

HOLIDAY PARTY

CATERING MENUS



CateringByCuttingEdge.com

909-584-5777

HOLIDAY FEAST

DROP OFF "TO GO" VALUE MENU

APPETIZER

CHARCUTERIE PLATTER & CHEF'S SEASONAL FRUIT PLATTER

SALAD

SEASONAL MIXED GREEN SALAD WITH DRESSINGS

ENTREE

HAND-CARVED HERB ROASTED TURKEY AND HONEY BAKED HAM

SIDES

GARLIC MASHED POTATOES
ROASTED CARROTS WITH APRICOT GLAZE
ASSORTED ROLLS WITH BUTTER

ADD ON DESSERT

\$3.95/PERSON

ANY CHEESECAKE OR APPLE PIE

ADD ON BEVERAGES

\$2.95/PERSON

ASSORTED SODAS, BOTTLED ICED TEAS, & BOTTLED WATER



HOLIDAY FEAST

DROP OFF "TO GO" VALUE MENU

\$19.95/PERSON

(Drop Off Fee \$40 Within 5 Miles. \$10 Each Additional Mile)
All Items are dropped off in disposable pans and disposable chaffer setups. High grade disposable plates and cutlery are included.

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HOLIDAY FEAST

CLASSIC MENU

APPETIZERS

CHOICE OF THREE
(See appetizer List)

SALAD

DELUXE HOUSE SALAD WITH ASSORTMENT OF DRESSINGS

ENTREE

CHOICE OF ONE

HAND-CARVED HERB ROASTED TURKEY & HONEY BAKED HAM

CHICKEN PICCATA
Chicken Breast cutlets coated with Seasonal Flour, Browned, and served with Citrus Piccata Sauce & Capers

CHICKEN MARSALA
Chicken Breast Cutlets Topped with a Mushroom & Marsala Wine Sauce

SIDES

CHOICE OF TWO

GARLIC AND CHIVE MASHED POTATOES
HOMESTYLE MAC 'N CHEESE
RICE PILAF
GREEN BEAN CASSEROLE
BALSAMIC GLAZED CARROTS
ROASTED VEGETABLE MEDLEY

INCLUDES
CLASSIC CORNBREAD STUFFING
HOMESTYLE CRANBERRY SAUCE
ROLLS AND WHIPPED BUTTER

DESSERT

CHOICE OF ONE

PUMPKIN PIE
APPLE PIE
MIXED WINTER BERRY PIE
NEW YORK CHEESECAKE WITH BERRIES

BEVERAGE SERVICE

REGULAR & DECAF COFFEES
HERBAL TEAS
FRESH BREWED TROPICAL ICED TEA
LEMONADE
HOT CHOCOLATE
SPICED CIDER
ICE WATER



HOLIDAY FEAST
CLASSIC MENU

\$29.95/PERSON

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HOLIDAY FEAST

DELUXE MENU

APPETIZERS

CHOICE OF TWO

(See appetizer List)

SALAD

ROQUEFORT PEAR SALAD WITH CRANBERRY
CHAMPAGNE VINAIGRETTE

ENTREES

CHOICE OF TWO

HERB ROASTED WHISKEY-GLAZED CHICKEN WITH
CARAMELIZED APPLES

ROASTED BRISKET WITH ONION GRAVY

BACON-WRAPPED PORK WITH APRICOT
CRANBERRY GLAZE

SALMON WITH LEMON DILL BEURRE BLANC OR
CHIPOTLE CRANBERRY GLAZE

MARINATED TRI-TIP WITH MUSHROOM GARLIC
GRAVY

STUFFED ITALIAN CHICKEN
Sun-dried Tomatoes, Spinach, & Mozzarella

STUFFED CHICKEN CORDON BLEU
*Mushrooms, smoked ham & bacon, topped with Swiss
cheese, hollandaise sauce & fresh dill.*

SIDES

CHOICE OF TWO

CANDIED YAM PUREE WITH MARSHMALLOW
BRULÉE

GARLIC & CHIVE MASHED POTATOES

POTATO LEEK GRATIN

HERB ROASTED BABY RED POTATOES

SPICED BUTTERNUT SQUASH

HERBED SAFFRON RICE

WILD RICE PILAF WITH MUSHROOMS

CHOICE OF ONE

ROASTED CAULIFLOWER

ROASTED VEGETABLE MEDLEY

SAUTÉED HARICOT VERT GREEN BEANS

ROASTED RAINBOW CARROTS

PARMESAN GARLIC ROASTED ASPARAGUS

GREEN BEAN CASSEROLE

BREAD

CHOICE OF ONE

ASSORTED ROLLS WITH WHIPPED BUTTER

DESSERT

NEW YORK CHEESECAKE WITH FRESH BERRIES
CHOCOLATE CAKE

BEVERAGE SERVICE

REGULAR & DECAF COFFEES

HERBAL TEAS

FRESH BREWED TROPICAL ICED TEA

LEMONADE

HOT CHOCOLATE

SPICED CIDER

ASSORTED SODAS

ICE WATER



HOLIDAY FEAST
DELUXE MENU

\$39.95/PERSON

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HOLIDAY FEAST

GRAND MENU

APPETIZERS

CHOICE OF FIVE

(See appetizer List)

SALAD & SOUP

HOLIDAY FIELD GREEN SALAD WITH VINAIGRETTE DRESSING

GINGER BUTTERNUT SQUASH, ROASTED TOMATO, OR WINTER VEGETABLE SOUP

ENTREES

CHOICE OF TWO

PEPPER & HERB CRUSTED PRIME RIB ROAST CARVING STATION

BACON-WRAPPED PORK LOIN WITH APRICOT CRANBERRY GLAZE

CABERNET BRAISED SHORT RIBS

GRAND FRIED TURKEY

SALMON WITH CRANBERRY CITRUS GLAZE

BACON-WRAPPED MOZZARELLA AND MUSHROOM STUFFED CHICKEN WITH CREAMY BASIL PESTO SAUCE

CRANBERRY AND RICOTTA STUFFED CHICKEN

SIDES

CHOICE OF TWO

SPICED BUTTERNUT SQUASH

GARLIC HERB ROASTED RED POTATOES

HAVARTI DILL GARLIC MASHED POTATOES

HOMESTYLE SCALLOPED POTATOES WITH BACON AND ONIONS

CANDIED YAM PURÉE WITH MARSHMALLOW BRULÉE

POTATO LEEK GRATIN

WILD RICE PILAF WITH MUSHROOMS

CHOICE OF ONE

HARICOTS VERTS WITH WILD MUSHROOMS AND SHALLOTS

BALSAMIC GLAZED BABY CARROTS

CARAMELIZED BRUSSELS SPROUTS WITH BACON

GREEN BEAN AND CREMINI CASSEROLE

ROASTED VEGETABLE MEDLEY

BREAD

RUSTIC HOMEMADE ROLLS WITH BUTTER

DESSERT

DEEP DISH WINTER BERRY PIE WITH WALNUT

GRANOLA CRUMBLE

APPLE CRANBERRY PIE

CHOCOLATE CAKE

BEVERAGE SERVICE

REGULAR & DECAF COFFEES

HERBAL TEAS

FRESH BREWED TROPICAL ICED TEA

LEMONADE

HOT CHOCOLATE

SPICED CIDER

ASSORTED SODAS

ICE WATER



HOLIDAY FEAST
GRAND MENU

\$49.95/PERSON

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HOLIDAY FEAST

APPETIZERS

APPETIZER SELECTIONS

- SEASONAL FRUIT PLATTERS (VEGAN)
- CHEF'S CRANBERRY BAKED BRIE WITH CROSTINI
- SPINACH AND SLIGHTLY SPICY MEATBALLS
- ASSORTED PETITE QUICHE
- STUFFED MUSHROOMS
- CHARCUTERIE PLATTER (COUNTS AS 2 SELECTIONS)
Cheese, Smoked Meats, Pickles, Olives, Tapenades
- FRIED RAVIOLI WITH MARINARA SAUCE
- CAPRESE SKEWERS WITH CRANBERRY BALSAMIC DRIZZLE (VEGAN)
- LOADED CHEESEBALL BITES WITH ARTISAN CRACKERS
- COCONUT SHRIMP WITH SWEET CHILI SAUCE
- CHICKEN EMPANADAS WITH CHIPOTLE SAUCE
- BRUSCHETTA WITH CROSTINI
- CHICKEN WINGS
- CUCUMBER HUMMUS BITES (VEGAN)
- MUSHROOM PUFFS
- VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

PREMIUM APPETIZER SELECTIONS

Available with the Grand Holiday Feast, or as an Upgrade to other menus for \$3/person

- SHRIMP COCKTAIL WITH HOUSE COCKTAIL SAUCE
- BEEF WELLINGTON BITES WITH BEARNAISE DRIZZLE
- PETITE LUMP CRAB CAKES WITH SPICY AIOLI
- SPINACH, ARTICHOKE & CRAB DIP WITH HOUSE PITA CHIPS
- CRAB CAKE BITES WITH LEMON DILL SAUCE
- CRAB STUFFED MUSHROOMS
- CRAB STUFFED RISOTTO BALLS WITH SPICY REMOULADE
- CRISPY ASPARAGUS WITH ASIAGO CHEESE
- MISSION DOLLAR BACON
- SHRIMP CEVICHE
- SPOKED SALMON MOUSSE



READY TO ORDER?

CALL TODAY

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