

Celebrations

2024 Catering Policies & Prices



- There is a 50-guest minimum for all menu items unless previously discussed with Celebrations
 - Prices listed are based per guest
 - Celebrations require all catered food to be served by our employees.
 - Additional staff will be added as needed per event
 - Prices include standard clear, disposable plates, cutlery, cups, and white napkins. If specialty guests' dishes are requested prices will be adjusted accordingly. China service is available for an additional charge
 - Initial proposals given by Celebrations are based on initial information given and are not considered final pricing. Any changes in guest count, menu, venue, time frame or date may increase pricing.
 - Catering prices include all buffet serving dishes, platters, chafing dishes, drink containers etc. needed to display and serve buffet menus.
 - Prices do not include labor for serving, buffet hostess, clearing or clean-up of guest's tables or buffet. This cost will be estimated once a menu has been chosen.
 - All food will be taxed at the Utah Sales Tax, which is 8.5%.
 - We follow the same guidelines that local catering companies follow.
- Due to the possibility of temperature abuse in transporting food, it is highly discouraged and even disallowed that any food be taken home by anyone other than the delivering caterer. The only exception of a menu item designed as a take home gift from the bridal party i.e., Candy Buffet.
- To maintain a full and beautiful display of your buffet, additional food may be displayed which is over and above the guaranteed guest count. Display food is not to be taken home by the wedding party.
 - In the case that the guest count exceeds the expected number of guests anticipated, you will be notified before preparing additional food which would result in increased costs.
 - If there is a menu item, you would like to request that is not listed on the catering menu please contact me.
 - Costs outlined in the bid may increase due to inflation. I will contact you will contact you if there is an increase.

**All outstanding balances need to be paid in full, to Kimberly Roy,
NO LESS THAN seven days prior to your scheduled event.**

~ *Hors d'oeuvres* ~

Hors d'oeuvres: \$2.50 per guest

- Artichoke/Spinach Dip served warm or chilled with assorted breads or crackers
- Assorted domestic cheeses and crackers
- Bruschetta-choice of 2 toppings
- Fruit Kabobs (strawberry, pineapple, grapes, blueberry) served with fruit dip
- Marinated Meatballs (3) served on skewer sticks or in silver cups
- Razorback Garden Salsa and chips
- Tortellini Kabob-Tortellini, cheese cube and grape tomato

Hors d'oeuvres: \$3.00 per guest

- Mini Chocolate Mousse with fresh whipped cream and grated chocolate
- Mini Panna Cotta topped with mixed berries
- Perfect bite tarts (vanilla or chocolate filling, fresh whipped cream dollop)
- Seasonal Fresh Fruit served with creamy fruit dip

~ *Drinks* ~

Cold Drinks \$1.30 for 9oz, \$1.50 for 12 oz per guest

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| • Apple Sparkle | • Strawberry Lemonade |
| • Bottled Water | • White Grape Sparkle |
| • Chocolate Milk | • Orange Juice |
| • Cranberry Sparkle | • Party Punch |
| • Lemonade | • Pink Sparkle |
| • Milk | • Raspberry Lemonade |

Hot Drinks: \$3.00 per guest (includes 9 oz. insulated cup)

- Holiday Wassail - Can be served in European style porcelain mug for additional \$0.50
- Hot Almond Punch

- Hot Chocolate with 2 toppings. (Each additional topping .50)

Italian Sodas: \$4.00 per guest (includes 12 oz. cup, lid, and straw)

- Strawberry, Raspberry Peach, Vanilla, Lime, Coconut, Lemon, Blackberry, Root Beer, Orange, with Cream or ½ & ½

Soda Station: \$4.00 per guest (Includes 12 oz. cup, lid and straw)

Create your own specialty drink

- 4 soda choices
- 4 mix-in syrup choices

~ Breads & Pastries ~

Muffins and Sliced Breads: \$1.20 per guest

- Artisan Breads
- Banana Nut
- Bread Stick
- Dinner Roll
- Coconut
- Cornbread with Honey Butter
- Parker Roll
- Pumpkin - Seasonal

Gourmet Sweet Rolls: \$1.75 per guest

- Cinnamon and Raisin frosted with cream cheese frosting
 - Cinnamon Sweet Roll frosted with cream cheese frosting
 - Orange frosted with cream cheese frosting
 - Raspberry frosted with cream cheese frosting
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~ Soups ~

Bowl: \$5.50 -Cup of Soup \$3.75 (served in a white porcelain 8 oz. mug)

- Butternut Squash served with cinnamon croutons (seasonal)
 - Cream of Broccoli Cheese
 - Creamy Corn Chowder
 - Tomato Basil with cream
 - Homemade Chili topped with sour cream and shredded cheese
 - Parsnip Pear with cinnamon
 - Thick and Creamy Chicken Noodle
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~ Sandwiches & Wraps ~

Sandwiches: \$7.00 per guest

- Chicken Salad Croissant-full size
 - Hot Roast Beef (French Dip)
 - Marinated Shredded Chicken
 - Pulled Pork
 - 2 Sliders with Coleslaw
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~ Salads ~

Side Salads: \$3.75 per guest- Full Size Salad: \$7.00

- Bow Tie Chicken (spinach, mandarin oranges, water chestnuts, onions, Teriyaki dressing)
- Broccoli Salad (bacon, raisins, red onion, cheese with Poppyseed dressing)
- Chef Salad (ham turkey, cheeses, eggs, olives, grape tomatoes)
- Chicken Caesar Salad (Shredded parmesan, tomatoes, croutons)
- Chicken Salad (apples, green onions slivered almond, pineapple, celery creamy dressing)
- Creamy Coleslaw
- Deli Pasta (assorted pasta, cheese cubes, peppers, olives, red onion, with Italian dressing)
- Fall Salad (mixed greens, pears, glazed pecans, red onion, raisins, Raspberry Vinaigrette dressing)

- Fresh Fruit tossed with fresh squeezed lime sauce (peaches, pears, apples, mango, pineapple, kiwi, grapes)
- Garden Salad (mixed greens, tomatoes, cucumbers, croutons, Vinaigrette dressing)
- Macaroni Salad (shredded carrots, sliced green onions, celery, ham)
- Oriental Chicken (shredded carrots, green onions, mandarin oranges, pineapple)
- Seasonal fresh fruit with fruit dip
- Spinach Salad (Mandarin oranges, red onion, Feta cheese, mixed berries, Raspberry Poppyseed dressing)

~ Side Dishes ~

Side Dishes: \$3.75 per guest

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|---|-----------------------------------|
| • Baked Beans | • Holiday Yams with pecan topping |
| • Baked Potatoes with sour cream and chives | • Mac & Cheese |
| • Baked Sweet Potatoes with cinnamon butter | • Mashed Potatoes and gravy |
| • Brown sugar glazed baby carrots | • Rice Pilaf |
| • Garlic Mashed Potatoes | • Traditional Funeral Potatoes |
| | • Vegetable Medley |

~ Main Dish ~

Pasta: \$6.25 per guest

- Pasta Alfredo

Ham: \$7.00 per guest

- Sliced Ham with Cranberry Chutney

Poultry: \$7.75 per guest

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| • Baked Chicken | • Chicken Crepes |
| • Baked Chicken Bites | • Peach Chicken with Peach Sauce |
| • Blacked Chicken Pasta | • Ranch Chicken |
| • Chicken Tenders | • Raspberry Chicken w/ Raspberry cream sauce |
| • Chicken Cordon Bleu with Cream Sauce | |

Beef: \$9.50 per guest

- Hand trimmed Brisket
 - Seasoned Roast
 - Beef Tenderloins
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~ Savory Buffets ~

Interactive Buffets (Prices as listed per guest)

- Antipasto Buffet (assorted marinated mushrooms, stuffed olives, Italian salami, baguette bread, cubed cheeses, Tortellini, grape tomatoes, and artichoke hearts) **\$12.00**
 - Baked Potato Buffet with a choice of 6 toppings: **\$8.00**
 - Creamy Mashed Potato buffet served in Banana Split Boats with 6 topping choices: **\$7.95**
 - French Market Table (4 Meats, 4 Cheese, 4 Artisan Breads, 5 Fruit, 5 Vegetables, Crackers, Dips, 3 Desserts) **\$15.00**
 - Pasta Buffet (3 pasta choices and 2 sauce choices, French Bread) **\$10.00**
 - Salad Buffet (6 salad toppings and 2 dressing choices) **\$9.25**
 - Seasonal Fresh Fruit with creamy fruit dip: **\$4.00** with freshly made waffle cup: **\$5.50**
 - Taco Salad Bowl Buffet (including 10 topping choices and flour tortilla bowl) **\$9.75**
 - Three varieties of Fresh Salsa served with assorted chips: **\$6.50**
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~ Sweet Buffet ~

- Crepe Buffet (chocolate or vanilla filling with 3 topping choices) **\$5.50**
- Fresh Waffle Cone Buffet (3 choices of Ice Cream flavors and 3 topping choices) **\$6.00**
- Fruit Pies Slice: Choose 3 pies (Peach, Cherry, Apple, Pumpkin, Pecan, Berry, topped with fresh whipped cream or vanilla ice cream) **\$5.95**
- Homemade Cream Pie Buffet (choice of 4 pies) Vanilla, Chocolate, Banana, Lemon, Coconut all topped with fresh whipped cream: **\$5.00**
- Individual Fruit Pizza Buffet (large fresh Sugar Cookie with cream cheese frosting and 5 fruit topping choices) **\$4.00**
- Soda Floats (4 choices of soda flavors with vanilla ice cream) **\$4.75**

~ *Desserts* ~

Individual Prices listed per guest

- Mini Tart **\$2.00**
- Cake Slice (White Cake with strawberry custard filling, Carrot Cake with cream cheese frosting, German Chocolate, Coconut with coconut cream filling, Coconut/Pineapple, Mousse Cake, Fudge Chocolate, Lemon, Poppyseed, Chocolate) **\$3.75**
- Candy Counter Buffet (including bags and 6 choices of candies) **\$3.20**
- Creme Brule' **\$3.75**
- Cupcake **\$2.00**
- Mini Cookie Buffet (including baker sacs and 4 cookie choices) **\$3.75**
- Slice of fresh pie topped with whipped cream (Banana Cream, Mixed Berry, Chocolate, Lemon, or Pumpkin) **\$4.95**
- Large Éclair **\$3.50**
- Small Éclair **\$2.50**

Finger Desserts \$1.75 per guest

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| • Blondies Bar | • Lemon /Coconut Bar |
| • Chocolate Drizzled Macaroons | • Meringues-Different flavors |
| • Chocolate Drizzled Strawberry | • Peanut Butter Bar |
| • Chocolate Frosted Brownie | • Pumpkin Bar |
| • Chocolate Frosted Mint Brownie | • Raspberry Bar |
| • Cream Puffs 1.5" | • Rice Crispy Square Drizzled in Chocolate |
| • Donuts | • Seven Layer Bar |
| • Frosted Sugar Cookies | • White Chocolate Chip Craisin Cookie |

\$5.50 per guest

- Apple caramel cobbler served with fresh whipped cream
- Crisp or Cobbler: Peach Cobbler or Apple Raspberry Crisp with fresh whipped cream
- Traditional Cheesecake served with your choice of caramel, fudge, or fruit topping

- Toasted Coconut Peach Cobbler served with fresh whipped cream
- Pumpkin Streusel Cobbler served with fresh whipped cream
- Raspberry Bread Pudding served with vanilla cream sauce
- 5 oz. Vanilla Panna Cotta served with mixed berries
- Ice Cream Sundae with 2 ice cream flavors and 3 topping choices
- Strawberry Shortcake