

HOLIDAY PARTY

CATERING MENUS



CateringByCuttingEdge.com

909-584-5777

Updated September 2023

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

\$24.95/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 TWO
(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
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

\$34.95/PERSON

Pricing does not include 20% service charge and sales tax. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee. Additional premium entrée selections are available upon request. For a sit-down plated meal, add \$15/person.

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HOLIDAY FEAST

DELUXE MENU

APPETIZERS

CHOICE OF THREE

(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

\$44.95/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
CAMELIZED 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

\$59.95/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

909-584-5777