

C O R P O R A T E E V E N T C A T E R I N G M E N U S



CateringByCuttingEdge.com
909-584-5777

Updated September 2023

FOOD CAN MAKE OR BREAK YOUR EVENT. **WE'LL GET IT RIGHT.**

We value long term relationships with our corporate clients and know that reliability (showing up on time) and consistency (great food every time) helps keep everyone happy. You'll never need to find another caterer again. **If you have questions, or are ready to order, give us a call. You can also submit a quote request on our website.**

YOU'RE IN GOOD COMPANY



California Baptist University



GATEWAY SEMINARY



+ Hundreds More



READY TO ORDER?
CALL: 909-584-5777

ALL DAY MEETING PACKAGE

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, and 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 cobs, 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 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.

LUNCH CHOICES (CONTINUED)

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.

**GREAT
VALUE**



ALL DAY MEETING PACKAGE

BUFFET STYLE SERVICE • 75 MINUTES

\$69.99/PERSON

Pricing does not include 20% service charge and sales tax. Pricing is based on 25 guests or greater. Events with less than 25 guests will incur a nominal fee. Additional premium entrée selections are available upon request. For a sit-down plated meal, add \$15/person. Optional unlimited soda package available, add \$2.99/person.

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BREAKFAST MENU

BUFFET STYLE SERVICE • 75 MINUTES

EXPRESS BREAKFAST \$12.99/person

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

CONTINENTAL BREAKFAST \$14.99/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 \$18.99/person

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

ALL AMERICAN BREAKFAST \$22.99/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, and water.

EXPRESS OMELET STATION \$26.99/person

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

Add the following to any of our breakfast menus:

Yogurt Bar \$5.99/person

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

French Toast or French Toast Sticks \$4.99/person

Served with powdered sugar and syrup. Add berry compote \$0.50/person.

Belgian Waffles \$4.99/person

Add berry compote \$0.50/person.



BREAKFAST MENU

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LUNCH MENU

BUFFET STYLE SERVICE • 75 MINUTES

Beverages include iced tea and ice water.

ALL AMERICAN BARBEQUE ..

Barbeque chicken quarters, St. Louis style rib 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

Beef and chicken tacos, flour tortillas, cheese enchiladas, Spanish rice, refried beans, chips and salsa, and tossed green salad.

ITALIAN BUFFET I

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

ITALIAN BUFFET II

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

BUILD YOUR OWN BAKED POTATO BAR

A large potato served with chili, cheese, chives, sour cream, bacon bits, butter, and salsa. Served with your choice of two salads and mixed vegetables.

CHICKEN AND FRITES (FRENCH FRIES)

Deep fried and grilled chicken tenders, assorted frites, garden salad, assorted fruit platter, and 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.

NASHVILLE HOT CHICKEN SANDWICH

Spicy handmade sandwich served with a garden salad, potato salad or pasta salad, and assorted chips.



LUNCH MENU

BUFFET STYLE SERVICE • 75 MINUTES

\$36.99/PERSON

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BOX LUNCHES

AVAILABLE FOR DELIVERY OR PICKUP

BASIC BOX LUNCH **\$12.99/person**
Half artisan sandwich, kettle chips, gourmet cookie, condiments on the side, and a napkin.

DELUXE BOX LUNCH **\$14.99/person**
Full artisan sandwich, kettle chips, gourmet cookie, breath mint, condiments on the side, and a napkin.

GOURMET BOX LUNCH **\$15.99/person**
Full artisan sandwich, kettle chips, potato or pasta salad, gourmet cookie, breath mint, condiments on the side, and a napkin.

EXECUTIVE BOX LUNCH **\$17.99/person***
Full artisan sandwich, kettle chips, potato or pasta salad, fresh fruit, gourmet cookie, chocolate truffle, breath mint, condiments on the side, and a napkin.

OPTIONS

Add Bottled Beverages for \$2.99/person
Sodas, iced tea, lemonade, or water

Sandwich Options:
Turkey & provolone, ham & swiss, roast beef & cheddar, vegetarian
(Vegan and gluten-free options are available for a nominal upgrade fee)

*** Upgraded Sandwich Options for Executive:**
Italian turkey club, roast beef club, tuna salad, chicken salad or egg salad



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DINNER MENU

BUFFET STYLE SERVICE • 75 MINUTES

Choice of one appetizer. Beverages include iced tea or lemonade and ice water.

ALL AMERICAN BARBEQUE \$46.99/person

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

GOURMET BURGER BAR \$41.99/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. **Add chicken breast for \$2.99/person.**

LEMON HERB CHICKEN \$41.99/person

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

MEXICAN BUFFET \$41.99/person

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

LONDON BROIL \$43.99/person

Choice of demi-glaze or hunter mushroom gravy. Served with garlic mashed potatoes, chef's vegetable choice, and assorted rolls and butter. Served with cookies for dessert.

WINE COUNTRY CHICKEN \$41.99/person

Chicken breast tenderloin, lightly breaded and seasoned with a red wine and herb sauce, with rice pilaf or mashed potatoes, roasted vegetable medley, assorted rolls and butter. Served with assorted cookies and brownies for dessert.

SURF & TURF \$69.99/person

A 6oz USDA Choice Filet Mignon and 5-6oz Coldwater lobster tail, with Yukon gold mashed potatoes or wild mushroom rice pilaf, roasted veggies, and assorted rolls and butter. Served with your choice of NY cheesecake with berries or tiramisu for dessert.

MARINATED TRI-TIP \$44.99/person

House-marinated USDA Choice tri-tip with garlic mashed potatoes, roasted carrots, and assorted rolls and butter. Served with NY cheesecake with berries for dessert.

ITALIAN BUFFET \$41.99/person

Chicken Marsala or stuffed Italian chicken, with garlic mashed potatoes, roasted veggie medley, and assorted rolls and butter. Served with tiramisu for dessert.

STUFFED CHICKEN CORDON BLEU \$41.99/person

Grilled chicken breast pounded and rolled with a filling of maple ham, applewood smoked bacon and mushrooms. Wrapped with bacon and baked to perfection. Topped with double thick Swiss cheese, hollandaise sauce and fresh dill. Served with your choice of peach or apple cobbler for dessert.



DINNER MENU

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APPETIZER ONLY MENU

BUFFET STYLE SERVICE • 75 MINUTES

APPETIZER I PACKAGE **\$24.99/person**
Choice of two cold appetizers and one hot appetizer.

APPETIZER II PACKAGE **\$31.99/person**
Choice of two cold appetizers and three hot appetizers.

APPETIZER III PACKAGE **\$39.99/person**
Choice of three cold appetizers and four hot appetizers.

COLD APPETIZER CHOICES

Fresh Seasonal Fruit Platter
Vegetable Platter
Bruschetta with Pita Chips
Charcuterie Platter (counts as two cold selections due to size)
Domestic Cheese and Cracker Display
Smoked Salmon Mousse with Crackers
Hummus with Pita Chips
Imported Cheese and Cracker Display
Caprese Skewers
Watermelon and Cheese Skewer with Balsamic
Cucumber Hummus Bites *(Vegan)*
Ceviche Bar *(Appetizer II & III only; counts as two selections)*
Classic Deviled Eggs *(Appetizer II & III only)*
Mini Cuban Sandwich *(Appetizer II & III only)*
Mini Muffuletta Sandwich *(Appetizer II & III only)*
Shrimp Cocktail *(Appetizer II & III only)*
Grazing Table *(Appetizer III only; counts as five selections.)*

HOT APPETIZER CHOICES

Teriyaki Chicken Skewers
Savory Pesto Chicken Skewers
Spinach & Artichoke Dip
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 with Sweet Thai Chili Sauce
Chicken Flautas
Beef Wellington Bites *(Appetizer II & III only)*
Grilled Cheese with Roasted Tomato Basil Bisque Soup Shooters *(Appetizer II & III only)*
Bacon-Wrapped Prawns *(Appetizer II & III only)*
Chicken Wings *(Appetizer II & III only)*
Million Dollar Bacon *(Appetizer II & III only)*
Potato and Cheese Croquettes *(Appetizer II & III only)*



APPETIZER ONLY MENU

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DETAILS

IMPORTANT THINGS TO NOTE

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.

CANCELLATION 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:

120+ Days: Non-Refundable 50% Deposit
30-119 Days: 75% of the Catering Total
0-29 Days: 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. You will be held to this number and required to pay based on the original number of estimated guests. After the (14) day mark, we won't be able to decrease the guest count, but we can increase it, if needed.

ALCOHOL & BEVERAGE SERVICES

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. 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 offered every two to three months throughout the year and are usually held in the Ontario 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, we are 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 \$50 per guest charge will apply for the tasting and must be paid in advance of the tasting date to secure your space. Should you decide to book with us, this fee will be applied to your event total.

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.

ON-SITE PORTABLE KITCHEN

Here at Cutting Edge Catering, we strive to provide our clients with the freshest and highest quality food possible. This includes being able to execute and cook most food and sides on-site at the venue. If the venue doesn't have a kitchen, or has a kitchen that is not big enough and/or doesn't have all necessary appliances, then we will have to supplement by bringing in a portable drop kitchen or additional kitchen equipment. This cost can range from a few hundred dollars of supplemental equipment all the way up to several thousand dollars, based on the size of the event and the menu selected. Please budget for this cost and keep in mind that this price will not be final until we receive your final menu and guest count.

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.