

Celebrations Catering



425 North Church Street
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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.



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Executive Chef

Sarah Weddle

Culinary

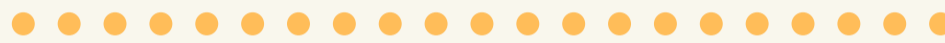
Dave Purdum

Culinary

Hors d'oeuvres

Required 100 Piece Minimum

- Salted Soft Pretzel Nuggets Served with Warm Beer Cheese
- Watermelon Rounds topped with Creamy Goat Cheese Mousse, Crowned with a Crisp English Cucumber *
- 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 * (Market Priced)
- 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 (choose one flavor: Italian, Sweet and Sour, Teriyaki or Raspberry Chipotle)
- Tortilla Crusted Chicken Bites with House Salsa Verde
- Heirloom Tomato Bruschetta on Parmesan Toast
- Silver Dollar Crab Imperial Stuffed Mushrooms (Market Priced)
- Spinach and Artichoke Dip with Pita Points, Tricolored Tortilla Chips and Assorted Crackers *
- Bang Bang Cauliflower garnished with Fresh Scallions presented in an Asian Tasting Spoon
- Pina Colada Mousse Cups - Tropical Pineapple Mousse with Coconut Cream *
- 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 in a Mini Martini 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
- 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 (Market Priced)
- Southwest Jackfruit Tacos with a House made Pico de Gallo and Guacamole *
- Skewered New Orleans Seasoned Shrimp and Andouille Sausage paired with a Red Pepper Bisque *
- 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 (Market Priced)
- Marinated Lamb Lollipops with Parsnip Puree and Fresh Herbs *
- Steak Oscar - Shaved Tenderloin, Jumbo Crab, Asparagus Spear, and Bearnaise (Market Priced)
- Mini 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 Made Boursin Cheese, Beef Tenderloin, and Wilted Onions on Toasted French Bread

-- **UPGRADE YOUR COCKTAIL HOUR FOOD ITEM(S) AND 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 Wooden Flight Boards

Stationary Hors d' Oeuvres

The Following are for one hour

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

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

Mediterranean Station

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

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

Fruit and Imported Cheese Display *

(Gluten-Free Without Crackers)

Fresh Berries, Cantaloupe, Honeydew, Pineapple, Grapes, and Kiwi accompanied by Brie, Smoked Gouda, Muenster, and Maytag Bleu Cheese with Assorted Crackers

Assorted Sushi Station *

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

The Dipping Station

Creamy Crab Dip (Market Priced), Spinach Artichoke Dip, Crisp Vegetable Crudité, and Jalopeno Popper Dip. Served with Tricolored Tortilla Chips, Assorted Crackers and Pita Bread

Charcuterie Station

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

Raw Bar (Market Priced) *

Old Bay Poached Shrimp, Shucked Clams and Oysters with Lemon Wedges, Champagne Mignonette, Cocktail Sauce, and Hot Sauce

Grazing Table

An Array of Fresh, Dried and Grilled Fruits with Salami, Pepperoni, Prosciutto, Triple Cream Brie, Gorgonzola, Sharp Cheddar, and Boursin Cheese with Sweet Orange Marmalade, Spicy Dijon Dipping Sauces, Hummus, and Fresh Baked Breads. Garnished with Roasted Red Peppers, Artichokes, Olives and Pickles

Interactive Stations

Build Your Own Pasta Station

This interactive station is always a crowd-pleaser. Creamy Alfredo and Rich Marinara Penne Noodles, finished with your guests' choice of Sauteed Mushrooms, Diced Tomato, Broccoli, Fresh Parmesan Cheese, Meatballs, Chicken and Shrimp

Mashed Potato Bar

*Idaho Potato Bar **

Shredded Cheddar, Broccoli Florets, Applewood Smoked Bacon, Tangy Sour Cream, and Garden Fresh Chives

-- or --

Sweet Potato Bar

Sweet Potatoes Served with Sweet Crumb Topping, Marshmallows, Bourbon Pecans, and a Maple Honey Drizzle

Macaroni and Cheese Bar

Gourmet Macaroni and Cheese: Smoked Gouda with Bread Crumbs Diced Tomatoes Black Olives Steamed Broccoli: Warm Saute Mushrooms Sliced Chicken Bacon Bits Small Shrimp Shredded Cheddar Cheese

Taco Bar

Seasoned Beef, Carne Asada, and Seasoned Chicken with Shredded Lettuce, Diced Tomato, Shredded Cheddar Cheese, House Made Salsa, Sour Cream, Pico De Gala, Poblano Pepper Cream, House Made Guacamole, Mexican Street Corn, Spanish rice, Flour Tortillas and Corn Hard Shell

Build your Own Stir Fry Station *

Basmati Rice, Marinated Chicken and Beef Strips, Red Bell Peppers, Carrots, Onions, Blanched Broccoli, Snow Peas, Bok Choy, Baby Corn, Mushrooms. Top with your choice of a Spicy Orange Sauce or Honey Soy Sauce

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 and Chipotle Sauce

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 private tastings, reach out to your coordinator to schedule yours today!

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*
- Sweet and Spicy Flank with Tomato Corn Salsa *
- 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 *
- Jamaican Honey Jerk with Grilled Pineapple and Tomato Compote *
- Sesame Crusted Chicken with Apple Napa Slaw and Sweet Teriyaki Glaze
- Chicken Piccata with a Lemon Caper 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 a Rose Tomato Sauce *
- 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*

Seafood

* Denotes Gluten Free Items

Honey Balsamic Glazed Salmon *

Greek Style Roasted Cod with a Marinated Cucumber, Fennel and Tomato Salad *

Flounder Stuffed with Crab Imperial finished with Lemon Veloute (Market Priced)

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)

Add Blackened Shrimp on the Barbie with a Brown Butter Cream Sauce to any plated meal *

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

Vegetarian Stuffed Pepper with Wild Rice and Garden Vegetables topped with Marinara *

Portobello Mozzarella Napoleon with Seasonal Squash and Aged Balsamic *

East African Spiced Cauliflower 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 Chardonnay Pesto Sauce

Chicken Carbonara

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

Baked Crab Pasta (Market Priced)

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 * (Market Priced)

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 *

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 with Tops *

Sautéed Brussel Sprouts with Aged Balsamic and Bacon *

Snap Peas and Red Pepper Julienne 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 Purple Onion with a Golden Balsamic Vinaigrette

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

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

Dessert Sampler

Choose Three of your Favorites : Chocolate Chip Cookie Dough, Triple Chunk Brownies, Mousse Shooters (Choose Two Flavors), Chocolate Chip Cookies, Bite Size Raspberry Cheesecakes, Fresh Fruit Tartlets

Soups

Italian Wedding Soup

Creamy Chicken Corn Chowder *

Truffle Lobster Bisque (Market Priced)

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' * (Market Priced)

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 (Minis)

Cheddar Cheese - Ketchup - Yellow Mustard, Dill Pickle Chip

Cheeseburger TOSS!

2.5 oz Cheeseburgers with Ketchup and Mustard
wrapped and tossed into the crowd on your dance floor!

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
(or make it gourmet -- add Cheddar Cheese, Chili, Pico De Gallo and Guacamole)

Waffles Fries

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

Churros

Strawberry - Cream Cheese Frosting

Beverage Enhancements

Iced Coffee

Iced Regular and Decaf Coffee, Flavored Creamers (Vanilla and Hazelnut), Caramel, Whipped cream

Hot Cider Bar

Fresh Local Hot Apple Cider Spiked with Cinnamon (available for pre-ceremony or during event)

Soda Bar

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

Sparkling Cider Toast with Champagne Flute

Pre-Ceremony Small Bottled Water

Infused Water

Cucumber, Lemon, Blueberry-Basil, Strawberry-Mint, Orange Cranberry, Watermelon

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

6 Gallons of Potable Water

Recommended one case per 50 guests depending on selections



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, and Oranges.

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 are available

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

Light up your event space!
Set of 12

Upgrade to Plated or Family Style Service