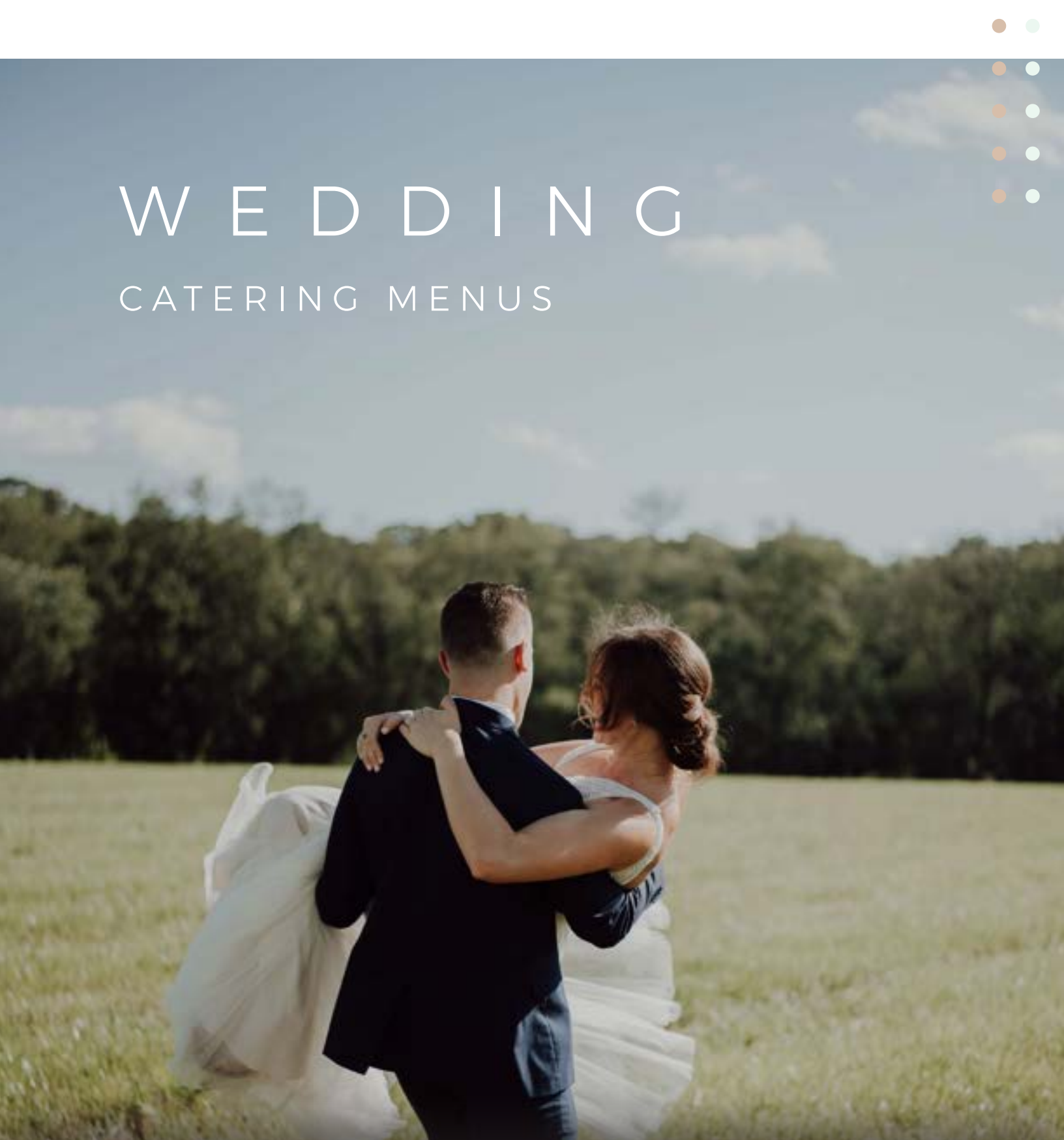


W E D D I N G

CATERING MENUS



BRONZE PACKAGE

SPECIALTY MENUS

Buffet Style Service. Appetizers may be added for an additional fee.

GOURMET TACO MAN BUFFET

CHOICE OF TWO

Chicken, carne asada, carnitas, or 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 and salsa roja

ITALIAN BUFFET

Served with vegetables and garlic breadsticks

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

GOURMET BURGER BAR

Assorted artisan rolls and buns

Beef, chicken, and vegetarian quinoa patties

Served with 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

Condiments include mayonnaise, ketchup, mustard, house BBQ sauce, guacamole, and chipotle aioli

Salad (CHOICE OF TWO)

Potato salad, pasta salad, pesto-ranch pasta salad, mixed greens, caesar salad, or house salad

Upgrades

Pastrami \$1.00 per person

Fried Egg \$1.50 per person

INCLUDED SERVICES FOR BRONZE PACKAGE

Tableware Service

High-end disposable clear plastic plates, heavy duty plasticware utensils, cups, and paper napkins

All Staffing

Including a service manager

Buffet Linens

Black buffet linens

Beverages

Iced tea or lemonade, and ice water



BRONZE PACKAGE

SPECIALTY MENUS

\$39.99/PERSON

"All you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

CateringByCuttingEdge.com
909-584-5777

SILVER PACKAGE

SINGLE ENTREE/DOUBLE SIDES

Buffet Style Service (Family or Plated Style Service Upgrade Available)

APPETIZERS

CHOICE OF TWO (STATIONARY)

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

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, deluxe house salad, Greek salad, or seasonal mixed greens salad with berries & citrus 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
Chicken Picatta
BBQ Chicken
Chicken Parmesan
Grilled Chicken Fettuccine Alfredo
Orange Chicken

Vegetarian Options: Spinach Ravioli or Stuffed Portobello Mushroom

SIDES

CHOICE OF TWO

Garlic mashed potatoes, roasted red potatoes, chef's seasonal vegetables, rice pilaf, balsamic glazed carrots, or southern green beans

Add an additional side selection for \$3.99 per person.

BREAD

CHOICE OF ONE

Assorted rolls & butter or garlic breadsticks

BEVERAGES

Unsweetened iced tea
Lemonade
Ice water

Coffee and tea service available for \$2.99/person

INCLUDED SERVICES FOR SILVER PACKAGE & ABOVE

Cake Cutting Service

Full China Service

Real china, glassware, champagne flutes, and silverware

All Staffing

Including a service manager

Buffet Linens

Black buffet linens

Beverage Bar

Stays open for 1 hour after service



SILVER PACKAGE

SINGLE ENTREE/DOUBLE SIDES

\$59.99/PERSON

Family style upcharge is \$15/person, plated style upcharge is \$10/person, an additional entree is \$10/person, and "all you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

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GOLD PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

Buffet Style Service (Family or Plated Style Service Upgrade Available)

APPETIZERS

CHOICE OF THREE (STATIONARY OR PASSED)

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

Premium Appetizer Options: Charcuterie platter or mini tostada bar with 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 **(either count as two appetizers due to size and cost)**

SALAD

CHOICE OF ONE

Classic Caesar salad, deluxe house salad, or seasonal mixed greens salad with berries & citrus vinaigrette

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 & artichoke gratin, parmesan crusted asparagus, parmesan garlic orzo, green bean almondine, vegetable creamed corn, sautéed broccolini, Spanish rice, refried beans, drunken black beans, refried pinto beans, pinto beans and chile sauce, or fiesta sweet corn

Add an additional side selection for \$3.99 per person.

BREAD

CHOICE OF ONE

Assorted rolls & butter, garlic breadsticks, or artisan bread loaves

ENTREE

CHOICE OF TWO

Stuffed Chicken Cordon Bleu
Italian Stuffed Chicken
Greek Stuffed Chicken
Chicken Dijon with Lemon Butter Sauce
Champagne Leek Chicken
Wine Country Chicken
Honey Garlic Chicken
Marinated Tri-Tip Roast with Herb Demi Glacé
Hanger Steak with Red Wine Mushroom Sauce
Bacon Wrapped Pork Tenderloin with Pineapple/Habanero Glacé
Veal Forestière with 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 for \$7.99 per person

Fiesta Buffet (counts as two entrées)

Chicken, carne asada, and 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, and salsa rojo. Add tamales for \$3/person.

Vegetarian Options: Stuffed Portobello Mushroom or Stuffed Sweet Bell Pepper

BEVERAGES

Unsweetened iced tea
Lemonade
Fruit-infused ice water

Add coffee and tea service for \$2.99/person



GOLD PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

\$79.99/PERSON (BASED ON LOCATION)

Family style upcharge is \$15/person, plated style upcharge is \$10/person, an additional entree is \$10/person, and "all you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

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PLATINUM PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

Buffet, Family Style or Plated Service - No Upgrade Charge

APPETIZERS

CHOICE OF FIVE (STATIONARY OR PASSED)

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 samosas (beef, chicken, or vegetable)

Premium Appetizer Option: Grazing table (**counts as five appetizers due to size and cost**)

SALAD

CHOICE OF ONE

Classic Caesar salad, deluxe house salad, seasonal mixed greens salad with berries & citrus vinaigrette, Asian pear salad with hazelnut vinaigrette, rainbow beet salad, fresh fig, prosciutto & burrata salad with fig vinaigrette, heirloom caprese salad, or cranberry almond spinach salad

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 & wild mushrooms, or aloo gobi

Add an additional side selection for \$3.99 per person.

BREAD

CHOICE OF ONE

Artisan bread loaves, assorted rolls & butter, garlic bread, garlic breadsticks, house dropped biscuits, house focaccia bread, or jalapeno cornbread muffins

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
Grilled Center Cut Bone in Pork Chop
Creamy Lobster Pappardelle
UPGRADE TO: Chilean Sea Bass with Chive Beurre Blanc for \$5.00 per person

Vegetarian Options: Ricotta and Egg Gnocchi with Olives, Capers and Tomato Sauce, or Mixed Vegetable and Potato Curry

BEVERAGES

Unsweetened iced tea
Lemonade
Fruit-infused ice water
Assorted sodas
Regular and decaf coffee
Hot tea



PLATINUM PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

\$119.99/PERSON

An additional entree is \$10/person, and "all you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

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RUBY PACKAGE

ASIAN FUSION - DOUBLE ENTREE/DOUBLE SIDES

Buffet, Family Style or Plated Service - No Upgrade Charge

APPETIZERS

CHOICE OF SIX (STATIONARY OR PASSED)

Spicy asian meatballs, beef wellington bites, chicken wellington in puff pastry, coffee crusted filet mignon tip skewers, seared steak lettuce cups, bruschetta, caprese skewers, chef's fresh fruit display, chicken empanadas, coconut shrimp, shrimp cocktail, shrimp corn dog with chipotle mustard, grilled cheese with roasted red pepper & tomato soup shooters, petite lump crab cakes, crab rangoons, cheesy crab rangoon dip, crab stuffed risotto balls, house spinach & artichoke dip with crispy parmesan pita chips, hummus & pita chips, thai chicken satay skewers, teriyaki chicken skewers, savory chicken skewers, smoked salmon mousse, stuffed mushrooms, crab stuffed mushrooms, vegetable spring rolls, samosas, watermelon and cheese skewers, wild mushroom ragout on crispy polenta, or chicken & waffle bites

Premium Appetizer Option: Grazing table (**counts as five appetizers due to size and cost**)

SALAD

CHOICE OF ONE

Classic Caesar salad, deluxe house salad, seasonal mixed greens salad with berries & citrus vinaigrette, chopped salad, Asian pear salad with citrus vinaigrette, heirloom caprese salad, fresh fruit salad, or cranberry almond spinach salad

SIDES

CHOICE OF TWO

Spicy Thai basil fried rice, Cantonese fried rice, almond fried rice, mushroom fried rice, chicken & mushroom fried rice, vegetable pad Thai, vegetable Singapore noodles, stir fried vegetables, or Asian coleslaw

Add an additional side selection for \$3.99 per person.

BREAD

CHOICE OF ONE

Assorted rolls & butter, garlic bread, or house focaccia bread

ENTREE

CHOICE OF TWO

Seafood

Sweet & Sour Fish
Szechuan Shrimp
Grilled Salmon with Lemon Dill Beurre Blanc
Honey Garlic Salmon
Macadamia Crusted Halibut

Meats & Poultry

Orange Chicken
Sweet & Sour Chicken
Mushroom Chicken
Beef with Soy & Ginger Sauce
Bacon Wrapped Pork Tenderloin
with Pineapple/Habanero Glaze
Marinated Tri-Tip
Ribeye Steak
Filet Mignon
Sweet & Spicy Asian BBQ Ribs
Cabernet Braised Short Ribs
Roasted Prime Rib of Beef

Upgrades:

The below options are available for upgrade for a nominal fee per person, based on Market Price at the time of the signing of the contract.

Chilean Sea Bass
Surf and Turf
King Crab Legs

Vegetarian Options: Stuffed Portobello Mushroom, Stuffed Peppers, Eggplant Parmesan, or Spinach Ravioli

BEVERAGES

Unsweetened iced tea
Lemonade
Fruit-infused ice water
Assorted sodas
Regular and decaf coffee
Hot tea



RUBY PACKAGE
ASIAN FUSION - DOUBLE ENTREE/DOUBLE SIDES
\$129.99/PERSON

CateringByCuttingEdge.com
909-584-5777

An additional entree is \$10/person, and "all you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

DIAMOND PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

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, or scampi stuffed & roasted shrimp

Certain appetizers may count as multiple selections depending on your choices:

Fresh Seafood Bar (4-6 selections)
Sushi Bar (4-6 selections)
Ceviche Bar (2-3 selections)
Deluxe Grazing Table (4-5 selections)

SALAD

CHOICE OF ONE

Classic Caesar salad, deluxe house salad, seasonal mixed greens salad with berries and citrus vinaigrette, Asian pear salad with hazelnut vinaigrette, rainbow beet salad, fresh fig, prosciutto and burrata salad with fig vinaigrette, heirloom caprese salad, cranberry almond spinach salad, or a custom designed salad

SIDES

CHOICE OF THREE

Any side items from the Silver, Gold, or Platinum Packages

Add an additional side selection for \$3.99 per person.

BREAD

CHOICE OF ONE

Artisan bread loaves, assorted rolls & butter, garlic bread, garlic breadsticks, house dropped biscuits, house focaccia bread, or jalapeno cornbread muffins

ENTREE

CHOICE OF TWO

Any entrée item from the Silver, Gold, or Platinum Packages

Surf & Turf: 6 oz. Filet Mignon and 4-5 oz. Lobster Tail or King Crab Legs

BEVERAGES

Unsweetened iced tea
Lemonade
Fruit-infused ice water
Assorted sodas
Regular and decaf coffee
Hot tea



DIAMOND PACKAGE

DOUBLE ENTREE/DOUBLE SIDES

\$179.99/PERSON

An additional entree is \$10/person, and "all you can enjoy" style buffet is \$10/person. Listed menu price does not include 20% service charge, tax, delivery, or an on-site portable kitchen. Pricing is based on 50 guests or greater. Events with less than 50 guests will incur a nominal fee.

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RENTALS & INCLUDED SERVICES

Rentals are subject to delivery and setup fee based on venue location.

CEREMONY RENTALS

- Sound System \$450.00
- White Resin Chair \$4.00 each
- Chiavari Chair \$8.00 each
- Vineyard/Crossback Chair with Pad \$9.00 each

INCLUDED SERVICES FOR SILVER PACKAGE & ABOVE

Cake Cutting Service

Full China Service

Real china, glassware, champagne flutes, and silverware

All Staffing

Including a service manager

Buffet Linens

Black buffet linens

Beverage Bar

Stays open for 1 hour after service

RECEPTION RENTALS

- Pavilion Café Lighting \$75.00 per 40 ft.
- Outdoor Dance Floor \$2.99 per sq. ft.
- Sound System \$450.00
- Projector/Screen Package \$350.00
- Uplights - 12 LED lights \$300.00
- Charger Plates \$1.00 each
- Custom Light Pattern \$175.00
- White Resin Chair \$4.00 each
- Chiavari Chair \$8.00 each
- Vineyard/Crossback Chair with Pad \$9.00 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
- 60" Round Wood Table (Seats up to 8). \$15.50 each
- 72" Round Wood Table (Seats up to 10) \$18.50 each
- Cocktail (Highboy Table) \$16.00 each
- Sweetheart Table (Half Moon) . . . \$30.00 each

Linens & specialty linens are available.

**All rental prices listed here are subject to change.
A firm price can be given once we contract with the rental company.**



READY TO ORDER?

CALL TODAY

909-584-5777

DETAILS

IMPORTANT THINGS TO NOTE

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 remaining balance 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:

30+ Days: 50% of the total is retained
15-29 Days: 75% of the total is retained
0-14 Days: 100% of the total is retained

FINAL GUARANTEE OF GUESTS

The final guarantee of guests attending your event is due twenty-one (21) days prior to the event date. Should the final number of guests not be received twenty-one (21) 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. The final number of guests is not subject to reduction, but may increase.

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. Pricing is available upon request.

TASTINGS

Tastings for Cutting Edge Catering 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, Cutting Edge Catering 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 six total guests from each party. You may participate in a tasting prior to booking our services, however, a nominal fee will apply for the tasting and must be paid in advance of the tasting date to secure your space. Should a private tasting be needed, a charge of \$750 would apply to cover food items, time, and administration costs. If you pay for a tasting prior to booking, the partial or full cost will be applied to your event.

CHINA, SILVERWARE, GLASSWARE, ETC.

Most of our catering packages include the use of our china, silverware, glassware, and champagne flutes 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 the client, and added to the invoice.

SERVICE CHARGE, TAX & GRATUITIES

Our industry standard service charge of 20% and any applicable sales tax apply to rental items, food, and all service items. The service charge is not gratuity. Gratuities are not mandatory for serving staff, 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. 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 \$1,500.