



Catering To Your Every Whim!

Corporate & Social Events Menu

(Our Full Service Menu is available for Staffed Events)



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Catering To Your Every Whim!

We look forward to being of service to you to make your event a complete success!

Make Your Next Event..... Unforgettable

We are happy to Customize a Complete Package for you.

We shop locally whenever possible to **Support Local Business** & provide you with the **Freshest Ingredients!**

<p>Casual to Elegant All Occasions Over 100 Appetizers Party Trays Customized Menus Theme Menus</p>	<p>Beverage & Liquor Service Picnics & Pig Roasts Grilling On Location Pick Up or Delivery Tents, Tables & Chairs Entertainment</p>	<p>Breakfast & Brunch Box Lunches Bi-Monthly Specials Unique Locations 1-Stop-Shopping 15 to 15,000 guests</p>
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We can accommodate **Dietary Needs** Meals

(GF) Gluten Free | (VG) Vegetarian (No Meat)
 Some items can be altered to fit your dietary need.

CEC has made every effort to ensure that the allergen information provided is accurate. However, because of the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility. Consumers with serious food allergies are encouraged to refrain from consuming at their discretion.

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Terms & Conditions:

- **All Menus & Pricing** are subject to: change without notice, delivery, delivery minimums, applicable sales tax, caterer usage fees and service charges. Menu items are subject to change without notice depending on market availability.
- **Minimum Order** is 15 people. **Increments of 5 people.**
- **Final Counts** are due five (5) days prior to your event date.
- **Deposits:** \$25 - \$200 deposit and an email confirmation on delivered packages. \$200-\$1000 deposit and signed contract on service packages is required.
- **Cancellations** for Pick Up or Delivered (Drop Off) Catering Require a 72 Hour Notice. For Staffed Events Refer to the Contract.
- **Delivery** requires a half hour interval. Normal delivery is Sunday through Friday 6:00AM-6:00PM, & Saturdays 6:00AM-7:00PM. Other times are also available.
- **Gratuities** are encouraged at customer's discretion. (Suggested rate 3-18%)
- **Warming Rack Packages** are \$10.25 each: Includes a heavy-duty reusable wire rack, aluminum water pan & 2 sterno.
- For serving durations of more than a half hour, we recommend getting the "Warming Rack Packages" for your hot foods to ensure a quality product for you & your guests. Hold onto racks for future use or return the rack to our office (in good condition & within 2 weeks of your event), & you will get a refund check of \$2.50 per rack returned. Aluminum water pans are \$2.00 each. Sterno are \$1.25 each. Wire racks are \$6.00 each.
- **Standard Disposable Place Settings** (9" styro plate, fork, knife & napkin) are included in our per person menus, excludes Box Lunches, A la Carte Items, Party Trays, Desserts, Beverages & other menus otherwise noted. Use **Your Own Place Settings** & deduct 10¢ from the menu.
- Upgrade to our High Quality Plastic Plates: **10" Black, White or Clear** for 95¢ | **GREEN** Place Settings: **10" Compostable** for 25¢ | **11" Bambu** for \$1.25
- **Serving Spoons & Tongs:** 1 set per 100 people included for 30 people or more. Less than 30 people there is a \$5.00 Fee. Extra Spoon is 50¢, Extra Tong is \$1.00 & Pie Servers are \$1.50

Hot Buffets

Our Most Popular Buffet Can Be Used for Lunch or Dinner.
We Can Create a Custom Menu Tailored to Meet Your Needs.

Entree Selections:

Our Choice Beef is Slow Roasted & Sliced On Our Premises!

- Roast Beef: *Thin Cut with Au jus or Thick Cut with Gravy*
- Italian Beef with Peppers & Onions (add 40¢)
Add Giardiniera: \$5.25 (8 oz.) (GF|VG)
- London Broil with Mushroom Bordelaise Sauce (add \$3.50)
- Deep Fried or Baked Chicken (GF) (Assorted Pieces): *Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus, Lemon Pepper, or BBQ Spice Rub*
- Boneless Breast of Chicken (4 oz.) (add \$1.75)
Sauce Choice: Napa Valley, Marsala (GF), or Picata
- Deep Fried Chicken Tenders - 2 Pieces
Add a Dip (8 oz.) for \$5.25: BBQ, Ranch, Hot Sauce or Honey Mustard (ALL GF|VG)
- Italian Sausage Wedges with Peppers & Onions in Marinara (GF)
- Polish Sausage Wedges with Sauerkraut (GF)
- Roast Turkey Breast with Gravy
- Carved from the Bone Turkey Breast with Gravy (add \$2.00)
- Roast Loin of Pork with Gravy
- Glazed Baked Ham (GF)
- BBQ Pulled Pork (GF)
- Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
- Bow Tie Pasta w/ Baby Spinach, Garlic, Olive Oil & Parmesan (VG)
- Baked Mostaccioli with Mozzarella: *Meat or Marinara (VG) Sauce*
- Pasta Primavera (VG): *Alfredo Sauce, or Garlic & Olive Oil*
- Fettuccini Alfredo (VG)
- Mac & Cheese (VG) *Ask about our Gourmet Mac & Cheese*
- Stuffed Shells with Vodka Sauce (add \$1.95) (VG)

Hot Side Dish Selections:

- Red Skin Garlic Mashed Potatoes (GF|VG)
- Homestyle Mashed Potatoes (GF|VG)
- Baby Russet Potatoes with Garlic & Rosemary (GF|VG)
- Au Gratin Potatoes (GF|VG)
- Wild Rice with Sautéed Mushrooms
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy (VG)
- Mostaccioli with Marinara (VG)
- Normandy Blend (GF|VG) (Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini)
- Caribbean Blend (GF|VG) (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Glazed Baby Carrots (GF|VG)
- Green Beans: *Almondine or Seasoned (GF|VG)*
- Kernel Corn (GF|VG)
- Fresh Vegetable Stir Fry (add 95¢) (GF|VG)

Salad Selections:

All of our Salads are Homemade!

- Red Skin Potato Salad (GF|VG)
- Coleslaw: *Creamy or Vinaigrette (GF|VG)*
- Rotini Pasta Salad (VG)
- Macaroni Salad (VG)
- Fresh Cut Fruit Salad (GF|VG)

Lettuce Salad Selections: (add \$1.10)

- Garden Tossed with Tomato & Cucumber (GF|VG)
- Caesar with Red Onion, Parmesan (GF|VG) & Croutons (VG)
- Spring Mix with Tomato & Cucumber (GF|VG)

Choice of 2: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian (ALL GF|VG)

*Add Any Salad Topper: 35¢ per person per topping
Croutons (Not GF), Crumbled Bacon (Not VG), Mandarin Orange, Kiwi, Dried Cranberries, Pecans, Almonds or Pineapple. Strawberries or Blueberries (Subject to Market Price) (ALL GF|VG)*

Remove a Salad Selection - Deduct 25¢

Gourmet Salad Selections: (add 75¢)

- Bow Tie Pasta (VG)
- Gazpacho (GF|VG)
- Cucumber Vinaigrette (GF|VG)
- Taffy Apple (GF|VG)

3 Entrees, 2 Hot Sides & 1 Salad - \$ 11.95

3 Entrees, 1 Hot Side & 1 Salad - \$ 10.50

3 Entrees & 2 Salads - \$ 10.25

2 Entrees, 2 Hot Sides & 1 Salad - \$ 10.35

2 Entrees, 1 Hot Side & 2 Salads - \$ 9.95

2 Entrees & 3 Salads - \$ 9.75

2 Entrees, 1 Hot Side & 1 Salad - \$ 9.25

2 Entrees & 2 Salads - \$ 8.40

Menus Include: Roll, Butter, Margarine & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) (VG)
No Place Settings - Deduct 10¢. All prices are per person based.

Upgrade to High Quality 10" Plastic Plates:
Black, White or Clear - 95¢

Upgrade to Earth Friendly Plates
10" Compostable - 25¢ or 11" Bambu - \$1.25

Gourmet Menus

Upscale Menu Selections - Perfect for any Occasion

Dual Entree Selection:

Dinner

Filet Tenderloin Medallions (6 oz.) with <i>Bearnaise Sauce</i> or <i>Peppercorn Demi-Glace</i> (Subject to Market Price)	
& Jumbo Shrimp de Jonghe Brochette (3 Pieces).....	\$ 24.95
& Boneless Breast of Chicken (4 oz.) with <i>Sauce (Napa Valley, Marsala (GF), or Picata - Descriptions Below)</i>	\$ 23.75
Boneless Breast of Chicken (4 oz.) with <i>Sauce (Napa Valley, Marsala (GF), or Picata - Descriptions Below)</i>	
& Grilled Salmon Filet (4 oz.) with <i>Bourbon Caramelized Onions (GF), or with Champagne Sauce</i>	\$ 17.95
& London Broil (6 oz.) with <i>Mushroom Bordelaise Sauce</i>	\$ 16.75
& Herb Encrusted Pork Medallions (6 oz.) - Whole Roasted Loin with Eight Herbs & Spices - Hand Carved (GF)...	\$ 15.95

Entree Selection:

Lunch

Dinner

Filet Tenderloin Medallions (8 oz.) with <i>Bearnaise Sauce</i> or <i>Peppercorn Demi-Glace</i> (Subject to Market Price).....	\$ 24.00
London Broil (8 oz.) with <i>Mushroom Bordelaise Sauce</i>	\$ 16.95
Stuffed Boneless Breast of Chicken (8 oz. Dinner).....	\$ 16.25
<i>Ballotine de Poulet - Wild Rice, Dried Cranberries & Brie with Sauce Poulette</i>	
<i>Italiano - Prosciutto & Provolone with Marsala Wine Sauce (GF)</i>	
Boneless Breast of Chicken (5 oz. Lunch or 8 oz. Dinner).....	\$ 10.75 \$ 14.50
<i>Romano - Romano Encrusted topped with Quattro Formaggi Sauce or Sauce Mornay</i>	
<i>Pesto - Grilled topped with Pesto, Provolone & Roasted Red Pepper (GF)</i>	
Roasted Half Chicken (Breast/Wing/Thigh/Leg). <i>Seasoning: Rotisserie, Italian Herb or Grecian (GF)</i>	\$ 12.95
Boneless Breast of Chicken with <i>Sauce</i> (5 oz. Lunch or 8 oz. Dinner).....	\$ 9.75 \$ 11.95
<i>Napa Valley - White Wine Cream Sauce</i>	
<i>Marsala - Marsala Wine Sauce with Mushrooms (GF)</i>	
<i>Picata - Lemon White Wine Sauce with Capers & Mushrooms</i>	
Boneless Pork Chop (6 oz. Lunch or 8 oz. Dinner) - <i>Southern Fried or Seasoned Grilled (GF)</i>	\$ 9.50 \$ 11.75
Grilled Salmon Filet (8 oz.) with <i>Bourbon Caramelized Onions (GF), or Champagne Sauce</i>	\$ 13.95
Vegetarian Filet - Grilled Portabella Mushroom Topped with Red Onion, Zucchini, Yellow Squash, Red & Green Pepper (GF VG).	\$ 10.50

Hot Side Dish Selections: (Choice of 2)

- Red Skin Garlic Mashed Potatoes (GF|VG)
- Homestyle Mashed Potatoes (GF|VG)
- Baby Russet Potatoes with Garlic & Rosemary (GF|VG)
- Wild Rice with Sautéed Mushrooms
- Baked Potato with Butter & Sour Cream (add \$1.00) (GF|VG)
- Pommes Dauphinoise (add \$2.50)
- Finely Sliced Potatoes Baked with Cream, Garlic, Aged Swiss & a Hint of Thyme.*
- Normandy Blend (GF|VG) (Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini)
- Caribbean Blend (GF|VG) (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Fresh Glazed Baby Carrots (GF|VG)
- Fresh Green Beans (GF|VG): *Almondine, or Seasoned*
- Fresh Broccoli Florets (GF|VG)
- Fresh Vegetable Stir Fry (add 95¢) (GF|VG)
- Fresh Asparagus (Seasonal add \$2.00) (GF|VG)

Lettuce Salad Selections: (Choice of 1)

- Garden Tossed with Tomato & Cucumber (GF|VG)
 - Caesar with Red Onion, Parmesan (GF|VG), & Croutons (VG)
 - Spring Mix with Tomato & Cucumber (GF|VG)
- Choice of 2: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Fat Free Italian (ALL GF|VG)*

Add Any Salad Topper: 35¢ per person per topping

Croutons (Not GF), Crumbled Bacon (Not VG), Mandarin Orange, Kiwi, Dried Cranberries, Pecans, Almonds or Pineapple. Strawberries or Blueberries (Subject to Market Price) (ALL GF|VG)

Menus Include: Roll, Butter, Margarine, & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) (VG)
No Place Settings - Deduct 10¢ All prices are per person based.

Upgrade to High Quality 10" Plastic Plates:
Black, White or Clear - 95¢

Upgrade to Earth Friendly Plates
10" Compostable - 25¢ or 11" Bambu - \$1.25

Theme Menus

Add our Touch of Class Service Package for an Ultimate Theme Event - [See Page 14](#)

Tropical Breeze Buffet

- Fried Chicken Tenders - 2 Pieces
Glazed with: *Sweet & Sour or Orange Sauce*
 - Beef Stir Fry - Tender Strips of Sirloin of Beef with a Chef Medley of Fresh Vegetables and a Light Teriyaki Glaze
 - Fruited Rice Pilaf (GF|VG)
 - Watermelon Wedges (GF|VG)
 - Roll, Butter & Margarine (GF|VG)
- \$ 11.95

Add Bakery Fruit Squares (VG) - Apple, Strawberry, Blueberry, Lemon, Apricot, Pecan, Raspberry or Cherry
Per 30 Piece \$53.00 on Tray | \$47.00 Cut Bulk Sheet

Hawaiian Islands Luau

- Grilled Boneless Breast of Chicken (4 oz.) with Pineapple Glaze
 - Teriyaki Glazed Beef Brochette
A Hearty Kabob of Marinated Beef with Green Pepper, Red Pepper & Onion Topped with Cherry Tomato
 - Fresh Vegetable Stir Fry (GF|VG)
 - Wild Rice with Sautéed Mushrooms
 - Oriental Noodle Salad (VG)
 - Roll, Butter & Margarine (VG)
- \$ 13.50

Add Fresh Cut Fruit Salad for \$1.90 (GF|VG)

Wild West Buffet

- BBQ Pulled Pork or BBQ Beef (GF)
 - Deep Fried Chicken (Assorted Pieces) or Fried Chicken Tenders - 2 Pieces
 - Homestyle Baked Beans (GF)
 - Red Skin Potato Salad (GF|VG)
 - Coleslaw: *Creamy or Vinaigrette* (GF|VG)
 - Kaiser Roll (VG)
- \$ 10.75

Add 1/4 Slab of BBQ Ribs* for \$4.95 (GF)

Home Town Chicago

- Italian Beef with Peppers & Onions and French Bread
 - Maxwell Street Polish Sausage (GF) with Grilled Onions, Bun & Mustard
 - Roasted Potato Wedges (GF|VG)
 - Coleslaw: *Creamy or Vinaigrette* (GF|VG)
- \$ 10.95

Add Kernel Corn for \$1.30 (GF|VG)

Add Giardiniera: \$5.25 (8 oz.) (GF|VG)

Add Gourmet Mini Cheese Cake Platter (VG)
- Chocolate Curls, Cherry, Pineapple, Peanut Butter Nut, Lemon Coconut & Blueberry
Per 30 Piece \$48.00 on Tray

South of the Border

- Spanish Rice (VG)
- Refried Beans (GF)
- Tortilla Chips (GF|VG) & Salsa (GF|VG)

Entree Selection:

- 1 Chicken & 1 Steak Fajitas (GF)
Cilantro-Lime Marinated with Onions & Peppers. Served with Warm Soft Tortillas, Shredded Cheddar Cheese & Sour Cream
- \$ 10.95 Additional Fajitas are \$2.50 each

- 2 Enchiladas
Choice of: *Ground Beef, Chicken or Vegetarian* (VG)
- \$ 9.50 Additional Enchilada \$2.25 each

- 2 Quesadillas
Stuffed with Chicken, Cheddar & Monterey Jack Cheeses served with Sour Cream. *Vegetarian Available upon Request.*
- \$ 8.95 Additional Quesadilla \$1.95 each

Add Gazpacho Salad for \$1.90 (GF|VG)

Add Sliced Jalapeños for \$5.25 (8 oz.) (GF|VG)

Italian Buffet

- Chicken Marsala (5 oz.) (GF)
 - Baked Mostaccioli with Mozzarella and Italian Sausage Wedges in Marinara
 - Italian Style Green Beans (GF|VG)
 - Caesar Salad with Red Onion, Parmesan (GF|VG), & Croutons (VG)
 - Bread Stick, Butter & Margarine (VG)
- \$ 10.95

Add Assorted Mini Pastries (VG) - Cannoli, Cream Puff, Eclairs, Napoleons, Cheese Cakes & Dessert Bars
Per Dozen \$31.00 on Tray | \$27.00 in Box

Mediterranean Meal

- Herb Baked Chicken - 2 Assorted Pieces (GF)
 - Roasted Potato Wedges (GF|VG)
 - Spanikopita - 2 Pieces (VG)
Phyllo Dough with Spinach & Feta Cheese
 - Spring Mix Salad (GF|VG)
with Feta Cheese, Kalamata Olives & our Lemon Herb Vinaigrette Dressing
 - Pita Bread (VG)
- \$ 10.50

More Themes Available

Southerner's Special - \$ 9.95

Bourbon Street Café - \$ 14.50

The Oktoberfest - \$ 10.25

Irish Fest - \$ 10.50

Soul Food - \$ 10.25

Taste of the Orient - \$ 10.95

& More. Ask for details.

Menus Include: Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) No Place Settings - Deduct 10¢

Upgrade to High Quality 10" Plastic Plates:
Black, White or Clear - 95¢

Upgrade to Earth Friendly Plates
10" Compostable - 25¢ or 11" Bambu - \$1.25

"The Package Deal"

The Best Deal Around!

Thin Cut Roast Beef with Au jus | Deep Fried or Baked Chicken (GF): *Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus, Lemon Pepper, or BBQ Spice Rub* | Red Skin Potato Salad (GF|VG) | Rotini Pasta Salad (VG)
Kaiser Roll (VG) | Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)
No Substitutions in Packages. *Don't Forget to Add the Mostaccioli with Marinara Sauce (VG)*

\$ 205 - Serves up to 25 people

Roast Beef - 5 lbs.
Chicken - 45 Pieces
Red Skin Potato Salad - 6.5 lbs.
Rotini Pasta Salad - 5 lbs.
Kaiser Rolls - 25
Place Settings - 25
Add Mostaccioli for \$55

\$ 410 - Serves up to 50 people

Roast Beef - 9.5 lbs.
Chicken - 90 Pieces
Red Skin Potato Salad - 12.5 lbs.
Rotini Pasta Salad - 9.5 lbs.
Kaiser Rolls - 50
Place Settings - 50
Add Mostaccioli for \$110

\$ 620 - Serves up to 75 people

Roast Beef - 14 lbs.
Chicken - 135 Pieces
Red Skin Potato Salad - 19 lbs.
Rotini Pasta Salad - 14 lbs.
Kaiser Rolls - 75
Place Settings - 75
Add Mostaccioli for \$160

\$ 820 - Serves up to 100 people

Roast Beef - 19 lbs.
Chicken - 180 Pieces
Red Skin Potato Salad - 25 lbs.
Rotini Pasta Salad - 19 lbs.
Kaiser Rolls - 100
Place Settings - 100
Add Mostaccioli for \$210

Homestyle Lunches

Comfort Food Classics - 7 MEALS at \$ 9.25

Entree Selection:

Stuffed Pork Chop

Seasoned Pork Chop stuffed with Homemade Sage Dressing with Gravy

Raisin Glazed Ham Steak

Grilled Pit Ham (GF) served with Sweet Potatoes (VG)

Turkey Swirl

Homemade Sage Dressing rolled with Turkey Breast topped with Gravy

Chicken Vesuvio - 2 Pieces

Herb Roasted Chicken (GF) served with Roasted Potato Wedges (GF|VG)

Meatloaf

Homemade Meatloaf with Tomato or Brown Gravy.
Served with Homestyle Mashed Potatoes (GF|VG)

Salisbury Steak

An American staple with Onion or Mushroom Brown Gravy.
Served with Homestyle Mashed Potatoes (GF|VG)

Stuffed Green Pepper

Italian seasoned Ground Beef & Rice in a Green Pepper & topped with Red Sauce. *Vegetarian Stuffed Green Pepper Available (VG).*

Vegetable Selections: (Choice of 1)

- Glazed Baby Carrots (GF|VG)
- Seasoned Green Beans (GF|VG)
- Kernel Corn (GF|VG)

Includes: • Garden Greens with Tomato & Cucumber (GF|VG)

Menus Include Roll, Butter, Margarine & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) (VG)

Fast Luncheons

Budget Savers - 4 MEALS at \$ 7.25

Pasta

- Mostaccioli with Marinara (VG) or Spaghetti with Marinara (VG) OR Bow Tie Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan (VG)
- Garden Greens with Tomato & Cucumber (GF|VG)
- Roll, Butter & Margarine

Add a Grilled Boneless Breast of Chicken (4 oz.) for \$3.00 (GF)

Add Italian Sausage Wedges in Marinara for \$2.40 (GF)

2 Beef Tacos

- Seasoned Ground Beef (Make it Chicken for 80¢)
Served with Hard Shell Corn or Warm Flour Tortilla, Lettuce, Tomato, Shredded Cheddar Cheese & Salsa
- Spanish Rice (VG)
- Refried Beans (GF)

Add Sliced Jalapeños for \$5.25 (8 oz.) (GF|VG)

Add Assorted 2" Cookies for \$9.00 per dozen (VG)

Baked Potato Bar

- Baked Potato with Butter, Broccoli, Shredded Cheddar Cheese, Crumbled Bacon (Not VG), Sour Cream & Chives (ALL GF|VG)
- Garden Greens with Tomato & Cucumber (GF|VG)
- Roll, Butter & Margarine

Add Soup for \$3.75 or Chili for \$4.25

Add Mostaccioli with Marinara or Fettuccini Alfredo \$2.40 (VG)

3 Piece Chicken

- Deep Fried or Baked Chicken (GF) (Assorted Pieces):
Baked Seasoning: Rotisserie, Italian Herb, Rosemary Citrus, or Lemon Pepper
- Red Skin Potato Salad (GF|VG)
- Coleslaw: Creamy or Vinaigrette (GF|VG)
- Roll, Butter & Margarine

Add Kernel Corn for \$1.30 (GF|VG)

Add Fudge Brownies for \$14.00 per dozen (VG)

Menus Include: Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) No Place Settings - Deduct 10¢

Upgrade to High Quality 10" Plastic Plates:

Black, White or Clear - 95¢

Upgrade to Earth Friendly Plates

10" Compostable - 25¢ or 11" Bambu - \$1.25

Soup & Chili

Homemade, Hot & Delicious

Soup Choice: Chicken Noodle | Chicken and Rice | Beef Vegetable (GF) | Beef Noodle | Beef Barley | Tomato (GF|VG)

Tomato Vegetable (GF|VG) | French Onion | Minestrone (VG) | Loaded Baked Potato | Cream of: Chicken, Chicken with Rice, or Broccoli (VG)

We Can Make Any Soup - Just Ask

Chili Choice: Beef or Vegetarian (VG) Add Shredded Cheddar Cheese & Onions for 75¢ (GF|VG) Add a Bread Bowl for \$2.95 (VG)

Soup: Includes Bowl, Spoon & Crackers \$ 3.75

Chili: Includes Bowl, Spoon & Crackers \$ 4.25

Ladle not included. *Heavy Duty Reusable Ladle is \$6.95 each.*

Cold Buffets

Light, Cool & Refreshing - Excellent Choice for Lunch

Lite & Lively Buffet

- 2" American Sub - 1.5 per
Handcrafted Mini Subs prepared on French Bread with Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses.
- Petite Sandwich - 1 per
Assorted Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar, Deli Ham with American, Oven Roasted Turkey Breast with Swiss.
- Sandwich Condiments (GF|VG)
Lettuce, Tomato, Italian Dressing, Mayonnaise & Honey Mustard.
- 2 Side Selections

\$ 9.25

Add Chicken or Tuna Salad on 1 oz. Croissant for \$2.25 each

Add Bakery Fruit Squares (VG) - Apple, Strawberry, Blueberry, Lemon, Apricot, Pecan, Raspberry or Cherry
Per 30 Piece \$53.00 on Tray | \$47.00 Cut Bulk Sheet

Grand Tea Buffet

- Ravenous Wrap - 1 per
A modern combination of Colored Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped in a Spinach Tortilla. Deli Ham with Grilled Pineapple, Lettuce & Honey Mustard wrapped in a Tomato Tortilla. Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped in a Flour Tortilla.
- Petite Sandwich - 1 per
Assorted Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar, Deli Ham with American, Oven Roasted Turkey Breast with Swiss.
Served with Mayonnaise & Honey Mustard. (GF|VG)
- 2 Side Selections

\$ 10.50

Add Baked Pie Squares (VG): Apple, Cherry or Pumpkin
Per 30 Piece \$59.00 on Tray | \$53.00 Cut Bulk Sheet

Side Selections:

- Red Skin Potato Salad (GF|VG)
- Coleslaw: Creamy or Vinaigrette (GF|VG)
- Rotini Pasta Salad (VG)
- Macaroni Salad (VG)

All of our Salads are Homemade!

- Fresh Cut Fruit Salad (GF|VG)
- Seedless Grapes (GF|VG)
- Assorted Chips (GF|VG)
- Cookie or Brownie (VG)

Other Homemade Salads Available

Gourmet Salad Selections: (add 75¢)

- Bow Tie Pasta (VG)
- Gazpacho (GF|VG)
- Taffy Apple (GF|VG)

Menus Include: Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin) No Place Settings - Deduct 10¢

Box Lunches

Box Lunches easily become Buffets - Just Ask

Includes: Assorted Chips, 1 Side Selection (See Above) & Cookie. Choice of Packaging: Deluxe Plastic or Earth Friendly

Deli Box

\$ 8.95

Choice of: Oven Roasted Turkey Breast with Swiss Cheese, Deli Ham with American Cheese, Salami with American Cheese, Chicken Salad, or Tuna Salad. With Lettuce & Tomato. Mustard & Mayonnaise on the Side. Choice of: Kaiser Roll, Tortilla Wrap or Lettuce Wrap.
Croissant (add 40¢). Make it Roast Beef with Cheddar Cheese add 65¢

Chicken Malibu

\$ 9.25

Grilled & Chilled Boneless Chicken Breast with Swiss Cheese, Deli Ham, Lettuce & Tomato. Mustard & Mayonnaise on the Side.
Choice of: Croissant or Tortilla Wrap.

American Sub

\$ 9.25

Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses on French Bread. With Lettuce & Tomato. Italian Dressing & Mayonnaise on the Side.

Chicken Caesar Wrap

\$ 9.25

Grilled, Chilled & Cut Chicken Breast with Romaine Lettuce, Red Onion, Parmesan & Caesar Dressing wrapped with a Tortilla.

California Croissant

\$ 9.25

Oven Roasted Turkey Breast, Swiss Cheese, Tomato & Avocado Spread topped with Fresh Greens & Crumbled Bacon on a Croissant.

Hearty Vegetarian

\$ 9.25

Fresh Spinach Leaves, Shaved Carrots, Slices of Cucumber, Tomato, Roasted Red Pepper & Grilled Zucchini on Multigrain Bread. Italian Dressing on the Side.

Add Box Garnish for 65¢ (Pickle Spear, Cherry Pepper, Peppercornini & Black Olive)

From the Garden

Large Individual Salads - A Healthier Alternative at \$ 8.50

Julienne (GF)

Garden Greens with Tomato, Cucumber, Oven Roasted Turkey Breast, Deli Ham, American & Swiss

Chopped

Garden Greens with Chunks of Chicken, Crumbled Bleu Cheese, Pasta, Tomatoes, Crumbled Bacon & Red Onions
This Salad available at \$3.95 per 4 oz. Portion

Choice of 1: Italian, Ranch, French, Thousand Island, Raspberry or Balsamic Vinaigrette, Caesar or Low-Cal Italian (ALL GF|VG)

Add Any Salad Topper: 35¢ per person per topping
Croutons (Not GF), Crumbled Bacon (Not VG), Mandarin Orange, Kiwi, Dried Cranberries, Pecans, Almonds or Pineapple. Strawberries or Blueberries (Subject to Market Price) (ALL GF|VG)

Add a Grilled & Chilled Boneless Breast of Chicken (4 oz.) for \$3.00 (GF)

Picnics

We're Grilling - While You're Chilling

All American Buffet - All Entrees are Grilled

Entree Selections:

- 1/3 Pound Hamburger (GF) with Bun
- Jumbo All Beef Hot Dog (GF) (6:1) with Bun (Steamed or Grilled)
- BBQ Chicken (GF) (Assorted Pieces): *Sauced or BBQ Spice Rub*
- Boneless Breast of Chicken (GF) with Kaiser Roll (add \$1.35)
- Italian Link Sausage (GF) with Bun
- Fresh or Smoked Polish Sausage (GF) with Bun
- Bratwurst (GF) with Bun
- Teriyaki Glazed Beef Brochette (add \$3.95)
- Chicken & Pineapple Brochette (add \$3.95) (GF)
- 1/4 Slab of BBQ Ribs* (add \$2.90) (GF)
- Boneless Pork Chop (GF) with Kaiser Roll (add \$1.60)

Side Dish Selections:

- Homestyle Baked Beans (GF) (Add Ground Beef for 50¢)
- Baby Russet Potatoes with Garlic & Rosemary (add 50¢) (GF|VG)
- Half Ear of Corn in the Husk with Butter (add 50¢ - Seasonal) (GF|VG)
- Kernel Corn (GF|VG)
- Assorted Chips (GF|VG) (Individual Bag)
- Red Skin Potato Salad (GF|VG)
- Rotini Pasta Salad (VG)
- Coleslaw: *Creamy or Vinaigrette* (GF|VG)
- Watermelon Wedges (GF|VG)
- Cucumber Salad Vinaigrette (add 50¢) (GF|VG)
- Garden Tossed Salad (add 50¢) (GF|VG)

Also Includes: Ketchup, Mustard & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Delivered Package

Pre-Grilled at our Location
Hot & Ready to Serve

3 Entrees & 3 Side Dishes	\$ 11.75
2 Entrees & 3 Side Dishes	\$ 10.25
2 Entrees & 2 Side Dishes	\$ 8.95

Grill On Location Package

Chef Griller(s) • Buffet Attendant(s) • Grill(s) & Equipment • 2 Hour Serving
Duration • Min 150 people • *100-149 people add a \$170.00 Grilling Fee*

3 Entrees & 3 Side Dishes	\$ 14.25
2 Entrees & 3 Side Dishes	\$ 12.95
2 Entrees & 2 Side Dishes	\$ 11.50

All American Condiment Package (GF|VG) (American Cheese, Shredded Lettuce, Diced Tomato, Diced Onion, Relish & Pickle Slices) add 95¢
Add Ons (GF|VG): *Sauteed Onions & Green Peppers for 85¢ | Sauteed Mushrooms for 75¢ | Red Sauce for 50¢ | Sauerkraut for 50¢*

Other Grilling Items are Available (See Next Page) - *Let Us Create Your Custom Menu*

Pig Roasts

Slow Roasted, Juicy & Tasty. Perfect for Any Occasion..... Simply Delicious!

Whole Roasted Pig (GF) \$ 5.50 per pound

Includes: Kaiser Roll, BBQ Sauce (GF|VG) & 9" Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin)

Required Roasting Package: (Choose 1)

Carved On Site (Our Chef Carves the Pig On Site for up to a 4 Hour Location Time) \$ 425.00
100 Pound Minimum with 3 Sides. Add an Alternative Entree to complete your menu. Includes Warming Rack Packages.

Whole Decorated on Plank (You Carve) \$ 295.00
75 Pound Minimum. Includes Warming Rack Packages.

Pig-In-A-Pan (Pig is Pre-Carved. 75 Pound Minimum.) \$ 195.00

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 actual pig weight (before cooking) & will be charged accordingly.
If more than 200 pounds of pig is ordered, an additional carver(s) may be necessary at \$ 275.00 per carver. Pig Side Packages are only available with a Pig Roast.

Pig Sides Package: Choose Any 3 Sides for \$ 4.95

- Baby Russet Potatoes with Garlic & Rosemary (GF|VG)
- Southern Fried Potatoes (GF|VG)
- Homestyle Baked Beans (GF)
- Green Beans: *Almondine or Seasoned* (GF|VG)
- Kernel Corn (GF|VG)
- Add Seasoned Baked Chicken for \$1.25 per piece (GF)*

- Red Skin Potato Salad (GF|VG)
- Rotini Pasta Salad (VG)
- Watermelon Wedges (GF|VG)
- Coleslaw: *Creamy or Vinaigrette* (GF|VG)
- Fresh Cut Fruit Salad (GF|VG)
- Other Sides & Entrees are listed on the next page*

A la Carte Menu Items

Custom Grilling on Location Package \$ 450.00 (Choose the All American Buffet or Items Below)
 Chef Griller • Buffet Attendant • Grill & Equipment • 2 Hour Serving Duration • Up to 150 people

Entree Selections:

- 1/3 Pound Hamburger (GF) with Bun..... \$ 3.50
- Veggie Burger (VG) with Bun..... \$ 3.25
- Jumbo All Beef Hot Dog (6:1) (GF) with Bun..... \$ 2.95
- Sausage Link (4:1) (GF) with Bun..... \$ 3.25
- Brat, Italian or Polish Sausage: Fresh or Smoked*
- Boneless Chicken Breast (4 oz.) (GF) with Kaiser..... \$ 3.25
- Deep Fried or Baked Chicken Piece (GF)..... \$ 1.25
- Baked Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herb or BBQ Spice Rub. **BBQ Sauced is \$1.50 per piece***
- BBQ Ribs (GF): Full Slab.....\$18.50 Half Slab..... \$ 9.50
- 1/4 Slab.....\$ 4.95 2 Rib Portion \$ 3.75
- Boneless Pork Chop (6 oz.) (GF) with Kaiser..... \$ 3.95
- BBQ Pulled Pork (4 oz.) (GF) with Kaiser..... \$ 3.75
- BBQ Beef (4 oz.) (GF) with French Bread..... \$ 3.95
- Italian Beef (4 oz.) with French Bread..... \$ 3.95
- Teriyaki Glazed Beef Brochette..... \$ 5.95
- Chicken & Pineapple Brochette (GF)..... \$ 5.75
- Steaks (GF):*..... Market Price
- T-Bone (14-16 oz.), Filet Mignon (8 oz.), Strip Steak (10-12 oz.)*
- Ribeye* (8 oz.) (GF)..... \$ 11.25

* Subject to Market Price

Side Selections: *All of our Chilled Salads are Homemade!*

- Deluxe Chilled Salad..... \$ 2.10
- Tortellini Pesto (VG), Antipasto (GF), Concord Grape (GF|VG) or Taffy Apple (GF|VG)*
- Premium Chilled Salad..... \$ 1.90
- Fresh Cut Fruit (GF|VG), Bow Tie Pasta (VG), Oriental Noodle (VG), Cucumber Vinaigrette (GF|VG), Gazpacho (GF|VG), or Loaded Potato (Bacon, Cheddar, Sour Cream & Chives) (GF)*
- Traditional Chilled Salad..... \$ 1.60
- Red Skin Potato (GF|VG), Rotini Pasta (VG), Macaroni (VG), Coleslaw: (Creamy or Vinaigrette) (GF|VG), Watermelon Wedge (GF|VG) or Cantaloupe Wedge (GF|VG)*
- Garden Tossed Salad with Tomato & Cucumber (GF|VG) \$ 1.85
- Half Ear of Corn in the Husk with Butter (Seasonal) (GF|VG).... \$ 1.50
- Kernel Corn (GF|VG)..... \$ 1.30
- Homestyle Baked Beans (Add Ground Beef for 50¢) (GF).. \$ 1.30
- Idaho Baked Potato with Butter & Sour Cream (GF|VG).. \$ 2.10
- Baked Sweet Potato with Butter & Brown Sugar (GF|VG) \$ 2.95
- Baby Russet Potatoes with Garlic & Rosemary (GF|VG). \$ 1.95
- Assorted Chips (GF|VG) (Individual Bag)..... \$ 0.75

Don't Forget to Add....

- 10" Black, White or Clear Plastic Plate, Fork, Knife & Napkin \$ 1.45 per setting
- 9" Standard Plate, Fork, Knife & Napkin 50¢ per setting
- Tong \$ 1.00 each | Serving Spoon 50¢ each

Italian Beef with Peppers & Onions \$ 11.30 per pound | Roast Beef: *Thin Cut with Au jus or Thick Cut with Gravy* \$ 10.80 per pound
 (A pound serves up to 5 people) Kaiser Rolls \$ 5.00 per dozen | French Bread \$ 6.05 per dozen

Premium Entree Selection: \$ 2.90 per portion or Added to Any Menu \$ 2.65 per person

Roast Turkey Breast with Gravy | Roast Loin of Pork with Gravy | BBQ Pulled Pork (GF)
London Broil with Mushroom Bordelaise Sauce (add \$3.50) | Carved from the Bone Turkey Breast with Gravy (add \$2.00)

Standard Entree Selection: \$ 2.65 per portion or Added to Any Menu \$ 2.40 per person

Glazed Baked Ham (GF) | Baked Mostaccioli with Mozzarella: Meat or Marinara (VG) Sauce | Bow Tie Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan (VG)
Fettuccini Alfredo (VG) | Italian Sausage Wedges with Peppers & Onions in Marinara (GF) | Polish Sausage Wedges with Sauerkraut (GF)

Beverages

Thirst Quenching Solutions

Chilled Beverages

Canned Sodas (12 oz. Can) or **Bottled Water** (16.9 oz.)
 \$ 18.75 per case (24) | \$ 5.70 per 6 pack
 Assortment of Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, 7-Up, Mountain Dew, A&W Root Beer, Lemon Lipton Brisk Iced Tea, Crush Orange & Dr. Pepper. Or Specify

2 Liter Soda with Cups \$ 3.95 per 2 Liter
 Choice of: Pepsi | Diet Pepsi | Sierra Mist

Cold Beverages with Cups \$ 31.50 per 3 gallons
 Choice of: Iced Tea Sweetened | Iced Tea Unsweetened | Lemonade | Fruit Punch

Bottled Lipton Iced Tea (18.5 oz.) \$ 9.95 per 6 pack
 Choice of: Sweetened | Unsweetened

Cold Milk with Cups (2% or Whole) \$ 6.95 per gallon

Juice with Cups (5.5 oz. Can) 95¢ per can
 Choice of: Assorted | Orange | Apple | Pineapple | Grapefruit | Tomato

Add Ice for \$2.75 per 7 lbs. Bag (we recommend 1 bag of ice per case)
Plastic Ice Bowl (up to 2 bags) for \$4.00 each | Cups are \$1.95 per 25

Hot Beverages

Hot Brewed Beverages with Cups & Condiments Choice of: Regular Coffee | Decaffeinated Coffee | Hot Tea | Hot Chocolate
 Per 50 Cups: Styro Cups are \$ 49.50 | Compostable Cups are \$ 56.50 | Clear Hard Plastic Cups are \$ 64.50

Desserts (ALL VG)

End Your Meal with a Sweet Sensation

To Die For Brownie Barrage (On Tray)

A Tempting Assortment of **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.

48 Piece Platter \$ 52.50 | 24 Piece Platter \$ 29.50

Krispie Treats Platter (On Tray)

New takes on a Classic Treat: Peanut Butter Rice Krispies Drizzled with Chocolate, Original Rice Krispies & Cocoa Krispies.

36 Piece Platter \$ 43.50

Deluxe Sweet Tooth Platter (On Tray)

A sinfully delicious combination of Chocolate Chunk, Peanut Butter & Oatmeal Raisin Cookies with Fudge Brownies & Banana Cakes.

50 Piece Platter \$ 46.95 | 25 Piece Platter \$ 25.25

Elegant Escape Platter (On Tray)

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

48 Piece Platter \$ 51.00 | 24 Piece Platter \$ 28.00

Bakery Fruit Squares

Apple, Strawberry, Blueberry, Lemon, Apricot, Pecan, Raspberry or Cherry

30 Piece \$ 53.00 on Tray | \$ 47.00 Cut Bulk Sheet

Gourmet Mini Cheesecake Platter (On Tray)

A must have! Selections include: Chocolate Curls, Cherry, Pineapple, Peanut Butter Nut, Lemon Coconut & Blueberry.

30 Piece Platter \$ 48.00

Fresh Cut Fruit Display (GF)

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

Large - (serves up to 40) **\$ 56.00 | Small** - (serves up to 20) **\$ 29.50**

Add a 8 oz. Dip for \$5.25 (Strawberry or Caramel Cream)

Creative Watermelon Carving (GF) (Seasonal)

Choice of: Basket, Whale, Carriage or Peacock. Filled with Fresh Cut Fruit Salad. Charmingly garnished with Seasonal Fruits & Berries.

Per Carving - (serves up to 40) **\$ 175.00**

Additional Fruit Salad for replenishing is \$1.90 per portion

9" Baked Pies - (serves 6-7) **\$ 15.00**

Cherry, Dutch Cherry, Apple, Dutch Apple, Blueberry or Pumpkin

9" Cream Pies - (serves 6-7) **\$ 16.00**

Chocolate Silk, Banana Cream, Key Lime, Coconut Cream or Chocolate Peanut Butter

9" Specialty Pies - (serves 6-7) **\$ 19.00**

Pecan, Turtle, Lemon Meringue or Fresh Strawberry

Don't Forget to Add...

6" Black, White or Clear Plastic Plate, Fork & Napkin 65¢ each
6" Standard Plate, Fork & Napkin 40¢ each
Spoon 50¢ each | Tong \$1.00 each | Pie Server \$1.50 each

Baked Pie Squares - Cherry, Apple, Pumpkin or Turtle Brownie **30 Piece \$ 59.00 on Tray | \$ 53.00 Cut Bulk Sheet**

Fudge Brownies - per dozen **\$ 14.00 on Tray**

Let Them Eat Cake - per dozen **\$ 14.00 on Tray**

Assortment of Banana Cake, German Chocolate Cake & Carrot Cake

4" Cookies - per dozen **\$ 17.00 on Tray**

Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, Etc.

2" Cookies - per dozen **\$ 9.00 on Tray**

Assortment of Chocolate Chunk, Oatmeal Raisin & Peanut Butter

Butter Cookies or Italian Cookies - per pound

\$ 16.00 Boxed *On Trays Add \$4.00 per pound*

Cupcakes - Standard Flavors - per dozen **\$ 19.00**

Yellow, Chocolate, White or Marble

Cupcakes - Premium Flavors - per dozen **\$ 23.00**

Carrot, Red Velvet, Lemon or Banana

Cupcakes - Gourmet - per dozen **\$ 26.00**

Assorted Flavors - Filled Jumbo Cupcakes

Mini Pastries - per dozen

Assortment of Cannoli, Cream Puffs, Eclairs, Napoleons, Cheesecake, Dessert Bars & Chocolate Covered Strawberries.

\$ 31.00 on Tray | \$ 27.00 Boxed

Chocolate Covered Strawberries or Cannoli - per dozen

\$ 33.00 on Tray | \$ 29.00 Boxed

Large Cannoli, Cream Horns or Eclairs - per dozen

\$ 52.00 on Tray | \$ 48.00 Boxed

Two Layer Buttercream Cakes

Flavors: Yellow, Chocolate, White, Marble, Carrot, Red Velvet or Banana

Fillings: Strawberry Preserves, Raspberry Preserves, Fresh Banana, Fudge, Custard, Chocolate Custard, German Chocolate, Oreo Mousse, Strawberry Mousse, Raspberry Mousse, or Chocolate Mousse

***** Fresh Strawberry, Cannoli, Tiramisu & Cream Cheese**

Includes: Flowers, Streamers, Balloons, Inscription & Colors

Full Sheet Cake - (22" x 30", serves 75-100) **\$ 159.00 \$ 177.00**

Half Sheet Cake - (11" x 15", serves 35-50) **\$ 90.00 \$ 107.00**

Quarter Sheet Cake - (9" x 13", serves 20-25) **\$ 51.00 \$ 65.00**

12" Round - (serves 25-35) **\$ 61.00 \$ 70.00**

9" Round - (serves 12-16) **\$ 44.00 \$ 51.00**

6" Round - (serves 5-9) **\$ 26.00 \$ 31.00**

For Holiday & Seasonal Dessert - Please Inquire

Breakfast & Brunch

Start Your Day Off Right. Look Online for our **Bi-Monthly Specials**

Power Breakfast

- Scrambled Eggs: *Plain or with Cheddar (GF|VG)*
Add Diced Ham, Onion & Green Pepper for 75¢ (GF)
Breakfast Wrap - 2 Pieces for 50¢ or Breakfast Sandwich for \$1.00
Wrap & Sandwich Descriptions Below.
 - Choice of 2: *Bacon or Sausage - 2 Pieces or Ham (3 oz.) (GF)*
 - Choice of 1: *Southern Fried Potatoes or Hash Browns (GF|VG)*
 - Fresh Cut Fruit Salad (GF|VG)
- \$ 8.95**
Add Biscuit & Gravy for \$3.50 per person

Value Breakfast

- Choice of 1: *Pancakes, French Toast or Waffles - 2 Pieces (VG)*
Served with Butter & Syrup. Biscuit & Gravy (add \$1.00)
 - Choice of 1: *Sausage - 3 Pieces or Ham (3 oz.) (GF)*
 - Choice of 1: *Southern Fried Potatoes, Hash Browns or*
Fresh Cut Fruit Salad (GF|VG)
- \$ 8.25**

The Lumberjack

- Scrambled Eggs: *Plain or with Cheddar (GF|VG)*
Add Diced Ham, Onion & Green Pepper for 75¢ (GF)
Breakfast Wrap - 2 Pieces for 50¢ or Breakfast Sandwich for \$1.00
Descriptions Below.
 - Choice of 2: *Bacon or Sausage - 2 Pieces or Ham (3 oz.) (GF)*
 - Choice of 1: *Pancakes, French Toast or Waffles - 2 Pieces (VG)*
Served with Butter & Syrup. Biscuit & Gravy (add \$1.00)
 - Choice of 1: *Southern Fried Potatoes or Hash Browns (GF|VG)*
- \$ 9.95**
Add Doughnuts - per dozen \$20.00 on Tray | \$16.00 Boxed (VG)
Make it a Brunch - Add Seasoned Baked Chicken for \$1.25 per piece (GF)

The Continental

- Choice of 1: *Fresh Cut Fruit Display, Fresh Cut Fruit Salad or*
Whole Assorted Fruit (GF|VG)
 - Choice of 2: *Breakfast Breads, Coffee Cakes, Muffins or*
Mini Croissants (VG)
 - Choice of 1: *Bottled Water or Assorted Juice*
- \$ 8.25**

Breakfast A la Carte: (Place Settings & Serving Utensils not included with A la Carte Items. Serving Spoon is 50¢ each & Tong is \$ 1.00 each.)

9" Quiche (serves 6-8 people)..... \$ 17.95
1 - Bacon, Onion & Swiss
2 - Ham, Broccoli & Cheddar
3 - Seasonal Vegetables & Cheddar (VG)

Scrambled Eggs with Cheddar (GF|VG)..... \$ 3.25
Add Diced Ham, Onion & Green Pepper for 75¢ (GF)
Make it Egg Whites with Spinach for 85¢ (GF|VG)

Breakfast Sandwich (1 oz.)..... \$ 3.40
Assortment of Egg, Cheese with Meat (Bacon, Sausage or Ham) on
Croissant or Biscuit. *Vegetarian available on Request.*

Breakfast Chicken (2 oz.) Sandwich (1oz.)..... \$ 3.40
Grilled Chicken Breast with Muenster on a Cluster Roll.

Breakfast Wrap (Scrambled Eggs, Cheddar & Salsa) (VG) \$ 2.95

Biscuit & Gravy..... \$ 3.50

Pancakes or Waffle - 2 Pieces (VG)..... \$ 2.25
French Toast - 2 Pieces (VG)..... \$ 2.75
with Butter & Syrup

Southern Fried Potatoes or Hash Browns (GF|VG).... \$ 2.25

Bacon or Sausage - 2 Piece or Ham (3 oz.) (GF)..... \$ 2.75

Fresh Cut Fruit Salad (GF|VG)..... \$ 1.90

Whole Fruit (Apples, Oranges, Bananas & Pears) (GF|VG).. \$ 1.90

Fresh Cut Fruit Display (GF|VG)
Large (serves up to 40) \$ 56.00 | Small (serves up to 20) \$ 29.50

Doughnuts - per dozen (VG)..... \$ 20.00 on Tray | \$ 16.00 Boxed
Doughnut Holes - 24 count (VG)..... \$ 10.00 Boxed
(Holes Available in Cinnamon, Powder Sugar or Plain)

Bagels with Cream Cheese - per dozen (VG)..... \$ 22.00 on Tray
Coffee Cake - (10 Slices) (VG)..... \$ 11.25 on Tray
Breakfast Breads Tray - (45 Slices) (VG)..... \$ 39.75 on Tray
Mini Croissants with Butter - per dozen (VG)..... \$ 12.95 on Tray
Mini Muffins - per dozen (VG)..... \$ 11.50 on Tray

Lighter Choices:

Cottage Cheese (GF|VG) (5 pounds)..... \$ 25.00

Assorted Yogurt (GF|VG) (4 oz. | 12 Count)..... \$ 16.50
Assorted Greek Yogurt (GF|VG) (5 oz. | 20 Count).... \$ 21.50
Add Granola (VG) (2 oz. Cup) for \$1.50

Oatmeal (VG) (Includes Bowl, Spoon & Napkin)..... \$ 1.00
Add Brown Sugar, Raisins or Cranberries (GF|VG) for 50¢

Beverages:

Hot Brewed Beverages with Cups & Condiments - Per 50 Cups
Choice of: Regular Coffee | Decaffeinated Coffee | Hot Tea | Hot Chocolate
Styro Cups are \$ 49.50 | Compostable Cups are \$ 56.50
Clear Hard Plastic Cups are \$ 64.50

Milk (2% or Whole)..... \$ 6.95 per gallon

Bottled Water (16.9 oz).... \$ 18.75 per case | \$ 5.70 per 6 pack

Assorted Juice with Cups (5.5 oz. Can)..... 95¢ per can
Choice of: Assorted | Orange | Apple | Pineapple | Grapefruit | Tomato

Hors D'oeuvres

Our Selection of Appetizers is Extensive - This is just a Sampling

Style Appetizer Package

- Fresh Cut Fruit Display (GF|VG)
- Domestic Cheese Assortment (GF|VG) with Crackers
- Fresh Cut Vegetable Crudités (GF|VG) with Ranch Dip
- Cocktail Sandwiches - (1.5 per)
- Meatballs with: Burgundy Gravy or BBQ Sauce - (3 per)
- Chicken Wings: Fried or Rotisserie Seasoned Baked (GF) - (2 per)
- Glazed Bacon Wrapped Water Chestnuts (GF) - (2 per)
- \$ 11.50 (12 pieces, minimum 25 people)

Starter Appetizer Package

\$ 5.25

The Perfect Addition to Any Menu!

- Choice of 2 Hot Hors D'oeuvres:
- Glazed Bacon Wrapped Water Chestnut (GF)
- Quiche: Lorraine or Florentine (VG)
- Potato Skin: Loaded (GF) or Double Baked (GF)
- Crab Rangoon with Sweet & Sour
- Chicken Wing: Fried, Buffalo or Lemon Pepper
- Meatball in: Burgundy Gravy or BBQ Sauce

- Choice of 1 Cold Hors D'oeuvres:
- Ham & Cream Cheese Pinwheel (GF|VG)
- Salami Coronet with: Cream Cheese or Black Olive (GF)
- Caprese Skewer with Balsamic Vinaigrette (GF|VG)
- Open Faced Cucumber Sandwich (GF|VG)

Minimum 25 people. Place Setting not included.

HOT & COLD HORS D'OEUVRES	Serving Spoon is 50¢ each Tong is \$ 1.00 each	50 PIECE
Phyllo Cup with Short Rib, Fig & Bleu Cheese or Skewer: Candied Apple Pork Belly (GF)		\$ 100.00
Skewer: Shrimp: de Jonghe or Coconut (1 piece)		\$ 96.00
(Cold) Skewer: Smoked Salmon Spiral (Layered with Capers, Cream Cheese & Herbs) (GF)		\$ 95.00
Glazed Bacon Wrapped: Scallop (GF) or Date (GF)		\$ 92.50
Skewer: Beef Teriyaki or Crab Cake with Remoulade		\$ 90.50
Skewer: Chicken: Pesto (GF), Teriyaki, Hawaiian with Sweet & Sour (GF), or Satay with Peanut Sauce (GF)		\$ 86.50
Mini Gourmet Pizza: Fig, Onion & Bleu Cheese (VG), Spinach & Goat Cheese (VG), Vegetable (VG), Sausage, Pepperoni, or Cheese (VG)		\$ 85.00
Mushroom Cap Filled with: Spinach (GF VG), Italian Sausage (GF), or Crab & Spices (GF)		\$ 79.00
Mini Sandwich: BBQ Pulled Pork (GF) with Hawaiian Roll & Pickle Cheeseburger (GF) with Bun, Ketchup, Mustard & Pickle Hot Dog (GF) with Bun, Diced Onion & Mustard Grilled Chicken & Pepper Jack Cheese (GF) with Roll Marsala Portabella Mushroom (GF VG) with Hawaiian Roll		\$ 79.00
Quiche: Lorraine (Bacon, Onion & Swiss) or Florentine (VG)		\$ 72.00
(Cold) Skewer: Caprese with Balsamic Vinaigrette (Fresh Mozzarella Ciliegine, Grape Tomato & Fresh Basil) (GF VG)		\$ 67.00
Spring Roll with Soy Sauce: Chicken or Vegetable or Rubeen Spring Roll with Thousand Island		\$ 63.00
Glazed Bacon Wrapped Water Chestnut (GF) or Crab Rangoon with Sweet & Sour		\$ 61.00
(Cold) Skewer: Antipasto (Salami, Provolone, Sun-dried Tomato, Artichoke & Kalamata Olive) (GF)		\$ 61.00
(Cold) Skewer: Domestic Cheese (Cheddar, Mozzarella, American & Grape) (GF VG)		\$ 57.50
(Cold) Skewer: Fresh Cut Fruit (Cantaloupe, Honeydew, Pineapple & Grape) (GF VG)		\$ 57.00
Potato Skin: Loaded (Cheddar, Bacon & Chives) (GF) or Double Baked (GF)		\$ 49.50
(Cold) Ham & Cream Cheese Pinwheel (GF)		\$ 41.00
Chicken Tender: Fried, Buffalo, Orange, or Sweet & Sour <i>Add a Dip for Chicken (8 oz. Container): BBQ, Ranch, Bleu Cheese, Hot Sauce or Honey Mustard for \$5.25</i>		\$ 39.00
Chicken Wing: Fried, Buffalo, Orange, Teriyaki, Rotisserie (GF), or Lemon Pepper (GF)		\$ 39.00
Quesadilla Section: Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese (VG)		\$ 39.00
Meatball with: Burgundy Gravy, Marinara, BBQ Sauce, or Sweet & Sour or Italian Sausage Chunk in Marinara (GF)		\$ 34.00

Hot Appetizer Variety Platter - 100 Pieces \$ 87.00

Lemon Pepper Baked Chicken Wing (GF) | Glazed Bacon Wrapped Water Chestnut (GF)
Meatballs with BBQ or Burgundy Gravy | Italian Sausage Chunk in Marinara (GF)

Don't Forget the Place Settings

7" Black, White or Clear Plastic Plate, Fork & Napkin 70¢ each
7" Standard Plate, Fork & Napkin 45¢ each

Party & Sandwich Platters

Our Selection of Appetizers is Extensive - This is just a Sampling

Fruits

Fresh Cut Fruit Display (GF|VG)

Fresh slices of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed. Garnished with Grapes.

Large - (serves up to 40) **\$ 56.00** | **Small** - (serves up to 20) **\$ 29.50**
Add a 8 oz. Dip for \$5.25 (Strawberry or Caramel Cream)

Cheeses

Domestic Cheese Assortment (GF|VG)

This winning combination of American, Jalapeño, Swiss & Cheddar Jack Cheese slices surround a wedge of Brie with Brown Sugar & Pecans. Gouda Wedges & Cheddar Cubes add to the experience. Garnished with Grapes & Includes a Variety of Crackers.

Large - (serves up to 45) **\$ 71.95** | **Small** - (serves up to 25) **\$ 39.50**

Meats & Cheeses

Julienne Cheese & Sausage Platter (GF)

A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Garnished with Grapes.

Large - (serves up to 45) **\$ 69.95** | **Small** - (serves up to 25) **\$ 38.95**

Cheese & Sausage Sampler Tray (GF)

A scrumptious combination of Muenster, Mozzarella & Cheddar Cheeses accompanied with Pepperoni & Cubed Salami.

Large - (serves up to 45) **\$ 74.25** | **Small** - (serves up to 25) **\$ 39.75**

Include a variety of Crackers:

Large - 3 Sleeves | Small - 2 Sleeves

Add an extra Sleeve of Crackers for \$3.25

Veggies

Fresh Cut Vegetable Crudités (GF|VG)

Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins & Bell Pepper Strips displayed elegantly. Includes Ranch Dip.

Large - (serves up to 45) **\$ 46.00** | **Small** - (serves up to 25) **\$ 25.25**

Marinated Vegetable Platter (GF|VG)

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

Large - (serves up to 45) **\$ 59.00**

Seafood

Jumbo Gulf Shrimp Tray (GF)

Served with Cocktail Sauce & Lemon Wedges.

50 Pieces - (Largest Shrimp available! 18 piece per # average) **\$ 85.00**

Dips

Dips - 32 oz. Containers (serves up to 20): **\$27.50**

Bruschetta Dip (GF|VG) with Crostinis (VG)

Roasted Red Pepper Hummus (GF|VG) with Pita Chips (VG)

Spinach & Artichoke Dip (GF|VG) with Pita Chips (VG)

Fresh Salsa (GF|VG) with Tortilla Chips (GF|VG)

Pico de Gallo (GF|VG) with Tortilla Chips (GF|VG)

Black Bean & Corn Dip (GF|VG) with Tortilla Chips (GF|VG)

Traditional

Petite Sandwich Platter

Assorted Bakery Fresh Mini Sandwiches prepared with:

- Roast Beef with Cheddar
- Deli Ham with American
- Oven Roasted Turkey Breast with Swiss
- Honey Mustard & Mayonnaise on the side

30 Piece Platter \$ 63.00 | **15 Piece Platter \$ 34.50**

Mini Croissant Platter

Assorted Bakery Fresh Croissants prepared with:

- Roast Beef with Cheddar
- Deli Ham with American
- Oven Roasted Turkey Breast with Swiss
- Honey Mustard & Mayonnaise on the side

30 Piece Platter \$ 67.00 | **15 Piece Platter \$ 35.95**

Mini American Sub Platter

Handcrafted Mini Subs prepared on French Bread with Oven Roasted Turkey Breast, Salami, Deli Ham, American & Swiss Cheeses. Italian Dressing & Mayonnaise on the side

30 Piece Platter \$ 62.00 | **16 Piece Platter \$ 33.50**

Add Lettuce & Tomato for 50¢ per person

Cocktail Sandwich Platter

Triangles of White & Wheat Bread prepared with:

- Deli Ham with American & Mayonnaise
- Oven Roasted Turkey Breast with Swiss & Mayonnaise
- Homemade Chicken Salad

40 Piece Platter \$ 52.00

Gourmet

Ravenous Wraps

A modern combination of Colored Wraps:

- Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped in a Spinach Tortilla
- Deli Ham with Grilled Pineapple, Lettuce & Honey Mustard wrapped in a Tomato Tortilla
- Oven Roasted Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped in a Flour Tortilla

18 Piece Platter \$ 77.00

Spiral Platter

These Spectacular Bite-Size Spirals include:

- Roasted Red Pepper & Portabella Mushroom with Spinach & Balsamic Vinaigrette Spread wrapped in a Tomato Tortilla (VG)
- Oven Roasted Turkey Breast with Mixed Greens, Mozzarella & Ranch Spread wrapped in a Flour Tortilla
- Grilled & Chilled Chicken Slices with Romaine, Red Onion, Parmesan & Caesar Spread wrapped in a Spinach Tortilla

36 Piece Platter \$ 58.25

Vegetarian

Mini Vegetarian Sandwiches (VG)

An Assortment of Fresh Sandwiches prepared with:

- Roasted Red Pepper with Portabella Mushroom
 - Grilled Zucchini with Spinach
 - Cucumber with Spinach & Tomato
 - Served with Balsamic Vinaigrette on the side
- On Croissants or Wheat Rolls

30 Piece \$ 55.75 | **15 Piece \$ 30.00**

Don't Forget to Add....

7" Black, White or Clear Plastic Plate, Fork & Napkin 70¢ each
7" Standard Plate, Fork & Napkin 45¢ each
Serving Spoon 50¢ each | Tong \$1.00 each

Touch of Class Service Package

Designed for you to sit back, relax & enjoy. We will take care of it all!

Our friendly staff will be available to serve & replenish your buffet along with clearing guest tables after the serve.

Includes: Uniformed Buffet Attendants | Elegant Buffet Presentation - Colored Overlays, Props & Elevations | Beautiful Fresh Cut Flowers & Greenery to Accent your Buffet | Contemporary Chafing Dishes | All Buffet Equipment | White Linen Tablecloths & White Skirts for the Buffet

(Buffet tables, guest tables & prep tables are provided by the customer or you may rent them through us. Buffet Style only.)

\$ 7.95 per person (Based on a Minimum of 100 people & a 3 Hour Event Time.)

Service Package pricing may vary depending upon the complexity of the event site for labor & equipment. Gratuities are encouraged at customer's discretion. (Suggested rate 3-18%)

Other Optional Items Available *(Staff Package may be required for certain items)*

Open Bar Packages, Cash Bar, Tab Bar and Non-Alcoholic Beverages are Available

Chef Carver - (1 Carver per 125 people) \$ 295.00

White Linen Tablecloths \$ 7.00 each | Colored Linen Tablecloths Prices based on size & color
White or Colored Linen Napkins 75¢ each | Disposable Plastic Tablecloths \$ 5.50 each

Specialty Table Package \$ 19.50 per six or eight foot table
A white linen tablecloth & 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 & colored skirt are an additional charge.)*

Plastic Salt or Pepper Shaker \$ 2.00 each

Other Brochures & Flyers

Full Service Menu - Upscale Menus with Service Staff. Plated, Family or Buffet Style, Cocktail Receptions & Action Stations. China or Single Use.

The Horticultural Center - A Joliet Park District Facility Beautiful Bird Haven Greenhouses & Gardens. 254 Sit Down | 299 Reception Style

Bi-Monthly Specials - Seasonally Inspired Menus: Breakfast - Lunch - Dinner

Other Flyers

We Offer Many Other Products & Services

We Are Your ONE-STOP-SHOP!

Vegetarian Menu
Gluten Free Menu
Kid's Menu
S'mores Station

Ice Cream / Sundae Bar Carts
Specialty Food Carts
Candy Buffets
Professional DJ

Rentals of All Types
Centerpieces
Clowns, Magic & More
Don't See It, Just Ask

Proud Members of:



Venues & Locations

We can find the Perfect Setting for Your Occasion - Ask for our Complete Flyer

The Horticultural Center

Joliet, IL



A Joliet Park District Facility - Attached to the Bird Haven Greenhouse & Gardens
Sales & Catering handled exclusively by Cutting Edge - 815-725-9001

Step away from the norm and into a Natural Setting. Imagine your guests strolling through outdoor gardens and indoor garden greenhouses with a waterfall, fountains & bridges. Dine in our magnificent banquet facility with white garden chairs, beautiful chandeliers, access to a charming outdoor, covered deck with patio seating & Private Bridal Room. Your special day will be remembered for its picture perfect setting.



254 People Sit-Down

| 299 People Reception Style

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Notes

We are happy to Customize a Complete Menu for you.