

George's 174

Elegance At Its Finest!

1407 Essington Road • Joliet, IL 60435



Local 174



cuttingedgecatering.com/georges174



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904 Cottage Street • Shorewood, IL 60404

George's 174

Elegance At Its Finest!



Dedicated the "George A. Perinar Memorial Hall"

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 facebook



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.*

1 Dressing Choice Included: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, or Low-Cal Italian

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

Optional Salad Topper: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 35¢ per topping

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

- Roast Beef with *Au jus, Demi-Glace or 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)
- Roast Turkey Breast with Gravy
- Deep Fried Chicken (Bone-In) (add 50¢)
- Seasoned Baked Chicken (Bone-In): *Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Boneless Breast of Chicken with Sauce (add \$1.95)
- Sauce Choice: Napa Valley (White Wine Cream), Marsala, or 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, or 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 or Champagne Sauce* (add \$2.75)
- Vegetarian Filet - Seasoned Grilled Portabella 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:

Dinner Package

Banquet Package

Filet Tenderloin Medallions* <i>with Peppercorn Demi-Glace or Bearnaise Sauce</i> &		
3 Piece Grilled Jumbo Shrimp Dejonghe Brochette.....	\$ 38.00	\$ 49.25
Grilled Salmon Fillet <i>with Bourbon Caramelized Onion or Champagne Sauce</i>	\$ 38.00	\$ 49.25
Boneless Breast of Chicken with Sauce.....	\$ 35.75	\$ 47.00
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)</i>		
Boneless Breast of Chicken with Sauce &		
London Broil with Mushroom Bordelaise Sauce.....	\$ 33.75	\$ 45.00
Herb Encrusted Pork Medallions.....	\$ 33.25	\$ 44.50
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		

Single Entree Selections:

Dinner Package

Banquet Package

Filet Tenderloin Medallions* <i>with Peppercorn Demi-Glace or Bearnaise Sauce</i>	\$ 33.50	\$ 44.75
14 oz. Cut of Roast Prime Rib of Beef* <i>with Au jus or Peppercorn Demi-Glace</i>	\$ 32.25	\$ 43.50
London Broil with Mushroom Bordelaise Sauce.....	\$ 27.50	\$ 38.75
Roast Beef with <i>Au jus, Demi-Glace or Gravy</i>	\$ 27.25	\$ 38.50
Stuffed Chicken (8 oz. Dinner Portion).....	\$ 29.00	\$ 40.25
Bollotine de Poulet - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette		
Italiano - with Prosciutto & Provolone with a Marsala Wine Sauce		
Florentine - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay		
Country Classic - with Roasted Apple & Pecan Dressing with an Apple Brandy Glaze		
Boneless Breast of Chicken (8 oz. Dinner Portion).....	\$ 28.00	\$ 39.25
(5 oz. Lunch Portion).....	\$ 25.50	\$ 36.75
Rosemary - Grilled with Lemon Herb Seasoning, Garlic & Olive Oil garnished with Fresh Sprig of Rosemary		
Dejonghe - Grilled topped with Plump Gulf Shrimp Dejonghe		
Romano - Romano Encrusted Breaded topped with: <i>Quattro Formaggi Sauce or Sauce Mornay</i>		
Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
Caribbean Citrus - Marinated Grilled topped with Mango & Pineapple Relish		
Saltimbocca - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce		
Boneless Breast of Chicken with Sauce (8 oz. Dinner Portion).....	\$ 27.25	\$ 38.50
(5 oz. Lunch Portion).....	\$ 24.75	\$ 36.00
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)</i>		
Herb Encrusted Pork Medallions.....	\$ 28.25	\$ 39.50
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		
Grilled Salmon Fillet <i>with Bourbon Caramelized Onion or Champagne Sauce</i>	\$ 32.25	\$ 43.50
Vegetarian Filet.....	\$ 27.75	\$ 39.00
- Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red & Green Pepper, Red Onion & Broccoli		
Eggplant Parmesan**.....	\$ 27.75	\$ 39.00
Stuffed Shells with Vodka Sauce**.....	\$ 30.60	\$ 44.60
Kid's Meal - 2 Piece Chicken Tender (Ketchup/Honey/BBQ), Mac & Cheese, & Kernel Corn.....	\$ 23.75	\$ 29.00
(Kids 3 & Under with a Kid's Meal are \$19.95)		

* 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, Carbernet 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.)

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](http://betterthanajukebox.com), 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
-

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

Hors D'oeuvres

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

The Classic - (2 Hot & 1 Cold) - \$ 3.95

Hot Hors D'oeuvres:

Crab Cakes with Remoulade Sauce
Crab Rangoon with Sweet & Sour
Glazed Bacon Wrapped Water Chestnuts
Meatballs with: *Burgundy Gravy, Barbecue, or Sweet & Sour*
Phyllo Dough with Spinach & Feta (Spanikopita)
Potato Skins Topped with Cheddar, Bacon & Chives
Quiche: *Lorraine or Spinach*

Cold Hors D'oeuvres:

Celery Sticks with: *Herb Cream Cheese or Cheddar*
Fresh Cut Fruits Skewer with Strawberry Dip
Ham & Cream Cheese Pinwheels
Open Faced Cucumber Sandwiches
Pastry Cup Filled with: *Crab Salad or Tarragon Chicken Salad*

Simple Add-Ons - (For under \$1.50 per person)

Domestic Cheese Assortment (Serves up to 50) \$ 65.00
This winning combination of American, Jalapeño, Swiss & Salami Cheese slices surrounds a wedge of Brie with Brown Sugar & Pecans. Gouda Wedges & Cheddar Cubes add to the experience. Garnished with Grapes and includes a variety of Crackers.

Julienne Cheese & Sausage Platter (Serves up to 50) \$ 62.50
A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Includes a variety of Crackers & is garnished with Grapes.

Caprese Skewer (50 piece) \$ 65.50
Ciliegine Mozzarella, Grape Tomatoes & Fresh Basil with Balsamic Vinaigrette

Domestic Cheeses Skewer (50 piece) \$ 54.50
Muenster, Cheddar, Mozzarella, American & Black Olive

Fresh Cut Fruits Skewer with Strawberry Dip (50 piece) \$ 51.00
Cantaloupe, Honeydew, Pineapple & Grape

Late Night Snacks

Ask for our complete Late Night Snacks Flyer.

Appetizer Snack

Deep Dish Mini Pizza
Potato Skins Topped with Cheddar, Bacon & Chives
BBQ Pulled Pork with Hawaiian Roll
Includes 7" Black Plastic Plate & Napkin
\$ 4.85

Mini Chicago Snack

Mini Hot Dog with Diced Onion & Mustard
Mini Cheeseburger with Ketchup, Mustard & Pickle
Mini Shoestring Potato Shooters
Includes 7" Black Plastic Plate & Napkin
\$ 4.65



White Castle® Slider

Original Slider®
Cheese Slider
Includes 7" Black Plastic Plate & Napkin
\$ 4.50

Additional Slider is \$ 1.25

Martini Mac & Cheese

Elbow Macaroni & Cheddar Cheese
Includes Single Use Martini Glass & Spoon
\$ 3.50

Krispie Treats Platter

New Spins on a Classic Treat: Peanut Butter Rice Krispies Drizzled with Chocolate, Original Rice Krispies & Cocoa Krispies.
Includes Napkins.
36 Piece Platter \$ 41.25

To Die For Brownie Barrage

English Toffee: Brimming with walnuts, dark chocolate chips, & English Toffee bits all held together with a buttery vanilla filling. Cookies-N-Cream: A bed of chocolate brownie layer topped with a white chocolate layer & finished with chocolate sandwich cookies. Chocolate Caramel: Rich chocolate brownie batter topped with caramel & semi-sweet chocolate chips. Includes Napkins.
48 Piece Platter \$ 52.50

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, Vichyssoise, 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

A dazzling array of Gourmet Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars, Marble Cheese Truffles, Blueberry Crumble, Raspberry Crumble & Lemon Bars, plus our Royal Mini Cheese Cakes - Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip. Includes Black Plastic Place Settings & Elegant Presentation.

\$ 5.50 (Based on 3 pieces per person)

Sweet Tables can be ordered in lesser quantities than 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:

Chocolate Fountains • Alternative Plate Style Desserts
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.



(815) 577-9660

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-\$ 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.

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.)

	<u>4 Hours</u>	<u>3 Hours</u>
V.I.P. Open Bar.....	\$ 20.00	\$ 17.00
Deluxe Open Bar.....	\$ 18.50	\$ 15.50
Standard Open Bar.....	\$ 16.75	\$ 14.25
Beer, Wine & Soda Open Bar.....	\$ 14.75	\$ 12.25
Soda Open Bar.....	\$ 8.95	\$ 7.95

[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¢)
 - ***Our USDA Choice Beef Slow Roasted & Sliced On Our Premises!***
 - 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¢)
 - 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.)
- Add a 8 oz. Dip for \$4.75: BBQ, Ranch, Frank's Hot Sauce or Honey Mustard*

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: *Cobbette, 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¢

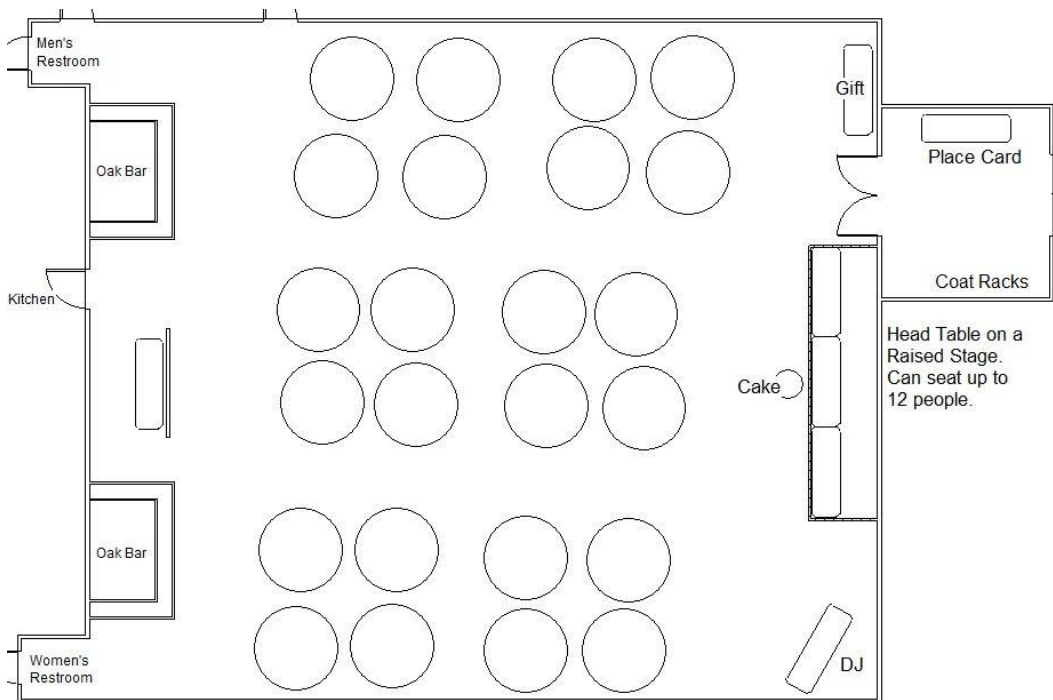
For More Menu Options - See Our [Corporate & Social Events Menu](#)

Hot Buffets, Gourmet Menus, Theme Menus, Cold Buffets, Breakfast & Brunch, Appetizers, Picnics, Pig Roasts & More!

Pricing Starts at \$6.50 per person on up

Sample Floor Plans

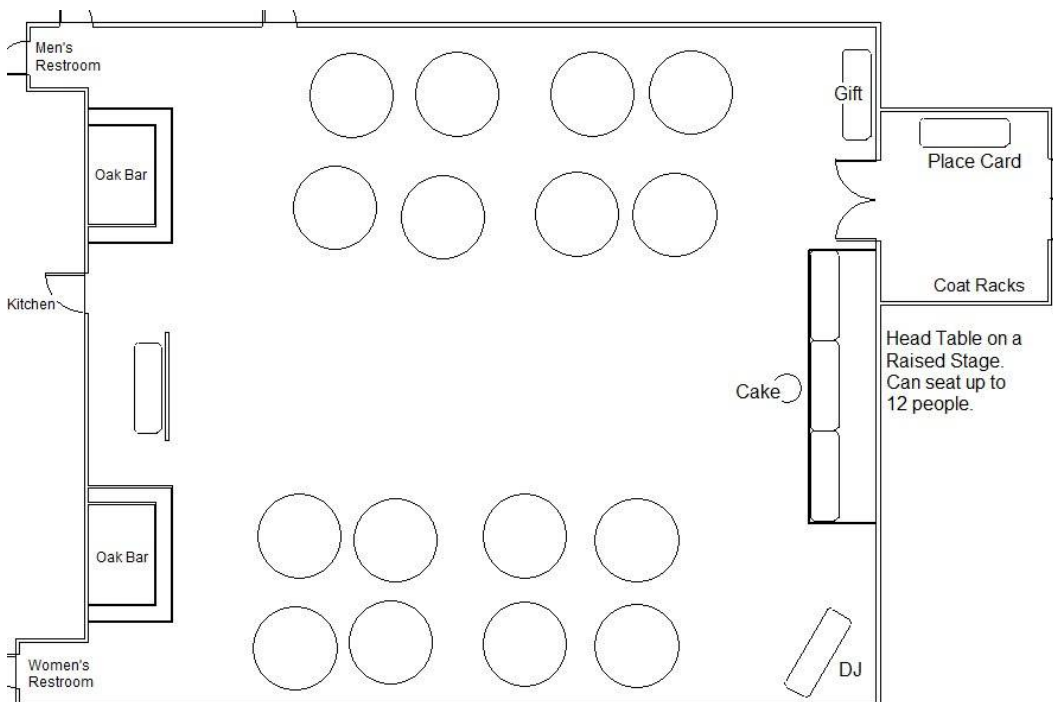
Custom Floor Plans Are Also Available.



- ___ 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 = 276 Seating.
10 per Table = 252 Seating. 8 per Table = 204 Seating. (Figured with 12 at Head Table.)



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

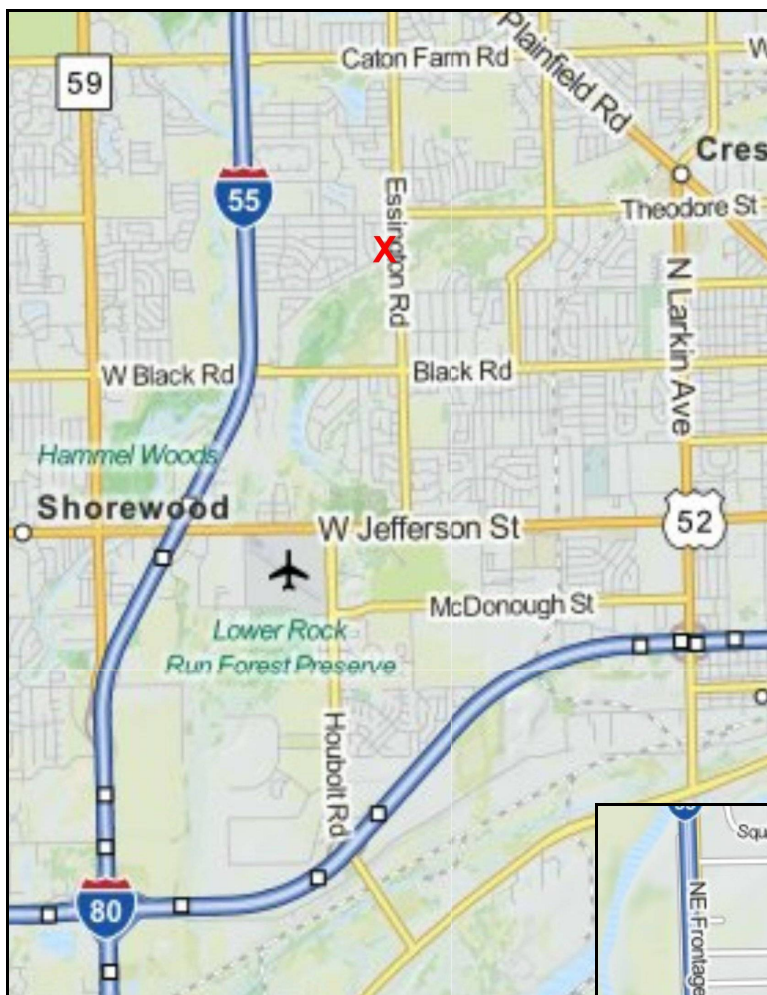
Round Tables will Seat up to 12 People, 10 Comfortably.
Head Table will Seat up to 12 People (On Stage).

12 per Table = 204 Seating. 11 per Table = 188 Seating.
10 per Table = 172 Seating. 8 per Table = 140 Seating. (Figured with 12 at Head Table.)

George's 174

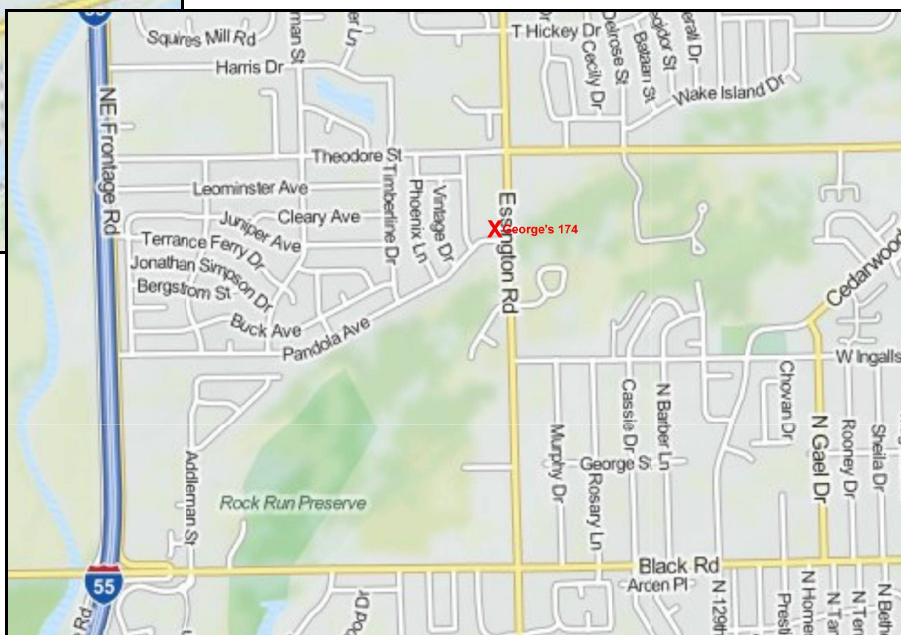
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