



## 2010 Catering Menus Aboard the Free Spirit and Gypsy Spirit

Catering by Cutting Edge offers tantalizing fresh food designed to please the palate as well as the eye.



Their talented and creative team of professionals has tailored menus, including hors d'oeuvres, brunches, lunches, dinners, desserts and cakes, well suited for your events aboard the Free Spirit Yachts. Whatever your menu selection, you can be assured of superior quality dishes and flawless presentation.

All menu and pricing are subject to: 15 person minimum, delivery, applicable sales tax and menu items are subject to change depending on market availability. All per person priced menus include our high quality black marble prestige place settings (plate, fork, knife & paper napkin.)

We're always available and happy to answer any questions at (708) 361-2220 or email us at [info@freespiritcruises.com](mailto:info@freespiritcruises.com). And you can always find us at [freespiritcruises.com](http://freespiritcruises.com).

## Hors D'oeuvres

<u>COLD HORS D'OEUVRES</u>			<u>HOT HORS D'OEUVRES</u>		
	<u>25 PIECE</u>	<u>50 PIECES</u>		<u>25 PIECE</u>	<u>50 PIECES</u>
Asparagus Wrapped Prosciuto	60.50	116.75	Chicken Fajita Coronets	51.75	99.75
Ham & Cream Cheese Pinwheels	34.50	66.50	Buffalo Chicken Tenders with Bleu Cheese Dip	40.50	79.75
Pastry Cup With Crab Salad	43.50	84.75	Deep Dish Pizza Bites (Cheese, Sausage, Pepperoni or Spinach)	50.25	97.50
With Tarragon Chicken Salad	41.25	82.50	Glazed Bacon Wrapped Water Chestnuts	50.25	97.50
New Potato Filled With Potato Salad	40.25	72.75	Glazed Bacon Wrapped Scallop	72.50	142.75
Salami Coronet With Cream Cheese	33.75	63.50	Italian Sausage Chunks in Marinara	26.25	49.50
Skewered Tortellini with Pesto	44.50	87.50	Meatballs (Burgundy, BBQ, Sweet & Sour, or Stroganoff)	22.75	40.75
			Potato Skin Filled with Cheddar, Bacon & Chives	41.75	81.25
<b><u>DIPS</u></b> (32 oz. Container)		<b><u>SERVES 10-20</u></b>	Potato Skin Filled with Pesto Whipped Potato	41.75	81.25
Black Bean & Corn Dip with Tortilla Chips		36.75	Quiche with Brie Cheese & Mango Chutney	54.75	107.25
Bruschetta Dip with Crostinis		43.25	Quiche with Broccoli	53.50	101.75
Herb Goat Cheese Dip with Crostinis		58.50	Quiche with Lorraine	53.50	101.75
Roasted Red Pepper Hummus with Pita Triangles		43.25	Quiche with Spinach	53.50	101.75
Salsa with Tortilla Chips		40.75	Skewer Shrimp Dejonghe (1 piece)	75.00	143.75
Spinach & Artichoke Dip with Pita Triangles		41.50	Skewer Shrimp Dejonghe (2 pieces)	139.00	267.25
<b><u>SNACKS</u></b>		<b><u>SERVES 10</u></b>	Skewer Beef Teriyaki	71.25	140.00
Mixed Nuts - 1 lb		11.25	Skewer Chicken Hawaiian with Sweet & Sour	68.25	133.50
Potato Chips – 16 oz.		7.75	Skewer Chicken Satay with Peanut Sauce	63.50	124.75
Pretzels – 20 oz.		9.50	Spanikopita Triangles	59.00	114.25

### Simply Snacks

Fresh Fruit Platters with Amaretto Dip  
 Domestic Cheese Assortments with Crackers  
 Fresh Cut Vegetable Crudités with Ranch Dip  
 Snack Mix  
 Mixed Nuts  
 12.00 per person (Minimum 25 guests)

### 1<sup>st</sup> Mate's Appetizer Buffet

Fresh Fruit Platters with Amaretto Dip  
 Domestic Cheese Assortments with Crackers  
 Fresh Cut Vegetable Crudités with Ranch Dip  
 Pastry Cup Filled with Tarragon Chicken Salad  
 Meatballs in Burgundy Gravy  
 Buffalo Chicken Tenders with Bleu Cheese Dip  
 Glazed Bacon Wrapped Water Chestnuts  
 20.75 per person (Minimum 25 guests)

### Dip It Appetizer Buffet

4 Piece Jumbo Gulf Shrimp with Spicy Seafood Sauce  
 Fresh Cut Fruit Displays with Caramel Cream Dip  
 Fresh Vegetable Crudités with Asiago Dip  
 Bruschetta Dip with Crostinis  
 Herb Goat Cheese Dip with Crostinis  
 Spinach & Artichoke Dip with Pita Triangles  
 22.25 per person (Minimum 25 guests)

### The Islands Appetizer Buffet

Citrus BBQ Pulled Pork with Sweet Bread Rolls  
 Caribbean Spiced Chicken Skewer with Fresh Fruit Chutney  
 Beef Tenderloin & Mushroom Skewer with Peppercorn Demi-Glace  
 Glazed Bacon Wrapped Scallops  
 Imported Cheese Board served with Crackers, Flatbread & Crostinis  
 Fresh Vegetable Crudités with Asiago Dip  
 34.50 per person (Minimum 25 guests)

## Party Platters

### Fresh Cut Fruit Display

Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew & Watermelon attractively displayed, & garnished with Grapes.  
Choice of Strawberry or Caramel Cream Dip.

Large (Serves up to 30)	65.25
Small (Serves up to 15)	34.75

### Fresh Cut Vegetable Crudités

Fresh cut Carrots, Celery, Broccoli & Cauliflower Florets, Cucumber Coins, & Bell Pepper Strips are displayed with an elegant touch.

Accompanied with Ranch Dip. *For Asiago or Bleu Cheese Dip Add \$ 9.50*

Large (Serves up to 45)	65.50
Small (Serves up to 25)	33.50

### Domestic Cheese Assortment

A winning combination of American, Jalapeño, Swiss, & Salami Cheese slices surrounds a wedge of Baked Brie with brown sugar & pecans. Gouda Wedges & Cheddar Cubes add to the experience. Includes a variety of Crackers & garnished with Grapes.

Large (Serves up to 45)	91.50
Small (Serves up to 25)	47.25

### Imported Gourmet Cheese Display

These imported combinations of cheeses include Plain Havarti, Dill Havarti, Caraway Havarti, Brie Cheese, Herb Boursin, Smoked Cheddar, & a Goat Cheese log. Includes a variety of Crackers & garnished with Seasonal Fruits.

Large (Serves up to 40)	104.25
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### Array of Brie Cheese Tray with Crackers

Wedge Brie Cheese topped with Pecan & Brown Sugar, Strawberry with Mandarin Orange, & Sun Dried Tomato with Pesto.

Large (Serves up to 30)	74.50
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### Julienne Cheese & Sausage Platter

A tantalizing combination of American, Swiss, Cheddar, Muenster, Salami. Includes a variety of Crackers & garnished with Grapes.

Large (Serves up to 45)	92.50
Small (Serves up to 25)	48.75

### Antipasto Platter

Italian favorites such as Capicola, Mortadella, Salami, Provolone, Mozzarella, & Bleu Cheeses. Garnished with Cherry Peppers, Black Olives, & Pepperoncini with French bread & Balsamic Vinaigrette.

Large (Serves up to 30)	98.25
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### Seven Layer Dip

Layers include Refried Beans, Lettuce, Cheddar Cheese, Black Olives, Jalapeño Peppers, Salsa & Sour Cream. Served with Tortilla Chips.

Large (Serves up to 30)	74.45
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### Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce & Lemon Wedges.

Approximately 65 pieces	152.75
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### Whole Salmon Display

Served with Capers, Dill Sauce, Lemons & Crackers.

Smoked: 6 Pound Tray (Serves up to 60)	204.25
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Poached: 12 Pound Tray (Serves up to 100)	255.50
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### Seafood Spread Tray

Shrimp & Crabmeat with Cream Cheese.

Includes a variety of Crackers & Bread Rounds.

5 Pound Tray (Serves up to 30)	67.50
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## Sandwich Platters

### Mini American Sub Sandwich Platter

Handcrafted on French bread with Turkey, Genoa Salami, Honey Baked Ham, American & Swiss cheeses. Served with Lettuce, Tomato, Onion, Mayonnaise & Italian Dressing all on the side.

16 piece	41.50
30 piece	79.75

### Petite Sandwich Platter

Tender Roast Beef with Cheddar on a White Roll, Honey Baked Ham with American on a Rye Roll & Turkey Breast with Swiss on a Mini Wheat Roll. Served with Honey Dijon Mustard & Mayonnaise.

15 piece	39.75
30 piece	74.50

### Spirit Ciabattini Sandwich Platter

A Gourmet Assortment of Chilled Sliced Fillet Tenderloin on Rosemary Ciabattini with Gorgonzola Spread, Smoked Turkey with Cranberry Brie Spread on Walnut Raisin Ciabattini, & Ham Steak with Pineapple Glaze on Original Ciabattini.

15 piece	72.50
30 piece	141.75

### Mini Vegetarian Sandwich Platter

An assortment of Roasted Red Pepper with Portobello Mushroom, Grilled Zucchini with Spinach, & Cucumber with Alfalfa & Sliced Tomato on Wheat Rolls. Served with Balsamic Vinaigrette.

15 piece	39.25
30 piece	75.25

### Add Some Side Salads *(15 people minimum)*

Red Skin Potato Salad	1.50 per person
Rotini Pasta Salad	1.75 per person
Gazpacho Salad	2.00 per person
Oriental Noodle Salad	2.00 per person
Waldorf Salad	2.50 per person
Sun-Kissed Grape Salad	2.75 per person
Caesar Salad	2.75 per person

## Sandwich Buffets

### Admiral's Cold Buffet

Chilled Slices of Beef Tenderloin  
Chilled Slices of Boneless Breast of Chicken  
*Served with Assorted Mini Rolls & Rosemary Ciabattini Bread*  
Tortellini Red Pepper Pesto Salad  
Cucumber & Onion Vinaigrette Salad  
26.25 per person

*Add Chocolate Dipped Strawberries  
for 46.00 per dozen*

### Deluxe Deli Buffet

Sliced Meat Platter  
*Roast Beef, Turkey & Ham all Thinly Sliced & Arranged on a Platter  
Garnished with variety of Relishes  
Honey Dijon Mustard & Mayonnaise on the Side  
Sliced Rolls & Assorted Breads*  
Thin Sliced Cheese Assortment  
*Thinly Sliced American, Cheddar & Swiss Cheeses*  
Red Skin Potato Salad  
Watermelon Wedges with Seedless Grapes  
Deli Condiment Package  
*Onion, Lettuce, Tomato & Pickle Slices*  
Relish Condiment Package  
*Olives, Pickle Slices, Pepperoncini & Cherry Tomato Peppers*  
13.75 per person

*Add Turtle Brownies for 35.75 per dozen*

### Captain's Delight

Spirit Ciabattini Sandwich Platter  
*A Gourmet Assortment of Chilled Sliced Fillet Tenderloin on  
Rosemary Ciabattini Bread with Gorgonzola Spread, Smoked Turkey  
with Cranberry Brie Spread on Walnut Raisin Ciabattini Bread, &  
Ham Steak with Pineapple Glaze on Original Ciabattini Bread*  
Gazpacho Salad  
*Cucumber, Onion, Tomatoes, Peppers & Corn  
with Cilantro & Spices in Red Wine Vinegar*  
Sun-Kissed Grape Salad  
*Green & Red Seedless Grapes in a Rich Cream with a Hint of Brown  
Sugar and Vanilla Topped with Chopped Pecans*  
14.25 per person

*Add a 48 Piece Elegant Escape Platter for 68.75*

### Sailor's Delight

Baskets of Mini American Sub Sandwiches  
*Handcrafted on French bread with Turkey, Genoa Salami, Honey  
Baked Ham, American & Swiss cheeses. Served with Lettuce,  
Tomato, Onion, Mayonnaise & Italian Dressing all on the side.*  
Assortment of Petite Sandwiches  
*Tender Roast Beef with Cheddar on a White Roll, Honey Baked Ham  
with American on a Rye Roll & Turkey Breast with Swiss on a Mini  
Wheat Roll. Served with Honey Dijon Mustard & Mayonnaise.*  
Deli Condiment Package  
*Onion, Lettuce, Tomato & Pickle Slices*  
Rotini Pasta Salad  
Cole Slaw Vinaigrette  
12.25 per person

*Add 2" Assorted Cookies for 12.50 per dozen*

## Vegetarian Alternatives

### A la Carte Entree Add Ons

Butternut Squash Ravioli with Sage Infused Brown Butter Sauce	9.00 per person
Grilled Portobello Mushroom with Roasted Vegetables	7.75 per person
Fresh Grilled Vegetable Skewer Glazed with Balsamic Vinaigrette	5.25 per person
Penne Pasta with Fresh Tomato & Basil with Creamy Vodka Sauce	4.75 per person

### Earthy Delights

Egg Plant Parmesan  
Butternut Squash Ravioli with Sage Infused Brown Butter Sauce  
Grilled Portobello Mushroom with Zucchini, Yellow Squash, Red Pepper & Onion  
Mixed Field Greens with Cucumber, Grape Tomato, Artichoke Hearts, Carrot Threads & Balsamic Vinaigrette  
Assorted Dinner Rolls & Butter  
23.50 per person  
*Add Carrot Cake for 22.75 per dozen*

## **Buffet Menus**

### **Enchanting Moonlight**

Peppercorn Encrusted Beef Tenderloin with Port Wine Demi-Glace  
Chicken Artichoke Florentine Topped with our Light Mornay Cream Sauce  
Chef's Caesar Salad with Red Onion, Parmesan & Croutons  
Pommes De Duphemious  
*Sliced Potato Layers with Custard Cream & Gruyere Cheese*  
Fire Roasted Vegetable Brochette  
Rustic Bread Basket & Butter  
*To Impress Your Guest a Chef Carver is Highly Recommend for 250.00*

32.75 per person

*Add Carrot Cake for 22.75 per dozen*

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### **The Chicago Skyline**

Tender Strips of Beef Teriyaki Stir Fry  
Grilled Boneless Breast of Chicken with Pineapple Sweet & Sour Sauce  
3 Piece Shrimp Dejonghe Brochette  
Wild Rice with Sautéed Mushrooms  
Chilled Asparagus & Marinated Red Pepper Wedges  
Silver Dollar Rolls & Butter

28.50 per person

*Add a 36 Piece To Die For Brownie Barrage for 104.75*

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### **Tour of Chicago**

Mini Deep Dish Cheese Pizza Bites  
Mini Corn Dogs with Yellow Mustard  
Chilled Asian Noodle Salad  
*Spaghetti Noodles with Diced Scallions & Toasted Sesame served with our Ginger Soy Sauce*  
Thinly Sliced Seasoned Italian Beef  
*Served with Sauteed Green Pepper & Sweet Onion with French Bread & Giardiniera*  
Kota Riganati  
*Grecian Style Chicken with Roasted Potato Wedges*

21.75 per person

*Add our 36 Piece Krispie Treat Platter for 66.25*

## **Buffet Menus**

### **Italian Lights Buffet**

#### Chicken Picata

*Boneless Breast of Chicken topped with Sautéed Mushrooms & Capers in a Lemon White Wine Sauce*

#### Penne Pasta with Fresh Spinach & Fresh Tomato Basil

*Served with Shredded Mozzarella & Parmesan Cheeses on the Side*

#### Tuscan Salad

*Romaine Lettuce, Pepperoncini, Marinated Fresh Mozzarella, Grape Tomato &*

*Herb Seasoned Croutons with Sun-dried Tomato Vinaigrette*

#### Wedged Zucchini with Roasted Red Pepper Brushed with Garlic Virgin Olive Oil

Sliced French Bread & Butter

21.25 per person

*Add Apple Baked Squares for 35.75 per dozen*

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### **The Magnificent Mile**

#### Pesto Chicken

*Boneless Breast of Chicken topped with Roasted Red Pepper, Provolone Cheese & Garlic Pesto Sauce*

#### Grilled Salmon with Champagne Sauce

Spring Mix Salad with Dried Cranberries & Pecans with Raspberry Vinaigrette & Balsamic Vinaigrette

#### Tender Baby Carrots with Orange Sauce

Wild Rice Blend with Sautéed Mushrooms

Assorted Dinner Rolls & Butter

21.00 per person

*Add Assorted Miniature Pastries for 27.50 per dozen*

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### **Home Town Chicago**

#### Thinly Sliced Seasoned Italian Beef

*Served with Sauteed Green Pepper & Sweet Onion with French Bread & Giardiniera*

#### Italian Sausage in Marinara with French Bread

Herb Roasted Potato Wedges

Fire Roasted Grilled Fresh Corn Cobbette with Herb Butter Sauce

#### Broccoli & Carrot Slaw

*Shredded Broccoli & Shredded Carrots with Chopped Red Onion & Chopped Cucumber marinated with Sun-dried Tomato Vinaigrette*

18.25 per person

*Add a 35 Piece Royal Mini Cheese Cake Squares for 65.75*

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## **Buffet Menus**

### **The Windy City**

Thinly Sliced Seasoned Italian Beef

*Served with Sauteed Green Pepper & Sweet Onion with French Bread & Giardiniera*

Bone In Assorted Piece Chicken

*Crisp Deep Fried, Rotisserie Seasoned, Herb & Citrus Marinated or Lemon Pepper Seasoned*

Ricotta Cheese Stuffed Tortellini with Creamy Vodka Sauce

Garden Chopped Salad

*Garden Greens with Diced Tomatoes, Diced Cucumbers, Bacon Bits & Crumbled Bleu Cheese and served with Choice of Italian & Ranch*

Sun-Kissed Grape Salad

*Green & Red Seedless Grapes in a Rich Cream with a Hint of Brown Sugar and Vanilla Topped with Chopped Pecans*

16.25 per person

*Add Banana Cake for 22.75 per dozen*

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### **Fajita Fiesta**

Chicken & Steak Fajitas

*Served with Soft Tortilla Shells, Shredded Cheddar Cheese, Sour Cream & Salsa*

Spanish Rice

Refried Beans

Tortilla Chips & Salsa

16.25 per person

*Add Cherry Baked Squares for 35.75 per dozen*

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### **Southwestern Skyline**

2 Piece Chicken Enchiladas with Queso Blanco Sauce

Slow Roasted Pulled Pork with Spicy Chipotle Seasoning with Corn Dusted Kaiser Roll

Gazpacho Salad

*Cucumber, Onion, Tomatoes, Peppers & Corn with Cilantro & Spices in Red Wine Vinegar*

Spanish Rice

14.75 per person

*Add Fudge Brownies for 35.75 per dozen*

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### **Chicago Ball Park**

1/3 Pound Hamburger with Bun

Jumbo All Beef Hot Dog with Bun

*Served with Ketchup & Mustard*

All American Condiment Package

*American Cheese, Onion, Lettuce, Tomato & Pickle Slices*

Red Skin Potato Salad, Cole Slaw Vinaigrette & Oven Baked Beans

14.25 per person

*Add Chocolate Dipped Strawberries for 46.00 per dozen*

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## Desserts

### To Die For Brownie Barrage

#### English Toffee

*Brimming with walnuts, semi-sweet chocolate chips & English toffee bits all mixed together in a buttery, vanilla filling*

#### Cookies-N-Cream

*A chocolate brownie layer topped with a white chocolate layer and finished with chocolate sandwich cookies*

#### Chocolate Caramel

*Our rich dark chocolate batter topped with buttery caramel and dark semi-sweet chocolate chips*

36 Piece Platter ~ 104.75

#### Elegant Escape Platter

A dazzling array of Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Bars & Marble Cheese Truffles

48 Piece Platter ~ 68.75

24 Piece Platter ~ 38.25

#### Krispie Treat Platter

Original Rice Krispie, Peanut Butter Rice Krispie Topped with Chocolate & Cocoa Krispie

36 Piece Platter ~ 66.25

#### Royal Mini Cheese Cake Platter

A must have Selection includes:

Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip

35 Piece Platter ~ 65.75

#### Chilled Fondue Display

A mouth-watering combination of Pound Cake, Banana Nut Bread, Fresh Strawberries, Rice Krispie Treats, Whipped Topping & Chocolate Sauce

Large Platter (Serves up to 30) ~ 65.50

#### Chocolate Dipped Strawberries

46.00 per dozen

#### Fresh Baked Squares

Turtle Brownies, Baked Fudge Brownies, Apple, Cherry, Peach or Pumpkin

35.75 per dozen

#### Assorted Miniature Pastries

Bite Size Cannoli, Cream Puffs, Chocolate Eclairs & Mini Fruit Tarts

27.50 per dozen

#### A la Carte Cake

Banana Cake, German Chocolate Cake, Carrot Cake or Cheese Cake

22.75 per dozen

#### 4" Cookies

Sugar, M&M, Chocolate Chip, Oatmeal, Peanut Butter or Chocolate-Chocolate Chip

16.25 per dozen

#### 2" Cookies

Chocolate Chip, Oatmeal Raisin or Peanut Butter

12.50 per dozen

#### Double Layer Sheet Cakes

Batter Choice: Chocolate, White, Yellow or Banana

Filling Choice: Butter Cream, Custard, Lemon, Fudge, Strawberry Preserves, or Raspberry Preserves

Decor Choices: Flowers or Streamers, Inscription & Colors

Frosting is Butter Cream

9" Round* (serves 8-16)	55.00	1/4 Sheet* (serves 13-25)	66.00
12" Round** (serves 20-30)	80.00	1/2 Sheet** (serves 30-50)	118.00

\* Fresh Strawberry Filling Add 16.00

\*\* Fresh Strawberry Filling Add 25.00

## **Brunch Menus**

### **Good Morning Chicago**

Scrambled Eggs with Cheddar Cheese  
Southern Fried Potatoes  
*Thinly Sliced Baby Red Skin Potatoes Topped with Fried Green Pepper & Sweet Onion*  
Honey Glazed Country Sliced Ham  
Steamed Vegetable Blend of Broccoli Florets, Yellow Carrots, Tender Green Beans & Red Bell Pepper  
Bone In Assorted Piece Chicken  
*Crisp Deep Fried, Rotisserie Seasoned, Herb & Citrus Marinated or Lemon Pepper Seasoned*  
Sliced Cantaloupe Wedges with Seedless Grapes  
Mini Muffins, Raisin Bread with Sweet Cream Butter & Jam

17.25 per person

*Add Bacon 4 Piece for 6.25 per person*

### **Power Breakfast**

Scrambled Eggs with Cheddar Cheese  
Shredded Hash Browns or Southern Fried Potatoes  
*Thinly Sliced Baby Red Skin Potatoes Topped with Fried Green Pepper & Sweet Onion*  
Choice of 2: Crispy Fried Bacon, Link Breakfast Sausage or Honey Glazed Country Sliced Ham  
Mini Muffins & Raisin Bread with Sweet Cream Butter & Jam

13.00 per person

*Add a Fresh Cut Fruit Display  
Large (Serves up to 30) ~ 65.25  
Small (Serves up to 15) ~ 34.75*

### **Continental with Fruit**

Array of Seasonal Fresh Fruits  
Sweet Breads Tray with Sweet Cream Butter  
*Bakery Fresh Sliced Breads of Banana Nut, Cranberry & Blueberry*  
Assorted Mini Muffins  
Fruit & Cheese Danish

8.75 per person

*Add Bagels with Cream Cheese for 17.25 per dozen*

### **Fresh Brewed Coffee**

1.50 per person

***We are more than happy to Custom Tailor a Complete Menu for you.***