

GEORGE A. PERINAR MEMORIAL HALL

WILL COUNTY CARPENTER'S LOCAL 174 UNION HALL

1407 ESSINGTON ROAD



JOLIET, IL 60435



Sales & Catering

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904 Cottage Street • Shorewood, IL 60404

GEORGE A. PERINAR MEMORIAL HALL

“Invites You To Be Our Guest For Your Exquisite Banquet & Dining Experience”

- Formal Sit Down Dining for up to 256 people ○
 - Reception Style for up to 300 people ○
 - Exquisite Menu Selections ○
 - Flawless Service & Presentations ○
 - Elegance at its Finest ○
 - Full Event Coordinating ○
 - Custom Menus & Packages ○
 - Beverage Services ○
 - Entertainment & Decor ○
 - Wedding Receptions & Ceremonies ○
 - All Occasions Welcome ○



PACKAGE DESCRIPTIONS

Dinner Package: Includes 5 Hour Hall Rental and the Menu.

Banquet Package: Includes 5 Hour Hall Rental, the Menu and a 4 ½ Hour Premium Open Bar. *(Bar is closed ½ hour during dinner.)*

***Additional Hall Rental Time & Bar Upgrades are Available.
Additional Services (Entertainment, Decor, Etc.) are Available Upon Request.***

For Sunday through Friday Events and Saturday Afternoons,

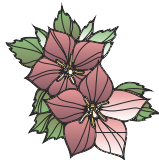
Please deduct \$ 1.00 per person discount!

Excludes the Touch of Class Package.

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- All prices are subject to a Security Guard Fee, 15% Service Charge and applicable sales tax.
 - All prices and packages are subject to change without notice.
 - Staff Gratuities are optional, but encouraged at customer's own discretion. *(Suggested rate 5-15%)*
 - Bar Gratuities are required, 15% prepaid bar gratuity if tip jars on the bar are not allowed.
 - Pricing is based upon 10 guests per round table. For tables of 8 guests add \$1.00 per person, excluding the Fantasy and the Elegant Enchantment Wedding Package.
 - For Multiple Entree Plate Style Dinners add \$1.00 per person Service Fee.
 - Minimum number of guests, bar minimums and packages required varies depending upon the date.

ALL PACKAGE MENUS INCLUDE

Excluding the Touch of Class Packages.



Salad or Soup Selection - Choice of 1:

Fresh Cut Fruit Salad
Garden Tossed Salad with Tomato & Cucumber
Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons
Spinach Salad with Shredded Carrots, Red Onion, Tomato, Cucumber & Croutons
European Blend Mesclun Salad with Tomato & Cucumber
Caprisi Salad (Add \$ 1.50 per person)
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.

Choice of Dressing: *Italian, Ranch, French, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette or Low-Calorie Italian.*

Optional: 2 Dressing Choices.....\$ 8.00 per Table 3 Dressing Choices.....\$ 10.00 per Table

Add to Any Salad: Mandarin Orange & Kiwi for 40¢ per person • Dried Cranberries & Pecans for 50¢ per person • Pineapple & Walnuts for 50¢ per person

Soup: Chicken Noodle, Chicken with Rice, Tomato Vegetable, Beef Vegetable, Beef Barley, French Onion, Cream of: Chicken or Broccoli.

Have Soup & Salad..... Add \$ 1.75 per person.

Vegetable Selection - Choice of 1:

Green Beans: Almondine, Tomato Basil, or Bacon & Onion
Baby Carrots: Dill Butter or Brown Sugar Glaze
California Blend (Carrots, Cauliflower & Broccoli)
Riviera Blend (Green Beans, Wax Beans & Baby Carrots)
Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Peppers)
Broccoli Spears: Buttered, Garlic Sauce or Hollandaise
Kernel Corn: Buttered or Confetti
Chef's Choice Vegetable Stir Fry
Fresh Asparagus: Buttered or Hollandaise (Add \$ 1.75 per person)
Each Additional Vegetable Selection is \$ 1.10 per person.

Accompaniment Selection - Choice of 1:

Baby Russet Potatoes: Garlic & Rosemary, Bacon & Onion, or Garlic & Parmesan
Whipped Potatoes: 3 Cheeses, Garlic, Buttered or Pesto
Red Skin Garlic Mashed Potatoes
Au Gratin Potatoes
Wild Rice Blend with Sauteed Mushrooms
Rice Pilaf
Sliced Bread Dumplings
Homemade Dressing
Buttered Egg Noodles
Idaho Baked Potato with Sour Cream (Add 95¢ per person)
Each Additional Accompaniment Selection is \$ 1.25 per person.

Also Included:

China, Stainless Steel Flatware & Water Goblet.
Lemon Laced Ice Water Carafes, Hot Thermal Coffee Service, Old World Bread & Butter.
72" Round Tables (seats 10 people), Chairs & Complete Set Up.
White Linen Tablecloths (80" x 80") & Choice of Colored Linen Napkin.
Table Set with Salt, Pepper, Butter, Cream & Sugar.
Servers & Staff.

BUFFET OR FAMILY STYLE DINNER - ENTREE SELECTIONS

Dinner Package Banquet Package

Family Style Dinner (3 Entrees)..... \$ 23.75 \$ 33.00
Family Style Dinner is served in bowls and platters to each guest table.

Buffet Style Dinner (3 Entrees)..... \$ 23.50 \$ 32.00
*Buffet Style is based on up to 200 people maximum. Buffet Style 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.*

Entree Selection - Choice of 1:

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

London Broil with Mushrooms Bordelaise *(Add \$ 2.95 per person)*
 Thin Sliced Prime Rib of Beef*: Au jus or Peppercorn Demi-Glace *(Add \$ 3.95 per person)*
**Subject to Market Price.*

Entree Selection - Choice of 2:

Deep Fried Chicken
 Baked Chicken: Lemon Pepper, Rotisserie Season or Rosemary Citrus Marinated
 Baked Ham: Honey or Pineapple Glaze
 Meatballs in: Burgundy Gravy, Stroganoff or Sweet & Sour
 Polish Sausage Wedges with Sauerkraut
 Italian Sausage Wedges with Peppers and Onions in Marinara
 Mostaccioli: Meat or Marinara Sauce, or Vodka Sauce *(Add 35¢ per person)*
 Hot Corkscrew Pasta with Basil & Vegetables
 Lemon Linguini with Sun-dried Tomatoes
 Pasta Primavera: Alfredo or Garlic & Olive Oil
 Fettuccini Alfredo

Boneless Breast of Chicken Medallions with Sauce *(Add \$ 1.95 per person)*
 Sauce Choice: Nappa Valley (White Wine Cream), Marsala Wine, AuPorto (Cream Mushroom),
 Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or
 Balsamic Vinaigrette with Bourbon Caramelized Onion - *Add 75¢ per person.*

Spinach & Cheese Stuffed Shells with: Vodka Sauce or Sauce Mornay *(Add \$ 1.75 per person)*
 Cheese Tortellini with: Red Pepper Pesto or Vodka Sauce *(Add \$ 1.75 per person)*

PLATE STYLE DINNER - ENTREE SELECTIONS

	<u>Dinner Package</u>	<u>Banquet Package</u>
14 oz. Cut of Roast Prime Rib of Beef with Au jus*.....	\$ 28.25	\$ 37.50
Fillet Medallions: Peppercorn Demi-Glace or Bearnaise*.....	\$ 29.50	\$ 38.75
London Broil with Mushrooms Bordelaise.....	\$ 23.50	\$ 32.75
Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy.....	\$ 23.25	\$ 32.50
<i>* Subject to Market Price.</i>		
Boneless Breast of Chicken with Choice of Sauce.....	\$ 23.25	\$ 32.50
Sauce Choice: Nappa Valley (<i>White Wine Cream</i>), Marsala Wine, AuPorto (<i>Cream Mushroom</i>), Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or <i>Balsamic Vinaigrette with Bourbon Caramelized Onion</i> - Add 75¢ per person.		
Stuffed Chicken.....	\$ 25.00	\$ 34.25
# 1 - Boneless Chicken Breast stuffed with Roasted Apple and Pecan Dressing with an Apple Brandy Glaze		
# 2 - Boneless Chicken Breast stuffed with Marinated Grilled Vegetables & Mozzarella with a Roasted Red Pepper Cream Sauce		
# 3 - Boneless Chicken Breast stuffed with Wild Rice, Dried Cranberries and Brie with Sauce Poulette		
# 4 - Boneless Chicken Breast stuffed with Prosciutto and Provolone with a Marsala Wine Sauce		
# 5 - Boneless Chicken Breast stuffed with Creamed Spinach, Artichoke and Parmesan with Sauce Mornay		
Chicken Picata.....	\$ 23.50	\$ 32.75
Boneless Breast of Chicken topped with Sauteed Mushrooms and Capers in a Lemon White Wine Sauce.		
Chicken Danielle or Chicken Oscar.....	\$ 24.00	\$ 33.25
Danielle: Boneless Breast of Chicken topped with Minced Red Onion, Bay Shrimp and Scallops served with our Wine Dill Sauce.		
Oscar: Boneless Breast of Chicken topped with Crabmeat and Shrimp mixture with Asparagus Spear and Bearnaise Sauce.		
Peppered Boneless Pork Loin Chop.....	\$ 24.25	\$ 33.50
Vegetarian Fillet.....	\$ 23.75	\$ 33.00
Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red Pepper and Onion. Add Provolone for 40¢ per person.		
Spinach & Cheese Stuffed Shells with Sauce**.....	\$ 26.60	\$ 38.60
Sauce Choice: Alfredo, Marinara, Sauce Mornay or Vodka Sauce.		
Cheese Pesto Tortellini**.....	\$ 26.15	\$ 38.15
Egg Plant Parmesan.....	\$ 23.50	\$ 32.75
<i>** Accompaniment Selection is not included.</i>		
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 28.25	\$ 37.50
Broiled Orange Roughy with Lemon Butter.....	\$ 25.25	\$ 34.50

COMBO PLATE STYLE DINNER - ENTREE SELECTIONS

Fillet Medallions: Peppercorn Demi-Glace or Bearnaise & Boneless Breast of Chicken with Sauce.....	\$ 31.75	\$ 41.00
Sauce Choice: Nappa Valley (<i>White Wine Cream</i>), Marsala Wine, AuPorto (<i>Cream Mushroom</i>), Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or <i>Balsamic Vinaigrette with Bourbon Caramelized Onion</i> - Add 75¢ per person.		
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 34.00	\$ 43.25
3 Piece Grilled Shrimp Dejonghe.....	\$ 34.00	\$ 43.25
London Broil with Mushrooms Bordelaise & Boneless Breast of Chicken with Sauce.....	\$ 29.75	\$ 39.00

Above prices are per person based.

PREMIUM OPEN BAR LIQUOR LIST

Gordon's Vodka
Gordon's Gin
Bacardi Light Rum
Fleischmans Whiskey
Southern Comfort
Old McGregor or House of Stuart Scotch
E & J Brandy
Apricot Brandy
Kentucky Tavern Bourbon
Early Times Bourbon
Sauza or Montazuma Tequilla
Amaretto
Peach Schnapps
Triple Sec

Blush Wine
Chardonnay Wine
Burgundy Wine

Budweiser or Miller Genuine Draft
Bud Light or Miller Lite

Sodas
Juices
Mixes
Etc.

V.I.P. OPEN BAR LIQUOR LIST

Tanqueray Sterling Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Crown Royal Whiskey

Chivas Regal Scotch
Korbel Brandy
Hennessy Cognac
Cuervo Tequila

Add \$ 6.00 per person to the Banquet Package Price



OPTIONAL BEVERAGE ADD-ONS

Domestic Wine Toast \$ 1.75 per person
Domestic Table Wine \$ 18.95 per table



*Wine Upgrades are available at Market Price based on vintage.
Let us recommend the bottle depending upon your chosen menu.*

***Ask about our Non-Alcoholic Open Bars, Cash Bars &
Beer, Wine, & Soda Open Bars.***

Bar Special Orders are available at an additional charge.

While beverages are subject to change according to current popularity, all beverages will be of same high quality.
15% prepaid bar gratuity if tip jars are not allowed. Includes bartender when having a minimum of 75 people.

WEDDING PACKAGE UPGRADES

Add Any of the Wedding Packages to the Banquet Package Price.

Let us tailor a Custom Package to suit your exact needs.



Fantasy Wedding Package

Wine Toast for All of Your Guests
Passed Hors D'oeuvres *(The Classic or The Grandeur)*
Wedding Cake
Fresh Floral Centerpieces for Guest & Head Tables
5 Hour Professional Disc Jockey
Specialty Table Packages *(White Linen & White Skirting)*
\$ 17.00 per person *(Based on a Minimum of 150 people.)*
\$ 18.00 per person *(Based on a Minimum of 125 people.)*
\$ 19.00 per person *(Based on a Minimum of 100 people.)*

(Based on Round Tables of 10 people.)

Elegant Enchantment Wedding Package

Wedding Cake
Wine Toast for Head & 2 Family Tables
Budvase with Rose & Baby's Breath Centerpieces for Guest & Head Tables
Specialty Table Packages *(White Linen & White Skirting)*
\$ 5.75 per person

(Based on Round Tables of 10 people.)



Add our Professional DJ for 5 Hour for \$ 720.00



Other Optional Upgrades

Specialty Table Packages *(White Linen & White Skirting)* are \$ 18.00 per Table
Round Colored Linen Tablecloths (132") to the Floor are \$ 21.00 per Table
Round Colored Linen Tablecloths (90") with a 9" Overhang are \$ 9.50 per Table
Chair Covers with Sash are \$ 5.25 per Chair
Custom Packages are Available - Call for Your Custom Quote.

PASSED HORS D'OEUVRES

The Classic - (2 Hot & 2 Cold)

Choice of 2 Hot Hors D'oeuvres:

Chicken Wings: Buffalo, Teriyaki, Lemon Pepper or Rotisserie
 Crab Cakes with Remoulade Sauce
 Crabmeat Rangoon with Sweet & Sour
 Glazed Bacon Wrapped Water Chestnuts
 Meatballs: Burgundy Gravy, Barbecue, Stroganoff or Sweet & Sour
 Potato Skins Topped with Cheddar, Bacon & Chives
 Quiche: Lorraine or Spinach

Choice of 2 Cold Hors D'oeuvres:

Celery Sticks with: Cheddar or Herb Cream Cheese
 Cherry Tomato Stuffed with Cheddar
 Ham & Cream Cheese Pinwheels
 New Potato Filled with Sour Cream, Chives & Cheddar
 Open Faced Cucumber Sandwiches
 Prosciutto with Melon
 Salami Coronets with: Cream Cheese or Black Olive

The Grandeur - (2 Hot & 1 Cold)

Choice of 2 Hot Hors D'oeuvres:

Beef Teriyaki Skewer
 Chicken Satay with Peanut Sauce
 Crab Cakes with Remoulade Sauce
 Fajita Coronet: Chicken or Beef
 Glazed Bacon Wrapped Water Chestnuts
 Mushroom Cap Stuffed with: Seafood or Italian Sausage
 Quiche with: Shrimp or Brie Cheese & Mango Chutney
 Tortellini Skewer with: Alfredo Sauce or Pesto

Choice of 1 Cold Hors D'oeuvres:

Celery Sticks 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 (Either Package)

GOLD PARTY PLATTERS

Fresh Cut Fruit Display - (serves up to 30 people).....	\$ 41.25
Fresh Cut Vegetable Crudites - (serves up to 45 people).....	\$ 37.95
Marinated Vegetable Platter - (serves up to 45 people).....	\$ 49.95
Domestic Cheese Assortment - (serves up to 45 people).....	\$ 55.50
Imported Gourmet Cheese Display - (serves up to 45 people).....	\$ 64.95
Array of Brie Cheese Tray - (serves up to 30 people).....	\$ 46.00
Julienne Cheese & Sausage Platter - (serves up to 45 people).....	\$ 56.00
Cheese & Sausage Sampler - (serves up to 45 people).....	\$ 62.00
Antipasto Platter - (serves up to 30).....	\$ 64.50
Bruschetta Dip with Crostini - (serves up to 20).....	\$ 13.50
Spinach & Artichoke Dip with Pita Triangles - (serves up to 20).....	\$ 24.95
Spinach Dip in Rye Bread - (serves up to 40).....	\$ 49.25
Seven Layer Salad with Tortilla Chips - (serves up to 30).....	\$ 45.50
Jumbo Gulf Shrimp Tray - (3 lbs., approx. 65 pieces).....	\$ 98.00
Seafood Spread Tray - (serves up to 30 people).....	\$ 41.25
Whole Smoked Salmon Display - (6 lbs., serves up to 60).....	\$ 135.00
Whole Poached Salmon Display - (12 lbs., serves up to 100).....	\$ 165.00

Custom Hors D'oeuvres Packages and Party Trays are also available.
 See our **Menus: Corporate & Private Events Brochure** for other options and more description.



IN-BETWEEN COURSES ADD-ONS

Lemon or Raspberry Sorbet.....	\$ 1.70 per person
Shrimp Cocktail.....	Market Price
Antipasto Platter.....	\$ 23.95 per table
Fresh Cut Vegetable Platter.....	\$ 11.95 per table

SWEET TABLES

Carpenter's Sweet Table

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.

\$ 6.95 per person (Based on 5 pieces per person)

Apprentice's Sweet Table

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 - Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip.

\$ 4.25 per person (Based on 3 pieces per person)



Sweet Tables can be ordered in lesser quantities than the number of guests actually attending.

Sweet Table Coffee Service

Coffee Choice of: Regular or Decaffeinated. Includes: Cream, Sugar, Artificial Sweeteners and Black Plastic Cups.

\$ 85.00 per 100 cups or \$ 46.50 per 50 cups

Add China Cups & Saucers for 75¢ per cup

Coffee Presentation

Coffee Choice of: French Vanilla, Regular or Decaffeinated.

Includes: Flavored Creams, Shaved Chocolate, Cinnamon Sticks, Sugar, Brown Sugar, Cream, Artificial Sweeteners and Black Plastic Cups.

\$ 2.45 per person for a 2 Hour Package

Each additional Hour is \$ 1.00 per person additional.

Also Available:

**Double Dip Chocolate & Cheese Fountains
Alternative Plate Style Desserts
Ice Cream Carts, Sundae Bars, Cream Soda Bars & Specialty Food Carts**

Cathy's Sweet Creations Wedding Cakes

Over 50 styles to choose from. Come to our Office to see our Wedding Cake Book 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



TOUCH OF CLASS PACKAGE

Valid for Saturday Afternoons, and Sunday through Thursdays.
Some other dates may be available. Call for more details.

PACKAGE DESCRIPTION

Touch of Class Package: Includes 4 Hour Hall Rental, the Menu with Black Marble Place Settings, Buffet Attendant(s), Elegant Buffet Presentation including Colored Overlays with Fresh Cut Flowers and Greenery, Necessary Serving Equipment, White Linen Tablecloths, Tables and Chairs. Our friendly staff will be available to serve and replenish your buffet along with clearing guest tables.

**MENUS FROM CUTTING EDGE CATERING'S
MENUS: CORPORATE & PRIVATE EVENTS BROCHURE
CAN BE INCORPORATED INTO A TOUCH OF CLASS PACKAGE
BY ADDING \$ 7.50 PER PERSON TO THE MENU PRICE.**

BEVERAGE PACKAGES - Based on 4 Hours

Premium Open Bar	\$ 9.25 per person
Beer, Wine & Soda Open Bar	\$ 8.25 per person
Soda Open Bar	\$ 5.00 per person

BEVERAGE STATION

Stainless Steel Silverware Rolled with a Linen Napkin.....	\$ 1.60 per person
Fresh Brewed Coffee Service - (<i>Regular or Decaffeinated</i>), Hot Tea or Hot Chocolate.....	\$ 75.00 per 100 cups
	\$ 41.50 per 50 cups
Assorted Canned Sodas.....	\$ 3.95 per 6 pack
	\$ 15.80 per case
Ice Tea, Lemonade or Fruit Punch.....	\$ 49.00 per 5 gallons

Beverages include cups, ice, lemon wedges, sugar, equal, cream packets and stir sticks when applicable.

EXPRESS BUFFET
TOUCH OF CLASS PACKAGE

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¢)
(Additional Entree add \$ 1.95 per person)

Entree Selection: (Choice of 1)
Deep Fried Chicken
Baked Chicken: Lemon Pepper, Rotisserie Season, Barbecue Spice, Rosemary Citrus Marinated or Cajun
Mostaccioli: Meat or Marinara Sauce, or Vodka Sauce (add 35¢)
Hot Corkscrew Pasta Tossed with Basil & Vegetables
Baked Ham with: Honey or Pineapple Glaze
Italian Sausage Wedges with Peppers & Onions in Marinara
Polish Sausage Wedges with Sauerkraut
(Additional Entree add \$ 1.75 per person)

Salad Selections: (Choice of 2)
Red Skin Potato Salad
Cole Slaw: Creamy or Vinaigrette
Pasta Salad
Macaroni Salad
Fresh Cut Fruit Salad
Taffy Apple Salad (add 35¢)
Bow Tie Pasta Salad (add 35¢)
Gazpacho Salad (add 35¢)
Broccoli & Raisin Salad (add 35¢)
Cucumber Salad Vinaigrette (add 35¢)
Garden Tossed Salad with Tomato & Cucumber (add 50¢)

Also Included:
Complimenting Bread & Butter
Black Marble Place Settings

\$ 14.00 per person

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BY ADDING
\$ 7.50 PER PERSON
TO THE MENU PRICE.**

BOUNTY BUFFET
TOUCH OF CLASS PACKAGE

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)
(Additional Entree add \$ 1.95 per person)

Entree Selection: (Choice of 1)
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 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 (add \$ 1.75)
Egg Plant Parmesan (add \$ 1.75)
Boneless Breast of Chicken with Choice of Sauce (add \$ 1.95)
Sauce Choice: Nappa Valley, Marsala, AuPorto, Apricot, or Tomato Basil
(Additional Entree add \$ 1.75 per person)

Salad Selection: (Choice of 1)
Fresh Cut Fruit Salad
Garden Tossed Salad with Tomato & Cucumber
Spinach Salad with Carrots, Red Onion, Tomato, & Cucumber
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¢)

Vegetable Selection: (Choice of 1)
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

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 Sautéed Mushrooms
Sliced Bread Dumplings with Gravy
Homemade Dressing
Buttered Egg Noodles
Idaho Baked Potato with Butter & Sour Cream (add 95¢)

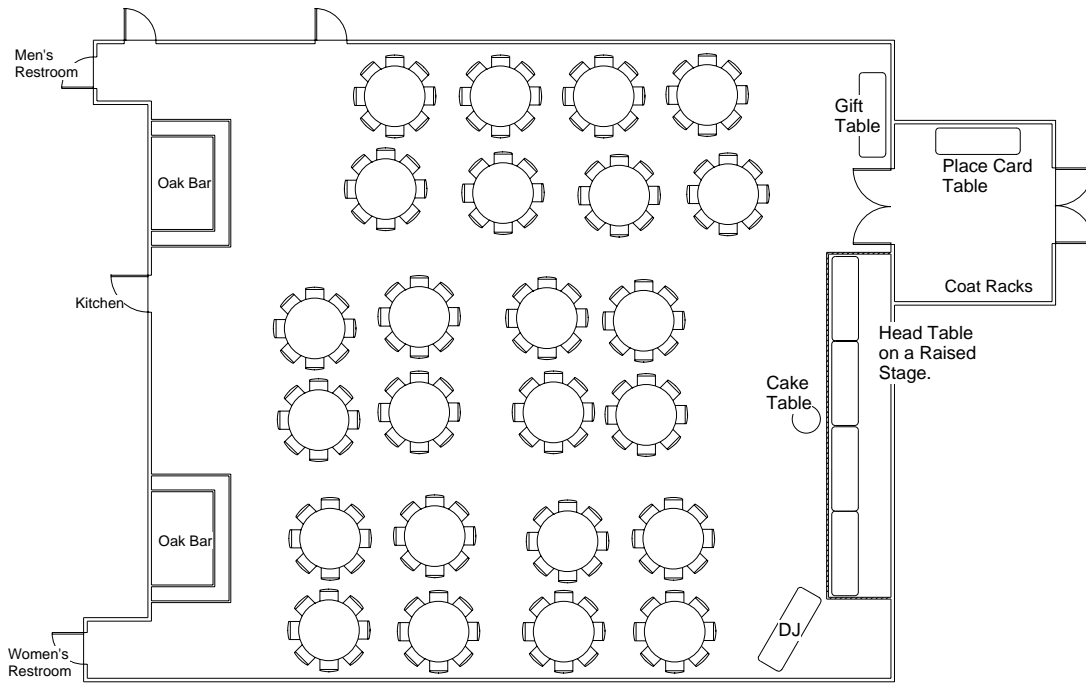
Also Included:
Complimenting Bread & Butter
Black Marble Place Settings

\$ 16.45 per person

SAMPLE FLOOR PLANS

Custom Floor Plans Are Also Available.

Floor Plan - # 7



NOTES:

Round Tables will Seat up to 10 People.

Head Table will Seat up to 16 People.

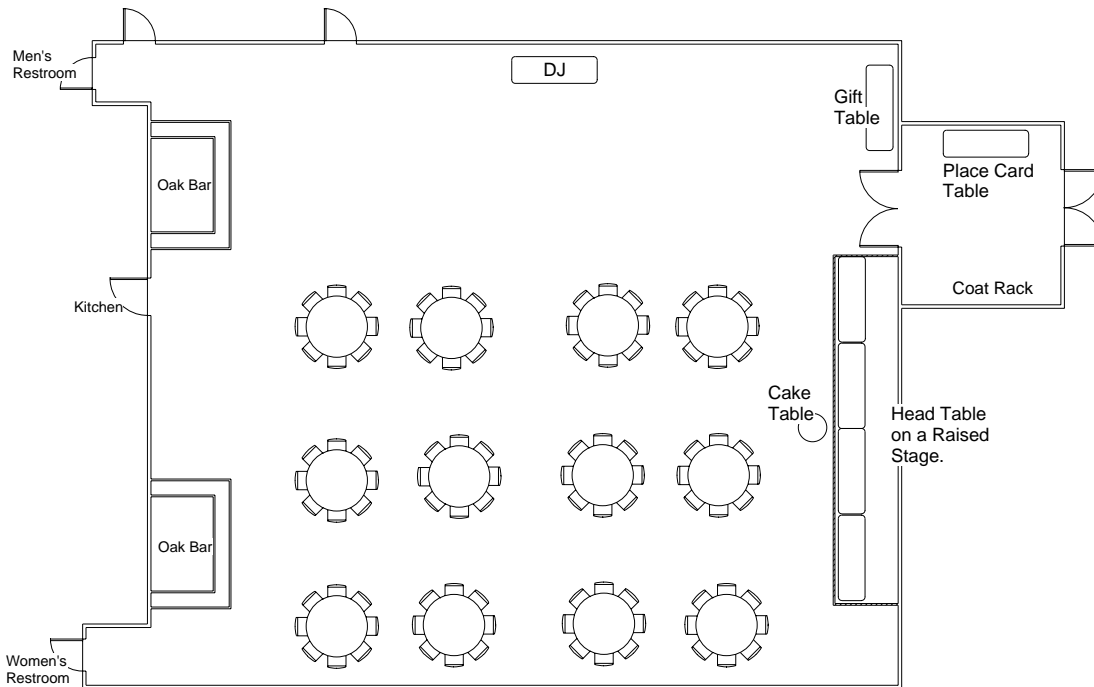
CEC's Icicle Lights underneath the White Skirts on Head, Cake, Gift & Place Card Tables is available.

256 People = Total Seating

240 People = Round Tables Seating

16 People = Head Table Seating

Floor Plan - # 3



NOTES:

Round Tables will Seat up to 10 People.

Head Table will Seat up to 16 People.

CEC's Icicle Lights underneath the White Skirts on Head, Cake, Gift & Place Card Tables is available.

136 People = Total Seating

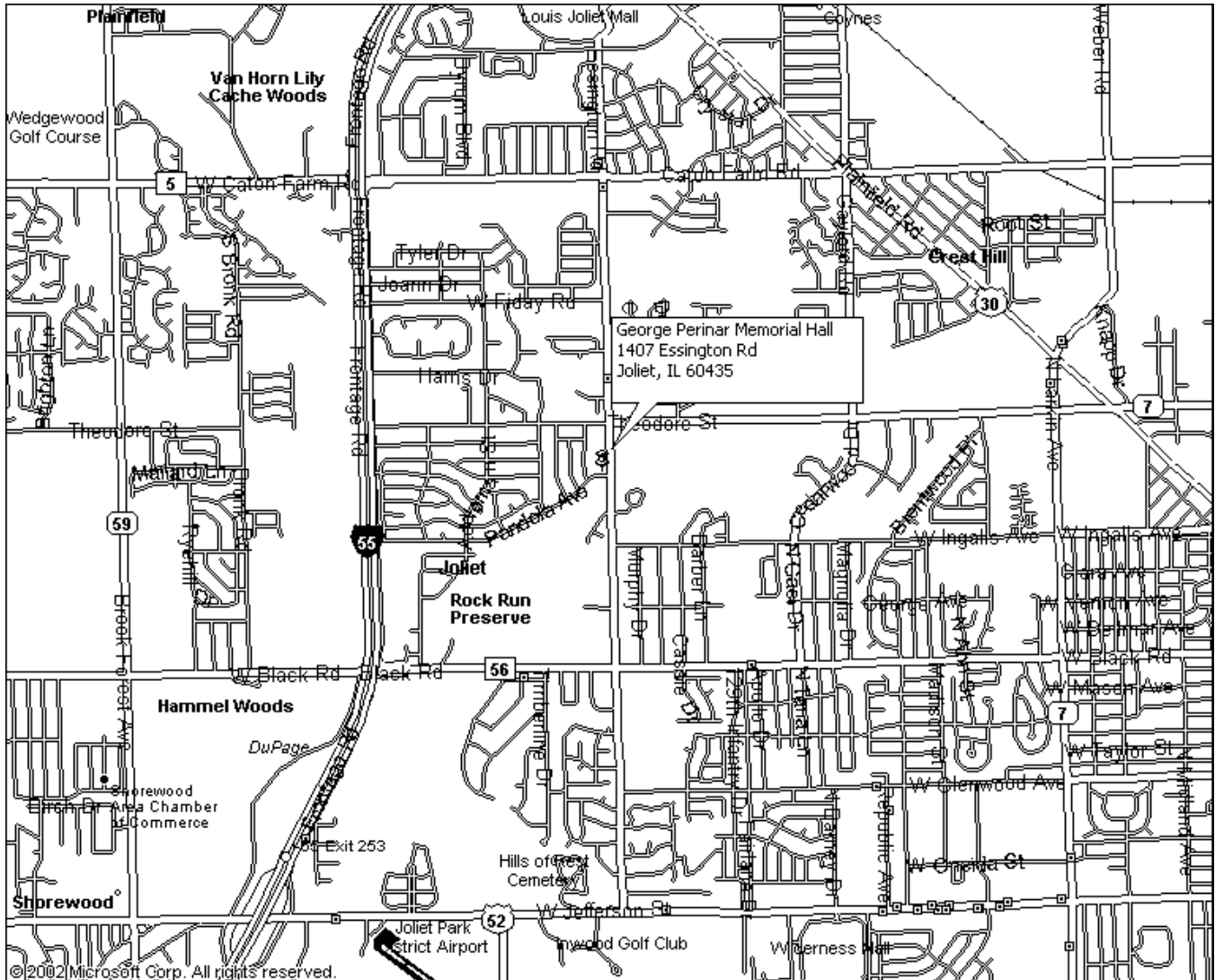
120 People = Round Tables Seating

16 People = Head Table Seating

THE GEORGE A. PERINAR MEMORIAL HALL

WILL COUNTY CARPENTER'S LOCAL 174 UNION HALL

1407 Essington Road • Joliet, IL 60435



Conveniently Located:

On the West Side of Essington Road between
Theodore Street and Ingalls at Pandola Avenue.

Sales and Catering Handled By: **Cutting Edge Catering & Events**

CEC Phone: (815) 725-9001

www.cuttingedgecatering.com