



Corporate & Social Events Menu 2012

(Our Full Service Menu is available for more Upscale Fine Dining.)



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

Make Your Next Event..... Unforgettable

We are more than happy to Custom Tailor a Complete Package for you.

Put Our Expertise to Work for You!

| | | |
|----------------------------|--------------------------------------|-------------------------------|
| Casual to Elegant | Beverage & Liquor Service | Breakfast & Brunch |
| All Occasions | Picnics & Pig Roasts | Box Lunches |
| Over 100 Appetizers | Grilling On Location | Bi-Monthly Specials |
| Party Trays | Pick Up or Delivery | Unique Locations |
| Customized Menus | Tents, Tables & Chairs | One-Stop-Shopping |
| Theme Menus | Entertainment | 15 to 15,000 guests |

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

Cutting Edge - Your Green Caterer!
Ask about our options.






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A Quick Guide to all we have to offer.

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Terms & Conditions:

- **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** is 15 people. **Increments of 5 people.** 10 people minimum with a flat \$10 Under the Minimum Charge.
- **Final Counts** are due four (4) days prior to your event date.
- **Deposits:** \$25 - \$200 deposit or an email confirmation on delivered packages or \$200-\$1000 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 & are optional, but encouraged upon customer's own discretion. *(Suggested rate 3-18%)*
- **Warming Rack Packages** are \$9.75 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 back 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 \$1.50 each. Sterno are \$1.25 each. Wire racks are \$5.75 each.
- **Standard Disposable Place Settings** (9" 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 20¢ for a 9" plate size or deduct 15¢ for a 7" plate size.
- Upgrade to our High Quality: **Black Marble Prestige Plastic Plate:** 9" for 30¢ or 10.25" for 90¢ ⇨ **White Prestige Plastic Plate:** 10.25" for \$1.00
 ⇨ **GO GREEN:** 10" Compostable Place Settings for 20¢

Hot Buffets

**Our Most Popular Buffet Can Be Used for Lunch or Dinner. Hundreds of Combinations.
Don't See Something, Just Ask. We Can Create a Custom Menu Tailored to Meet Your Needs.**

Entree Selections:

- Roast Sirloin of Beef: *Thick or Thin Cut with Au jus, Demi-Glace or Gravy*
- Italian Beef Au jus with Peppers & Onion (add 35¢)
Our USDA Choice Beef Slow Roasted & Sliced On Our Premises!
- Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Mostaccioli: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
- Italian Sausage Wedges or Whole with Peppers & Onions in Marinara
- Polish Sausage Wedges or Whole with Sauerkraut
- Grilled Bratwurst with Sauerkraut
- London Broil with Mushroom Bordelaise Sauce (add \$2.95)
- Pulled Pork: *Tex-Mex Spiced or BBQ Sauced (add 25¢)*
- Chicken Tenders - 2 Piece (add 20¢)
Add a 8 oz. Dip for \$4.50: BBQ, Ranch, Frank's Hot Sauce or Honey Mustard
- Roast Turkey Breast with Gravy
- Roast Loin of Pork with Gravy
- Baked Ham: *Honey or Pineapple Glaze*
- Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
- Hot Corkscrew Pasta Tossed with Basil & Vegetables
- Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
- Lemon Linguini with Sun-dried Tomato
- Fettuccini Alfredo
- Boneless Breast of Chicken with Sauce (add \$1.25)
Sauce Choice: Napa Valley, Marsala, Picata or Tomato Basil
- Stuffed Shells with Vodka Sauce (add \$1.50)
- Cheese Tortellini with Red Pepper Pesto (add \$1.25)
Add Jardiniere: \$3.95 (8 oz.) ⇄ \$5.95 (16 oz.)

Salad Selections: ***All of our Salads are Homemade!***

- Red Skin Potato Salad
 - Cole Slaw: *Creamy or Vinaigrette*
 - Rotini Pasta Salad
 - Macaroni Salad
 - Fresh Cut Fruit Salad
 - Bow Tie Pasta Salad (add 35¢)
 - Taffy Apple Salad (add 45¢)
 - Gazpacho Salad (add 45¢)
 - Cucumber Salad Vinaigrette (add 45¢)
 - Garden Tossed Salad with Tomato & Cucumber (add 90¢)
 - Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons (add 90¢)
 - Chef's Caesar Salad with Red Onion, Parmesan & Croutons (add 90¢)
 - Spring Mix Salad with Tomato & Cucumber (add 90¢)
- Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian*
- Add Any Salad Topper: 25¢ per person per topping
Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple*

Hot Side Dish Selections:

- Broccoli Spears: *Garlic Sauce or Buttered*
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Riviera Blend (Green Beans, Wax Beans & Baby Carrots)
- Chef's Choice Vegetable Stir Fry
- Baby Carrots: *Glazed or Dill Butter*
- Green Beans: *Almondine, Tomato Basil, or Bacon & Onion*
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Beans: *Baked with Brown Sugar or Refried*
- Asparagus: *Hollandaise Sauce or Buttered (add \$1.75)*
- Whipped Potatoes: *3 Cheeses, Garlic or Buttered*
- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Bacon & Onion, Garlic & Rosemary, or Garlic & Parmesan*
- Au Gratin Potatoes
- Rice: *Wild Rice with Sautéed Mushrooms, Pilaf or Spanish*
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy
- Idaho Baked Potato with Butter & Sour Cream (add 75¢)
- Pommes Dauphinoise (add \$1.25)
Sliced Potato Layers with Custard Cream & Gruyere Cheese

3 Entrees, 1 Salad & 2 Hot Sides - \$ 10.30

3 Entrees, 1 Salad & 1 Hot Side - \$ 9.05

3 Entrees & 2 Salads - \$ 8.50

2 Entrees, 1 Salad & 2 Hot Sides - \$ 8.55

2 Entrees, 2 Salads & 1 Hot Side - \$ 8.15

2 Entrees & 3 Salads - \$ 7.95

2 Entrees, 1 Salad & 1 Hot Side - \$ 7.55

2 Entrees & 2 Salads - \$ 6.95

Menus Include Bread, Butter & Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin).

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00
GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Cold Buffets

Light, Cool & Refreshing. Excellent Choice for Lunch.

Lite & Lively Buffet

- 1.5 Mini 2" American Sub
Handcrafted Mini Subs prepared on French Bread with Turkey Breast, Genoa Salami, Honey Baked Ham, American & Swiss Cheeses.
 - 1 Petite Sandwich
Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ⇨ Honey Baked Ham with American on a Rye Roll ⇨ Turkey Breast with Swiss on a Wheat Roll.
Honey Dijon Mustard & Mayonnaise on the side.
 - Sandwich Condiments
Lettuce, Tomato, Onion, Italian Dressing, Mayonnaise & Honey Dijon Mustard on the side.
 - 2 Side Selections
- \$ 6.85

*Upgrade the Petite Sandwich to a Croissant for 40¢
Add a Chicken or Tuna Salad on Croissant for \$1.75 each
Add Fudge Brownie Squares for \$12.95 per dozen*

Grand Tea Buffet

- 1 Ravenous Wrap
A Trendy combination of Multicolored Tortilla Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped with a Spinach Tortilla ⇨ Honey Baked Ham with Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla ⇨ Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla.
 - 1 Petite Sandwich
Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ⇨ Honey Baked Ham with American on a Rye Roll ⇨ Turkey Breast with Swiss on a Wheat Roll.
Honey Dijon Mustard & Mayonnaise on the side.
 - 2 Side Selections
- \$ 7.95

*Add Baked Slices for \$42.00 per 24 Piece
Apple, Cherry, Pumpkin or Turtle Brownie*

Gourmet Cold Buffet

- 1 Mini Beef Sirloin on Rosemary Ciabattini Bread
Seasoned Grilled & Chilled Thin Sliced Sirloin of Beef with Gorgonzola Spread.
 - 1 Mini Lemon Pepper Chicken Breast on Croissant
Oven Roasted Lemon Pepper Seasoned & Chilled Boneless Breast of Chicken. Served with Honey Dijon Mustard on the Side.
 - 2 Side Selections
- \$ 9.40
- Upgrade Beef Sirloin to Filet Tenderloin for \$1.90
Add Assorted 2" Cookies for \$7.95 per dozen*

Deluxe Deli Buffet

- Sliced Meat Platter
Medium Roast Beef ⇨ Turkey Breast ⇨ Honey Baked Ham all Thinly Sliced & Artistically Arranged on a Platter.
Honey Dijon Mustard & Mayonnaise on the side.
 - Thin Sliced Cheese Assortment
Thinly Sliced American ⇨ Cheddar ⇨ Swiss Cheeses.
 - 1.5 Sliced Dinner Rolls
 - 2 Side Selections
- \$ 7.25
- Upgrade to Provolone, Muenster & Jalapeño Cheeses for 15¢
Add our To Die For Brownie Barrage:
\$49.75 per 48 Piece Platter ⇨ \$27.25 per 24 Piece Platter*

[Dessert Options - Page 15](#)

[Beverages - Page 18](#)

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

- | | |
|---|--|
| • Red Skin Potato Salad | • Fudge Brownie |
| • Cole Slaw: <i>Creamy or Vinaigrette</i> | • Bow Tie Pasta Salad (add 35¢) |
| • Rotini Pasta Salad | • Taffy Apple Salad (add 45¢) |
| • Macaroni Salad | • Gazpacho Salad (add 45¢) |
| • Fresh Cut Fruit Salad | • Cucumber Salad Vinaigrette (add 45¢) |
| • Grape Cluster | • Oriental Noodle Salad (add 45¢) |
| • Potato Chips or Pretzels | • Concord Grape Salad (add 60¢) |
| • Cookie | • Garden Tossed Salad (add 60¢) |

Other Homemade Salads Also Available.

Don't Forget To Add...

Deli Condiment Package:
Onion, Lettuce, Tomato & Pickle Slices.

Relish Condiment Package:
Olives, Pickle Spears, Pepperoncini & Cherry Tomato Peppers.

80¢ for 1 Package
or
Both Packages for \$1.40

Menus Include Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin).

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇨ White - 10.25" for \$1.00
GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

[Customized Menus are a Welcome Request.](#)

[Staffing Options - Page 20](#)

From the Garden

Large Individual Salads - A Healthy Alternative.

Julienne Salad

Iceberg & Romaine Salad Mix with Tomato, Onion, Cucumber, Julienne Turkey Breast, Honey Baked Ham, American & Swiss Cheeses.

\$ 5.75

Cobb Salad

Mixed Salad Greens with Diced Turkey Breast, Diced Tomato, Diced Cucumber, Shredded Cheddar Cheese, Chopped Egg, Bacon Bits & Sliced Radishes.

\$ 5.75

Chopped Salad

Garden Greens with Chunks of Chicken, Crumbled Bleu Cheese, Pasta, Tomatoes, Bacon Bits & Green Onions.

\$ 5.75

Garden Salads:

- Garden Tossed Salad with Tomato & Cucumber
- Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
- Chef's Caesar Salad with Red Onion, Parmesan & Croutons
- Spring Mix Salad with Tomato & Cucumber

\$ 4.50

Add a Grilled & Chilled Boneless Breast of Chicken for \$2.45

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

Add Any Salad Topper: 25¢ per person per topping
Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple

Add our Homemade Croutons: 25¢

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Soup & Chili

Homemade, Hot & Delicious.

We Can Make Any Soup!

Chicken Noodle ✧ Chicken with Rice ✧ Beef Vegetable ✧ Beef Noodle
Beef Barley ✧ Tomato ✧ Tomato Vegetable ✧ French Onion ✧ Minestrone
Cream of: Chicken ✧ Chicken with Rice ✧ Broccoli ✧ Load Baked Potato
or Just Ask!

Chili Choice: Beef or Vegetarian

Add Shredded Cheddar Cheese & Onions for 55¢

Soup:

Includes Bowl, Spoon & Crackers
\$ 3.25

Chili:

Includes Bowl, Spoon & Crackers
\$ 3.75

Add a Bread Bowl for \$2.00

Increments of 5. Ladle not included. Heavy Duty Reusable Ladle is \$6.95 each.

Box Lunches

Box Lunches can be turned into a Buffet, just say.... "Out of the Box, Please"

American Sub

\$ 7.75

Turkey Breast, Genoa Salami, Honey Baked Ham, American & Swiss Cheeses topped with Lettuce, Tomato & Onion on French Bread. Italian Dressing & Mayonnaise on the Side.

Little Italy

\$ 7.95

Genoa Salami, Capicola, Mortadella, Provolone Cheese, Romaine Lettuce, Tomato & Red Onion. Italian Dressing on the Side. *Choice of: French Bread, Corn Dusted Kaiser Roll or Flour Tortilla Wrap.*
On a Croissant Add 25¢ or on a Tomato Focaccia Roll Add 45¢.

Deli Box

\$ 7.50

Choice of: Roast Beef with Cheddar Cheese ⇨ Turkey Breast with Swiss Cheese ⇨ Honey Baked Ham with American Cheese. Topped with Lettuce & Tomato. Mustard & Mayonnaise on the Side.
Choice of: Corn Dusted Kaiser Roll or Flour Tortilla Wrap.
On a Croissant Add 25¢ or on a Tomato Focaccia Roll Add 45¢.

Chicken Caesar Wrap

\$ 7.75

Grilled & Chilled All White Chicken Strips with Romaine Lettuce, Red Onion, Parmesan & Caesar Dressing wrapped in a Flour Tortilla.

Chicken Malibu

\$ 7.75

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

Sunburst

\$ 7.75

Italian Seasoned Grilled & Chilled Boneless Chicken Breast with Lettuce & Tomato on a Flaky Croissant. Italian Dressing & Mayonnaise on the Side.

Thai Chicken Wrap

\$ 7.75

Deep Fried & then Chilled Boneless Breast of Chicken Sliced into Strips & Glazed with our Orange Sauce with Lettuce, Tomato & Avocado Spread wrapped in a Flour Tortilla. Ginger Sesame Dressing on the Side.

Ciabattini Club

\$ 7.95

2 Chef prepared Sandwiches consisting of: Roast Turkey Breast with Sliced Apple & Cranberry Brie Spread on Rosemary Ciabattini Bread ⇨ Honey Teriyaki Sliced Pork Loin with Grilled Pineapple on Original Ciabattini Bread.

California Croissant

\$ 7.95

Turkey Breast, Swiss Cheese, Tomato & Avocado Spread topped with Sprouts & Bacon Bits on a Flaky Croissant.

Mesquite Chicken Breast Salad

\$ 7.75

Chunks of Grilled & Chilled Boneless Chicken Breast with Pea Pods, Peppers, Zucchini & Tomato tossed with our Dill Dijon Dressing.

Fin or Feather

\$ 7.50

Choice of Freshly Made: Tuna or Chicken Salad on a Flaky Croissant or Stuffed in a Beef Steak Tomato with Saltine Crackers.

Trio Salad

\$ 7.95

Cottage Cheese, Chicken Salad & Tuna Salad
Choice of: Toast Points or Saltine Crackers. (No Side Selections)

Vegetarian Bistro

\$ 7.95

Marinated Grilled & Chilled Slices of Yellow Squash, Portabella Mushroom & Red Pepper with Mozzarella Cheese on Multi Grain Bread. Pesto Mayonnaise on the Side.

Vegetarian Delight

\$ 7.95

Fresh Spinach Leaves, Shaved Carrots, Slices of Cucumber, Tomato, Roasted Red Pepper & Grilled Zucchini on Multi Grain Bread. Balsamic Vinaigrette on the Side.

Breaktime Snack

\$ 4.65

Fresh Cut Celery, Carrots & Broccoli Florets accompanied by a Grape Cluster. *Choice of: Ranch or Dill Dip.*
(No Side Selections or Cookie)

Box Lunches Include:

2 Side Selections, a Cookie & Deluxe Individual Packaging.

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

- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Macaroni Salad
- Fresh Cut Fruit Salad
- Grape Cluster
- Potato Chips or Pretzels
- Bow Tie Pasta Salad (add 35¢)
- Taffy Apple Salad (add 45¢)
- Gazpacho Salad (add 45¢)
- Cucumber Salad Vinaigrette (add 45¢)
- Oriental Noodle Salad (add 45¢)
- Concord Grape Salad (add 60¢)
- Garden Tossed Salad (add 60¢)

Other Homemade Salads Also Available.

Don't Forget To Add...

Dill Pickle Spear 25¢

Box Garnish: 35¢
Cherry Tomato Pepper, Black Olives & Pepperoncini.

Assorted Canned Sodas \$ 3.95 / 6 Pack

More Beverage Options - Page 18.

Additional Side Selection \$ 1.15
Comes on the side in its own individual container.

GO GREEN: Get our Green Container - No Additional Charge - Just Ask!

Gourmet Menus

Perfect for any Occasion - Corporate or Social.

Dual Entree Selection:

Dinner

| | |
|---|----------|
| Filet Tenderloin Medallions with Bearnaise Sauce or Peppercorn Demi-Glace <i>(Subject to Market Price)</i> & 3 Piece Grilled Jumbo Shrimp de Jonghe Brochette..... | \$ 20.95 |
| Boneless Breast of Chicken with Sauce..... | \$ 17.95 |
| London Broil with Mushroom Bordelaise Sauce & Boneless Breast of Chicken with Sauce..... | \$ 13.25 |
| <i>Chicken Sauce Choice: Napa Valley (White Wine Cream), Marsala Wine, Picata or Tomato Basil</i> | |

Entree Selection:

Lunch

Dinner

| | | |
|--|----------|----------|
| Filet Tenderloin Medallions with Bearnaise Sauce or Peppercorn Demi-Glace <i>(Subject to Market Price)</i> | \$ 17.95 | |
| 14 oz. Cut of Roast Prime Rib of Beef with Au jus or Peppercorn Demi-Glace <i>(Subject to Market Price)</i> | \$ 16.95 | |
| London Broil with Mushroom Bordelaise Sauce..... | \$ 13.25 | |
| Stuffed Boneless Breast of Chicken <i>(8 oz. Dinner)</i> | \$ 12.75 | |
| Ballotine de Poulet - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette | | |
| Italiano - with Prosciutto & Provolone with a Marsala Wine Sauce | | |
| Florentine - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay | | |
| Boneless Breast of Chicken <i>(5 oz. Lunch & 8 oz. Dinner)</i> | \$ 8.95 | \$ 11.75 |
| Danielle - Breaded topped with minced Red Onion, Bay Shrimp & Scallops with our Wine Dill Sauce | | |
| Oscar - Breaded topped with Crabmeat Stuffing & Asparagus with Bearnaise Sauce | | |
| de Jonghe - Grilled topped with Plump Gulf Shrimp de Jonghe | | |
| Boneless Breast of Chicken <i>(5 oz. Lunch & 8 oz. Dinner)</i> | \$ 8.75 | \$ 11.25 |
| Saltimbocca - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce | | |
| Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone | | |
| Boneless Breast of Chicken with Sauce <i>(5 oz. Lunch & 8 oz. Dinner)</i> | \$ 8.50 | \$ 10.25 |
| Sauce Choice: Napa Valley (White Wine Cream), Marsala Wine, Picata or Tomato Basil | | |
| Boneless Pork Chop - Southern Fried or Grilled Seasoned with Eight Herbs & Spices..... | \$ 7.95 | \$ 10.95 |
| Grilled Salmon Filet with Bourbon Caramelized Onion or with Champagne Sauce..... | \$ 11.95 | |
| Broiled Orange Roughy with Lemon Butter..... | \$ 11.95 | |
| Pan Seared Herb Encrusted Tilapia with Oregano, Basil & Cilantro with White Wine & Lemon..... | \$ 11.95 | |
| Vegetarian Filet - Seasoned Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Pepper, Red Onion & Broccoli..... | \$ 8.95 | |
| Eggplant Parmesan..... | \$ 8.95 | |

Hot Side Dish Selections: *(Choice of 2)*

- Broccoli Spears: *Garlic Sauce or Buttered*
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Riviera Blend (Green Beans, Wax Beans & Baby Carrots)
- Chef's Choice Vegetable Stir Fry
- Baby Carrots: *Glazed or Dill Butter*
- Green Beans: *Almondine, Tomato Basil, or Bacon & Onion*
- Asparagus: *Hollandaise Sauce or Buttered (add \$1.75)*
- Whipped Potatoes: *3 Cheeses, Garlic or Buttered*
- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Bacon & Onion, Garlic & Rosemary, or Garlic & Parmesan*
- Au Gratin Potatoes
- Rice: *Wild Rice with Sautéed Mushrooms, Pilaf or Spanish*
- Idaho Baked Potato with Butter & Sour Cream (add 75¢)
- Pommes Dauphinoise (add \$1.25)
Sliced Potato Layers with Custard Cream & Gruyere Cheese

Garden Salad Selections: *(Choice of 1)*

- Garden Tossed Salad with Tomato & Cucumber
- Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
 - Chef's Caesar Salad with Red Onion, Parmesan & Croutons
 - Spring Mix Salad with Tomato & Cucumber

Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian
Add Any Salad Topper: Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 25¢ per person per topping

Menus Include Dinner Roll, Butter & Standard Place Settings *(9" Plate, Fork, Knife & Paper Napkin)*.

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00
 GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Theme Menus

Add our Touch of Class Service Package for an Ultimate Theme Event - See Page 20

Hawaiian Breeze

- Boneless Breast of Chicken Strips Breaded & Glazed with Sweet & Sour
- Tenderloin Beef Stir Fry with Broccoli, Mushroom, Red Onion, Red Pepper, Water Chestnuts & Baby Corn
- Polynesian Fried Rice
- Watermelon Wedges
- Dinner Roll & Butter

\$ 9.95

Add our Chilled Fondue Display for \$41.25 (Serves up to 30 people)

Hawaiian Island Luau

- Orange Citrus Grilled Boneless Breast of Chicken
- Teriyaki Glazed Beef Brochette
A Hearty Kabob of Marinated Beef with Green Pepper, Red Pepper & Onion Topped with Cherry Tomato
- Oriental Noodle Salad
- Fruited Vegetable Stir Fry
- Wild Rice Blend with Sautéed Mushrooms
- Dinner Roll & Butter

\$ 11.25

Wild West Buffet

- BBQ Pulled Pork or Sliced Beef
- Deep Fried Chicken
- Cole Slaw: Creamy or Vinaigrette
- Red Skin Potato Salad
- Baked Beans with Brown Sugar
- Buttered Corn: Cobbette or Kernel
- Kaiser Roll

\$ 8.45

Add 1/4 Slab of BBQ Ribs for \$4.50

Substitute Chicken for 2 piece Chicken Tenders for 20¢

Southerner's Special

- Fried Pork Chop
- Fried Potatoes with Onion, Red & Green Peppers
- Kernel Confetti Corn
- Baked Beans with Brown Sugar
- Dinner Roll & Butter

\$ 7.95

Home Town Chicago

- Italian Beef Au jus with Peppers & Onions with French Bread
- Maxwell Street Polish Sausage with Grilled Onions, Mustard & French Bread
- Baked Potato with Butter & Sour Cream
- Buttered Corn: Cobbette or Kernel

\$ 8.95

Make it a Potato Bar - Add Toppings for 75¢

Broccoli, Shredded Cheddar Cheese, Bacon Bits, Sour Cream & Chives

Add Jardiniere: \$3.95 (8 oz.) ⇄ \$5.95 (16 oz.)

South of the Border

- Chicken & Steak Fajitas
Cilantro Lime Marinated with Onion & Peppers served with Warm Soft Tortilla Shells, Shredded Cheddar & Sour Cream
- Spanish Rice
- Refried Beans
- Tortilla Chips & Salsa

\$ 8.95

Additional Fajitas are \$1.95 each

Add Gazpacho Salad for \$1.35

Add Sliced Jalapeños for \$4.25 (16 oz.)

Quesadilla Especial

- 2 Quesadillas Stuffed with Chicken, Green & Red Peppers, Onions, Cheddar & Monterey Jack Cheeses served with Sour Cream
- Spanish Rice
- Refried Beans
- Tortilla Chips & Salsa

\$ 7.25

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 with Red Wine Vinegar
- Spanish Rice
- Refried Beans
- Tortilla Chips & Salsa

\$ 7.95

Additional Enchiladas are \$1.50 each

Italian Buffet

- Boneless Breast of Chicken Marsala
- Mozzarella Baked Penne Pasta with Italian Sausage Wedges in Marinara
- Italian Style Green Beans
- Chef's Caesar Salad with Red Onion, Parmesan & Croutons
- Parmesan Bread Stick & Butter

\$ 9.50

Add a dozen Mini Cannoli

\$19.50 on Tray ⇄ \$16.00 Boxed

Italian Picnic

- Italian Link Sausage with Peppers & Onions in Marinara with French Bread
- Italian Beef Au jus with Peppers & Onion with Kaiser Roll
- Rotini Pasta Salad
- Buttered Corn: Cobbette or Kernel
- Baked Beans with Brown Sugar

\$ 7.95

Add Jardiniere: \$3.95 (8 oz.) ⇄ \$5.95 (16 oz.)

Add Italian Cookies for \$15.50 per pound

Venice Bistro

- Boneless Breast of Chicken Cacciatore
- Lemon Linguini with Sun-dried Tomatoes
- Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons with Choice of 2 Dressings
- Parmesan Bread Stick & Butter

\$ 8.50

Add Fresh Cut Fruit Salad for \$1.35

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

\$ 8.75

Mediterranean Meal

- 2 Piece Mediterranean Herb Baked Chicken
- Roasted Seasoned Potato Wedges
- 2 Piece Spanikopita - Phyllo Dough with Spinach & Feta Cheese
- Spring Mix Salad with Feta Cheese, Kalamata Olives & our Homemade Lemon Herb Vinaigrette Dressing
- Pita Bread

\$ 7.95

**Other Theme & Custom Menus
are Available**

Bourbon Street Café - \$ 11.95

The Oktoberfest - \$ 8.25

Irish Fest - \$ 7.50

**We Can Handle
Staff, Linens, Entertainment &
All Types of Rentals
We Are Your**

ONE - STOP - SHOP

Menus Include Standard Place Settings (9" Plate, Fork, Knife & Paper Napkin).

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00

GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Fast Luncheons

Check Out These **BUDGET SAVERS** - 6 MEALS UNDER \$6

Mostaccioli or Spaghetti

- Choice of: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
- Garden Tossed Salad with Tomato & Cucumber
- Parmesan Bread Stick & Butter

\$ 5.95

Add a Grilled Boneless Breast of Chicken for \$2.45

Add Italian Sausage Wedges in Marinara for \$1.95

Add Assorted 2" Cookies for \$7.95 per dozen

3 Beef Tacos

- Hard Corn Shells & Warm Flour Tortillas
- Served with Lettuce, Tomato, Cheddar Cheese & Salsa
- Spanish Rice
- Refried Beans

\$ 5.95

Substitute Beef for Chicken for 65¢

Add Sliced Jalapeños for \$4.25 (16 oz.)

Baked Potato Bar

- Idaho Baked Potato with Butter, Broccoli, Shredded Cheddar Cheese, Bacon Bits, Sour Cream & Chives
- Garden Tossed Salad with Tomato & Cucumber
- Dinner Roll & Butter

\$ 5.50

Add Soup for \$3.25 or Chili for \$3.75

Add Fettuccini Alfredo \$1.95

3 Piece Chicken

- Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Dinner Roll & Butter

\$ 5.95

Add Fudge Brownies for \$12.95 per dozen

Poorboy's Lunch

- Grilled Poorboy Steak with Grilled Onions & Mozzarella Cheese with 6" French Bread
- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*

\$ 5.95

Add Baked Beans with Brown Sugar for \$1.00

Add Deep Fried Chicken for \$1.05 per piece

Hearty Beef Stew

- Garden Tossed Salad with Tomato & Cucumber
- Dinner Roll & Butter
- 7" Plate, Bowl & Spoon

\$ 5.95

Add a Bread Bowl for \$2.00

Add Mostaccioli: Meat or Marinara Sauce for \$1.95

Homestyle Lunches Homestyle Says it ALL!

Vegetable Selections: (Choice of 1)

- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
 - Baby Carrots: *Glazed or Dill Butter*
- Green Beans: *Almondine, Tomato Basil, or Bacon & Onion*
 - Buttered Corn: *Cobbette, Confetti or Kernel*

Garden Salad Selections: (Choice of 1)

- Garden Tossed Salad with Tomato & Cucumber
- Spinach Salad with Carrots, Red Onion, Tomato, Cucumber & Croutons
- Chef's Caesar Salad with Red Onion, Parmesan & Croutons
- Spring Mix Salad with Tomato & Cucumber

Entree Selection:

Stuffed Pork Chop

\$ 8.45

Seasoned Pork Chop stuffed with Homemade Sage Dressing with Gravy.

Turkey Swirl

\$ 7.25

Homemade Sage Dressing rolled with Turkey Breast with Gravy.

Sumptuous Swirl

\$ 7.25

Whipped Potatoes Rolled with Roast Sirloin of Beef with Mushroom Bordelaise Sauce.

Pepper Steak

\$ 7.95

Sliced Beef Steak with Cherry Tomatoes, Red & Green Pepper in a Rich Tomato Beef Gravy & Served with Steamed White Rice.

Chicken Kiev or Cordon Bleu \$ 7.95

Kiev - Breaded Chicken Breast stuffed with Garlic Butter & Herbs.
Cordon Bleu - Breaded Chicken Breast stuffed with Swiss Cheese & Ham. Both with Rice Pilaf & our Champagne Sauce.

Meatloaf

\$ 7.25

Homemade Meatloaf with Tomato or Brown Gravy with Red Skin Garlic Mashed Potatoes or Butter Whipped Potatoes.

Chicken Vesuvio

\$ 6.50

2 Piece Herb Roasted Chicken with Seasoned Potato Wedges.

Stuffed Green Pepper

\$ 7.50

Seasoned Ground Beef with Rice stuffed in a Green Pepper with Tomato Sauce.

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

Upgrade to High Quality Plastic Plates: Black Marble - 9" for 30¢ or 10.25" for 90¢ ⇄ White - 10.25" for \$1.00

GO GREEN: 10" Compostable Place Setting for 20¢. All prices are per person based.

Breakfast & Brunch

Start Your Day Off Right. Don't Forget We Also Offer Bi-Monthly Specials.

Power Breakfast

- Scrambled Eggs with Cheddar
- Southern Fried Potatoes or Hash Browns
- Choice of 2 Meats: *Bacon, Sausage or Ham*
- Sweet Breads Tray

\$ 6.75

Add Biscuits & Gravy for \$2.75

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 Meats: *Bacon, Sausage or Ham*

\$ 6.10

Add Warm Toppings (Strawberry or Cinnamon Apple for 95¢, or Blueberry for \$1.45)

The Continental with Fruit

- Fresh Cut Fruit Display
- Sweet Breads Tray
- Coffee Cakes

\$ 5.20

Add Doughnuts - per dozen \$12.70 on Tray ⇨ \$10.20 Boxed

The Continental

- Muffins, Danish & Doughnuts

\$ 4.50

Eye Opener Brunch Buffet

- Scrambled Eggs with Cheddar
- Seasoned Baked Chicken: *Lemon Pepper or Rotisserie*
- Choice of 2 Meats: *Bacon, Sausage or Ham*
- Caribbean Blend Vegetables
- Potatoes O'Brien
- Fresh Cut Fruit Salad
- Muffins, Butter & Jam

\$ 9.75

Add Bagels with Cream Cheese on a Tray for \$14.65 per dozen

Olé Breakfast Burrito

- 2 Scrambled Eggs, Cheddar & Salsa Wraps
- Sweet Breads Tray
- Southern Fried Potatoes or Hash Browns
- Choice of 2 Meats: *Bacon, Sausage or Ham*

\$ 6.95

Add Fresh Cut Fruit Salad for \$1.35

Add 2 Piece French Toast for \$1.50

On The Run

- Potato Pancake with *Sour Cream or Apple Sauce*
- Choose 2 Egg, Cheese & Meat Sandwiches (1 oz.):
Meat Choice: Bacon, Sausage or Ham
Bread Choice: Croissant or Biscuit

\$ 6.25

Add an Additional Breakfast Sandwich for \$2.95

Breakfast A la Carte: (Place Settings are not included with A la Carte Items.)

9" Quiche (*serves 6-8 people*)..... \$ 17.50

1 - Bacon, Onion & Swiss

2 - Ham, Broccoli & Cheddar

3 - Spinach, Mushroom & Monterey Jack

4 - Seasonal Vegetables & Cheddar

Scrambled Eggs with Cheddar..... \$ 1.75

Omelet with Cheddar..... \$ 1.95

Add Diced Ham, Onion & Green Pepper for 75¢

Egg, Cheese & Meat Breakfast Sandwich (1 oz.). \$ 2.95

Meat: Bacon, Sausage or Ham Bread: Croissant or Biscuit

Breakfast Wrap (*Scrambled Eggs, Cheddar & Salsa*).... \$ 2.25

Biscuit & Gravy..... \$ 2.75

2 French Toast with Butter & Syrup..... \$ 1.50

2 Waffles with Butter & Syrup..... \$ 1.50

2 Pancakes with Butter & Syrup..... \$ 1.30

Southern Fried Potatoes, Hash Browns or

Potatoes O'Brien..... \$ 1.45

Make them Smothered & Covered with Cheddar & Onions for 65¢

Potato Pancake with *Sour Cream or Apple Sauce*..... \$ 1.45

2 Piece of Bacon, Sausage or Ham..... \$ 1.95

Corned Beef Hash..... \$ 2.25

Fresh Cut Fruit Salad..... \$ 1.35

Whole Fruit Asst. (Apples, Oranges, Bananas & Pears). \$ 1.45

Fresh Cut Fruit Display

Large (serves up to 40) \$ 45.50 ⇨ Small (serves up to 20) \$ 24.75

Doughnuts - per dozen... \$ 12.70 on Tray ⇨ \$ 10.20 Boxed

Doughnut Holes - per dozen..... \$ 2.60 Boxed

Jumbo Asst. Danish - per dozen..... \$ 14.70 on Tray

Coffee Cake - (10 Slices)..... \$ 9.50 on Tray

Sweet Breads Tray - (45 Slices)..... \$ 33.25 on Tray

Bagels with Cream Cheese - per dozen..... \$ 14.65 on Tray

Mini Croissants with Butter & Jam - per dozen \$ 10.50 on Tray

Mini Muffins - per dozen..... \$ 9.75 on Tray

English Muffins - per dozen or Raisin Bread - per 30 slices

with Butter & Jam \$ 12.25 on Tray ⇨ \$ 9.75 in Bag

Beverages:

Fresh Hot Brewed Beverages with Cups & Condiments

Regular Coffee ⇨ Decaffeinated Coffee ⇨ Hot Tea ⇨ Hot Chocolate

\$ 43.95 per 50 Styro Cups ⇨ \$ 61.45 per 50 Black Plastic Cups

Milk (2% or Whole)..... \$ 5.50 per gallon

Bottled Water (16.9 oz)... \$ 17.00 per case ⇨ \$ 4.75 per 6 pack

Chilled Canned Juice with Cups (5.5 oz.)..... 85¢ per can

Orange ⇨ Tomato ⇨ Pineapple ⇨ Apple ⇨ Grapefruit Juice

Ocean Spray Bottled Juice (15.2 oz.)..... \$ 9.00 per 6 pack

Cranberry ⇨ Orange ⇨ Apple ⇨ Grapefruit ⇨

Strawberry-Kiwi ⇨ Cranberry-Grape ⇨ Blueberry

SEE PAGE 18 for more Thirst Quenching Solutions

Hors D'oeuvres

Make Your Own Custom Appetizer Package or Add a Few to Your Menu.

Style Appetizer Package

Fresh Cut Fruit Display with Strawberry or Caramel Dip
 Domestic Cheese Assortment with Crackers
 Fresh Cut Vegetable Crudités with Ranch or Dill Dip
 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 (12 pieces, minimum 25 people)

Ambiance Appetizer Package

Fresh Cut Fruit Display with Strawberry or Caramel Dip
 Domestic Cheese Assortment with Crackers
 Fresh Cut Vegetable Crudités with Ranch or Dill Dip
 Mini Beef Sirloin with Gorgonzola Spread on Rosemary Ciabattini Bread - (1 per)
 Mini Lemon Pepper Chicken Breast on Croissant with Honey Dijon Mustard - (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 (10 pieces, minimum 25 people)

Starter Appetizer Package \$ 4.75

Choice of 2 Hot Hors D'oeuvres:
 Glazed Bacon Wrapped Water Chestnut
 Quiche: *Spinach or Lorraine*
 Potato Skin Topped with Cheddar, Bacon & Chives
 Crabmeat Rangoon with Sweet & Sour
 Chicken Wing: *Fried, Buffalo, Lemon Pepper or Teriyaki*
 Meatball in: *Burgundy Gravy, BBQ Sauce or Sweet & Sour*

The Perfect Add On to any Main Menu!

Choice of 2 Cold Hors D'oeuvres:
 Ham & Cream Cheese Pinwheel
 Celery Stick with: *Cheddar or Herb Cream Cheese*
 Cold Potato with Sour Cream, Cheddar, Bacon & Chives
 Cherry Tomato Filled with Cheddar
 Salami Coronet with: *Cream Cheese or Black Olive*
 Open Faced Cucumber Sandwich

Place Setting not included with Starter Appetizer Package.

| COLD HORS D'OEUVRES | 50 PIECE | 25 PIECE |
|--|-----------------|-----------------|
| Asparagus Wrapped with: <i>Prosciutto or Turkey</i> | \$ 74.50 | \$ 39.25 |
| Celery Stick with: <i>Herb Cream Cheese or Cheddar</i> | \$ 31.00 | \$ 17.50 |
| Cherry Tomato Filled with: <i>Salmon Cream Cheese or Cheddar</i> | \$ 45.50 | \$ 24.75 |
| Cherry Tomato Filled with Crabmeat | \$ 50.50 | \$ 27.25 |
| Cucumber Cup Topped with Crab Salad | \$ 56.00 | \$ 29.00 |
| Cucumber Cup Topped with Chicken Salad | \$ 51.50 | \$ 27.75 |
| Cold Potato Skin Topped with: <i>Red Skin Potato Salad, or Sour Cream, Cheddar, Bacon & Chives</i> | \$ 45.00 | \$ 24.50 |
| Ham & Cream Cheese Pinwheel | \$ 41.00 | \$ 22.50 |
| Mushroom Cap Filled with Crabmeat | \$ 58.00 | \$ 31.00 |
| Open Faced Cucumber Sandwich | \$ 40.50 | \$ 22.25 |
| Pastry Cup Filled with: <i>Crab Salad, Tarragon Chicken Salad or Spicy Black Beans</i> | \$ 52.00 | \$ 28.00 |
| Prosciutto Wrapped Melon (Cantaloupe & Honeydew) | \$ 46.00 | \$ 25.00 |
| Salami Coronet with: <i>Cream Cheese or Black Olive</i> | \$ 34.50 | \$ 19.25 |
| Shrimp Wrapped with Pea Pod | \$ 91.50 | \$ 47.75 |
| Skewer: Antipasto (Salami, Roasted Red Pepper, Provolone, Artichoke Heart & Kalamata Olive) | \$ 55.00 | \$ 29.50 |
| Skewer: Caprese (Ciliegene Mozzarella, Grape Tomatoes & Fresh Basil with Balsamic Vinaigrette) | \$ 65.50 | \$ 34.75 |
| Skewer: Tortellini with Pesto | \$ 55.50 | \$ 29.75 |
| Skewer: Domestic Cheeses (Muenster, Cheddar, Mozzarella, American & Black Olive) | \$ 54.50 | \$ 29.25 |
| Skewer: Fresh Cut Fruits with <i>Strawberry or Caramel Cream Dip</i> (Cantaloupe, Honeydew, Pineapple & Grape) | \$ 51.00 | \$ 27.50 |

Cold Appetizer Variety Platter - 48 Pieces \$ 49.00

Cherry Tomato Filled with Cheddar ✦ Mushroom Cap Filled with Crabmeat
 Prosciutto Wrapped Melon ✦ Cold Potato Skin with Sour Cream, Cheddar, Bacon & Chives

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting
 7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
 7" Standard Plate, Fork & Napkin 40¢ per setting

Hors D'oeuvres

Make Your Own Custom Hors D'oeuvres Package or Add a Few to Your Menu.

| HOT HORS D'OEUVRES | 50 PIECE | 25 PIECE |
|---|-----------------|-----------------|
| Beef Taco with Cheddar | \$ 34.50 | \$ 19.25 |
| Beef Wellington | \$ 79.50 | \$ 41.75 |
| Chicken Tender: <i>Fried, Buffalo, Cajun Fried, Teriyaki, Rotisserie, Lemon Pepper, or Orange</i> | \$ 39.00 | \$ 21.50 |
| Chicken Wing: <i>Fried, Buffalo, Cajun Fried, Teriyaki, Rotisserie, Lemon Pepper, or Orange</i> | \$ 33.00 | \$ 18.50 |
| Dip for Chicken (8 oz. Container): <i>BBQ, Ranch, Bleu Cheese, Frank's Hot Sauce or Honey Mustard</i> | \$ 4.50 | |
| Corn Dog with Yellow Mustard | \$ 35.00 | \$ 19.50 |
| Crab Rangoon with Sweet & Sour | \$ 61.00 | \$ 32.50 |
| Crab Cake with Remoulade | \$ 58.50 | \$ 31.25 |
| Deep Dish Pizza Bite: <i>Cheese, Sausage, Pepperoni, Mushroom or Vegetable</i> | \$ 61.00 | \$ 32.50 |
| Egg Roll with Sweet & Sour: <i>Shrimp & Pork or Vegetable</i> | \$ 52.00 | \$ 28.00 |
| Glazed Bacon Wrapped Scallop | \$ 92.50 | \$ 48.25 |
| Glazed Bacon Wrapped Water Chestnut | \$ 61.00 | \$ 32.50 |
| Hawaiian Roll Slider: <i>BBQ Pulled Pork, Cheeseburger with Pickle, or Portabella Mushroom</i> | \$ 76.50 | \$ 40.25 |
| Italian Sausage Chunk in Marinara | \$ 30.00 | \$ 17.00 |
| Meatball in: <i>Burgundy Gravy, Marinara, BBQ Sauce or Sweet & Sour</i> | \$ 23.00 | \$ 13.50 |
| Mushroom Cap Filled with: <i>Shrimp de Jonghe, Seafood or Boursin</i> | \$ 77.00 | \$ 40.50 |
| Mushroom Cap Filled with: <i>Spinach, Italian Sausage or Bleu Cheese</i> | \$ 71.50 | \$ 37.75 |
| Phyllo Dough with: <i>Brie & Raspberry, Fontina & Parma Ham, or Gorgonzola, Olives & Sun-dried Tomatoes</i> | \$ 81.00 | \$ 42.50 |
| Phyllo Dough with: <i>Spinach & Feta (Spanikopita)</i> | \$ 73.00 | \$ 38.50 |
| Potato Skin Topped with: <i>Pesto Whipped, Doubled Baked, or Cheddar, Bacon & Chives</i> | \$ 49.50 | \$ 26.75 |
| Quesadilla Section: <i>Chicken & Cheese, or Roasted Mushroom, Peppers & Cheese</i> | \$ 35.00 | \$ 19.50 |
| Quiche with Shrimp | \$ 70.00 | \$ 37.00 |
| Quiche with: <i>Broccoli, Lorraine, Spinach, or Brie Cheese & Mango Chutney</i> | \$ 66.50 | \$ 35.25 |
| Skewer: Shrimp de Jonghe (1 piece) | \$ 92.00 | \$ 48.00 |
| Skewer: Beef Teriyaki | \$ 90.50 | \$ 47.25 |
| Skewer: Chicken: <i>Hawaiian with Sweet & Sour, or Satay with Peanut Sauce</i> | \$ 86.50 | \$ 45.25 |
| Skewer: Chicken: <i>Lemon Pepper, Rotisserie, Pesto or Teriyaki</i> | \$ 80.00 | \$ 42.00 |
| Skewer: Tortellini with: <i>Pesto or Alfredo Sauce</i> | \$ 55.50 | \$ 29.75 |

Hot Appetizer Variety Platter - 100 Pieces \$ 99.00

Lemon Pepper Baked Chicken Wing ⇨ Glazed Bacon Wrapped Water Chestnut
Quiche Lorraine ⇨ Potato Skin with Cheddar, Bacon & Chives

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting
7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
7" Standard Plate, Fork & Napkin 40¢ per setting

Party Platters

Going to a Party? Bring a Platter & Be the Hit of the Party!

Fruits

Fresh Cut Fruit Display

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

Dip Choice: Kahlua, Amaretto, Strawberry or Caramel Cream

Large - (serves up to 40) \$ 45.50 ✦ **Small** - (serves up to 20) \$ 24.75

Additional 8 oz. Dips available at \$4.50 per dip

Creative Watermelon Carving

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) \$ 75.00

Additional Fruit Salad for replenishing is \$1.35 per portion

Add A Chef Carved Adornment

| | |
|---|----------|
| Pineapple, Honeydew, & Orange Monkey | \$ 35.00 |
| Honeydew, Orange & Apple Penguin | \$ 25.00 |
| Honeydew Swan | \$ 16.50 |
| Apple Swan | \$ 9.00 |

Veggies

Fresh Cut Vegetable Cruautés

Fresh cut Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins & Bell Pepper Strips are elegantly displayed.

Dip Choice: Ranch or Dill

Large - (serves up to 45) \$ 41.75 ✦ **Small** - (serves up to 25) \$ 22.90

Additional 8 oz. Dips available at \$4.50 per dip

Add an 8 oz. Asiago or Bleu Cheese Dip for \$6.25 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 & then Chilled. Served with Balsamic Vinaigrette.

Large - (serves up to 45) \$ 49.95

Dips & Snacks

Dips - 32 oz. Containers (serves up to 20):

| | |
|--|----------|
| Black Bean & Corn Dip with Tortilla Chips | \$ 23.25 |
| Bruschetta Dip with Crostinis | \$ 26.25 |
| Herb Goat Cheese Dip with Crostinis | \$ 36.00 |
| Roasted Red Pepper Hummus with Pita Triangles | \$ 26.00 |
| Salsa with Tortilla Chips | \$ 24.50 |
| Spinach & Artichoke Dip with Pita Triangles | \$ 24.95 |

Spinach Dip in Rye Bread

Large - (5 lbs., serves up to 30) \$ 49.95

Seven Layer Salad *Spicy or Mild*

Layers include Refried Beans, Lettuce, Salsa, Cheddar Cheese, Jalapeño Peppers, Black Olives & Sour Cream. Served with Tortilla Chips.

Large - (serves up to 30) \$ 49.95

Snacks: (serves up to 10):

| | |
|---------------------|------------------------|
| Mixed Nuts | \$ 7.35 per pound |
| Potato Chips | \$ 5.25 per 16 oz. bag |
| Pretzels | \$ 6.25 per 20 oz. bag |

Cheeses

Domestic Cheese Assortment

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

Large - (serves up to 45) \$ 61.00 ✦ **Small** - (serves up to 25) \$ 32.50

Imported Gourmet Cheese Display

This selection of imported cheeses include a variety of Havarti, Brie Cheese, Herb Boursin, Smoked Cheddar & a Goat Cheese log. Garnished with Seasonal Fruits.

Large - (serves up to 45) \$ 69.50

Array of Brie Cheeses Tray

Wedge Brie Cheeses topped with: Brown Sugar & Pecans ✦ Strawberry ✦ Mandarin Orange ✦ Sun-dried Tomato with Pesto.

Large - (2lbs., serves up to 30) \$ 49.95

Trays include a variety of Crackers:

Large - 3 Sleeves ✦ Small - 2 Sleeves

Add an extra Sleeve of Crackers for \$2.50

Meats & Cheeses

Julienne Cheese & Sausage Platter

A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Includes a variety of Crackers & garnished with Grapes.

Large - (serves up to 45) \$ 59.50 ✦ **Small** - (serves up to 25) \$ 31.75

Cheese & Sausage Sampler Tray

A scrumptious combination of Muenster, Mozzarella & Cheddar Cheeses accompanied with Pepperoni & Cubed Hard Salami. Includes a variety of Crackers.

Large - (serves up to 45) \$ 65.50 ✦ **Small** - (serves up to 25) \$ 34.75

Add an extra Sleeve of Crackers for \$2.50

Antipasto Platter

Italian favorites such as Capicola, Mortadella, Salami, Provolone, Mozzarella & Bleu Cheeses. Garnished with Cherry Peppers, Black Olives & Pepperoncini.

Served with French Bread & Balsamic Vinaigrette.

Large - (serves up to 40) \$ 69.00

Seafood

Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce & Lemon Wedges.

65 Pieces - (Largest Shrimp available! 18 piece per # average) \$ 98.00

Whole Salmon Display

Garnished with Capers, Dill Sauce, Lemons, Limes & Crackers.

Smoked - (6 lbs., serves up to 60) \$ 145.00

Poached - (12lbs., serves up to 100) \$ 175.00

Seafood Spread Tray

Shrimp, Crabmeat, Cream Cheese & Cocktail Sauce.

Includes a variety of Crackers & Bread Rounds.

Large - (5 lbs., serves up to 30) \$ 44.50

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting

7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting

7" Standard Plate, Fork & Napkin 40¢ per setting

Sandwich Platters

Great for Lunch, Snacks or some Late Night Munchies.

Traditional

Petite Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ⇨ Honey Baked Ham with American on a Rye Roll ⇨ Turkey Breast with Swiss on a Wheat Roll. Honey Dijon Mustard & Mayonnaise on the side.

30 Piece Platter \$ 47.50 ⇨ 15 Piece Platter \$ 25.75

Mini Croissant Platter

Bakery Fresh Croissants prepared with: Roast Beef with Cheddar ⇨ Honey Baked Ham with American ⇨ Turkey Breast with Swiss. Honey Dijon Mustard & Mayonnaise on the side.

30 Piece Platter \$ 49.95 ⇨ 15 Piece Platter \$ 27.75

Mini American Sub Platter

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

30 Piece Platter \$ 49.95 ⇨ 16 Piece Platter \$ 27.00

Make it a Party Sub: 3 Foot \$70.50 ⇨ 6 Foot \$130.00

Mini Italian Sub Platter

Handcrafted Mini Subs prepared on French Bread with Capicola, Mortadella, Genoa Salami & Mozzarella Cheese topped with Romaine Lettuce, Tomato & Red Onion. Italian Dressing & Mayonnaise on the side.

30 Piece Platter \$ 54.95 ⇨ 16 Piece Platter \$ 29.00

Make it a Party Sub: 3 Foot \$77.00 ⇨ 6 Foot \$142.00

Sandwich Wheel

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

Wheel - (serves up to 10) \$ 56.95

Cocktail Sandwich Platter

Fresh White & Wheat Breads cut into Triangles prepared with: Honey Baked Ham with American ⇨ Turkey Breast with Swiss ⇨ Homemade Chicken Salad.

40 Piece Platter \$ 42.00

Make Your Own

Sliced Meat Platter

Medium Roast Beef ⇨ Turkey Breast ⇨ Honey Baked Ham all Thinly Sliced & Artistically Arranged on a Platter.

Honey Dijon Mustard & Mayonnaise on the side.

Large - (8 lbs., serves up to 40) \$ 69.50

Small - (4 lbs., serves up to 20) \$ 36.75

Kaiser Rolls or Asst. Dinner Rolls \$ 4.25 per dozen

Croissants (1 oz.) \$ 8.35 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 - (4 lbs., serves up to 40) \$ 35.95

Small - (2 lbs., serves up to 20) \$ 19.95

Upgrade to Provolone, Muenster & Jalapeño Cheeses:

Large \$39.95 ⇨ Small \$ 21.95

Gourmet

Ciabattini Sandwich Platter

A Gourmet Assortment of Mini Ciabatta Breads prepared with: Thin Sliced Filet Tenderloin with Gorgonzola Spread on Rosemary Ciabattini Bread ⇨ Roast Turkey Breast with Cranberry Brie Spread on Original Ciabattini ⇨ Grilled Ham Steak with Pineapple Glaze on Original Ciabattini.

30 Piece Platter \$ 84.50

Surf & Turf Sandwich Platter

Bakery Fresh Mini Sandwiches prepared with: Thin Sliced Filet Tenderloin with Gorgonzola Spread on Rosemary Ciabattini ⇨ Lemon Pepper Seasoned Boneless Breast of Chicken Slices on Croissants ⇨ Crabmeat Salad on Croissants. Honey Dijon Mustard on the side.

30 Piece Platter \$ 99.50

Ravenous Wraps

A Trendy combination of Multicolored Tortilla Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped with a Spinach Tortilla ⇨ Honey Baked Ham with Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla ⇨ Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla.

24 Piece Platter \$ 54.50

Spiral Platter

These Spectacular Bite-Size Spirals include: Roasted Red Pepper & Portabella Mushroom with Spinach & Balsamic Vinaigrette Spread wrapped with a Tomato Tortilla ⇨ Smoked Turkey Breast with Mixed Greens, Mozzarella & Ranch Spread wrapped with a Flour Tortilla ⇨ Grilled & Chilled Chicken Slices with Romaine, Red Onion, Parmesan & Caesar Spread wrapped with a Spinach Tortilla.

36 Piece Platter \$ 43.50

Vegetarian

Mini Vegetarian Sandwiches

An Assortment of Bakery Fresh Croissants prepared with: Roasted Red Pepper with Portabella Mushroom ⇨ Grilled Zucchini with Spinach ⇨ Cucumber with Alfalfa & Tomato. Served with Balsamic Vinaigrette on the side.

Croissant Platter: 30 Piece \$ 50.50 ⇨ 15 Piece \$ 27.25

Wheat Roll Platter: 30 Piece \$ 47.50 ⇨ 15 Piece \$ 25.75

Don't Forget To Add...

Deli Condiment Package:

Onion, Lettuce, Tomato & Pickle Slices

Relish Condiment Package:

Olives, Pickle Spears, Pepperoncini & Cherry Tomato Peppers

80¢ per person for 1 Package or
Both Packages for \$1.40

Don't Forget the Place Settings

7" White Plastic Plate, Fork & Napkin 80¢ per setting
7" Black Marble Plastic Plate, Fork & Napkin 60¢ per setting
7" Standard Plate, Fork & Napkin 40¢ per setting

Desserts

End Your Meal with some Sweet Sensations.

To Die For Brownie Barrage

A Tempting Assortment of English Toffee: Brimming with walnuts, semi-sweet chocolate chips & English toffee bits all mixed together in a buttery, vanilla filling. Cookies-N-Cream: A chocolate brownie layer topped with a white chocolate layer & finished with chocolate sandwich cookies. Chocolate Caramel: Our rich dark chocolate batter topped with buttery caramel & dark semi-sweet chocolate chips.

48 Piece Platter \$ 49.75 ✦ **24 Piece Platter \$ 27.25**

Krispie Treats Platter

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

36 Piece Platter \$ 41.25

Deluxe Sweet Tooth Platter

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

Large - (serves up to 30) **\$ 41.25** ✦ **Small** - (serves up to 15) **\$ 22.00**

Elegant Escape Platter

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

48 Piece Platter \$ 45.50 ✦ **24 Piece Platter \$ 25.25**

Royal Mini Cheesecake Platter

A must have! Selections include: Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip.

35 Piece Platter \$ 48.00

Chilled Fondue Display

A mouth-watering combination of Pound Cake, Banana Nut Bread, Strawberries (seasonal), Rice Krispie Treats, Whipped Topping & Chocolate Syrup. *Add some Individual Pretzel Bags for 65¢ per bag*

Large Platter - (serves up to 30) **\$ 41.25**

Fresh Cut Fruit Display

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

Dip Choice: Kahlua, Amaretto, Strawberry or Caramel Cream.

Large - (serves up to 40) **\$ 45.50** ✦ **Small** - (serves up to 20) **\$ 24.75**

Additional 8 oz. Dips available at \$4.50 per dip

Creative Watermelon Carving

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) **\$ 75.00**

Additional Fruit Salad for replenishing is \$1.35 per portion

9" Baked Pies - (serves 6-7) **\$ 13.25**

Apple ✦ Cherry ✦ Caramel Apple ✦ Apple Streusel ✦ Pumpkin

9" Cream Pies - (serves 6-7) **\$ 14.50**

Chocolate Silk ✦ Chocolate Peanut Butter ✦ Banana Cream ✦ Coconut Cream ✦ Chocolate Banana ✦ Pumpkin Cream ✦ Lemon Cream

Don't Forget the Place Settings

6" White Plastic Plate, Fork & Napkin 75¢ per setting
6" Black Marble Plastic Plate, Fork & Napkin 55¢ per setting
6" Standard Plate, Fork & Napkin 35¢ per setting

Fresh Baked Slices \$ 42.00 on Tray - per 24 Pieces
Apple ✦ Cherry ✦ Pumpkin ✦ Turtle Brownie

Fudge Brownies \$ 12.95 on Tray - per dozen

Let Them Eat Cake \$ 13.25 on Tray - per dozen

Assortment of Banana Cake, German Chocolate Cake & Carrot Cake.

Carrot Cake \$ 13.75 on Tray - per dozen

German Chocolate Cake, Banana Cake or

Cheesecake \$ 12.95 on Tray - per dozen

2" Cookies - per dozen \$ 7.95 on Tray

Chocolate Chunk ✦ Oatmeal Raisin ✦ Peanut Butter ✦ Assorted

4" Cookies - per dozen \$ 13.00 on Tray ✦ **\$ 9.50 Boxed**

Sugar ✦ Chocolate Chip ✦ Oatmeal Raisin ✦ Peanut Butter ✦ Candy Pieces ✦ Chocolate-Chocolate Chip ✦ Assorted

Butter Cookies (approx 30-40) \$ 13.50 Boxed - per pound

Italian Cookies (approx 15-20) \$ 15.50 Boxed - per pound

On Trays Add \$3.50 per pound

Cupcakes - Standard Flavors \$ 17.00 Boxed - per dozen

White ✦ Yellow ✦ Chocolate ✦ Banana ✦ Lemon

Cupcakes - Premium Flavors \$ 21.00 Boxed - per dozen

Carrot ✦ Red Velvet ✦ Pumpkin Spice

Cupcakes - Gourmet \$ 25.00 Boxed - per dozen

All dressed up for the party with candies, colored chocolate shavings & decor.

White ✦ Yellow ✦ Chocolate ✦ Banana ✦ Lemon ✦ Carrot ✦

Red Velvet ✦ Pumpkin Spice

On Trays Add \$3.50 per dozen

Miniature Pastries - per dozen (Can be ordered assorted)

Standard \$ 19.50 on Tray ✦ **\$ 16.00 Boxed**

Cannoli ✦ Cream Puffs ✦ Eclairs ✦ Fruit Tarts: Lemon or Raspberry ✦ Dark Chocolate Cups: Chocolate Mousse or Raspberry Cream

Fancy \$ 21.50 on Tray ✦ **\$ 18.00 Boxed**

Cream Puff Swans ✦ Tiramisu ✦ Cheesecakes: Raspberry or Marble

✦ Tea Cups: White or Chocolate ✦ Cream Horns: Vanilla or Chocolate

Filled ✦ Napoleons: Bavarian Cream or Strawberry Filled

Dipped Strawberries - per dozen (Seasonal Price)

Chocolate \$ 29.50 on Tray ✦ **\$ 26.00 Boxed**

Tuxedo \$ 37.50 on Tray ✦ **\$ 34.00 Boxed**

Double Layer Buttercream Sheet Cakes

Flavors: White ✦ Yellow ✦ Chocolate ✦ Banana ✦

Lemon ✦ Marble ✦ Chocolate Banana

Fillings: Strawberry ✦ Raspberry ✦ Bavarian Cream ✦

Lemon Cream ✦ Oreo Cookie ✦ Fudge ✦ Buttercream

Includes: Flowers, Streamers, Balloons, Inscription & Color

Full Sheet Cake - (16" x 24", serves 80-100) **\$ 184.00**

Large Half Sheet Cake - (12" x 18", serves 67-75) **\$ 99.00**

Half Sheet Cake - (11" x 15", serves 35-45) **\$ 77.00**

Quarter Sheet Cake - (9" x 13", serves 20-25) **\$ 52.00**

10" Round - (serves 15-20) **\$ 42.00**

8" Round - (serves 10-12) **\$ 30.00**

Ask About Other Dessert Options:

Chocolate Fountains ✦ **Wedding Cakes** ✦ **Tiramisu** ✦ **Custom Cake Decorating** ✦ **Ice Cream Carts** ✦ **Sundaes** ✦ **Bar Carts** ✦ **Drop Off Dry Ice Coolers of Ice Cream** ✦ **Candy Buffets** ✦ **Sweet Tables** ✦ **Holiday Desserts**

Picnics

We're Grilling - While You're Chilling

All American Buffet

Entree Selections:

- 1/3 Pound Hamburger with Bun
- 6:1 Jumbo All Beef Hot Dog with Bun
- Italian Link Sausage with French Bread
- Fresh or Smoked Polish Sausage with French Bread
- Bratwurst with French Bread
- BBQ Chicken Piece: *Sauced or Spiced*
- Teriyaki Glazed Beef Brochette (add \$ 2.75)
- 1/4 Slab of BBQ 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:

- Individual Potato Chips or Pretzels
- Red Skin Potato Salad
- Buttered Corn: *Cobbette, Confetti or Kernel*
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Baked Beans with Brown Sugar
- Watermelon Wedges
- Hawaiian Dream Salad (add 30¢)
- Cucumber Salad Vinaigrette (add 45¢)
- Whole Corn in the Husk with Butter (add 40¢ - Seasonal)

Also Includes: Ketchup, Mustard, Relish & Standard Place Settings

All American Condiment Package (*American Cheese, Lettuce, Tomato, Onion & Pickle Slices*) add 95¢

Add Ons: *Sauteed Onions & Green Peppers for 75¢* ✦ *Sauteed Mushrooms for 65¢* ✦ *Red Sauce for 45¢* ✦ *Sauerkraut for 45¢*

Delivered Package

Pre-Grilled at our Location
Hot & Ready to Serve

| | |
|---------------------------|---------|
| 2 Entrees & 2 Side Dishes | \$ 6.75 |
| 2 Entrees & 3 Side Dishes | \$ 7.25 |
| 3 Entrees & 3 Side Dishes | \$ 8.50 |

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 \$ 75.00 Grilling Fee**

| | |
|---------------------------|---------|
| 2 Entrees & 2 Side Dishes | \$ 8.45 |
| 2 Entrees & 3 Side Dishes | \$ 8.95 |
| 3 Entrees & 3 Side Dishes | \$ 9.95 |

A la Carte Menu Items

Custom Grilling on Location Package \$ 350.00 (*Choose Items Below*)

Chef Griller • Buffet Attendant • Grill(s) & Equipment • 2 Hour Serving Duration • Up to 150 people

Entree Selections:

| | |
|---|---------|
| 1 Pound Hamburger with Bun..... | \$ 4.95 |
| 1/2 Pound Hamburger with Bun..... | \$ 3.50 |
| 1/3 Pound Hamburger with Bun..... | \$ 2.95 |
| Vegetarian Burger with Bun..... | \$ 2.95 |
| 6:1 Jumbo All Beef Hot Dog with Bun..... | \$ 2.45 |
| Sausage Link or Patty with French Bread or Bun..... | \$ 2.95 |
| <i>Brat, Italian or Polish Sausage: Fresh or Smoked</i> | |
| Boneless Chicken Breast with Kaiser (4 oz.)..... | \$ 2.95 |
| Deep Fried or Season Baked Chicken Piece..... | \$ 1.05 |
| <i>Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.25 per piece</i> | |
| Full Slab BBQ Ribs*..... | \$15.95 |
| 1/2 Slab BBQ Ribs*..... | \$ 8.25 |
| 1/4 Slab BBQ Ribs*..... | \$ 4.50 |
| 2 BBQ Rib Portion*..... | \$ 2.75 |
| Boneless Pork Chop with Kaiser..... | \$ 3.85 |
| Tex-Mex Spiced or BBQ Pulled Pork with Kaiser.... | \$ 3.25 |
| BBQ Beef with French Bread..... | \$ 3.50 |
| Italian Beef Au jus with French Bread..... | \$ 3.25 |
| Teriyaki Glazed Beef Brochette..... | \$ 4.95 |
| Chicken & Pineapple Brochette..... | \$ 4.75 |
| 14-16 oz. T-Bone Steak*..... | Market |
| 8 oz. Filet Mignon Steak*..... | Market |
| 10-12 oz. Strip Steak*..... | Market |
| 8 oz. Ribeye Steak*..... | \$ 9.75 |

* Subject to Market Price

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

| | |
|--|---------|
| Red Skin Potato Salad or Rotini Pasta Salad..... | \$ 1.10 |
| Specialty Red Skin Potato Salad..... | \$ 1.20 |
| <i>Baked Potato, Italian, Sour Cream & Dill, or Pesto add 15¢</i> | |
| Tortellini Pesto or Antipasto Salad..... | \$ 1.65 |
| Premium Salad..... | \$ 1.35 |
| <i>Oriental Noodle, Vegetable Vinaigrette, Cucumber Salad Vinaigrette, Gazpacho or Broccoli & Raisin</i> | |
| Bow Tie Pasta Salad..... | \$ 1.25 |
| Macaroni Salad or Cole Slaw: <i>Creamy or Vinaigrette</i> | \$ 0.85 |
| Taffy Apple or Concord Grape Salad..... | \$ 1.95 |
| Hawaiian Dream Salad..... | \$ 1.50 |
| Fresh Cut Fruit Salad..... | \$ 1.35 |
| Watermelon or Cantaloupe Wedges..... | \$ 1.10 |
| Garden Tossed Salad with Tomato & Cucumber..... | \$ 1.75 |
| Whole Corn in the Husk with Butter (Seasonal)..... | \$ 1.50 |
| Buttered Corn: <i>Cobbette, Confetti or Kernel</i> | \$ 1.10 |
| Baked Beans with Brown Sugar..... | \$ 1.00 |
| Idaho Baked Potato with Butter & Sour Cream..... | \$ 1.95 |
| Baked Sweet Potato with Butter & Brown Sugar..... | \$ 2.50 |
| Baby Russet Potatoes with Garlic & Rosemary..... | \$ 1.50 |
| Potato Chips or Pretzels (Individual Bag)..... | \$ 0.65 |

Don't Forget the Place Settings

9" Black Marble Plastic Plate, Fork, Knife & Napkin 70¢ per setting
9" Standard Plate, Fork, Knife & Napkin 45¢ per setting

Pig Roasts

Slow Roasted, Juicy, Tasty, Any Occasion..... Simply Delicious!

Whole Roasted Pig \$ 4.25 per pound

Includes: Kaiser Rolls, BBQ Sauce & 9" Standard Place Settings

Required Roasting Package:

Carved On Site (Our Chef Carves the Pig On Site for up to a 4 Hour Location Time) \$ 350.00

Whole Decorated on Plank (You to Carve) OR **Pig-In-A-Pan** (The Pig is Pre-Carved) \$ 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 & will be charged accordingly. A minimum number of side dishes may be required to be added on. (See the previous page for other 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 Attendant(s) are \$140.00 each.

Backyard Sides:

Rotini Pasta Salad
Red Skin Potato Salad
Buttered Corn Cobbette
Baked Beans with Brown Sugar
\$ 4.15

Premium Sides:

Baby Russet Potatoes with Garlic & Rosemary
Green Beans with Bacon & Onion
Fresh Cut Fruit Salad
\$ 3.75
Add Deep Fried or Baked Chicken for \$ 1.05 per piece

Southern Style Sides:

Chicken (1.8 pieces): *Fried or Baked*
Southern Fried Potatoes
Watermelon Wedges
Cole Slaw: *Creamy or Vinaigrette*
\$ 4.95

A la Carte Menu Items

See the Previous page for other A la Carte items. Don't see it - just ask.

Lasagna: *Meat or Vegetarian* - (serves up to 10 people) \$ 29.50 per half pan

Roast Sirloin of Beef: *Au jus, Demi-Glace or Gravy* - (serves up to 5) \$ 8.65 per pound

Italian Beef Au jus with Peppers & Onions - (serves up to 5) \$ 8.95 per pound

Kaiser Rolls \$ 4.25 per dozen ✦ 4" French Bread \$ 5.50 per dozen

Deep Fried or Seasoned Baked Chicken \$ 1.05 per piece

Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice. BBQ Sauced is \$1.25 per piece

Premium Entree Selection \$ 2.50 per portion or Added to Any Menu \$ 2.20 per person

*Roast Turkey Breast with Gravy, Roast Loin of Pork with Gravy, Tex-Mex Spiced or BBQ Pulled Pork (add 25¢)
or London Broil with Mushroom Bordelaise Sauce (add \$2.95)*

Entree Selection \$ 2.25 per portion or Added to Any Menu \$ 1.95 per person

*Baked Ham with: Honey or Pineapple Glaze, Mostaccioli: Meat or Marinara Sauce, Fettuccini Alfredo,
Italian Sausage Wedges with Green Peppers & Onions in Marinara or Polish Sausage Wedges with Sauerkraut*

"The Package Deal"

Italian Beef Au jus with Peppers & Onion ✦ Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice* ✦ Red Skin Potato Salad ✦ Rotini Pasta Salad ✦

Kaiser Roll ✦ Standard Place Settings (Plate, Fork, Knife & Napkin)

Don't Forget to Add the Mostaccioli: Meat or Marinara Sauce

\$167 - Serves up to 25 people

5 lbs. of Italian Beef
45 Pieces of Chicken
6.5 lbs. of Potato Salad
5 lbs. of Pasta Salad
25 Kaiser Rolls
25 Place Settings
Add Mostaccioli for \$42.50

\$330 - Serves up to 50 people

9.5 lbs. of Italian Beef
90 Pieces of Chicken
12.5 lbs. of Potato Salad
9.5 lbs. of Pasta Salad
50 Kaiser Rolls
50 Place Settings
Add Mostaccioli for \$85.00

\$495 - Serves up to 75 people

14 lbs. of Italian Beef
135 Pieces of Chicken
19 lbs. of Potato Salad
14 lbs. of Pasta Salad
75 Kaiser Rolls
75 Place Settings
Add Mostaccioli for \$127.50

\$659 - Serves up to 100 people

19 lbs. of Italian Beef
180 Pieces of Chicken
25 lbs. of Potato Salad
19 lbs. of Pasta Salad
100 Kaiser Rolls
100 Place Settings
Add Mostaccioli for \$170.00

Beverages

Thirst Quenching Solutions.

Chilled Sodas

Canned Sodas (12 oz. Can)
\$ 15.30 per case (24) ⇨ \$ 3.95 per 6 pack
Choice of: Pepsi ⇨ Diet Pepsi ⇨ Sierra Mist ⇨ Mountain Dew ⇨
Mug Root Beer ⇨ Lipton Brisk Lemon Iced Tea ⇨ Lemonade ⇨
Orange Crush ⇨ Grape Crush ⇨ Dr. Pepper ⇨
Coke ⇨ Diet Coke ⇨ Sprite

2 Liter Soda with Cups \$ 2.55 per 2 Liter
Choice of: Pepsi ⇨ Diet Pepsi ⇨ Sierra Mist

Hot & Cold Beverages

Cold Beverages with Cups
\$ 49.00 per 5 gallons ⇨ \$ 28.50 per 3 gallons
Choice of: Iced Tea Unsweetened ⇨ Iced Tea Sweetened ⇨
Lemonade ⇨ Fruit Punch

Hot Brewed Beverages with Cups & Condiments
\$ 43.95 per 50 Styro Cups ⇨ \$ 61.45 per 50 Black Plastic Cups
GO GREEN: \$ 53.45 per 50 Compostable Cups
Choice of: Regular Coffee ⇨ Decaffeinated Coffee ⇨
Hot Tea ⇨ Hot Chocolate

Spiced Apple Cider with Cups
\$ 58.00 per 5 gallons (Cold Only) ⇨
\$ 33.00 per 3 gallons (Hot or Cold)

Chilled Bottled Lipton Iced Tea (16 oz. Glass)
\$ 9.30 per 6 pack
Choice of: Sweetened ⇨ Unsweetened

Chilled Bottled Water (16.9 oz.)
\$ 17.00 per case (24) ⇨ \$ 4.75 per 6 pack

Cold Milk with Cups (2% or Whole) \$ 5.50 per gallon

Chilled Juice

Ocean Spray Bottled Juice (15.2 oz. Bottle)
\$ 9.00 per 6 pack
Choice of: Cranberry ⇨ Orange ⇨ Apple ⇨ Grapefruit ⇨
Strawberry-Kiwi ⇨ Cranberry-Grape ⇨ Blueberry

V-8 Canned Juice (11.5 oz. Can) \$ 6.00 per 6 pack
Choice of: Regular ⇨ Low Sodium

Canned Juice with Cups (5.5 oz. Can) 85¢ per can
Choice of: Orange ⇨ Apple ⇨ Pineapple ⇨ Grapefruit ⇨
Tomato

Chilled Energy Drinks

Gatorade (20 oz. Bottle) \$ 12.00 per 6 pack
Choice of: Fruit Punch ⇨ Lemon-Lime ⇨ Orange

Monster Energy Drink (16 oz. Can) \$ 14.10 per 6 pack
Choice of: Original ⇨ Low Carb

Red Bull Energy Drink (8.3 oz. Can) \$ 14.10 per 6 pack

Starbucks Frappuccino (9.5 oz. Glass) \$ 13.50 per 6 pack
Choice of: Mocha ⇨ Light Mocha ⇨ Vanilla

Add Some Cups & Ice

*Beverages come Chilled.
We recommend 1 Bag of Ice per case.
Add Ice for \$2.00 per 7 lbs. Bag
Add Plastic Ice Bowl (up to 2 bags) for \$3.50 each
Cups are \$1.95 per 25
Custom Beverages are Also Available.
All Beverages are available with Advance Notice.*

Testimonials

Our tantalizing fresh quality foods are prepared to please the palate as well as the eye. Ask our Customers.

"Thank you for everything you & your staff did for our wedding. We were exceptionally pleased with both the food & service. The guests had nothing but great things to say. We will definitely recommend Cutting Edge to our family & friends. - Chris & Julia D.

"We wanted to thank the entire staff & coordinators at Cutting Edge for being so courteous and professional. All the decorations and food were excellent." - Chris P.

"Thank you to the entire staff for providing such a wonderful backdrop to the celebration of my husband's life. The entire family was more than pleased by the presentation, and taste of the food and how cooperative the staff was with any of our needs. Thanks for making this afternoon special for us." - Anne M.

"Just a quick note to let you know everything was just OUTSTANDING on Sunday!!! The food was delicious, all the staff extremely friendly and helpful and the hall looked like a dream all set up." - Dan & Sonny M.

"The food was delivered promptly, hot and was absolutely delicious! I received so many positive comments on the food that this group could have cared less that they were here on a Saturday for a meeting. The food overcame all objections! Great job!" - Joyce Z.

"Your staff always does an outstanding job for us! This is our most popular event due in part to the food & service you provide. Thank you" - David K.

Open Bar Packages

Unlimited Beverage Service. Special Orders are a Welcome Request.

The V.I.P. Bar

Absolut Vodka ✧ Tangueray Gin ✧ Bacardi Light Rum ✧ Captain Morgan Spiced Rum ✧ Crown Royal
Jack Daniels ✧ Canadian Mist ✧ Chivas Regal Scotch ✧ Cuervo Gold Tequila ✧ Korbel Brandy
Hennessy Cognac ✧ Southern Comfort ✧ Peach Schnapps ✧ Amaretto ✧ Triple Sec
Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 16.00 ✧ 4 Hours is \$ 19.00 ✧ 5 Hours is \$ 22.00

Deluxe Open Bar

Smirnoff Vodka ✧ Beefeater Gin ✧ Bacardi Light Rum ✧ Seagrams VO Whiskey ✧ Jim Beam ✧ Canadian Mist
Dewars White Label Scotch ✧ Gold Tequila ✧ Korbel Brandy ✧ Peach Schnapps ✧ Amaretto ✧ Southern Comfort
Triple Sec ✧ Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 14.50 ✧ 4 Hours is \$ 17.50 ✧ 5 Hours is \$ 19.95

Standard Open Bar

Gordon's Vodka ✧ Gordon's Gin ✧ Castillo Rum ✧ Canadian Mist ✧ Early Times ✧ Dawson's Scotch
Gold Tequila ✧ Korbel Brandy ✧ Peach Schnapps ✧ Amaretto ✧ Southern Comfort ✧ Triple Sec
Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Merlot ✧ Chardonnay ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 13.25 ✧ 4 Hours is \$ 15.75 ✧ 5 Hours is \$ 18.25

Beer, Wine & Soda Bar

Bottled Beers: Miller Lite ✧ Bud Light

Sutter Home Wines: Chardonnay ✧ Merlot ✧ Pinot Grigio ✧ White Zinfandel

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Bottled Water

3 Hours is \$ 11.25 ✧ 4 Hours is \$ 13.75 ✧ 5 Hours is \$ 16.25

Add the Garnish Bar Package for \$ 1.00

Garnish Bar

This package is designed to assist our clients when they wish to provide their own liquor.

Pepsi ✧ Diet Pepsi ✧ Sierra Mist ✧ Orange Juice ✧ Cranberry Juice ✧ Grapefruit Juice ✧ Bottled Water

Mixes: Tonic ✧ Soda Water ✧ Bloody Mary Mix ✧ Sweet & Dry Vermouth ✧ Rose's Lime Juice ✧ Sweet & Sour ✧ Bitters

3 Hours is \$ 8.25 ✧ 4 Hours is \$ 10.25 ✧ 5 Hours is \$ 12.50

Available Upon Request:

Wine or Champagne Toast ✧ Table Wine or Champagne ✧ Cordial Bar Package

Special Order Beverages are available at an additional charge. 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.
Call for Custom Bar Options, Smaller Groups, Cash Bar & Non-Alcoholic Open Bar Options.**

Also Included: White Linen Tablecloth with Black Skirting for the Bar, Plastic Tumblers, Ice, Bar Fruit, Uniformed Bartender(s) & All Serving Equipment.
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, delivery & service charges. Prices are per person based. 15% prepay gratuity if tip jars are not allowed.
Bar Packages at: The George A. Perinar Memorial Hall or The Barber & Oberwortmann Horticultural Center are Different, please see their Brochures.

Optional Service Package & Items

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

Touch of Class Service Package

Our friendly staff can 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.)

\$ 3.95 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 not included & are optional, but encouraged upon customer's own discretion. (Suggested rate 3-18%)

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

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

White Linen Tablecloths \$ 6.00 each ✧ Colored Linen Tablecloths Prices based on size & color
White or Colored Linen Napkins 50¢ each ✧ Disposable Plastic Tablecloths \$ 3.50 each

Specialty Table Package \$ 18.00 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.)*

Toasting Wine or Champagne Glass 75¢ per glass ✧ Disposable Toasting Wine or Champagne Flutes 95¢ per glass

Cake Cutting Charge - (Bring your own cake, includes place settings) 95¢ per person

Plastic Salt or Pepper Shaker \$ 1.50 each

Other Brochures & Flyers

Custom Tailored for Specific Locations, Other Services or Events

Full Service Menu

Upscale Menus with Full Service Staff
Sit Down Dining, Plate, Family & Buffet Style
Cocktail Receptions & Action Stations
Single Use or China

The Barber & Oberwortmann Horticultural Center

A Joliet Park District Facility
256 Sit Down / 299 Reception Style
Located in Joliet, IL

The George A. Perinar Memorial Hall

Will County Carpenter's Local 174 Union Hall
256 Sit Down / 300 Reception Style
Located in Joliet, IL

Bi-Monthly Specials

Seasonally inspired Budget Savers
New Menu Ideas, Breakfast - Lunch - Dinner

CD & ME

2 Beautiful Venues in 1
Located in Frankfort, IL

Ellis House & Equestrian Center

Kendall County Forest Preserve
Located in Minooka, IL

Other Flyers

Vegetarian Menus
Gluten Free Menus
Kids Menus
Ice Cream Carts
Specialty Food Carts

We Offer Many Other Products & Services.

Chocolate & Cheese Fountains
Wedding Cakes
Candy Buffets
Professional DJ
Photo Booths

We Are Your ONE-STOP-SHOP!

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

Proud Members of:



Venues ✧ Locations ✧ Banquet Halls

Let Us Help You Find the Perfect Place for Your Occasion. Ask for our Complete Venue List with Descriptions.



The Barber & Oberwottmann Horticultural Center

Joliet, IL

A Joliet Park District Facility handled exclusively by Cutting Edge - (815)725-9001.

Step Away from the Norm and into a Nature Lover's Paradise. Imagine your guests strolling through outdoor gardens and indoor garden greenhouse with fountains, bridges & waterfall. Dine in our magnificent banquet facility with white garden chairs, beautiful chandeliers & access to a charming outdoor, covered deck with patio seating. NEW Private Bridal Room. Your special day will be remembered for its picture perfect setting.

256 People Sit-Down ✧ 299 People Reception Style



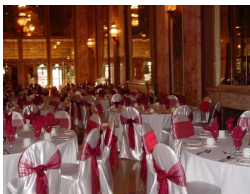
The George A. Perinar Memorial Hall

Joliet, IL

The Will County Carpenter's Local 174 Union Hall handled exclusively by Cutting Edge - (815)725-4759.

Offers a spacious environment featuring two intricately carved solid oak stationary bars with art deco mirror accents. A modern terrazzo floor offers the flexibility of an unlimited dance floor. This beautiful banquet facility is a "must see" for your next event.

256 People Sit-Down ✧ 300 People Reception Style



The Rialto Square Theatre

Joliet, IL

Rialto handles their own hall rental & beverage service - (815)726-7171. Catering by Cutting Edge.

Imagine walking down the magnificent steps of the grand staircase in the Rialto's Rotunda and greeting your guests for a once-in-a-lifetime storybook wedding. Your first dance as man and wife will be crowned by the majestic "Duchess" chandelier. An event such as yours deserves the historic Rialto.

320 People Sit-Down ✧ 600 People Reception Style



CD & ME - The Mica & The Loft

Frankfort, IL

CD & ME handles their own hall rental & beverage service - (815)469-7315. Catering by Cutting Edge.

The Mica: An enchanting tented venue in a climate controlled environment. A lake, fireplace and beautifully landscaped grounds add to an attractive backdrop for your event. The Loft: Elegant meets rustic with character. Enjoy the beautifully landscaped outdoors, patios, courtyards, pergolas, 32-foot gazebo, and fire pit add to an attractive backdrop for your event. Imagine your special day as flawless as its setting.

The Mica: 400 People Sit-Down ✧ 600+ People Reception Style (1,000 People Combined)

The Loft: 180 People Sit Down ✧ 250+ People Reception Style



The Four Rivers Environmental Education Center

Channahon, IL

Four Rivers handles their own hall rental - (815)722-9470. Catering & Beverage Service by Cutting Edge.

The Illinois River Grand Hall is a perfect setting opening to a riverview patio with access to a scenic riverwalk. Windows extending the height of the room provide for a dramatic outdoor view. Several classrooms and outdoor shelters add to all kinds of possibilities.

160 People Sit-Down ✧ 200 People Reception Style

Here are a Few Other Suggested Locations:

Ellis House & Equestrian Center (Minooka, IL)
Chicagoland Speedway & Route 66 Raceway (Joliet, IL)
Gladys Fox Museum (Lockport, IL)
Tivoli Bowl (Downers Grove, IL)
Pilcher Park & the Nature Center (Joliet, IL)
Splash Station Waterpark (Joliet, IL)
Many Forest Preserves or Parks

Emerson Creek Pottery & Tearoom (Oswego, IL)
Joliet Area Historical Museum (Joliet, IL)
Lake Katherine Nature Center & Gardens (Palos Heights, IL)
Free Spirit Yacht Charters (Chicago, IL)
Odeum Center Banquets (Villa Park, IL)
Romeo Recreation Center (Romeoville, IL)
Your Community Center, Club House, Backyard or Office

& Many, Many More

Let us help find you a perfect location for your special event