



Celtic Catering

*Special Event and Wedding
Catering Menus*

Lakeland Village 2007
Established in 1996



About Celtic Catering...

Thank you for your interest in Celtic Catering. We take pride in guaranteeing that your special event at Lakeland Village is one to remember for years to come. Celtic Catering was established in 1996. Our experience ensures that your function will be nothing less than a perfect. We offer everything from pre-ceremony appetizers and served meals to deluxe buffets and full service bars. Our seasoned waitstaff and bartenders are purely top notch, greeting you and your guest with professional service and warm, friendly smiles. Our food is prepared by skilled chefs and is made with only the finest, fresh ingredients. We pay special attention to presentation and supply you with our fine glassware, plateware and silverware at all catered events.

To show just how much your business means to us, we offer complimentary menu tastings for interested future clients. You can arrange for a private meeting with Executive Chef/ Owner Peter Coleman and/or Catering Manager Belen Urrutia to customize your event and menu.

About Our Menus...

We offer a wide range of menus. Our menus have all been put together with care, imagination and a combination of both European and Californian influence. Feel free to customize any of the existing menus or mix and match to create your own. We are always open to suggestions and new ideas. Smaller parties may even be interested in selecting from one of our restaurants menus. Please ask for more details.

All menus are presented as a self-serve buffet and require a minimum guest count of 20. For group sizes less than 20, the menu will be served with an additional fee of \$3 per person.

All menus may also be presented as plated served meals with the additional fee of \$3 per person.

All Menu prices include:

Glassware, Plateware and Silverware Rental Fees
Standard Linen Napkin Fees

All Menus do not include:

State Sales tax: 7.75%
Service Charge: 18%
Served Meal Fee: \$3 per person
Staff Services: \$ 150.00 per server (minimum of 1 server per 25 guests)
Bartender Services: \$ 200.00.
Chef Services: \$ 175.00.



HOT HORS D' OEUVRES

\$2.50 per person per appetizer
(assumes two pieces per person)

Strips of Sesame Seed and Honey Chicken



Florida Rock Shrimp Cakes with Citrus Remoulade



Green Chili Tortilla Tort with Sour Cream and Minced Chive and Shallot Relish



Brazilian Zucchini Fritters with a Garlic and Mint Dipping Sauce



Fresh Basil Pesto and Baby Buffalo Mozzarella Bruschetta



Warm Blue Corn Polenta Cups filled with Chorizo,
Garlic Slices and Sour Cream



Fried Shiitake Mushroom Wontons

Thin-Sliced Prosciutto wrapped around St. George Cheese with Basil, Black Pepper, and Truffle Aioli



Mini Potato Pancakes (Latkes)

Sour Cream, Smoked Salmon Cream Cheese, Capers, and Thin-Sliced Onion served on the side



Champignons filled with Wild Mushroom Ragout and Parmesan Cheese



Chicken Skewers with Thai Peanut Dipping Sauce



Dungeness Crab Cakes with Sunflower Sprout Pesto and Saffron Aioli



Warm Tuscan Style Polenta Cups
filled with Wild Mushroom Ragout, Sundried Tomatoes and Tallegio Cheese



Soft Vietnamese Style Spring Rolls with Soy and
Sweet Peanut Dipping Sauces



Individual Lamb Rack Chops
with a sweet Thai Glaze (*add \$5.00 per person*)



COLD HORS D' OEUVRES

\$2.50 per person per appetizer
(assumes two pieces per person)

Fresh Strawberries filled with Brie



Coconut Milk Poached Gulf Prawns with Mango Chili Dip



Vegetarian Greek Dolmas with a Garlic and Mint Dipping Sauce



European Cucumber Slices with Herb Goat Cheese and Kalamata Olives



Parma Proscuitto wrapped around slices of Spring Melon with Basil and Fresh Ground Black Pepper



Chilled Asparagus Spears with Saffron and Roasted Garlic Aioli



Handmade Smoked Salmon, Crème Fraiche and Black Tobikko Caviar



Tennessee Whiskey Shrimp Cocktail served on Crushed Ice



Seared Angus Carpaccio on Soft Italian Bread with Virgin Olive Oil and Caramelized Onion Relish



Assorted Sushi to include Unagi, Maguro, and California Avocado Rolls
with Wasabi, Soy and Pickled Ginger (*add \$5.00 per person*)



FRUIT AND CHEESE

\$6.00 per person

Seasonal Cheese & Fruit Platter

Carmody, Dry Jack, Flavored Chevre, with Crostini, Black Currant Compote,
and Fruits of the Season



Italian Harvest Cheese Table

Camellia, Crescenza, Vella Jack, Gorgonzola Pesto Torte, Tallegio, Boccacinis, and Redwood Hill
Chevre with Fruits in Season

Sourdough, Rye, and Herb Croutons and Pencil-Thin Tuscan Breadsticks



International Appetizer Table

Assorted Olives, Feta Cheese, Thai Curry Eggplant, Hummus, Mild Chili Peppers, Herb Crème
Fraishe, Lavosh, Pappadums, Garlic Toast



Baked French Brie in Decorative Pastry Shells

with Roast Garlic, Sundried Tomato and Handmade Apricot Preserves flanked
by Fruits of the Season and Crostinis



Tuscan Antipasto

Marinated Mushrooms, Baked Zucchini Sticks, Roasted Red Peppers, Balsamic Green Beans, White
Bean Puree, Crisp Breadsticks, and Fresh Baguettes



CONTEMPORARY WALK UP STATIONS

One Chef required per station
\$10.00 per person per station

Wine Country Style Quesadilla Bar

Handmade Flour Tortillas and Corn Chips, Fresh Chili Salsas, Rock Shrimp, Spicy Duck, Northern Halibut Ceviche, Sour Cream, and Guacamole.

California Mashed Potato Bar

Petite portions of Yukon Gold and/or Sweet Potato Mashed topped with a myriad of fresh seasonal items.

Handmade Mini Sandwiches Bar

Warm Roast Beef, Roast Turkey and Crab Salad with Assorted Cheeses, Mustards and fruit relishes. Silver dollar rolls.

Chilled Northcoast Seafood Bar

Washington State Oysters Shucked with Habanero Mignonette, Shrimp Cocktail, Crab Legs, Steamer Clams and Drunken Mussels.

Infamous Cesar Bar

Individual Cesar Salads tossed to order with traditional and outrageous additions
Spicy Shrimp, Sliced Jalapenos, Tortilla Croutons, Sweet Peppers, Spanish Olives, Cotija Cheese, Etc...

Vegetarian Egg Rolls Bar

Soft Vietnamese Style with Vegetables of the Season
Crispy Chinese Style with traditional Dipping Sauces



BUFFET OPTIONS

Menu #1

\$ 35.00 per person

Please choose (1) Salad, (1) Side Dish and (2) Entrées,

Menu #2

\$ 42.00 per person

Please choose (2) Salad, (2) Side Dishes and (2) Entrées,

Menu #3

\$ 47.00 per person

Please choose (2) Salads, (3) Side Dishes and (3) Entrées,

SALADS

Wine Country Field Greens

Organic Baby Lettuces dressed with a Sherry Vinegar Dressing,
Goat Cheese, Pine Nuts and Miniature Focaccia Croutons



Seasonal Fruit Platter



Marinated Artichoke Salad

Tossed in Olive Oil, Red Peppers, Tomatoes and Cucumbers



Heirloom Tomato Salad (in season)

Sliced Heirloom Variety Tomatoes with Red Wine Vinegar, Sweet Herbs, and Extra Virgin Olive Oil



Summer Vegetable Salad

French Beans, Crisp Sweet Fennel, Multi-Colored Peppers and Bermuda Onions with a
Sherry Vinegar Dressing



Cold Greek Style Lemon and Parsley Rice Salad

With Valbreso Feta and Mint Sprigs



French Beans, Fresh Citrus and Melon Salad

With Lemon Vinaigrette and Sage





Hearts of Butter Lettuce Salad

with Balsamic Roasted Bermuda Onions, Light Vinaigrette, Asparagus Tips,
Crumbled Blue and Fried Leeks



Classic Caesar Style Romaine Salad

with Long Croutons, Shaved Parmesan, and an authentic Creamy Dressing



Salade Lyonnaise

Butter Lettuce, Baby Frisse, Red Onions, and French Beans with Poppyseed Vinaigrette



Spinach Salad

with French Pastry Coupe, Raspberries, Pecans, Bleu Cheese, and Raspberry Vinaigrette



Saffron Orzo Salad

with Roasted Peppers, Bermuda Onions, Capers, Basil and Extra Virgin Olive Oil



Crisp Organic Arugula

with Bosc Pears, Redwood Hill Farms Queso Fresco, Sweet 100 Tomatoes, Soft Foccacia Croutons, and
a Sherry Vinegar-Honey Vinaigrette



Mini Potatoes Pistou

with Fresh Basil, Extra Virgin Olive Oil, Crisp Arugula, and Garlic Aioli

ENTREES

~ VEGETARIAN ~

Pacific Rim Tofu and Organic Vegetable Lasagna

Firm Organic Tofu, Tender Poached Whole Grains, and Vegetables layered
with Asian Pasta Sheets and a Lemon Garlic Green Onion Sauce



Fresh Vegetable Stir-Fry

Sauté of Seasonal Vegetables with a Teriyaki Glaze and Steamed Rice



~ **PASTA** ~

Penne Pasta Alfredo

Penne Pasta tossed with a Rich, Cheesy Cream Sauce topped with Italian Parsley and Shaved Asiago



Homemade Beef Lasagna

With onion, bell pepper Marinara Sauce and Three Cheeses



Baked Three Cheese Penne

with Seasonal Vegetables

~ **POULTRY** ~

Gold Dust Free Range Chicken

Fire-Roasted Rocky Chicken Quarters with Gold Dust Spice Rub served over Sautéed Bermuda Onions



Free Range Asian Chicken

Grilled Chicken Breast with Chinese Five Spice, Orange, Julienne Vegetables,
Thai Basil and Black Sesame Seeds



Chicken Toscana

Hardwood Grilled Chicken lightly braised in Fresh Tomatoes, Greek Olives,
Rosemary, Crushed Garlic and Red Wine



Thai Lemon Chicken Breasts

Boneless, Skinless Rocky Chicken Breasts with a Cilantro and Lemongrass Glaze



Sonoma Boneless Breast of Chicken

marinated with Fresh Thyme and grilled over California Oak
with Caramelized Leeks and Juniper Berry Demi Glace



Sautéed Marsala Breast of Chicken

With Sliced Mushrooms and Shallots, finished in Marsala Demi-glaze



Breast of Chicken Florentine

Herb Crusted Chicken Breast with Sautéed Spinach, Mushrooms



Grilled Canadian Duck Breast

(add \$5.00 per person)

with Fresh Tomatoes, Olives, and Roasted Garlic garnished with Basil Sprigs

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~ **PORK** ~

Grilled Pork Tenderloin

served Chinese Plum Sauce Glaze



Roasted Boneless Pork Loin

with French Mustard and Herb Crust

~ **SEAFOOD** ~

Chipotle Grilled Salmon

Mesquite Grilled Salmon Fillets with a Chipotle Lemon Rub and Cherry Tomato and Mango Salsa



Baked Salmon

With a Lemon, Caper Sauce



Broiled Blue Nose Sea Bass

Thin Sliced Fillets, peppered and broiled, served with a Crisp Fennel and French Bean Vinaigrette



Pan-Roasted Bluenose Sea Bass

with Manila Clams, and a Fresh Herb Tomato Sauce



Grilled Tai Snapper

(add \$3.00 per person)

Rubbed with Olive Oil, Sea Salt and Herbs



Rosemary Skewered White Mexican Gulf Prawns

with Roasted Tomatoes and Sweet Chiles



Provençal Prawns

Gulf Prawns sautéed with Shallots, Cherry Tomatoes, and Minced Garlic with a White Wine Sauce



Coconut Shrimp

Tiger Prawns poached in Coconut Milk and Rice Wine

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~ **LAMB** ~

Hardwood Roasted Rack of Lamb

(add \$5.00 per person)

with Demi Glace, Asparagus Tips, and Baby Artichokes



Hardwood Roasted Loin-Chops of Lamb

(add \$5.00 per person)

with a Pine Nut and Currant Gremolata



Turkish Lamb

(add \$5.00 per person)

Fire Roasted slices of Sonoma Lamb marinated in Turkish Spice served on a platter layered with Pita Strips and Minted Yogurt Sauce

~ **BEEF** ~

Slow Roasted Black Angus Sirloin

with Provencal Herb Crust and Natural Demi Glace



Slow Roasted California Style Brisket

With Sierra Nevada Pale Ale Sauce and Caramelized Onions



Slow Roasted Prime Rib Provencal

(add \$7.00 per person)

with Natural Jus



Lemon Pepper Rubbed Black Angus New York Steaks

(add \$7.00 per person)

grilled over California Oak with Caramelized Shallots and Cabernet Demi Glace

CARVING STATIONS

One Chef required per station

Oak Roasted Lamb Leg

with Mint, Basil, Pine Nuts, Fennel and Garlic



Boneless Marinated Free Range Turkey Breasts

with Homemade Cranberry Relish, Caramelized Onion Compote, and Natural Gravy



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Free Range Rocky Chickens stuffed with English Peas and Handmade Chorizo
carved to order with Tequila Lime Grilling Sauce and Citrus Aioli on the side



**Free Range Turkey Breasts crusted with Rosemary and Sage
and slow cooked over California Oak**
carved to order with Honey Mustard and Citrus Aioli on the side



Provençal Sirloin
Boneless Tender Sirloin of Beef slow cooked over Almond Wood
carved to order Flanked by natural Espagnole Sauce



Provençal Prime Rib
(add \$7.00 per person)
Tender Roasted Prime Rib of Beef slow cooked over Almond Wood
carved to order flanked by natural Espagnole Sauce, Au Jus, Horseradish Cream

ENTREES SIDE DISHES

Roasted Potato Medley
Peruvian Purple, Yukon Gold and Red Potatoes with Rosemary and Garlic



Wild Rice and Orzo Pilaf
with Aromatic Vegetables and Wild Mushrooms



Grilled Organic Vegetable Platter
Organic Squashes, Bermuda Onions, Sweet Peppers, and Japanese Eggplant
with Barbecue Sauce and Chardonnay Cumin Aioli



Root Vegetable Medley
with Carrots, Parsnips and Celery Root



Yukon Gold Mashed Potatoes
with Butter and Parsley
Horseradish Cream or Home Style Gravy



Fluffy White Jasmine Rice



Rice Pilaf
With saffron and seasonal vegetables



Asparagus Tips, Lemons, and Fresh Black Pepper

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(add \$2.00 per person)
with Saffron Aioli and Extra Virgin Olive Oil



Button Mushrooms Au Greque

(add \$2.00 per person)
Sautéed Mushrooms with Shallots, Red Wine, Thyme, and Sweet Butter



Golden Thai Rice Cakes

Sweet Thai Rice, Green Onions and Sesame Griddled Golden Brown
and served with Sprigs of Mint and Basil



Classic Crisp Polenta Wedge

With Asiago Cheese and Marinara Sauce



Gigantes

Huge, Plump Canellini Beans simmered in a Fresh Tomato Sauce with Swiss Chard, Thyme, and Garlic

BARBEQUES

BBQ Menu #1

\$ 28.50 per person

Please choose (1) Salad, (1) Side Dish and (1) Entrée,

BBQ Menu #2

\$ 32.50 per person

Please choose (1) Salad, (2) Side Dishes and (2) Entrées,

BBQ Menu #3

\$ 36.50 per person

Please choose (2) Salads, (3) Side Dishes and (3) Entrées,

Entrees

Classic Texas Style Barbeque Ribs

dry rubbed, slow cooked, and slathered with Sweet,
Smokey Hickory Barbeque Sauce



Santa Maria Style Tri Tips

with a classic Savory Cook in Sauce





Mesquite-Grilled Sirloin
with Caramelized Onion Relish



Carolina Style Barbeque Pork Roasts
with a Dry Rub and a Vinegar Based Barbeque Sauce



Assorted Chicken, Pork, and Turkey Sausages
in traditional American Flavors with full Fixings including
Lettuce, Tomato, Mustards, Onions, Soft Rolls
Everything you need to make a hot sausage sandwich!



Fire-Roasted Half Yucatan Style Rocky Chickens
with a Tequila-Lime Barbeque Sauce served with Green Mexican Rice



Backyard BBQ Chicken Quarters
With Bullseye Sweet BBQ Sauce

Vegetarian Kebabs
with Bell Peppers, Onions and Garlic



Jumbo Shrimp Kebabs
with Garlic, Coriander & Lemon Sauce



Half Pound Painted Hills Burgers
with full Fixings including
Lettuce, Tomato, Mustards, Onions, Soft Rolls



Jumbo All Beef Hot Dogs
With soft Coney Island Rolls

BBQ SALADS

Classic Russet Potato Salad
with Sweet Pickles, Chopped Eggs, Parsley, and Hellmans Mayonnaise



All American Macaroni Salad
with Celery, Onions, Hellmans Mayonnaise, Diced Pimentos, etc.



Napa Cabbage Slaw



Vine Ripe Tomatoes



served with Homemade Ranch Dressing and Curly Parsley



Fresh Fruit Display

to include Watermelons, Strawberries, Apples and Grapes

BBQ SIDE DISHES

Guinness and Molasses Baked Navy Beans
with Brown Sugar, Spices, and Fried Shallots



Corn on the Cob



Foil Wrapped Baked Potatoes
with Butter, Sour Cream and Green Onions



Yukon Gold Butcher Potatoes

Creamer-Sized Yukon Gold Potatoes baked with Fresh Herbs, Chicken Broth, and Parmesan Cheese



Green Bean Casserole

Brunch Buffet Menus

Brunch Menu #1

\$ 14.50 per person

Continental Breakfast, Please see description below

Brunch Menu #2

\$ 18.50 per person

Includes Continental Breakfast plus your choice of (2) Entrees

Brunch Menu #3

\$ 24.50 per person

Includes Continental Breakfast plus your choice of (3) Entrees

Continental Breakfast

*Freshly Baked Croissants, Assorted Muffins and Bagels
Served with Sweet Cream Butter, Mixed Preserves and Cream Cheese*

Sliced Fruit Platter

Freshly Brewed Starbucks Coffee and Tazo Hot Tea

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Assorted Fresh Juices

Entrees

Scrambled Eggs a la 'Herbes de Provence'

With English Cheddar



Country French Toast

With sautéed Brandy and Cinnamon Apples



Farmhouse Style Fried Potatoes



Thick Cut Hickory Smoked Bacon



Traditional Style English Sausages



Honey Baked Ham



Eggs Benedict

(add \$3.00 per person)

Beverage Menu

Starbucks Coffee and Tazo Tea (Unlimited)	\$ 3.00 per person
Starbucks Hot Chocolate and Apple Cider	\$ 2.00 per person
Coke, Diet Coke and Sprite (Unlimited)	\$ 2.00 per person

House wine by the Bottle (Cabernet, Chardonnay, White Zinfandel, Merlot) <i>Ask to see complete wine list</i>	\$ 22.95 per bottle *
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Imported Beers	\$ 4.25 per bottle *
Domestic Beers	\$ 3.75 per bottle *

Top Shelf Hard Alcohol (Finlandia Vodka, Tanqueray Gin , Bacardi Superior Rum, Sauza Tequila, Jack Daniel's Whiskey)	\$ 4.25 per cocktail *
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Mixer bar set up fee (you provide own alcohol):

(includes all beverage mixers ie: cranberry juice, pineapple juice, orange juice, tomato juice, soda water, tonic water, lemons, limes, cherries, onions, olives, cocktail straws and napkins.)

2-50 people	\$ 125.00
50- 100 people	\$ 150.00
100-200 people	\$ 250.00

*Charged on consumption. Hard alcohol prices include a complete cocktail with liquor, mixers, ice, fruit and straw.