



Serving Dallas Since 1971



Catering Menu

celebrationcatering.com • 214-351-2456

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Ordering Information

Ordering

Orders can be placed online at www.celebrationcatering.com or by phone at 214-351-2456. We have catering specialists available to assist you Monday-Friday from 8:30 a.m.-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 Fee

10-person and \$150 food minimum. Delivery fee is determined by location and starts at \$30. Special delivery charges may apply for locations outside of our delivery area.

10% Service Fee

All orders include paper products and setup unless requested otherwise. If paper products and setup are not needed, please notify our sales team and the service fee can be adjusted. Our driver does not receive any portion of the service fee or the delivery fee.

Catering Services

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

Upon request, we 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.

Payment

We accept all major credit cards, mobile wallets like Apple Pay, Google Pay and Samsung Pay, prepaid credit cards and Celebration Restaurant & Catering gift cards.

Pick Up

You may order off the catering menu for next day pick-up at the Restaurant.

Cancellations

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

Prices are subject to change without notice.

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

Breakfast



All breakfast orders require a 10 person minimum order.

Breakfast Tacos **(GF optional)**

2 per person

Served with homemade salsa.

Black Bean & Bell Pepper **(VG)**

Egg, Cheese & Potato

Egg, Cheese & Sausage

Egg, Cheese & Bacon

\$9

Homemade Quiche

\$36

9-inch quiche, serves 8 pieces

Choose one:

Spinach, Mushroom & Smoked Gouda

Cheddar & Bacon

Hashbrown Casserole

\$34

Half pan, serves 12

Shredded potato, sour cream,

blend of cheeses and fresh scallions

Breakfast Sandwich **(GF optional)**

\$10

2 per person

Served on toasted mini croissants

Choose one or variety:

Egg & Cheese

Egg, Cheese & Sausage

Egg, Cheese & Bacon

A La Carte

	Half Dozen	Dozen
Biscuit & Cream Gravy	\$13	\$24
Yogurt, Berries, & Granola	\$32	\$60
Assorted Bagels	\$21	\$40
Banana Nut Bread	\$13	\$24
Assorted Mini Muffins	\$4	\$8
Assorted Fruit Danish	\$13	\$24

	For 10	For 20
Seasonal Fresh Fruit Salad	\$32	\$60

Celebration Breakfast

Includes

- Smokey Bacon
- Breakfast Sausage
- Scrambled Eggs
- Hash Brown Casserole
- Biscuits, Butter, & Jelly

\$15 per person

Salads



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.

\$17

Salads & sandwiches are mix and match and require a 10 person minimum order.

Avocado Black Bean Salad (V) \$12

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

Southwest Cobb Salad \$12

Fresh garden salad topped with bleu cheese, bacon bits, hard-boiled egg, tomatoes, cilantro and grilled corn. Served with jalapeño ranch dressing.

Taco Salad (GF) \$14

Seasoned ground beef, diced tomatoes, scallions, black olives, pinto beans, cheddar cheese, and sour cream on leaf lettuce. Served with ranch dressing.

Classic Caesar Salad \$12

Chopped romaine lettuce, croutons, and parmesan cheese. Served with creamy Caesar dressing.

Spinach Salad (GF) \$13

Fresh spinach, chopped bacon, fresh mushrooms, hard boiled eggs and tomatoes. Served with balsamic vinaigrette.

Quinoa Avocado Kale Salad (GF, DF, V, VG) \$12

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

Celebration Garden Salad (GF, DF, V, VG) \$5

Chopped green leaf lettuce, tomatoes, cucumber, radish and shaved carrots. Served with your choice of two dressings.

Add Protein:

6 oz. Grilled Chicken \$7

6 oz. Grilled Salmon \$14

Homemade Dressings (GF)

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

Sandwiches



Avocado Sandwich (V)

Avocado, provolone, spinach, tomatoes, red pepper, sprouts, and red onion on nine grain bread, served with sun-dried tomato aioli

Sandwiches are available as a Basic or Deluxe Box

Basic Box | \$13: sandwich, potato chips, & cookie

Deluxe Box | \$16: sandwich, pasta salad, fresh fruit, potato chips, & cookie

Sandwich Only | \$10 **Gluten free bread: Add \$1.00**

California Club

Grilled sliced chicken breast, avocado, tomato, spinach and pepper jack cheese on nine grain bread

Italian Turkey Sandwich

Sliced turkey, mozzarella, spinach, tomato on ciabatta, served with balsamic and olive oil

Turkey Bacon Ciabatta

Smoked turkey, bacon, smoked Gouda, red onion, lettuce and tomato on ciabatta, served with sun-dried tomato aioli

Mediterranean Chicken

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

Traditional Club

Ham, turkey, Swiss, bacon, cheddar, lettuce and tomato on sourdough

Chicken Caesar Wrap

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

Turkey & Swiss

Lettuce & tomato on sourdough

Ham & Cheddar

Lettuce and tomato on sourdough

Chicken Salad

All white meat chicken salad, lettuce, tomato on two mini croissant sliders

Beef Fajita Wrap

Marinated skirt steak, bell peppers, lettuce, monterey jack cheese, jalapeño ranch in a spinach tortilla

Build Your Own



Fajita & taco bar includes two fajitas/tacos per person with a minimum order of 10.

Fajita Bar

Served with Mexican rice, black beans, sour cream, cheddar cheese, pico de gallo, flour tortillas, chips and salsa.

Chicken \$18 Beef \$24

Combo \$23 Shrimp \$22

Seasonal Veggie \$15

Taco Bar

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

\$18

Baked Potato Bar

Baked potato, cheddar cheese, crumbled bacon, sour cream, scallions, and butter.

\$14

Add Beef Chili \$3

Add Chopped Chicken \$3

Homemade Dips



House Made Salsa (GF, DF, V)

Served with chips

For 10

\$20

For 20

\$38

Queso (V)

With peppers, onions and jalapeños. Served with chips

\$40

\$76

Fresh Guacamole

Served with chips

\$40

\$76

Southwest Corn Dip (GF, V)

Made with whole kernel corn, cheddar cheese, green chilies, scallions, jalapeño peppers and cilantro. Served with chips

\$30

\$57

Hummus (GF, DF, V)

Served with Naan Bread

\$30

\$57

Spinach & Artichoke Dip (GF, V)

Choice of warm or cold. Served with toasted crostini

\$40

\$76

Bruschetta

Diced tomato, basil, red onion and balsamic vinaigrette. Served with toasted crostini

\$20

\$38

Boards & Trays



Boards & Trays are offered in 2 sizes

	For 15	For 30
Fruit & Cheese Tray Smoked gouda, pepper jack, cheddar and Swiss cheese, fresh seasonal fruit and served with crackers.	\$75	\$140
Fruit Tray Fresh seasonal fruit.	\$45	\$85
Fresh Vegetable Crudite Carrots, broccoli, cauliflower, celery and seasonal vegetables. Served with choice of cucumber, blue cheese or ranch dressing. <i>Substitute Hummus for Dressing</i>	\$55 \$12	\$100 \$20
Cheese Tray Smoked gouda, pepper jack, cheddar and Swiss cheese. Served with crackers	\$85	\$165
Charcuterie Board Assorted cured meats, cheeses, various garnishes and assorted crackers.	\$100	\$190

Appetizers



Bacon Wrapped Shrimp with Jalapeño (GF, DF)
\$37

All appetizers are sold by the dozen

Crab Cakes Remoulade sauce	\$42
Cocktail Shrimp (GF) Traditional cocktail sauce & lemons	\$37
Walnut Crusted Chicken Skewers Served with honey mustard	\$35
Hand-Breaded Chicken Tenders Ranch dressing or cream gravy	\$36
Meatballs Beef meatballs with marinara sauce	\$24
Mushroom Caps (GF, V) Mushrooms with artichoke stuffing and Parmesan cheese	\$24
Mini Twice Baked Potatoes (GF) Twice baked new potatoes stuffed with cheddar, sour cream and bacon.	\$24
Baked Brie Crostini Brie wedge on toasted baguette topped with caramel sauce and fresh strawberries.	\$30
Beef Tenderloin Crostini Grilled beef tenderloin and horseradish cream cheese served on toasted baguette.	\$40
Bleu Cheese & Bacon Deviled Eggs (GF) Topped with crumbled bacon & bleu cheese	\$30
Traditional Deviled Eggs Mayo and sweet pickle relish	\$30
Beef Tenderloin Cocktail Sandwiches Served on potato slider bun with lettuce. Creamy horseradish sauce served on the side	\$72
Mini Cocktail Sandwiches Served on potato roll. <i>Choose three: Chicken salad, cucumber & mozzarella, pesto chicken & mozzarella, turkey & swiss, ham & cheddar</i>	\$52

Entrees



Chicken Fried Chicken



Fresh Vegetable Lasagna

All entrees are a-la-carte with a minimum 10 person order, except lasagna, which is only sold by the half pan.

All steaks will be served medium rare to medium

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| Grilled Rosemary Salmon (GF) \$20
<i>Grilled with fresh rosemary & thyme, garlic and olive oil.</i> | Chicken St. Caroline (GF) \$14
<i>Grilled chicken breast topped with melted mozzarella cheese and white wine mushroom sauce.</i> |
| House Penne Pasta \$12
<i>Topped with a light pepper cream sauce</i>
<i>Add Grilled Chicken \$5</i>
<i>Add Garlic Shrimp \$9</i> | Rosemary Roasted Chicken (GF) \$14
<i>Lightly seasoned chicken breast topped with parmesan.</i> |
| Lasagna Serves 9 - 12 \$90
<i>Italian Sausage</i>
<i>Fresh Vegetable</i>
<i>Artichoke Chicken</i> | Chicken Florentine \$14
<i>Roasted chicken breast stuffed with fresh spinach and local epazote/chili queso banco. Served with a side of chipotle cream sauce.</i> |
| Spaghetti (GF) \$13
<i>Marinara sauce with basil, oregano and mushrooms.</i>
<i>Add Meatballs \$2</i>
<i>Substitute Meat Sauce \$2</i> | Apple Cranberry Chicken \$14
<i>Roasted chicken breast stuffed with apples, cranberries and walnuts topped with an orange liqueur reduction sauce.</i> |
| King Ranch Casserole \$13
<i>Corn tortillas, cheddar, mozzarella, chicken, poblano peppers and cream sauce garnished with black olives.</i> | Maple Bourbon Chicken (GF) \$14
<i>Grilled chicken breast topped with maple bourbon sauce.</i> |
| Chicken Fried Chicken \$14
<i>Chicken breast, breaded and fried, served with cream gravy or jalapeño cream gravy.</i> | Pesto Grilled Chicken (GF) \$14
<i>Grilled chicken breast topped with basil pesto.</i> |
| | Lemon Garlic Chicken (GF) \$14
<i>Chicken breast marinated in Creole mustard and lemon juice, roasted and served with a garlic, white wine, and lemon reduction.</i> |

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| Ancho Chicken Kabobs (GF) \$14
<i>2 per person. Grilled ancho marinated chicken kabobs, bell peppers and onions, topped with chimichurri sauce.</i> | Grilled Pork Tenderloin (GF) \$15
<i>Sliced pork tenderloin grilled and topped with seasoned butter or maple bourbon sauce.</i> |
| Grilled Beef Tenderloin (GF, DF) \$32
<i>Seasoned beef tenderloin served with sautéed mushrooms.</i> | Pot Roast \$16
<i>Choice inside round, slow cooked with carrots and onions until tender. Served with our creamy horseradish sauce.</i> |
| Meat Loaf \$14
<i>Served with tomato sauce, grated cheddar cheese and scallions or mushroom sauce.</i> | Ancho Beef Kabob (GF) \$16
<i>2 per person. Grilled ancho marinated beef fajita kabobs, bell peppers, and onions, topped with chimichurri sauce.</i> |



Grilled Beef Tenderloin

Sides

\$3 per person or \$30 minimum

Sides are served at a per person price with a minimum of 10 per side

Vegetables

Buttered Corn (GF, V)

Pinto Beans (GF, V, DF)

Black Beans (GF, V, DF)

Steamed Broccoli (GF, V)

Broccoli with Butter & Lemon Zest (GF, V)

Steamed Green Beans (GF, V)

Green Beans with Toasted Almonds (GF, V)

Sautéed Green Beans with Sun-dried

Tomatoes (GF, V)

Grilled Mixed Vegetables (GF, V)

Steamed Medley of Green Beans,

Carrots & Corn (GF, V)

Steamed Medley of Broccoli,

Cauliflower, Carrots & Squash (GF, V)

Gravies

\$2 per person or \$20 minimum

Gravy is served at a per person price
with a minimum of 10 people

Homemade Traditional Cream Gravy

Jalapeño Cream Gravy

Brown Gravy

Starches

Mashed Potatoes (GF, V)

Garlic Mashed Potatoes (GF, V)

Potatoes Au Gratin \$2 upcharge (GF, V)

Fresh Herb New Potatoes (GF, V)

Steamed new potatoes, butter,
fresh dill, thyme & parsley

Macaroni & Cheese (V)

Wild Rice Blend

Mexican Rice (GF)

Breads

By the Dozen

Yeast Rolls \$8

Pumpkin Muffins \$8

Blueberry Muffins \$8

Southwest Cornbread \$10

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



Sweets



Coconut Cream Pie

Assorted Cookies & Dessert Bars \$25

Sold by the dozen - Choose up to three

- Snickerdoodle
- Chocolate Chip
- Sugar Cookie
- M&M Cookie
- Oatmeal Raisin
- Brownies
- Lemon Bars
- Hello Dollies
- Chocolate Mint Bars
- Chocolate Cake Squares
- Chocolate Chip Blondies

Ask about our Holiday Sugar Cookies!

Chocolate Fudge (GF) \$24

Sold by the dozen

Texas Crunch \$13/\$25

*10 ounce or 20 ounce
Mini marshmallows, pretzels,
peanuts, corn chex, tossed in
white chocolate drizzled with
dark chocolate.*

Walnut Pumpkin Spice Cake Squares \$24

Sold by the dozen

Cobbler \$46

*Serves 12
Peach or Cherry*

Apple Crisp with Almonds \$45

Serves 12

Bread Pudding \$46

*Serves 12
With walnuts & rum sauce*

Chocolate Cake \$31

*8" Round Cake
Serves 16
9" x 13" Pan - Double Layer
Serves 24*

Cipri's Carrot Cake \$46

*Serves 16
8" Two layer carrot cake made with fresh
carrots, walnuts & cream cheese frosting.*

Texas Walnut Cake \$36

*Cinnamon chocolate cake
with walnut praline frosting.
8" Round Cake
Serves 16
9" x 13" Pan - Double Layer
Serves 24*

Walnut Pumpkin Spice Cake \$52

*With cream cheese frosting
9" x 13" Pan - Double Layer
Serves 24*

Pies (8") \$24

*Serves 8, includes whipped cream
Chocolate Cream Pie
Key Lime Pie
Coconut Cream Pie*

Pies (10") \$26

*Serves 10, includes whipped cream
Pecan
Pumpkin
Apple
Pumpkin/Pecan*



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!

Contact:

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