



**HOLIDAY PARTY MENUS** 



## APPETIZERS

Choice of **Two**  
(see Appetizer List)

## SALAD

Baby Field Greens with Assortment of Dressings

## ENTREES

Choice of **One**

Hand-Carved Herb Roasted Turkey & Honey Baked Ham  
Chicken Picatta

(Chicken Breast Cutlets Coated with Seasoned Flour,  
Browned, and Served with Citrus Picatta Sauce & Capers)

Chicken Marsala

(Chicken Breast Cutlets Topped with a Mushroom & Marsala Wine Sauce)

Vegetarian: Eggplant Parmesan OR Stuffed Sweet Bell Peppers

## SIDES

Choice of **Two**

Garlic and Chive Mashed Potatoes

Mac n Cheese

Balsamic Green Bean and Shallot Amandine

Balsamic Glazed Carrots

Roasted Vegetable Medley

## INCLUDES

Classic Cornbread Stuffing

Homestyle Cranberry Sauce

Rolls and Whipped Butter

## DESSERT

Choice of **One** Homestyle Pie

Pumpkin

Sweet Potato

Apple

Mixed Winter Berry

## BEVERAGE SERVICE

Regular & Decaf Coffees, Herbal Teas, Fresh Brewed Tropical Iced Tea,  
Lemonade, Hot Chocolate, Spiced Cider, and Ice Water

HOLIDAY FEAST  
CLASSIC MENU

\$24.<sup>95</sup>

PER PERSON





## APPETIZERS

Choice of **Two**  
(see Appetizer List)

## SALAD

Roquefort Pear Salad with Cranberry Champagne Vinaigrette

## ENTREES

Choice of

Herb-Roasted Whiskey-Glazed Chicken with Caramelized Apples

Roasted Brisket with Onion Gravy

**OR**

Bacon-Wrapped Pork with Apricot Cranberry Glaze

Salmon with Lemon Dill Beurre Blanc or Chipotle Cranberry Glaze

## SIDES

Choice of **Two**

Candied Yam Puree with Marshmallow Brulee

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

Sauteed Haricot Vert Green Beans

Roasted Rainbow Carrots

Parmesan Garlic Roasted Asparagus

## BREAD

Assorted Artisan Breads & Rolls with Whipped & Seasonal Fruit Butters

## DESSERT

New York Cheesecake with Pomegranate Reduction

Chocolate Cake

## BEVERAGE SERVICE

Regular & Decaf Coffees, Herbal Teas, Fresh Brewed Tropical Iced Tea,  
Lemonade, Hot Chocolate, Spiced Cider, Assorted Sodas and Ice Water

**HOLIDAY FEAST**  
DELUXE MENU

**\$34.<sup>95</sup>**

**PER PERSON**



# CUTTING EDGE CATERING



cateringbycuttingedge.com  
(909) 584-5777

## HOLIDAY FEAST GRAND MENU

\$45.95

PER PERSON

### APPETIZERS

Choice of **Two**  
(see Appetizer List)

### SALAD & SOUP

Holiday Field Green Salad with Roasted Hazelnut 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**  
Roasted Butternut Squash  
Sweet Potato Souffle  
Garlic Herb Roasted Red Potatoes  
Havarti Dill Garlic Mashed Potatoes  
Homestyle Scalloped Potatoes with Bacon and Onions  
Candied Yam Purée with Marshmallow Brulee  
Potato Leek Gratin  
Wild Rice Pilaf with Mushrooms  
  
Choice of **One**  
Creamed Peas  
Haricort Verts with Wild Mushrooms and Shallots  
Balsamic Glazed Baby Carrots  
Caramelized Brussels Sprouts with Bacon  
Green Bean and Cremini Casserole

### BREAD

Homestyle Cornbread with Seasonal Fruit Butter & Whipped Butter

### DESSERT

Deep Dish Winter Berry Pie with Walnut Granola Crumble  
Ginger Cinammon Sweet Potato Pie  
Apple Cranberry Pie  
Chocolate Cake

### BEVERAGE SERVICE

Regular & Decaf Coffees, Herbal Teas, Fresh Brewed Tropical Iced Tea,  
Lemonade, Hot Chocolate, Spiced Cider, Assorted Sodas and Ice Water





## APPETIZER SELECTIONS

Cheese Platter with Artisan Crackers  
Seasonal Fruit Platters  
Chef's Cranberry Baked Brie  
Spinach and Artichoke Dip with House Pita Chips  
Sweet and Slightly Spicy Meatballs  
Goat Cheese Stuffed & Bacon-Wrapped Dates  
Assorted Petite Quiche  
Stuffed Mushrooms  
Charcuterie Platter  
(Cheese, Smoked Meats, Pickles, Olives, Tapenades)  
Fried Ravioli with Marinara Sauce  
Baked Mozzarella with Crostinis  
Caprese Skewers with Cranberry Balsamic Drizzle  
Loaded Cheeseball Bites with Artisan Crackers  
Coconut Shrimp with Sweet Chili Sauce  
Cranberry Brie with Crostini

## APPETIZER SELECTIONS\*

Available with the Grand Holiday Feast

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  
Seared Steak Lettuce Cups  
Crab Stuffed Risotto Balls with Spicy Remoulade  
Crispy Asparagus with Asiago Cheese

\*Upgrade Any Other Menu with These Items for \$3 per Person

**HOLIDAY FEAST**  
APPETIZERS

