



Brunch Menu

WE BELIEVE YOUR EVENT IS THE MOST IMPORTANT EVENT.
WE BELIEVE YOU DESERVE THE BEST AND WE BELIEVE YOUR
EVENT SHOULD BE DELICIOUSLY REMARKABLE!

Celebrate Events, Inc.
BTU Special Events / Richie Rich Catering
70 Linden Oaks, 3rd Floor Rochester, NY 14625
<http://www.celebrateeventsny.com/>
(585) 471-6010 • (585) 202-4216

ABOUT US...

BTU SPECIAL EVENTS has been catering events for the past 30 years and continues to bring new ideas to the special event industry, NOW as **C E L E B R A T E E V E N T S**, Our goal is the success of your event no matter if it is a lunch for 10 or a gala for 1,000.

OUR FOOD ROCKS!

Under the brilliant orchestration of our Culinary team, your menu is custom prepared from scratch using only the highest quality, fresh ingredients. We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs.

It's all about **YOU**, your style and taste.

OUR SERVICE IS AWESOME!

We value our clients and want to build a long lasting relationship with you.

We pride ourselves on our ability to pay close attention to the details and remember **YOUR** specific requests each and every time you order Our staff is constantly trained in the fine art of world class service. It starts with the need to have a remarkable event!

OUR SERVICES

As one of the oldest, independent catering companies in Rochester, we can assist you with locating the right venue, creating the perfect, memorable menu; providing bar packages customized to your event needs, handling all rentals (tables, chairs, linens, china) space planning, set up, and much more!



Celebrate Events

With an eye for color and design, a flair for presentation and authenticity, incomparable food creations, Celebrate Events Culinary team has set the stage for Delicious Fresh Foods.

Our menu includes classic and popular options, as well as the opportunity to always customize a menu to suit your taste and style. We will cover everything from A to Z so you don't need to worry that you have forgotten anything. The success of your event and bringing your vision to life is always our number one motivation. Our catering servers and bar staff greet guests with smiles and provide world-class service to you and your guests.

American and Continental

Assortment Sliced Bagels, Muffins, Danish & Croissants
Plain Creamed Cheese, Butter & Jam

Omelet Station

Your choice of turkey Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese & Mexican Cheese Medley

Warm Belgian Waffle Station

Served With Cream Butter, Powdered Sugar, Berry Compote, Chocolate Sauce, Whipped Cream & Maple Syrup

Sliced Seasonal Fruit Display

Honeydew, Cantaloupe, Pineapple, Watermelon & Assorted Berries

Fresh Fruit Kabobs

Seasonal Melon Cubes & Berries on 6" Skewers



Southern Soiree

Biscuit Bar

Warm Biscuits served with Creamy Butter, Assorted Jams and Jellies & Warm Sausage Gravy

Texas "Bene"

Poached Egg Served On Toasted English Muffin With Tenderloin Medallion & Topped With Hollandaise

Cheesy Hash Browned Potatoes

Made to Order Pancake Station

Buttermilk Pancakes Served With Cream Butter, Powdered Sugar, Warm Berry Compote, Chocolate Sauce, Whipped Cream & Gourmet Syrup



Add a carving station of Ham or Prime Rib to "Beef Up" your menu !

Egg-cellent Choice

Soft Scrambled Eggs

Smoked Applewood Bacon OR Sausage Patties

Breakfast Potatoes with Sautéed Onions & Peppers

Biscuits and Gravy

Signature “Egg-Tini” Station

Soft Scrambled Eggs Served In Martini Glasses

With Assorted Toppings Including Fried Country Style Potatoes, Shredded Cheddar Cheese, Flaked Salmon, Hollandaise Sauce, Cream Gravy, Fresh Pico De Gallo



Buenos Dias!

Migas

Scrambled Eggs Blended with Tomato, Jalapenos, Yellow Onion, Bell Pepper, Topped with Cheddar and Served with Corn Tortillas

Huevos Rancheros

Poached Eggs topped with Homemade Ranchero Sauce & Crispy Tortilla Strips, Drizzled with Sour Cream

Chipotle Spiced Mini Beef Steaks

Breakfast Potatoes

Cubed Yukon Gold Potatoes with Bell Pepper & Sautéed Onion



Salads & More

CELEBRATE Signature Salad

Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments, Walnuts, Dried Cranberries, Feta

Served with Chef's Signature Pomegranate Vinaigrette Dressing

Chef's Selection of Quiche

Chef's Selection of Broccoli & Cheese, Sun-Dried Tomato & Feta, Mushroom & Cheese, Three Cheese, Spinach, Onion & Cheese

Poached Salmon Medallions

Salmon Medallions Served in Chafing Dish with Cream Sauce



Penne Pasta Salad

With Sun-Dried Tomatoes, Black Olives & Asparagus Tips

Savory Mixed Field Green Salad Assorted Greens, Cucumber, Tomatoes, Shredded Carrots, Oil and Vinegar Dressing

Tomato & Mozzarella Salad

With Fresh Herb Pesto, Julienne Red Onion & Calamata Olive

Portabella Mushrooms & Hearts of Palm Salad

Artichoke Bottoms, & Diced Roma Tomato with Bermuda Onions in Red Wine Vinaigrette



Morning Libations

Bloody Mary *

Mimosa *

Screwdriver *

Bellini *

*** inquire for pricing**

Infused Champagne Bar

Star Fruit Champagne with Frozen Sliced Star Fruit

Peach Champagne with Frozen Peach Wedges

Watermelon Champagne with Cubes of Fresh Watermelon

* Based on 3 hours of service



Freshly Brewed

Cappuccino Bar

Freshly brewed espresso drinks custom made by a professional barista

Freshly Brewed Coffee

Regular or Decaffeinated with assorted milks and sugars

Flavored Coffee Syrups

Assorted Hot Herbal Teas

Breakfast Juices

Apple, Cranberry, Orange, Grapefruit or Pineapple

Attended Smoothie Bar

Milk Based Smoothies Blended with Fresh Fruits

Banana, Strawberry-Banana, Strawberry, Berry or Mango



Details & Such ...

RENTAL OPTIONS

CHINA RENTAL

Plates – 6inch ad 9inch
Flatware – casual, classic and elegant
\$3.00 pp to \$6.00 pp

GLASSWARE PACKAGES

Water, Wine, Rocks, Beer glasses and more!
\$2.00 pp to \$5.00 pp

LINEN

Available in a variety of colors and fabrics
Poly Cotton – 60” Round Table or 6’ Table
Starts at \$15

Full Range of additional items available - Inquire today!

DELIVERY & SET UP

Delivery/ Insurance Fee \$85

STAFFING DETAILS

SERVICE STAFF \$25 *per hr*

BARTENDERS \$25 *per hr*

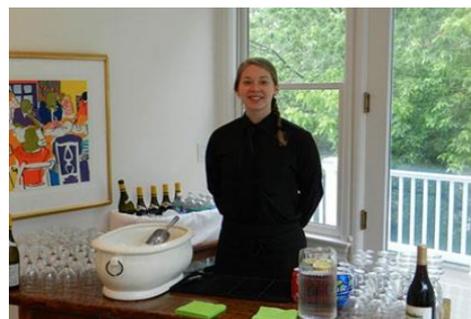
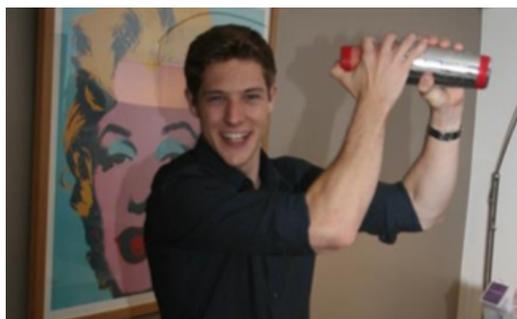
EVENT CAPTAIN \$30 *per hr*

EVENT LEAD \$35 *per hr*

We are a full service catering and event planning company in the Greater Rochester NY Area. We specialize in corporate events, weddings, mitzvahs, social occasions and large scale special events.

From the comfort of your home to your favorite venue, our catering services can make your event truly special with exceptional seasonally inspired fresh local products and world-class service from our server, bartender, valet, coat check staff members.

Please feel free to email or call and one of our Events Administrative team members will be more than happy to answer any of your questions or requests! We look forward to assisting you at you next event!



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