sweet Potato (add \$ 1.25)

### **Also Included & Served to Each Table:**

Old World Bread & Butter

Lemon Laced Ice Water

Coffee Service

***Entree Selections are Listed on the Next Page.***

## **Buffet & Family Style Dinners**

- Continued -

### **Entree Selection:** (Choice of 1)

Roast Sirloin of Beef with: Au jus, Demi-Glace or Gravy  
Roast Turkey Breast with Gravy  
Roast Loin of Pork with Gravy

Italian Beef Au jus with Peppers & Onion (add 35¢)

Barbecue Beef (add 35¢)

London Broil with Mushrooms Bordelaise (add \$ 2.95)

### **Entree Selection:** (Choice of 1 or 2)

Deep Fried Chicken

Baked Chicken: Lemon Pepper, Rotisserie Season, Barbecue Spice, Rosemary Citrus Marinated or Cajun

Mostaccioli with: Meat or Marinara Sauce, or Vodka Sauce (add 35¢)

Hot Corkscrew Pasta Tossed with Basil & Vegetables

Pasta Primavera with: Alfredo Sauce or Garlic & Olive Oil

Fettuccini Alfredo

Lemon Linguini with Sun-dried Tomato

Meatballs with: Burgundy Gravy, Barbecue, Stroganoff, or Sweet & Sour

Baked Ham with: Honey or Pineapple Glaze

Italian Sausage Wedges with Peppers & Onions in Marinara

Polish Sausage Wedges with Sauerkraut

Stuffed Shells with: Vodka Sauce or Sauce Mornay (add \$ 1.75)

Cheese Tortellini with: Red Pepper Pesto or Vodka Sauce (add \$ 1.75)

Boneless Breast of Chicken with Choice of Sauce (add \$ 1.95)

Sauce Choice: Nappa Valley (White Wine), Marsala Wine, AuPorto (Cream Mushroom), Apricot, Raspberry Vinaigrette, Lime Chipotle Cream, Tomato Basil, or Balsamic Vinaigrette with Bourbon Caramelized Onion (add 75¢)

### **Two Entree Selections** (Buffet Only)

**Full Service Package.....\$ 23.50**

**China Package.....\$ 28.25**

### **Three Entree Selections** (Buffet or Family Style)

**Full Service Package.....\$ 25.50**

**China Package.....\$ 30.95**

Buffet Style Dinner includes an Elegant Buffet Presentation with Colored Overlays Beautifully Accented with Fresh Cut Flowers and Greenery. Add a Uniformed Chef Carver for \$ 150.00 (1 Chef per 100 guests).

Family Style Dinner is served in bowls and platters to each guest table.



## **The Elegant Cocktail Reception**

*(Based on a 3 Hour Serving Duration)*

### **Fresh Cut Fruit Display**

A luscious mouth watering delight! Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew and Watermelon attractively displayed and garnished with Grapes.

*Dip Choice of: Kahlua, Amaretto, Strawberry or Carmel Cream*

*Add An Elegantly Carved Apple Swan for \$ 8.00*

### **Domestic Cheese Assortment**

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

Includes a variety of Crackers and garnished with Grapes.

### **Fresh Cut Vegetable Crudités**

Fresh cut Carrots, Celery, Broccoli and Cauliflower Florets, Cucumber Coins and Bell Pepper Strips are displayed with an elegant touch.

*Dip Choice of: Dill or Ranch*

### **Assorted Hot Hors D'oeuvres (Choice of 4)**

Meatballs In: Burgundy Gravy, Barbecue, Stroganoff or Sweet & Sour

Glazed Bacon Wrapped Water Chestnuts

Chicken Wings: Fried, Buffalo, Barbecue, Teriyaki, Lemon Pepper, Rotisserie, Cajun, Orange or Sweet & Sour

Potato Skins Topped with Cheddar, Bacon & Chives

Crabmeat Rangoon with Sweet & Sour

Mushroom Cap Stuffed with Spinach

Skewered: Tortellini with Alfredo Sauce, Pork with Fruit Chutney or Chicken Satay with Peanut Sauce

Deep Dish Pizza Bites: Cheese, Cheese & Sausage, or Cheese & Pepperoni

Mushroom Cap Stuffed with Seafood

Quiche: Lorraine (*Bacon & Onion*), Spinach or Broccoli

### **Assorted Cold Hors D'oeuvres (Choice of 2)**

Celery Stuffed with Cheddar or Salmon Cream Cheese

Prosciutto Wrapped Melon

Ham & Cream Cheese Pinwheels

Open Faced Cucumber Sandwich

Pastry Cup Filled with Tarragon Chicken Salad

Cherry Tomato Stuffed with Cheddar

New Potato Filled with Sour Cream, Chives, Cheddar & Bacon

Salami Coronets with: Cream Cheese or Olives

### **Chef Carved USDA Choice Roast Sirloin of Beef**

Served with Sliced Bakery Fresh Assorted Silver Dollar Rolls & Honey Dijon Mustard.

**Full Service Package.....\$ 26.75 per person**

**China Package.....\$ 32.00 per person**

## Dessert Selections

### Cathy's Sweet Creations Wedding Cakes

Over 50 styles to choose from. Come to our Office to see our Wedding Cake Boof or Check them out on the Web.

Cake Flavors: (Choice of up to 2)

White, Yellow, Chocolate, Marble, Banana, Chocolate Banana, Lemon or Coconut

Cake Fillings: (Choice of up to 2)

Strawberry Preserve, Raspberry Preserve, Lemon Crème, Fudge, Cherry, Oreo Cookie, Bavarian Crème, Chocolate Mousse, Strawberry Mousse, Raspberry Mousse, Butter Crème, Chocolate Butter Crème, Fresh Banana (Add 35¢ per person), or Fresh Strawberry (Add 55¢ per person)

Cake Icing: Butter Crème or Chocolate Butter Crème

Other Information:

The Anniversary (Top Tier) Cake is served, unless requested not to do so. Cathy's Sweet Creations will make you an exact duplicate of your Anniversary Cake in a year. Just contact her. Required number of servings varies depending upon the style of cake or number of tiers chosen. Cake Knives, Cake Toppers and Cake Flowers are not included.



**\$ 3.50 per serving**

### Sweet Table

(Based on 5 Pieces Per Person.)

A sinfully delicious combination of assorted mini pastries to include chocolate eclairs, whipped cream puffs, cannoli, fruit filled tarts and other French pastries. A tasty platter of home baked chocolate chip, oatmeal raisin and peanut butter cookies surrounding bite size squares of baked fudge brownies and banana cake. Topped off with chocolate dipped strawberries (seasonal) and mouth watering fresh cut fruit display with Strawberry dip.

**Full Service Package \$ 6.95 per person**  
**With China Package \$ 7.75 per person**



### Mini Sweet Table

(Based on 3 Pieces Per Person.)

A dazzling array of Gourmet Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars and Marble Cheese Truffles, plus our Royal Mini Cheese Cakes.

**Full Service Package \$ 4.25 per person**  
**With China Package \$ 5.05 per person**



Add Additional Fresh Brewed Coffee Station

**Full Service \$ 85.00 per 100 cups**  
**With China Cups & Saucer add \$ 1.00 per person**

### Plate Style Desserts

**Call for Current Pricing & Options about our Bakery Fresh Alternative Plate Style Desserts.**

## Double Dip Chocolate & Cheese Fountains

2 Flavor Fountains

### Double Dip



2 Flavor Chocolate in 1 Fountain.

### Chocolate River



Take a Journey down the 2 Flavor Chocolate River while tempting amenities surround the riverbanks along, And end your journey at Pineapple Island.

### Chocolate Heart



Created With & For Love.

### All Fountains Include the Following:

Uniformed Professional Chef for Service • Elegant Buffet Presentation  
Wooden Skewers & Black Marble Place Settings • Set Up, Tear Down, Delivery & Cleaning of the Fountain

### Chocolate Fountain

**WARNING:** Cutting Edge Catering **WILL NOT** Be held responsible for over indulgence by "Uncontrollable Chocolate Lovers."  
This Chocolate Fountain is For True Chocolate Lovers ONLY. **1 Rule: NO SWIMMING ALLOWED.**

**Flavors:** (Choose 2) Milk Chocolate • Semi-Sweet • White Chocolate • Caramel • Peanut Butter • Butterscotch

**Colors:** Red • Pink • Purple • Yellow • Orange • Blue • Black • Green

**Chocolate Amenities:** (Dipping Items - Choice of 6)

Strawberries • Bananas • Apples • Pineapple • Pretzels • Marshmallows • Smores • Cream Puffs  
Pound Cake • Rice Krispie Treats • Potato Chips • Nutter Butters • Biscotti • Oreos  
Assorted Wafers • Cookies • Licorice Sticks • Mini Donuts

### Gourmet Cheese Fountain

Before there was chocolate fondue there was the original Fondue Experience - Cheese!

Your Choice of 2 Flavors of Rich & Creamy tempered Cheese in 1 Fountain:

Boursin Herb • Chardonnay Cheddar • Zesty Southwestern Cream • Jalapeño Cheddar

**Cheese Amenities:** (Dipping Items - ALL Included)

Breads: Pumpernickel, Sour Dough & French  
Vegetables: Carrots, Celery, Broccoli, Cauliflower & Mushroom  
Fruits: Apples, Pears & Grapes



Pricing	1 Hour	1 ½ Hours	2 Hours
100 Guests	\$ 790	\$ 920	\$ 1085
125 Guests	\$ 895	\$ 1025	\$ 1195
150 Guests	\$ 1000	\$ 1130	\$ 1300
175 Guests	\$ 1110	\$ 1240	\$ 1405
200 Guests	\$ 1210	\$ 1340	\$ 1510
225 Guests	\$ 1350	\$ 1480	\$ 1650
250 Guests	\$ 1485	\$ 1615	\$ 1780



## Dessert Selections

### Chilled Fondue Display

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

**Large Platter - (serves up to 30)..... \$ 39.75**

*Add some Individual Pretzel Bags for 65¢ per bag.*

### Deluxe Sweet Tooth Platter

A sinfully delicious combination of homemade Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies surrounding baked Fudge Brownie and Banana Cake.

**Large Platter - (serves up to 30)..... \$ 39.75**

**Small Platter - (serves up to 15)..... \$ 20.95**

### Elegant Escape Platter

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

**Large Platter - (48 pieces)..... \$ 41.50**

**Small Platter - (24 pieces)..... \$ 22.75**

### Royal Mini Cheese Cake Platter

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

**35 Piece Platter..... \$ 36.95**

### Let Them Eat Cake Platter

Banana Cake, German Chocolate Cake and Carrot Cake.

**Platter - (12 pieces)..... \$ 12.95**

### Fresh Cut Fruit Display

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

*Dip Choice: Kahlua, Amaretto, Strawberry or Carmel Cream.*

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

**Small Platter - (serves up to 15)..... \$ 21.50**

*Additional dips available at \$ 3.95 per dip.*

### Creative Watermelon Carving

*Choice of: Basket, Whale, Carriage or Peacock.*

Includes 40 portions of fresh cut Fruit Salad.

Charmingly garnished with Seasonal Fruits and Berries.

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

*Additional Fresh Cut Fruit Salad for replenishing is \$ 1.25 per portion.*

### Sweet Breads Tray

Banana Nut, Cranberry and Blueberry Breads served with Butter.

**45 Slices..... \$ 31.50**

### 8" Baked Pies

**\$ 10.50**

Cherry, Cherry Crumb, Apple, Dutch Apple, Pumpkin, Pecan or Blueberry. Fresh Strawberry is \$ 14.65.

### 8" Cream Pies

**\$ 11.95**

Banana, Boston, Strawberry, Chocolate Silk, Lemon, Coconut, Turtle, Key Lime or Chocolate Custard.

### Fresh Baked Slices

**\$ 15.75 per dozen**

Apple, Cherry, Peach or Pumpkin.

**Turtle Brownies..... \$ 15.75 per dozen**

**Fudge Brownies..... \$ 11.95 per dozen**

**Cheese Cakes..... \$ 11.95 per dozen**

**Carrot Cake..... \$ 13.25 per dozen**

**German Chocolate Cake..... \$ 11.95 per dozen**

**Banana Cake..... \$ 11.95 per dozen**

**Assorted 2" Cookies..... \$ 7.50 per dozen**

Chocolate Chip, Oatmeal Raisin and Peanut Butter.

**4" Cookies..... \$ 9.50 per dozen**

Sugar, M&M, Chocolate Chip, Oatmeal, Peanut Butter

or Chocolate-Chocolate Chip.

**Italian Cookies..... \$ 13.25 per pound**

**Cup Cakes..... \$ 11.50 per dozen**

Yellow, Chocolate or Pumpkin Spice.

**Churro..... \$ 17.00 per dozen**

### Assorted Miniature Pastries

A delicious assortment of bite size pastries including: Mini Cannoli, Mini Cream Puffs, Mini Eclairs, Petit Fours, Mini Fruit Tarts, Etc.

**\$ 14.95 per dozen**

**Mini Fruit Tarts..... \$ 14.95 per dozen**

**Mini Chocolate Eclairs..... \$ 14.95 per dozen**

**Mini Cannoli..... \$ 14.95 per dozen**

**Mini Cream Puffs..... \$ 14.95 per dozen**

**Chocolate Dipped Strawberries..... \$ 27.75 per dozen**

(Seasonal)

### Double Layer Sheet Cakes

Batter Choice: Chocolate, White, Yellow or Banana.

Filling Choice: Butter Cream, Custard, Lemon, Fudge, Strawberry Preserves or Raspberry Preserves.

Frosting Choice: Butter Cream

Decor Choices: Flowers or Streamers, Inscription & Colors.

**9" Round - (serves 8-16)..... \$ 33.50**

**12" Round - (serves 20-30)..... \$ 47.00**

**1/4 Sheet Cake - (serves 13-25)..... \$ 39.00**

**1/2 Sheet Cake - (serves 30-50)..... \$ 70.00**

**Full Sheet Cake - (serves 60-100)..... \$ 123.00**

### Call for prices on:

**Atomic Cakes  
Tiramisu**

**Fresh Strawberry Filling  
Custom Cake Decorating**

*6" Dessert place settings (6" plate, fork and napkin) not included. Black Marble 50¢ per setting. Styro is 30¢ per setting.*

## Open Bar Packages

### V.I.P. Bar Package\*

This package includes: Absolut Vodka, Chivas Regal Scotch, Bacardi Light Rum, Captain Morgan Spiced Rum, Southern Comfort, Peach Schnapps, Amaretto, Tangueray Gin, Crown Royal, Jack Daniels, Tequila and Korbel Brandy along with Heineken and Amstel Light Beers in bottles, Merlot, Chardonnay and White Zinfandel Wines, Pepsi, Diet Pepsi and Sierra Mist. Also included will be a white linen tablecloth and skirting for the bar, all name brand mixes, plastic tumblers, ice, bar fruit, uniformed bartender(s) and all necessary serving equipment.



**Three Hour Package... \$ 15.00 per person**

**Four Hour Package..... \$ 17.00 per person**

**Additional Hour..... \$ 3.50 per person**



### Premium Liquor Package\*

This package includes: Smirnoff Vodka, Seagrams VO Whiskey, Beefeater Gin, Jim Beam Bourbon, Korbel Brandy, Bacardi Light Rum, Dewars White Label Scotch, Tequila, Peach Schnapps, Amaretto and Southern Comfort along with Miller Genuine Draft and Miller Lite Beers in cans, Chablis and White Zinfandel Wines, Pepsi, Diet Pepsi and Sierra Mist. Also included will be a white linen tablecloth and skirting for the bar, all name brand mixes, bitters, plastic tumblers, ice, bar fruit, uniformed bartender(s) and all necessary serving equipment.

**Three Hour Package... \$ 13.00 per person**

**Four Hour Package... \$ 15.00 per person**

**Additional Hour..... \$ 3.00 per person**



### Beer, Wine & Soda Package

This package includes: Miller Genuine Draft and Miller Lite Beer in cans, Chablis and White Zinfandel Wines, Pepsi, Diet Pepsi and Sierra Mist. Also included will be a white linen tablecloth and skirting for the bar, plastic tumblers, ice, stir sticks, cocktail napkins, uniformed bartender(s) and all necessary serving equipment.

**Three Hour Package... \$ 10.25 per person**

**Four Hour Package..... \$ 12.25 per person**

**Additional Hour..... \$ 2.50 per person**



### Garnish Bar Package

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

This package includes: Pepsi, Diet Pepsi, Sierra Mist, Tonic, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Bloody Mary Mix, Sweet and Dry Vermouth and Rose's Lime Juice. Also included will be a white linen tablecloth and skirting for the bar, plastic tumblers, ice, bar fruit, stir sticks, cocktail napkins, uniformed bartender(s) and all necessary serving equipment.

**Three Hour Package... \$ 7.25 per person**

**Four Hour Package..... \$ 9.25 per person**

**Additional Hour..... \$ 2.00 per person**



**\* Add Ons:**

- Cordial Bar Package is also available - Call for details.
- Cream & Blended Bar Package \$ 1.95 per person.
- House Brand Wine or Champagne Toast \$ 1.75 per person.
- House Brand Table Wine or Champagne \$18.95 per table.  
*Want Your Preferred Wine By the Bottle? Call for details.*



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

*Special Order Beverages are available at an additional charge. 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 and delivery. 15% prepay gratuity if tip jars are not allowed. Bar Packages at the George A. Perinar Memorial Hall and the Barber & Oberwortmann Horticultural Center are different and please see their brochures for details.)*

## Locations

### OUR EXCLUSIVE LOCATIONS:

*(Ask for the brochures on our exclusive locations.)*



#### **Barber & Oberwortmann Horticultural Center**

227 N. Gougar Road; Joliet, IL 60432  
up to 254 guests for sit down dining



#### **George A. Perinar Memorial Hall**

1407 Essington Road; Joliet, IL 60435  
up to 300 guests for sit down dining

*“Step Away from the Norm and into a Natural Setting”*

*“Be Our Guest for your Exquisite Dining Experience”*

### OTHER LOCATIONS:

*(Call for other locations not listed)*

<b>Rialto Square Theatre</b>	up to 500 guests	Joliet, IL
<b>CDs &amp; ME (Jabaay's Barn)</b>	up to 300 guests	Frankfort, IL
<b>Joliet Area Historical Museum</b>	up to 300 guests	Joliet, IL
<b>Gladice Fox Museum</b>	up to 75 guests	Lockport, IL
<b>Joseph &amp; Sarah Levy Center</b>	up to 275 guests	Bolingbrook, IL
<b>Pilcher Park</b> <i>(4 different park sites are available)</i>	up to 1,000 guests	Joliet, IL
<b>Splash Station Water Park</b>	up to 1,800 guests	Joliet, IL
<b>Chicagoland Speedway &amp; Route 66 Raceway</b>	Tents & seating unlimited	Joliet, IL
<b>Odeum Center Banquets</b>	up to 900 guests	Villa Park, IL
<b>Free Spirit Yacht Charters</b>	up to 120 guests	Chicago, IL



### OTHER BROCHURES ARE AVAILABLE:

- |                                       |  |
|---------------------------------------|--|
| ★ Bi-Monthly Specials ★               | ★ The Barber & Oberwortmann Horticultural Center ★ |
| ★ Menus: Corporate & Private Events ★ | ★ The George A. Perinar Memorial Hall ★            |
|                                       | ★ Chicagoland Speedway & Route 66 Raceway ★        |

### 1-STOP-SHOPPING

*We can also provide other services for you as well, such as....*

#### **Entertainment**

Professional Disk Jockey

3 Hours = \$ 480.00 • 4 Hours = \$ 600.00 • 5 Hours = \$720.00 • 6 Hours = \$ 810.00 • Add Karaoke = \$ 130.00 Additional  
Clowns ○ Face Painters ○ Balloonists ○ Caricature Artists ○ All Types of Bands ○ Games ○ Rides ○ Etc.

#### **Rentals & Decorations**

Tents & Canopies ○ Chairs ○ Tables ○ Convention & Meeting Equipment ○ Wedding Accessories  
Specialty Linens ○ Chair Covers ○ Floral Centerpieces ○ Balloons ○ Custom Theme Decor ○ Ice Sculptures ○ Etc.

Proud Members of: Illinois Restaurant Association • Joliet Region Chamber of Commerce and Industry • Shorewood Area Chamber of Commerce • Romeoville Chamber of Commerce • Plainfield Area Chamber of Commerce • Bolingbrook Chamber of Commerce