



2018-2019 Corporate Meetings/Events Packet

Deposit & Schedule of Payments

For Corporate Events, a non-refundable deposit payment of 50% of the catering total is required to reserve your date/time. The final payment of the balance and guest count is due 14 days prior to your event date. Payments in the form of cash, cashier's check, company check and credit card are accepted. The schedule of payments is confirmed at the time of booking, and may be different than the example above based on the booking date and event date.

Cancellations Policy

The initial 50% deposit for your event is non-refundable and will be retained by the Cutting Edge Catering should you choose to cancel the event. All cancellations must be made in writing and submitted to Cutting Edge Catering. The following fees apply to canceled events:

180 Days or more in advance: Non-Refundable 50% Deposit

120-179 Days: Non-Refundable 50% Deposit

30-119 Days: 50% of the Catering Total

15-29 Days: 75% of the Catering Total

14 Days or Less: 100% of the Catering Total

Final Guarantee of Guests

The final guarantee of guests attending your event is due fourteen (14) days prior to the event date, along with final payment of your invoice. Should the final number of guests not be received fourteen (14) days in advance, the original contracted number of guests will be the basis of billing and you will be held to this number and required to pay based on the original number of estimated guests.

Alcoholic Beverages/Service

Depending entirely on the selected venue, Cutting Edge Catering offers bartenders and bartending services. Our servers and wait staff can pour champagne or wine at your guest tables as part of the service as well. Full bars, cash or open bars are also available. Please inquire for pricing and specific information.

Linens

Full length black Fortex tablecloths are included for all Buffet and beverage station tables. You may select your choice of color from over 40 different options. Cloth napkin choices are available and pricing is determined based on fabric and color. Please ask us for more details.

Tastings

Tastings by Cutting Edge Catering are led by our Executive Chef. Tastings are offered every two to three months throughout the year and are usually held in the Rancho Cucamonga, Murrieta and Pasadena areas. Tastings offer a diverse selection of appetizers, side dishes and main entrees. If there is a particular appetizer, entrée or menu you would like to inquire about, our Executive Chef would be more than happy to discuss those options with you and provide these items at the tasting. A menu tasting is scheduled after booking and provides a complimentary tasting for four total guests from each party. You may participate in a tasting prior to booking our services; however a \$25 per guest charge will apply for the tasting and must be paid in advance of the tasting date to secure your space.

China, Silverware, Glassware, etc.

Breakfast and lunch catering services include fancy disposable plates, cups, napkins and heavy duty plastic-ware. Dinner catering services include the use of our real china, silverware, glassware, champagne flutes and coffee cups/saucers. Our china is a simple white design with minimal décor. If fancier china or silver/gold rimmed china is desired, these items must be rented and the cost will be determined, presented and added to the invoice for your event.

Service Charge, Tax & Gratuities

Our service charge of 20% and sales tax apply to rental items and food service items. Gratuities are not mandatory, but greatly appreciated and will be evenly divided among the serving staff if given.

Miscellaneous

A Banquet Captain/Service Manager will be on-site the entire duration of your event to manage the meal services. The Banquet Captain is your personal point of contact during the event and they are there to serve you. Buffet style is defined as a one-time meal service. Should you desire an "All You Care To Enjoy" style buffet service, please add \$10 per guest. At Cutting Edge Catering, we have a \$500 minimum on catering orders.

All Day Meeting Package

\$49.99/person

Buffet style service

All American Breakfast

Deluxe scrambled eggs or breakfast frittata, Applewood smoked bacon, sausage, breakfast potatoes, fresh fruit, yogurt, white and wheat toast. Assorted juices, coffee, hot tea, water.

Break Stations

Two break stations are scheduled for mid-morning and mid-afternoon, or combine two breaks into one for a heartier break. Choice of spinach artichoke dip, cheese and cracker display, assorted mini quiche, vegetable spring roll, hummus with pita chips, assorted cookies and brownies, fresh seasonal fruit platter, M&M's and pub mix, chips and salsa/homemade guacamole.

Lunch

Choice of one:

All American Barbeque

Barbeque chicken quarters, St. Louis style rib tips, smoked sausage, barbeque baked beans, coleslaw, three cheese mac n' cheese, grilled corn cobbettes, jalapeno cheddar corn bread muffins. Served with seasonal fruit cobbler.

Louisiana Po' Boy

Chicken, shrimp or andouille sausage po' boy sandwich, spicy coleslaw or garden salad. Choice of gumbo, red beans, or French fries. Served with a puffed pastry beignets.

Mexican Buffet

Carne and pollo asada, flour tortillas, cheese enchiladas, Spanish rice, refried beans, chips and salsa, and tossed green salad. Served with mini churros with caramel drizzle.

Italian Buffet I

Penne pasta with bolognese, bowtie pasta with pesto cream sauce, herb grilled chicken, Italian garden salad, garlic bread. Served with tiramisu.

Italian Buffet II

Chef's pasta bake or lasagna, Italian garden salad, garlic bread. Served with tiramisu.

Chicken and Frites (French fries)

Deep fried and grilled chicken tenders, assorted frites, garden salad, assorted fruit cup, assorted dipping sauces. Served with a fruit turnover.

Build Your Own Sandwich/Soup Bar

Build your own sandwich with assorted artisan breads and rolls, turkey, roast beef, and ham, along with condiments, garden salad, potato salad and house kettle chips. Choice of soup. Served with assorted cookies and brownies.

Gourmet Burger Bar

1/2lb. sirloin patties served with all of your favorite condiments & vegetables, plus caramelized onions, sautéed mushrooms, bacon & guacamole, garden salad, potato salad or pasta salad and house kettle chips. Served with assorted cookies and brownies for dessert.

Lemon Herb Chicken

Grilled chicken breast, rice pilaf or garlic mashed potatoes, steamed Italian vegetables, garlic bread sticks or assorted rolls/butter. Served with assorted cookies and brownies for dessert.

Breakfast Menu

Buffet style service – food service is scheduled for 75 minutes

Express Breakfast

\$9.99/person

Whole fruit, assorted pastries and muffins. Beverages coffee, hot tea, orange juice and water.

Continental Breakfast

\$11.99/person

Assorted pastries, breads, and fresh seasonal fruit platter. Beverages include orange juice, coffee, hot tea, and water. Freshly baked scones, add \$1.50/person. Seasonal fruit yogurt parfait, add \$3/person.

Gourmet Breakfast Burritos & Fruit

\$15.99/person

Our gourmet breakfast burrito filled with fluffy eggs, cheddar/jack cheeses, onions, ham and bacon, peppers and seasoning. Veggie breakfast burritos available. Burritos served with assorted salsas. A chef's deluxe fruit tray is also included. Beverages include assorted juices, coffee, hot tea, water.

All American Breakfast

\$17.99/person

Deluxe scrambled eggs or breakfast frittata, Applewood smoked bacon, sausage, breakfast potatoes, fresh fruit, white and wheat toast. Beverages include assorted juices, coffee, hot tea, water.

Express Omelet Station

\$19.99/person

Chopped bacon, breakfast sausage crumbles, diced ham, spinach, chopped tomatoes, onions, peppers, mushrooms, cheddar jack cheese. Egg whites available upon request. Beverages include assorted juices, coffee, hot tea, water.

Add the following to any of our breakfast menus:

Yogurt Bar

Assorted granolas, honey, agave, blueberries, strawberries, raspberries, blackberries, peaches and mango.

\$3.95/person

French toast or French toast sticks

Served with powdered sugar and syrup. Add berry compote \$.50/person.

\$2.95/person

Belgian Waffles

Add berry compote \$.50/person.

\$2.95/person

Pricing does not include 20% service charge and sales tax. Pricing is based on 25 guests or greater. If guest count is less than 25, there is an additional \$5/person fee applied. Additional premium entrée selections are available upon request. For a sit down plated meal, add \$7/person. Optional unlimited soda package available, add \$2.99/person.

Lunch Menu

\$26.99/person

Buffet style service – food service is scheduled for 75 minutes. Beverages include coffee, iced tea, and ice water.

All American Barbeque

Barbeque chicken quarters, St. Louis style rip tips, smoked sausage, barbeque baked beans, coleslaw, three cheese mac n' cheese, grilled corn cobettes, jalapeno cheddar corn bread muffins..

Louisiana Po' Boy

Chicken, shrimp or andouille sausage po' boy sandwich, spicy coleslaw or garden salad. Choice of gumbo, red beans, or French fries.

Mexican Buffet

Carne and pollo asada, flour tortillas, cheese enchiladas, Spanish rice, refried beans, chips and salsa, and tossed green salad.

Italian Buffet I

Penne pasta with bolognaise, bowtie pasta with pesto cream sauce, herb grilled chicken, Italian garden salad, garlic bread.

Italian Buffet II

Chef's pasta bake or lasagna, Italian garden salad, garlic bread.

Chicken and Frites (French fries)

Deep fried and grilled chicken tenders, assorted frites, garden salad, assorted fruit cup, assorted dipping sauces.

Build Your Own Sandwich/Soup Bar

Build your own sandwich with assorted artisan breads and rolls, turkey, roast beef, and ham, along with condiments, garden salad, potato salad and house kettle chips. Choice of soup.

Gourmet Burger Bar

1/2lb. sirloin patties served with all of your favorite condiments & vegetables, plus caramelized onions, sautéed mushrooms, bacon & guacamole, garden salad, potato salad or pasta salad and assorted chips.

Lemon Herb Chicken

Grilled chicken breast, rice pilaf or garlic mashed potatoes, steamed Italian vegetables, garlic bread sticks or assorted rolls/butter.

Dinner Menu

Buffet style service – food service is scheduled for 75 minutes. Appetizer choice and dessert are included. Beverages include coffee, iced tea, hot tea, lemonade and ice water.

All American Barbeque

\$36.99/person

Barbeque chicken quarters, St. Louis style rip tips, smoked sausage, barbeque baked beans, coleslaw, three cheese mac n' cheese, grilled corn cobettes, jalapeno cheddar corn bread muffins. Served with seasonal fruit cobbler.

Gourmet Burger Bar

\$26.99/person

1/2lb. sirloin patties served with all of your favorite condiments & vegetables, plus caramelized onions, sautéed mushrooms, bacon & guacamole, garden salad, potato salad or pasta salad and assorted chips. Served with assorted cookies and brownies for dessert.

Lemon Herb Chicken

\$29.99/person

Grilled chicken breast, rice pilaf or garlic mashed potatoes, steamed Italian vegetables, garlic bread sticks or assorted rolls/butter. Served with assorted cookies and brownies for dessert.

Mexican Buffet

\$26.99/person

Carne and pollo asada, flour tortillas, cheese enchiladas, Spanish rice, refried beans, chips and salsa, and tossed green salad. Served with mini churros with caramel drizzle.

London Broil

\$29.99/person

Choice of demi-glaze or hunter mushroom gravy.

Wine Country Chicken

\$32.99/person

Chicken breast tenderloin, lightly breaded and seasoned with a red wine and herb sauce.

Appetizer Only Menu

Buffet style service – food service is scheduled for 75 minutes. Beverages include coffee, hot tea, iced tea, lemonade, and ice water.

Appetizer I Package \$18.99/person

Choice of two cold appetizers and one hot appetizer.

Appetizer II Package \$23.99/person

Choice of two cold appetizers and three hot appetizers.

Appetizer III Package \$29.99/person

Choice of three cold appetizers and three hot appetizers.

Cold Appetizer Choices

- Fresh seasonal fruit platter
- Bruschetta with pita chips
- Charcuterie platter (*counts as two cold selections due to size*)
- Spinach & artichoke dip
- Domestic cheese and cracker display
- Smoked Salmon Mousse with crackers
- Hummus with pita chips
- Imported cheese and cracker display
- Caprese skewers

Hot Appetizer Choices

- Teriyaki chicken skewers
- Chicken empanadas
- Slightly Spicy Sweet and Sour meatballs
- Assorted mini quiche
- Mushroom puff pastry
- Vegetable spring rolls
- Stuffed mushrooms
- Crispy asparagus with asiago cheese
- Coconut shrimp
- Beef Wellington Bites (Appetizer II & III packages only)
- Grilled Cheese with Roasted Tomato Basil Bisque Soup shooters (Appetizer II & III packages only)

Pricing does not include 20% service charge and sales tax. Pricing is based on 25 guests or greater. If guest count is less than 25, there is an additional \$5/person fee applied. Passed appetizers, add \$5/person.