Thank you for considering Celebrations Catering for your event.

We understand planning an event can be stressful and we are here to help. Not only do we want your event to be a success, but we also want it to be perfect down to every last detail. Our experienced, dedicated event specialist will work with you to create a catered experience that meets your taste, style and budget. Celebrations Catering takes pride in being customer focused. Each event is staffed and attended throughout the duration of your event to ensure we exceed your expectations and create an experience you’ll always remember.

We look forward to working with you!
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<td>18</td>
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<tr>
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<td>19-22</td>
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</tbody>
</table>
# Breakfast à la Carte

Minimum purchase of one dozen

<table>
<thead>
<tr>
<th></th>
<th>Scones</th>
<th>Croissants</th>
<th>Assorted Danishes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$24/dozen</td>
<td>$18/dozen</td>
<td>$24/dozen</td>
</tr>
<tr>
<td>With whipped butter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>and assorted jellies</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Scrambled Eggs</th>
<th>Single Assorted Yoplait Yogurt</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$2.50/guest</td>
<td>$18/dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Biscuits &amp; Gravy</th>
<th>Cinnamon Rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$15/dozen</td>
<td>$12/dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Plain Mini Bagels</th>
<th>Assorted Mini Muffins</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$24/dozen</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>With assorted cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>cheese</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Fruit Tray</th>
<th>Oatmeal</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$4/guest</td>
<td>$2.50/guest</td>
</tr>
<tr>
<td></td>
<td>Cantaloupe,</td>
<td>With almonds, raisins</td>
</tr>
<tr>
<td>honeydew and pineapple garnished with grapes and strawberries</td>
<td></td>
<td>and brown sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### BREAKFAST À LA CARTE

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Applewood-Smoked Bacon</strong></td>
<td>$2.50/guest</td>
</tr>
<tr>
<td><strong>Vegetarian Breakfast Sausage</strong></td>
<td>$2.75/guest</td>
</tr>
<tr>
<td><strong>Pork Sausage Patty</strong></td>
<td>$2/guest</td>
</tr>
<tr>
<td><strong>Turkey Sausage Patty</strong></td>
<td>$2.50/guest</td>
</tr>
</tbody>
</table>

#### Breakfast Sandwich

- **$3.75/guest**
- Choice of Biscuit or Croissant and Type of Sandwich:
  - Sausage, egg and cheese
  - Bacon, egg and cheese
  - Vegetarian sausage, egg and cheese

#### Breakfast Burritos

- **$5/guest**
- Bacon or Sausage wrapped in Flour Tortilla, with shredded pepperjack, peppers, onions and scrambled eggs
FULL BREAKFAST

All breakfasts priced per guest.
Minimum of 20 guests for breakfast.

**Continental**

$8.25/guest
Seasonal fruit display, assorted danishes and muffins, plain mini bagels served with cream cheese, assorted jellies and whipped butter. Served with freshly brewed coffee, orange juice and water

**Healthy Bowl**

$9.00/guest
Vanilla Greek yogurt and oatmeal bowl
Served with bran muffin, seasonal fruit, sliced strawberries, blueberries, almonds, raisins and honey. Served with freshly brewed coffee, orange juice and water

**Cowboy Scrambler**

$11.00/guest
Scrambled eggs, bacon, morning potatoes, biscuits and gravy. Served with freshly brewed coffee, orange juice and water

**Breakfast Taco**

$11.50/guest
Scrambled eggs, morning potatoes, bacon, chorizo, shredded cheese, salsa, sour cream and flour tortillas. Served with freshly brewed coffee, orange juice and water

**Pete’s Traditional Breakfast**

$14.50/guest
Fresh fruit, assorted breakfast pastries, scrambled eggs, bacon, sausage, breakfast potato, french toast and maple syrup with brewed coffee, orange juice and water
## BOXED LUNCHES
Minimum of 5 guests per lunch option with a maximum of 3 choices.
Includes individual bag of chips, mustard, mayonnaise and cutlery kit

<table>
<thead>
<tr>
<th>TRADITIONAL SANDWICH BOX</th>
<th>THAT’S A WRAP BOX</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8.50/guest</td>
<td>$8.50/guest</td>
</tr>
<tr>
<td>Served with Lettuce and Tomato</td>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
</tr>
<tr>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
<td>The Cowboy Club</td>
</tr>
<tr>
<td>Choose One of Each</td>
<td>Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo</td>
</tr>
<tr>
<td>Meat</td>
<td>Green Goddess Wrap</td>
</tr>
<tr>
<td>Turkey, roast beef or ham</td>
<td>Chicken salad, spinach, bacon, tomato, red onion, feta and green goddess dressing</td>
</tr>
<tr>
<td>Cheese</td>
<td>Greek Wrap</td>
</tr>
<tr>
<td>Cheddar or Swiss</td>
<td>Grilled chicken, romaine, olives, feta cheese, cucumber, tomato and tzatziki</td>
</tr>
<tr>
<td>Bread</td>
<td>PLANT BOX</td>
</tr>
<tr>
<td>White or wheatberry bread</td>
<td>$8.50/guest</td>
</tr>
<tr>
<td>VEGAN &amp; GLUTEN-FRIENDLY</td>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
</tr>
<tr>
<td>Served with a Fresh Fruit Cup</td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN BOX</td>
<td>THAT’S A WRAP BOX</td>
</tr>
<tr>
<td>$8.50/guest</td>
<td>$8.50/guest</td>
</tr>
<tr>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
</tr>
<tr>
<td>Vegetarian Muffuletta Sandwich Box</td>
<td>The Cowboy Club</td>
</tr>
<tr>
<td>Roasted squash, zucchini, mushroom and bell peppers, queen olives stuffed with pimentos and goat cheese, lettuce and sliced roma tomatoes on wheatberry bread</td>
<td>Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo</td>
</tr>
<tr>
<td>Fruit Cobb Salad Box</td>
<td>Green Goddess Wrap</td>
</tr>
<tr>
<td>Romaine lettuce, spinach, strawberries, blueberries, grapes, sliced almonds, feta and citrus vinaigrette</td>
<td>Chicken salad, spinach, bacon, tomato, red onion, feta and green goddess dressing</td>
</tr>
<tr>
<td>GREEN GODDESS WRAP</td>
<td>Greek Wrap</td>
</tr>
<tr>
<td>$8.50/guest</td>
<td>Grilled chicken, romaine, olives, feta cheese, cucumber, tomato and tzatziki</td>
</tr>
<tr>
<td>TACO SALAD BOX</td>
<td>PLANT BOX</td>
</tr>
<tr>
<td>Lettuce, walnut taco meat, black bean &amp; corn, avocado, tomato, chipotle sour cream, salsa vinaigrette, served with Tostitos</td>
<td>$8.50/guest</td>
</tr>
<tr>
<td>THE COWBOY CLUB</td>
<td>Choice of Jumbo Cookie or Whole Fruit</td>
</tr>
<tr>
<td>Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo</td>
<td>THE COWBOY CLUB</td>
</tr>
<tr>
<td>TACO SALAD BOX</td>
<td>Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo</td>
</tr>
<tr>
<td>Lettuce, walnut taco meat, black bean &amp; corn, avocado, tomato, chipotle sour cream, salsa vinaigrette, served with Tostitos</td>
<td>THE COWBOY CLUB</td>
</tr>
</tbody>
</table>
BOXED LUNCHES

**CROISSANT SANDWICH BOX**

$8.50/guest  
Served with Lettuce and Tomato  
Choice of Jumbo Cookie or Whole Fruit

- Tuna Salad
- Grilled Chicken Salad
- Ham and Cheddar Salad with Roasted Pepper

**SALAD BOX**

$8.50/guest  
Choice of Jumbo Cookie or Whole Fruit

- Chicken Salad Cobb  
  Tomato, avocado, egg, smoked bacon, blue cheese, green onion and ranch dressing
- Chef Salad  
  Ham salad, turkey, smoked bacon, grape tomatoes, egg and balsamic dressing
- Grilled Chicken Caesar  
  Romaine lettuce, shaved Parmesan, croutons, Caesar dressing
THEMED BUFFETS

All themed buffets include tea and water. Buffets are priced per guest with a minimum of 20 guests and a maximum of two hours of service.

**Pete’s Picnic**  
$16/guest  
*Includes Relish Tray and Condiments*  
**SALAD:** House salad with ranch and Italian dressing  
**SIDES:** Potato salad and assorted individual chips  
**MEAT:** Sliced turkey, roast beef and ham  
**CHEESE:** Sliced cheddar and Swiss  
**BREAD:** White and wheatberry  
**DESSERT:** Fresh baked cookies

**Fajita Buffet**  
$18/guest  
**SALAD:** Mexican Chophouse salad with cilantro vinaigrette  
**SIDES:** Spanish rice, charro beans, flour tortillas, shredded cheddar, sour cream and tomatillo salsa  
**ENTRÉES:** Grilled sliced beef and chicken fajita with peppers and onions  
**DESSERT:** Caramel flan with fresh strawberries

**Cowboy Cookout**  
$15/guest  
*Includes Relish Tray and Condiments*  
**SALAD:** Potato Salad  
**SIDES:** Baked beans and assorted individual chips  
**MEAT:** Grilled hamburgers and hot dogs with buns  
**CHEESE:** Sliced Swiss, American and shredded cheddar  
**DESSERT:** Brownie bites

**Oklahoma Smokehouse**  
$20/guest  
*Includes Head Country BBQ Sauce*  
**SALAD:** Garden salad with ranch and Italian dressing  
**SIDES:** Coleslaw, macaroni & cheese and seasoned green beans  
**BREAD:** Split-top slider rolls  
**MEAT:** Smoked pulled chicken and smoked brisket  
**DESSERT:** Peach cobbler

**Border Street Tacos**  
$16/guest  
*Includes Mini Flour and Corn Tortillas*  
**SALAD:** Caesar salad, croutons, Parmesan and Caesar dressing  
**SIDES:** Spanish rice, refined black beans and charred zucchini with corn and peppers  
**MEAT:** Grilled chicken tinga and pork carnitas  
**TOPPINGS:** Cilantro, onions, shredded cheese, cabbage, sour cream, pico de gallo and ranchero salsa  
**DESSERT:** Sopapilla tossed in cinnamon sugar

**India Experience**  
$17/guest  
**SALAD:** Chickpea salad with mixed greens, cucumber, tomato, red pepper and cilantro with citrus vinaigrette  
**SIDES:** Zeer rice (golden batsami rice), naan  
**ENTRÉES:** Chicken Tikka Masala, Dal Tadka, Paneer Butter Masala  
**DESSERT:** Mango custard with fresh fruit

**The Asian Buffet**  
$18/guest  
**SALAD:** Mandarin orange salad with ginger sesame dressing  
**SIDES:** Vegetable dumplings, lo mein noodles, stir-fry vegetables and vegetable fried rice  
**MEAT:** Orange sesame chicken and beef broccoli  
**DESSERT:** Youtiao - donut stick rolled in citrus sugar
THEMED BUFFETS

Souper Spud Combo
$16/guest

SOUPS: Tomato florentina pasta and chicken enchilada

SALAD: Romaine and spring mix lettuce blend with choice of balsamic, Italian and ranch dressing

BAKED POTATO

SALAD & POTATO TOPPINGS: Grape tomatoes, mushrooms, cucumbers, carrots, croutons, broccoli, grilled chicken, chopped bacon, shredded cheese, sour cream, green onions and butter

DESSERT: Assorted dessert bars

Taste of New Orleans
$16/guest

SALAD: Creole coleslaw, pasta salad with cajun remoulade

SIDES: Red beans and rice,

ENTRÉES: Seafood gumbo and chicken and andouille sausage jamabalaya

DESSERT: Banana foster cupcakes

Pizza Pies
$12.50/pizza

A LARGE 16” PIZZA

CHOOSE TYPE: Cheese, pepperoni, sausage or supreme

Classic Italian
$17/guest

INCLUDES MARINARA AND ALFREDO SAUCES

SALAD: Italian salad with olives, tomatoes, croutons, pepperoncini, shaved Parmesan with Italian and ranch dressing

SIDES: Fire-roasted vegetables and garlic bread sticks

ENTRÉES: Spaghetti and cheese tortellini

MEAT: Italian meatballs and grilled chicken

DESSERT: Assorted cheesecakes

The Carvery
$28/guest

SALADS: Iceberg Wedge Salad with bacon, grape tomato, blue cheese and green goddess dressing

Marinated Tomato Salad with cucumber, red onion and baby spinach

CARVING STATIONS: Baron of Beef with rosemary scented au jus and horseradish crème

Roast Turkey Breast with sage gravy and cranberry-mandarin orange sauce

SIDES: Dinner rolls, smoky scalloped potatoes, wild mushroom stuffing and chef's selection of sautéed vegetables

DESSERT: Warm bread pudding with caramel sauce

Taste of Italy
$21/guest

APPETIZERS: Caprese platter

SALAD: Italian salad with charred lemon vinaigrette

SIDES: Garlic bread sticks, roasted vegetable with drizzled balsamic reduction, cheese ravioli with smoky Cowboy sauce

ENTRÉES: Grilled Tuscan Pork Chop with rosemary roasted pomodoro sauce

Chicken Piccata with lemon caper crème

Grilled Italian Sausage with pepper and onions

DESSERT: Tiramisu with fresh strawberries
THEMED BUFFETS

Celebrations Reception
$17/guest

Select an additional two hors d’oeuvres from the appetizer menu
Served with Tea and Water

- Spinach & Artichoke Dip
- Bruschetta with French Basil
- Grilled Vegetable Platter
- Chicken Thai Bites with Sweet Chili Sauce
- One Full Decorated Celebrations Sheet Cake
  - White or Chocolate Cake
  - White or Chocolate Buttercream Icing

Appetizer Selection
Select two choices (two pieces per guest)

- Chicken Satay with peanut sauce
- Swedish Meatballs
- Pork and Apple Meatballs
- Spanakopita
- Cocktail Sausages with BBQ sauce
- Pecan Chicken Salad Martinis
- Tortilla Chips and Grilled Crostini
- Crab Ragoon
- Little Smokie Corndogs
- Crab Stuffed Mushrooms
- Goat cheese and Red Onion Marmalade Tart

Butcher Block Carvery - Chef Attended
Served as an Addition to a Buffet

HERB-ROASTED DOUBLE TURKEY BREAST
$175
With turkey gravy, cranberry sauce and split-top rolls
(Serves 40 guests)

SALT-CRUSTED RIBEYE
$400
With rosemary scented jus, horseradish cream and French roll
(Serves 40 guests)

GARLIC AND HERB BARON OF BEEF AU JUS
$300
With horseradish cream and yeast rolls
(Serves 75 guests)

SMOKED PORK LOIN
$150
With red ham gravy and biscuits
(Serves 35 guests)
PLATED ENTRÉES

All plated meals served with a house salad, dressing, rolls, butter, dessert, iced tea and water. Please let us know about any dietary restrictions your guests may have in advance. Priced per guest. Minimum 20 guests.

**CHICKEN**

**Citrus-Roasted Chicken Breast**
$21/guest
Herb-roasted chicken breast, citrus thyme chicken jus, garlic whipped potatoes and seasonal vegetables with alternating raspberry and chocolate cheesecake

**Chicken Piccata**
$22/guest
Parmesan-crusted chicken breast, lemon caper sauce, pesto whipped potatoes, fresh seasonal vegetables and grape tomatoes with alternating raspberry and chocolate cheesecake

**South of France Chicken**
$21/guest
Pan seared chicken breast topped with artichokes, red pepper, and mushrooms, smothered in sundried tomato, rosemary cream sauce over risotto milanese with fresh seasonal vegetables, with raspberry and chocolate cheesecake

**BEEF**

**Short Rib "Pot Roast"**
$26/guest
Braised boneless short ribs with natural reduction, caramelized onion, whipped potatoes and fresh seasonal vegetables with alternating strawberry and chocolate cheesecake

**Grilled Cowboy Ribeye**
$35/guest
Ribeye steak, grilled to perfection and topped with bourbon bacon demiglace, blue cheese twice-baked potato, fresh seasonal vegetables with s’mores tartlet and toasted marshmallow

**Grilled Filet Mignon**
$38/guest
Filet mignon, green peppercorn sauce, Boursin whipped potatoes, fresh seasonal vegetables with chocolate pots de crème, white chocolate mousse & strawberries
PLATED ENTRÉES

PORK

Apple, Brown Sugar Cinnamon Boneless Pork Chop
$20/guest
Marinated grilled pork loin chop, apple brown sugar and cinnamon glaze, chipotle mashed sweet potatoes, fresh seasonal vegetables with alternating strawberry and chocolate cheesecake

SEAFOOD

Crab Topped Flounder
$22/guest
Pan-seared flounder topped with fresh seared crab cakes smothered in Boursin Cheese Sauce, fresh seasonal vegetables with white chocolate cheesecake and Brandied chocolate sauce

Blackened Salmon
$24/guest
Blackened salmon with Charleston cream sauce, aged cheddar and gouda grits, fresh seasonal vegetables with Bananas Foster cheesecake topped with whipped sour cream

MAKE A DUET

Served as an addition to Plated Entrées

Two Jumbo Grilled Cilantro and Garlic Marinated Shrimp
$6/guest

Petite Salmon with Roasted Red Pepper Cream
$9/guest

Petite Chicken Breast with Pesto Sauce
$5/guest

Lump Crab with Creole Hollandaise
$5/guest

Petite Filet of Beef with Bearnaise Sauce
$12/guest
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves/Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus</td>
<td>$18/pound</td>
<td>10 guests</td>
</tr>
<tr>
<td>French Onion Dip</td>
<td>$17/pound</td>
<td>5 guests</td>
</tr>
<tr>
<td>Seven-Layer Dip</td>
<td>$18/pound</td>
<td>5 guests</td>
</tr>
<tr>
<td>Chips &amp; Queso</td>
<td>$18/pound</td>
<td>5 guests</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>$17/pound</td>
<td>5 guests</td>
</tr>
<tr>
<td>Thai Chicken Bites</td>
<td>$18/pound</td>
<td>4 guests</td>
</tr>
<tr>
<td>Cocktail Sausages</td>
<td>$18/pound</td>
<td>5 guests</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$1.50/each</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$24/pound</td>
<td></td>
</tr>
<tr>
<td>Gardettos</td>
<td>$10/pound</td>
<td></td>
</tr>
<tr>
<td>Potato Chips</td>
<td>$9/pound</td>
<td></td>
</tr>
</tbody>
</table>
### HORS D’OEUVRES

Priced per dozen

**Assorted Mini Quiches** $30/dozen
- Proscuitto & Asparagus, Spinach & Artichoke
- and Smoked Salmon & Herb

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Satay Chicken Skewers</td>
<td>$36/dozen</td>
<td>With peanut sauce</td>
</tr>
<tr>
<td></td>
<td>BBQ Chicken</td>
<td>$30/dozen</td>
<td>With pineapple salsa</td>
</tr>
<tr>
<td></td>
<td>BBQ Chicken</td>
<td>$30/dozen</td>
<td>With pineapple salsa</td>
</tr>
<tr>
<td></td>
<td>BBQ Chicken</td>
<td>$30/dozen</td>
<td>With pineapple salsa</td>
</tr>
<tr>
<td></td>
<td>Satay Beef Skewers</td>
<td>$36/dozen</td>
<td>With spicy orange peanut sauce</td>
</tr>
<tr>
<td></td>
<td>Petite Filet Mignon Slider</td>
<td>$48/dozen</td>
<td>With green chili aioli</td>
</tr>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Goat Cheese &amp; Red Onion Marmalade</td>
<td>$33/dozen</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spanakopita</td>
<td>$33/dozen</td>
<td>With spinach and feta</td>
</tr>
<tr>
<td></td>
<td>Mini Baked Brie Tartlet</td>
<td>$33/dozen</td>
<td>With peach compote</td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Satay Beef Skewers</td>
<td>$36/dozen</td>
<td>With spicy orange peanut sauce</td>
</tr>
<tr>
<td></td>
<td>Petite Filet Mignon Slider</td>
<td>$48/dozen</td>
<td>With green chili aioli</td>
</tr>
<tr>
<td><strong>SEAFOOD</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Coconut Shrimp Skewers</td>
<td>$36/dozen</td>
<td>With pineapple chutney</td>
</tr>
<tr>
<td></td>
<td>Crab Rangoon</td>
<td>$33/dozen</td>
<td>With Bang Bang sauce</td>
</tr>
<tr>
<td></td>
<td>Pork and Apple Meatballs</td>
<td>$27/dozen</td>
<td>With honey dijonnaise</td>
</tr>
<tr>
<td><strong>PORK</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lil' Smokies Corndogs</td>
<td>$33/dozen</td>
<td>With honey mustard and BBQ sauce</td>
</tr>
<tr>
<td></td>
<td>Cozy Franks</td>
<td>$27/dozen</td>
<td>With honey dijonnaise</td>
</tr>
<tr>
<td></td>
<td>Pork and Apple Meatballs</td>
<td>$27/dozen</td>
<td>With honey dijonnaise</td>
</tr>
</tbody>
</table>
Fresh Vegetable Platter
$2.50/guest
Zucchini, yellow squash, carrots, broccoli, cauliflower, grape tomatoes and ranch dressing

Antipasto Platter
$7/guest
Assorted meats and cheeses, grilled and roasted vegetables and crackers

Bread & Spreads
$5/guest
Spinach and Artichoke Dip, Hummus, Bruschetta with Fresh Basil, Crostinis, Pita Chips and Crackers

Tea Sandwiches
$15/dozen
Cucumber, cream cheese and herb, Turkey and Cream Cheese, Ham and Cream Cheese

Cheese Platter
$6/guest
Cheddar, Swiss, pepper jack, smoked Gouda and provolone cheese, garnished with grapes, seasonal berries and served with crackers

Fruit Tray
$4/guest
Cantaloupe, honeydew and pineapple garnished with grapes and strawberries
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salted Caramel and Ganache Tartlets</td>
<td>$30/dozen</td>
<td></td>
</tr>
<tr>
<td>Nutella Cheesecake and Chocolate Ganache Cups</td>
<td>$36/dozen</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie Verrine</td>
<td>$36/dozen</td>
<td>With fresh blueberries</td>
</tr>
<tr>
<td>Cheesecake Bites</td>
<td>$30/dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>$24/dozen</td>
<td></td>
</tr>
<tr>
<td>Tartlets</td>
<td>$27/dozen</td>
<td>Choose the Flavor: Pecan or Lemon</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$11/dozen</td>
<td></td>
</tr>
<tr>
<td>OSU Spirit Cookies</td>
<td>$24/dozen</td>
<td></td>
</tr>
<tr>
<td>Celebrations Cookies</td>
<td>$24/dozen</td>
<td></td>
</tr>
<tr>
<td>Pete's Poke Dough Cookie Cookie Truffles</td>
<td>$18/dozen</td>
<td></td>
</tr>
<tr>
<td>Pete's Poke Dough Cone</td>
<td>$45/dozen</td>
<td>Chocolate-covered and filled mini cone</td>
</tr>
</tbody>
</table>
**DESSERTS**

Individual desserts priced per guest

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chocolate S'mores Tart</strong></td>
<td>$5/guest</td>
<td>With toasted marshmallow</td>
</tr>
<tr>
<td><strong>Apple Crisp</strong></td>
<td>$3/guest</td>
<td>With house made streusel</td>
</tr>
<tr>
<td><strong>Peach Cobbler</strong></td>
<td>$3/guest</td>
<td>With house made streusel</td>
</tr>
<tr>
<td><strong>Turtle Cheesecake</strong></td>
<td>$6/guest</td>
<td>Chocolate ganache-dipped, with salted caramel and pecan</td>
</tr>
<tr>
<td><strong>Chocolate Pots de Crème</strong></td>
<td>$5/guest</td>
<td>With white chocolate mousse and strawberries</td>
</tr>
<tr>
<td><strong>Cherry Cobbler</strong></td>
<td>$3/guest</td>
<td>With house made streusel</td>
</tr>
<tr>
<td><strong>NY Cheesecake</strong></td>
<td>$4/guest</td>
<td>Choose the Flavor:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vanilla</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chocolate</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Strawberry</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cherry</td>
</tr>
<tr>
<td><strong>Cakes</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrot</td>
<td>$4/guest</td>
<td></td>
</tr>
<tr>
<td>Chocolate Overload</td>
<td>$4/guest</td>
<td></td>
</tr>
<tr>
<td>Red Velvet</td>
<td>$4.50/guest</td>
<td></td>
</tr>
<tr>
<td><strong>Hazelnut Crème Brûlée</strong></td>
<td>$5/guest</td>
<td>Served with a shortbread cookie</td>
</tr>
<tr>
<td><strong>Tahitian Vanilla Bean Crème Brûlée</strong></td>
<td>$5/guest</td>
<td>Served with a shortbread cookie</td>
</tr>
</tbody>
</table>
DESSERT STATIONS

Priced per person

**Dark Chocolate Fondue**
$6.25/guest
Marshmallows, Rice Krispies treats, pound cake, mini cookies, strawberries and pineapple

**Ice Cream Station**
$6/guest
Chopped nuts, sprinkles, maraschino cherries, whipped cream, chocolate, caramel and strawberry sauce

**Warm Sundae Station**
$9/guest
Vanilla Ice Cream
Warm brownie bites and cookies, hot fudge, banana-caramel sauce, fresh strawberries and pineapple, chopped nuts, sprinkles, maraschino cherries and whipped cream

**Specialty Cakes**

*White or Chocolate Cake with White or Chocolate Buttercream Icing*

- **Half Sheet Cake** $40
  (Serves 25 guests)

- **Full Sheet Cake** $80
  (Serves 50 guests)

- **Assorted 16” Cookie Cake** $25
  Choose from chocolate chip, sugar, double chocolate
  (Serves 16 guests)

**The Chocoholic Break**
$8/guest
White chocolate macadamia nut and chocolate chip cookies, chocolate-dipped strawberries, chocolate brownie bites and assorted candy bars. Served with white and chocolate milk, coffee and water

**The Cookie Monster**
$6/guest
Assorted cookie variety
Served with white and chocolate milk, coffee and water
**BEVERAGES**

**PER GALLON**

One gallon serves 17 guests.

- Coffee $18
  Regular or decaffeinated
- Hot Tea $18
  Lemon wedges, honey and sugar
- Orange Punch $15
- Hot Apple Cider $20
- Iced Tea $15
- Lemonade $15
- Orange Juice $19
- Water $5

**FRUIT-INFUSED**

$17/gallon

Choose:

- Water
- Lemonade
- Tea

- Berry Mint
  Strawberry, blueberry, blackberry and mint
- Citrus Blueberry Basil
  Orange, lemon, lime, blueberry and basil
- Strawberry Mint
  Strawberry and mint

**PER BOTTLE**

- Perrier Sparkling Water $2.25
  Orange and lemon slices
- Bottled Water $1.75
- Bottled Juices $2.25
  Orange or Apple
- Canned Soda $1.50
  Dr. Pepper, Diet Dr. Pepper, Coke, Diet Coke or Sprite
- Orange Crush Bottles $2.25
**BOOKINGS**

Prices quoted in the Celebrations Catering guide do not include sales tax. The prices in our catering guide are based upon current market conditions and are subject to change without notice. We reserve the right to adjust pricing based upon these conditions and will notify the client prior to the event.

A late reservation fee of 20% will be included for any catering event orders placed after the seventh day prior to the event date. Catering orders placed without sufficient notification may be subject to a limited menu and service availability.

Events occurring outside the Student Union may incur an additional service charge or facility surcharge. The facility surcharges are as follows:

- Wes Watkins Center, 10% of total food order
- ConocoPhillips OSU Alumni Center, 10% of total bill

You may reach the Celebrations Catering office Monday-Friday 8 a.m. to 5 p.m. during a normal week.

Celebrations Catering provides services to all campus locations, on and off campus, for a wide range of activities. Room reservations are the sole responsibility of the client. For room reservations, please contact Meeting and Conference Services information desk in room 179 Student Union, 405-744-5232 or the Wes Watkins Center at 405-744-5356.

**DELIVERIES**

For single deliveries made within the boundaries of the Oklahoma State University campus will incur a $35.00 fee for setup & pickup. Events on campus that require multiple deliveries per day will incur a $35.00 delivery fee for each service delivered. Events outside the Oklahoma State University campus will incur a $50 delivery fee.

*We do not provide tables outside the Student Union; please contact the OSU Facilities Management office at (405)744-7154.

**CANCELLATIONS**

If it should become necessary to cancel an event, please notify your event specialist as soon as possible. A cancellation fee will be charged for orders canceled within three business days of an event, based on food and kitchen labor costs accrued up to the time of the cancellation. If Oklahoma State University is closed due to inclement weather or other acts of God, all catered events will be canceled, unless a special arrangement has been made to continue the event.
SERVICE CHARGE
All catering orders and events will be staffed and attended throughout the duration of the event. The amount of the service charge will reflect the nature of the event.
- 8% - Beverage service, cold buffet, and boxed lunches
- 10% - Buffet with hot items, food receptions, including hors d’oeuvres, platters and desserts
- 12% - Plated meals

ATTENDANCE GUARANTEE & MINIMUMS
In order to ensure that your event is successful, it is imperative that we have an accurate count of guest participants. An approximate count should be provided at the time of booking your event. All menu items are to be provided no later than fourteen business days prior to your event date.

A guaranteed guest count is required at 11:30 a.m. seven business days before your event. If the catering office does not receive a guaranteed count seven business days before the event, the initial count given will be considered the set guarantee and the customer will be billed accordingly.

At this point, your numbers may increase, but they cannot decrease, as our preparation has already begun.

Any increase in the guest count after the guarantee deadline will incur a price increase of 1.5 times the regular cost. Please note, identical menu items are not guaranteed. You will be billed for your guaranteed count plus any additional guests over your guaranteed.

SPECIAL MEALS
Guests requesting specialty meals (i.e. vegetarian, diabetic or other food allergy requests) must also be confirmed seven business days prior to the event. Special meals added by a guest or client during the event are subject to additional charges.

MULTIPLE PLATED ENTRÉES
Requests for multiple plated entrée options for the same meal will incur a 15% premium of the highest priced entrée per plate and the guest must choose the same starch and vegetable side for both plated entrées. Vegetarian or other dietary restricted options are not charged a premium.
FOOD REMOVAL POLICY
In accordance with the Oklahoma State Department of Health codes, any leftover food cannot be
distributed to the host, or guests following a catered function. Credit for those portions unused
will not be made available. All high-risk foods can be left out on a buffet for a maximum of 2 hours
for an event. Any low-risk foods can be left out for a maximum of 4 hours for an event.

ADDITIONAL FEES AND SERVICES
Celebrations Catering provides high quality disposable and eco-friendly products as our service
standard, unless otherwise requested. Celebrations Catering is committed to making
environmentally and socially conscious decisions in all aspects of our catering applications while
upholding the highest standards of food quality and service. As part of our commitment to
supporting a sustainable catering program on campus, we provide eco-friendly, compostable
disposable wares.

We offer china service for any event outside of the Student Union at an additional charge:

• Full meal china and silverware service @ $4.25 per guest
• Reception china and silverware services @ $2.75 per guest
• Coffee or beverage china service @$2.00 per guest

We also offer other additional services, as shown below:

• Pre-set place settings for any non-plated services @ $1.00 per place setting
• Cake cutting & serving @ $100.00 flat rate
• Rental equipment (based on availability). Prices will be given upon booking.

We offer house-colored linen tablecloths and napkins for all served meals, while buffets receive
linen tablecloths and table wraps on buffet lines only.

For events served on china, linens are also provided for the guest dining tables.

Our standard house linen colors include: black, white & orange

• Extra house linens are available at $5.00 each
• Specialty linens (linens other than standard house linen) start at $10.00 each

Should special equipment, china, or tables be required, we will charge for the required items and
add the additional rental charges to your final bill. You will be apprised of the cost of the rental
items when the arrangements for your event are finalized.
CONTRACT

To ensure that all event details are accurate, a contract will be e-mailed regarding the details we discussed in our initial meeting or phone call. Please review the contract for accuracy; if there are any discrepancies you will need to contact us immediately by phone or e-mail. Before signing and returning the contract, review the cancellation policies and procedures of Celebrations Catering. The contract is due no later than five business days before the event date. If a contract is not signed and returned within five business days of the event, the catering may be cancelled.

PAYMENTS

Oklahoma State University departments and student organizations can make payments through University bursar or CVI accounts. All account information needs to be provided to the catering event specialist at least seven business days prior to the event.

Individuals or community groups without a university-approved account may pay by credit card, check, or cash. Oklahoma sales tax of (8.813%) will be added to each order unless a copy of the tax exempt certificate is provided five business days before the event date.

Groups paying with a credit card, check or cash will need to pay a 50% deposit upon booking catering. The remainder of the bill will be due three business days prior to the event. If there are any refreshed or consumption items being catered, those items will be billed the business day following the event, due seven business days after being billed and notified.

Any incidental charges incurred during functions will be added to the guest’s account. Any discrepancies in count or charges should be identified and resolved with management prior to departure from event.