

# ABSOLUTE CELEBRATIONS

## SERVICE & PRESENTATION OPTIONS



**#1 REGULAR DROP-OFF** Includes disposable chafing dishes or platters, compostable plates, napkins & utensils. Minimum food order of \$500. Tax & delivery fee apply.

**#2 UPGRADED DROP-OFF** Includes stainless steel chafing dishes, white or wood platters for an additional 20% upgrade fee. Includes compostable plates, napkins & utensils. Minimum food order of \$750. Tax & delivery fee apply.

### FULL-SERVICE CATERING MENUS ALSO AVAILABLE

Please email us at [info@absolutecelebrations.com](mailto:info@absolutecelebrations.com) for a quote.

## SLIDERS

Minimum order of 28 pieces.

|  |               |
|--|---------------|
| <b>Classic Cheeseburger</b>  | <b>\$3</b>    |
| Angus Beef Patty, Cheddar Cheese, Slow Roasted Roma Tomato, House-Made Sauce |               |
| <b>Bleu Cheeseburger</b>   | <b>\$3.25</b> |
| Angus Beef Patty, Bleu Cheese, Caramelized Onions                            |               |
| <b>BBQ Bacon Cheeseburger</b>  | <b>\$3.50</b> |
| Angus Beef Patty, Bacon, Swiss Cheese, BBQ Sauce                             |               |
| <b>Pulled Pork</b>   | <b>\$3</b>    |
| Slow Roasted Pulled Pork<br>Tangy BBQ Sauce                                  |               |

|  |               |
|--|---------------|
| <b>Smoked Turkey Gruyere</b>   | <b>\$3</b>    |
| Smoked Cold Cut Turkey Breast, Gruyere Cheese, Mayo  |               |
| <b>Crab Salad</b>  | <b>\$3.50</b> |
| Crab Meat, Lemon, Old Bay, Romaine   |               |
| <b>Garden Veggie</b>   | <b>\$4</b>    |
| Veggie Patty (Black Bean, Pinto Bean, Red Pepper & Onion), Roasted Tomato, Hummus, Romaine |               |

# DROP-OFF CATERING MENU

## APPETIZERS

Sold per platter. 50 pieces each.

|   |              |
|---|--------------|
| <b>Chicken Skewers</b>  | <b>\$95</b>  |
| <ul style="list-style-type: none"> <li>• Caribbean Jerk (Spicy)</li> <li>• Teriyaki</li> <li>• Enchilada</li> <li>• Lemon-Garlic</li> </ul> |              |
| <b>Steak Skewers</b>  | <b>\$140</b> |
| <ul style="list-style-type: none"> <li>• Salt &amp; Pepper</li> <li>• Soy-Ginger</li> </ul>   |              |
| <b>Meatballs</b>  | <b>\$90</b>  |
| <ul style="list-style-type: none"> <li>• Honey-Garlic</li> <li>• Italian Marinara</li> </ul>  |              |
| <b>Spring Rolls</b>   | <b>\$90</b>  |
| <ul style="list-style-type: none"> <li>• Pork</li> <li>• Vegetable</li> </ul> with sweet chili sauce  |              |
| <b>Spinach &amp; Feta Spanakopitas</b>  | <b>\$90</b>  |
| <b>Caprese Skewers</b>  | <b>\$90</b>  |
| <b>Bacon Wrapped Dates</b>  | <b>\$90</b>  |
| Bleu cheese stuffing  |              |

Platters below serve 20 each.

|   |              |
|---|--------------|
| <b>Pita Platters</b>  | <b>\$95</b>  |
| <ul style="list-style-type: none"> <li>• Olive &amp; Artichoke</li> <li>• Cucumber Yogurt</li> <li>• Red Pepper Hummus</li> <li>• Eggplant</li> </ul> |              |
| <b>Farmhouse Cheese Platter</b>   | <b>\$95</b>  |
| Cheddar, Brie, Goat & Bleu Cheeses with Grapes, Nuts & Crackers   |              |
| <b>Cheese &amp; Charcuterie Platter</b>   | <b>\$115</b> |
| Cheddar, Goat & Bleu Cheeses with Peppered Salami, Prosciutto & Copa, Assorted Crackers   |              |
| <b>Vegetable Crudité</b>  | <b>\$85</b>  |
| Fresh Celery, Carrots, Cherry Tomatoes, Broccoli & Bell Peppers with Ranch Dip  |              |
| <b>Fresh Cut Fruit Platter</b>  | <b>\$90</b>  |
| Four Types of Fruits in Season  |              |

## SALADS

**\$80/pan. Serves 24.**

Add grilled chicken for \$20/pan.

|                           |  |
|---------------------------|--|
| <b>Signature</b>          | Mixed Greens, Grapes, Dried Cranberries, candied Walnuts, Feta Cheese, White Balsamic Dressing                     |
| <b>Cucumber Mango</b>     | Romaine, Cucumbers, Mangoes, Candied Peanuts, Goat Cheese, Champagne Dressing                                      |
| <b>Granny Smith Apple</b> | Mixed Greens, Granny Smith Apples, Plum Dried Cranberries, Candied Walnuts, Bleu Cheese Crumble, Balsamic Dressing |
| <b>Poached Pear</b>       | Mixed Greens, White Zinfandel Poached Pears, Dried Cranberries, Gorgonzola Cheese, Balsamic Dressing               |
| <b>Cobb</b>               | Romaine, Turkey, Tomatoes, Cucumbers, Hard Boiled Egg, Bacon Bits, Bleu Cheese Dressing                            |
| <b>Caesar</b>             | Romaine, Aged Parmesan, Garlic Croutons, Caesar Dressing   |
| <b>Asian Sesame</b>       | Spring Mix, Cabbage, Shredded Carrots, Crispy Wonton Strips, Mandarin Oranges, Sesame Dressing                     |

# ABSOLUTE CELEBRATIONS

## ENTREES

Sold per pan, 24 servings each.

### CHICKEN

**Herb Roasted Chicken** | Rosemary & Balsamic Reduction \$140

**Chicken Madeira** | Mushrooms, Mozzarella, Madeira Sauce \$150

**Spinach & Garlic Chicken** | Cream Sauce \$150

**BBQ Chicken** | Sweet Barbecue Glaze \$150

### BEEF

**Chopped BBQ Beef Brisket** | \$160

**Slow Roasted Beef Brisket** | Soy-Ginger Marinade \$175

**Beef Bourguignon** | Red Wine Braised Beef with Pearl Onions  
Carrots, and Mushrooms \$175

### PORK

**Pork Belly** | Pickled Red Onions, Baby Bok-Choy \$165

**Pork Loin Roast** | Broccolini, Mustard & Herb Cream Sauce \$165

### SEAFOOD

**Baked Tilapia** | Salsa Verde, Herb Lemon Oil \$150

**Roasted Salmon** | Garlic Herb Cream Sauce \$240

**Sweet Chili Salmon** | \$240

### VEGETARIAN & VEGAN

**Roasted Vegetable Quinoa** | Spinach, Squash, Zucchini \$100

**Spinach Lasagna** | \$130

**Rigatoni** | Roasted Tomatoes, Kalamata Olives, Fresh Basil, Goat  
Cheese Cream Sauce \$120

**Vegetable Kung Pao** | Mixed Vegetables, Tofu \$130

**Wild Mushroom Ravioli** | Truffle Cream Sauce \$140

**Vegetable Curry** | Tomatoes, Potatoes, Cauliflower, and Bell  
Peppers \$130

# DROP-OFF CATERING MENU



## SIDES

Sold per pan, 24 servings each.

**Roasted Market Vegetables** \$100

**Bourbon Glazed Brussels Sprouts** \$90

**Herb Roasted Potatoes** \$90

**Mashed Potatoes** \$90

**Country Style Mac & Cheese** \$110

**White or Brown Rice** \$65

**Potato Salad** \$90

## BEVERAGES

**Assorted Sodas & Lemonade** | \$2/person

**Bottled Water** | \$2/person

UPGRADED DROP-OFF ONLY:

**Coffee, Decaf & Hot Tea**

5-Gallon Dispenser, \$150 each  
with Paper Cups, Sweeteners & Cream

## DESSERT

**Assorted Cookie Platter** | \$20 per dozen

**Fudge Brownies** | \$36 per dozen

**Assorted Mini Cupcakes** | \$24 per dozen

**Panna Cotta** \$48 per dozen (1 flavor)

- Mixed Berries
- Caramel
- Cappuccino
- Green Tea

## SERVICE & RENTALS

**Servers, bartenders, dinnerware and other rentals may be arranged for you together with a full-service catering order. Please contact us for a quote.**