Cutting Edge Catering & Events

Menus 2008

Designed for:

Corporate & Private Events

(With Optional Staffing Packages Available.)

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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

- ***Black Marble Prestige Place Settings*** *(plate, fork, knife & napkin)* All per person priced menus include our High Quality Place Settings, excluding Box Lunches, A la Carte Items, Party Trays, Desserts, Beverages and other menus otherwise noted.

- ***Tight Budgets?*** Substitute the Black Marble Place Settings for Styro Place Settings and deduct 20¢ per person from the menu. Use your own place settings and deduct 30¢ per person for 9" or 15¢ per person for 7".

- ***Salad Dressing Choices*** are: Italian, Ranch, French, Thousand Island, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette or Low-Calorie Italian.

- ***Warming Rack Packages*** are $ 9.00 each: Includes a heavy duty reusable warming rack with a disposable aluminum water pan and two sterno. (For serving durations of more than a half hour, we highly recommend getting the "Warming Rack Packages" which are for your hot foods and will ensure a quality product for you and your guests. You may hold onto the racks for future use. Or if you return the reusable warming rack back to our office in good condition, within 2 weeks of your event, then a refund check of $ 2.50 per rack returned will be mailed to you.) Aluminum water pans are $ 1.25 each. Sterno are $ 1.00 each. Warming racks are $ 5.75 each.

- ***All Menus & Pricing*** are subject to: change without notice, delivery, delivery minimums, applicable sales tax, caterer usage fees, service charges and menu items are subject to change without notice depending on market availability.

- ***Minimum Order*** requirements vary. The minimum order is 15 people. ***Increments of 5 people.***
- ***Final Counts*** are due five (5) days prior to your event date.
- ***Deposits:*** A $ 25.00 to $ 200.00 deposit on delivered packages or up to a $ 500.00 deposit on service packages is required.
- ***Cancellations*** for Pick Up or Delivered (Drop Off) Catering Requires a 48 Hour Notice. For Staffed Events Refer to the Contract.
- ***Delivery*** requires a half hour interval.
- ***Gratuities*** are not included 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.

Hors D'oeuvres

Style Hors D'oeuvres Package

Fresh Cut Fruit Display with Choice of Strawberry or Caramel Dips
Domestic Cheese Assortment with Crackers
Fresh Cut Vegetable Crudités with Choice of Ranch & Dill Dips
Cocktail Sandwich Platter - *(1.5 per)*
Meatballs in Burgundy Gravy - *(3 per)*
Lemon Pepper Baked Chicken Wings - *(2 per)*
Glazed Bacon Wrapped Water Chestnuts - *(2 per)*

$ 9.95 per person

(12 pieces, minimum order 25 people)

Ambiance Hors D'oeuvres Package

Fresh Cut Fruit Display with Choice of Strawberry & Caramel Dips
Domestic Cheese Assortment with Crackers
Fresh Cut Vegetable Crudités with Choice of Ranch & Dill Dip
Mini Grilled Sirloin with Portabella Mushroom &
Bleu Cheese Tarragon Aioli on Rosemary Ciabattini - *(1 per)*
Mini Lemon Pepper Chicken Breast on Croissant with
Honey Dijon Mustard on the Side - *(1 per)*
Chicken Satay with Peanut Sauce - *(1.5 per)*
Mushroom Cap Stuffed with Seafood - *(1.5 per)*
Skewered Beef Teriyaki - *(1.5 per)*

$ 14.95 per person

(10 pieces, minimum order 25 people)

Starter Hors D'oeuvres Package

The Perfect Add On to any Main Menu!

Choice of 2 Hot Hors D'oeuvres:

Glazed Bacon Wrapped Water Chestnut
Quiche: Spinach or Lorraine *(Bacon & Onion)*
Potato Skin with Cheddar, Bacon & Chives
Crabmeat Rangoon with Sweet & Sour
Mini Beef Tacos with Cheddar
Chicken Wing: Fried, Buffalo, Lemon Pepper, Teriyaki or Cajun
Meatball in: Burgundy Gravy, Barbecue or Sweet & Sour

Choice of 2 Cold Hors D'oeuvres:

Ham & Cream Cheese Pinwheel
Celery Sticks with: Cheddar or Herb Cream Cheese
New Potato with Sour Cream, Chives & Cheddar
Cherry Tomato Stuffed with Cheddar
Salami Coronet with: Cream Cheese or Black Olive
Open Faced Cucumber Sandwiches
Prosciuto Wrapped Melon

$ 4.25 per person

Cold Hors D'oeuvres - A la Carte

	Per 50 Pieces	Per 25 Pieces
Asparagus Wrapped with Prosciuto	$ 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
Prosciuto 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 *(Salami, Roasted Red Pepper, Provolone, Artichoke Heart & Kalamata Olive)*	$ 51.95	$ 43.75
Ham & American Cheese	$ 51.95	$ 27.00
Tortellini with Pesto	$ 51.50	$ 26.75
Domestic Cheeses *(Muenster, Cheddar, Mozzarella, American & Black Olive)*	$ 50.95	$ 26.00
Fruits with Strawberry Dip *(Cantaloupe, Honeydew, Pineapple & Grape)*	$ 47.50	$ 24.75

Cold Hors D'oeuvres Variety Platter - (48 Pieces) $ 46.50

An ***A+ Assortment*** of: Prosciuto 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, Prosciuto & 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

Hot Hors D'oeuvres Variety Platter - (100 Pieces) $ 97.25

An ***A+ Assortment*** of: Lemon Pepper Baked Chicken Wings, Glazed Bacon Wrapped Water Chestnuts, Quiche Lorraine *(Bacon & Onion)*, and Potato Skins with Cheddar, Bacon & Chives.

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 Capicolla, 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

Sandwich Platters

Make Your Own

Sliced Meat Platter *
Medium Roast Beef, All White Turkey Breast & Baked Honey Ham all Thinly Sliced and Artistically Arranged on a Platter.
Honey Dijon Mustard & Mayonnaise on the side.

Large Platter - (8 lbs., serves up to 40)	**$ 67.50**
Small Platter - (4 lbs., serves up to 20)	**$ 35.25**
Kaiser Rolls or Assorted Dinner Rolls	**$ 3.95 per dozen**

(Adding the "Thin Sliced Cheese Assortment" as well as the "Deli Condiment Package" will complete this platter.)

Thin Sliced Cheese Assortment Platter
Thinly Sliced American, Cheddar & Swiss Cheeses.

Large Platter - (4 lbs., serves up to 40)	**$ 37.50**
Small Platter - (2 lbs., serves up to 20)	**$ 19.50**

Traditional

Mini Croissant Sandwiches *
Bakery Fresh Croissants prepared with Roast Beef with Cheddar, Honey Baked Ham with American, & All White Turkey Breast with Swiss. Honey Dijon Mustard & Mayonnaise on the side.

30 Piece Platter	**$ 44.50**
15 Piece Platter	**$ 23.75**

Mini American Sub Sandwiches
Handcrafted Mini Subs prepared on French Bread with Turkey, Genoa Salami, Baked Ham, American & Swiss topped with Lettuce, Tomato & Onion. Italian Dressing & Mayonnaise on the side.

30 Piece Platter	**$ 47.75**
16 Piece Platter	**$ 25.25**
3 Foot Party Sub	**$ 67.00**

Mini Italian Sub Sandwiches
Handcrafted Mini Subs prepared on French Bread with Capicolla, Mortadella, Salami & Mozzarella topped with Lettuce, Tomato & Red Onion. Italian Dressing & Mayonnaise on the side.

30 Piece Platter	**$ 47.75**
16 Piece Platter	**$ 25.25**
3 Foot Party Sub	**$ 75.00**

Sandwich Wheel
Bakery Fresh Sesame Bread Wreath prepared with Turkey, Genoa Salami, Honey Baked Ham, American & Swiss topped with Lettuce, Tomato & Onion. Honey Dijon Mustard & Mayonnaise on the side.

Wheel - (serves up to 10)	**$ 54.75**

Cocktail Sandwich Platter
Fresh White & Wheat Breads prepared with Honey Baked Ham with American, Turkey with Swiss, and Homemade Chicken Salad.

40 Piece Platter	**$ 39.25**

Gourmet

Ciabattini Sandwich Platter
A Gourmet Assortment of Mini Ciabatta Breads of Smoked Turkey with Sliced Apple & Cranberry Brie Spread on Walnut Raisin Ciabattini, Honey Teriyaki Pork with Grilled Pineapple on Original Ciabattini, and Grilled Sirloin with Portabella Mushroom & Bleu Cheese Tarragon Aioli on Rosemary Ciabattini.

30 Piece Platter	**$ 58.50**
15 Piece Platter	**$ 30.50**

Surf & Turf Sandwich Platter *
Bakery Fresh Croissants prepared with thin sliced Fillet Tenderloin with Portabella Mushroom & Bleu Cheese Tarragon Aioli on Rosemary Ciabattini, Lemon Pepper Seasoned Boneless Breast of Chicken on Croissants, and Crabmeat Salad Wrapped in a Tortilla. Honey Dijon Mustard on the side.

30 Piece Platter	**$ 97.95**

Ravenous Wraps
A Trendy combination of Multicolored Tortilla Wraps composed of Honey Teriyaki Chicken Breast with Caramelized Onion, Baked Ham with Grilled Pineapple, and All White Turkey Breast with Provolone, Bacon & Ranch.

24 Piece Platter	**$ 51.95**
12 Piece Platter	**$ 26.95**

Spiral Platter
These Spectacular Bite-Size Spirals include Roasted Red Pepper, Spinach & Portabella Mushroom with Tomato Tortilla Wrap, Smoked Turkey, Mixed Greens & Mozzarella with Flour Tortilla Wrap, and Grilled Chicken Caesar, Romaine with Spinach Tortilla Wrap.

36 Piece Platter	**$ 39.75**
18 Piece Platter	**$ 20.95**

Vegetarian

Mini Vegetarian Croissant Sandwiches
An Assortment of Roasted Red Pepper with Portabella Mushroom, Grilled Zucchini with Spinach, and Cucumber with Alfalfa & Tomato. Served with Balsamic Vinaigrette.

30 Piece Platter	**$ 48.25**
15 Piece Platter	**$ 25.25**

Condiment Packages

*** The Deli:** Onion, Lettuce, Tomato & Pickle Slices.
The Relish: Olives, Pickle Slices, Pepperoncini & Cherry Tomato Peppers.
75¢ per person or Both Packages for $1.25 per person

All Sandwich Platters are garnished with a variety of relishes.
Sandwich Platters Do Not Include Place Settings.
Cocktail Place Settings: *(7" plate, fork & napkin)*
Black Marble Prestige is 55¢ each. Styro is 35¢ each

Soup or Chili

Includes: Bowl, Spoon & Crackers.

Soup Choice: Chicken Noodle, Chicken with Rice, Chicken Dumpling, Tomato, Tomato Vegetable, Beef Vegetable, Beef Noodle, Beef & Potato, Beef Barley, Minestrone, French Onion, Loaded Baked Potato, Lentil with Ham, Cheddar Broccoli, Navy Bean, Cream of: Chicken, Chicken with Rice, Broccoli, Mushroom or Potato. ***Not Listed? Just Ask.***

Chili Choice: Beef or Vegetarian **Chili Add-Ons:** Bread Bowl for $ 2.00, Onions & Shredded Cheddar for 45¢.

$ 2.95 per person
Increments of 5. Ladles are not included. Heavy Duty Reusable Ladles are $ 5.50 each.

Salads from the Garden

Salad Choice: 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

Large Individual Size $ 3.25 per person

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

Large Individual Salads with Choice of Dressing

Julienne Salad $ 4.95
Ice Burg & Romaine Salad Mix with Tomato, Onion, Cucumber, Julienne Turkey, Ham, American & Swiss.

Cobb Salad $ 4.95
Mixed Salad Greens with Diced Turkey, Diced Tomato, Diced Cucumber, Shredded Cheddar, Chopped Egg, Bacon Bits & Sliced Radishes.

Yin-Yang Chicken Salad $ 4.95
Mixed Salad Greens with Sliced Grilled & Chilled Chicken Breast, Snow Peas, Sliced Water Chestnuts, Red Bell Peppers & Sesame Seeds.

Mandarin Chicken Salad $ 4.95
European Blend Mesclun Salad with Sliced Grilled Chicken Breast, Mandarin Orange, Red & Green Bell Peppers, Tomato & Cucumber.

Cold Buffets

Sides *(Choose 2)*

Red Skin Potato Salad
Cole Slaw: Creamy or Vinaigrette
Pasta Salad
Macaroni Salad
Fresh Cut Fruit Salad
Watermelon Wedge
Cantaloupe Wedge
Grape Cluster
Potato Chips
Pretzels

Taffy Apple Salad *(add 35¢)*
Baked Potato Salad *(add 35¢)*
Pesto Potato Salad *(add 35¢)*
Italian Potato Salad *(add 35¢)*
Bow Tie Pasta Salad *(add 35¢)*
Oriental Noodle Salad *(add 35¢)*
Cucumber Salad *(add 35¢)*
Gazpacho Salad *(add 35¢)*
Broccoli & Raisin Salad *(add 35¢)*
Vegetable Vinaigrette Salad *(add 35¢)*
Garden Tossed Salad *(add 50¢)*
Antipasto Salad *(add 50¢)*
Tortellini Pesto Salad *(add 50¢)*
Concord Grape Salad *(add 50¢))*

Our Salads are Freshly Homemade!

All Menus Include:
Black Marble Place Settings

Menu *(Choose 1)*

Lite & Lively Buffet $ 6.95 per person
1.5 Mini 2" American Sub Sandwich
Sandwich prepared on French Bread with Turkey, Salami, Ham, American & Swiss topped with Lettuce, Tomato & Onion. Served with Italian Dressing & Mayonnaise on the Side.
1 Mini Croissant Sandwich
Bakery Fresh Croissants prepared with Roast Beef with Cheddar, Honey Baked Ham with American & Turkey with Swiss. Served with Honey Dijon Mustard & Mayonnaise on the Side.

Deluxe Deli Buffet $ 6.95 per person
Sliced Meat Platter
Roast Beef, Turkey & Ham all Thinly Sliced & Arranged on a Platter. Garnished with variety of Relishes.
1.5 Assorted Sliced Dinner Rolls, Honey Dijon Mustard & Mayonnaise on the Side.
Thin Sliced Cheese Assortment
Thinly Sliced American, Cheddar & Swiss Cheeses.

Italian Deli Buffet $ 7.95 per person
Sliced Meat Platter
Capicola, Mortadella & Salami Thinly Sliced & Arranged on a Platter. Garnished with variety of Relishes.
1.5 Assorted Sliced Dinner Rolls, Mayonnaise & Italian Dressintg on the Side.
Thin Sliced Cheese Assortment
Thinly Sliced Provolone, Mozzarella & Swiss Cheeses.

Grand Cold Buffet $ 8.95 per person
1 Mini Beef Sirloin with Portabella Mushroom & Bleu Cheese
Tarragon Aioli on Rosemary Ciabattini
1 Mini Lemon Pepper Chicken Breast on Croissant
Honey Dijon Mustard on the Side.

Gourmet Cold Buffet $ 10.75 per person
1 Mini Fillet Tenderloin with Portabella Mushroom & Bleu Cheese
Tarragon Aioli on Rosemary Ciabattini
1 Mini Lemon Pepper Chicken Breast on Croissant
Whipped Horseradish & Honey Dijon Mustard on the Side.

Condiment Packages

*** The Deli:** Onion, Lettuce, Tomato & Pickle Slices.
The Relish: Olives, Pickle Slices, Pepperoncini & Cherry Tomato Peppers.
75¢ per person or Both Packages for $1.25 per person

Don't Forget to Add Desserts *(See Page 15)* *& Beverages* *(See Page 18)*

Hot Buffets

Express Buffet

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

$ 6.50 per person

All Per Person Menus Include our
High Quality Black Marble Place Settings
(9" plate, fork, knife & paper napkin.)
Upgrade the Plate Size to 10.25"
for 65¢ per person.

Tight Budgets? No Problem.
Substitute our Black Marble Place Settings
for our Styro Place Settings
and deduct 20¢ per person.

Gourmet Dinner Buffet

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

Vegetable Selection: ***(Choice of 1)***
Chef's Choice Vegetable Stir Fry
Caribbean Blend *(Broccoli, Yellow Carrots, Green Beans & Red Peppers)*
Green Beans with: Almondine, Tomato Basil, or Bacon & Onion
Fresh Asparagus with: Hollandaise Sauce or Buttered *(add $ 1.75)*

Entree Selections: ***(All 3 Included)***

Capellini International
Tender Capellini Noodles tossed with Basil, Oil & Sun-dried Tomato.

London Broil with Mushrooms Bordelaise
Tender slices of marinated Sirloin topped with Mushrooms Bordelaise Sauce.

Chicken Danielle
Boneless Breast of Chicken topped with minced Red Onion, Bay Shrimp and Scallops served with our Wine Dill Sauce.

Assorted Dinner Roll & Butter

$ 13.25 per person

Bounty Buffet

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, 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)*
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 & 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¢)

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
Fresh Asparagus with: Hollandaise Sauce or Buttered *(add $ 1.75)*
(Additional Vegetable add $ 1.10 per person)

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¢)*
(Additional Accompaniment add $ 1.25 per person)

Also Included:
Complimenting Bread & Butter

$ 8.95 per person

Fast Luncheon Buffets

Mostaccioli or Spaghetti
Choice of: Meat or Marinara Sauce, or Vodka Sauce *(add 35¢)*
Garden Tossed Salad with Choice of Dressing
Parmesan Bread Stick & Butter
$ 5.25 per person

3 Beef Tacos
Choice of: Hard or Soft Shell
Shredded Lettuce, Tomato, Cheddar Cheese & Salsa
Spanish Rice
Refried Beans
$ 5.50 per person
Substitute Beef for Chicken for 65¢ per person
Add Churros for $ 17.00 per dozen

3 Piece Deep Fried or Baked Chicken
Baked Chicken: Lemon Pepper, Rotisserie Season,
Barbecue Spice, Rosemary Citrus Marinated or Cajun
Cole Slaw: Creamy or Vinaigrette
Buttered Corn Cobbette or Kernel Confetti Corn
Red Skin Potato Salad
Assorted Dinner Roll & Butter
$ 5.75 per person
Add Fudge Brownies for $ 11.95 per dozen

Salisbury Steak with Onion Gravy
Whipped Potatoes: 3 Cheeses, Garlic, Buttered, or Pesto
Kernel Corn: Confetti or Buttered
Assorted Dinner Roll & Butter
$ 6.25 per person

Sumptuous Swirl
Whipped Potatoes Rolled with Roast Sirloin of Beef in
a Mushrooms Bordelaise Sauce
Garden Tossed Salad with Tomato & Cucumber
California Blend or Caribbean Blend
Assorted Dinner Roll & Butter
$ 6.95 per person
Add Baked Ham: Honey or Pineapple Glaze for $ 1.75 per person

Turkey Swirl
Homemade Dressing Rolled with All White Turkey Breast in Gravy
Garden Tossed Salad with Tomato & Cucumber
Caribbean Blend or Green Beans Almondine
Assorted Dinner Roll & Butter
$ 6.95 per person
Add Assorted 2" Cookies for $ 7.50 per dozen

Stuffed Pork Chop
Seasoned Pork Chop Stuffed with Homemade Dressing in Gravy
Green Beans Almondine or Baby Carrots with Brown Sugar Glaze
Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
Assorted Dinner Roll & Butter
$ 7.95 per person
Add Italian Sausage & Apple to the Dressing for 45¢ per person

Any Menu can be Customized to Suit Your Exact Needs.

Don't Forget to Add Desserts (See Page 15)
& Beverages (See Page 18)

Baked Potato Bar
Toppings: Butter, Broccoli, Shredded Cheddar Cheese,
Bacon Bits, Sour Cream & Chives
Garden Tossed Salad with Tomato & Cucumber
Assorted Dinner Roll & Butter
$ 5.25 per person
Add Soup or Chili for $ 2.95 per person

Chicken Vesuvio
2 Piece Herb Roasted Chicken with Seasoned Potato Wedges
Green Beans with: Almondine, Tomato Basil, or Bacon & Onion
European Blend Mesclun Salad with Tomato & Cucumber
Assorted Dinner Roll & Butter
$ 5.95 per person
Add an Additional Piece of Chicken for $ 1.05 per person

Meat Loaf
Meat Loaf with Tomato Gravy
Red Skin Garlic Mashed Potatoes
Kernel Corn: Confetti or Buttered
Assorted Dinner Roll & Butter
$ 6.75 per person
Add Meat Loaf Stuffed with Prosciuto & Provolone for $ 1.05 per person

Poor Boy's Lunch
Poor Boy Steak with Grilled Onions & Mozzarella with 6" French Bread
Red Skin Potato Salad
Cole Slaw: Creamy or Vinaigrette
$ 5.50 per person
Add Mostaccioli: Meat or Marinara Sauce for $ 1.75 per person

Pepper Steak
Pepper Steak with Cherry Tomatoes, Red & Green Peppers in Gravy
Steamed White Rice
Garden Tossed Salad with Tomato & Cucumber
Assorted Dinner Roll & Butter
$ 7.50 per person
Add Cheese Cake Squares for $ 11.95 per dozen

Chicken Kiev or Chicken Cordon Bleu
With our Champagne Sauce
Rice Pilaf or Wild Rice Blend with Sauteed Mushrooms
Green Beans with: Almondine, Tomato Basil, or Bacon & Onion
Assorted Dinner Roll & Butter
$ 7.50 per person
Add Carrot Cake Squares for $ 13.25 per dozen

Hearty Beef Stew
European Blend Mesclun Salad with Tomato & Cucumber
Assorted Dinner Roll & Butter
Bowl & Spoon
$ 5.50 per person
Add a Bread Bowl for $ 2.00 per person

Italian Sausage Patty
Italian Sausage Patty with Peppers & Onions in Marinara
With a Kaiser Roll
Seasoned Potato Wedges
Bow Tie Pasta Salad
$ 6.25 per person

Lunch & Dinner Menus

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¢)

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
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, or Garlic & Rosemary
Rice Pilaf
Wild Rice Blend with Sauteed Mushrooms
Sliced Bread Dumplings with Gravy
Buttered Egg Noodles
Idaho Baked Potato with Butter & Sour Cream *(add 95¢)*

Entree Selection: *(Prices are per person based.)*	**Lunch**	**Dinner**
Fillet Tenderloin Medallions: Bearnaise or Peppercorn Demi-Glace		**$ 17.95**
14 oz. Cut of Roast Prime Rib of Beef: Au jus or Peppercorn Demi-Glace		**$ 16.95**
London Broil with Mushrooms Bordelaise		**$ 13.25**
Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy	**$ 8.95**	**$ 10.50**
Beef Tenderloin Strips in Mushroom Gravy	**$ 7.95**	
Chicken Danielle	**$ 8.95**	**$ 11.75**
Boneless Chicken Breast topped with minced Red Onion, Bay Shrimp and Scallops served with our Wine Dill Sauce		
Chicken Oscar	**$ 8.95**	**$ 11.75**
Boneless Chicken Breast topped with Crabmeat and Shrimp mixture with Asparagus and Bearnaise Sauce		
Chicken Dejonghe	**$ 8.95**	**$ 11.75**
Boneless Chicken Breast topped with Garlic Plump Gulf Shrimp Dejonghe		
Chicken Saltimbocca	**$ 8.50**	**$ 11.50**
Sage Breaded Boneless Chicken Breast topped with Prosciuto and Provolone in a Marsala Wine Sauce		
Chicken Picata	**$ 8.50**	**$ 11.50**
Boneless Chicken Breast topped with Sauteed Mushrooms and Capers in a Lemon White Wine Sauce		
Chicken Pesto	**$ 8.50**	**$ 11.50**
Boneless Chicken Breast topped with Roasted Red Pepper, Pesto and Provolone		
Boneless Breast of Chicken with Sauce	**$ 8.50**	**$ 10.25**
Sauce Choice: Nappa Valley (White Wine), Marsala Wine, AuPorto (Cream Mushroom), Apricot or Tomato Basil		
Herb Pork Medallions	**$ 7.95**	**$ 10.95**
Boneless Pork Medallions seasoned with Eight Herbs and Spices and Lightly Browned		
Peppered Boneless Pork Chop	**$ 7.95**	**$ 10.95**
Roast Loin of Pork with Gravy	**$ 7.95**	
Pineapple Grilled Ham Steak	**$ 7.25**	
Poached Salmon Filet or Grilled Salmon Filet with Bourbon Caramelized Onion		**$ 11.95**
Broiled Orange Roughy with Lemon Butter		**$ 11.95**
Vegetarian Fillet		**$ 8.95**
Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red Pepper and Onion. Add Provolone Cheese for 30¢		
Eggplant Parmesan		**$ 8.95**
Dual Entrees:		
Fillet Tenderloin Medallions with Bearnaise or Peppercorn Demi-Glace & 3 Piece Grilled Jumbo Shrimp Dejonghe Brochette		**$ 20.95**
Fillet Tenderloin Medallions with Bearnaise or Peppercorn Demi-Glace & Boneless Breast of Chicken with Choice of Sauce		**$ 17.95**
London Broil with Mushrooms Bordelaise & Boneless Breast of Chicken with Sauce		**$ 13.25**
Sauce Choice: Nappa Valley (White Wine), Marsala Wine, AuPorto (Cream Mushroom), Apricot or Tomato Basil		

Also Included: Assorted Dinner Roll & Butter

Theme Menus

Hawaiian Breeze Buffet

Boneless Breast of Chicken Strips in Sweet & Sour
Tenderloin Beef Stir Fry with Vegetables
Fruited Rice Pilaf with Pineapple & Mandarin Orange
Watermelon Wedges
Assorted Dinner Roll & Butter
$ 9.50 per person

Hawaiian Island Luau Buffet

Mesquite Grilled Chicken Breast
Beef Tenderloin Brochette
Hawaiian Dream Salad
Fruited Vegetable Stir Fry
Wild Rice Blend with Sauteed Mushrooms
Assorted Dinner Roll & Butter
$ 10.75 per person

WILD WEST BUFFET

Barbecued Pork or Beef
Deep Fried Chicken
Cole Slaw: Creamy or Vinaigrette
Red Skin Potato Salad
Baked Beans with Brown Sugar
Buttered Corn Cobbette or Kernel Corn
Kaiser Roll *(Add Butter Pat for 15¢)*
$ 7.95 per person
Add 1/4 Slab of Barbecue Ribs for $ 4.50

Southerner's Special

Southern Fried Pork Chop
Southern Fried Potatoes
Kernel Confetti Corn
Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
Assorted Dinner Roll & Butter
$ 7.50 per person

MEDITERRANEAN MEAL

2 Piece Mediterranean Seasoned Chicken
Roasted Potato Wedges
2 Piece Spanikopita
European Blend Mesclun Salad with Feta Cheese, Kalamata Olives & Lemon Herb Vinaigrette Dressing
Pita Bread
$ 7.50 per person

South of the Border

Chicken & Steak Fajita
With Soft Tortilla Shells, Shredded Cheddar Cheese, Sour Cream & Salsa
Refried Beans
Spanish Rice
Tortilla Chips & Salsa
$ 8.75 per person
Additional Fajitas are $ 1.95 each
Add Gazpacho Salad for $ 1.25
Add a Churro for $ 17.00 per dozen

Quesadilla Especial

2 Quesadillas Stuffed with Chicken & Monterey Jack served with Sour Cream
Spanish Rice
Refried Beans
Tortilla Chips & Salsa
$ 6.75 per person
Add Spinach to the Quesadillas for 35¢
Additional Quesadillas are $ 1.30 each

Fiesta Grande

2 Enchiladas *(Ground Beef, Chicken or Vegetarian)*
Gazpacho Salad *(Cucumber, Onion, Tomatoes, Corn & Peppers with Cilantro & Spices in a Red Wine Vinegar)*
Spanish Rice
Refried Beans
Tortilla Chips & Salsa
$ 6.95 per person
Additional Enchiladas are $ 1.50 each

Home Town Chicago

Italian Beef Au jus with Peppers & Onions
Maxwell Street Polish Sausage with Grilled Onions & Mustard
French Bread Included for Italian Beef & Polish
Baked Potato with Butter & Sour Cream
Buttered Corn Cobbette or Kernel Corn
$ 8.95 per person
For Corn in the Husk add 40¢
Add Potato Toppings for 75¢ (Toppings: Broccoli, Shredded Cheddar, Bacon Bits, Sour Cream & Chives)

Bourbon Street Café

Shrimp Creole
Cajun Chicken Breast Medallions
Candied Sweet Potatoes
Red Beans & Rice
Cornbread Muffin & Butter
$ 12.50 per person

Taste of the Orient

Beef Strips with Pea Pods, Water Chestnuts & Baby Corn
Cashew Chicken Medallions
Steamed White Rice
Mini Egg Rolls with Sweet & Sour Sauce
Fortune Cookies
$ 8.95 per person

Italian Buffet

Boneless Chicken Marsala Medallions
Mozzarella Baked Penne Pasta with Italian Sausage Wedges in Marinara
Green Beans with Tomato Basil
Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons
Parmesan Bread Stick & Butter
$ 9.25 per person
Add Italian Cookies for $ 13.25 per pound

Italian Picnic

Italian Link Sausage with Peppers & Onions in Marinara with French Bread
Italian Beef Au jus with Peppers & Onion with Kaiser Roll
Pasta Vinaigrette with Vegetables
Buttered Corn Cobbette or Kernel Corn
Baked Beans with Brown Sugar
$ 7.75 per person

Venice Bistro

Boneless Breast of Chicken Cacciatore
Lemon Linguini with Sun-dried Tomatoes
Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
Parmesan Bread Stick & Butter
$ 7.95 per person
Add Fresh Cut Fruit Salad for $ 1.25

The Oktoberfest

Beer Bratwurst in Sauerkraut with French Bread & Mustard
Roast Loin of Pork with Gravy
Sliced Bread Dumplings with Gravy
Hot German Potato Salad
Buttered Corn Cobbette or Kernel Corn
$ 7.75 per person
Add German Chocolate Cake for $ 11.95 per dozen

Irish Fest

Corned Beef
Cabbage
Carrot Coins
Parsley Buttered Potato
Marble Rye Bread & Butter
Mustard & Whipped Horseradish
$ 6.95 per person

We also have a ***Full Service Menu Brochure*** for fully staffed events.

Need a Location to Host Your Event?

We have **2 Exclusive Locations** in Joliet & Many Other **Unique Locations**.

Call Us at (815) 725-9001

Need A Tent or Other Rentals?

We have all kinds of *Rentals* available

We Are Your *One-Stop-Shop*

Entertainment, Decor, Etc.
Service Package is required for most items.

Pig Roasts

Whole Roasted Pig $ 3.95 per pound
Includes: Kaiser Rolls, Barbecue Sauce & 9" Styro Place Settings

Plus, Choose a Roasting Package:

Carved On Site	(Our Chef Carves the Pig On Site for up to a 2 Hour Serving Duration.)	**$ 325.00**
Delivered Whole	(The Pig is Delivered Whole Ready for You to Carve.)	**$ 150.00**
Pig-In-A-Pan	(The Pig is Delivered Pre-Carved in Aluminum Pans.)	**$ 150.00**

Minimum of 75 pound pig. We recommend one pound of pig per person. Head may be on with an apple in its mouth or head off. Prices are subject to: change, actual pig weight (before cooking) may vary and will be charged accordingly. A minimum number of side dishes may be required to be added on. (See the next page for side dish options). If more than 200 pounds of pig is ordered, an additional carver(s) may be necessary at $ 150.00 per carver. Buffet Attendants are not included.

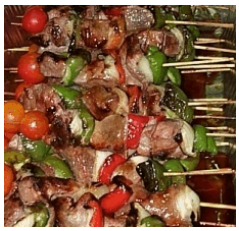
Picnic Menus

All American Buffet

Delivered Package (Not Grilled On Location)

Entree Selections:

1/3 Pound Hamburger with Bun
Jumbo All Beef Hot Dog with Bun
Italian Link Sausage with French Bread
Polish Sausage with French Bread
Bratwurst with French Bread
Barbecue Chicken
Beef Tenderloin Brochette *(add $ 2.75)*
1/4 Slab of Barbecue Ribs *(add $ 2.25)*
Boneless Pork Chop with Kaiser Roll *(add $ 1.15)*
Boneless Breast of Chicken with Kaiser Roll *(add 90¢)*



Side Dish Selections:

Red Skin Potato Salad
Buttered Corn Cobbette
Kernel Confetti Corn
Cole Slaw Vinaigrette
Pasta Salad
Baked Beans with Brown Sugar
Watermelon Wedges
Hawaiian Dream Salad *(add 30¢)*
Chilled Cucumber Salad Vinaigrette *(add 30¢)*
Whole Corn in the Husk *(add 40¢)*

Also Includes:

Ketchup, Mustard, Relish & 9" Styro Place Settings

2 Entrees & 2 Side Dishes $ 6.75 per person **3 Entrees & 3 Side Dishes $ 7.95 per person**

Grill On Location Package

Includes: ***"All American Buffet,"*** plus our friendly Chef Griller(s) Grilling On Location, Buffet Attendant(s), Grill(s), Charcoal and all necessary serving equipment. *(Based on a minimum of 150 guests, and up to a 2 hour serving duration. For 100-149 guests add a $75.00 Grilling Fee.)*

2 Entrees & 2 Side Dishes $ 8.75 per person **3 Entrees & 3 Side Dishes $ 9.95 per person**

(Parties of 300+ Call for Special Pricing)

Grills Are Limited.
First Come - First Serve

Grilling on Location Package $ 350.00

This option is designed for you to customize your own menu with the "A la Carte Menu Items" listed on the next page.

Includes: Our friendly Chef Griller and Buffet Attendant, Grill, Charcoal and all necessary serving equipment.
(Based on a maximum of 150 guests, and up to a 2 hour serving duration.)

We also offer
BI-MONTHLY SPECIALS
Ask to be included on our e-mail or fax list

Add Ons: (Prices are per person based.)
All American Condiment Package 75¢
(American Cheese, Onion, Lettuce, Tomato & Pickle Slices.)
Red Sauce..... 35¢
Sauerkraut..... 45¢
Sauteed Onions & Green Peppers..... 60¢
Sauteed Mushrooms..... 55¢

A la Carte Menu Items

Entree Selections:

1 Pound Hamburger with Bun..... $ 4.75
1/2 Pound Hamburger with Bun..... $ 2.95
1/3 Pound Hamburger with Bun..... $ 2.50
Vegetarian Burger with Bun..... $ 2.75

6:1 All Beef Hot Dog with Bun..... $ 1.95

Italian Link Sausage with French Bread..... $ 2.50
Italian Sausage Patty with Bun..... $ 2.50

Bratwurst Link with French Bread..... $ 2.50

Polish Link Sausage with French Bread..... $ 2.50

Boneless Chicken Breast with Kaiser..... $ 2.95
Assorted Piece Chicken..... $ 1.05

Full Slab Barbecue Ribs*..... $17.95
1/2 Slab Barbecue Ribs*..... $ 8.95
1/4 Slab Barbecue Ribs*..... $ 4.50
2 Barbecue Rib Portion*..... $ 2.75

Boneless Pork Chop with Kaiser..... $ 3.50
Sliced Barbecue Pork Sandwich with Kaiser..... $ 2.95

Barbecue Beef with French Bread..... $ 3.25
Italian Beef Au jus with French Bread..... $ 2.95

Beef Tenderloin Brochette..... $ 4.75
Chicken & Pineapple Brochette..... $ 4.50

14-16 oz. T-Bone Steak*..... Market
8 oz. Filet Mignon Steak*..... Market
10-12 oz. Strip Steak*..... Market
8 oz. Ribeye Steak*..... $ 8.50

** Subject to Market Price*

Includes Ketchup, Mustard & Relish.
Prices are per person based.

Side Selections:

Red Skin Potato Salad..... $ 0.95
Baked Potato Salad..... $ 1.00
Italian Potato Salad..... $ 1.00
Sour Cream & Dill Potato Salad..... $ 1.00
Pesto Potato Salad..... $ 1.25

Tortellini Pesto Salad..... $ 1.65
Antipasto Salad..... $ 1.50
Oriental Noodle Salad..... $ 1.25
Vegetable Vinaigrette Salad..... $ 1.25
Cucumber Salad..... $ 1.25
Gazpacho Salad..... $ 1.25
Broccoli & Raisin Salad..... $ 1.25
Bow Tie Pasta Salad..... $ 1.00
Pasta Salad..... $ 0.95
Macaroni Salad..... $ 0.85
Cole Slaw: Creamy or Vinaigrette..... $ 0.85

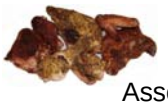
Taffy Apple Salad..... $ 1.65
Concord Grape Salad..... $ 1.75
Honey Lime Fruit Salad..... $ 1.30
Hawaiian Dream Salad..... $ 1.25
Fresh Cut Fruit Salad..... $ 1.25
Watermelon Wedges..... $ 1.00
Cantaloupe Wedges..... $ 1.00
Garden Tossed Salad with Tomato & Cucumber $ 1.75

Whole Corn in the Husk with Butter..... $ 1.25
Buttered Corn Cobbette..... $ 0.95
Kernel Confetti Corn..... $ 0.95
Baked Beans with Brown Sugar..... $ 1.00
Idaho Baked Potato..... $ 1.95
Baked Sweet Potato..... $ 2.50
Baby Russet Potato with Garlic & Rosemary..... $ 1.25
Individual Bag of Potato Chips..... $ 0.65
Individual Bag of Pretzels..... $ 0.65

9" Black Marble Prestige Place Setting..... $ 0.70
9" Styro Place Setting..... $ 0.45

Lasagna: Meat or Vegetarian - *(serves up to 10)*..... $ 26.00 per half pan
Chicken Pot Pie - *(serves up to 10)*..... $ 26.00 per half pan

Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy - *(serves up to 4)*..... $ 7.95 per pound
Italian Beef Au jus with Peppers & Onions - *(serves up to 4)*..... $ 8.95 per pound
Kaiser Rolls..... $ 3.95 per dozen
4" French Bread..... $ 4.95 per dozen



Assorted Piece Chicken..... $ 1.05 per piece
Fried, or Baked Chicken Seasoned with Lemon Pepper, Rotisserie, Barbecue Spice, Rosemary Citrus Marinated, or Cajun Spice
Roast Turkey Breast with Gravy..... $ 2.25 per portion
Roast Loin of Pork with Gravy..... $ 2.25 per portion
Baked Ham with: Honey or Pineapple Glaze..... $ 2.00 per portion
Mostaccioli: Meat or Marinara Sauce, or Vodka Sauce *(add 30¢)*..... $ 2.00 per portion
Italian Sausage Wedges with Green Peppers & Onions in Marinara..... $ 2.00 per portion
Polish Sausage Wedges with Sauerkraut..... $ 2.00 per portion

Box Lunch

The Box Lunches Listed Below Can Be Turned into a Buffet. ***Just Say "Out of the Box, Please."***

Sides *(Choose 2)*

Red Skin Potato Salad
Cole Slaw: Creamy or Vinaigrette
Pasta Salad
Macaroni Salad
Fresh Cut Fruit Salad
Watermelon Wedge
Cantaloupe Wedge
Grape Cluster
Potato Chips
Pretzels

Taffy Apple Salad *(add 35¢)*
Baked Potato Salad *(add 35¢)*
Pesto Potato Salad *(add 35¢)*
Italian Potato Salad *(add 35¢)*
Bow Tie Pasta Salad *(add 35¢)*
Oriental Noodle Salad *(add 35¢)*
Cucumber Salad *(add 35¢)*
Gazpacho Salad *(add 35¢)*
Broccoli & Raisin Salad *(add 35¢)*
Vegetable Vinaigrette Salad *(add 35¢)*
Garden Tossed Salad *(add 50¢)*
Antipasto Salad *(add 50¢)*
Tortellini Pesto Salad *(add 50¢)*
Concord Grape Salad *(add 50¢)*

Our Salads are Freshly Homemade!

All Boxes Include:

2 Assorted Cookies
Fork, Knife & Napkin
Salt & Pepper
Condiments

Add to Any Box:

Can of Soda	70¢
Dill Pickle Spear	20¢
Box Garnish	30¢

(Cherry Tomato, Black Olive & Pepperoncini)

All Prices are per person based.

Main *(Choose 1, Minimum of 5 each.)*

American Sub $ 6.95
Turkey, Salami, Ham, American & Swiss topped with Lettuce, Tomato & Onion.
Italian Dressing & Mayonnaise on the Side.

California Croissant $ 7.25
Turkey, Swiss, Tomato, & Avocado Spread topped with Alfalfa Sprouts & Bacon Bits.

Chicken Caesar Wrap $ 7.25
Grilled Chicken Strips with Romaine Lettuce, Red Onion, Parmesan & Caesar Dressing.

Chicken Dijon Strips $ 7.25
Seasoned Boneless Chicken Strips with Honey Dijon Dressing.

Chicken Malibu Wrap $ 7.25
Boneless Chicken Breast with Swiss, Smoked Ham, Lettuce & Tomato.
Mustard & Mayonnaise on the Side.
On a Croissant Add 25¢ or on a Tomato Focaccia Add 45¢.

Chilled Mesquite Chicken Breast Salad $ 6.95
Chunks of Grilled Boneless Chicken Breast with Pea Pods, Peppers,
Zucchini & Tomato served with our Dill Dijon Dressing.

Ciabattini Club $ 7.25
Smoked Turkey with Sliced Apple & Cranberry Brie Spread on Walnut Raisin Ciabattini &
Honey Teriyaki Pork with Grilled Pineapple on Original Ciabattini.

Deli Box on Kaiser or Wrap $ 6.75
Choice of: Roast Beef & Cheddar, Turkey & Swiss, or Ham & American with Lettuce & Tomato.
Mustard & Mayonnaise on the Side. *On a Croissant Add 25¢ or on a Tomato Focaccia Add 45¢.*
WE HAVE A NEW LARGER KAISER ROLL!

Executive $ 7.25
Boneless Chicken Breast with Swiss, Smoked Ham, Lettuce & Tomato on a Croissant.
Mustard & Mayonnaise on the Side.

Fin or Feather $ 6.95
Choice of: Tuna or Chicken Salad on a Croissant.

Little Italy on Kaiser or Wrap $ 7.25
Salami, Capicolla, Mortadella, Provolone, Romaine Lettuce, Tomato & Red Onion.
Balsamic Vinaigrette on the Side. *On a Croissant Add 25¢ or on a Tomato Focaccia Add 45¢.*

Stuffed Tomato $ 6.95
A Beef Steak Tomato Stuffed with Your Choice of Chicken or Tuna Salad.

Sunburst $ 7.25
Italian Seasoned Boneless Chicken Breast with Lettuce & Tomato on a Croissant.
Italian Dressing & Mayonnaise on the Side.

Thai Chicken Wrap $ 7.25
Chilled Sliced Fried Chicken with Orange Glaze, Lettuce Tomato, Avocado Spread on a
Flour Tortilla Shell. Ginger Sesame Dressing on the Side.

Vegetarian Bistro $ 6.95
Grilled Squash, Mushroom, Red Pepper & Mozarella on Multi Grain Bread. Pesto Mayo on the Side.

Vegetarian Delight $ 6.95
Spinach, Cucumber, Tomato, Roasted Red Pepper & Grilled Zucchini on 7 Grain Bread.
Balsamic Vinaigrette on the Side.

Trio Salad $ 7.50
Cottage Cheese, Chicken Salad & Tuna Salad with Toast Points.
(No Sides Choices)

Breakfast & Brunch

The Continental
Muffins, Danish & Doughnuts
$ 4.15 per person

The Continental with Fruit
Fresh Cut Fruit Display, Sweet Breads Tray
& Coffee Cakes
$ 4.85 per person

Power Breakfast
Scrambled Eggs with Cheddar
Southern Fried Potatoes or Hash Browns
Choice of 2: Bacon, Sausage or Ham
English Muffin or Raisin Bread with Butter & Jam
$ 6.25 per person

NEW!

Skillets
Includes: Hash Browns
English Muffin or Raisin Bread with Butter & Jam

The Hobo: Scrambled Eggs, Ham, Onion, Red & Green Peppers & Cheddar.
The Mexican: Scrambled Eggs, Tomato, Onion, Green Peppers, Chorizzo, Salsa & Monterey Jack.
The Greek: Scrambled Eggs, Spinach, Onion, Tomato & Feta.
The Veggie: Scrambled Eggs, Mushroom, Onion, Red & Green Peppers, Tomato, Broccoli & Cheddar.
$ 6.15 per person

Make Your Hash Browns Smothered in Cheddar & Onion . Add 65¢

Top of the Morning
Choice of 3 Pieces: Pancakes, Waffles or French Toast
Served with Butter & Syrup
Southern Fried Potatoes or Hash Browns
Choice of 2: Bacon, Sausage or Ham
$ 5.75 per person
Add Warm Toppings (Blueberry, Strawberry or Cinnamon Apple) 95¢

Olé Breakfast Burrito
2 Scrambled Eggs, Cheddar & Salsa Wrap
Sweet Breads Tray
Southern Fried Potatoes or Hash Browns
Choice of 2: Bacon, Sausage or Ham
$ 6.75 per person

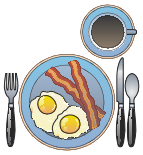
NEW!

French Toast Bake
Cinnamon Pecan French Toast Bake
Fresh Cut Fruit Salad
$ 5.50 per person
Add 2 Pieces of Bacon, Sausage or Ham $ 1.95

NEW!

On The Run
Potato Pancake with Sour Cream or Apple Sauce
Choose 2 Egg, Cheese & Meat Sandwiches:
Meat Choice: Bacon, Sausage or Ham
Bread Choice: Croissant, Biscuit, English Muffin or Bagel
$ 5.50 per person
Add an Additional Breakfast Sandwich $ 2.25

Eye Opener Brunch Buffet
Fresh Cut Fruit Salad
Cutting Edge Scramble *(Scrambled Eggs, Ham, Onion, Green Pepper & Cheddar)*
Choice of 1: Bacon, Sausage or Ham
Caribbean Blend *(Broccoli, Yellow Carrots, Green Beans & Red Peppers)*
Potatoes O'Brien *(Diced Potatoes, Onion, Red & Green Peppers)*
Baked Chicken: Rotisserie or Lemon Pepper
Croissants, Muffins, Butter & Jam
$ 9.65 per person



Breakfast A la Carte: *(Place Settings are not included in the A la Carte Items.)*

NEW!
Homemade Quiche Recipe

9" Quiche *(serves 6-8 people)*..... $ 16.50
1 - Bacon, Onion & Swiss
2 - Ham, Broccoli & Cheddar
3 - Spinach, Mushroom & Monterey Jack
4 - Seasonal Vegetables & Cheddar

Scrambled Eggs with Cheddar..... $ 1.55
Omelet with Cheddar..... $ 1.80
Add Diced Ham, Onion & Green Pepper..... 65¢

Breakfast Sandwich..... $ 2.25
Breakfast Tortilla..... $ 1.95
Biscuit & Gravy..... $ 2.50

2 French Toast with Butter & Syrup..... $ 1.40
2 Waffles with Butter & Syrup..... $ 1.40
2 Pancakes with Butter & Syrup..... $ 1.30
Warm Toppings *(Blueberry, Strawberry or Cinnamon Apple)*..... 95¢

Southern Fried Potatoes..... $ 1.35
Hash Browns..... $ 1.35
Make it Smothered with Cheddar & Onions..... 65¢
Potato Pancake with Sour Cream or Apple Sauce..... $ 1.35

Bacon - 2 Piece..... $ 1.95
Sausage - 2 Piece..... $ 1.95
Ham..... $ 1.95
Corned Beef Hash..... $ 2.25

Doughnuts..... $ 9.95 per dozen
Doughnut Holes..... $ 2.45 per dozen
Jumbo Danish..... $13.50 per dozen
Coffee Cake..... $ 9.00 (10 slices)
Strudel *(Apple, Cheese or Cherry)*..... $10.35 (10 slices)
Sweet Breads Tray..... $31.50 (45 slices)

Bagels with Cream Cheese..... $10.75 per dozen
Mini Croissants with Butter & Jam..... $ 9.95 per dozen
Mini Muffins..... $ 9.75 per dozen
English Muffins with Butter & Jam..... $ 9.75 per dozen
Raisin Bread with Butter & Jam..... $ 9.75 (30 slices)

Whole Fruit *(Apples, Oranges, Bananas or Pears)*..... $ 1.45
Fresh Cut Fruit Display
Large *(serves up to 30)*..... $ 42.75 Small *(serves up to 15)*..... $ 23.00
Fresh Cut Fruit Salad..... $ 1.25

Beverages:
Regular or Decafe Coffee, Hot Tea or Hot Chocolate:
100 Cups..... $ 75.00 50 Cups..... $ 41.50
Milk *(2% or Chocolate)*..... $ 6.00 per gallon
Bottled Water..... $ 7.00 per 6 pack
Individual Juice..... 85¢ per 6 oz. serving
(Assorted, Orange, Tomato, Pineapple, Apple or Grapefruit)

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
½ Sheet Cake - (serves 30-50)..... $ 70.00
Full Sheet Cake - (serves 60-100)..... $ 123.00

Call for prices on:

Chocolate Fountains
Atomic Cakes
Tiramisu
Wedding Cakes
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.

Ice Cream - U Scream

Dry Ice Coolers

Smaller events may utilize our styrofoam serving coolers. Keeps frozen for up to 8 hours.
When the party is over, simply keep the cooler.

Product Selection	*Serving Amounts* 96	120
Sticks & Cones - Standard	$ 245	$ 260
Sticks & Cones - Premium	$ 320	$ 360

Ice Cream Push Carts

Complete with the umbrella. Stainless Steel designed push carts utilize a cold-plate freezing system. Keeps frozen for up to 8 hours unplugged. For extended use the cart can be plugged into an outlet. Cart dimensions are 31" wide x 40" length x 36" height. Company Logos can be applied to the carts to add a finishing touch. Call for more details or other quantity amounts.

Product Selection	*Serving Amounts* 120	144	168	216	312	408
Sticks & Cones - Standard	$ 365	$ 380	$ 390	$ 420	$ 470	$ 520
Sticks & Cones - Premium	$ 485	$ 515	$ 550	$ 615	$ 745	$ 875
Sundae Bar	$ 580	$ 650	$ 710	$ 795	$ 990	$ 1,180
Cream Soda Bar	$ 580	$ 650	$ 710	$ 795	$ 990	$ 1,180

Sticks & Cones - Standard

Original Snow Cone
Ice Cream Sandwich
Fudgesicle Bar
Bubble Gum Swirl Bar
Oreo Ice Cream Bar
Jolly Rancher Bomb
Twix Ice Cream Bar
Choco Taco
Bugs Bunny Bar
Kim Possible Bar

Old Recipe Vanilla Bar
Cotton Candy Swirl Bar
Creamsicle Bar
Watermelon Bomb
Pink Panther Bar
Sponge Bob Bar
Chocolate Eclair Bar
Pop Shots Fruity
Tweety Bird Bar
Snoopy Bar

Strawberry Shortcake Crunch
Total Tubular Orange Push Up
Red, White & Blue Bomb Pop
Chocolate Malt Cup
Reese's Ice Cream Bar
Buble Yum Bomb Pop
Oreo Ice Cream Cone
Klondike Original Squares
Chill Brand Squeeze Tubes
Looney Tunes Swirl Push Up

Great White Shark Bar
Nutty Royale Ice Cream Cone
Assorted Insulated Ice Cream Cups
A&W Root Beer Squeeze-Ups
Frozen Fruit Bars - Assorted Flavors
Mississippi Mud Ice Cream Sandwich
Snickers Big One Ice Cream Bar
Cookies n Cream Ice Cream Cup
Life Savers Pop
Strawberry Shortcake Bar

Sticks & Cones - Premium

Peanut Butter Drumstick Supreme
Ben & Jerry's Cherry Garcia Bar
Ben & Jerry's Vanilla Cup
Ben & Jerry's Cherry Garcia Cone
Cool Dog Ice Cream Sundae

Klondike Premium Sundae Cup
Dove Bars Assorted Flavors
Ben & Jerry's Fudge Brownie Cup
Ben & Jerry's Cookie Dough Cup
Good Humor Vanilla King Cone

Haagen Daz Dulce De Leche Cup
Haagen Daz Vanilla Almond Bar
Triple Chocolate Drumstick Supreme
Ben & Jerry's Cookie Dough
Snickers Big One Ice Cream Cone

Sundae Bar Cart

Elegant Ice Cream Sundae Bar. Create Your Own Work of Art!

Ice Cream Choices:

Vanilla
Chocolate Chip
Strawberry
Mint Chip

Cookie Dough
Chocolate Peanut Butter
Cookies n Cream
Peppermint

Rocky Road
Butter Pecan
Vanilla Yogurt
Rainbow Sherbert

Bubble Gum
Blue Moon
Lemon Sorbet
Cherry Vanilla

Toppings: Whipped Cream, Confection Sprinkles, Chocolate Chips, Mini M&M Candies, Crushed Oreo Cookies, Chocolate Chunks, Strawberry Sauce, Smarties Candies, Reese's Pieces, Chocolate Shavings, Butterscotch Syrup, Jelly Beans, Chopped Peanuts, Cherries, Gummy Worms, Chocolate Syrup, & Coconut Flakes.

Cream Soda Bar Cart

Ice Cream & Soda Float Creations. Adding a COOL TWIST to Your Favorite Beverage!

Root Beer Classic
Coke Float
Orange Dreamsicle

Snow Grapes:
Vanilla Ice Cream in Grape Soda.

Lemon Drops:
Lemon Sherbert in 7-Up.

Love Story:
Raspberry Sherbert in Ginger Ale.

CaffCream:
Vanilla Ice Cream in Mountain Dew.

Tropical Splash:
Coconut Ice Cream in 7-Up.

Specialty Food Carts

All food carts are based on up to a 4 hour serving / rental duration.
Includes An Attendant & the Product.

Popcorn Wagon *(Unlimited Servings)*
Pretzel Cart *(250 Servings)*
Cotton Candy Machine *(Unlimited Servings)*
Sno Cone Machine *(Unlimited Servings, Ice is $2.05 per 7 lb bag.)*

$ 515.00 each cart

Hot Dog Cart

Hot Dog Cart is based on a 4 hour rental duration.
Hot Dog Cart $ 255.00

Jumbo All Beef Hot Dog with Bun.....$ 1.95 each
Includes Ketchup, Mustard & Relish.

Make It A Chicago Style Dog!.....50¢ per dog
(Diced Onions, Tomato, Cucumber, Pickle, Sport Pepper & Celery Salt.)

Cart Attendant.....$125.00 each
9" Styro Place Settings.....45¢ each
9" Black Marble Place Settings.....70¢ each

Optional Service Packages

Touch of Class Service Package

$ 3.75 per person based on a minimum of 100 people and a maximum of 5 hours total.

Our ***"Touch of Class Service Package"*** is designed for those extra special events. Cutting Edge will provide uniformed buffet attendants along with white linen tablecloths and white skirts for the buffet as well as 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. Our friendly staff can be available to serve and replenish your buffet along with clearing guest tables after the serve. *(Buffet tables, guest tables and prep tables are provided by the customer or you may rent them through us. Buffet Style only.)*

Other Optional Items Available

Chef Carver - *(1 Carver per 125 people)*..... $150.00 each

Plastic Salt Shaker..... $ 1.25 each
Plastic Pepper Shaker..... $ 1.80 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 Charge - *(Bring your own cake, includes place settings.)*..... $ 0.75 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, but encouraged upon customer's own discretion. (Suggested rate 5-15%)

Full Service Menu Brochure

Our ***"Full Service Menu Brochure"*** 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 & Glassware Service is also Available.

==========> Ask for your Full Service Menu Brochure Today.

Complete Packages / Brochures are available for our Exclusive Locations:
The Barber & Oberwortmann Horticultural Center & The George A. Perinar Memorial Hall.

Beverages A la Carte

Fresh Brewed Coffee Service - *(Reg. or Decaf.),* Hot Tea, or Hot Chocolate:.....	$ 75.00 per 100 cups
	$ 41.50 per 50 cups
Spiced Apple Cider - *(Hot or Cold)*.....	$ 58.00 per 5 gallons
Bottled Lipton Ice Tea - *(Sweetened or Unsweetened, with Lemon or No Lemon)*.....	$ 9.30 per 6 pack
Bottled Water.....	$ 7.00 per 6 pack
Assorted Canned Soda.....	$ 3.95 per 6 pack
	$ 15.80 per case

Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist, Mug Root Beer, Mountain Dew, Dr. Pepper, Lipton Ice Tea Sweetened with Lemon, Tropicana Lemonade & Tropicana Twister Orange.

Ice Tea, Lemonade, or Fruit Punch.....	$ 49.00 per 5 gallons
Milk: 2% or Whole.....	$ 5.50 per gallon
Individual Orange, Tomato, Pineapple, Apple or Grapefruit Juice.....	75¢ per 6 oz. serving

Beverages include Cups, Ice, Lemon Wedges, Sugar, Equal, Cream Packets and Stir Sticks when applicable.

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

"Step Away from the Norm and into a Natural Setting"

George A. Perinar Memorial Hall

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

"Be Our Guest for your Exquisite Dining Experience"

OTHER LOCATIONS:

(Call for other locations not listed)

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

Other Brochures are Available:

- Bi-Monthly Specials
- Full Service Menus
- The Barber & Oberwortmann Horticultural Center
- 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