

<u>Seafood</u>

- Lobster Rolls
- Shrimp Cocktail
- Maryland Crab Cakes
- Lobster Mac & Cheese
- Crab Stuffed Mushrooms
- Smoked Salmon Cucumber Rolls
- Crab Rangoons Served with a raspberry melba sauce
- Lobster, onion, and celery stuffed in a mini Brioche bun
- Broiled Or Grilled Lobster Tails Served with drawn butter
- Chive infused cream cheese and salmon a top cucumber wheels.

<u>Pork</u>

- Italian Sausage with fire roasted Peppers & Caramelized Onions
- Bacon Wrapped Jalapeño Poppers Served with a chipotle aioli
- Ham & Swiss Sliders Topped with a honey poppy glaze
- Pork Belly Potstickers Served with a hoisin sauce
- Sausage Pinwheels Served with a chipotle aioli
- Sausage wrapped jalapeños with cheese
- Maple Candied Bacon Skewers
- Charcuterie Tray & Venison
- BLT Stuffed Tomatoes
- Pigs in a blanket

<u>Steak</u>

- Steak Skewers
- BBQ Meatballs
- Steak Fajita Rollups
- Beef Brisket Nachos
- Cheeseburger Sliders
- Mini Beef Wellingtons
- Philly Cheesesteak Eggrolls
- Sheet Tray Nacho Supreme
- Meatballs with Marsala Wine Sauce

<u>Chicken</u>

- Chicken Skewers
- Asian Wonton Tacos
- Cajun Garlic Chicken Wings
- Chicken Cordon Bleu Eggrolls
- Turkey, Cheddar, and Bacon Sliders
- Coconut Chicken Satays with Colada Sauce
- Jumbo Chicken Wings with variety of sauces

<u>Vegetarian</u>

- Strawberry Bruschetta
- Spinach & Artichoke Dip
- Hand Crafted Queso
- Pretzel Bites
- Caprese Bruschetta Crostinis
- Caprese Sliders



SALADS

Strawberry Spinach Salad

Fresh spinach, candied almonds and strawberries served with a homemade poppy sesame vinaigrette

Caesar Salad

Crisp romaine lettuce with shaved parmesan and asiago cheeses and croutons, served with a tangy caesar dressing on the side

Pasta Salad

Tri-colored noodles, creamy house-made dressing, red onions, sweet peppers and mixed cheese

Maurice Salad

Julienned turkey, and ham, with Swiss cheese, gherkin pickles, and olives tossed in a creamy dressing.

Garden Salad

Romaine and iceburg lettuce topped with cucumbers, red onions, tomatoes, and mixed cheese, served with your choice of dressing.

Antipasto Salad

Mixed salad greens, mozzarella cheese, salami, ham, tomatoes, banana peppers, with an Italian dressing served on the side

Michigan Salad

Mixed greens, dried cherries, blue cheese and walnuts with a vinaigrette dressing on the side

Dark Harvest Salad

Dark leafy greens, shredded mozzarella cheese, fresh tomatoes, cucumbers, and slivered red onions, served with a balsamic vinaigrette on the side



Caramelized Onion Mashed

Creamy Whipped mashed potatoes with sweet caramelized onions

Sour Cream & Chive Mashed

Mashed potatoes infused with sour cream and fresh chives

Green Bean Almondine

Topped with candied almonds and whipped butter

Grilled Asparagus

Fresh asparagus drizzled with a lemon cream sauce

Sweet Corn

Sweet corn garnished with fire roasted red peppers

Corn on the Cob

Fresh corn on the cob garnished with parmesan, chives and honey butter

Vegetable Medley

Roasted squash, broccoli, carrots and peas steamed and perfectly seasoned

Roasted Red Skins

Roasted and quartered red skin potatoes, seasoned with butter and garlic

Roasted Fall Veggies

(Seasonal) A blend of butternut squash, sweet potatoes, red onions, red skin potoes, carrots, Brussel sprouts & bell peppers Steamed Mixed Veggies







Cavatappi Macaroni & Cheese

Cavatappi noodles with a creamy handcrafted cheese sauce.

Baked Mostaccioli

Topped with homemade red sauce and baked mozzarella

Alfredo

Rich creamy Alfredo sauce with a choice of penne noodles or cavatappi noodles.

Cheese Ravioli

Fresh ravioli stuffed with four cheeses and topped with your choice of sauce

Stuffed Shells

Jumbo shells filled with creamy ricotta cheese and Italian herbs topped with a red palomino sauce and fresh mozzarella

Butternut Squash Ravioli

Ravioli pillows stuffed with Butternut Squash and topped with a creamy Alfredo sauce

Penne Pasta

Penne noodles served with a creamy vodka sauce

Sirloin Steak Kabobs

Sirloin steak skewered with red onions, and roasted peppers.

Roast Beef

Fresh cut roasted beef, sliced and served over a bed of caramelized onions and handcrafted Au Jus sauce.

Parmesan Encrusted Chicken Piccata

Served over a bed of Angel-hair pasta tossed in a lemon wine reduction sauce topped with fresh capers and sliced lemons

Cilantro Lime Chicken

Chicken breast seared in a margarita sauce onto of a bed of cilantro lime rice

Sirloin Steak Diane

Sirloin filet of steak, served over angel hair pasta topped with a creamy marsala wine reduction and caramelized onions

Prime Rib

Herb encrusted prime rib sliced and served with a traditional horseradish and a horseradish cream sauce.

Chicken Cordon Bleu

Chicken wrapped around slices of Dearborn Ham and Swiss cheese, lightly breaded and Sautéed. Served over a bed of angel hair pasta with a lemon wine reduction sauce.

Honey Ham

Dearborn honey ham, slow roasted and sliced, with a sweet honey glaze.

Chicken Marsala

Sautéed Chicken breast with fresh mushrooms. Served over a bed of angel hair pasta and a marsala wine sauce.

Chicken Cordon Bleu

Chicken wrapped around slices of Dearborn Ham and Swiss cheese, lightly breaded and Sautéed. Served over a bed of angel hair pasta with a lemon wine reduction sauce.

Chicken Valentino

Parmesan breaded chicken breast, sliced red pepper strips topped with a creamy, handcrafted Alfredo sauce and fresh mozzarella.

Chicken Parmesan

Parmesan-crusted chicken breasts, topped with fresh marinara sauce and baked mozzarella. Served over top of angel hair pasta.

Chicken Caprese

Grilled chicken breast smothered in fresh mozzarella and tomato rounds drizzled with a balsamic glaze served over a bed angel hair pasta

Italian Sausage

Italian sausages served with caramelized onions and roasted red and green peppers.

Swedish Meatballs

Homemade meatballs, topped with a Marsala wine sauce served over a bed of egg noodles and caramelized onions.

Vegetarian Stir Fry

Bok Choy, broccoli, carrots, mushrooms, pea pods, and water chestnuts sautéed and served overa bed of white rice.

Chicken Stir Fry

Chicken, carrots, broccoli, mushrooms, pea pods served over a bed of white rice.

Bourbon Maple Bacon Pork Tenderloin

Slow roasted pork tenderloin served with a handcrafted, maple bourbon bacon glaze over a bed of caramelized onions.

Roasted Red Pepper Salmon

Filet of Salmon with roasted red peppers served over a bed of rice pilaf.

Looking for something you don't see?

Let us know! Special menus are available and are completely customizable! Celebrity Catering wants to ensure that every aspect of your event is everything you've dreamed of and more!



Continental Breakfast

Assorted Bagels & Cream Cheese Mini Muffins Fruit Tray Assorted Danishes



Big Breakfast Scrambled Eggs (*Classic or Sour Cream & Chive*) Homestyle Hashbrowns Hickory Smoked Bacon Sausage Links Fresh Fruit Salad (*Watermelon, Canteloupe, Pineapple, Blueberries, Strawberries & Grapes*)



Pancake or Waffle Bar

Buttermilk Pancakes or Belgian Waffles Scrambled Eggs *Classic or Sour Cream & Chive* Cliced Bacon or Breakfast Sausage Maple Syrup Whipped Cream Butter Bottled Juices *Cranberry & Orange* Hot Coffee Served with creamers & Sweetener

Celebrity Brunch

Assorted Danishes& Mini Muffins **Fresh Fruit Tray** Fresh Raw Vegetable Tray Served with hand crafted Spinach Dip Gourmet Cheese & Cracker Assorment Breakfast Sausage Links Maple Smoked Bacon Sour Cream & Chive Scrambled Eggs Green Bean Almondine Strawberry Spinach Salad Topped with candied almonds and poppyseed vinaigrette Roasted Garlic Red Skin Potatoes Parmesan Encrusted Chicken Piccata Served over angel hair pasta with a white wine reduction & capers Traditional Mostaccioli Topped with Melted Mozzerella **Fresh Rolls** Served with whipped honey butter



Omlette Bar

Custom made omlettes Served with: Ham Bacon, Sausage Peppers, Onions, Mushrooms, Spinach, Tomatoes, Chedar & Feta Cheese Golden Homestyle Hashbrowns Hot Sauces Bottled Juices Cranberry & Orange Hot Coffee Served in disposable cups, creamers & Sweeteners

BOXED LUNCHES

Salad

(not included with box lunches, option to add for additional cost)

Strawberry Spinach Salad

Fresh spinach, candied almonds, and strawberries served with a homemade poppy sesame vinaigrette

Caesar Salad

Crisp romaine lettuce with shaved parmesan and asiago cheeses and croutons served with a tangy caesar dressing on the side

Garden Salad

Romaine and iceberg lettuce topped with cucumbers, red onions, tomatoes, and mixed cheese, served with a choice of ranch or Italian dressing on the side



Deli Add Ons:

Roasted Turkey Soup Du Jour Assorted Soda or Water Lemonade, Iced Tea, or Water

> Homemade Chocolate Chip Cookies

Salted Caramel Brownie with a pretzel Crust

Choice of Sliders

Ham and Swiss Sliders

Topped with a honey poppy glaze

Caprese Sliders

Fresh tomatoes and Mozzarella topped with basil pesto inside of a Tuscan ciabatta roll

Bacon, Turkey and Cheddar Sliders

Honey roasted turkey, crispy bacon, cheddar, and a chipotle mayo inside of a warm slider bun

Includes:

Fresh Fruit Individual Chips Dessert Choice: Freshly baked chocolate chip cookie or salted caramel brownie with a pretzel crus

Includes:

Roasted Turkey Genoa Hard Salami Horseradish Cream Sliced Swiss Cheese American Cheese Cheddar Cheese Lettuce, Tomato, Onion Mayo & Mustard Fresh Deli Breads Pasta Salad & Potato Salad Raw Veggies & Spinach Dip Fresh Fruit Tray Individual Bags of Chips



Celebrity Catering's Elegant Plated dinners are served with a complimentary gourmet Charcuterie tray The second course is a choice of fresh garden salad, Caesar salad, or our award-winning strawberry spinach salad with candied almonds & a poppy sesame vinaigrette. Next, your guests will receive a side of pasta: pasta alfredo, penne with marinara, or cavatappi noodles. Followed by your entree of choice:



Herb Encrusted Prime Rib & Chicken Piccata

Herb encrusted prime rib served with a side of horseradish and mild horseradish cream, chicken piccata with a lemon wine reduction sauce, choice of potatoes, and a steamed vegetable medley

Bourbon Maple Bacon Glazed Pork Tenderloin & Chicken Caprese

Bourbon maple bacon glazed pork tenderloin served with caramelized onions, chicken breast smothered in fresh mozzarella and tomato rounds drizzled with a balsamic glaze served over a bed of angel hair pasta

Steak Diane and Chicken Marsala

Filet of steak in a marsala wine sauce and parmesan encrusted chicken marsala and caramelized onions served with choice of potatoes and steamed vegetable medley

Filet Mignon and Parmesan Herb Encrusted Chicken Piccata

Filet mignon with herb butter, roasted chicken breast served with choice of potatoes, and steamed vegetable medley and chicken piccata with a lemon wine reduction sauce, choice of potatoes, and a steamed vegetable medley

Filet Mignon and Roasted Red Pepper Salmon

Filet mignon with herb butter, roasted red pepper salmon served with choice of potatoes, and steamed vegetable medley

First Course

Strolling Appetizers

Choice of two: Hummus and Veggie cups Fruit Skewers Antipasto Skewers Served with a balsamic drizzle Filet Crostinis Smoked Salmon Cucumber Stack Served with a citrus cream cheese

Second Course:

Salad Choice

Spinach & Strawberry Salad, Mixed Greens Salad, or Caesar Salad

Third Course:

Pasta Choice

Penne with meat sauce or Alfredo sauce, or Cavatappi Noodles with Cheese

Fourth Course:

Choice of One Entree, one vegetable and one starch

See Entree's, Sides, and Pastas



Michigan Special

Serve a small late snack of Michigan's most popular snack foods featuring assorted Faygo soda, assorted Better Made potato chips and Saunders Bumpy Cake Cupcakes



Coney Special Signature Coney Island Chili, hot dogs, buns, mustard, ketchup, relish, cheese and assorted chips.



Sliders Snack

Mini cheeseburger sliders, served with lettuce, tomato, onion, mayo, ketchup, mustard and assorted chips



Sliders Snack

Mini cheeseburger sliders, served with lettuce, tomato, onion, mayo, ketchup, mustard and assorted chips



Pulled Pork Sliders

Slow roasted, pulled pork with our signature BBQ sauce, served with coleslaw and a sweet Hawaiian roll. The perfect sweet little ending to your buffet. Served with assorted chips



Hot Chocolate/Coffee Bar

Regular coffee, decaf coffee and hot chocolate. Served with assorted creamers, sweetener, whipped cream, crushed Andes mints, mini marshmallows, pirouline straws, caramel and chocolate sauce, sprinkles, and crushed peppermint. Giving your guests a little re-energizing boost toward the end of the night.

Gourmet Popcorn Bar

Served with caramel corn, buttered pop corn and cheese popcorn. This can be added for a fun alternative and a small late night snack



These are just a few of the fun additional bars that can be added to your event; we are able to create any type of add on bar you desire. From cookie themed bars, seasonal Donuts & Cider Bars to custom Candy Bars; the possibilities are endless!

Cupcakes & Mini Cupcakes

Cake Flavors:

Banana, Carrot, Cherry, Cherry Nut, Chocolate, Confetti, Lemon, Marble, Pumpkin Spice, Strawberry, Red Velvet, Vanilla, White, Yellow

Frosting:

Buttercream, Chocolate Buttercream, Chocolate Whipped Cream, Vanilla Whipped Cream, Fondant

Fillings:

Buttercream, Caramel, Cherry Jam, Chocolate Ganache, Chocolate, Mousse, Custard, Fresh Fruit, Lemon Custard, Raspberry Jam, Strawberry Jam, Vanilla Custard

Individual Cheesecakes

Mini Cheesecakes

9" New York Cheesecake-Plain

9" New York Cheesecake with Fruit Topping

9" New York Pumpkin Cheesecake

Cheesecake Toppings: Fresh Fruit, Caramel, Chocolate, Blueberry Jam, Strawberry Jam, Raspberry Jam, Candy Topping

Sheet Cakes

(No decorations) 9"x13"- (¼ sheet cake) -24 Servings 11"x15"- 35 Servings 12'x18"- (½ sheet cake) 54 Servings 24'x18" (full sheet cake) 108 Servings

Cake Pops

Cake Flavors:

Banana, Carrot, Cherry, Cherry Nut, Chocolate, Confetti, Lemon, Marble, Pumpkin Spice, Strawberry, Red Velvet, Vanilla, White, Yellow

Coating:

Colored Chocolate, Dark Chocolate, *Milk Chocolate, White Chocolate*

Decoration:

Drizzle (colored, dark, milk or white chocolate), Glitter, Sprinkles (choose vour color), Nuts, and Candies are an additional charge

Parfaits Banana Cream, Banana Peanut Butter, Chocolate Raspberry, Key Lime, Mint Oreo, Oreo, Strawberry Shortcake

Cookies & Brownies (Assorted standard or Large platter)

Chocolate Covered Strawberries

Mini Muffins **Regular Muffins**

Jumbo Muffins

Apple Pie, Blueberry, Chocolate Chip Banana, Chocolate Chip, Double Chocolate Chip, Pumpkin

Mini Pies

Apple, Banana Cream, Blueberry, Cherry, Custard with Fruit, French Silk, Lemon, Whipped Cream, Pumpkin

Mini Pie Pockets Apple, Blueberry Cherry, Strawberry

Cinnamon Rolls

Our Desserts can be custom ordered to fit your event presentation and/or theme! I et's talk about it!



PACKAGES

Silver One Entrée, One side One salad

Gold One Entrée Two sides One salad

Platinum Two Entrées Two sides One pasta One salad

Elite Three entrées Three sides One pasta One salad

*Each Package includes rolls & whipped butter

<u>BEVERAGE SERVICE</u>

- Coffee Service
- Hot Chocolate/Coffee Bar (Seasonal)
- Apple Cider (Seasonal)
- Bottled Water, Coke, Diet Coke, Sprite

*Beverage service Includes Disposable Cups



Matt Jenkins, Executive Chef & Owner Outside of Celebrity Catering Troy, MI Store Family owned and operated since 2015

LEVELS OF SERVI

Insider Service Store Pickup VIP Service Drop Off & Setup Premiere Setup & Service Attendant

ADDITIONAL SERVICES

Celebrity Catering is happy to provide resources for a number of trustworthy and reliable vendors you may be interested in contacting to bring every aspect of your event together seamlessly! We have excellent referrals for everything below from your baked goods to your wedding coordinator!

- Tents
- Tables
- Chairs
- Linens
- Dishware
- Glassware
- Silverware
- Bartenders
- Servers
- Food Attendants

- DJ
- Event
 Planner
- Photobooth
- Facepainting
- Inflatable Bounce House
- On Site Portable Restrooms





