

Barber & Oberwortmann Horticultural Center

A JOLIET PARK DISTRICT FACILITY

227 N. Gougar Road • Joliet, IL 60432



Sales & Catering

Handled Exclusively By:



Phone: (815) 725-9001

Fax: (815) 725-9056

cuttingedgecatering.com

E-mail: sales@cuttingedgecatering.com

904 Cottage Street • Shorewood, IL 60404

The Barber & Oberwortmann Horticultural Center

“Step Away from the Norm and into a Natural Setting!”

Dedicated in 1998 and newly remodeled, the **Andrew B. Barber & Clarence D. Oberwortmann Horticultural Center**, a 12,000 square foot facility, was built adjacently to the Bird Haven Greenhouse. Its limestone exterior with wooden-beamed entryway and easy access to a charming outdoor-covered deck with patio seating is conducive to the natural surroundings of the **630 acres of Pilcher Park**.

The Horticultural Center is an ideal rental facility for any special occasion. The spacious main hall, with a capacity of **254 people sit down dining** and **450 people reception style**, can be subdivided into three smaller rooms to suit smaller sized gatherings.

The Center attractively enhances the **Bird Haven Greenhouse** complex while providing additional space for a rental banquet hall. The Italian Renaissance style greenhouse, which is perfect for wedding ceremonies, features spectacular floral shows with seasonal motifs during the fall, winter, and spring. The Outdoor formal gardens are open June through October. The Bird Haven Greenhouse’s formal gardens are the perfect setting for an outdoor wedding or come inside for an intimate ceremony amongst the beautiful flowers and greenery.

The hall is perfect for wedding receptions, parties, showers, communions, business meetings, reunions and more! **The Horticultural Center provides a truly unique and memorable site to host your next special event.**

Package Descriptions



Dinner Package: Includes 4 Hour Hall Rental and the Menu.

Banquet Package: Includes 4 Hour Hall Rental, the Menu and a 3 1/2 Hour Beer & Wine Open Bar. *(Bar is closed 1/2 hour during dinner.)*



Classic Package: Includes 5 Hour Hall Rental, the Menu and a 4 1/2 Hour Standard Open Bar. *(Bar is closed 1/2 hour during dinner.)*

For Events After May 31, 2012:

Please Add \$1.50 per person for Saturdays or 75¢ per person for Friday or Sundays

- All prices are subject to a Security Guard Fee, 15% Service Charge and applicable sales tax.
- All prices and packages are subject to change without notice.
- Staff Gratuities are optional, but encouraged at customer’s own discretion. (Suggested rate 5-15%)
- Bar Gratuities are required, 15% prepaid bar gratuity if tip jars on the bar are not allowed.
- Pricing is based upon 10 guests per round table. For tables of 8 guests add \$1.00 per person, excluding the Ultimate Dream and the Elegant Enchantment Wedding Packages.
- For Multiple Entree Plate Style Dinners add \$1.00 per person.
- Minimum number of guests, bar minimums and packages required varies depending upon the date.

All Package Menus Include

Excluding the Allure Package.



Salad or Soup Selection - Choice of 1:

Fresh Cut Fruit Salad

Garden Tossed Salad with Tomato & Cucumber

Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons

Spinach Salad with Shredded Carrots, Red Onion, Tomato, Cucumber & Croutons

Spring Mix Salad with Tomato & Cucumber

Caprisi Salad *(Add \$ 1.50 per person)*

Beefsteak Tomato Slices with Buffalo Mozzarella Cheese, Fresh Basil & Virgin Olive Oil on a Bed of Spring Salad Mix.

Served with Balsamic Vinaigrette on the Side.

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

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

Add to Any Salad: Mandarin Orange & Kiwi for 40¢ per person • Dried Cranberries & Pecans for 50¢ per person • Pineapple & Walnuts for 50¢ per person

Soup: Chicken Noodle, Chicken with Rice, Tomato Vegetable, Beef Vegetable, Beef Barley, French Onion, Cream of: Chicken or Broccoli.

Have Soup & Salad..... Add \$ 1.75 per person.

Vegetable Selection - Choice of 1:

Green Beans: Almondine, Tomato Basil, or Bacon & Onion

Baby Carrots: Dill Butter or Brown Sugar Glaze

California Blend *(Carrots, Cauliflower & Broccoli)*

Riviera Blend *(Green Beans, Wax Beans & Baby Carrots)*

Caribbean Blend *(Broccoli, Yellow Carrots, Green Beans & Red Peppers)*

Broccoli Spears: Buttered, Garlic Sauce or Hollandaise

Kernel Corn: Buttered or Confetti

Chef's Choice Vegetable Stir Fry

Fresh Asparagus: Buttered or Hollandaise *(Add \$ 1.75 per person)*

Each Additional Vegetable Selection is \$ 1.10 per person.

Accompaniment Selection - Choice of 1:

Baby Russet Potatoes: Garlic & Rosemary, Bacon & Onion, or Garlic & Parmesan

Whipped Potatoes: 3 Cheeses, Garlic, Buttered or Pesto

Red Skin Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice Blend with Sauteed Mushrooms

Rice Pilaf

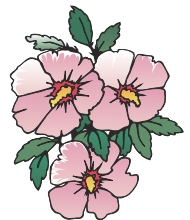
Sliced Bread Dumplings

Homemade Dressing

Buttered Egg Noodles

Idaho Baked Potato with Sour Cream *(Add 95¢ per person)*

Each Additional Accompaniment Selection is \$ 1.25 per person.



Also Included:

Gold Band China, Stainless Steel Flatware & Water Goblet.

Lemon Laced Ice Water Carafes, Hot Thermal Coffee Service, Old World Bread & Butter.

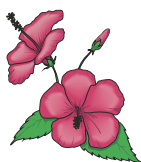
72" Round Tables (seats 10 people), White Wood Padded Formal Garden Chairs & Complete Set Up.

White Linen Tablecloths (80" x 80") & Choice of Colored Linen Napkin.

Table Set with Salt, Pepper, Butter, Cream & Sugar.

Servers & Staff.

Buffet & Family Style Dinner Entree Selections



Entree Selection - Choice of 1:

Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy
 Roast Loin of Pork with Gravy
 Roast Turkey Breast with Gravy

London Broil with Mushrooms Bordelaise *(Add \$ 2.95 per person)*

Thin Sliced Prime Rib of Beef*: Au jus or Peppercorn Demi-Glace *(Add \$ 3.95 per person)*

**Subject to Market Price.*

Entree Selection - Choice of 1 or 2:

Deep Fried Chicken

Baked Chicken: Lemon Pepper, Rotisserie Season or Rosemary Citrus Marinated

Baked Ham: Honey or Pineapple Glaze

Meatballs in: Burgundy Gravy, Stroganoff or Sweet & Sour

Polish Sausage Wedges with Sauerkraut

Italian Sausage Wedges with Peppers and Onions in Marinara

Mostaccioli: Meat or Marinara Sauce, or *Vodka Sauce (Add 35¢ per person)*

Hot Corkscrew Pasta with Basil & Vegetables

Lemon Linguini with Sun-dried Tomatoes

Pasta Primavera: Alfredo or Garlic & Olive Oil

Fettuccini Alfredo

Boneless Breast of Chicken Medallions with Sauce *(Add \$ 1.95 per person)*

Sauce Choice: Nappa Valley (White Wine Cream), Marsala Wine, AuPorto (Cream Mushroom),

Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or

Balsamic Vinaigrette with Bourbon Caramelized Onion - Add 75¢ per person.

Spinach & Cheese Stuffed Shells with: Vodka Sauce or Sauce Mornay *(Add \$ 1.75 per person)*

Cheese Tortellini with: Red Pepper Pesto or Vodka Sauce *(Add \$ 1.75 per person)*



Buffet Style Dinner

(2 Entree Selection)

Dinner Package..... \$ 23.15

Banquet Package..... \$ 35.15

Classic Package..... \$ 38.15

Family Style Dinner

(3 Entree Selection)

Dinner Package..... \$ 24.90

Banquet Package..... \$ 36.90

Classic Package..... \$ 39.90

Prices above are per person based.

Buffet Style Dinner includes an Elegant Buffet Presentation with Colored Overlays Beautifully Accented with Fresh Cut Flowers and Greenery. Add a Uniformed Chef Carver for \$ 150.00 *(1 Chef per 100 guests).*

Family Style Dinner is served in bowls and platters to each guest table.

Plate Style Dinner Entree Selections

	<u>Dinner Package</u>	<u>Banquet Package</u>	<u>Classic Package</u>
Fillet Mignon*: Peppercorn Demi-Glace or Bearnaise.....	\$ 30.15	\$ 42.15	\$ 45.15
14 oz. Cut of Roast Prime Rib of Beef with Au jus*.....	\$ 27.90	\$ 39.90	\$ 42.90
London Broil with Mushrooms Bordelaise.....	\$ 24.60	\$ 36.60	\$ 39.60
Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy.....	\$ 23.60	\$ 35.60	\$ 38.60
<i>*Subject to Market Price.</i>			
Stuffed Chicken.....	\$ 26.10.....	\$ 38.10	\$ 41.10
<ul style="list-style-type: none"> # 1 - Boneless Chicken Breast stuffed with Roasted Apple and Pecan Dressing with an Apple Brandy Glaze # 2 - Boneless Chicken Breast stuffed with Marinated Grilled Vegetables & Mozzarella with a Roasted Red Pepper Cream Sauce # 3 - Boneless Chicken Breast stuffed with Wild Rice, Dried Cranberries and Brie with Sauce Poulette # 4 - Boneless Chicken Breast stuffed with Prosciutto and Provolone with a Marsala Wine Sauce # 5 - Boneless Chicken Breast stuffed with Creamed Spinach, Artichoke and Parmesan with Sauce Mornay 			
Chicken Picata.....	\$ 25.60	\$ 37.60	\$ 40.60
<i>Boneless Breast of Chicken topped with Sauteed Mushrooms and Capers in a Lemon White Wine Sauce.</i>			
Chicken Danielle or Chicken Oscar.....	\$ 24.60	\$ 36.60	\$ 39.60
<i>Danielle: Boneless Breast of Chicken topped with Minced Red Onion, Bay Shrimp and Scallops served with our Wine Dill Sauce.</i>			
<i>Oscar: Boneless Breast of Chicken topped with Crabmeat and Shrimp mixture with Asparagus Spear and Bearnaise Sauce.</i>			
Boneless Breast of Chicken with Sauce.....	\$ 24.15	\$ 36.15	\$ 39.15
<i>Sauce Choice: Nappa Valley (White Wine Cream), Marsala Wine, AuPorto (Cream Mushroom), Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or Balsamic Vinaigrette with Bourbon Caramelized Onion - Add 75¢ per person.</i>			
Herb Pork Medallions Trattoria.....	\$ 25.60	\$ 37.60	\$ 40.60
<i>Boneless Pork Medallions seasoned with Eight Herbs and Spices, and lightly browned.</i>			
Peppered Boneless Pork Loin Chop.....	\$ 25.15	\$ 37.15	\$ 40.15
Vegetarian Fillet.....	\$ 23.60	\$ 35.60	\$ 38.60
<i>Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red Pepper and Onion. Add Provolone for 40¢ per person.</i>			
Spinach & Cheese Stuffed Shells with Sauce**.....	\$ 26.60	\$ 38.60	\$ 41.60
<i>Sauce Choice: Alfredo, Marinara, Sauce Mornay or Vodka Sauce.</i>			
Cheese Pesto Tortellini**.....	\$ 26.15	\$ 38.15	\$ 41.15
Egg Plant Parmesan**.....	\$ 25.60	\$ 37.60	\$ 40.60
<i>**Accompaniment Selection is not included.</i>			
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 27.90	\$ 39.90	\$ 42.90
Broiled Orange Roughy.....	\$ 27.15	\$ 39.15	\$ 42.15

Combination Plate Style Dinner Entree Selections:

	<u>Dinner Package</u>	<u>Banquet Package</u>	<u>Classic Package</u>
London Broil with Bordelaise Sauce & Boneless Breast of Chicken with Sauce.....	\$ 28.65	\$ 40.65	\$ 43.65
<i>Sauce Choice: Nappa Valley (White Wine Cream), Marsala Wine, AuPorto (Cream Mushroom), Apricot, Tomato Basil, Raspberry Vinaigrette, Lime Chipotle Cream, or Balsamic Vinaigrette with Bourbon Caramelized Onion - Add 75¢ per person.</i>			
Fillet Medallions: Peppercorn Demi-Glace or Bearnaise & Boneless Breast of Chicken with Sauce.....	\$ 30.90	\$ 42.90	\$ 45.90
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 33.15	\$ 45.15	\$ 48.15
3 Piece Grilled Shrimp Dejonghe.....	\$ 33.15	\$ 45.15	\$ 48.15

Prices above are per person based.

For Plate Style Dinners there is a Multiple Entree Choice Fee of \$ 1.00 per person, if you choose up to 3 different entrees.

Beverage Packages

The **Banquet Package** price includes the **Beer & Wine Open Bar**.

The **Classic Package** price includes the **Standard Open Bar**.

V.I.P. Open Bar

Includes: Absolut Vodka • Tangueray Gin • Captain Morgan Spiced Rum • Jack Daniels • Crown Royal • Chivas Regal Scotch • Hennessy Cognac • Cuervo Tequila • Smirnoff Vodka • Beefeater Gin • Jim Beam • Bacardi Light Rum • Korbel Brandy • Seagrams V.O. Whiskey • Dewars White Label Scotch • Champagne • Miller Lite • Bud Light • Sutter Home Wines: Merlot, Chardonnay, Pinot Grigio & White Zinfandel • Soft Drinks • Juices.

Banquet Package Add \$ 4.75 per person • Classic Package Add \$ 3.75 per person.

Deluxe Open Bar

Includes: Smirnoff Vodka • Beefeater Gin • Jim Beam • Bacardi Light Rum • Korbel Brandy • Seagrams V.O. Whiskey • Dewars White Label Scotch • Champagne • Gordon's Vodka • Gordon's Gin • Castillo Rum • Canadian Mist • Early Times • Dawson's Scotch • Gold Tequila • Amaretto • Peach Schnapps • Southern Comfort • Miller Lite • Bud Light • Sutter Home Wines: Merlot, Chardonnay, Pinot Grigio & White Zinfandel • Soft Drinks • Juices.

Banquet Package Add \$ 3.75 per person • Classic Package Add \$ 2.75 per person.

Standard Open Bar

Includes: Gordon's Vodka • Gordon's Gin • Castillo Rum • Canadian Mist • Early Times • Dawson's Scotch • Gold Tequila • Amaretto • Peach Schnapps • Southern Comfort • Miller Lite • Bud Light • Sutter Home Wines: Merlot, Chardonnay, Pinot Grigio & White Zinfandel • Soft Drinks • Juices.

Banquet Package Add \$ 1.00 per person.

Beer & Wine Open Bar

Includes: Miller Lite • Bud Light • Sutter Home Wines: Merlot, Chardonnay, Pinot Grigio & White Zinfandel • Soft Drinks • Juices.

The Beer & Wine Open Bar Prices are: 3 Hours is \$ 12.00 per person, 4 Hours is \$ 13.00 per person & 5 Hours is \$ 15.00 per person.

Beverage Add-Ons

Domestic Wine or Champagne Toast.....\$ 1.75 per person

Includes the Wine or Champagne Glasses. Wine Choice: Chablis, White Zinfandel or Champagne.

For Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio add 25¢ per person.

Domestic Table Wine or Champagne.....\$ 18.95 per table

Includes the Wine or Champagne Glasses and 1 Bottle of Wine or Champagne.

Cordial Bar.....\$ 2.50 per person

Includes: Amaretto di Saronno, Grand Marnier Liqueur, Tia Maria Coffee Liqueur, Frangeleco Hazelnut, Kahlua Coffee Liqueur, Bailey's Irish Cream, Hennessy Cognac, Dom B&B Liqueur and Drambuie Liqueur.

Bar Glassware Package.....\$ 1.50 per person

Instead of Disposable Glassware add Real Glasses!

Bottled Beer Upgrade Package.....\$ 1.50 per person

Bar Special Orders are available at an additional charge.

Ask about Non-Alcoholic Open Bars, Cash Bar and Side Cash Bar Options.

While beverages are subject to change according to current popularity, all beverages will always be of same high quality. 15% prepaid bar gratuity if tip jars on the bar are not allowed. Includes bartender when having a minimum of 75 people.



Wedding Package Upgrades

Add Any of the Wedding Packages to the Classic Package Price.

Let us tailor a Custom Package to suit your exact needs.



Ultimate Dream Wedding Package

Bar Upgrade to the V.I.P. Open Bar
Wine or Champagne Toast for All of Your Guests
Bar Glassware Package
Passed Hors D'oeuvres (*The Classic or The Grandeur*)
Wedding Cake
Fresh Floral Centerpieces for Guest & Head Tables
5 Hour Professional Disc Jockey
Specialty Table Packages (*White Linen & White Skirting*)
Commemorative Brick for the Buy-A-Brick Program.

\$ 19.95 per person (*Based on a Minimum of 150 people.*)

\$ 21.05 per person (*Based on a Minimum of 125 people.*)

\$ 22.55 per person (*Based on a Minimum of 100 people.*)

(Based on Round Tables of 10 people.)

Elegant Enchantment Wedding Package

Bar Upgrade to the Deluxe Open Bar
Wine or Champagne Toast for the Head & 2 Family Tables
Wedding Cake
Budvase with Rose and Baby's Breath Centerpieces for Guest & Head Tables
Specialty Table Packages (*White Linen & White Skirting*)

\$ 7.95 per person additional

(Based on Round Tables of 10 people.)

Add our Professional DJ for 5 Hour for \$ 720.00



Other Optional Upgrades

Specialty Table Packages (*White Linen & White Skirting*) are \$ 18.00 per Table
Round Colored Linen Tablecloths (132") to the Floor are \$ 21.00 per Table
Round Colored Linen Tablecloths(90") with a 9" Overhang are \$ 9.50 per Table
Chair Covers with Sash are \$ 4.25 per Chair
Custom Packages are Available - Call for Your Custom Quote.

The Allure Package

Casual, Yet Charming!

Includes the 4 Hour Hall Rental, our Touch of Class Service Package, a Buffet Style Meal & White Linen Tablecloths for the Guest Tables.

(Not valid on certain dates and certain minimums do apply.)



Touch of Class Service Package:

Our **Touch of Class Service Package** is designed for when you want an extra special event. Cutting Edge will provide uniformed buffet attendants along with an elegant buffet presentation including colored overlays, props, and beautifully accented with fresh cut flowers and greenery. Contemporary chafing dishes, wicker baskets, cut glass serving bowls, platters, and serving utensils are all included. Our courteous staff can be available to serve and replenish the buffet, along with clearing guest tables after the serve.

Buffet Style Meal Options - 2 Entrees

Side Selections - Choice of 2:

- Red Skin Potato Salad
 - Cole Slaw: Creamy or Vinaigrette
 - Pasta Salad
 - Macaroni Salad
 - Fresh Cut Fruit Salad
 - Taffy Apple Salad *(add 35¢)*
 - Bow Tie Pasta Salad *(add 35¢)*
 - Gazpacho Salad *(add 35¢)*
 - Broccoli & Raisin Salad *(add 35¢)*
 - Cucumber Salad Vinaigrette *(add 35¢)*
 - Garden Tossed Salad with Tomato & Cucumber *(add 50¢)*
 - California Blend Vegetables *(add 50¢)*
 - Baby Russet Potatoes with Garlic & Rosemary *(add 50¢)*
 - Red Skin Garlic Mashed Potatoes *(add 50¢)*
- Each Additional Side is \$ 1.00 per person.**

Entree Selection - Choice of 1:

- Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy
 - Italian Beef Au jus with Peppers & Onion *(add 35¢)*
 - Roast Turkey Breast with Gravy
 - Roast Loin of Pork with Gravy
 - Mini Croissant Sandwiches
- Each Additional Entree is \$ 1.95 per person.**

Entree Selection - Choice of 1:

- Deep Fried Chicken
 - Baked Chicken: Lemon Pepper, Rotisserie Season, Barbecue Spice, Rosemary Citrus Marinated or Cajun
 - Mostaccioli with: Meat or Marinara Sauce
 - Hot Corkscrew Pasta Tossed with Basil & Vegetables
 - Pasta Primavera with: Alfredo Sauce or Garlic & Olive Oil Fettuccini Alfredo
 - Lemon Linguini with Sun-dried Tomato
 - Meatballs with: Burgundy Gravy, Barbecue, or Sweet & Sour
 - Baked Ham with: Honey or Pineapple Glaze
 - Italian Sausage Wedges with Peppers & Onions in Marinara
 - Polish Sausage Wedges with Sauerkraut
 - Mini Sub Sandwiches
 - Stuffed Shells with: Vodka Sauce or Sauce Mornay *(add \$ 1.75)*
 - Cheese Tortellini with Vodka Sauce *(add \$ 1.75)*
 - Egg Plant Parmesan *(add \$ 1.75)*
 - Boneless Breast of Chicken with Choice of Sauce *(add \$ 1.95)*
- Sauce Choice: Nappa Valley, Marsala, AuPorto, Apricot, or Tomato Basil*
- Each Additional Entree is \$ 1.75 per person.**

Also Included:

- Complimenting Fresh Baked Bread & Butter
- Black Marble Prestige Place Settings

\$ 17.75 per person

*Choose any Meal from Cutting Edge's **Menus: Corporate & Private Events Brochure**
Add \$ 10.50, plus the menu cost from the menu you selected in that brochure.*

Allure Package Add-Ons

- Stainless Steel Silverware Rolled with a Linen Napkin..... \$ 1.60 per person**
- Beer & Wine Open Bar Package for 3 Hours..... \$ 12.00 per person**
- Assorted Canned Sodas..... \$ 3.95 per 6 pack**
\$ 15.80 per case
- Ice Tea, Lemonade or Fruit Punch..... \$ 49.00 per 5 gallons**
- Fresh Brewed Coffee Service - (Regular or Decafe), Hot Tea, or Hot Chocolate..... \$ 75.00 per 100 cups**
\$ 41.50 per 50 cups

Casual Events for Smaller Groups

Showers ○ Birthdays ○ Business Meetings ○ Seminars ○ Reunions ○ Etc.

The Horticultural Center can be subdivided into 3 separate sections.

Give Cutting Edge a call at (815) 725-9001 for Custom Packages & Pricing.

We are more than happy to try and work within your budget!



Bird Haven Greenhouse & Conservatory

The Italian Renaissance style greenhouse, which is perfect for wedding ceremonies, features spectacular floral shows with seasonal motifs during the fall, winter, and spring. The Outdoor formal gardens are open June through October. The Bird Haven Greenhouse's formal gardens are the perfect setting for an outdoor wedding or come inside for an intimate ceremony amongst the beautiful flowers and greenery.

Wedding Ceremony Rental Rates



Open Ceremony Times: 9:00 a.m., 10:30 a.m., 12:00 p.m., 1:30 p.m. & 3:30 p.m.
Open Ceremony Price: \$ 400.00

Ceremony Time: 5:00 p.m.
Ceremony Price: \$600.00

Most 5:00 p.m. ceremonies are only available in conjunction with couples who are booking their reception at the Barber & Oberwortmann Horticultural Center in the evening.

Call the Bird Haven Greenhouse at (815) 741-7278 ext 2 for more details on Wedding Ceremonies.

How about having
the Front Greenhouse Showroom open
during your reception hall time?

\$ 100.00 per hour Available after 4:30 p.m.

This add-on feature offers additional private time to capture those special pictures!

Passed Hors D'oeuvres

The Classic - (2 Hot & 2 Cold)

Choice of 2 Hot Hors D'oeuvres:

- Chicken Wings: Buffalo, Teriyaki, Lemon Pepper, Rotisserie or Orange
- Crab Cakes with Remoulade Sauce
- Crabmeat Rangoon with Sweet & Sour
- Glazed Bacon Wrapped Water Chestnuts
- Meatballs: Burgundy Gravy, Barbecue, Stroganoff or Sweet & Sour
- Potato Skins Topped with Cheddar, Bacon & Chives
- Quiche: Lorraine or Spinach

Choice of 2 Cold Hors D'oeuvres:

- Celery Sticks with: Cheddar or Herb Cream Cheese
- Cherry Tomato Stuffed with Cheddar
- Ham & Cream Cheese Pinwheels
- New Potato Filled with Sour Cream, Chives & Cheddar
- Open Faced Cucumber Sandwiches
- Prosciutto with Melon
- Salami Coronets with: Cream Cheese or Black Olive

The Grandeur - (2 Hot & 1 Cold)

Choice of 2 Hot Hors D'oeuvres:

- Beef Teriyaki Skewer
- Chicken Satay with Peanut Sauce
- Crab Cakes with Remoulade Sauce
- Fajita Coronet: Chicken or Beef
- Glazed Bacon Wrapped Water Chestnuts
- Mushroom Cap Stuffed with: Seafood or Italian Sausage
- Quiche with: Shrimp or Brie Cheese & Mango Chutney
- Tortellini Skewer with: Alfredo Sauce or Pesto

Choice of 1 Cold Hors D'oeuvres:

- Celery Sticks with Salmon Cream Cheese
- Cherry Tomato Stuffed with Cheddar
- Fruit Skewer with Strawberry Dip
- Open Faced Cucumber Sandwiches
- Pastry Cup Filled with Tarragon Chicken Salad

\$ 4.75 per person *(Either Package)*



Cold Party Platters

Fresh Cut Fruit Display - (serves up to 30 people).....	\$ 41.25
Fresh Cut Vegetable Crudites - (serves up to 45 people).....	\$ 37.95
Marinated Vegetable Platter - (serves up to 45 people).....	\$ 49.95
Domestic Cheese Assortment - (serves up to 45 people).....	\$ 55.50
Imported Gourmet Cheese Display - (serves up to 45 people).....	\$ 64.95
Array of Brie Cheese Tray - (serves up to 30 people).....	\$ 46.00
Julienne Cheese & Sausage Platter - (serves up to 45 people).....	\$ 56.00
Cheese & Sausage Sampler - (serves up to 45 people).....	\$ 62.00
Antipasto Platter - (serves up to 30).....	\$ 64.50
Bruschetta Dip with Crostini - (serves up to 20).....	\$ 13.50
Spinach & Artichoke Dip with Pita Triangles - (serves up to 20).....	\$ 24.95
Spinach Dip in Rye Bread - (serves up to 40).....	\$ 49.25
Seven Layer Salad with Tortilla Chips - (serves up to 30).....	\$ 45.50
Jumbo Gulf Shrimp Tray - (3 lbs., approx. 65 pieces).....	\$ 98.00
Seafood Spread Tray - (serves up to 30 people).....	\$ 41.25
Whole Smoked Salmon Display - (6 lbs., serves up to 60).....	\$ 135.00
Whole Poached Salmon Display - (12 lbs., serves up to 100).....	\$ 165.00

Custom Hors D'oeuvres Packages and Party Trays are also available.
See our Menus: Corporate & Private Events Brochure for other options and more description.



In-Between Courses Add-Ons

Lemon or Raspberry Sorbet.....	\$ 1.70 per person
Shrimp Cocktail.....	Market Price
Antipasto Platter.....	\$ 23.95 per table
Fresh Cut Vegetable Platter.....	\$ 11.95 per table

Sweet Tables

Blossom Sweet Table

A sinfully delicious combination of assorted mini pastries to include chocolate eclairs, whipped cream puffs, cannoli, fruit filled tarts and other French pastries. A tasty platter of home baked chocolate chip, oatmeal raisin and peanut butter cookies surrounding bite size squares of baked fudge brownies and banana cake. Topped off with chocolate dipped strawberries (seasonal) and mouth watering fresh cut fruit display with Strawberry dip.

\$ 6.95 per person (Based on 5 pieces per person)

Garden Sweet Table

A dazzling array of Gourmet Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars and Marble Cheese Truffles, plus our Royal Mini Cheese Cakes - Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip.

\$ 4.25 per person (Based on 3 pieces per person)

Sweet Tables can be ordered in lesser quantities than the number of guests actually attending.

Sweet Table Coffee Service

Coffee Choice of: Regular or Decaffeinated. Includes: Cream, Sugar, Artificial Sweeteners and Black Plastic Cups.

\$ 85.00 per 100 cups or \$ 46.50 per 50 cups

Add China Cups & Saucers for 75¢ per cup



Coffee Presentation

Coffee Choice of: French Vanilla, Regular or Decaffeinated.

Includes: Flavored Creams, Shaved Chocolate, Cinnamon Sticks, Sugar, Brown Sugar, Cream, Artificial Sweeteners and Black Plastic Cups.

\$ 2.45 per person for a 2 Hour Package

Each additional Hour is \$ 1.00 per person additional.

Also Available:

Double Dip Chocolate & Cheese Fountains

Alternative Plate Style Desserts

Ice Cream Carts, Sundae Bars, Cream Soda Bars & Specialty Food Carts



Cathy's Sweet Creations Wedding Cakes

Over 50 styles to choose from. Come to our Office to see our Wedding Cake Book or Check them out on the Web.

Cake Flavors: (Choice of up to 2)

White, Yellow, Chocolate, Marble, Banana, Chocolate Banana or Lemon

Cake Fillings: (Choice of up to 2)

Strawberry Preserve, Raspberry Preserve, Lemon Crème, Fudge, Cherry, Oreo Cookie, Bavarian Crème, Chocolate Mousse, Strawberry Mousse, Raspberry Mousse, Butter Crème, Chocolate Butter Crème
Fresh Banana (Add 50¢ per person), or Fresh Strawberry (Add 65¢ per person)

Cake Icing: Butter Crème or Chocolate Butter Crème

Other Information: The Anniversary (Top Tier) Cake is served, unless requested not to do so.

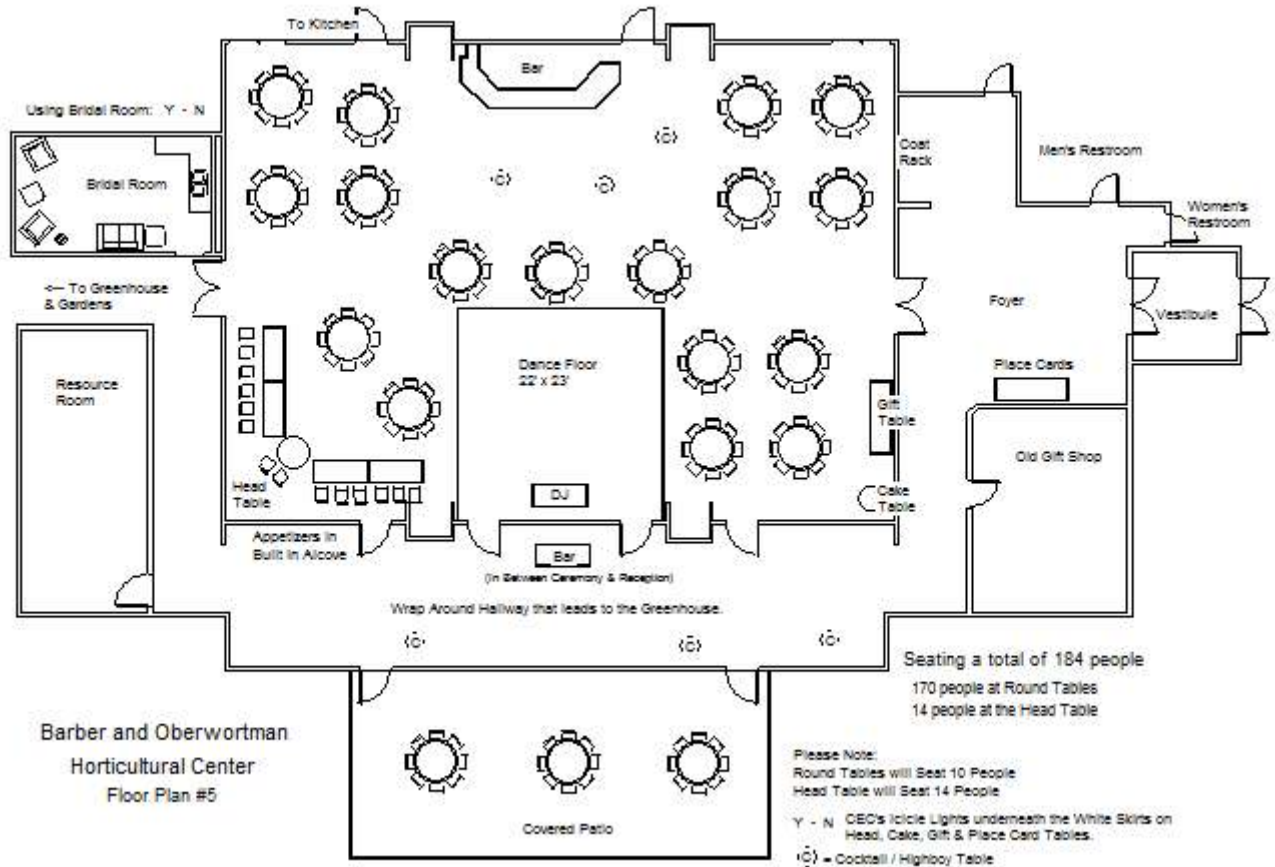
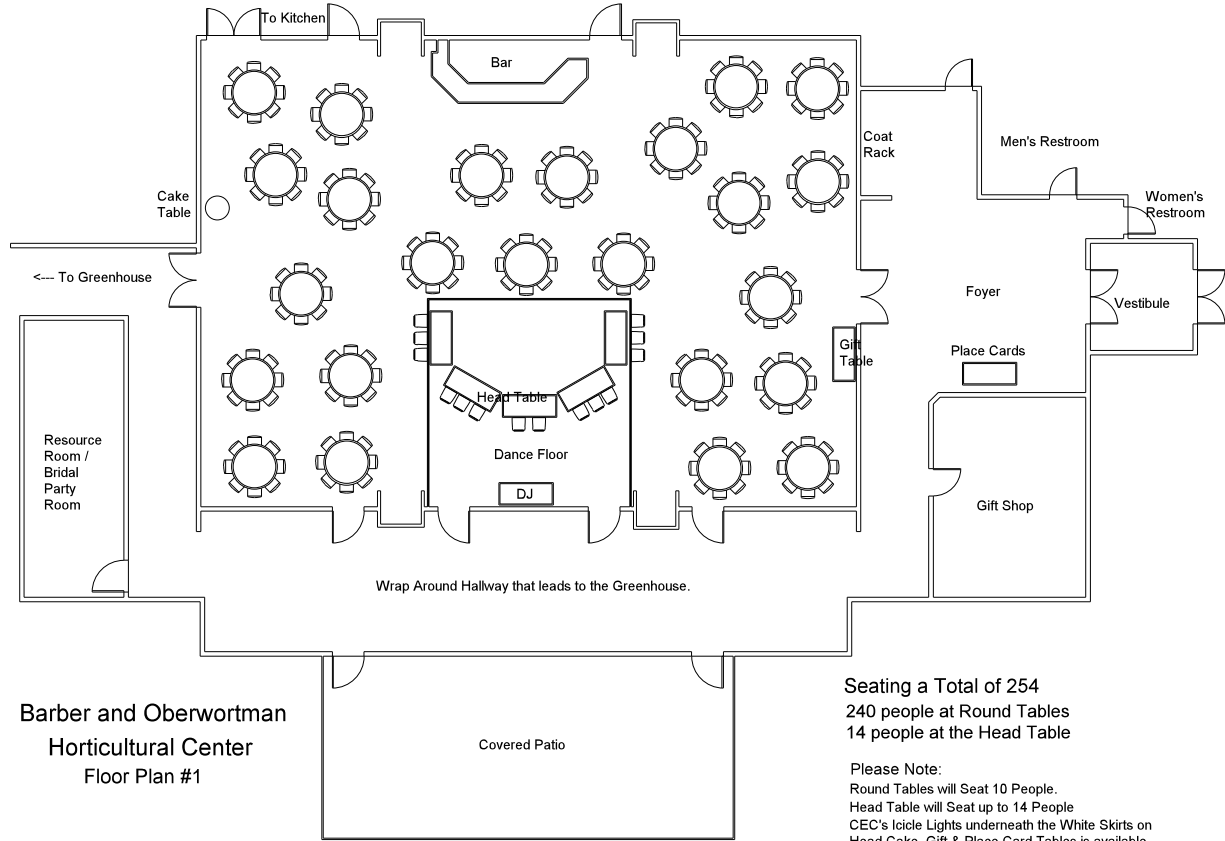
Cathy's Sweet Creations will make you an exact duplicate of your Anniversary Cake in a year. Just contact her.

Required number of servings varies depending upon the style of cake or number of tiers chosen. Cake Knives, Cake Toppers and Cake Flowers are not included.

\$ 3.90 per serving

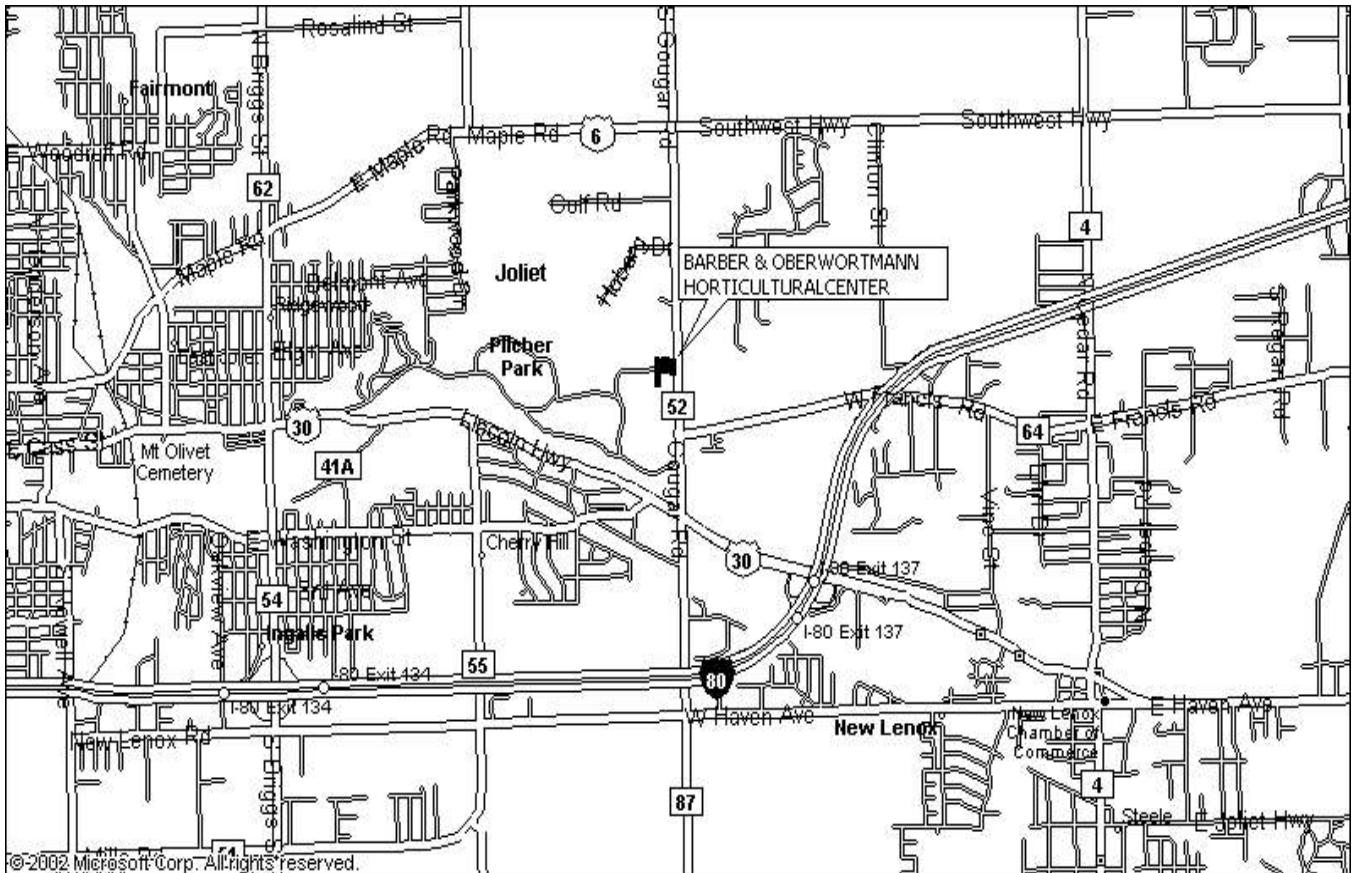
Sample Floor Plans

Custom Floor Plans Are Also Available.



The Barber & Oberwornmann Horticultural Center

We're easy to find and conveniently located just minutes from I-80 and Route 30 on Gougar Road.



227 N. Gougar Road ○ Joliet, IL 60432

Barber & Oberwornmann Horticultural Center..... (815) 741-7278
 Sales & Catering Handled by Cutting Edge Catering..... (815) 725-9001



Bird Haven Greenhouse..... (815) 741-7278
 Joliet Park District..... (815) 741-PARK (7275)
 Pilcher Park Nature Center..... (815) 741-7277
 Woodruff Golf Course..... (815) 741-7275