

# Celebrations Catering



425 North Church Street  
Thurmont, Maryland 21788  
301.271.2220 | 301.271.2003  
[www.CelebrationsFrederick.com](http://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.



*Amber Edmondson*

Operations  
Amber@CelebrationsFrederick.com

*Tammy Coblentz*

Event Coordinator  
Tammy@CelebrationsFrederick.com

*Meg Stouffer (Coblentz)*

Event Coordinator  
Meg@CelebrationsFrederick.com

*Krista Walter*

Event Coordinator  
Krista@CelebrationsFrederick.com

*Matthew Stewart*

Executive Chef

*Sarah Weddle*

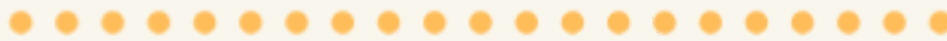
Culinary

*Dave Purdum*

Culinary

# Hors d'oeuvres

- Salted Soft Pretzel Nuggets Served with Warm Beer Cheese
- Kung Pao Brussel Sprouts - Oven Roasted Brussel Sprouts topped with Chopped Peanuts and Chili Soy Glaze \*
- Phyllo Summer Bite - Lemon Ricotta Whip with Golden Fig, Strawberry and a Honey Lavender Blossom Drizzle
- Watermelon Cup topped with Creamy Goat Cheese Mousse, Crowned with a Crisp English Cucumber \*
- 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
- Tortilla Crusted Chicken Bites with House-Salsa Verde
- Grilled Cheese and Creamy Tomato Basil Soup Shooters
- Vegan Poke: Rice, Avocado, Cucumber, Carrot, Radish, Red Pepper, Tahini Sauce \*
- Heirloom Tomato Bruschetta on Parmesan Toast
- Shiraz Braised Beef Short Rib - Presented with Rosemary Mashed Potatoes \*
- Silver Dollar Crab Imperial Stuffed Mushrooms (Market Priced)
- Bang Bang Cauliflower garnished with Fresh Scallions
- Pina Colada Tropical Pineapple Mousse Cups - Bruleed Pineapple layered 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
- Maryland Crab Dip with Pita Points, Tricolored Tortilla Chips and Assorted Crackers \* (Market Priced)
- Meatballs (choose one flavor: Italian, Sweet and Sour, Teriyaki or Raspberry Chipotle)
- Spinach and Artichoke Dip with Pita Points, Tricolored Tortilla Chips and Assorted Crackers \*



# Gourmet Hors d'oeuvres

- Mini Lamb Gyro Flatbread with House Tzatziki
- Bourbon Chicken Spoon with Thai Peanut Slaw
- Gourmet Marsala and Herb Chicken Pot Pies
- Shrimp and Grits with Candied Bacon \*
- Arancini Bites - Deep Fried Parmesan and Mushroom Risotto Balls with Romesco Sauce
- Bite-Size Chicken Tacos - Braised Mesquite Chicken, Vinegar Cabbage Slaw \*
- Normandy Beef - Mini Pastries filled with Brandied Beef, Mushrooms and Horseradish
- Shrimp Taco - Poached Shrimp, House Pico de' Gallo, and Chipotle Lime Cream \*
- Ahi Tuna Wonton Cups with "Whabam" Sauce and Fresh Cucumber
- Petite Crab Cakes with Caramelized Onion Jam (Market Priced)
- Skewered New Orleans Seasoned Shrimp and Andouille Sausage paired with a Red Pepper Bisque \*
- Miniature Maine Lobster Rolls (Market Priced)
- Pork Belly Slider with Purple Cabbage Slaw
- Bacon-Wrapped Scallops with Warm Bourbon Glaze \*
- Crispy Crab Wontons with Asian Ginger Dipping Sauce (Market Priced)
- Steak Oscar - Shaved Tenderloin, Jumbo Crab, Asparagus Spear, and Béarnaise (Market Priced)
- Mini Cheeseburger Sliders - Topped with American Cheese, Ketchup, Mustard, Tomato and Dill Pickle Skewer
- Southwest Jackfruit Tacos with a House-made Pico de Gallo and Guacamole \*
- Tequila Shrimp - Fresh Pineapple 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*

## **Fruit and Domestic Cheese \***

Cantaloupe, Honeydew, Watermelon, Pineapple and Grapes accompanied by Sliced Swiss, Cheddar and Pepper Jack Cheeses. Garnished with Fresh Berries. Served with Dijon mustard, Assorted Crackers (*note: assorted crackers are not gluten free*)

## **Mediterranean Station**

House-made Hummus, Chunky Tomato Bruschetta, Tzatziki, Olive Tapenade, Grilled Vegetables, 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 by Sliced French Bread

## **Fruit and Imported Cheese Display \***

Fresh Berries, Cantaloupe, Honeydew, Pineapple, Grapes, and Kiwi accompanied by Brie, Smoked Gouda, Muenster, and Maytag Bleu Cheese with Assorted Crackers (*note: assorted crackers are not gluten free*)

## **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 Crudit , and Jalape o 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**

(Minimum Applies)

An Array of Fresh, Dried and Grilled Fruits and Vegetables with Salami, Pepperoni, Prosciutto, Assorted Imported Cheeses with Sweet Orange Marmalade, Spicy Dijon Dipping Sauces, Hummus, and Fresh-Baked Breads. Garnished with Roasted Red Peppers, Artichokes, Olives and Pickles

## **\*\*Upgrade your grazing table with the Sweets Enhancement**

Candied Bacon, Fresh Fruit Tarts with Pastry Cream, Strawberries, Dark Chocolate Pieces, Shortbread Cookies, and Whipped Cream, Honey, Chocolate Mousse Shooters

# 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 \**

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

## **Macaroni and Cheese Bar**

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

## **Taco Bar**

Choose Two: Seasoned Beef, Carne Asada, and Shredded Chicken Asado, Marinated Jackfruit. Served with Shredded Lettuce, Cheddar Cheese, Sour Cream, Pico De Gallo, Aji Verde Cream and Taco Sauce with Flour Tortillas and Crispy Corn Taco Shells.

*Enhancements:*

Add Mexican Red Rice

Add House-Made Guacamole

Add Mexican Street Corn

## **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 and Mushrooms. Finished with your choice of a Spicy Orange Sauce or Honey Soy Sauce

## **Spuds Bar**

Indulge your Guests with Seasoned Tater Tots displayed with Old Bay Cheddar Sauce, Texas Chili, Bacon, Scallions, Jalapeños, Cheddar, and Pepper Jack. Assorted Dipping Sauces include 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 Velouté\*
- 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\*
- Santa Fe Flank with a Charred 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 \*
- Honey Jerk Chicken 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
- Caprese Chicken with Sun-Dried Tomato, Basil, Mozzarella, Finished with a Pesto Cream \*
- Tuscan Chicken - Italian Cream Cheese Blend, Prosciutto, 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

- Ginger Teriyaki-Glazed Salmon \*
- Greek Style Roasted Cod with a Marinated Cucumber and Tomato Salad \*
- Flounder Stuffed with Crab Imperial finished with Lemon Velouté (Market Priced)
- Roasted Salmon with Sweet Shallot and Grain Mustard Cream \*
- Lump Crab Cakes Served with Roasted Red Pepper Remoulade (Market Priced)
- Searred Rockfish with Asian Cream Sauce*
- Flounder Florentine - Spinach-Filled with a Sherry Garlic Cream
- Blackened Shrimp on the Barbie with a Brown Butter Cream Sauce \*

## Pasta

- Shrimp Scampi with Roasted Asparagus, Sun-Dried Tomatoes, and a White Wine Garlic Reduction
- Penne Pasta Primavera with Roasted Garden Vegetables tossed in a Chardonnay Pesto Sauce*
- Chicken Carbonara with Crispy Bacon and Sweet Peas finished with a Rich Carbonara Cream Sauce
- Baked Penne Pasta with Andouille Sausage, Bell Peppers, Sautéed Yellow Onions, and a Basil Rosé Sauce
- Cajun Chicken Pasta
- Creamy Crab Casserole Baked with a Buttery Panko Crumb Topping (Market Priced)

## Vegetarian

- Vegetarian Lasagna
- Roasted Spaghetti Squash with Tomato Basil Concasse\*
- Thyme-Spiced Ratatouille with Butternut Squash and Brown Rice \**
- Wild Mushroom Ragu over Roasted Red Pepper Polenta \*
- Portobello Mozzarella Napoleon with Seasonal Squash and Aged Balsamic \*
- Fall Gnocchi with Sautéed Spinach, Earthy Roasted Mushrooms and Sage Brown Butter
- Spring Gnocchi with Crisp Peas, Cherry Tomatoes and Lemon Parmesan Oil
- Southwest Jackfruit Tacos with Cheddar Cheese and House Made Pico de Gallo
- Mango Coconut Rice with Tropical Stir-fry (Pineapple, Red Pepper, Snow Peas, Purple Onion and Broccoli) \*



## Chef Attended Carving Stations

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

**Prime Rib** (Market Priced) \*

**Whole Pork Loin with Orange Cranberry Sauce** \*

**Whole Roast Filet Mignon** \* (Market Priced)

**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 Red Potatoes with Butter and Parsley \*
- Sweet Potato Gratin with Aged Parmesan \*
- Coconut Lime White Rice \*
- Herb-Seasoned Wild Rice \*
- Saffron Basmati Rice with Peas \*
- Macaroni and Cheese with Smoked Gouda and Panko Bread Crumbs
- Make it Maryland Mac - Smoked Cheddar and Old Bay Cream with Jumbo Lump (Market Priced)

## 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 \*
- Asian Medley with Broccoli, Carrots, Mushrooms, Peppers, and a Sweet Soy \*
- 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

### **Sangria Salad \***

Leafy Greens and Romaine Blend with Green Grapes, Citrus Cabernet-Poached Pears, Feta Cheese, Salted Sunflower Seeds and Chardonnay Dijon Dressing

### **Fall Harvest Salad \***

Fresh Arugula and Spring Mixed Greens with Blueberries, Red Beets, Dried Cranberries, Crumbled Gorgonzola, Candied Pumpkin Seeds, 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



# 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 Velouté \* (Market Priced)  
Sweet Potato Bisque, Ground Cinnamon and Cool Creme Fraiche \*

# Desserts

## Milk and Cookie Shooters

**House Made Chocolate Chunk Cookies and Ghirardelli 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 from above), Chocolate Chip Cookies, Bite-Size Cheesecakes (Mixed Berry), Fresh Fruit Tartlets, Lemon Bars, Almond Blondies\*, Caramel Apple Pie Shooters, Strawberry Parfait, Cranberry Shortbread Bites



# Late Night Snacks



*Most items can be stationary or they can be passed on your dance floor!*

## **Bacon, Egg, and Cheese English Muffins**

Bacon, Egg and Cheddar Cheese on a Toasted English Muffin Individually Packaged for your Guests' Convenience

## **Grilled Cheese Triangles**

Cheddar Cheese

## **Cheeseburger Sliders (Minis)**

Cheddar Cheese, Ketchup, Yellow Mustard and Dill Pickle

## **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

## **Mac n' Cheese Cups**

Served in a Disposable Kraft Cup

## **Full Size Soft Pretzels**

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

## **Soft Pretzel Nuggets**

Served in a Bamboo Cone with Beer Cheese on the side!

## **Nacho Bar**

Warm Cheese Sauce and Bacon Bits

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

## **Tater Tots**

Salt and Pepper Seasoned. Served with Ketchup

## **Churros**

Cinnamon-Sugar Dusted served with Cream Cheese Frosting

**Add as a LATE NIGHT option or for the full duration of your event:**

## **Sweet and Savory Bar Station (purchased in quantities of 50)**

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

# Beverage Options

## **Iced Coffee**

Iced Regular and Decaf Coffee, Flavored Creamers (French Vanilla and Hazelnut), Caramel Drizzle and 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 or Small Bottled Water**

## **Pre - Ceremony Infused Water**

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

## **Other Non-alcoholic Beverage Offerings**

Fruit Punch, Iced Tea (sweet or unsweet), Lemonade, Infused Water, Hot Tea, Coffee

## **Hot Chocolate Bar**

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

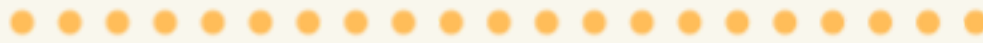
## **Bubble Bar**

*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 40 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 (Depending on season and beverage selections)

## **Full Bar Mix (Unlimited)**

Bar Mix (Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water)

Fresh Garnishes (Lemon, Lime, Cherries, and Oranges)

Juices (Orange, Cranberry, Sour Mix, and Pineapple) and Bar Tools

## **Bar Glassware Options**

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 (Polyester or Luxury Cheesecloth)  
Linen Napkins

\*\*Ask to view our specialty linen collections to include different patterns and textures

## C H I N A / P L A T E W A R E

### **Ivory Gold Rim China Package**

Flatware / Stemware  
Dinner, Salad, & Appetizer Plate, Dinner Fork, Knife, and Salad Fork

### **White Round China Package**

Flatware / Stemware  
Dinner, Salad, & Appetizer Plate, Dinner Fork, Knife, and Salad Fork

### **Black China**

Flatware / Stemware  
Dinner, Salad & Appetizer Plate, Dinner Fork, and Salad Fork

### **Lace China**

Flatware / Stemware  
Dinner, Salad & Appetizer Plate, Dinner Fork, and Salad Fork

### **Pebble China**

Flatware / Stemware  
Dinner, Salad & Appetizer Plate, Dinner Fork, and Salad Fork

### **Upscale Disposables Package**

Ivory with a 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, Rattan or Gold Glass

### **Gold Flatware**

Gold Plated Silverware Upgrade

### **Wireless LED Uplighting**

Light up your event space!  
Set of 12

### **Upgrade to Plated or Family Style Service**