

Celebrations Catering



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www.CelebrationsFrederick.com

YOUR CATERER FOR

Elegance • Edge • Expertise



Thank You

FOR CONSIDERING CELEBRATIONS CATERING FOR YOUR SPECIAL EVENT

We are often asked what makes us different. The answer is simple...passion. Passion begins with your initial contact with one of our coordinators. Our coordinators will help guide you through the planning process with ease and comfort, assuring that all details are gathered prior to your special day.

The Celebrations culinary team displays passion through the creations they present from the beginning stages of fresh, quality ingredients to the final presentation with innovative eye-catching, and palate-pleasing products.

Our experienced service staff offers the final touch in creating an enjoyable and memorable event for all of your guests.

As a team, we aim to consistently raise our bar of excellence and look forward to being a part of your journey to your special event.



Tammy Coblentz

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Amber Edmondson

Operations Manager
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Meg Coblentz

Event Coordinator
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Colin Synder

Executive Chef
Colin@CelebrationsFrederick.com

Matt Stewart

Sous Chef
Matt@CelebrationsFrederick.com

Hors d'oeuvres

Required 100 Piece Minimum

Tomato Watermelon Picks - Grape Tomato and Goat Cheese atop Basil Infused Watermelon *

Beef Short Rib Bites - Tender Beef, Pan Jus, Balsamic Onion Slivers and Horseradish Aioli

Maryland Crab Dip with Pita Points, Tricolored Tortilla Chips and Assorted Crackers *

California "BLT" - Pumpernickel Toast, Crispy Prosciutto, Tomato and Greens, Avocado Aioli

Falafel Bites - House Made Curry and Herb Falafel served with Sesame Lime Cucumber Sauce

Meatballs (Italian, Sweet and Sour, or Raspberry Chipotle)

Tortilla Crusted Chicken Bites with House Salsa Verde

Heirloom Tomato Bruschetta on Parmesan Toast

Silver Dollar Crab Imperial Stuffed Mushrooms

Spinach and Artichoke Dip with Pita Points and Assorted Crackers *

Pina Colada Skewers - Bruleed Pineapple, Coconut Gel, and Fresh Lime Zest *

Hibachi Chicken Skewers served with Sweet Thai Chili and Peanut Satay Sauces *

Sweet Pear and Prosciutto Flatbread with Brie, Arugula and Aged Balsamic Reduction

Caprese Skewer - Basil Laced Mozzarella, Grape Tomato and Olives with Balsamic Glaze *

Spanakopita - Organic Spinach and Feta Cheese in a Flaky Butter Pastry



Gourmet Hors d'oeuvres

Mini Lamb Gyro Flatbread with House Tzatziki

Shrimp and Grits - served on a Bamboo Paddle with Candied Bacon *

Arancini Bites - Deep Fried Parmesan and Mushroom Risotto Balls with Romesco Dipping Sauce

Bite-Size Chicken Tacos - Braised Mesquite Chicken, Vinegar Cabbage Slaw *

Normandy Beef - Mini Pastries filled with Brandied Beef, Mushrooms and Horseradish

Pork Crepe - Scallion Crepe filled with Roasted Pork, Apple Napa Slaw and Asian BBQ Sauce

Shrimp Tostada - Poached Shrimp, House Pico de' Gallo, and Chipotle Lime Cream

Ahi Tuna Wonton Cups with "Whabam" Sauce and Fresh Cucumber

Grilled Cheese and Creamy Tomato Basil Soup Shooters

Petite Crab Cakes with Caramelized Onion Jam

BBQ Glazed Bacon Wrapped Shrimp *

Miniature Maine Lobster Rolls

Pork Belly Slider with Purple Cabbage Slaw

Bacon-Wrapped Scallops with Warm Bourbon Glaze *

Crispy Crab Wontons with Asian Ginger Dipping Sauce

Marinated Lamb Lollipops with Parsnip Puree and Fresh Herbs *

Steak Oscar - Shaved Tenderloin, Jumbo Crab, Asparagus Spear, and Bearnaise

Cheeseburger Sliders - Topped with American Cheese, Ketchup, Mustard, Tomato and Dill Pickle Skewer

Tequila Shrimp - Presented in a Mini Martini Glass with Fresh Mango Salsa and Avocado Lime Creme Fraiche *

Tenderloin Crostini - House Boursin Cheese, Beef Tenderloin, and Wilted Onions on Toasted French Bread

-- MAKE IT A FLIGHT --

Pair any Hors D' Oeuvres with a Sampling of your Favorite Beer or Wine with our
Miniature Beer mugs or Miniature Wine Glasses and Flight Boards

Stationary Hors d' Oeuvres

The Following are for one hour

Mediterranean Station

House-made Hummus, Chunky Tomato Bruschetta, Olive Tapenade, Toasted Fresh Bread and Fresh House Baked Focaccia Squares

Fruit and Imported Cheese Display *

(Gluten-Free Without Crackers)

Fresh Berries, Cantaloupe, Honeydew, Pineapple, Grapes, and Kiwi accompanied by Brie, Smoked Gouda, Havarti Dill, and Cranberry Stilton with Assorted Crackers

Assorted Sushi Station *

California Roll, Spicy Tuna Roll, and Smoked Salmon Roll. Served with Wasabi, Pickled Ginger, and Soy Sauce

Fruit and Domestic Cheese *

Cantaloupe, Honeydew, Watermelon, Pineapple and Grapes Accompanied by Sliced Swiss, Cheddar and Pepper Jack Cheeses. Served with Dijon mustard, Assorted Crackers and Garnished with Fresh Berries

The Dipping Station

Creamy Crab Dip, Spinach Artichoke Dip, Crisp Vegetable Crudité, and Passed or Stationary Vegetable Egg Rolls. Tricolored Tortilla Chips, Assorted Crackers, Sweet Thai Chili Sauce, and Peanut Satay Sauce

Charcuterie Station

Genoa Salami, Prosciutto, Pepperoni, Triple Cream Brie, Gorgonzola Wedge, Smoked Gouda, and Havarti Dill Slices. Garnished with Spanish Country Olives, Roasted Peppers and Tomatoes, Assorted Dried Fruits, Grilled Artichokes, and Gherkin Pickles. Served with Whole Grain Mustard and Fig Puree

Meatball Station

Italian Meatballs Topped with Cheese, Raspberry Chipotle Meatballs with Orange Zest, Swedish Meatballs with Dill, and Teriyaki Meatballs with Sesame Seeds. Accompanied with Sliced French Bread

Sweet and Savory Bar Station

Choose Three to be Displayed at the Bar: Candied Bacon, Sugar Spiced Walnuts, Bourbon Glazed Pecans, Caramel Popcorn, Old Bay Kettle Chips, Wasabi Peas



Action Stations

MTO Pasta Station (Requires Chef Attendant)

This highly interactive station is always a crowd-pleaser. Our Culinary team will prepare each guests dish from the following offerings: Creamy Alfredo, Rich Marinara, or Pesto tossed with Penne Pasta and finished with your guests choice of Sauteed Mushrooms, Diced Tomato, Spinach, Fresh Parmesan Cheese, Meatballs, Chicken and Baby Shrimp

Mashed Potato Bar *

Build your own creation over our "Made from Scratch" Whipped Potatoes - Shredded Cheddar, Broccoli Florets, Applewood Smoked Bacon, Tangy Sour Cream, and Garden Fresh Chives

Spuds Bar

Indulge your Guests with Seasoned Regular and Sweet Potato Waffle Fries displayed with Old Bay Cheddar Sauce, Texas Chili, Bacon, Scallions, Jalapeños, Cheddar, and Pepper Jack. Assorted Dipping Sauces including Honey Mustard, Sriracha Ketchup, Campfire Sauce, Truffle Garlic Aioli, Malt Vinegar

Gourmet S'Mores Bar

Graham Crackers, Hersheys® Chocolate Squares, Marshmallows, Caramel Squares, Peppermint Patties, Fresh Coconut, and Reeses® Peanut Butter Cups Presented around an Open Flame

Entrees

We offer tastings for \$25 per person to include your sampling of four entrées

Beef

All beef products are Premium Certified Hereford beef

- Sliced Beef Tenderloin with Aged Balsamic Reduction*
- Southwest Flank Steak Paired with Red Chimichurri*
- Pancetta Wrapped Beef with Tarragon Mustard Sauce*
- Beef Tenderloin with Sage and Madeira Demi Glaze*
- Coffee Crusted Beef with Sweet Corn and Red Pepper Veloute*
- Roasted Shoulder Tender with Garlic Cabernet Reduction*
- Blackened Flank Steak with Gorgonzola Cream Sauce*
- Steak Diane - Sliced Beef with Brandied Mushrooms Peppercorn Sauce*
- Tender Beef Tips served with Portabella Mushroom and Red Wine Sauce*
- Shallot and Garlic Crusted Prime Rib* (Requires Additional Chef. Carved to Order)
- Filet Mignon* (Market Priced) -- Plated Only!

Chicken

- Slow Roasted Chicken with Sweet Marsala Mushroom Sauce*
- Sage and Artichoke Chicken with Sherry Garlic Sauce*
- Sesame Crusted Chicken with Apple Napa Slaw and Sweet Teriyaki Glaze
- Chicken Piccata with Lemon, Caper and Olive Butter Sauce*
- Tomato Bruschetta over Parmesan Crusted Chicken Breast
- Pan-Seared Chicken with Smooth Champagne Cream Sauce
- Chicken Florentine - Spinach and Cheese Stuffing with Roasted Garlic Cream
- Tuscan Chicken - Prosciutto, Mozzarella and Basil Stuffed Chicken with Rose Tomato Sauce*
- Roasted Cornish Game Hen with Sherry Braised Onions and Aged Balsamic Reduction* (Plated Only)
- Chicken Annapolis - Creamy Old Bay Crab Sauce over Roasted Chicken Breast* (Market Priced)

Pork

- Ciabatta and Herb Stuffed Pork Loin with Apple Bourbon Reduction
- Bacon-wrapped Pork Tenderloin with Cinnamon Apple Jus*
- Roasted Pork Tenderloin with Maple Mustard Herb Glaze*
- Pistachio Crusted Pork with Dijon Cream Sauce
- Tarragon Spiced Pork with Citrus Mango Glaze*
- Indian Spiced Pork Stew with Sweet Red Curry

Seafood

Honey Balsamic Glazed Salmon*

Panko Crusted Cod with Golden Saffron Sauce

Flounder Stuffed with Crab Imperial finished with Lemon Veloute

Roasted Salmon with Sweet Shallot and Grain Mustard Cream*

Lump Crab Cakes Served with Roasted Red Pepper Remoulade (Market Priced)

Grilled Striped Bass with Ginger Orange Butter Sauce (Market Priced)

Vegetarian

Vegetarian Lasagna

Roasted Spaghetti Squash with Tomato Basil Concasse*

Thyme Spiced Ratatouille with Butternut Squash and Brown Rice*

Mushroom Goat Cheese Pinwheel with Roasted Red Pepper Remoulade

Portobello Mozzarella Napoleon with Seasonal Squash and Aged Balsamic*

East African Spiced Cauliflower Steak with Cilantro Papaya Compote

Southwest Jackfruit Tacos with Cheddar Cheese and House Made Pico De Gallo

Pasta

Linguini Bolognese

Al Dente Pasta in a Rich and Meaty Marinara with Sautéed Mushrooms

Shrimp Scampi

Linguine Pasta, Roasted Asparagus, Sun-dried Tomatoes, and White Wine Garlic Reduction

Pasta Primavera

Penne Pasta and Roasted Garden Vegetables tossed in a Rich Butter Sauce

Chicken Carbonara

Seasoned Grilled Chicken, Crispy Bacon, and Sweet Peas finished with a Rich Carbonara Cream Sauce

Baked Crab Pasta

Creamy Crab Casserole Baked with a Buttery Panko Crumb Topping



Chef Attended Carving Stations

Priced Each - Each Loin Serves an average of 50 guests unless otherwise noted.
Carving stations require a Carving Chef

Prime Rib *

Whole Pork Loin with Orange Cranberry Sauce*

Whole Roast Filet Mignon*

Whole Roasted Turkey with Cranberry Relish *

Top Round Of Beef with Portofino Mushroom Sauce*

Black Oak Honey Cured Ham With Pineapple Chutney *

Starch

Hand Mashed Parmesan Potatoes *

Hidden Valley Yukon Gold Potato Wedges

Roasted New Potatoes with Butter and Parsley *

Sweet Potato Gratin with Aged Parmesan*

Cilantro Lime White Rice*

Herb Seasoned Wild Rice *

Saffron Basmati Rice with Peas *

Curried Jasmine Rice with Chickpeas and Almonds*

Macaroni and Cheese with Smoked Gouda and Panko Bread Crumbs

Vegetables

California Medley*

Broccoli Parmesan*

Asparagus and Sweet Corn Succotash*

Sautéed Seasonal Vegetable Medley*

Brown Sugar Ginger Glazed Carrots*

Sautéed Brussel Sprouts with Aged Balsamic*

Carrots, Snap Peas and Grape Tomatoes with Herb Seasoning*

Broccoli, Red Pepper and Mushroom Medley with Lemon Pepper*

Roasted Asparagus with Sea Salt and Cracked Pepper*

Green Beans Almondine*

Salads

Celebrations Signature Salad *

Fresh Field Greens, Sliced Strawberries, Mandarin Orange Segments, and Toasted Almonds with a Champagne Vinaigrette

Italian Spring Salad *

Crisp Romaine and Red Leaf Lettuce topped with Pepperoncini, Grape Tomatoes and Red Onion with a Roasted Red Pepper Balsamic

Peach Mango Summer Salad

Spinach and Romaine Blend with Ripe Mango Slices, Crumbled Goat Cheese, Herbed Focaccia Croutons and Fresh Yellow Peach Vinaigrette.

Fall Harvest Salad *

Fresh Arugula and Spring Mixed Greens with Blueberries, Red Beets, Dried Cranberries, Crumbled Gorgonzola, Candied Walnuts, and a Citrus Poppyseed Vinaigrette

Caesar Salad *

Crisp Romaine Hearts, Shaved Parmesan and Baked Cheese Crisp with a Creamy Caesar Dressing

Garden Salad *

Crisp Romaine Hearts, Field Fresh Greens, Grape Tomatoes, and English Cucumbers.
Served with House Italian Vinaigrette

Desserts

Milk and Cookie Shooters

House Made Chocolate Chunk Cookies and Triple Chocolate Brownies

Cheesecake Stuffed Chocolate Covered Strawberries

Chocolate Chip Cookie Dough on Miniature Wooden Paddles

Layered Fruit Parfait with Pound Cake and Fresh Strawberry Puree

Vanilla Bean Cheesecake topped with Strawberry or Raspberry Coulis

Assorted Mousse Shooter Sampler

(Choose two Flavors): Chocolate Peanut Butter, Cookies and Cream, Raspberry and White Chocolate, or Key Lime

Late Night Sampler

Assortment of Chocolate Chip Cookie Dough, Mousse Shooters, Bite Size Raspberry Cheesecake

Soups

Italian Wedding Soup

Creamy Chicken Corn Chowder *

Truffle Lobster Bisque

Shrimp and Chicken Gumbo

Creamy Potato with Crispy Leeks *

Smooth Tomato Bisque with Fresh Basil and Boursin Cheese

Lump Crab Chowder in a Creamy Seafood Veloute' *

Sweet Potato Bisque, Ground Cinnamon and Cool Creme Fraiche *



Late Night Snacks



Bacon, Egg, and Cheese English Muffins

Bacon, Egg and Cheddar Cheese on a Toasted English Muffin
Wrapped in a Sandwich Wrapper

Grilled Cheese Triangles

Cheddar Cheese

Cheeseburger Sliders

Cheddar Cheese - Ketchup - Yellow Mustard, Dill Pickle Chip

Mini Pepperoni Pizzas

Flatbread - Mozzarella - Tomato Sauce - Pepperoni

Petit Chicken Tacos

Mesquite Chicken- Vinegar Slaw - Chipotle Aioli

Chicken Tenders

Served with Ranch and Honey Mustard for Dipping

Popcorn Bags

Melted Butter - Salt

Pigs in a Blanket

Served with Yellow Mustard

Soft Pretzels

Presented on a Wooden Peg Board. Salted pretzels served with Warm Beer
Cheese and Honey Dijon Mustard for Dipping.

Nacho Bar

Warm Cheese Sauce and Bacon Bits

Waffles Fries

Old Bay Cheddar - Salt and Pepper Seasoned, Served with Ketchup and Ranch

Churros

Cinnamon Sugar Dusted - Cream Cheese Frosting

Beverage Enhancements

Iced Coffee

Iced Regular and Decaf Coffee, Flavored Creamers, Caramel, Whipped cream

Cider Bar

Fresh Local Hot Apple Cider Spiked with Cinnamon

Soda Bar

Includes Unlimited Coke, Diet Coke, Sprite, and Ginger Ale

Sparkling Cider Toast with Champagne Flute

Unlimited Pre-Ceremony Small Bottled Water

Infused Water

Cucumber, Lemon, and Basil or Strawberry Mint

Hot Chocolate Bar

Includes Marshmallows, Whipped Cream, Caramel Syrup, Chocolate Syrup, Chocolate Jimmies, Peppermint Sticks, Mini Chocolate Chips, Butterscotch Chips, and Half & Half

Bubble Bar

We Bring the Flavor and the Flutes

Includes Orange Juice, Grapefruit Juice, Pink Lemonade, Pineapple Juice paired with Fresh Sliced Strawberries, Blueberries, and Raspberries

Table Water Carafes

6 Gallons of Potable Water

Recommended one case per 50 guests



Bar Offerings

Bartender(s) only; recommended one bartender per 100 guests

Bar Trash Removal

Ice and Coolers

Recommended One Cooler of Ice per 50 Guests

Full Bar Mix

Bar Mix (Unlimited Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water), Fresh Garnishes (Lemon, Lime, Cherries, Oranges, and Olives), Juices (Orange, Cranberry, Sour Mix, and Pineapple), Straws, Cocktail Napkins, and Bar Tools

Bar Glassware

All-Purpose Wine Glasses, Pilsner, Mixed Drink, Martini Glasses, Mason Jars, Shot, and Champagne Flutes

Disposable Cups

Unlimited Clear Plastic Barware for all Beverages Offered at the Bar

Cocktail Napkins - Black

Unlimited

Additional Enhancements

L I N E N

Floor Length Solid Table Linen Collection Added to Any Event
All linens are professionally pressed and hung.

5ft Round Table
8ft Rectangular Table
6ft Rectangular Table
Table Runners
Linen Napkins
Chair Sashes

**Ask to view our specialty linen collections

C H I N A

Ivory Gold Rim China Package

Flatware / Stemware
Dinner, Salad, & Appetizer Plate, Dinner Fork, Knife, and Salad Fork
Glass Coffee Mug, Water Goblet, and Beverage Glass

White Round China Package

Flatware / Stemware
Dinner, Salad, & Appetizer Plate, Dinner Fork, Knife, and Salad Fork
Glass Coffee Mug, Water Goblet, and Beverage Glass

Upscale Disposables Package

Ivory Gold Rim or White
Dinner, Salad and Appetizer Plate
Reflection Dinner Fork, Knife, Salad Fork with Hot and Cold Cups

E V E N T D E C O R + A C C E N T S

Poured Table Service

Service Staff will Pour Selected Wine or Coffee Table Side

Chargers:

Silver, Gold, Black Acrylic or Gold Glass

Gold Silverware

Gold Plated Silverware Upgrade

Wireless LED Uplighting

Set of 12

Upgrade to Plated or Family Style Service