



Celebrations Catering



Your Caterer For

Elegance • Edge • Expertise

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www.celebrationsfrederick.com



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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!

Chip Coblentz

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Colin Snyder

Executive Chef

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Hors d'oeuvres

Required 100 piece minimum. Served passed or stationary.

gf Denotes Gluten Free Options

- Lime Infused Watermelon Cubes with Crumbled Feta and a Pomegranate Drizzle *gf*
- Roasted Red Pepper and Heirloom Tomato Bruschetta on Parmesan Toast Points
- Baked Spanakopita
- Hibachi Beef Skewers with Teriyaki Black Peppercorn Sauce *gf*
- Italian Meatballs
- Sweet and Sour Meatballs
- Raspberry Chipotle Meatballs
- Hibachi Chicken Skewers with Peanut Satay Dipping Sauce and Sweet Thai Chili *gf*
- Silver Dollar Crab Stuffed Mushrooms
- Silver Dollar Mushrooms - Spinach, Parmesan, and Garlic *gf*
- Pulled BBQ Chicken Tartlets with Vinegar Slaw
- Baked Crab Dip with Toasted Pita and Red, White, and Blue Corn Tortilla Chips
- Vegetable Egg Rolls with Sweet Thai Chili and Peanut Sauce
- Creamy Spinach and Artichoke Dip - Served with Pita Triangles and Red, White, and Blue Tortilla Chips
- Buffalo Chicken Crostini with Creamy Gorgonzola
- Caprese Skewers - Mini Mozzarella, Grape Tomato, Kalamata Olive Drizzled in Basil Oil *gf*

Gourmet Hors d'oeuvres

- Tequila Shrimp with Fresh Mango Salsa and Avocado Creme Fraiche presented in a Mini Martini Glass *gf*
- Slider Burgers - House Baked Roll, Cheddar Cheese, Tomato Slice, and Pickle Chip
- Bite Size Chicken Taco - Mesquite Chicken, Vinegar Slaw, and Chipotle Aioli *gf*
- Cool Gazpacho in Cucumber Cups *gf*
- Sweet Pear, Prosciutto, Arugula, and Drizzled Honey Balsamic on Warm Flat Bread
- Braised Pork Belly Slider with Purple Pickled Cabbage
- Mini Fish Taco - Blackened Cod, Grilled Pineapple, and Avocado Mousse *gf*
- Tomato Basil Soup and Grilled Cheese Shooters
- Irish Potato Bites Stuffed with Applewood Smoked Bacon, Onion, and Sharp Cheddar Cheese *gf*
- House Made Crab Rangoon with Asian Dipping Sauce
- BBQ Glazed Bacon Wrapped Shrimp *gf*
- Pork Tostada - Pulled Pork Topped Corn Tortillas and a Black Bean/Corn Salsa *gf*
- Steak Oscar - Shaved Tenderloin, Jumbo Crab, Asparagus Spear and Béarnaise
- Pear and Gorgonzola Tarts with Walnuts in a Phyllo Cup
- Smoked Salmon Mousse on Cucumber Round with Pickled Shallots and Caper *gf*
- Bacon Wrapped Scallops Tossed in a Bourbon Glaze
- Petit Crab Cake with Caramelized Onion Jam
- Seared Ahi Tuna Cucumber Tacos, with Sesame Creme Fraiche *gf*
- Marinated Lamb Lollipops with Parsnip Puree and Fresh Mint *gf*
- Shaved Tenderloin, Caramelized Onion, and Boursin Cheese on Toasted Baguette
- Shrimp Cocktail Display *gf*
- Assorted Sushi Station - California Roll, Spicy Tuna Roll and Smoked Salmon Roll. Served with Wasabi, Pickled Ginger, and Soy Sauce

**** Make it a flight! ****

Pair any Hors D'Oeuvres with a sampling of your favorite beer or wine with our miniature beer mugs or wine glasses.

The following are for one-hour service time

Stationary Hors d'oeuvres

Mediterranean Station

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

Fresh Fruit and Domestic Cheese - *gf* Without Crackers

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, Tri-Color Tortilla Chips, Assorted Crackers, Sweet Thai Chili Sauce and Peanut Satay Sauce.

Fresh Fruit and Imported Cheese Display - *gf* Without Crackers

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

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 Breads.

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 *gf*

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.

Chocolate Fountain

Indulge your guests with a Fountain of Warm Milk Chocolate and an Array of Perfectly Paired Dipping Foods to include Marshmallows, Strawberries, Pound Cake, Graham Crackers, Piroulines, Salted Pretzels, House made Chocolate Chip Cookies and Cream Puffs.

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.

Entrées

We offer complimentary tastings of four entrées (\$10 for each additional selection) when contracting with Celebrations Catering; otherwise there is a tasting fee of \$25 per person that will be refunded to you when you contract Celebrations Catering services.

★ *Chef Recommended*

Beef

All beef products are Premium Certified Hereford beef

Flank Steak Crusted with Bold Herbs and Spices Paired with Gorgonzola Cream Sauce *gf*

★ Roasted Shoulder Tender with Garlic Cabernet Reduction *gf*

★ Southwest Flank Steak Accompanied by Red Chimichurri *gf*

Sliced Beef Tenderloin with Balsamic Peppercorn *gf*

Crispy Pancetta Wrapped Beef with Tarragon Mustard *gf*

Steak Diane - Peppercorn Steak, and Brandied Mushroom Sauce *gf*

Portabella Mushroom Sauce atop Seasoned Beef Tips *gf*

Perfectly Seasoned Tenderloin Filet of Beef (Market Price) *gf*

Roasted Tenderloin of Beef with a Rich Mushroom Demi *gf*

Coffee Crusted Beef with Sweet Corn and Red Pepper Veloute *gf*

Shallot and Garlic Encrusted Prime Rib (Requires Additional Chef. Carved to Order.) *gf*

Chicken

Sage and Artichoke Stuffed Chicken with Sherry Garlic Cream *gf*

★ Tomato Bruschetta over Parmesan Encrusted Chicken

Chicken Piccata with Lemon Caper Butter *gf*

Coriander and Cumin Chicken with Tomato and Cilantro Infusion

Pan Seared Chicken Breast Napped with a Smooth Champagne Reduction

★ Slow Roasted Chicken Marsala served with Exotic Mushroom Butter Sauce *gf*

Buttery Panko Breaded Chicken Complimented by a Rich Sun-Dried Tomato Beurre Blanc

Chicken Florentine - Spinach and Cheese Filled, Panko Crusted with Roasted Garlic Cream

Roasted Cornish Game Hen with Sherry Braised Onions and Balsamic Reduction (Plated Only) *gf*

Tuscan Chicken - Prosciutto, Mozzarella, and Basil Filled Chicken with a Vodka Pomodoro Cream *gf*

Chicken Annapolis - Old Bay Cream Sauce over Roasted Chicken and Jumbo Lump Crab *gf* (additional \$2 per guest)

Pork

Pistachio Crusted Pork Tenderloin with Dijon Cream

Tarragon Crusted Pork Loin and a Citrus Mango Glaze

Bacon Wrapped Pork Tenderloin with Cinnamon Spiced Apple Jus *gf*

Seared Pork Medallions with Island Spiced Pineapple Molasses Glaze *gf*

Crispy Herb Roasted Pork Tenderloin Tarragon Jus *gf*

Seafood

★ Honey Balsamic Glazed Salmon *gf*
Roasted Cod with Smoked Tomato Coulis *gf*
Herb Seasoned Cod Napped with an Orange Buerre Blanc
Salmon, Roasted Shallots and Grain Mustard Cream *gf*
Flounder Stuffed with Lump Crab Meat topped with Spiced Lemon Veloute
Lump Crab Cakes served with Roasted Red Pepper Aioli (additional \$2 per guest)

Vegetarian

Vegetarian Lasagna
Roasted Spaghetti Squash with Tomato Basil Concasse *gf*
Thyme Spiced Ratatouille and Butternut Squash over Brown Rice *gf*
Spicy Black Bean Cakes, Avocado Creme Fraiche and Diced Tomato
Mushroom and Goat Cheese Pastry Pinwheels with Roasted Red Pepper Remoulade
Portabella, Fresh Mozzarella, and Roasted Squash Napoleon drizzled with Balsamic Reduction *gf*

Pasta

Linguine Bolognese
Ala Dente Pasta in a Rich and Meaty Marinara with Sautéed Mushrooms

Pasta Primavera
Penne Pasta and Roasted Garden Vegetables tossed with a Rich Butter Sauce

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

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 *gf*
Whole Pork Loin with Orange Cranberry Sauce *gf*
Whole Roast Filet Mignon *gf*
Whole Roasted Turkey with Cranberry Relish *gf*
Top Round Of Beef with Portofino Mushroom Sauce *gf*
Black Oak Honey Cured Ham With Pineapple Chutney *gf*

Starch

- Herb Seasoned Wild Rice *gf*
- White Truffle Butter Whipped Potatoes *gf*
- Jasmine Rice Pilaf, Seasoned with Flame Roasted Red Peppers *gf*
- Sweet Potato Gratin with Aged Parmesan *gf*
- Apple and Craisin Three Potato Hash *gf*
- Saffron Basmati Rice Pilaf and Sweet Peas *gf*
- Exotic Wild Rice Blend and Sherry Infused Mushrooms *gf*
- Sweet Potato Puree and a Cinnamon Crumb Topping
- Macaroni and Cheese with Smoked Gouda and Buttery Bread Crumbs
- Irish Potatoes - Roasted Red Potatoes with Parsley and Lemon Infused Butter *gf*
- Duchess Potato - Twice Baked Parmesan Mashed Potatoes *gf*

Vegetables

- California Medley *gf*
- Green Beans Almondine *gf*
- Honey Glazed Carrots with Tops *gf*
- Sautéed Seasonal Vegetable Medley *gf*
- Sweet and Spicy Roasted Cauliflower *gf*
- Asparagus and Sweet Corn Succotash *gf*
- Sugar Snap Snow Peas with Red Pepper Julienne *gf*
- Edamame Beans with Tender Carrots and Mushrooms *gf*
- Roasted Asparagus with Kosher Salt and Cracked Pepper *gf*
- Broccoli, Red Pepper, and Mushroom Medley - Lemon Pepper Seasoning *gf*

Salad

Includes Warm Dinner Bread - Petit Pan French Rolls

Celebrations Signature Salad *gf*

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

Pineapple Crunch *gf*

Chopped Romaine Hearts, Pineapple Chunks, Cherry Tomatoes, and Toasted Coconut with a House made Honey Mustard Vinaigrette.

Fall Harvest Salad *gf*

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

Caesar Salad *gf*

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

Wedge Salad *(Plated Only) gf*

Baby Romaine Wedge with Diced Heirloom Tomatoes, Blue Cheese Crumbles, Crispy Shaved Prosciutto, Cracked Black Pepper, and Aged Balsamic Vinaigrette.

Garden Salad *gf*

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, with Milk and Cookie Shooters

Soup

Italian Wedding Soup

Creamy Chicken Corn Chowder *gf*

Truffle Lobster Bisque

Shrimp and Chicken Gumbo

Creamy Potato with Crispy Leeks *gf*

Smooth Tomato Bisque with Fresh Basil and Boursin Cheese *gf*

★ Lump Crab Chowder in a Creamy Seafood Veloute'

Sweet Potato Bisque, Ground Cinnamon and Cool Creme Fraiche *gf*



Beverage Enhancements

Iced Coffee

Cider Bar

Fresh Local Hot Apple Cider Spiked with Cinnamon

Soda Bar

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

Sparkling Cider Toast with Champagne Flute

Unlimited Pre-Ceremony Small Bottled Water

Hot Chocolate Bar

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

Cucumber, Lemon, and Basil Infused Water

Bubble Bar

We Bring The Flavor and The Flutes - Includes Orange Juice, Grapefruit Juice, Pink Lemonade, Pineapple Juice,
Fresh Sliced Strawberries, Blueberries, and Raspberries

Bar Offerings

Bartender Service - TAM Certified

Bartender(s) only; one bartender per 100 guests

Bar Trash Removal

Ice and Coolers

Recommended one per 50 guests

Full Bar Mix

Bar Mix (Unlimited Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water),
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 Glasses, Mixed Drink Glasses, Martini Glasses, Mason Jars,
Shot Glasses, Mini Beer Mugs, Mini Wine Glasses, Champagne Flutes

Disposable Cups

Unlimited clear plastic barware for all beverages offered at the bar

Cocktail Napkins - Black

Additional Enhancements

LINEN:

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 Runner
Linen Napkin
Chair Sashes

***Ask to view our specialty linen collections*

CHINA:

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

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

Upscale Disposables
Ivory Gold Rim Dinner, Salad & Appetizer Plate
Reflection Dinner Fork, Knife & Salad Fork
Hot & Cold Cups

Chargers:

Acrylic Gold & Silver Chargers
Glass Gold Chargers

Wireless LED

UpLighting:

Set of 12

Poured Table Service: Service staff will pour your chosen wine table side
Service staff will pour coffee to your guests

Select Plated or Family Style Service

