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>19-22</td>
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</tbody>
</table>
**BREAKFAST À LA CARTE**

Minimum purchase of one dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Scones</em></td>
<td>$24/dozen</td>
</tr>
<tr>
<td><em>Croissants</em></td>
<td>$18/dozen</td>
</tr>
<tr>
<td><em>Assorted Danishes</em></td>
<td>$24/dozen</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Scrambled Eggs</em></td>
<td>$2.50/guest</td>
</tr>
<tr>
<td><em>Single Assorted Yoplait Yogurt</em></td>
<td>$18/dozen</td>
</tr>
<tr>
<td><em>Biscuits &amp; Gravy</em></td>
<td>$15/dozen</td>
</tr>
<tr>
<td><em>Cinnamon Rolls</em></td>
<td>$12/dozen</td>
</tr>
<tr>
<td><em>Plain Mini Bagels</em></td>
<td>$24/dozen</td>
</tr>
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<td></td>
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<td></td>
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<tr>
<td></td>
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</tr>
<tr>
<td><em>Fruit Tray</em></td>
<td>$4/guest</td>
</tr>
<tr>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Oatmeal</em></td>
<td>$2.50/guest</td>
</tr>
</tbody>
</table>

With whipped butter and assorted jellies

With assorted cream cheese

Cantaloupe, honeydew and pineapple garnished with grapes and strawberries

With almonds, raisins and brown sugar
# BREAKFAST À LA CARTE

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

**Breakfast Sandwich**

- $3.75/guest
- Choice of Biscuit or Croissant
- 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,
  - 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

**TRADITIONAL SANDWICH BOX**

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

<table>
<thead>
<tr>
<th>Meat</th>
<th>Turkey, roast beef or ham</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Cheddar or Swiss</td>
</tr>
<tr>
<td>Bread</td>
<td>White or wheatberry bread</td>
</tr>
</tbody>
</table>

**THAT’S A WRAP BOX**

$8.50/guest
Choice of Jumbo Cookie or Whole Fruit

The Cowboy Club
Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo

Green Goddess Wrap
Chicken salad, spinach, bacon, tomato, red onion, feta and green goddess dressing

Greek Wrap
Grilled chicken, romaine, olives, feta cheese, cucumber, tomato and tzatziki

**VEGETARIAN BOX**

$8.50/guest
Choice of Jumbo Cookie or Whole Fruit

Vegetarian Muffuletta Sandwich Box
Roasted squash, zucchini, mushroom and bell peppers, queen olives stuffed with pimentos and goat cheese, lettuce and sliced roma tomatoes on wheatberry bread

Fruit Cobb Salad Box
Romaine lettuce, spinach, strawberries, blueberries, grapes, sliced almonds, feta and citrus vinaigrette

**PLANT BOX**

$8.50/guest
VEGAN & GLUTEN-FRIENDLY
Served with a Fresh Fruit Cup

Taco Salad Box
Lettuce, walnut taco meat, black bean & corn, avocado, tomato, chipotle sour cream, salsa vinaigrette, served with Tostitos
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:** Youxia - 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

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**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

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**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

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**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

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**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

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)

Appetizer Selection

Select two choices (two pieces per guest)

Chicken Satay with peanut sauce
Swedish Meatballs
Pork and Apple Meatballs
Spanakopita

Crab Ragoon
Little Smokie Corndogs
Crab Stuffed Mushrooms
Goat cheese and Red Onion Marmalade Tart

Cocktail Sausages with BBQ sauce
Pecan Chicken Salad Martinis
Tortilla Chips and Grilled Crostini

"
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Citrus-Roasted Chicken Breast</td>
<td>$21/guest</td>
<td>Herb-roasted chicken breast, citrus thyme chicken jus, garlic whipped potatoes and seasonal vegetables with alternating raspberry and chocolate cheesecake</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$22/guest</td>
<td>Parmesan-crusted chicken breast, lemon caper sauce, pesto whipped potatoes, fresh seasonal vegetables and grape tomatoes with alternating raspberry and chocolate cheesecake</td>
</tr>
<tr>
<td>South of France Chicken</td>
<td>$21/guest</td>
<td>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</td>
</tr>
</tbody>
</table>

BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short Rib &quot;Pot Roast&quot;</td>
<td>$26/guest</td>
<td>Braised boneless short ribs with natural reduction, caramelized onion, whipped potatoes and fresh seasonal vegetables with alternating strawberry and chocolate cheesecake</td>
</tr>
<tr>
<td>Grilled Cowboy Ribeye</td>
<td>$35/guest</td>
<td>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</td>
</tr>
<tr>
<td>Grilled Filet Mignon</td>
<td>$38/guest</td>
<td>Filet mignon, green peppercorn sauce, Boursin whipped potatoes, fresh seasonal vegetables with chocolate pots de crème, white chocolate mousse &amp; strawberries</td>
</tr>
</tbody>
</table>
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 Chicken Breast with Pesto Sauce
$5/guest

Petite Filet of Beef with Bearnaise Sauce
$12/guest

Petite Salmon with Roasted Red Pepper Cream
$9/guest

Lump Crab with Creole Hollandaise
$5/guest
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Details</th>
<th>Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus</td>
<td>$18/pound</td>
<td>With pita chips</td>
<td>(Serves 10 guests)</td>
</tr>
<tr>
<td>French Onion Dip</td>
<td>$17/pound</td>
<td>With potato chips</td>
<td>(Serves 5 guests)</td>
</tr>
<tr>
<td>Seven-Layer Dip</td>
<td>$18/pound</td>
<td>With tortilla chips</td>
<td></td>
</tr>
<tr>
<td>Chips &amp; Queso</td>
<td>$18/pound</td>
<td>With tortilla chips</td>
<td>(Serves 5 guests)</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>$17/pound</td>
<td>With tortilla chips</td>
<td>(Serves 5 guests)</td>
</tr>
<tr>
<td>Thai Chicken Bites</td>
<td>$18/pound</td>
<td>With sweet chili sauce</td>
<td>(Serves 4 guests)</td>
</tr>
<tr>
<td>Cocktail Sausages</td>
<td>$18/pound</td>
<td>With BBQ sauce</td>
<td>(Serves 5 guests)</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$1.50/each</td>
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<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$24/pound</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gardettos</td>
<td>$10/pound</td>
<td></td>
<td></td>
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<tr>
<td>Potato Chips</td>
<td>$9/pound</td>
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</tbody>
</table>
HORS D’OEUVRES

Priced per dozen

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

CHICKEN
Satay Chicken Skewers $36/dozen
With peanut sauce

BBQ Chicken $30/dozen
With pineapple salsa

VEGETARIAN
Goat Cheese & Red Onion Marmalade $33/dozen

SPANAKOPITA $33/dozen
With spinach and feta

Mini Baked Brie Tartlet $33/dozen
With peach compote

BEEF
Satay Beef Skewers $36/dozen
With spicy orange peanut sauce

Petite Filet Mignon Slider $48/dozen
With green chili aioli

PORK
Lil' Smokies Corndogs $33/dozen
With honey mustard and BBQ sauce

Cozy Franks $27/dozen
With honey dijonnaise

SEAFOOD
Coconut Shrimp Skewers $36/dozen
With pineapple chutney

Crab Rangoon $33/dozen
With Bang Bang sauce
### PLATTERS

Priced per guest unless otherwise stated

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Platter</td>
<td>$2.50/guest</td>
<td>Zucchini, yellow squash, carrots, broccoli, cauliflower, grape tomatoes and ranch dressing</td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>$7/guest</td>
<td>Assorted meats and cheeses, grilled and roasted vegetables and crackers</td>
</tr>
<tr>
<td>Bread &amp; Spreads</td>
<td>$5/guest</td>
<td>Spinach and Artichoke Dip, Hummus, Bruschetta with Fresh Basil, Crostinis, Pita Chips and Crackers</td>
</tr>
<tr>
<td>Tea Sandwiches</td>
<td>$15/dozen</td>
<td>Cucumber, cream cheese and herb, Turkey and Cream Cheese, Ham and Cream Cheese</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>$6/guest</td>
<td>Cheddar, Swiss, pepper jack, smoked Gouda and provolone cheese, garnished with grapes, seasonal berries and served with crackers</td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>$4/guest</td>
<td>Cantaloupe, honeydew and pineapple garnished with grapes and strawberries</td>
</tr>
</tbody>
</table>
BAKERY SWEETS
Minimum purchase of one dozen

Salted Caramel and Ganache Tartlets
$30/dozen

Nutella Cheesecake and Chocolate Ganache Cups
$36/dozen

Tartlets
$27/dozen
Choose the Flavor:
Pecan
or
Lemon

Key Lime Pie Verrine
$36/dozen
With fresh blueberries

Assorted Cookies
$11/dozen

Cheesecake Bites
$30/dozen

OSU Spirit Cookies
$24/dozen

Assorted Bars
$24/dozen

Celebrations Cookies
$24/dozen

Pete’s Poke Dough Cookie Truffles
$18/dozen

Pete’s Poke Dough Cone
$45/dozen
Chocolate-covered and filled mini cone
DESSERTS

Individual desserts priced per guest

Chocolate S'mores Tart
$5/guest
With toasted marshmallow

Peach Cobbler
$3/guest
With house made streusel

NY Cheesecake
$4/guest
Choose the Flavor:
- Vanilla
- Chocolate
- Strawberry
- Cherry

Hazelnut Crème Brûlée
$5/guest
Served with a shortbread cookie

Apple Crisp
$3/guest
With house made streusel

Peach Cobbler
$3/guest
With house made streusel

Turtle Cheesecake
$6/guest
Chocolate ganache-dipped, with salted caramel and pecan

Chocolate Pots de Crème
$5/guest
With white chocolate mousse and strawberries

Cherry Cobbler
$3/guest
With house made streusel

Cherry Cobbler
$3/guest
With house made streusel

Cakes

Carrot $4/guest

Chocolate Overload $4/guest

Red Velvet $4.50/guest

Tahitian Vanilla Bean Crème Brûlée
$5/guest
Served with a shortbread cookie
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
**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
  Assorted Crystal Light flavoring packets $1/guest

**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.