

MENUS AND PACKAGES



**2020/2021
Planning Packet & Menus**

**www.cateringbycuttingedge.com
(909) 584-5777**

Bronze Package Specialty Menus

Pricing starts at \$26.99 per person

Buffet Style Service, served with sweetened iced tea, lemonade, and ice water on fancy disposables and plastic utensil ware.

Gourmet Taco Man Buffet

Choice of TWO: chicken, carne asada, carnitas, barbacoa tacos. Served with chips and salsa, cheese enchiladas, Spanish rice, refried beans, and corn & flour tortillas. Condiments include sour cream, guacamole, cilantro, onions, radishes, limes, cheese, tomatillo, pico de gallo, salsa rojo.

Italian Buffet

Choice of ONE:

Pasta bar with grilled herb chicken, three sauces and two pastas

Sauces: Bolognese (meat sauce), creamy Alfredo, garlic Alfredo, marinara (Vegetarian), creamy basil-pesto, spicy chipotle tomato, or creamy tomato vodka sauce

Pastas: Penne, fettuccine, or bowtie.

Baked ziti with sausage and vegetables

Baked homemade lasagna

Served with Chef's vegetables and garlic breadsticks.

Gourmet Burger Bar

Salad

Choice of TWO: Potato Salad, Pasta Salad, Pesto-Ranch Pasta Salad, Mixed Greens, Caesar Salad, or House Salad

Assorted artisan rolls and buns

Beef, chicken, and vegetarian quinoa patties

Sauces & Condiments

Mayonnaise, ketchup, mustard, whole grain mustard, house BBQ Sauce, guacamole, chipotle aioli, garlic aioli

Accompaniments

Sliced tomatoes, sliced red onions, pickle chips, pickle spears, lettuce, sautéed wild mushrooms, applewood smoked bacon, caramelized onions, choice of French fries (waffle, shoestring, steak, curly), and an assortment of cheeses.

Upgrades

Pastrami \$1, Fried Egg \$1.50

Family style upcharge is \$7/person, plated upcharge is \$10/person, additional entrée is \$10/person, all you can eat style buffet is \$10/person. Listed menu price does not include 20% service charge and tax. Headcounts with less than 50 will incur a \$10/person Under 50 Catering fee.

Silver Package - Single Entree/Double Sides - Pricing starts at \$35.99/person

Buffet Style Service (Optional Upgrade to Family style (\$7) or Plated style (\$10) service available)

APPETIZERS

Choice of TWO:

Bruschetta, fresh fruit platter, chicken empanadas, domestic cheese & cracker platter, sweet & slightly spicy meatballs, hummus and pita chips, vegetable crudité or spinach & artichoke dip with pita chips, vegetable spring rolls

Premium Appetizer Option: Charcuterie platter with sides and crackers (counts as two appetizers due to size and cost)

SALAD

Choice of ONE: classic Caesar salad or deluxe house salad with dressings

Dressing choices: house ranch, cilantro ranch, chipotle ranch, Italian, blue cheese, or balsamic and basil vinaigrette

ENTREE

Choice of ONE:

Grilled Lemon Herb chicken
Chicken Marsala with Mushrooms
Creamy bruschetta chicken
Buttermilk fried chicken
Chicken fettuccine alfredo
Sirloin Roast with peppercorn gravy
Beef Stroganoff
House meatloaf with mustard pan gravy
Parmesan crusted pork chops
Seared Tilapia with baby heirloom tomato ragu
Baked lasagna with meat sauce

Vegetarian options: spinach ravioli or stuffed portobello mushroom

SIDES

Choice of TWO:

Garlic mashed potatoes, roasted red potatoes, Chef's seasonal vegetables, or rice pilaf.. Add an additional side selection for \$3.99 per person.

BREADS

Choice of ONE: assorted rolls and butter or garlic breadsticks

Included Beverages

Sweetened Iced tea, lemonade, and ice water

Family style upcharge is \$7/person, plated upcharge is \$10/person, additional entrée is \$10/person, all you can eat style buffet is \$10/person. Listed menu price does not include 20% service charge and tax. Headcounts with less than 50 will incur a \$10/person Under 50 Catering fee.

Gold Package - Double Entree/Double Sides - Pricing starts at \$49.99/person

Buffet Style Service (Optional Upgrade to Family style (\$7) or Plated style (\$10) service available)

APPETIZERS

Choice of THREE:

Imported cheese & cracker display, teriyaki beef or chicken skewers, beef wellington bites, coconut shrimp, grilled marinated vegetable platters, mushroom puff pastry, stuffed mushrooms, petite three cheese grilled sandwiches with roasted red pepper & tomato soup shooters, mini banh mi sandwiches with pho soup shooters, mini Cuban sandwiches with Cuban black bean soup shooters or shrimp cocktail. Mini tostada bar: chicken and beef tostadas, served with shredded lettuce, roasted corn & avocado pico de gallo, fire roasted salsa rojo, guacamole, queso dip, and mini tostada bowls (tostada bar counts as two appetizer choices).

SALADS

Choice of ONE: classic Caesar salad, deluxe house salad with dressings, or seasonal mixed greens salad with fruit or berries with house vinaigrette.

Dressing choices: house ranch, cilantro ranch, chipotle ranch, Italian, bleu cheese, balsamic and basil vinaigrette

ENTREES

Choice of TWO:

Stuffed chicken cordon bleu (Honey ham and crimini mushrooms wrapped in bacon topped with Swiss cheese and hollandaise sauce)

Italian stuffed chicken (Stuffed with basil, pesto, sun dried tomatoes and mozzarella)

Greek Stuffed chicken (Stuffed with olives, sun dried tomatoes, artichoke hearts, cream cheese and feta)

Chicken Dijon with lemon butter sauce

Champagne-leek chicken

Wine Country chicken

Honey Garlic chicken

Marinated tri-tip roast with spicy BBQ or herb demi glacé

Hanger steak with red wine mushroom sauce

Bacon wrapped pork tenderloin with pineapple/habanero glacé

Veal forestière (lightly breaded veal cutlets in a mushroom and garlic Marsala wine sauce)

Grilled salmon with lemon dill beurre blanc, Miso glaze, or honey garlic glaze

Pan Seared Halibut with mango-avocado salsa

Grilled garlic shrimp with spinach pesto pasta

UPGRADE to: Herb-Crusted Prime Rib carving station \$7.99 per person ++

Fiesta Buffet (counts as two entrées)

Chicken, carne asada, shrimp fajitas. Served with chips and salsa, cheese enchiladas, your choice of two sides and corn & flour tortillas. Condiments include: sour cream, guacamole, cilantro, onions, radishes, limes, cheese, tomatillo, pico de gallo, salsa rojo. Add tamales for \$3/person.

Vegetarian Options: Stuffed portobello mushroom with balsamic reduction, or stuffed sweet bell pepper with quinoa pilaf, mushrooms and tomato chipotle sauce.

SIDES

Choice of TWO:

Garlic mashed potatoes, roasted red potatoes, Chef's seasonal vegetables, rice pilaf, cilantro lime rice, forbidden rice, white wine risotto, twice baked potato, bacon & truffle mac n' cheese, potato and artichoke gratin, parmesan crusted asparagus, parmesan garlic orzo, green bean almondine, vegetable creamed corn or sautéed broccolini, Spanish rice, refried beans, drunken black beans, refried pinto beans, pinto beans and chile sauce, fiesta sweet corn. Add an additional side selection for \$3.99 per person.

BREADS

Choice of ONE: assorted rolls, garlic breadsticks or artisan bread loaves

Choice of ONE butter: regular butter, garlic herb butter or sweet honey butter

Included Beverages

Regular and decaf coffee, hot teas (upon request), sweetened iced tea, lemonade, and fruit infused ice water

Family style upcharge is \$7/person, plated upcharge is \$10/person, additional entrée is \$10/person, all you can eat style buffet is \$10/person. Listed menu price does not include 20% service charge and tax. Headcounts with less than 50 will incur a \$10/person Under 50 Catering fee.

Platinum Package - Double Entree/Double Sides - Pricing at \$74.99/person

Choose from Buffet, Family Style or Plated service - Your choice - No Upgrade Charge

APPETIZERS

Choice of FIVE:

Shrimp corn dog with chipotle mustard, seared steak lettuce cups, crab stuffed risotto balls, fresh petite lump crab cakes, coffee crusted filet mignon tip skewers, stuffed polenta, seasonal vegetable and goat cheese tarts, smoked salmon mousse, shrimp cocktail shooters, wild mushroom ragout on crispy polenta with comté cheese, marinated watermelon and cheese skewers or beef, chicken or vegetable samosas.

SALAD

Choice of ONE: classic Caesar salad, deluxe house salad with dressings, seasonal mixed greens salad with fruit or berries with house vinaigrette, Asian pear salad with hazelnut vinaigrette, rainbow beet salad, fresh figs, prosciutto and burrata salad with fig vinaigrette, heirloom caprese salad or cranberry almond spinach salad.

ENTREE

Choice of TWO:

Chicken roulade with fresh spinach and feta
Stuffed wild rice game hen with Jameson whiskey sauce
Chicken tikka masala
Chicken makhani (butter chicken)
Chicken de provençal
Beef Wellington
Porcini crusted filet mignon
Herb crusted prime rib carving station
Ribeye or New York steak with peppercorn demi sauce
Cabernet Sauvignon braised short ribs
Osso buco
Macadamia nut crusted halibut with roasted yellow pepper beurre blanc
Chorizo crusted scallops
Chilean sea bass with chive beurre blanc (\$5.00 upcharge)
Grilled center cut bone in pork chop or creamy lobster pappardelle

Vegetarian options: ricotta and egg gnocchi with olives, capers and tomato sauce, mixed vegetable and potato curry

SIDES

Choice of TWO:

Caramelized brussel sprouts with bacon, wild mushroom ragout with brown butter, mushroom risotto, asparagus risotto, grilled portobello mushrooms with white wine, honey roasted red potatoes, saffron herb rice, Yukon whipped potatoes with truffle butter, roasted fingerling potatoes with garlic chive butter, haricots verts, asparagus and wild mushrooms or aloo gobi. Add an additional side selection for \$3.99 per person.

BREADS

Artisan rolls and bread loaves
Choice of ONE butter: regular butter, garlic herb butter or sweet honey butter

Included Beverages

Regular and decaf coffee, hot teas, sweetened iced tea, lemonade, assorted sodas, hot chocolate and ice water with lemon or cucumber or strawberries.

Additional entrée is \$10/person, all you can eat style buffet is \$10/person. Listed menu price does not include 20% service charge and tax. Headcounts with less than 50 will incur a \$10/person Under 50 Catering fee.

Diamond Package - Pricing starts at \$99.00/Person

Choose from Buffet, Family Style or Plated service - No Upgrade Charge

APPETIZERS

Choice of SIX:

Fresh iced seafood bar with oysters, clams, mussels, crab claws, split king crab legs, caviar & shrimp cocktail, grilled lobster skewers, sushi bar with three roll options, ceviche bar, bacon wrapped dates stuffed with blue cheese, crab salad wonton cup, bleu cheese & pear tartlets, crab & lobster stuffed mushrooms, ahi poke, fried zucchini blossom stuffed with cream cheese and jalapenos, scampi stuffed & roasted shrimp.

SALADS

Choice of ONE: classic Caesar salad, deluxe house salad with dressings, seasonal mixed greens salad with fruit or berries with house vinaigrette, Asian pear salad with hazelnut vinaigrette, rainbow beet salad, fresh figs, prosciutto and burrata salad with fig vinaigrette, heirloom caprese salad, cranberry almond spinach salad or custom designed salad.

ENTREE

Choice of TWO:

Surf & Turf: 6 oz. Filet Mignon and 4-5 oz. Lobster Tail or King Crab Legs
Any entrée item from the Silver, Gold, or Platinum Packages

SIDES

Choice of THREE:

Any side items from the Silver, Gold, or Platinum Packages. Add an additional side selection for \$3.99 per person.

BREADS

Artisan rolls and bread loaves
Choice of TWO butters: regular butter, garlic herb butter or sweet honey butter

Included Beverages

Regular and decaf coffee, hot teas, sweetened iced tea, lemonade, assorted sodas, hot chocolate and ice water with lemon or cucumber or strawberries

Additional entrée is \$10/person, all you can eat style buffet is \$10/person. Listed menu price does not include 20% service charge and tax. Headcounts with less than 50 will incur a \$10/person Under 50 Catering fee.

CUTTING EDGE CATERING

Ceremony Rentals

Wooden Arbor	\$275.00
Arbor Dressing	\$125.00
Sound System	\$450.00
White Resin Chair	\$4.50/per chair
Chiavari Chair	\$8.00/per chair

Reception Rentals

Pavilion Café Lighting	\$75.00/per 40 ft.
Outdoor Dance Floor	\$2.99/sq. ft.
Sound System	\$450.00
Projector/Screen Package	\$350.00
Uplights – 12 LED lights	\$300.00
Charger Plates	\$1.00/per
Custom Light Pattern	\$175.00
White Resin Chair	\$4.50/per
Chiavari Chair	\$8.00/per
Chandelier Dressing	\$150.00
Organza Overlay	\$5.00/each
Runner (Fortex)	\$8.50/each
81"x81" Overlay (Fortex)	\$12.75/each
Backdrop	\$199.00/per 10' section
Lighted Backdrop	\$249.00/per 10' section

Deposit & Schedule of Payments

A non-refundable deposit payment of 50% of the catering total is required to reserve your date/time. The second payment of 25% of the remaining balance is due four months prior to the event date. The final payment of the remaining balance and final guest count is due fourteen (14) days prior to your event date. Payments may be made in the form of cash, personal check, cashier's/bank check or credit cards. The schedule of payments is confirmed at the time of booking, and may be different than the example above based on the booking and event date. Payments made by credit card or debit card are subject to a 3.5 % surcharge of the total amount to cover the fees associated with credit card usage.

Cancellation Policy

The initial 50% deposit for your event is non-refundable and will be retained by 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 cancelled events:

120 Days or more in advance: Non-Refundable 50% deposit retained

30-119 Days: 50% of the total is retained

15-29 Days: 75% of the total is retained

14 Days or less: 100% of the total is retained

Final Guarantee of Guests

The final guarantee of guests attending your event is due fourteen (14) days prior to the event date, along with the 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.

Alcohol & Beverage Services

Entirely dependent on the selected venue chosen for your event. Cutting Edge Catering offers bartenders and bartending services. Our servers and wait staff are happy to assist with pouring wine, champagne and other beverages at your guest tables as part of their services. Full bar, 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 forty additional colors, at an additional rental cost. Numerous cloth napkins, overlays and organza choices are available and pricing is available upon request.

Tastings

Tastings for Cutting Edge Catering are led by our Executive Chef. Tastings are offered every two to three months throughout the year and are generally held in the Rancho Cucamonga and Pasadena areas. Tastings offer a diverse selection of appetizers, side dishes and main entrées. If there is any appetizer, entrée or specialty menu item 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 tasting is scheduled after booking and provides a complimentary experience for up to 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. Should a private tasting or additional tastings after the initial tasting be requested, a charge of \$750 would apply to cover food items, time and administration costs.

China, Silverware, Glassware, etc.

Most of our catering packages include the use of our china, silverware, glassware, champagne flutes and coffee cups/saucers, for up to 200 guests. Our china is a simple white design, with no décor. If fancier china or silver/gold rimmed china is desired, these items must be rented and the cost will be determined, presented, approved by you and added to the invoice for your event.

Service Charge, Tax & Gratuities

Our service charge of 20% and any applicable tax apply to the rental items, food and all service items. Gratuities are not mandatory, but greatly appreciated and will be evenly divided among the serving staff if given. A follow up review and gratuities form will be sent after your event is finished.

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. 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 minimum catering cost of \$500.00.