

Jan 2020

Celebrations Restaurant

Catering Menu



CATERING MENU

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Fruit Tray (Seasonal Fruit)

Fruit and Cheese (Cheddar and Monterey Jack with Seasonal Fruit)

Artisan Cheese Tray (Seasonal Cheese selections with accompaniments)

Tapas Style Marinated Vegetables (Assortment of Spanish Influences
Marinated Vegetables)

Antipasto (Pickled, Marinated, and Roasted Vegetables with Assorted Salami)

Charcuterie (Housemade Terrines, Ham, and Chicken Liver Pate with
accompaniments)

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Mediterranean Pasta, Kale with Dried Fruit and Feta, Strawberry-Cucumber
with Ricotta Salata

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Choice of: Smoked Salmon, Chicken Salad, or Sausage and Cheddar

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Choice of: Roasted Mushroom-Feta, Pimento and Cheese, Roasted Pepper, or
Caramelized Onion- Bacon

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Choice of: Spinach and Feta, Mushroom, or Mediterranean Beef

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2 · Roasted Garlic, Raspberry, Walnuts and Honey, or Mostarda

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Choice of: Hot Italian, Hot Artichoke, Niemen Marcus, Spinach, Baked Potato Dip, or Red Pepper Hummus

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Choice of: Bacon Wrapped Dates, Tortilla Wraps, Chicken Salad Profiteroles, Mini Baked Potato Skins, Blue Cheese and Walnut Grapes, Tomato-Mozzarella Skewers, Chef's Salad Skewers, BLT Skewers, Bacon and Ranch Cheese Balls, Beef Meatballs with Tomato Sauce, Pork Meatballs with Mushroom Sauce,

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Choice of: Smoked Salmon-Dill, Sausage and Herb, Crab and Green Onion

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Choice of: Roasted Pork, Beef Brisket, New York Strip, or Grilled Chicken

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Choice of: Pork Loin and Caramelized Onion, Roasted Beef Tenderloin, Pork Tenderloin, Parmesan Chicken Tenders, or Grilled Chicken Breast

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Choice of: Mini Baked Manicotti, Chicken Gumbo, Shrimp Victoria, Vegetable Lasagna, or Chicken-Sausage Jambalaya

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Choice of: Shrimp Cocktail, Shrimp-Asparagus Salad, Lemon-Garlic Marinated Shrimp, or Shrimp-Tortellini Salad

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Choice of: Smoked Salmon (Sliced), Whole Smoked Salmon, or Salmon Gravlax (Cured)

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Oysters, Clams, Scallops, Shrimp Cocktails, Cocktail Crab Claws, Lobster

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Choice of: Roasted Pepper-Cheddar, Mushroom-Kale-Mozzarella, or Ham-Cherry Tomato-Provolone

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Lemon Bars

Fruit Tarts

Chocolate and Raspberry Tarts Dried Cherry Biscotti

Brown Butter and Sea Salt Rice Crispies Sugar Cookies

Double Chocolate Cookies

Rum Balls

Chocolate Mousse Profiteroles Chocolate Dipped Strawberries Fruit Skewers

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Banoffe- Banana, Caramel, Vanilla Cookie, and Whipped Cream

Key Lime Pie- Key Lime Curd, Graham Cracker, and Whipped Cream Tiramisu-

Vanilla Cookie, Chocolate, Coffee, Caramel, and Whipped Cream

Strawberry Shortcake- Pound Cake, Strawberries, Whipped Cream

Red Velvet- Red Velvet Cake and Cream Cheese Mousse

Lemon Curd Tart- Pound Cake, Lemon Curd, Graham Cracker, and Whipped

Cream Banana Cream Pie- Banana, Vanilla Cream, Whipped Cream, and

Graham Cracker Fruit Crisp- Seasonal Fruit Compote and Cinnamon-Oat

Crumble

Mixed Fruit- Seasonal Fruit

****Some items are seasonal in availability. 25 person minimum for appetizer catering. Make your own selections from the above menu and call for a price quote. Please ask about our current seasonal items****

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Fruit and Cheese

Ham, Cherry Tomato, and Mozzarella Flatbread

Spinach Dip

Tortilla Wraps

Honey and Walnut Baked Brie

Pork Meatballs with Mushroom Sauce

Crackers and Chips

Fruit and Cheese

Hot Italian Dip

Chicken Salad Profiteroles

Baked Potato Dip

Beef Meatballs with Tomato Sauce

Ham, Cherry Tomato, and Provolone Flatbread

Crackers and Chips

Fruit and Cheese

Beef Brisket Sliders with Horseradish Sauce

Mediterranean Pasta Salad

Hot Italian Dip

Roasted Mushroom and Feta Crostini

Tomato-Mozzarella Skewers

Bacon and Ranch Cheese Balls

Crackers and Chips

Chicken and Sausage Jambalaya
Beef Brisket Sliders
Fruit and Cheese
Cucumber and Tomato Canapes*
Pimento and Cheese Crostini
Nieman Marcus Dip
Smoked Salmon Tarts
Crackers and Chips

Mini Baked Manicotti
Pork Tenderloin with Carolina BBQ Sauce
Tapas Style Marinated Vegetables
Assorted Crostini
Hot Italian Dip
Fruit and Cheese
Shrimp Victoria with Rice
Chicken Marsala
Strawberry Shortcake Cups
Crackers, Baguette, Slider Rolls, and Chips

Beef Brisket Sliders with Horseradish Sauce
Parmesan Chicken Tenders
Fruit and Cheese
Roasted Pepper and Cheddar Flatbread
Spinach and Artichoke Dip
Kale, Dried Fruit, and Feta Salad
Blue Cheese and Walnut Grapes
Sugar Cookies
Chocolate and Raspberry Tarts
Brown Butter and Sea Salt Rice Krispies
Crackers and Chips

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Beef Brisket Sliders with Horseradish Sauce
Shrimp Cocktail
Chicken and Sausage Jambalaya
Strawberry and Cucumber Salad with Ricotta Salata*
Artisan Cheeses
Fruit Tray
Hot Italian Dip
Parmesan Chicken Tenderloins
Roasted Pepper Crostini
Red Velvet Cups
Rum Balls
Lemon Bars
Crackers and Chips

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Roasted Beef Tenderloin with Horseradish Sauce
Smoked Salmon and Dill Deviled Eggs
Shrimp and Tortellini Salad
Fruit and Cheese with Crackers
Antipasto
Red Pepper, Kale, and Aged Cheddar Flatbread
Mushroom Purses
Pork Loin with Caramelized Onion Sauce
Fruit Tarts
Chocolate Mousse Profiteroles
Lemon Curd Tart Cups
Baguette and Chips

Beef Tenderloin with Horseradish Sauce
Seafood Tray (Shrimp Cocktail, Smoked Salmon, Cocktail Crab Claws)
Grilled Asparagus
Chicken and Sausage Jambalaya
Chef's Salad Skewers
Artisan Cheeses
Fruit Tray
Niemen Marcus Dip
Cherry Tomato Panzanella *
Banana Cream Cups
Strawberry Shortcake Cups
Chocolate and Raspberry Tarts
Brown Butter and Sea Salt Rice Krispies
Crackers and Chips



DINNER BUFFET OPTIONS



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All main courses come with choice of Salad, Starch, Vegetable, and Dessert *Bread is included*

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Parmesan Chicken Breast/ Apricot Sesame Chicken/Vegetable Lasagna

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Grilled Pork Tenderloin/ Cajun Roasted Pork Loin/Mushroom Roasted Pork Loin

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Slow Roasted Beef Brisket/ Braised Beef Tips/ Roasted Beef & Jus

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Grilled Tri Tip Beef Steak/Shrimp and Grits/Roasted Salmon

Second proteins are available for an increased price
We also offer customized and requested dishes

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¶ · 2 · 8 (Vinaigrette, Caesar, Ranch, or Honey Mustard)

Spinach Salad Mixed Greens with Fruit and Red Onion/ House Salad with
Fresh Vegetables/ Traditional Caesar Salad

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Green Beans/ Almondine Broccoli/ Roasted Cauliflower/ Honey Glazed Carrots/
Ratatouille/ Green Bean Casserole/ Broccoli & Rice/ Roasted Vegetable Medley/
Thyme Roasted Carrots/ Sweet Corn/ Macaroni & Cheese/ Mashed Potatoes/
Potato Gratin/ White Rice Pilaf/ Smashed Potatoes/ Garlic Roasted Potatoes

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Chocolate Trifle/ Tres Leches Cake/ Sticky Toffee Carrot Cake/ Triple Chocolate
Brownies/ Peaches and Cream/ Seasonal Fruit Buckle/ Fruit Tart

PLATED MEAL CATERING

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Appetizers, Salad, Entrée, and Dessert

Price Based on Entrée Choice:

Pan Roasted Chicken Breast with hosts choice of sides

\$37.50 per Person plus Tax and Gratuity

Paneed Chicken Breast and Beef Tenderloin with hosts choice of sides

\$45.00 per Person plus Tax and Gratuity



:Beverages:

All of our venues have access to a wide variety of beverages.

For alcoholic beverages we offer wine, beer, custom cocktails, and a full bar with a variety of pricing options and structures.

With regards to non-alcoholic drinks there are a number of options available including infused waters, teas, coffee, and soda.

Each event will be customized to your particular needs

Ebb and Flow also offers custom beers for business events, weddings, and many other occasions. Custom beers need a minimum of 3 months from the date of the event for completion.

:Our Locations:

2 0 2 0 0 (615 Bellevue)- 20 ppl capacity

intimate rehearsal dinners or very small wedding dinners

Plated meals with tasting menus available

Small courtyard available for seasonal menus (30ppl capacity)

Tax rate- 8.975%

2 0 8 (19 S. Spanish)- 100ppl capacity

Larger appetizer functions (up to 100ppl) or

large buffet and plated meals (up to 75ppl)

Larger courtyard available for tables or wedding seating up to 80ppl

Great for rehearsal dinners, engagement parties, and receptions

Tax rate- 9.475%

B 0 U U 0 (11 S. Spanish)-100ppl capacity

Weather permitting outdoor courtyard can accommodate up to 100ppl

Perfect for outdoor ceremonies (up to 100ppl), rehearsal dinners (up to 50ppl),

receptions (up to 150 ppl weather permitting), engagement parties (up to

150ppl weather permitting), and more

Tax rate-9.475%

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:Contact:

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Call 573 334 8330 for booking at any of our venues