

# George's 174



George A. Perinar Memorial Hall  
Carpenters Local 174

1407 Essington Road • Joliet, IL 60435



Sales & Catering

Handled By:



GPMH Phone: (815) 725-4759

CEC Phone: (815) 725-9001

[cuttingedgecatering.com](http://cuttingedgecatering.com)

E-mail: [sales@cuttingedgecatering.com](mailto:sales@cuttingedgecatering.com)

904 Cottage Street • Shorewood, IL 60404

# George's 174 (The George A. Perinar Memorial Hall)

***"Invites You To Be Our Guest For Your Exquisite Banquet & Dining Experience"***

**NEW Name, NEW Look - Padded Garden Chairs are Coming, so No Need For Chair Covers! NEW China, NEW Bar Packages & New Brochure Coming Soon.**



- Formal Sit Down Dining for up to 256 people ○
- Reception Style for up to 300 people ○
  - Exquisite Menu Selections ○
- Flawless Service & Presentations ○
  - Elegance at its Finest ○
  - Full Event Coordinating ○
- Custom Menus & Packages ○
  - Beverage Services ○
  - Entertainment & Decor ○
- Wedding Receptions & Ceremonies ○
  - All Occasions Welcome ○



## **Package Descriptions**

***Dinner Package:*** Includes 5 Hour Hall Rental and the Menu.

***Banquet Package:*** Includes 5 Hour Hall Rental, the Menu and a 4 ½ Hour Standard Open Bar. (*Bar is closed ½ hour during dinner.*)

***Additional Hall Rental Time & Bar Upgrades are Available.  
Additional Services (Entertainment, Decor, Etc.) are Available Upon Request.***

**For Sunday through Friday Events and Saturday Afternoons,**

**Please deduct \$ 1.00 per person discount!**

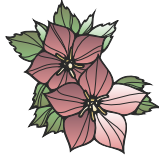
*Excludes the Touch of Class Package.*

***For Events After May 31, 2012 - Please Add \$1.00 Per Person.***

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- All prices are subject to a Security Guard Fee (\$130), 15% Service Charge and applicable sales tax (currently 8%).
  - 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%*)
  - Bartender Gratuity is 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 Fantasy and the Elegant Enchantment Wedding Package.
  - For Multiple Entree Plate Style Dinners add \$1.00 per person Service Fee.
  - Minimum number of guests, bar minimums and packages required varies depending upon the date.

# All Package Menus Include

*Excluding the Touch of Class Packages.*



## **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, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian*  
*Optional Table Dressing Choices: 2 Choices = \$8.00 per Table ⇄ 3 Choices = \$10.00 per Table*

Salad Topper: *Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 25¢ per topping*

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:**

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), Chairs & Complete Set Up.

White Linen Tablecloths (88" x 88") & Choice of Colored Linen Napkin.

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

Servers & Staff.

# Buffet or Family Style Dinner - Entree Selections

Dinner Package      Banquet Package

**Family Style Dinner** (3 Entrees)..... \$ 23.75 ..... \$ 33.00

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

**Buffet Style Dinner** (3 Entrees)..... \$ 23.50 ..... \$ 32.00

*Buffet Style is based on up to 200 people maximum. Buffet Style 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.*

## **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 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)*

Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan

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)*

## Plate Style Dinner - Entree Selections

	<u>Dinner Package</u>	<u>Banquet Package</u>
14 oz. Cut of Roast Prime Rib of Beef with Au jus* .....	\$ 28.25	\$ 37.50
Fillet Medallions: Peppercorn Demi-Glace or Bearnaise* .....	\$ 29.50	\$ 38.75
London Broil with Mushrooms Bordelaise.....	\$ 23.50	\$ 32.75
Roast Sirloin of Beef: Au jus, Demi-Glace or Gravy.....	\$ 23.25	\$ 32.50
<i>* Subject to Market Price.</i>		
Boneless Breast of Chicken with Choice of Sauce.....	\$ 23.25	\$ 32.50
Sauce Choice: Nappa Valley ( <i>White Wine Cream</i> ), Marsala Wine, Picata, or Tomato Basil		
Stuffed Chicken.....	\$ 25.00	\$ 34.25
<b>Bollotine de Poulet</b> - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette		
<b>Italiano</b> - with Prosciutto & Provolone with a Marsala Wine Sauce		
<b>Florentine</b> - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay		
<b>Country Classic</b> - with Roasted Apple & Pecan Dressing with an Apple Brandy Glaze		
Boneless Breast of Chicken.....	\$ 24.00	\$ 33.25
<b>Danielle:</b> Boneless Breast of Chicken topped with Minced Red Onion, Bay Shrimp and Scallops served with our Wine Dill Sauce		
<b>Oscar:</b> Boneless Breast of Chicken topped with Crabmeat and Shrimp mixture with Asparagus Spear and Bearnaise Sauce		
<b>Dejonghe</b> - Grilled topped with Plump Gulf Shrimp Dejonghe		
<b>Romano</b> - Romano Encrusted Breaded topped with: <i>Quattro Formaggi Sauce or Sauce Mornay</i>		
<b>Pesto</b> - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
<b>Caribbean Citrus</b> - Marinated Grilled topped with Mango & Pineapple Relish		
<b>Saltimbocca</b> - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce		
Herb Pork Medallions.....	\$ 24.25	\$ 33.50
Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		
Vegetarian Fillet.....	\$ 23.75	\$ 33.00
Seasoned Grilled Portabella Mushroom, Zucchini, Squash, Red & Green Pepper, Red Onion & Broccoli		
Spinach & Cheese Stuffed Shells with Sauce** .....	\$ 26.60	\$ 38.60
Sauce Choice: Alfredo, Marinara, Sauce Mornay or Vodka Sauce.		
Cheese Pesto Tortellini** .....	\$ 26.15	\$ 38.15
Egg Plant Parmesan.....	\$ 23.50	\$ 32.75
<i>** Accompaniment Selection is not included.</i>		
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 28.25	\$ 37.50
Broiled Orange Roughy with Lemon Butter.....	\$ 25.25	\$ 34.50

## Combo Plate Style Dinner - Entree Selections

Fillet Medallions: Peppercorn Demi-Glace or Bearnaise & Boneless Breast of Chicken with Sauce.....	\$ 31.75	\$ 41.00
Sauce Choice: Nappa Valley ( <i>White Wine Cream</i> ), Marsala Wine, Picata, or Tomato Basil		
Grilled Salmon Filet with Bourbon Caramelized Onion.....	\$ 34.00	\$ 43.25
3 Piece Grilled Shrimp Dejonghe.....	\$ 34.00	\$ 43.25
London Broil with Mushrooms Bordelaise & Boneless Breast of Chicken with Sauce.....	\$ 29.75	\$ 39.00
Sauce Choice: Nappa Valley ( <i>White Wine Cream</i> ), Marsala Wine, Picata, or Tomato Basil		

Above prices are per person based.

## Beverage Packages

*The Banquet 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.

**Add \$ 4.75 per person to the Banquet Package**

### 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.

**Add \$ 3.75 per person to the Banquet Package**

### 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.

## Optional Beverage Add-Ons

<b>Domestic Champagne or Wine Toast</b>	<b>\$ 1.75 per person</b>
<b>Domestic Table Champagne or Wine</b>	<b>\$ 18.95 per table</b>

*Wine Upgrades are available at Market Price based on vintage.  
Let us recommend the bottle depending upon your chosen menu.*

### **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.

**Bottled Beer Upgrade Package (Miller Lite & Bud Light)      \$ 1.50 per person**

*Ask about our Specialty Drink Options.*

*Bar Special Orders are available at an additional charge.*

**Ask about Non-Alcoholic Open Bars, Cash Bar & 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 Banquet Package Price.

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



### Fantasy Wedding Package

Wine or Champagne Toast for All of Your Guests  
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)*  
**\$ 17.40 per person** *(Based on a Minimum of 150 people.)*  
**\$ 18.40 per person** *(Based on a Minimum of 125 people.)*  
**\$ 19.40 per person** *(Based on a Minimum of 100 people.)*

*(Based on Round Tables of 10 people.)*

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### Elegant Enchantment Wedding Package

Wedding Cake  
Wine Toast for Head & 2 Family Tables  
Budvase with Rose & Baby's Breath Centerpieces for Guest & Head Tables  
Specialty Table Packages *(White Linen & White Skirting)*  
**\$ 6.15 per person**

*(Based on Round Tables of 10 people.)*

**Add our Professional DJ for 5 Hour for \$ 720.00**

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### 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, plus \$100 delivery & pick up.  
Custom Packages are Available - Call for Your Custom Quote.

# Passed Hors D'oeuvres

## The Classic - (2 Hot & 2 Cold)

### Choice of 2 Hot Hors D'oeuvres:

Chicken Wings: Buffalo, Teriyaki, Lemon Pepper or Rotisserie  
 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).....	\$ 45.50
Fresh Cut Vegetable Crudites - (serves up to 45 people).....	\$ 41.75
Marinated Vegetable Platter - (serves up to 45 people).....	\$ 49.95
Domestic Cheese Assortment - (serves up to 45 people).....	\$ 61.00
Imported Gourmet Cheese Display - (serves up to 45 people).....	\$ 69.50
Array of Brie Cheese Tray - (serves up to 30 people).....	\$ 49.95
Julienne Cheese & Sausage Platter - (serves up to 45 people).....	\$ 59.50
Cheese & Sausage Sampler - (serves up to 45 people).....	\$ 65.50
Antipasto Platter - (serves up to 30).....	\$ 69.00
Bruschetta Dip with Crostini - (serves up to 20).....	\$ 26.25
Spinach & Artichoke Dip with Pita Triangles - (serves up to 20).....	\$ 24.95
Spinach Dip in Rye Bread - (serves up to 40).....	\$ 49.95
Seven Layer Salad with Tortilla Chips - (serves up to 30).....	\$ 49.95
Jumbo Gulf Shrimp Tray - (3 lbs., approx. 65 pieces).....	\$ 98.00
Seafood Spread Tray - (serves up to 30 people).....	\$ 44.50
Whole Smoked Salmon Display - (6 lbs., serves up to 60).....	\$ 145.00
Whole Poached Salmon Display - (12 lbs., serves up to 100).....	\$ 175.00

**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

## **Carpenter's 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)

## **Apprentice's 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.**

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## **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, Lemon or Coconut

### **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 35¢ per person), or Fresh Strawberry (Add 55¢ 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**

# Touch of Class Package

Valid for Saturday Afternoons, and Sunday through Thursdays.  
Some other dates may be available. Call for more details.

## Package Description

**Touch of Class Package:** Includes 4 Hour Hall Rental, the Menu with Black Marble Place Settings, Buffet Attendant(s), Elegant Buffet Presentation including Colored Overlays with Fresh Cut Flowers and Greenery, Necessary Serving Equipment, White Linen Tablecloths, Tables and Chairs. Our friendly staff will be available to serve and replenish your buffet along with clearing guest tables.

Menus from **Cutting Edge Catering's**  
**Corporate & Social Events Menu Brochure**  
can be incorporated into a **Touch of Class Package**  
by adding \$ 7.50 per person to the Menu Price.

## Beverage Packages - Based on 4 Hours

Standard Open Bar	\$ 9.25 per person
Beer, Wine & Soda Open Bar	\$ 8.25 per person
Soda Open Bar	\$ 5.00 per person

## Add-Ons & Beverage Station

Stainless Steel Silverware Rolled with a Linen Napkin.....	\$ 1.75 per person
Fresh Brewed Coffee Service - ( <i>Regular or Decaffeinated</i> ), Hot Tea or Hot Chocolate.....	\$ 80.00 per 100 cups \$ 43.95 per 50 cups
Assorted Canned Sodas.....	\$ 3.95 per 6 pack \$ 15.30 per case
Ice Tea, Lemonade or Fruit Punch.....	\$ 49.00 per 5 gallons \$ 28.50 per 3 gallons

**Express Buffet**  
**Touch of Class Package**

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

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

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

Deep Fried Chicken  
Baked Chicken: Lemon Pepper, Rotisserie Season,  
Barbecue Spice, Rosemary Citrus Marinated or Cajun  
Mostaccioli: Meat or Marinara Sauce, or Vodka Sauce (add 35¢)  
Hot Corkscrew Pasta Tossed with Basil & Vegetables  
Baked Ham with: Honey or Pineapple Glaze  
Italian Sausage Wedges with Peppers & Onions in Marinara  
Polish Sausage Wedges with Sauerkraut  
(Additional Entree add \$ 1.75 per person)

**Salad Selections: (Choice of 2)**

Red Skin Potato Salad  
Cole Slaw: Creamy or Vinaigrette  
Pasta Salad  
Macaroni Salad  
Fresh Cut Fruit Salad  
Taffy Apple Salad (add 35¢)  
Bow Tie Pasta Salad (add 35¢)  
Gazpacho Salad (add 35¢)  
Broccoli & Raisin Salad (add 35¢)  
Cucumber Salad Vinaigrette (add 35¢)  
Garden Tossed Salad with Tomato & Cucumber (add 50¢)

**Also Included:**

Complimenting Bread & Butter  
Standard Place Settings

**\$ 14.45 per person**

**Bounty Buffet**  
**Touch of Class Package**

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

Roast Sirloin of Beef with: Au jus, Demi-Glace or Gravy  
Roast Turkey Breast with Gravy  
Roast Loin of Pork with Gravy  
Italian Beef Au jus with Peppers & Onion (add 35¢)  
Barbecue Beef (add 35¢)  
London Broil with Mushrooms Bordelaise (add \$ 2.95)  
(Additional Entree add \$ 1.95 per person)

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

Deep Fried Chicken  
Baked Chicken: Lemon Pepper, Rotisserie Season,  
Barbecue Spice, Rosemary Citrus Marinated or Cajun  
Mostaccioli with: Meat or Marinara Sauce, or Vodka Sauce (add 35¢)  
Hot Corkscrew Pasta Tossed with Basil & Vegetables  
Pasta Primavera with: Alfredo Sauce or Garlic & Olive Oil  
Fettuccini Alfredo  
Lemon Linguini with Sun-dried Tomato  
Meatballs with: Burgundy Gravy, Barbecue or Sweet & Sour  
Baked Ham with: Honey or Pineapple Glaze  
Italian Sausage Wedges with Peppers & Onions in Marinara  
Polish Sausage Wedges with Sauerkraut  
Stuffed Shells with: Vodka Sauce or Sauce Mornay (add \$ 1.75)  
Cheese Tortellini with Red Pepper Pesto (add \$ 1.75)  
Egg Plant Parmesan (add \$ 1.75)  
Boneless Breast of Chicken with Choice of Sauce (add \$ 1.95)  
Sauce Choice: Nappa Valley, Marsala, AuPorto, Apricot, or Tomato Basil  
(Additional Entree add \$ 1.75 per person)

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

Fresh Cut Fruit Salad  
Garden Tossed Salad with Tomato & Cucumber  
Spinach Salad with Carrots, Red Onion, Tomato, & Cucumber  
Chef's Caesar Salad with Red Onion, Parmesan Cheese & Croutons  
European Blend Mesclun Salad with Tomato & Cucumber  
(Add to any Salad: Mandarin Orange & Kiwi for 40¢,  
Dried Cranberries & Pecans for 50¢, or Pineapple & Walnuts for 50¢)

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

Broccoli Spears with: Garlic Sauce, Buttered, or Hollandaise Sauce  
California Blend (Carrots, Cauliflower & Broccoli)  
Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Peppers)  
Riviera Blend (Green Beans, Wax Beans & Baby Carrots)  
Baby Carrots with: Brown Sugar Glazed or Dill Butter  
Green Beans with: Almondine, Tomato Basil, or Bacon & Onion  
Kernel Corn: Confetti or Buttered

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

Whipped Potatoes with: 3 Cheeses, Garlic, Buttered, or Pesto  
Red Skin Garlic Mashed Potatoes  
Baby Russet Potato with: Bacon & Onion, Garlic & Rosemary,  
Pepperoni & Onion, or Garlic & Parmesan  
Au Gratin Potatoes  
Rice Pilaf  
Wild Rice Blend with Sautéed Mushrooms  
Sliced Bread Dumplings with Gravy  
Homemade Dressing  
Buttered Egg Noodles  
Idaho Baked Potato with Butter & Sour Cream (add 95¢)

**Also Included:**

Complimenting Bread & Butter  
Standard Place Settings

**\$ 16.95 per person**

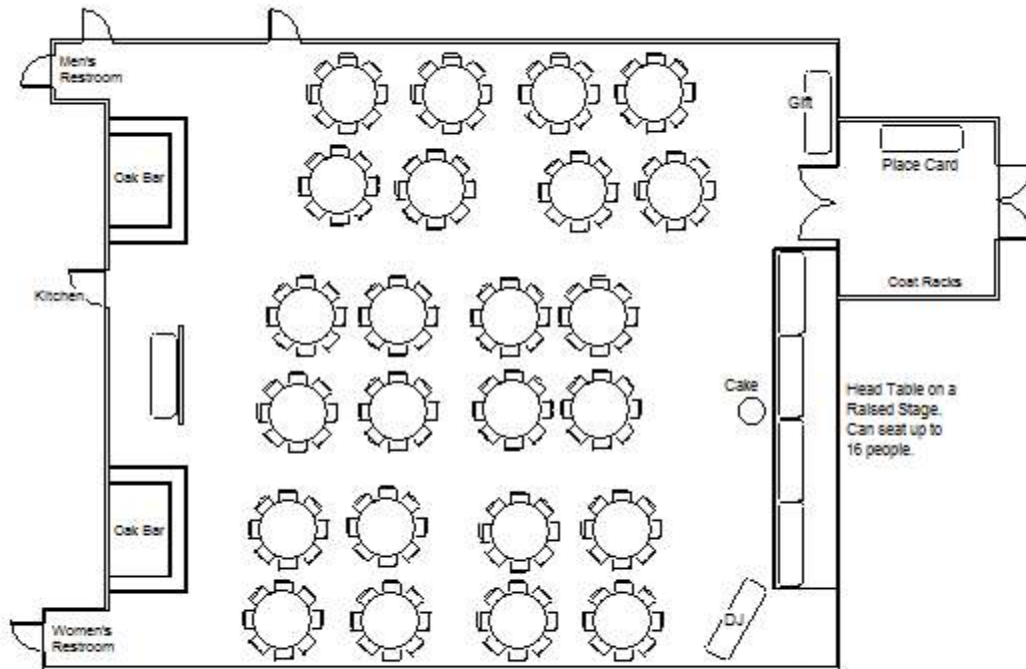
Menus from  
**Cutting Edge Catering's**  
**Menus: Corporate & Social**  
**Events Menu Brochure**  
can be  
incorporated into a  
**Touch of Class Package**  
by adding  
**\$ 7.50 per person**

# Sample Floor Plans

Custom Floor Plans Are Also Available.

## George's 174

Floor Plan - # 1



256 People = Total Seating

240 People = Round Tables Seating

16 People = Head Table Seating

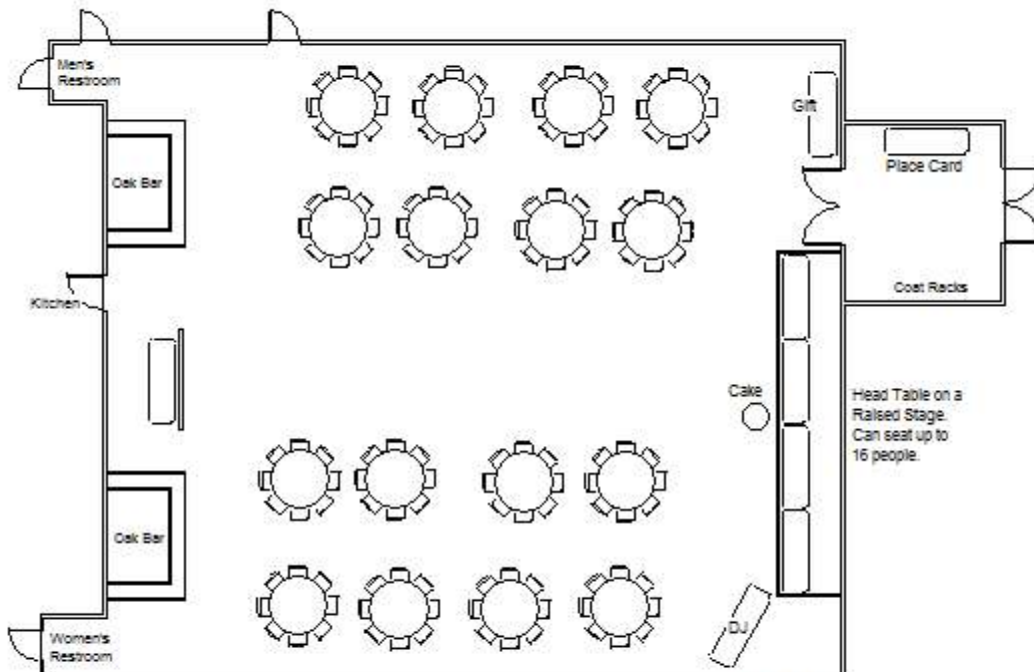
Round Tables will Seat up to 10 People.  
Head Table will Seat up to 16 People.

Y - N

CEC's Iolole Lights underneath the White Skirts  
on Head, Cake, Gift & Place Card Tables.

## George's 174

Floor Plan - # 4



176 People = Total Seating

160 People = Round Tables Seating

16 People = Head Table Seating

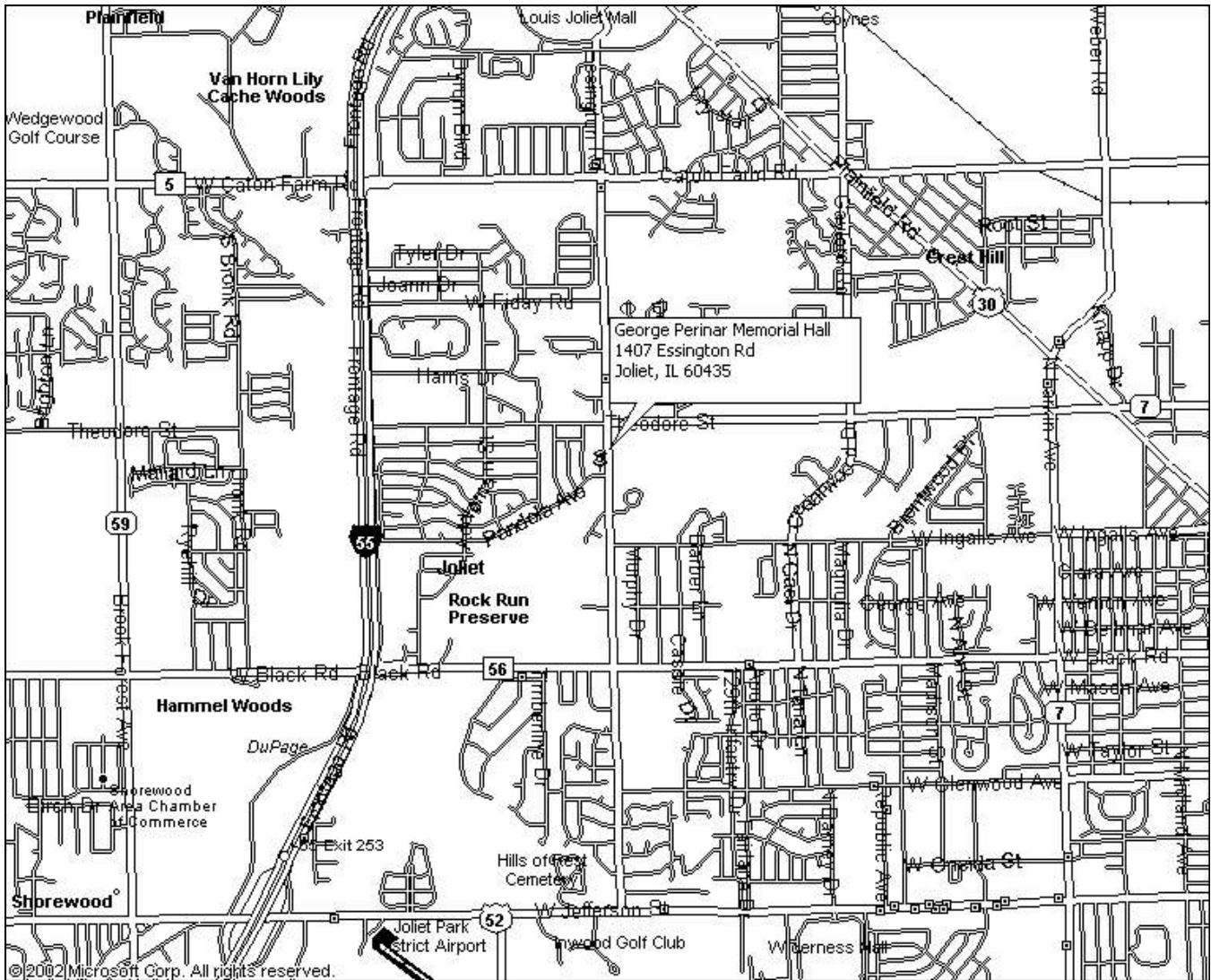
Round Tables will Seat up to 10 People.  
Head Table will Seat up to 16 People.

Y - N

CEC's Iolole Lights underneath the White Skirts  
on Head, Cake, Gift & Place Card Tables.

# George's 174 (The George A. Perinar Memorial Hall) Carpenter's Local 174

1407 Essington Road • Joliet, IL 60435



## Conveniently Located:

On the West Side of Essington Road between  
Theodore Street and Ingalls at Pandola Avenue.

Sales and Catering Handled By: **Cutting Edge Catering & Events**

**CEC Phone: (815) 725-9001**

**cuttingedgecatering.com**