



# Catering Menu

CelebrationCatering.com • 214-351-2456

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# Ordering Guidelines



## **Pricing:**

Prices are subject to change without notice.  
Please see our website for current pricing and menu items.

## **Ordering:**

Orders can be placed online at [www.celebrationcatering.com](http://www.celebrationcatering.com) or by phone at 214-351-2456.  
We have catering specialists available to assist you Monday-Friday from 8:30am-5:00 p.m.

To ensure availability and preference of delivery time,  
please place orders at least 24 hours in advance.

There is no staff in the catering office over the weekend,  
so please place orders for Monday by 3:00 p.m. on Friday.

## **Delivery:**

\$75 food minimum before delivery fee. Delivery fee is determined by location, and starts at \$25. Special delivery charges may apply for locations outside of our delivery perimeters.

## **Payment:**

Celebration Catering accepts all major credit cards. Due to security issues, we do not accept cash or ACH payments. To set up a house account, please speak to one of our catering specialists.

## **Cancellations:**

A cancellation fee may apply for orders canceled within 24 hours of scheduled delivery.

## **Contact:**

[www.celebrationcatering.com](http://www.celebrationcatering.com) | [catering@celebrationcatering.com](mailto:catering@celebrationcatering.com)  
Lauren Brown – Catering Sales | Anna Soliz – Catering Sales Manager  
Phone 214-351-2456 | Fax 214-904-1716



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## *A sustainable menu*

We work with our partners to bring you healthy, farm-to-table food including:

- No antibiotics ever, vegetarian-fed, non-GMO verified, pasture raised chicken & turkey from Perdue Farms.
- Local, 100% grass-fed ground beef from Springerhill Ranch; benefits human and environmental health.
- All of our seafood meets Seafoodwatch.org “Best Choice” or “Good Alternative” criteria.
- Verlasso salmon raised in the clean waters of Patagonia, and wild-caught Alaskan salmon when available.

Looking for dietary alternatives? We offer menu items for restricted diets: gluten free **(GF)**, vegetarian **(V)**, vegan **(VG)** or dairy free **(DF)**.

# Breakfast



## Hot Breakfast

### Breakfast Tacos (GF optional)

(2 per person) Served with homemade salsa and fresh fruit salad.

Pinto Bean & Bell Pepper (VG)

Egg, Cheese & Potato

Egg, Cheese & Sausage

Egg, Cheese & Bacon

**\$8.95**

### Scrambled Eggs With Cheese (GF)

Served with homemade salsa, sausage or bacon, oven roasted new potatoes, fresh fruit salad and biscuits.

Minimum Order of 6

**\$12.95**

### Homemade Quiche

Veggie or Spinach, Mushroom & Bacon.

(9-inch quiche, serves 8 pieces)

**\$27.00 per quiche**

Add Oven Roasted New Potatoes \$3.00 per serving

Add Fresh Fruit \$3.00 per serving

### French Toast Casserole

French bread baked in a custard of cinnamon and sugar. (serves 12)

**\$48.00 per half pan**

Available only by half pan

### Migas (GF optional)

Scrambled eggs, jalapeño and red bell peppers, tomatoes, cilantro, mushrooms, onion, cheese and tortilla strips. Served with flour tortillas, homemade salsa, oven roasted new potatoes and fresh fruit salad.

Minimum Order of 6

**\$12.95**

With sausage \$13.95

## Continental Breakfast

Two pieces per person served with fresh fruit salad.

**\$8.95 per person**

Choose from the following:

- Assorted Einstein Bagels served with Cream Cheese (minimum of 6)
- Assorted Fruit Danish
- Pumpkin & Blueberry Mini-Muffins
- Homemade Cinnamon Rolls
- Biscuits with Jam and Butter
- Butter Croissants
- Assorted Scones
- Banana Nut Bread

*Every year we have our Winter Solstice Celebration Supper, bringing together a hundred or so friends and family for drinks, conversation and dinner. Celebration Catering turns our large round dining table into a truly spectacular piece of edible art. Their food and drink service could not be more efficient and pleasant and their cleanup is perfect.*

*- John Mullen, Architect and Container Store Co-founder*

## *A La Carte Breakfast*

### **Biscuit and Cream Gravy**

\$2.50

### **Biscuit with Ham or Sausage**

\$3.95

### **Croissant Sandwich**

Egg & Cheese

\$4.95

Egg, Cheese & Bacon

Egg, Cheese & Ham

Egg, Cheese & Sausage

\$6.95

### **Single Breakfast Taco**

\$2.95

### **Oven Roasted New Potatoes (DF, V, GF)**

\$3.00

### **Sausage (GF, DF)**

\$3.95 (2 patties)

### **Bacon (GF, DF)**

\$3.95 (2 strips)

### **Homemade Salsa**

\$4.95 (pint)

### **Fresh Fruit Salad**

\$3.00

### **Individual Flavored Yogurts with Granola**

Assorted Variety

\$3.25

### **Assorted Scone**

\$2.95

### **Half Butter Croissant**

\$1.95

### **La Francaise Bakery**

#### **Assorted Fruit Danish**

\$3.50

#### **Einstein Bagel served with Cream Cheese**

*(minimum of 6)*

\$2.75

#### **Pumpkin and Blueberry Mini-Muffins**

\$1.95 (2 mini muffins)

#### **Homemade Cinnamon Rolls**

\$2.95

#### **Banana Nut Bread**

\$2.95



*Biscuit with  
Jam and Butter  
\$1.95*

# Salads & More



## Walnut Crusted Chicken Salad

Mixed field greens topped with fried walnut crusted chicken breast, mandarin oranges, dried cranberries, diced red bell pepper, candied walnuts and bleu cheese. Served with honey Dijon dressing.

**\$13.95**

Served with chips & salsa and a homemade cookie. All dressings are served on the side.  
Buffet: Minimum Order of 6    Boxed: No Minimum

## Avocado/Black Bean Salad (V)

Fresh garden salad topped with avocado, queso cotija, roasted corn, black beans, tomato, and tortilla strips. Served with jalapeño ranch dressing.

**\$12.95**

Add 6 oz. Grilled Chicken \$6.00  
or 3 oz. Grilled Salmon \$6.00

## Fajita Salad (GF)

Grilled chicken or fajita beef strips with grilled peppers, cheddar, tomato, onion, cilantro on fresh garden salad. Served with ranch dressing.

**\$12.95 Chicken**

**\$14.95 Beef**

## Taco Salad (GF)

Seasoned local grass-fed ground beef, diced tomatoes, red onion, black olives, pinto beans, cheddar cheese and sour cream on fresh garden salad. Served with ranch dressing.

**\$13.95**

## Chicken Caesar Salad

Grilled chicken, romaine, homemade croutons & parmesan cheese. Served with Caesar dressing.

**\$12.95**

## Southwest Chicken Salad (GF)

Fresh garden salad, grilled chicken, toasted walnuts, tomatoes, feta cheese, fresh marinated mushrooms and cilantro. Served with jalapeño ranch dressing.

**\$12.95**

## Spinach Salad With Grilled Chicken (GF)

Fresh spinach, chopped bacon, fresh mushrooms, hard-boiled egg, tomatoes and topped with grilled chicken. Served with balsamic vinaigrette.

**\$12.95**

## Quinoa/Avocado/Kale Salad (GF, DF, V, VG)

Organic quinoa, baby kale, roasted corn, black beans, tomatoes and sliced avocado. Served with light basil vinaigrette.

**\$12.95**

Add 6 oz. Grilled Chicken \$6.00  
or 3 oz. Grilled Salmon \$6.00

## Grilled Chicken Salad (GF)

Grilled chicken breast, heart of palm, artichoke hearts, fresh tomato, red onion and mozzarella cheese on fresh garden salad. Served with ranch dressing.

**\$12.95**

### **Trio Salad Sampler (GF optional)**

Choose any three: Chicken Salad, Tuna Salad, Pesto Chicken, Pasta Salad, Fresh Fruit, Spinach Mandarin Orange Salad, or Garden Salad.

**1 Meat Salads \$10.95 ea.**

**2 Meat Salads \$11.95 ea.**

**3 Meat Salads \$12.95 ea.**

### **Spinach Mandarin Orange Salad (GF, V, DF)**

Spinach, Mandarin oranges, walnuts, cherry tomatoes and black olives. Served with Dijon poppy seed dressing.

**\$10.95**

### **Baked Potato & Salad Bar**

Baked potato with beef chili, cheddar cheese, crumbled bacon, sour cream, scallions and butter. Served with fresh garden salad and a cookie.

**\$12.95** *Minimum order of 6*

### **Guinness Irish Beef Stew**

Cubed inside round, potatoes, carrots, and onions slow-cooked in a Guinness, red wine beef stock. Served with fresh garden salad and homemade yeast rolls.

**\$12.95** *Minimum order of 12*

## **Side Salads**

*\$3.00 per serving*

### **Garden Salad (GF, V)**

### **Fresh Fruit Salad (GF, V, DF)**

### **Spinach Mandarin Orange Salad (GF, V, DF)**

### **Penne Pasta Salad (V)**

Penne, zucchini, spinach, red onion, shredded carrots, red bell pepper, basil, black olives, parmesan & red wine vinaigrette.

*\$4.00 per serving*

*Minimum order of 6*

### **Tomato, Cucumber Salad (GF, V, DF)**

Tomato, cucumber, green onion, parsley, olive oil & apple cider vinegar.

### **Loaded Potato Salad (GF)**

New potatoes, bacon, cheddar, sour cream, mayo, and green onion.

### **Mozzarella, Tomato, Basil Salad (GF, V)**

Mozzarella, tomato, fresh basil, spinach, garlic, green onion, olive oil & red wine vinegar.

### **Homemade Dressings (GF)**

Creamy Cucumber, Ranch, Jalapeño Ranch, 1000 Island, Bleu Cheese, Light Basil Vinaigrette, and Balsamic Vinaigrette



### **Southwest Cobb Salad**

**(GF optional)**

Fresh garden salad topped with spicy fried or grilled chicken strips, bleu cheese, bacon bits, hard boiled egg, tomatoes, cilantro and grilled corn. Served with jalapeño ranch dressing.

**\$13.95**

# Sandwiches



## **Avocado Sandwich (v)**

*Avocado, provolone, spinach, sprouts, tomato, grilled peppers and red onion on wheat bread.*

## *Sandwiches are available as a Basic or Deluxe Box/Tray*

*Sandwiches are served on fresh-baked, locally sourced bread.*

**Basic Box or Tray | \$11.95:** sandwich, chips, salsa, & cookie

**Deluxe Box or Tray | \$13.95:** sandwich, pasta salad, fresh fruit, chips, salsa & cookie  
**Sandwich Only | \$8.95**

**Gluten free bread: Add \$1.00**

### **Smoked Turkey & Apple**

*Smoked turkey, mozzarella, sliced Granny Smith apples on white bread.*

### **Pimento Cheese Sandwich (v)**

*Pimento cheese, grilled pimento, tomato and spinach on ciabatta.*

### **Turkey Club**

*Sliced turkey, mozzarella, spinach, tomato and sprouts on wheat bread.  
Add Bacon \$1.50 extra*

### **Traditional Club**

*Ham, turkey, Swiss, cheddar, lettuce and tomato on white bread.*

### **Turkey Bacon Ciabatta**

*Smoked turkey, bacon, smoked Gouda, red onion, lettuce and tomato on ciabatta.*

### **Chicken Caesar Wrap**

*Grilled chicken, romaine lettuce, garlic croutons, parmesan and Caesar dressing in a spinach tortilla.*

### **Mediterranean Chicken**

*Sliced chicken breast, spinach, sun-dried tomatoes, basil pesto, red onion and provolone on ciabatta.*

### **Turkey & Swiss**

*With lettuce and tomato on wheat bread.*





### **California Club**

*Grilled sliced chicken breast, avocado, tomato, spinach and pepper jack cheese on wheat bread.*

*Add Bacon \$1.50 extra*

### **Southwest Chicken Wrap**

*Grilled chicken, seasoned peppers & onions, lettuce, tomato, and mozzarella cheese in a flavored tortilla. Served with jalapeno ranch on the side.*

### **Southwest Beef Wrap**

*Beef fajita, seasoned peppers & onions, lettuce, tomato, and cheddar cheese in a flavored tortilla. Served with jalapeno ranch dressing on the side.*

### **Southwest Vegetable Wrap**

*Seasoned mixed squash, peppers & onions, lettuce, tomato and mozzarella cheese in a flavored tortilla. Served with jalapeno ranch dressing on the side.*

### **Tuna Salad**

*White albacore tuna, scallions, sweet relish, celery and mayo. Served with lettuce on wheat bread.*

### **Chicken Salad**

*Chicken breast, scallions, celery, sour cream and mayo. Served with lettuce and tomato on butter croissant.*

### **Ham & Cheddar**

*With lettuce and tomato on wheat bread.*

### **Roast Beef & Cheddar**

*With lettuce and tomato on wheat bun.*

## ***Deli Day - "Build Your Own"***

***Includes chicken salad, turkey, ham, roast beef, sliced chicken breast and pesto chicken. Served with white bread, wheat bread, croissant and ciabatta. Includes cheddar cheese, swiss cheese, lettuce, tomato, pasta salad, fresh fruit, chips, salsa and cookie.***

***Available Only as a Tray Item. 10 guest minimum, \$13.95 per person.***

# Pastas & Casseroles



**Fresh Vegetable Lasagna**

## **Grilled Chicken Penne Pasta**

*Topped with a light pepper cream sauce.  
Served with garden salad and garlic toast.*

**\$12.95**

*Minimum Order of 6*

## **Lasagna**

*Italian Sausage, Fresh Vegetable or Artichoke  
Chicken.*

*(Serves 12)*

**\$65.00 per half pan**

*Available only by the half pan*

*Add garden salad for \$3.00 per serving*

*Add garlic toast for \$1.00 per piece*

## **Spaghetti (GF)**

*Marinara sauce with basil, oregano and  
mushrooms. Served with garden salad and  
garlic toast.*

**\$11.95**

*Minimum Order of 6*

*Add Meatballs \$4.00*

*Substitute Meat Sauce for Marinara  
Sauce \$4.00*

## **King Ranch Casserole**

*Corn tortillas, cheddar, mozzarella, chicken,  
poblano peppers and cream sauce  
garnished with black olives. Served with  
garden salad and chips and salsa.*

**\$12.95**

*Minimum Order of 6*

# Seafood



**Fresh Broiled Salmon**

**All seafood entrees served with TWO SIDES,  
garden salad, homemade yeast rolls and butter.**

**Grilled Rosemary Salmon (GF, DF)**

*Grilled with fresh rosemary, fresh thyme,  
garlic and olive oil.*

**\$18.95**

*Minimum Order of 6*

**Grilled Cajun Catfish (GF, DF)**

*Fresh catfish fillet grilled with Cajun  
seasoning.*

**\$14.95**

*Minimum Order of 6*

**Fresh Broiled Salmon (GF)**

*Broiled in herb butter with fresh dill, thyme,  
white wine and capers.*

**\$18.95**

*Minimum Order of 6*

**Fried Catfish**

*Fresh catfish fillets, breaded and fried. Served  
with tartar sauce.*

**\$14.95**

*Minimum Order of 6*



**Grilled Rosemary Salmon**

# Mexican Entrees



**All fajita entrees include 2 per person.**

## **Chicken Fajitas** (GF & DF optional)

*Served with local brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.*

**\$16.95**

*Minimum Order of 6*

## **Beef & Chicken Fajitas** (GF & DF optional)

*Served with local brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.*

**\$18.95**

*Minimum Order of 6*

## **Beef Fajitas** (GF & DF optional)

*Served with local brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.*

**\$20.95**

*Minimum Order of 6*

## **Veggie Fajitas** (GF & DF optional)

*Grilled mushrooms, zucchini and yellow squash. Served with local brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.*

**\$14.95**

**Add Guacamole - \$3.50 per serving**

**Add Chips and Hot Queso - \$3.50 per serving**



## Taco Bar (GF & DF optional)

*Diced grilled chicken and seasoned ground beef, chopped lettuce, diced tomatoes, cheddar cheese, sour cream, taco shells, flour tortillas, local brown rice, pinto beans, chips and salsa.*

**\$14.95**

*Minimum Order of 6*

**All taco and enchilada entrees include 2 per person.**

### **Brisket Tacos** (GF, DF)

*Slow roasted ancho chile rubbed brisket on corn tortillas. Served with Mexican slaw, local brown rice, jalapeño black beans, chips and salsa.*

**\$16.95**

*24 hour advance notice required*

*Minimum Order of 12*

### **Sour Cream Chicken Enchiladas** (GF)

*Served with local brown rice, pinto beans, chips and salsa.*

**\$14.95**

*Minimum Order of 12*

### **Beef Enchiladas** (GF)

*Served with local brown rice, pinto beans, chips and salsa.*

**\$14.95**

*Minimum Order of 12*

### **Cheese Enchiladas** (V, GF)

*Served with local brown rice, pinto beans, chips and salsa.*

**\$12.95**

*Minimum Order of 12*

# Chicken



## Chicken Fried Chicken

*Chicken breast breaded and fried. Served with cream gravy or jalapeño creamy gravy on the side.*

**\$13.95**

*Minimum Order of 6*

**All chicken entrees served with TWO SIDES, garden salad, homemade yeast rolls and butter.**

## Chicken Bruschetta

*Grilled chicken breast topped with a sauce of fresh local tomato, fresh garlic, fresh basil and white wine. Served with penne pasta and one side.*

**\$13.95**

*Minimum Order of 6*

## Rosemary Roasted Chicken (GF)

*Lightly seasoned chicken breast topped with parmesan.*

**\$13.95**

*Minimum Order of 6*

## Light Herb Chicken (GF, DF)

*Grilled chicken breast with fresh herbs.*

**\$13.95**

*Minimum Order of 6*

## Walnut Crusted Chicken

*Fried walnut crusted chicken breast with honey Dijon sauce on the side.*

**\$13.95**

*Minimum Order of 6*

## Chicken St. Caroline (GF)

*Grilled chicken breast topped with melted mozzarella cheese and white wine mushroom sauce.*

**\$13.95**

*Minimum Order of 6*

## Chicken Madeira (GF)

*Grilled chicken breast topped with a Madeira wine mushroom sauce.*

**\$13.95**

*Minimum Order of 6*

## Lemon Garlic Chicken (GF)

*Chicken breast marinated in Creole mustard and lemon juice, roasted and served with a garlic, white wine, and lemon reduction.*

**\$13.95**

*Minimum Order of 12*

### **Pesto Grilled Chicken (GF)**

*Grilled chicken breast topped with basil pesto.*

**\$15.95**

*Minimum Order of 6*

### **Maple Bourbon Chicken (GF)**

*Grilled chicken breast topped with maple bourbon sauce.*

**\$15.95**

*Minimum Order of 6*

### **Chicken Florentine with Chipotle Cream Sauce**

*Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco. Served with a side of chipotle cream sauce.*

**\$15.95**

*Minimum Order of 12*

### **Fried Chicken**

*(2 pieces per person).*

*Voted best in Dallas by the "Dallas Observer" Marinated chicken, breaded and fried. White, dark or mixed.*

**\$15.95**

*Minimum Order of 12*

### **Fried Chicken Parmesan with Spaghetti Squash**

*Fried parmesan crusted chicken breast topped with melted mozzarella and homemade marinara on the side. Served with steamed spaghetti squash and one side.*

**\$15.95**

*Minimum Order of 12*

### **Roasted Chicken Breast Stuffed with Chiles and Cheese**

*Roasted chicken breast stuffed with poblano chiles, ricotta cheese, breadcrumbs, herbs and spices.*

**\$15.95**

*Minimum Order of 12*

### **Apple Cranberry Stuffed Chicken**

*Roasted chicken breast stuffed with apples, cranberries and walnuts topped with an orange liqueur reduction sauce.*

**\$15.95**

*Minimum Order of 12*

### **Ancho Chicken Kabobs (GF, DF)**

*(2 per person)*

*Grilled ancho marinated chicken kabobs, bell peppers and onions, topped with chimichurri sauce. (Argentinian pesto with parsley and cilantro).*

**\$13.95**

*Minimum Order of 12*



# Beef & Pork



## **Grilled Beef Tenderloin (GF, DF)**

*Seasoned beef tenderloin served with sautéed mushrooms.*

**\$27.95**

*Minimum Order of 6*

**ALL STEAKS WILL BE SERVED MEDIUM RARE TO MEDIUM**  
**All beef/pork entrees served with TWO SIDES, garden salad, homemade yeast rolls and butter.**

## **New York Strip Steak (GF, DF)**

*Grilled New York strip 6 oz. sirloin steak topped with fresh herb butter.*

**\$21.95**

*48 hour advance notice required*

*Minimum Order Of 12*

*Maximum Order Of 120*

## **Local Grass Fed Chopped Steak (GF, DF)**

*Grilled local grass fed ground beef with an ancho chile rub topped with sautéed mushrooms and onions.*

**\$13.95**

*Minimum Order of 6*

## **Local Grass Fed Meat Loaf (GF)**

*Served with tomato sauce, grated cheddar cheese and scallions or a mushroom sauce.*

**\$13.95**

*Minimum Order of 6*

## **Ancho Beef Kabobs (GF, DF)**

*(2 per person)*

*Grilled ancho marinated beef fajita kabobs, bell peppers, and onions topped with chimichurri sauce (Argentinian pesto with parsley & cilantro).*

**\$16.95**

*Minimum Order of 12*





**Grilled Pork Tenderloin  
with Maple Bourbon Sauce**

**Grilled Pork Tenderloin (GF)**

*Sliced pork tenderloin grilled and topped with seasoned butter or a maple bourbon sauce.*

**\$14.95**

*Minimum Order of 6*

**Pot Roast**

*Choice inside round, slow cooked with carrots and onions. Served with our creamy horseradish sauce on the side.*

**\$14.95**

*Minimum Order of 6*

**Roasted Ancho Chile Brisket (GF, DF)**

*Brisket slow roasted with ancho chile rub, red wine, fresh garlic, poblanos and cilantro.*

**\$16.95**

*24 hour advance notice required*

*Minimum Order of 12*

# Veggies & Sides



## Fresh Side Dishes

\$3 per serving

Minimum order of 6 unless otherwise noted. \*Notates \$1 upcharge.

- |   |  |
|---|--|
| <b>Mashed Potatoes</b> (GF, V)  | <b>Steamed Broccoli</b> (GF, V)  |
| <b>Garlic Mashed Potatoes</b> (GF, V)   | <b>Steamed Asparagus</b> (GF, V)   |
| <b>Baked Sweet Potato Half</b> (GF, DF, V)  | <b>Steamed Green Beans</b> (GF, V)   |
| <b>*Sweet Potato Casserole w/<br/>Marshmallows and Walnuts</b> (V)  | <b>*Broccoli Rice Casserole</b> (V)<br><i>Minimum Order Of 12</i>  |
| <b>Oven Roasted New Potatoes</b> (GF, DF, V)  | <b>Grilled Mixed Vegetables</b> (GF, V)<br><i>Grilled yellow squash, zucchini,<br/>carrots &amp; onions seasoned with salt,<br/>pepper, garlic &amp; olive oil</i> |
| <b>*Potatoes Au Gratin</b> (GF, V)  | <b>Steamed Broccoli w/Butter<br/>&amp; Lemon Zest</b> (GF, V)  |
| <b>Herb New Potatoes</b> (GF, V)<br><i>Steamed new potatoes, butter,<br/>fresh dill, thyme &amp; parsley</i>            | <b>Steamed Green Beans with Toasted<br/>Almonds</b> (GF, V)  |
| <b>*Cornbread Stuffing with Sausage</b><br><i>No sausage available upon request</i>                                     | <b>Sautéed Green Beans with Sundried<br/>Tomatoes</b> (GF, V)  |
| <b>Buttered Corn</b> (GF, V)  | <b>Steamed Medley of Green Beans,<br/>Carrots &amp; Corn</b> (GF, V)   |
| <b>Macaroni &amp; Cheese</b> (V)  | <b>Steamed Medley of Broccoli,<br/>Cauliflower, Carrots &amp; Squash</b> (GF, V)   |
| <b>Wild Rice Blend</b> (GF, V)  | <b>Roasted Butternut Squash</b> (GF, V)  |
| <b>Local Brown Rice</b> (GF, V)   | <b>Steamed Spaghetti Squash</b> (GF, V)  |
| <b>Garden Rice</b> (GF)<br><i>White rice, chicken stock,<br/>carrots &amp; green peas</i><br><i>Minimum Order Of 12</i> | <b>Roasted Mediterranean Style Mixed<br/>Squash</b> (GF, V)<br><i>Roasted mixed squash with tomatoes, onions,<br/>balsamic vinegar &amp; parmesan cheese</i>       |
| <b>Pinto Beans</b> (GF, V, DF)  |  |
| <b>Black Eyed Peas</b> (GF, V)  |  |
| <b>Jalapeño Black Beans</b> (GF, V, DF)   |  |
| <b>Steamed Spinach</b> (GF, V)  |  |

## Gravies

\$1.50

Homemade Traditional Cream Gravy, Jalapeno Cream Gravy or Brown Gravy

# Hot Hors D'oeuvres



## **Bacon Wrapped Shrimp**

with Jalapeño (GF, DF)

**\$2.95 per piece**

*12 piece minimum*

## **Walnut Crusted Chicken Skewers**

*Served with honey mustard dipping sauce.*

**\$2.95 per piece**

*12 piece minimum*

## **Hand-Breaded Chicken Tenders**

*Served with cream gravy or ranch dressing.*

**\$2.95 per piece**

*12 piece minimum*

## **Grilled Chicken Pesto Flatbread**

*Flatbread topped with basil pesto, grilled chicken, mozzarella, fresh basil and sun-dried tomatoes.*

**\$2.95 each piece**

*8 piece minimum*

## **Fried Chicken Quesadillas \$2.95**

*Chicken, cream cheese, mozzarella cheese, red bell pepper, red onions and cilantro rolled in a flour tortilla. Served with homemade salsa.*

*12 piece minimum*

## **Homemade Meatballs (GF, DF)**

*Beef and pork meatballs served in a sweet and tangy sauce.*

**\$1.95 per piece**

*12 piece minimum*

## **Mini Bacon Wrapped Meatloaf (GF)**

*Our homemade grass-fed meat loaf wrapped in bacon and topped with a dollop of garlic mashed potatoes.*

**\$2.95 each piece**

*12 piece minimum*



**Grilled Vegetable Feta Flatbread (V)**

*Herbed flatbread with fresh grilled vegetables, tomato pesto, feta and mozzarella.*

**\$2.95 each piece**

*8 piece minimum*

**Homemade Crab Cakes**

*Served with remoulade sauce on the side.*

**\$3.50 per piece**

*12 piece minimum*

**Crab Rolls**

*Tortillas stuffed with crab meat and served with homemade salsa on the side.*

**\$2.95 per piece**

*12 piece minimum*

**Mini Twice Baked Potatoes (GF)**

*Twice baked new potatoes stuffed with cheddar, sour cream and bacon.*

**\$1.95 each piece**

*12 piece minimum*

**Homemade Mini Quiche**

*Veggie or Spinach, Bacon & Mushroom*

**\$1.95 each piece**

*12 piece minimum*



**Mushroom Caps (GF, V)**

*Mushrooms with artichoke stuffing and Parmesan cheese.*

**\$1.95 per piece**

*12 piece minimum*

# Cold Hors D'oeuvres

## Assorted Cocktail Sandwiches

*Chicken salad, cucumber & mozzarella, pesto chicken & mozzarella, turkey & swiss, ham & cheddar or roast beef & cheddar. Served with lettuce on potato sliders. Condiments served on the side.*

**\$3.50 each piece**

*12 piece minimum*



## Housemade Pimento Cheese Baguette (V)

*Grilled baguette slice topped with pimento cheese and fresh basil leaf. Drizzled with balsamic reduction.*

**\$1.95 each piece**

*12 piece minimum*

## Smoked Salmon Baguettes

*White wine, dill cream cheese and smoked salmon topped with fresh dill and capers on garlic crostini.*

**\$2.95 each piece**

*12 piece minimum*

## Beef Tenderloin Cocktail Sandwiches

*Served on potato slider with lettuce and creamy horseradish sauce.*

**\$5.95 each piece**

*12 piece minimum*

## Raspberry Chipotle Chicken Roulade

*Grilled chicken, raspberry chipotle cream cheese and fresh bell peppers rolled in a flour tortilla and sliced.*

**\$2.95 each piece**

*12 piece minimum*

## Steamed Cocktail Shrimp (GF, DF)

*Served with traditional cocktail sauce and lemon wedges.*

**\$1.95 each piece**

*12 piece minimum*





**Bruschetta (V, DF)**

*Diced tomato, fresh basil, red onion and balsamic vinaigrette served on toasted baguette.*

**\$1.95 each piece**

*12 piece minimum*

**Baked Brie Crostini (V)**

*Brie wedge on toasted baguette topped with praline sauce and fresh strawberry.*

**\$1.95 each piece**

*12 piece minimum*

**Beef Tenderloin Crostini**

*Grilled beef tenderloin and horseradish cream cheese served on toasted baguette.*

**\$3.95 each piece**

*12 piece minimum*

**Chicken Tostada (GF, DF)**

*Black beans, grilled chicken, guacamole and pico de gallo with cilantro garnish on miniature tostada.*

**\$2.95 each piece**

*12 piece minimum*

**Classic Deviled Eggs (GF)**

*Mayo & sweet pickle relish garnished with paprika.*

**\$2.50 each piece**

*12 piece minimum*



**Blue Cheese & Bacon Deviled Eggs (GF)**

*Topped with crumbled bacon & Blue cheese.*

**\$2.50 each piece**

*12 piece minimum*



**Fruit & Cheese Tray**

**Fruit & Cheese Tray (v)**

*Smoked gouda, pepper jack, cheddar and Swiss cheese, fresh seasonal fruit and served with crackers.*

**Small (serves 15-30 guests) — \$75.00**

**Medium (serves 30-60 guest) — \$110.00**

**Large (serves 60-90 guests) — \$165.00**

**Cheese Tray (v)**

*Smoked gouda, pepper jack, cheddar and Swiss cheese. Served with crackers.*

**Small (serves 15-30 guests) — \$65.00**

**Medium (serves 30-60 guest) — \$90.00**

**Large (serves 60-90 guests) — \$125.00**



## Charcuterie Board

Assorted cured meats, cheeses, various garnishes and assorted crackers.

**\$175**

*Approximately 50 servings*

## Fresh Vegetable Crudites (V, VG optional)

Carrots, broccoli, cauliflower, celery and seasonal vegetables. Served with choice of cucumber, blue cheese or ranch dressing.

**Small** (serves 15-30 guests) — **\$50.00**

**Medium** (serves 30-60 guest) — **\$75.00**

**Large** (serves 60-90 guests) — **\$100.00**

## Fruit Tray (V, VG)

Fresh seasonal fruit.

**Small** (serves 15-30 guests) — **\$40.00**

**Medium** (serves 30-60 guest) — **\$65.00**

**Large** (serves 60-90 guests) — **\$85.00**

## Fresh Vegetable Crudites



# Homemade Dips



Spinach Dip



Southwest Corn Dip



Artichoke Dip

## Homemade Tortilla Chips and Salsa (GF, DF, V)

**\$1.95 per person**

## Hot Queso (V)

*With peppers, onions and jalapeños.  
Served with chips.*

**\$3.50 per person**

*Minimum order of 6*

## Homemade Guacamole (GF, DF, V)

*Served with homemade tortilla chips.*

**\$3.50 per person**

*Minimum order of 6*

## Hummus (GF, DF, V)

*Served with pita chips.*

**\$3.00 per person**

*Minimum order of 6*

## Pimento Cheese Dip (V)

*Served with assorted crackers.*

**\$3.00 per person**

*Minimum order of 6*

## Spinach Dip (GF, V)

*Made with spinach, red bell pepper, scallions,  
water chestnuts, sour cream, and mayo.  
Served warm or cold with crackers.*

**\$3.00 per person**

*Minimum order of 6*

## Artichoke Dip (GF, V)

*Made with artichoke hearts, scallions, red  
bell pepper, parmesan cheese, and mayo.  
Served warm or cold with sliced baguettes.*

**\$3.00 per person**

*Minimum order of 6*

## Southwest Corn Dip (GF, V)

*Made with whole kernel corn, cheddar  
cheese, green chilies, scallions, jalapeño  
peppers and cilantro. Served warm or cold  
with tortilla chips.*

**\$3.00 per person**

*Minimum order of 6*

# Cookies, Bars, & Snacks



## Homemade Assorted Cookies

**\$1.50 each**

*Snickerdoodle, Chocolate Chip  
Chocolate Chocolate Chip  
Sugar Cookie, M&M Cookie  
Oatmeal Raisin*

*6 piece minimum*

*Ask about our Holiday Sugar Cookies!*

## Walnut Pumpkin Spice Cake Squares

*With cream cheese frosting*

**\$1.95 each**

*24 hour advance notice required  
12 piece minimum*

## Assorted Dessert Bars

**\$1.95 each**

*Brownies  
Lemon Bars  
Hello Dollies  
Texas Crunch  
Chocolate Mint Bars  
Chocolate Chip Blondies  
Texas Chocolate Walnut Cake Squares*

## Specialty Sweets

**\$1.95 each**

*Chocolate Fantasy Fudge (GF)  
6 piece minimum*

*Chocolate Dipped Strawberries (GF)  
6 piece minimum*

## Texas Crunch

*Mini marshmallows, pretzels, peanuts, corn  
chex, tossed in white chocolate drizzled with  
dark chocolate.*

**\$2.95 per person**

*2 oz. portion per person  
Minimum order of 6*

## Celebration Trail Mix

*Peanuts, sunflower seeds,  
raisins, chocolate chips,  
Chex Mix™, Cheerios™  
and Goldfish™.*

**\$2.50 per person**

*2 oz. portion per person  
Minimum order of 6*



# Pies, Cakes & Cobblers



## Coconut Cream Pie (8")

**\$22.00** (serves 8)

## Pies & Cobblers

### Chocolate Cream Pie (8")

**\$22.00** (serves 8)

### Homemade Key Lime Pie (8")

**\$22.00** (serves 8)

*48 hour advance notice required*

### Homemade Pies (10")

*Pecan, Pumpkin, Apple, Pumpkin/Pecan*

**\$24.00** (serves 8-10)

### Apple Crisp with Almonds

**\$45.00** (serves 12-16)

### Homemade Cobbler

*Peach or Cherry*

**\$45.00** (serves 12-16)

### Homemade Bread Pudding

*With Texas Rum Sauce*

**\$45.00/pan** (serves 12-16)

### Fresh Strawberry Shortcake

**BUILD YOUR OWN**

*Homemade sponge cake, fresh strawberries, fresh strawberry sauce & homemade whipped cream*

**\$60.00** (serves 16)

## Celebration Cakes *48-hour notice required for all cakes*

### Chocolate Cake

**8" Round Cake** (Serves 12-16)

**\$35.00**

**9" x 13" Pan - Double Layer** (serves 18-24)

**\$50.00**

### Cipri's Homemade Carrot Cake

*8" Two layer carrot cake made with fresh carrots, walnuts & cream cheese frosting.*

**\$50.00** (serves 14-16 slices)

### Texas Walnut Cake

*Cinnamon chocolate cake with walnut praline frosting.*

**8" Round Cake** (serves 12-16)

**\$40.00**

**9" x 13" Pan - Double Layer** (serves 18-24)

**\$50.00**

### Walnut Pumpkin Spice Cake

*With cream cheese frosting*

**9" x 13" Pan - Double Layer** (serves 18-24)

**\$50.00**

# Beverages



## **Assorted Bottled Juices**

**\$1.75**

## **Assorted Canned Sodas**

**\$1.50**

## **Bottled Water**

**\$1.50**

## **Freshly Brewed Coffee, Coffee Box**

**\$15.00**

*(serves 10, includes creamer & sweeteners)*

## **Freshly Brewed Decaf Coffee, Coffee Box**

**\$15.00**

*(serves 10, includes creamer & sweeteners)*

## **Brewed Unsweet Iced Tea**

**\$10.00/gallon**

*(serves 20, includes lemons & sweeteners)*

## **Sweet Tea**

**\$10.00/gallon**

*(serves 20, includes lemons)*

## **Fresh Lemonade**

**\$18.00/gallon**

*(serves 20)*

## **Arnold Palmer**

*(1/4 Lemonade, 3/4 Unsweet Iced Tea)*

**\$14.00/gallon**

*(serves 20)*

## **Fresh Squeezed Orange Juice**

**\$20.00/gallon**

*(serves 24)*

## Frequently Asked Questions:

### **What is included with my delivery order?**

*All orders include paper products and setup unless requested otherwise. If paper products and setup are needed, a service fee of 10% is added to each order. If paper products and setup are not needed, please notify our sales team and the service fee can be adjusted.*

### **Does the service fee or the delivery fee go to the driver?**

*No, the driver does not receive any portion of the service fee or the delivery fee.*

### **How can I add a gratuity for my driver?**

*A gratuity may be added prior to delivery and included in the order invoice. Or, a gratuity may be added at the time of delivery; however, this will result in a second and separate authorization from the order invoice.*

### **Are minimum quantities required on menu items?**

*Most of our hot entrees and sides have minimums of 6 or 12. Please be sure to read the fine print listed on each item. Once the minimum quantity of a particular item has been met, the rest of the order can be placed as needed.*

### **I need staff and bar service for my event. Can you provide that?**

*We can provide servers and TABC certified bartenders based on availability. There is a 6-hour minimum for servers and bartenders, however this may vary based on details of the event. We do not provide alcohol for any events; this is required by the customer to supply.*

### **I need chinaware and glassware for my event. Is that available to rent?**

*We do offer rentals for up to 150 guests for staffed events only. To inquire about selections, please reach out to our sales team.*

### **Can we accept ACH payments?**

*We are not equipped to accept ACH payments. We accept all major credit cards. If you would like to pay by check, we can provide the contact to our accounting team. From there, qualification for a business account would be determined and notification would be given.*

### **Can I order off the catering menu and pick it up?**

*Yes, you may order off the catering menu for next day pick-up at the Restaurant.*



# Let's do this!

## *Special event? Corporate luncheon? Family gathering?*

No matter what the occasion, Celebration Catering serves up some of the best food in the Southwest. With over 30 years of experience, we're one of the largest caterers in the Dallas area, proudly serving over 250 companies. We offer everything from full-service, simple delivery and set-up, to linens and place settings. Celebration Catering will make your event planning easy and hassle free.

Corporate catering extends beyond just delivering food. Our willingness to accommodate all of our clients' needs is what sets us apart. This is reflected in timely correspondence through emails, phone calls, and our attention to detail throughout the entire planning process. Ask any of our previous clients or other vendors we work with – Celebration Catering is organized, on-time, and delicious!

Our social catering offers exceptional service, bartending, and rental coordination for weddings and events throughout the DFW area. Our team is staffed by friendly, professional, and experienced individuals. They are truly invested in making every event we cater a success, and in making sure that every guest feels taken care of. They love what they do, and they love each other! We understand that the fun, thoughtful energy they bring to events is picked up on by guests and ensures everyone has an incredible time. We are dedicated to helping bring your vision to life!

# Our History



**Celebration Restaurant** was founded by Ed Lowe on March 2nd, 1971. The building was made of stone, wood and copper, which are elements still incorporated into our architectural features today. As a young hippie about to embark on a new adventure, he learned the inner workings of a restaurant and running a business very quickly.

Ed wanted to serve good food to good people in a comfortable atmosphere. With lines out the door, customers continued to visit, including former Dallas Cowboys and ZZ Top. Most of our customers were on a first name basis, and were happy to wait almost two hours to be seated while they sat out underneath the trees on the porch or shopped in the leather shop.

Customers who have been dining at Celebration since day one remember the leather shop that was connected to the restaurant. Customers shopped for jackets, belts, boots, handbags and other items. After gaining success at the leather shop, Celebration Leather was opened in Prestonwood Mall, featuring many of the same pieces. Ed and several others made our original leather menus that hang in the restaurant today.

Our commitment to fresh and local products began back in the 70's, making us Dallas' original farm-to-table restaurant. Every Saturday morning, we'd meet up with farmers at the Farmers Market for fresh vegetables. Celebration became a part of the evolving neighborhood throughout the years. Back then, you could drive down Lovers Lane and hear BB King's brother having a jam session for the whole neighborhood to hear!

We added two old houses, a full-service bar, and a wonderful patio complete with a stone fireplace and fountain to the original restaurant over the years. Celebration is a Dallas favorite where our friends and customers enjoy freshly prepared and seasonal food. As Celebration enjoyed success over the years, we discovered a demand for the same great food and service off-site. In 1994, **Celebration Catering** began. Whether for corporate meetings or lunch service, school lunches, receptions, or special events, Celebration has the ability to meet your catering needs no matter the occasion. Next door to the restaurant, **Celebration Market** was opened for 24 years serving customers on-the-go. When we realized we could streamline our offerings in the Restaurant and Catering, we decided to close the Market storefront. Whether you're picking up or dining in, we have many of the Market favorites offered in the Restaurant and Catering.

Many of our partners have worked here for five years or longer. It is because of them that we are able to continue serving you. The family-like environment within our team has been referred to as a 'Cheers' type atmosphere - where everyone knows your name!

As Celebration celebrates many years of serving delicious, affordable, locally sourced food, we want to thank our friends and customers for your loving and loyal support!