George's 174

Elegance At Its Finest!

1407 Essington Road • Joliet, IL 60435

cuttingedgecatering.com/georges174
facebook.com/georges174

G174 Phone: (815) 725-4759
CEC Phone: (815) 725-9001

cuttingedgecatering.com

cuttingedgebanquets.com
E-mail: sales@cuttingedgecatering.com
904 Cottage Street • Shorewood, IL 60404
Remodeled in 2013, George’s 174 offers a spacious environment featuring two intricately carved solid oak bars with art deco mirror accents. Modern terazzo flooring offers the flexibility of an unlimited dance floor. Beautiful custom draperies and brand new decor add to the elegant style of this “must see” venue.

- Formal Sit Down Dining for up to 250 guests (10 per table) to 300 guests (12 per table)
- Reception Style for up to 300 guests
- Exquisite Menu Selections, Flawless Service & Presentations
- Full Event Coordinating with Custom Menu & Packages
  - One-Stop-Shopping
- Wedding Receptions & Ceremonies
- All Occasions Welcome

Photo Albums available at our website or on faceook

cuttingedgecatering.com/georges174
facebook.com/georges174

Package Descriptions

**Dinner Package:** 5 Hour Hall Rental with chosen Menu.

**Banquet Package:** 5 Hour Hall Rental, chosen Menu with 4 ½ Hour Standard Open Bar. *(Bar is closed ½ hour during dinner.)*

Additional Hall Rental Time, Bar Upgrades & Custom Packages are Available. Additional Services Available Upon Request.

*We are your ONE-STOP-SHOP!* Let us handle all of your planning needs.

*For Sunday through Saturday Afternoon Events Please Call for Special Incentives!*

- All prices are subject to a Security Guard Fee ($150), 18% Service Charge and applicable sales tax (currently 8%).
- All menus, prices and packages are subject to change without notice. All prices are per person, unless noted.
- Staff gratuities are optional, but encouraged at customer’s discretion. *(Suggested rate 3-18%)*
- If tip jars on the bar are not preferred a 10% prepaid bar gratuity on the bar pricing is required.
- Pricing is based upon 10 guests per round table. Tables can accommodate up to 12 guests. For tables of 8 guests add $1.00 per person (Minimum $150).
- For Multiple Entree Plate Style Dinners add $1.00 per person.
- Special order linens require a refundable damage deposit of $100.
- Minimum number of guests or minimum dollar billing amounts, bar and beverage minimums, and requirements varies depending upon the event date.
- Final counts and adjustments are due 13 days prior to the event date.
Dinner & Banquet Packages Include

Excludes our Casual Packages

Salad or Soup Selection: (Choice of 1 - Served Plate Style to Each Guest) (Salad & Soup add $1.75)

- Spring Mix Salad with Tomato, Cucumber & Homemade Croutons
- Spinach Salad with Carrots, Tomato, Cucumber & Homemade Croutons
- Chef's Caesar Salad with Red Onion, Parmesan, Homemade Croutons & Tossed with Caesar Dressing
- Garden Tossed Salad with Shredded Red Cabbage, Shredded Carrots, Tomato & Cucumber
- Caprese Salad - Beefsteak Tomato Slices with Buffalo Mozzarella, Fresh Basil & Virgin Olive Oil on a Bed of Spring Mix Salad & Drizzled with Balsamic Vinaigrette (add $1.50)
- Soup: Chicken Noodle, Tomato Vegetable, Beef Vegetable or Barley, French Onion, or Cream of: Chicken or Broccoli. Other Soups Available.

<table>
<thead>
<tr>
<th>1 Dressing Choice Included: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, or Low-Cal Italian</th>
</tr>
</thead>
<tbody>
<tr>
<td>Optional Table Dressing Choices: 2 Choices = $8.00 per Table ✓ 3 Choices = $10.00 per Table</td>
</tr>
<tr>
<td>Optional Salad Topper: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 35¢ per topping</td>
</tr>
</tbody>
</table>

Vegetable Selection: (Choice of 1) (Additional Selection add $1.75)

- Caribbean Blend - Broccoli, Yellow Carrots, Green Beans & Red Peppers
  - California Blend - Carrots, Cauliflower & Broccoli
  - Glazed Baby Carrots
- Green Beans: Almondine, or Bacon & Onion
- Broccoli Spears: Garlic Sauce or Buttered
  - Buttered Kernel Corn
- Fresh Asparagus: Hollandaise Sauce or Buttered (add $1.95)
- Chef's Choice Vegetable Stir Fry (add 95¢)
- Gourmet Vegetable: Whole Fingerling Carrots or Haricots Verts (add 95¢)

Accompaniment Selection: (Choice of 1) (Additional Selection add $1.75)

- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: Garlic & Rosemary, or Bacon & Onion
  - Whipped Potatoes: 3 Cheeses, or Buttered
  - Au Gratin Potatoes
- Wild Rice Blend with Sauteed Mushrooms
- Rice Pilaf
- Sliced Bread Dumplings with Gravy
- Homemade Sage Dressing
- Linguini with Garlic & Olive Oil (only available with a Plate Style Dinner)
- Pommes Dauphinoise - Sliced Potato Layers with Savory Custard Cream & Gruyere Cheese (add $1.50)
  - Idaho Baked Potato with Sour Cream (add 95¢)

Also Included:

- Served to each Table - Old World Bread & Butter, Lemon Laced Iced Water Carafes & Regular Coffee Service
- White Rimmed China with Double Gold Band, Glass Water Goblet & Stainless Steel Silverware
- Standard White Linen Tablecloths with Choice of Colored Linen Napkin (over 20 Colors!)
- White Linen & White Skirting Packages for Head, Cake, Gift, Place Card & DJ Tables
- Tables set with containers of Salt, Pepper, Butter Dish, Creamer & Sugar Bowl
  - 72" Round Tables (seats up to 10-12 people)
- Chair Choice: White Padded Garden or Black Padded Stackable (Limited Quantities Available)
  - Professional Uniformed Staff
**Buffet or Family Style Dinner - Entree Selections**

**Dinner Package**  |  **Banquet Package**
---|---
**Family or Buffet Style Dinner (3 Entrees)**: $27.75 | $39.00
**Buffet Style Dinner (2 Entrees)**: $26.75 | $38.00

Family Style Dinner is served in bowls and platters to each guest table.
Buffet Style includes an Elegant Buffet Presentation with Colored Overlays Beautifully Accented with Fresh Cut Flowers and Greenery.
Buffet Style is offered up to 200 people maximum. *Add a Uniformed Chef Carver for $250 (1 per 100 guests)*

### Entree Selections:

**Entree Selections:** (Choice of 1, or 2 with 3 Entree Selection)

- **Roast Beef** with 
  - Au jus
  - Demi-Glace
  - Gravy
- **Italian Beef** Au jus with Peppers & Onion (add 35¢)
- **Our USDA Choice Beef is Slow Roasted & Sliced On Our Premises!**
- **London Broil** with Mushroom Bordelaise Sauce (add $3.10)
- **Thin Sliced Prime Rib of Beef** with 
  - Au jus or Peppercorn Demi-Glace (add $4.25 - Subject to Market Price)
  - Beef with Gravy
- **Deep Fried Chicken** (Bone-In) (add 50¢)
- **Seasoned Baked Chicken** (Bone-In): 
  - Lemon Pepper
  - Rotisserie
  - Rosemary Citrus
  - Italian Herbs
  - BBQ Spice
- **Boneless Breast of Chicken** with Sauce (add $1.95)
  - Napa Valley (White Wine Cream)
  - Marsala
  - Picata (Lemon White Wine Sauce with Capers & Mushrooms)
- **Roast Loin of Pork** with Gravy
- **Baked Ham** with Honey Glaze
- **Meatballs** with: 
  - Burgundy Gravy
  - Stroganoff
  - Marinara
  - BBQ Sauce
  - Sweet & Sour
  *Add Buttered Egg Noodles with the Meatballs for 75¢*
- **Herb Encrusted Pork Medallions** - Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved (add $1.75)
- **BBQ Sauced Pulled Pork** (add 30¢)
- **Italian Sausage Wedges** with Peppers & Onions in Marinara
- **Polish Sausage Wedges** with Sauerkraut
- **Grilled Salmon Fillet** with 
  - Bourbon Caramelized Onion
  - Champagne Sauce (add $2.75)
- **Vegetarian Filet** - Seasoned Grilled Portobella Mushroom, Zucchini, Yellow Squash, Red & Green Pepper, Red Onion & Broccoli (add $2.25)

**Entree Selections:** (Choice of 1)

- **Penne Pasta** with Baby Spinach, Garlic, Olive Oil & Parmesan
- **Mostaccioli:** 
  - Meat or Marinara Sauce
  - Or Vodka Sauce (add 40¢)
- **Pasta Primavera:** 
  - Alfredo Sauce
  - Or Garlic & Olive Oil
  - Lemon Linguini with Sun-dried Tomato
- **Fettuccini Alfredo** Add Fresh Spinach for 30¢
- **Stuffed Shells** with Vodka Sauce (add $1.75)

**Vegetarian, Dietary, Kids or Vendor Meals are available upon request.**
*Custom Menu & Packages are a Welcome Request.*
Plate Style Dinner - Entree Selections

Dual Entree Selections:  

<table>
<thead>
<tr>
<th></th>
<th>Dinner Package</th>
<th>Banquet Package</th>
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</thead>
<tbody>
<tr>
<td>Filet Tenderloin Medallions* with Peppercorn Demi-Glace or Bearnaise Sauce</td>
<td>$38.00</td>
<td>$49.25</td>
</tr>
<tr>
<td>3 Piece Grilled Jumbo Shrimp Dejonghe Brochettes</td>
<td>$38.00</td>
<td>$49.25</td>
</tr>
<tr>
<td>Grilled Salmon Fillet with Bourbon Caramelized Onion or Champagne Sauce</td>
<td>$35.75</td>
<td>$47.00</td>
</tr>
<tr>
<td>Boneless Breast of Chicken with Sauce</td>
<td>$38.00</td>
<td>$49.25</td>
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*Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms) &

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<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Boneless Breast of Chicken with Sauce &amp; London Broil with Mushroom Bordelaise Sauce</td>
<td>$33.75</td>
<td>$45.00</td>
</tr>
<tr>
<td>Herb Encrusted Pork Medallions</td>
<td>$33.25</td>
<td>$44.50</td>
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</tbody>
</table>

Boneless Breast of Chicken with Sauce & London Broil with Mushroom Bordelaise Sauce. 
Herb Encrusted Pork Medallions. 

Single Entree Selections:  

<table>
<thead>
<tr>
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<th>Banquet Package</th>
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<tbody>
<tr>
<td>Filet Tenderloin Medallions* with Peppercorn Demi-Glace or Bearnaise Sauce</td>
<td>$33.50</td>
<td>$44.75</td>
</tr>
<tr>
<td>14 oz. Cut of Roast Prime Rib of Beef* with Au jus or Peppercorn Demi-Glace</td>
<td>$32.25</td>
<td>$43.50</td>
</tr>
<tr>
<td>London Broil with Mushroom Bordelaise Sauce</td>
<td>$27.50</td>
<td>$38.75</td>
</tr>
<tr>
<td>Roast Beef with Au jus, Demi-Glace or Gravy</td>
<td>$27.25</td>
<td>$38.50</td>
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<table>
<thead>
<tr>
<th></th>
<th>Dinner Package</th>
<th>Banquet Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Encrusted Pork Medallions</td>
<td>$28.25</td>
<td>$39.50</td>
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</tbody>
</table>

*Subject to Market Price.  **Accompaniment Selection is not included.

Multiple Entree Choices (up to 3 Selections, plus Children & Vegetarian Meals) - Please add $1.00 Service Charge.

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

Custom Menu & Packages are a Welcome Request.
Beverage Packages

The Banquet Package includes the Standard Open Bar.

V.I.P. Open Bar
Absolut Vodka • Tanqueray Gin • Captain Morgan Spiced Rum • Jack Daniels • Crown Royal • Chivas Regal Scotch • Hennessy Cognac • Cuervo Tequila • Smirnoff Vodka • Beefeater Gin • Jim Beam • Bacardi Light Rum • Korbel Brandy • Seagrams V.O. Whiskey • Dewars White Label Scotch • Canadian Mist • Amaretto • Peach Schnapps • Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) • Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices
Signature Drink Choice (Served in a Single Use Martini Glass): True Blue (Vodka, Coconut Rum, Blue Curacao & Lemon-Lime Soda garnished with Lemon), Cranberry Kiss (Captain Morgan, Collins Mix & Cranberry Juice garnished with Lime), Cuervo Especial Oasis (Tequila, Triple Sec, Cranberry & Orange Juices garnished with Lemon), Melon Madness Martini (Vodka, Melon Liquor & Pineapple Juice garnished with a Cherry), or Let us recommend a drink to fit your Event Theme.

Add $ 4.25 to the Banquet Package

Deluxe Open Bar
Smirnoff Vodka • Beefeater Gin • Jim Beam • Bacardi Light Rum • Captain Morgan Spiced Rum • Korbel Brandy • Seagrams V.O. Whiskey • Dewars White Label Scotch • Gordon's Vodka • Gordon's Gin • Castillo Rum • Canadian Mist • Early Times • Cluny Scotch • Gold Tequila • Amaretto • Peach Schnapps • Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) • Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices

Add $ 3.25 to the Banquet Package

Standard Open Bar
Gordon's Vodka • Gordon's Gin • Castillo Rum • Canadian Mist • Early Times • Cluny Scotch • Korbel Brandy • Gold Tequila • Amaretto • Peach Schnapps • Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) • Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices

Included with Banquet Package
For a Beer, Wine & Soda Open Bar - Deduct $1.50 from Banquet Package price

Beverage Add-Ons

Bottled Beer Upgrade (Miller Lite & Bud Light) $ 2.50

Champagne or Wine Toast (Includes Glass Rental) $ 1.75
Add Champagne to Your Open Bar Package for $10.00 per bottle
Add Sparkling Grape Juice for $8.00 per bottle

Table Wine Service $ 13 per bottle with Open Bar $ 24 per bottle with Cash Bar
 Includes Wine Glass Rental & Wine Choice: Merlot, Cabernet Sauvignon, Chardonnay, or Pinot Grigio
2 Bottles per Table Recommended.
Wine Upgrades are available at Market Price. Let us recommend the bottle depending upon your chosen menu.

Ask About..... Signature Drinks, Bar Special Orders, Cordial Bars, Non-Alcoholic Open Bars, & Cash Bar Options

While beverages are subject to change according to current popularity, all beverages will always be of same high quality. If tip jars on the bar are not preferred a 10% prepaid bar gratuity on the bar pricing is required. Open Bar Packages include bartender(s).
Wedding Package Upgrades

Custom Menu & Packages are a Welcome Request.

Fantasy Wedding Package
Deluxe Open Bar Upgrade
Champagne or Wine Toast for All Guests
Passed Hors D’oeuvres  *(The Classic)*
Wedding Cake
Fresh Floral Centerpieces for Head & Guest Tables
132" Round Colored Linen Tablecloths *(Floor Length)*
Specialty Table Packages *(White Linen & White Skirting for Head, Cake, Gift, Place Card & DJ Tables)*
Icicle Lights under Skirting for Head, Cake, Gift & Place Card Tables

$ 17.50  *(Based on Tables of 10 people. Add to the Banquet Package Price. No Substitutions.)*

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We are your ONE-STOP-SHOP!  Let us handle all of your planning needs.
Ask for our Flyers on additional services that we offer.

•   Wedding Cake & Cupcake
•   Chocolate Fountain
•   Ice Cream & Sundae Bar Carts
•     S’mores Station
•     Candy Buffet
•   Late Night Snack Package
•   Specialty Food Carts

• Preferred DJ Service:  Better Than A Jukebox, Mike Obrzut  (708)203-5220  betterthanajukebox.com
  5 Hours = $720  •  4 Hours = $600  •  Ceremony add $130
  •   Bands & Musicians
•   Photo Lounges & Photo Booths
•   Floral, Rentals & Decor
•   Custom Uplighting Packages
•   Many Referral Lists for all of your event needs

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Optional Add-Ons

Specialty Table Packages *(White Linen & White Skirt)* are $18.00 per Table
(Specialty Table Packages for Head, Cake, Gift, Place Card & DJ Tables are included with the Dinner & Banquet Packages.)
Colored Linens & Colored Skirt are Also Available - Call for Pricing
Icicle Lights under Skirting are $7.50 per 8’ Table

132" Round Colored Linen Tablecloths *(Floor Length)* are $21.00 per Table
108" Round Colored Linen Tablecloths *(18” Overhang)* are $12.25 per Table
90” Round Colored Linen Tablecloths *(9” Overhang)* are $10.00 per Table

Chair Cover with Sash is $4.25 per Chair  /  Sash Tie is $2.75 per Chair

G174 - 2015
(815) 725-4759
**Hors D’oeuvres**

*Ask for our complete Appetizer Flyer. (We offer over 100 Appetizers)*

<table>
<thead>
<tr>
<th>The Classic</th>
<th>Hot Hors D’oeuvres:</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>2 Piece - $3.50</td>
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<tr>
<td></td>
<td>3 Piece - $4.25</td>
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<tr>
<td></td>
<td>(Subject to Market Price)</td>
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<tr>
<td></td>
<td>Lemon or Raspberry Sorbet - $1.95</td>
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<tr>
<td></td>
<td>Antipasto Platter - $23.95 per table</td>
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<tr>
<td></td>
<td>Bruschetta Dip with Crostinis - $13.25 per table</td>
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<tr>
<td></td>
<td>Fresh Cut Vegetable Platter with Ranch or Dill Dip - $11.95 per table</td>
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<tr>
<td></td>
<td>Chilled Puree Shooter - $2.75</td>
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<table>
<thead>
<tr>
<th>Simple Add-Ons</th>
<th></th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Domestic Cheese Assortment (Serves up to 50) - $65.00</td>
</tr>
<tr>
<td></td>
<td>This winning combination of American, Jalapeño, Swiss &amp; Salami Cheese slices surrounds a wedge of Brie with Brown Sugar &amp; Pecans. Gouda Wedges &amp; Cheddar Cubes add to the experience. Garnished with Grapes and includes a variety of Crackers.</td>
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<tr>
<td></td>
<td>Julienne Cheese &amp; Sausage Platter (Serves up to 50) - $62.50</td>
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<tr>
<td></td>
<td>A tantalizing combination of American, Swiss, Cheddar, Muenster &amp; Salami. Includes a variety of Crackers &amp; is garnished with Grapes.</td>
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<tr>
<td></td>
<td>Caprese Skewer (50 piece) - $65.00</td>
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<td></td>
<td>Ciliegine Mozzarella, Grape Tomatoes &amp; Fresh Basil with Balsamic Vinaigrette</td>
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<tr>
<td></td>
<td>Domestic Cheeses Skewer (50 piece) - $54.50</td>
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<td></td>
<td>Muenster, Cheddar, Mozzarella, American &amp; Black Olive</td>
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<tr>
<td></td>
<td>Fresh Cut Fruits Skewer with Strawberry Dip (50 piece) - $51.00</td>
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<tr>
<td></td>
<td>Cantaloupe, Honeydew, Pineapple &amp; Grape</td>
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</tbody>
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**Late Night Snacks**

*Ask for our complete Late Night Snacks Flyer.*

<table>
<thead>
<tr>
<th>Appetizer Snack</th>
<th>Mini Chicago Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep Dish Mini Pizza</td>
<td>Mini Hot Dog with Diced Onion &amp; Mustard</td>
</tr>
<tr>
<td>Potato Skins Topped with Cheddar, Bacon &amp; Chives</td>
<td>Mini Cheeseburger with Ketchup, Mustard &amp; Pickle</td>
</tr>
<tr>
<td>BBQ Pulled Pork with Hawaiian Roll</td>
<td>Mini Shoestring Potato Shooters</td>
</tr>
<tr>
<td>Includes 7” Black Plastic Plate &amp; Napkin</td>
<td>Includes 7” Black Plastic Plate &amp; Napkin</td>
</tr>
<tr>
<td>$ 4.85</td>
<td>$ 4.65</td>
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</tbody>
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<table>
<thead>
<tr>
<th>White Castle® Slider</th>
<th>Martini Mac &amp; Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Original Sliders: Cheese Slider</td>
<td>Elbow Macaroni &amp; Cheddar Cheese</td>
</tr>
<tr>
<td>Includes 7” Black Plastic Plate &amp; Napkin</td>
<td>Includes Single Use Martini Glass &amp; Spoon</td>
</tr>
<tr>
<td>$ 4.50</td>
<td>$ 3.50</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Krispie Treats Platter</th>
<th>To Die For Brownie Barrage</th>
</tr>
</thead>
<tbody>
<tr>
<td>$ 41.25</td>
<td>48 Piece Platter</td>
</tr>
</tbody>
</table>

**Course Add-Ons:**

- Shrimp Cocktail: 2 Piece - $3.50 3 Piece - $4.25 (Subject to Market Price)
- Lemon or Raspberry Sorbet - $1.95
- Antipasto Platter - $23.95 per table
- Bruschetta Dip with Crostinis - $13.25 per table
- Grilled & Chilled Marinated Vegetable Platter - $12.50 per table
- Fresh Cut Vegetable Platter with Ranch or Dill Dip - $11.95 per table
- Chilled Puree Shooter - $2.75

Individual 2 oz. shot of Gazpacho, Ginger Melon, Cantaloupe, Vichysoisse, Roasted Tomato, Zucchini or Red Bell Pepper
Sweet Tables

Gourmet Sweet Table
A sinfully delicious combination of: Assorted mini pastries to include chocolate eclairs, whipped cream puffs, cannoli, fruit filled tarts and other pastries. Deluxe Sweet Tooth Platter consisting 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. Includes Black Plastic Place Settings & Elegant Presentation.
$ 7.50  (Based on 5 pieces per person)

Deluxe Sweet Table
$ 5.50  (Based on 3 pieces per person)

Sweet Tables can be ordered in lesser quantities then actual guest count.  Suggest 2.5 pieces per person.

Sweet Table Coffee Service
Coffee Choice of: Regular or Decaffeinated. Includes: Cream, Sugar, Artificial Sweeteners & Cups.
Black Plastic Cups:  $ 123.00 per 100 cups  or  $ 63.50 per 50 cups
Green Cups:  $ 107.00 per 100 cups  or  $ 55.50 per 50 cups
Styro Cups:  $ 88.00 per 100 cups  or  $ 45.95 per 50 cups

Also Available:
S'mores Stations  •  Candy Buffets  •  Ice Cream & Sundae Bar Carts
Late Night Snack Packages - White Castle®, Mashtini Bars, Mac & Cheese & More
Specialty Food Carts - Popcorn, Pretzel, Cotton Candy, Sno-Kone & Hot Dog

We are your ONE-STOP-SHOP!  Let us handle all of your planning needs.
Ask for our Flyers on additional services that we offer.

Wedding Cakes
Over 50 styles to choose from.
Come to our Office to see our Wedding Cake Book or see our Website:
http://cuttingedgecatering.com/wedding.cakes.full.htm

Flavors:  White  •  Yellow  •  Chocolate  •  Marble  •  Banana  •  Red Velvet  •  Chocolate Banana  •  Lemon  •  Carrot

Fillings:  Strawberry  •  Raspberry  •  Lemon Cream  •  Fudge  •  Oreo Cookie  •  Bavarian Cream  •  Chocolate Mousse
Strawberry Mousse  •  Raspberry Mousse  •  Buttercream  •  Chocolate Buttercream
Fresh Banana  (Add 50¢)  •  Fresh Strawberry  (Add 65¢)

Icing:  Buttercream  •  Chocolate Buttercream

Wedding Cake
3 Layers of Cake with 2 Layers of Filling.
$ 3.90 per slice

Wedding Cupcakes
Regular Size are $ 2.80 each
Large Size with Filling are $3.30 each
Towers Range from $ 30-6 $60  •  6” Cutting Cake is $ 39.00

Sheet Cakes
2 Layers of Cake with 1 Layer of Filling.
9" x 13" Sheet (serves 50)  $ 113.00
11" x 15" Sheet (serves 74)  $ 167.00
12" x 18" Sheet (serves 98)  $ 243.00

Other Information:  Place settings & delivery are included. The Anniversary (Top Tier) Cake is served, unless requested not to do so. You will be given a certificate and Cathy’s Sweet Creations will make you an exact duplicate of your Anniversary Cake in a year. Required number of servings varies depending upon the style of cake or number of tiers chosen. Some Styles do have additional charges. Cake Knives, Cake Toppers and Cake Floral Flowers are not included.

Customer’s Own Cakes require a 95¢ per person Own Cake Fee (includes place settings), plus a certificate of insurance from the Bakery naming Cutting Edge Catering & George’s 174 as additionally insured.

G174 - 2015 - 9 -
George’s Casual Package
Valid on Certain Dates. Call for more details and availability.

Package Includes:
- Up to a 4 Hour Hall Rental
- Buffet Attendants - Our friendly staff will be available to help serve & replenish your buffet along with clearing guest tables
- Elegant Buffet Presentation including Colored Overlays, Props, Elevations with Fresh Cut Flowers & Greenery Accents
- All Serving Equipment
- 9” Black Plastic Plate Upgrade
- Tables with Standard White Linen Tablecloths for all Guest Tables
- Chair Choice: White Padded Garden or Black Padded Stackable (Limited Quantities Available)

$10.50 (Based on a minimum of 100 people)
Service Package pricing may vary depending upon the complexity of the event for labor & equipment.

Select Your Beverage & Menu Options:
(Open Bar Packages & Menus are based on a minimum 50 people)

Open Bar Packages  (75 people includes the Bartender, or Bartender Fee is $150.)

<table>
<thead>
<tr>
<th>Package Type</th>
<th>4 Hours</th>
<th>3 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>V.I.P. Open Bar</td>
<td>$20.00</td>
<td>$17.00</td>
</tr>
<tr>
<td>Deluxe Open Bar</td>
<td>$18.50</td>
<td>$15.50</td>
</tr>
<tr>
<td>Standard Open Bar</td>
<td>$16.75</td>
<td>$14.25</td>
</tr>
<tr>
<td>Beer, Wine &amp; Soda Open Bar</td>
<td>$14.75</td>
<td>$12.25</td>
</tr>
<tr>
<td>Soda Open Bar</td>
<td>$8.95</td>
<td>$7.95</td>
</tr>
</tbody>
</table>

Ask About..... Cash Bar & Bar Tab Options

Beverage Station

- Assorted Canned Sodas or Bottled Water - (Includes Cups and Ice).......................................................... $18.75 per case (24).......... $5.50 per 6 pack
  Can be on a Consignment Basis with a 25% Restock Fee

- Iced Tea, Lemonade or Fruit Punch - (Includes Cups and Ice)................................................................. $54.95 per 5 gal............. $32.45 per 3 gal.

- Lemon Laced Iced Water Service - (Includes Cups and Ice).......................................................................... $26.00 per 5 gal

- Fresh Brewed Coffee Service - (Regular or Decaffeinated), Hot Tea or Hot Chocolate - Styro Cups........ $88.00 per 100 cups............. $45.95 per 50 cups
  - Green Cups................................................. $107.00 per 100 cups............. $55.50 per 50 cups
  - Black Plastic Cups...................................... $123.00 per 100 cups............. $63.50 per 50 cups

For More Menu Options - See Our Corporate & Social Events Menu
Hot Buffets, Gourmet Menus, Theme Menus, Cold Buffets, Breakfast & Brunch, Appetizers, Picnics, Pig Roasts & More!
Pricing Starts at $6.50 per person on up
George’s Casual Package - Menu Selections

Hot Buffets

From our Corporate & Social Events Menu (Page 3)

Entree Selections:

- Roast Beef: Thick or Thin with Au jus, Demi-Glace or Gravy
- Italian Beef: Au jus with Peppers & Onions (add 40¢)
- Seasoned Baked Chicken: Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice
- Mostaccioli: Meat or Marinara Sauce. Vodka Sauce (add 40¢)
- Italian Sausage Wedges with Peppers & Onions in Marinara
- Polish Sausage Wedges with Sauerkraut
- BBQ Sauced Pulled Pork (add 30¢)
- Chicken Tenders - 2 Piece (add 30¢)
  Add a 8 oz. Dip for $4.75: BBQ, Ranch, Frank’s Hot Sauce or Honey Mustard
- Roast Turkey Breast with Gravy
- Roast Loin of Pork with Gravy
- Baked Ham with Honey Glaze
- Meatballs: Burgundy Gravy, BBQ Sauce, or Sweet & Sour
- Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Pasta Primavera: Alfredo Sauce or Garlic & Olive Oil
- Fettuccini Alfredo
- Boneless Breast of Chicken with Sauce (add $1.40)
  Sauce Choice: Napa Valley, Marsala or Picata
- Stuffed Shells with Vodka Sauce (add $1.75)
  Add Giardiniera: $3.95 (8 oz.) $5.95 (16 oz.)

Hot Side Dish Selections:

- Broccoli Spears: Garlic Sauce or Buttered
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Glazed Baby Carrots
- Green Beans: Almondine, or Bacon & Onion
- Buttered Corn: Cobette, or Kernel
- Chef’s Choice Vegetable Stir Fry (add 95¢)
- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: Bacon & Onion, or Garlic & Rosemary
- Whipped Potatoes: 3 Cheeses, or Buttered
- Au Gratin Potatoes
- Rice: Pilaf, or Wild Rice with Sautéed Mushrooms
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy

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 40¢)
- Gazpacho Salad (add 50¢)
- Cucumber Salad Vinaigrette (add 50¢)
- Taffy Apple Salad (add 60¢)
- Garden Tossed Salad with Tomato & Cucumber (add 90¢)
- Spinach Salad with Carrots, Tomato, Cucumber & Croutons (add 90¢)
- Chef’s Caesar Salad with Red Onion, Parmesan & Croutons (add 90¢)
- Spring Mix Salad with Tomato, Cucumber & Croutons (add 90¢)

  Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian

  Add Any Salad Topper: 35¢ per person per topping
  Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple

3 Entrees, 2 Hot Sides & 1 Salad - $ 10.95
3 Entrees, 1 Hot Side & 1 Salad - $ 9.65
3 Entrees & 2 Salads - $ 9.05
2 Entrees, 2 Hot Sides & 1 Salad - $ 9.10
2 Entrees, 1 Hot Side & 2 Salads - $ 8.75
2 Entrees & 3 Salads - $ 8.50
2 Entrees, 1 Hot Side & 1 Salad - $ 8.05
2 Entrees & 2 Salads - $ 7.35

Remove a Salad Selection - Deduct 50¢

Menus Include Bread, Butter & 9” Black Plastic Place Setting (9” Plate, Fork, Knife & Paper Napkin)

Upgrade to a Larger Plastic Plate Size: Black - 10.25” for 60¢ White - 10.25” for 70¢

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Pricing Starts at $6.50 per person on up

G174 - 2015 - 11 - (815) 725-4759
Sample Floor Plans

Custom Floor Plans Are Also Available.

1. Place Card
   2. Coat Racks
   3. Head Table on a Raised Stage. Can seat up to 12 people.

People = TOTAL Seating
People = Round Tables Seating.
People = Head Table Seating

Round Tables will Seat up to 12 People, 10 Comfortably. Head Table will Seat up to 12 People (On Stage).
12 per Table = 300 Seating, 11 per Table = 278 Seating, 10 per Table = 250 Seating, 9 per Table = 204 Seating (Figured with 12 at Head Table.)

G174 - 2015

(815) 725-4759
George's 174
Elegance At Its Finest!

1407 Essington Road • Joliet, IL 60435

Conveniently Located:
On the West Side of Essington Road
Between
Theodore Street & Ingalls Avenue
Right at Pandola Avenue.

cuttingedgecatering.com/georges174
facebook.com/georges174