



2011 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. And you can always find us at freespiritcruises.com.

Hors D'oeuvres

COLD HORS D'OEUVRES	25 PIECE	50 PIECES	HOT HORS D'OEUVRES	25 PIECE	50 PIECES
Asparagus Wrapped Prosciuto	\$ 63.50	\$ 122.50	Chicken Fajita Coronets	\$ 54.25	\$ 104.25
Ham & Cream Cheese Pinwheels	\$ 36.25	\$ 69.75	Buffalo Chicken Tenders with Bleu Cheese Dip	\$ 42.50	\$ 83.50
Pastry Cup With Crab Salad	\$ 45.75	\$ 89.00	Deep Dish Pizza Bites (Cheese, Sausage, Pepperoni or Spinach)	\$ 52.75	\$ 102.00
With Tarragon Chicken Salad	\$ 43.50	\$ 86.50	Glazed Bacon Wrapped Water Chestnuts	\$ 52.75	\$ 102.00
New Potato Filled With Potato Salad	\$ 42.50	\$ 76.50	Glazed Bacon Wrapped Scallop	\$ 75.25	\$ 149.00
Salami Coronet With Cream Cheese	\$ 35.25	\$ 66.75	Italian Sausage Chunks in Marinara	\$ 27.50	\$ 51.50
Skewered Tortellini with Pesto	\$ 46.75	\$ 91.75	Meatballs (Burgundy, BBQ, Sweet & Sour, or Stroganoff)	\$ 23.75	\$ 42.75
Caprese Skewer	\$ 53.50	\$ 101.25	Potato Skin Filled with Cheddar, Bacon & Chives	\$ 43.75	\$ 85.25
DIPS (32 oz. Container)	SERVES 10-20		Potato Skin Filled with Pesto Whipped Potato	\$ 43.75	\$ 85.25
Black Bean & Corn Dip with Tortilla Chips	\$ 38.75		Quiche with Brie Cheese & Mango Chutney	\$ 57.50	\$ 112.50
Bruschetta Dip with Crostinis	\$ 45.50		Quiche with Broccoli	\$ 56.00	\$ 106.25
Herb Goat Cheese Dip with Crostinis	\$ 61.50		Quiche with Lorraine	\$ 56.00	\$ 106.25
Roasted Red Pepper Hummus with Pita Triangles	\$ 45.50		Quiche with Spinach	\$ 56.00	\$ 106.25
Salsa with Tortilla Chips	\$ 42.50		Skewer Shrimp Dejonghe (1 piece)	\$ 78.50	\$ 150.75
Spinach & Artichoke Dip with Pita Triangles	\$ 43.75		Skewer Shrimp Dejonghe (2 pieces)	\$ 143.50	\$ 278.50
SNACKS	SERVES 10		Skewer Beef Teriyaki	\$ 74.75	\$ 145.00
Mixed Nuts - 1 lb	\$ 11.75		Skewer Chicken Hawaiian with Sweet & Sour	\$ 71.50	\$ 140.25
Potato Chips – 16 oz.	\$ 8.25		Skewer Chicken Satay with Peanut Sauce	\$ 66.75	\$ 130.75
Pretzels – 20 oz.	\$ 10.00		Spanikopita Triangles	\$ 62.00	\$ 119.75

Simply Snacks

Fresh Cut Fruit Displays with Amaretto Dip
 Domestic Cheese Assortments with Crackers
 Fresh Vegetable Crudités with Asiago Dip
 Snack Mix
 Mixed Nuts
 \$12.00 per person

The Taste Teaser Buffet

Domestic Cheese Assortment Platter
 Bruschetta Dip with Crostinis
 Fresh Vegetable Crudites
 Petite Sandwich Platter
 Chilled Skewered Tortellini with Pesto
 \$ 18.50 per person (Minimum 15 guests)

1st 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
 \$ 22.00 per person (Minimum 25 guests)

The Snacker Buffet

Buffalo Chicken Tenders with Blue Cheese Dip
 BBQ Pork Slider
 Cheese Burger Slider
 Deep Dish Pizza
 \$ 25.50 per person (8 pieces per person Minimum 15 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) \$ 69.75

Small (Serves up to 15) \$ 36.50

Fresh Cut Vegetable Crudité's

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 \$ 5.95.*

Large (Serves up to 45) \$ 68.75

Small (Serves up to 25) \$ 35.25

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) \$ 96.00

Small (Serves up to 25) \$ 49.75

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) \$ 109.50

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) \$ 78.25

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) \$ 97.25

Small (Serves up to 25) \$ 51.25

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) \$ 102.50

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) \$ 76.75

* Spicy or Mild Flavored

Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce & Lemon Wedges.

Approximately 65 pieces \$ 158.50

Approximately 32 pieces \$ 84.25

Whole Salmon Display

Served with Capers, Dill Sauce, Lemons & Crackers.

Smoked: 6 Pound Tray
(Serves up to 60) \$ 214.00

Poached: 12 Pound Tray
(Serves up to 100) \$ 267.00

Seafood Spread Tray

Shrimp & Crabmeat with Cream Cheese.

Includes a variety of Crackers & Bread Rounds.

5 Pound Tray
(Serves up to 30) \$ 70.75

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 \$ 43.50

30 piece \$ 83.75

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 \$ 41.75

30 piece \$ 78.25

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 \$ 76.25

30 piece \$ 148.50

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 \$ 41.25

30 piece \$ 79.00

Add Some Side Salads (15 people minimum)

Red Skin Potato Salad \$ 1.75 per person

Rotini Pasta Salad \$ 2.00 per person

Gazpacho Salad \$ 2.25 per person

Oriental Noodle Salad \$ 2.25 per person

Waldorf Salad \$ 2.75 per person

Sun-Kissed Grape Salad \$ 3.00 per person

Caesar Salad \$ 3.00 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
 \$ 27.50 per person

*Add Chocolate Dipped Strawberries
 for \$ 48.25 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
 \$ 14.50 per person

Add Turtle Brownies for \$ 37.50 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*
 \$ 15.00 per person

Add a 48 Piece Elegant Escape Platter for \$ 72.25

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
 \$ 13.25 per person

Add 2" Assorted Cookies for \$ 13.25 per dozen

Vegetarian Alternatives

Al a Carte Entree Add Ons

Penne Pasta with Fresh Tomato & Basil with Creamy Vodka Sauce	\$ 5.00 per person
Fresh Grilled Vegetable Skewer Glazed with Balsamic Vinaigrette	\$ 5.50 per person
Grilled Portobello Mushroom with Roasted Vegetables	\$ 8.25 per person
Butternut Squash Ravioli Creamy Red Pepper Sauce	\$ 9.00 per person

Earthly Delights

Egg Plant Parmesan
 Butternut Squash Ravioli with Creamy Red Pepper 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 Roll & Butter
 \$ 24.75 per person

Add Carrot Cake for \$ 23.75 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 Grilled Vegetable
Rustic Bread Basket & Butter

To Impress Your Guest a Chef Carver is Highly Recommend for \$ 250.00

\$ 34.50 per person

Add Carrot Cake for \$ 23.75 per dozen

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
Rustic Bread Basket & Butter

\$ 30.00 per person

Add a 48 Piece To Die For Brownie Barrage for \$ 75.75

Add a 24 Piece To Die For Brownie Barrage for \$ 42.50

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

\$ 22.50 per person

Add Apple Baked Squares for \$ 37.50 per dozen

Buffet Menus

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

\$ 22.25 per person

Add Assorted Miniature Pastries for \$ 28.75 per dozen

Home Town Chicago

Thinly Sliced Seasoned Italian Beef

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

Grilled Italian Sausage with French Bread

Baked Potato Bar

Served with Butter, Broccoli, Shredded Cheddar Cheese, Bacon Bits, Sour Cream & Chives

Confetti Corn

Cucumber & Onion Vinaigrette Salad

\$ 24.50 per person

Add a 35 Piece Royal Mini Cheese Cake Squares for \$ 69.00

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

\$ 17.25 per person

Add Banana Cake for \$ 23.75 per dozen

Buffet Menus

Fajita Fiesta

Chicken & Steak Fajitas

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

Spanish Rice

Refried Beans

Tortilla Chips & Salsa

\$ 16.75 per person

Add Cherry Baked Squares for \$ 37.50 per dozen

Southwestern Skyline

Tangy Barbecued Ribs (2 rib portion)

Deep Fried Chicken

Seasoned Fried Potato Wedges

Fresh Vegetable Vinaigrette Salad

\$ 15.50 per person

Add additional 2 Rib Portions \$ 4.75 each

Upgrade to 1/4 Slab Rib Portions please add \$ 5.25 per person

Add Fudge Brownies for \$ 37.50 per dozen

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

Creamy Cole Slaw

Oven Baked Beans

\$ 15.25 per person

Add Chocolate Dipped Strawberries for \$ 48.50 per dozen

Desserts

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.

48 Piece Platter \$ 75.75

24 Piece Platter \$ 42.25

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 \$ 72.25

24 Piece Platter \$ 42.50

Krispie Treat Platter

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

36 Piece Platter \$ 69.00

Royal Mini Cheese Cake Platter

A must have Selection includes: Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip.

35 Piece Platter \$ 69.75

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) \$ 68.75

Chocolate Dipped Strawberries

\$ 48.50 per dozen

Fresh Baked Squares

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

\$ 37.50 per dozen

A la Carte Cake

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

\$ 37.50 per dozen

Assorted Miniature Pastries

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

\$ 28.75 per dozen

Fresh Baked Cookies

Chocolate Chunk, Oatmeal Raisin or Peanut Butter.

2" Cookies \$ 13.75 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.

Frosting Choice: Butter Cream

Decor Choices: Flowers or Streamers, Inscription & Colors.

1/4 Sheet* (serves 13-25) \$ 69.25

1/2 Sheet** (serves 30-50) \$ 123.75 9" Round* (serves 8-16) \$ 57.75

12" Round** (serves 20-30) \$ 84.00

* Fresh Strawberry Filling Add \$ 16.75

** Fresh Strawberry Filling Add \$ 26.25

Fresh Brewed Coffee

\$ 1.50 per person

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

\$ 18.25 per person

Add Bacon 4 Piece for \$ 6.75 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

\$ 13.75 per person

Add a Fresh Cut Fruit Display
Large (Serves up to 30) \$ 68.50
Small (Serves up to 15) \$ 36.50

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

\$ 9.25 per person

Add Bagels with Cream Cheese for \$ 18.00 per dozen

Fresh Brewed Coffee
\$ 1.50 per person

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