

Celebrations!



EVENTS & CATERING

by BISTRO 108

La Grange, Texas

979.966.9959

Details

Celebrations offers turn-key service, you need only to have a great time at your reception and let us do the work for you.

If Guest count decreases by 10% the cost per person will increase by 10%.
8.25% State Sales Tax and 20% gratuity will be added
to the total Food & Beverage Bill.

Fresh Florals begin at \$40 + tax per arrangement....choice of colors

You may choose your Beverage and Bar Package
Pricing is dependent on the number of guests, the appetizers, entrees and sides you choose to serve at your event and your venue.

Included in all On Premise packages:

- White Porcelain China, silverware, and white linen napkins
 - Glassware and Barware
 - Full Buffet Set up with Linens
 - Round 60" tables, and upholstered chairs
- Floor Length Table Linens...choice of Ivory, Taupe, White, Burgundy
 - Water with lemon
 - Service Staff and Bartender

For All Off Premise Catering

Please request a quote for rentals, linens, service staff and bartending service.

THEMED BUFFETS

Mexican

Chili con Queso, Salsa, Guacamole and Tortilla Chips
Tender Beef and Chicken Fajitas, Homemade Pinto Beans, Fiesta Rice
Fresh Vegetable Medley, Flour and Corn Tortillas
Sour Cream, Cheese, Lettuce, Tomato, Jalapenos & Pico de Gallo

Bar-B-Que

Tender Smoked Brisket
Beef & Pork Sausage Links or Smoked Chicken Quarters
Homemade Pinto Beans, Creamy Potato Salad, Cole Slaw
Pickles, Jalapenos, Onions and Sliced Bread

Italian

Classic Caesar Salad
Chicken Parmesan, Angel Hair Pasta with Garlic Butter
Lasagna, Fresh Vegetable Medley, Freshly Baked Garlic Bread

Southern Favorites

Mixed Garden Salad
Chicken Fried Chicken Breasts with cream gravy, Pot Roast
Country Style Green Beans, Mashed Potatoes, Yeast Rolls and Butter

A Touch of New Orleans

Mini Wedge Salad
Shrimp Creole
Bacon Wrapped Pork Tenderloin with Raspberry Chipotle Sauce
Wild and Brown Rice, Fresh Vegetable Medley
Freshly Baked French Bread and Butter

Bistro Favorites

Mixed Garden Salad
Tender Baked Chicken Breast, sautéed mushrooms, onions & demi glaze
Roasted Pork Loin with Salsa Verde
Roasted New Potatoes with Rosemary and Garlic
Spinach & Artichoke Bake, Freshly Baked French Bread and Butter

BUFFET & SEATED DINNERS

Classic Buffet...starts at \$27 per person

- Staff-Attended Buffet Service
- One (1) Passed Appetizer
- Choice of Soup or Salad
- Two (2) Classic Entrees
- Two (2) Dinner Sides

Premium Buffet...starts at \$32 per person

- Staff-Attended Buffet Service
- One (1) Passed Appetizer
- Choice of Soup or Salad
- Two (2) Premium Entrees
- Two (2) Dinner Sides

Classic Seated Dinner... starts at \$33 per person

- Staff-Attended Buffet Service
- One (1) Passed Appetizer
- Choice of Soup or Salad
- Two (2) Premium Entrée choices
- Two (2) Dinner Sides

Premium Seated Dinner...starts at \$38 per person

- Staff-Attended Buffet Service
- One (1) Passed Appetizer
- Choice of Soup or Salad
- Two (2) Premium Entrée choices
- Two (2) Dinner Sides

These prices do not include rentals, linens, service staff or bartenders.

8.25% tax and 20% gratuity will be added to the total Food & Beverage Bill

APPETIZERS

Passed Appetizers

Asparagus & Asiago Wrapped in Prosciutto
Bacon Wrapped Dates Stuffed with Gorgonzola
Beef Sliders - Caprese Skewer
Pulled Pork Sliders with pickled red onion and cilantro
Lemon Thyme Goat Cheese Phyllo Tartlets
Green Chili, Chicken Empanadas
Black Beans Corn Empanadas - Crab Cakes with Lemon Basil Aioli
Sausage Parmesan Stuffed Mushrooms
Shrimp- Guacamole Tostada - Swedish Meatballs
• Cheddar Biscuits with Country Ham
Bacon Wrapped Jalapenos filled with Chicken & Monterrey Jack Cheese
Blue Cheese Grapes rolled in Toasted Walnuts
Croissant Crostini with brie, apple and foie gras
Tomato Bruschetta

Trays

House Smoked Salmon with crostini, cornichons, capers & sieved egg
Texas Gulf Shrimp with cocktail sauce
Pork Tenderloin with raspberry chipotle sauce
Herb-crusted Beef Tenderloin, Creamy Horseradish Sauce & Honey Mustard
Roasted Vegetables, peppers, eggplant, zucchini, yellow squash, Portobello
mushrooms & red onion with lemon basil aioli
Seasonal Fresh Fruit with lemon sour cream dip
Brie en croute with Peaches & Crostini

Charcuterie and Cheese Display

• Italian Ham, Salami, Mortadella, Manchego, Brie, Cheddar, Swiss, Smoked Gouda, Almonds, Kalamata Olives, Hummus, Grapes, Strawberries, Vegetables, assorted Crackers & toasted Crostini

Bruschetta Bar

• Crostini...tomato bruschetta, olive tapenade, basil pesto, red pepper sauce, caramelized onion, mushroom duxelle, mozzarella, arugula, lemon thyme ricotta, prosciutto & salami

Baked Dips

Spinach Artichoke Dip - Cheddar and Bacon Dip - Shrimp and Crab Dip

ENTREES

Classic Entrees

- Lemon Garlic Shrimp
- Chicken Parmigiano
- Blackened Catfish
- Airline Chicken Breast with artichokes & mushrooms
 - Bacon Wrapped Pork Tenderloin
 - Coq au Vin (Wine Braised Chicken)
- Pecan Crusted Chicken Breast with lemon thyme butter sauce
- Herb Crusted Pork Loin with cranberry Port wine sauce
 - NOLA Shrimp Creole
 - Poach Salmon with lemon butter sauce
- Tequila Lime Chicken Breast with mango pico de gallo
 - Honey Glazed Roasted Chicken Quarters

Premium Entrees

- Oven Roasted Beef Tenderloin béarnaise sauce
 - Cornish Game Hen filled with wild rice
- Fresh Hawaiian Sea Bass, lemon butter sauce
 - Rack of Lamb, mint peppercorn sauce
 - Savannah Shrimp and Grits
 - Mediterranean Pork Shank
 - Guinness Braised Short Ribs
 - Jumbo Lump Crab Cakes
 - Seared Duck Breasts Cognac Sauce
 - Jumbo Pork Chop with cornbread filling
- Slow Roasted Prime Rib au jus & creamy horseradish sauce

SOUPS, SALADS & SIDES

Soup and Salad

- Traditional Garden Salad
- Classic Caesar Salad
 - Wedge Salad
 - Greek Salad
 - Spinach Salad
 - Field Green Salad
- Shrimp and Crawfish Bisque*
 - Tomato Basil Soup
- Poblano Corn Chowder

Side Dishes

- Twice Baked Potatoes
- Confetti Corn with fresh cream
- Spinach with artichokes and mushroom
 - Country Club Squash
- Broccoli with rice, cheese & celery
- Green Beans with toasted onions
 - Roasted Root Vegetables
 - Honey Glazed Carrots
- Yukon Gold Mashed Potatoes
- Five Cheese Macaroni & Cheese
 - Country Style Green Beans
- Roasted New Potatoes with garlic & rosemary
 - Roasted Asparagus with lemon zest*
 - Pasta with Basil Alfredo
 - Wild and Brown Rice
- Couscous with Fresh Garden Vegetables
 - Scalloped Potatoes
 - Fresh Vegetable Medley

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