



15555 SW Bangy Rd
Lake Oswego, OR 97035
503-603-4516

info@celebratecateringpdx.com
www.celebratecateringpdx.com

Breakfast Items

SCRAMBLED EGGS

Creamy, light eggs

FRITTATA

Eggs combined with vegetables, cheese and sausage, bacon, or ham

QUICHE FLORENTINE

Eggs, spinach, ham and cheese all baked in a pastry crust

BREAKFAST CROISSANT

Scrambled eggs, cheese, bacon or sausage served in a buttery croissant

TRADITIONAL EGGS BENEDICT

Lightly toasted English muffin topped with Canadian bacon, soft boiled egg, and hollandaise sauce

VEGETARIAN EGGS BENEDICT

Lightly toasted English muffin topped with fresh spinach, sliced tomato, sliced avocado, soft boiled egg, and hollandaise sauce

TRADITIONAL FRENCH TOAST

Thick sliced bread dipped in egg batter and grilled until lightly brown

CREPES

Select from a variety of filling options; crab, vegetables, fruit, chicken, or cream sauce

COUNTRY STYLE GRAVY

Homemade white, pork gravy made to pour over those fresh baked biscuits

BACON

SAUSAGE LINKS

HAM

STRATA

Sausage or bacon, eggs and cheese layered over a bread crust and baked

GRANOLA AND GREEK YOGURT

Rich crunchy granola with creamy, healthy Greek yogurt

QUICHE LORRAINE

Eggs, bacon, and cheese all baked in a pastry crust

BREAKFAST BURRITO

Scrambled eggs, cheese, sausage, black or refried beans, with a side of diced tomato, sour cream and salsa

CRAB EGGS BENEDICT

Lightly toasted English muffin topped with fresh crab meat, soft boiled egg, and hollandaise sauce

CARAMEL FRENCH TOAST

Thick sliced bread with a mixture of egg and homemade thick syrup, baked until lightly brown and caramel coated

PANCAKES

Served with thick maple syrup

COUNTRY POTATOES

Diced potatoes, onions, and seasoning cooked until crispy and golden brown

BISCUITS

Fresh baked to a golden color

ASSORTED PASTRIES

FRESH BAKED MINI CINNAMON BUNS

SCONES

MINI MUFFINS

COFFEE CAKE

BREAKFAST BREADS

Banana, poppy seed, apple, seasonal fruit



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Appetizers

STUFFED MUSHROOMS

Fresh mushroom caps stuffed with a variety of fillings including; herb cheese, sausage and cheese, crab

CRAB CAKES WITH ROASTED RED PEPPER AIOLI

Real crab meat made into mini crab cakes and served with a roasted red pepper aioli

CROSTINI

Thinly sliced baguette lightly toasted and topped with your favorite toppings like; tapenade, peppered beef with caramelized onions, roasted red pepper feta spread, smoked salmon spread, pesto caprese

HUMMUS WITH PITA BREAD

Homemade hummus served with grilled pita bread

CHICKEN SATAY WITH PEANUT DIPPING SAUCE

Bite-size, marinated chicken strips skewered and roasted served with a homemade peanut sauce

FRIED RISOTTO BALLS

Creamy risotto balls lightly coated in panko and deep fried, served with dipping sauce

BRIE BAKED IN PUFF PASTRY

Soft creamy brie wrapped in pastry served with chutney and served with sliced baguettes

MINI TARTLETS WITH ASSORTED FILLINGS

Roasted garlic clove topped with creamy brie and melted, sautéed asparagus and gruyere cheese Quiche fillings

VEGETABLE CRUDITÉ

Fresh seasonal vegetables, artfully arranged and served with dipping sauce

SUGARED PECANS

Whole pecan pieces tossed with a mix of sugar, cinnamon and spice then roasted until crunchy

SMOKED SALMON IN CUCUMBER CUPS

Smoked salmon, celery, red onions, and capers mixed with a creamy sour cream dressing served in a cucumber cup

PRAWNS

Chilled cocktail prawns in a sweet chili sauce

BRUSCHETTA

Thinly sliced baguette lightly toasted and topped a delectable mixture of fresh tomatoes, garlic, and basil

CHICKEN BUFFALO WINGS

Crunchy chicken wings with buffalo style sauce served with a blue cheese dip

MUSHROOM MEATBALLS

Meatballs served in a creamy mushroom sauce OR apricot brandy sauce

CAPRESE KABOB

Cherry tomato, mozzarella balls, fresh basil, drizzled with olive oil and balsamic syrup

FRIED RAVIOLI

Ravioli fried served with marinara sauce

BRIE WITH BRANDY PECAN TOPPING

Brie topped with a mixture of chopped pecans and brandy then baked until creamy soft served with baguette slices and crackers

CHICKEN CAESAR PUFFS

Mini puff pastry cups filled with a variety of fillings including; creamy Caesar chicken, mushroom cheese spread, caramelized onion spread

CHEESE PLATTER WITH BREAD AND CRACKERS

Assorted hard and soft cheese served with sliced baguette and crackers



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Soups

WHISKEY PEACH CHILI

Beef chili with diced peaches and a dash of whiskey served with sour cream

TURKEY CREAM SOUP

Creamy soup loaded with turkey and vegetables

TOMATO BISQUE

Fire roasted tomatoes combined with herbs and cream to make this delicious, rich bisque

CHICKEN TORTILLA SOUP

Hearty chicken, beans, corn and spices in a brothy soup

WHITE BEAN AND CHICKEN CHILI

Rich, hearty chili of white beans, chicken, corn, jalapenos and cheese

CREAM OF CHICKEN AND RICE

Creamy chicken soup with rice and vegetables

GAZPACHO

Tomatoes, cucumbers, cilantro and corn blended into a delicious refreshing cold soup

CREAMY CHICKEN TORTILLA SOUP

Thick, rich blended soup of chicken, tortillas, tomatoes, onions



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Salads

CAESAR SALAD

Crisp romaine lettuce with parmesan cheese, croutons, and creamy Caesar dressing

MIXED GREEN SALAD

Artisan mixed greens with dried cranberries, red onions, sliced bell peppers, tossed in vinaigrette dressing

TRADITIONAL TOSSED SALAD

Green salad with tomatoes, cucumbers, and croutons with a choice of dressing

APPLE, SMOKED GOUDA SALAD

Mixed field greens, red onions, smoked Gouda, curried cider vinaigrette, apples, and nuts

BLACK BEAN SALAD

Black beans, colorful peppers, tomatoes all mixed with a cilantro lime dressing

QUINOA SALAD

Quinoa mixed with fresh diced vegetables and honey-garlic vinaigrette

POTATO SALAD IN VINAIGRETTE DRESSING

Baby potatoes tossed with diced red onions and mustard vinaigrette dressing

TRI-COLOR TORTELLINI SALAD

Tri-color Tortellini mixed with olives tomatoes, asiago cheese, and pesto vinaigrette

PASTA SALAD

Pasta tossed with seasonal fresh vegetables and balsamic vinaigrette

COLESLAW

Crisp green and red cabbage, carrots, and onions tossed in a tangy mayonnaise based dressing

CHICKEN CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons, topped with sliced chicken breast

NORTHWEST MIXED GREEN SALAD

Artisan mixed greens with dried cranberries, toasted hazelnuts, blue cheese tossed in balsamic vinaigrette dressing

BABY SPINACH SALAD

Baby spinach, strawberries or blueberries, and sugared hazelnuts tossed in a vinaigrette dressing

ROASTED CORN AND BLACK BEAN SALAD

ROASTED CORN, BLACK BEANS, CILANTRO, roasted jalapenos, tossed with fresh lime dressing

MEDITERRANEAN ORZO SALAD

Orzo pasta, feta cheese, kalamata olives, roasted red peppers, and fresh oregano tossed in red wine vinaigrette

TRADITIONAL POTATO SALAD

Tender potatoes tossed with celery, onions, and a creamy mayonnaise based dressing

ROASTED POTATO SALAD

Cubed, herb-roasted red potatoes tossed with red onions, basil, and Dijon vinaigrette

MACARONI SALAD

Macaroni noodles tossed with celery, onions, bell peppers, and creamy mayonnaise based dressing

TROPICAL RICE SALAD

Chilled Jasmine rice tossed with peanuts, red peppers, pineapples, mangos, red onions, cilantro, mint, and pineapple vinaigrette

FRUIT SALAD

Fresh seasonal fruit



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Entrees

HUNGARIAN CHICKEN

Chicken in a creamy red paprika sauce served with steamed rice

CRANBERRY CHICKEN

Chicken coated with a cranberry sauce and topped with dried cranberries

TROPICAL CHICKEN

Chicken glazed with an island inspired sauce

CHICKEN CORDON BLEU

Lightly breaded chicken breast stuffed with ham and Swiss cheese topped with Mornay sauce

SHEPHERD'S PIE

Beef or Chicken in a rich cream sauce with vegetables, topped with creamy mashed potatoes and baked until lightly browned

STROGANOFF

Tender strips of beef or chicken and mushrooms in a sour cream sauce served over noodles

MARINATED BEEF

Beef marinated and grilled

PRIME RIB

Herb crusted prime rib served with horseradish sauce

BAKED SALMON

Salmon baked and served with a citrus beurre blanc sauce

TILAPIA PUTTANESCA

Seared Tilapia with a sauce of garlic, capers, olives, and tomatoes

SHRIMP SCAMPI

Shrimp sautéed with garlic in butter, olive oil, and white wine, tossed with red pepper flakes and parsley

APRICOT CHICKEN

Chicken served in a refreshing apricot sauce

HERB ROASTED CHICKEN

Chicken breasts lightly seasoned with chef's herb mixture then baked until golden

CHICKEN MARSALA

Lightly breaded chicken cutlets served with a rich Marsala wine reduction

GRILLED CHICKEN SANDWICH

Grilled chicken breast on a ciabatta roll with pesto sauce, cheese, tomato, and lettuce

BEEF OR CHICKEN WELLINGTON

Beef or chicken topped with a mixture of mushrooms, onions, cheese, and herbs wrapped in a pastry crust and baked until golden brown – individual or centerpiece sizes

BEEF BRISKET

Slow roasted brisket to melt in your mouth served with BBQ sauce

BEEF ROULADE

Tender beef filled with a variety of savory mixtures, rolled, baked and sliced to serve

FILET MIGNON

Grilled and served plain, with mushroom demi-glace, or blue cheese butter

CEDAR FIRED STUFFED SALMON

Salmon stuffed with a mixture of cheese, spinach, and sun dried tomatoes

BAKED TILAPIA

Tilapia seasoned with chef's herb mixture, seared then finished in the oven with a hint of citrus

PULLED PORK ENTREE OR SANDWICH

Pulled pork served with steamed white rice, slider rolls, and coleslaw



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Entrees - continued

BBQ SPARE RIBS

Pork ribs slow cooked until fall-off-the-bone tender served with BBQ sauce

HEARTY MEAT LASAGNA

Rich tomato sauce loaded with beef and sausage then layered with lasagna noodles and cheese

CHICKEN ALFREDO LASAGNA

Lasagna noodles layered with creamy chicken alfredo sauce, spinach, and cheese

MARINARA SAUCE

Rich tomato sauce loaded with flavor, great for pasta or as a dip for fresh bread

PASTA PRIMAVERA

Pasta noodles served with a creamy sauce and loaded with fresh vegetables

TACO SALAD

Crisp iceberg lettuce combined with seasoned beef or chicken, tomatoes, cucumbers, corn, black beans tossed with spicy-sour cream dressing

PORK LOIN

Marinated in an orange-soy sauce, roasted, sliced and served with more orange-soy sauce

VEGETABLE LASAGNA IN WHITE SAUCE

Lasagna noodles layered with fresh vegetables, creamy white sauce, and cheese

CHICKEN PARMESAN

Lightly breaded chicken breast topped with parmesan cheese served with marinara sauce and pasta

HEARTY MEAT SAUCE

Rich tomato sauce loaded with beef and sausage

PIZZA

Homemade crust and sauce with a variety of topping options



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Bars

PASTA BAR

Noodles served with a variety of sauces; hearty meat, marinara, red sauce with meatballs, alfredo, chicken alfredo, or pesto

TACO BAR

Ground meat with crispy or soft taco shells, Spanish rice, lettuce, tomatoes, cheese, sour cream, chips, and salsa

BURGER/DOG BAR

Grilled hamburgers or polish sausage served on soft buns with lettuce, tomato, cheese, onion, pickle, ketchup, mustard, mayonnaise

FAJITA BAR

Grilled chicken and steak with peppers and onions served with tortillas, Spanish rice, black beans, salsa, sour cream, cheddar cheese, and guacamole

CHINESE BAR

Variety of options available including; kung pao chicken, broccoli and beef, crispy pork, fried rice, Szechuan green beans, sweet and sour pork or chicken

SANDWICH BAR

Customize your sandwich with a variety of options including; chicken salad, egg salad, tuna salad, salmon salad, croque monsieur, Philly cheesesteak, grilled chicken, French dip, caprese, and many more



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Side Dishes

BAKED MAC & CHEESE

Creamy, cheesy macaroni sprinkled with a crunchy topping and baked until golden

CHEESY POTATO MASH

Creamy mashed potatoes combined with a variety of cheeses and then baked

TWICE BAKED POTATO

Baked potato shell filled with a creamy mashed potato mixture topped with cheese and baked until golden

ROASTED POTATOES

Herb seasoned potatoes roasted until tender and golden

BAKED BEANS

Slow cooked, seasoned red beans

GREEN BEANS IN BROWNED BUTTER

Steamed tender green beans tossed with brown butter and almonds

STEAMED CARROTS

STEAMED RICE

Brown or white rice

PINE NUT PILAF

White rice sautéed with onions, butter, and pine nuts then steamed until fluffy

RISOTTO

Arborio rice mixed with butter and cheese for a creamy side dish

CREAMY QUINOA

Cooked in a creamy coconut milk broth

FRUIT TRAY

Fresh seasonal fruit, artfully arranged

MASHED POTATOES

Steamed potatoes mashed with butter and cream (optional roasted garlic)

SMASHED POTATOES

Steamed red potatoes smashed with butter, cream, and herbs

POMMES FRITES

Lightly coated and deep fried seasonal vegetables

BROCCOLI

Steamed or roasted to tender crisp and topped with butter and lemon zest

ROASTED SEASONAL VEGETABLES

Lightly seasoned, fresh seasonal vegetables

STEAMED CARROTS AND PEAS

STEAMED PEAS

WILD RICE

Wild rice combined with mushrooms

SAFFRON RICE

White rice sautéed in butter then steamed with saffron infused liquid

WILD MUSHROOM RISOTTO

Arborio rice mixed with wild mushrooms, butter, and cheese

VEGETABLE CRUDITÉ

Fresh seasonal vegetables, artfully arranged and served with dipping sauce

BREAD



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Snacks

POPCORN

COOKIES

FRUIT TRAY

VEGETABLE TRAY

TORTILLA CHIPS AND SALSA

GRANOLA BARS

TRAIL MIX



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Desserts

COOKIES

Baked fresh in our kitchen

LEMON TARTLETS

Individual tartlet filled with tangy lemon curd

FRUIT GALETTES

Puff pastry filled with seasonal fresh fruit and baked until golden

BREAD PUDDING

Bite sized cubes of bread soaked in a rich custard-like mixture then baked until golden

FRUIT CRISP OR FRUIT CRUMBLE

Apples, peaches, or berries sprinkled with a sweet crumbly or sweet crunchy topping and then baked

BAKLAVA

Layers of pastry, nuts, and honey baked into a crunchy delight

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries (in season) dipped in rich chocolate

BROWNIES

Baked fresh in our kitchen

CHOCOLATE MOUSE

Deliciously rich chocolate mouse

BANANAS FOSTER

Bananas cooked in sugar, butter, rum, and cinnamon served in a crepe or over ice cream

CHEESECAKE

New York style cheesecake served with a raspberry or strawberry fruit coulis

DECADENT CHOCOLATE TORTE

Dense chocolate torte topped with a raspberry coulis and fresh raspberries (in season)

SHORTCAKE

Angel food cake topped with seasonal fruit and sweet whipped cream



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Beverages

FULL BAR AVAILABLE

REGULAR COFFEE

HOT TEA

ORANGE JUICE

SODA

LEMONADE

DECAF COFFEE

ICED TEA

APPLE JUICE

PUNCH