

At JDs Celebrations, we truly love to celebrate and have been setting the table and serving our friends and guests for 30 years. And there is nothing we love more than creating fresh flavorful cuisine that makes your party, wedding, or event shine bright! Decades in the food service industry have given us the opportunity to learn how to be consistent and steady, while also creating that “Wow” factor, so you and your guests can enjoy the celebration and have an experience that is truly special. As you will see, our culinary tastes span the globe with New American, flavorful Texan, Asian, Italian, Mexican, and Mediterranean cuisine. We love FLAVOR and are so thankful to be able to share our gift with you and your guests!

— *JD*

Joshua (JD) Davis, Founder | Executive Chef

APPETIZERS, SMALL BITES & BOARDS

Thai Sweet Chili Meatballs

BBQ Meatballs

Angelic Deviled Eggs

Bacon-Wrapped Dates

BLT Bites

Caramelized Onion Tartlets with Blue Cheese

Parmesan Truffle Fries

Tempura Fried Bang Bang Broccoli & Beans

Thai Fried Pickles with Bang Bang Ranch &
Sweet Chili Sauce

Asian Lettuce Wraps

Garlic Lime Shrimp Skewers

Thai Chicken Satay Skewers

Steak, Tri-Pepper & Mushroom Skewers

Smoked Turkey Sliders

Korean-Style Pulled Pork Sliders

Brisket Sliders

Cheeseburger Sliders

Chicken Poblano Bisque

White Bean & Kale Soup, with Turkey Sausage

Pumpkin Soup, with Cranberry Apple Relish

Italian Tomato Basil Soup, with Orzo

*Soups can be served in a cup, bowl or miniature (demitasse) size

SALADS & SIDES

*Signature Harvest Salad

*Signature Asian Crunch Salad

Classic Caesar Salad

Original Chopped Salad

Classic Garden Salad

The Corbitt Salad

Texas-Style Potato Salad

Tex-Mex Salad, with Roasted Corn
& Pepitas

Thai Coleslaw

Classic Coleslaw

Three-Cheese Mac & Cheese

Garlic Spinach

Creamed Spinach

Seasonal Roasted Vegetables

Asian Stir Fried Vegetables

Charred Bok Choy

*Signature Buttermilk Mashed
Potatoes

Fully-loaded Mashed Potatoes

Roasted Red Potatoes

Marme's Butter Beans \$4

Charro Beans (pinto or black)

Twice-Baked Potatoes

Caramelized Onion Green Beans

Country-Style Green Beans

Garlic Lemon Green Beans

Oven-Roasted Broccoli

Maple Bacon Brussels Sprouts

Roasted Asparagus

Jasmine Rice

Mediterranean Rice

Mexican Rice

House-Smoked Salmon Board

Crudités Board with Original Sweet Pea Crudités Dip

Fruit & Cheese Board

Tex-Mex Trifecta

Fire-roasted salsa, home-made guacamole, and
signature Queso Blanco with fresh tortilla chips

Charcuterie Board

Sliced meats and cheeses, nuts & olives, and crackers

Grand Charcuterie Board

Sliced meats & cheeses, nuts & olives, herb spread, hot
apricot jam, fruit, crackers. †Item is GF by omitting
crackers

*Signature Cheese Ball Trio Board

Classic Herb Cheddar, Sun-Dried Tomato, Cranberry
Almond) with Cracker Assortment

Mediterranean Trio Board

Hummus, Tzatziki, Baba Ghanoush, served with Pita
Chips and Crudités

†Salmon, chicken or choice steak proteins can be added to any salad for an additional cost

BARS & STATIONS

Carving Station

Choose from: Roast Beef, Smoked Prime Rib, Double Smoked Ham or Applewood Smoked Turkey, or combination includes fresh rolls, garlic aioli, spicy mustard, and horseradish cream

Taco Station

Fresh corn and flour tortillas with toppings of cheese, salsa, sour cream, and guacamole.

Choose from: Green Chili Chicken, Picadillo Beef, Birria Beef, Fajita Chicken, or Fajita Beef

Waffle Bar

Made fresh on location at your event—with toppings of fresh strawberries, chocolate chips, chopped pecans, Original Buttermilk Syrup, and whipped cream

Southern Grits Bar

Locally milled grits with toppings including: cajun shrimp, sharp cheddar, green chilies, and smoked salmon, and green onions.

Quesadilla Station

Freshly Griddled Quesadillas with select toppings: guacamole, sour cream, pico de gallo, pickled jalapenos.

Quesadilla choices - pick two (pick three - additional \$2): fajita chicken, fajita beef, vegetarian (sauteéd red bell peppers, onions, zucchini & mushrooms), garlic shrimp, green chili chicken, vegetarian fiesta (black bean, cheese & roasted corn). Includes chips and fire-roasted salsa.

Create Your own Omelette Station

Our chefs will craft a custom omelette for each guest to their liking with the toppings shown below. Includes fresh fruit and sourdough toast.

Pick up to Three Toppings:

Colby-Jack Cheese, Gruyere Cheese, Fire-Roasted Salsa, Sautéed Mushrooms, Green Onions, Sautéed Peppers and Onions, Sautéed Garlic Spinach, Sweet Potatoes

Pick One Protein:

House-Smoked Salmon*, Chopped Bacon, Grilled Chicken, House-Smoked Turkey, Steak*

Power Bowl Bar; Choose 2: Choice Steak, Smoked Salmon, Grilled Chicken (3rd protein: + \$)

Choose from quinoa, roasted sweet potatoes, sautéed spinach and roasted onion, complete with our Signature Carrot Ginger Vinaigrette

Mediterranean Bowl Bar; Choose 2: Choice Steak, Smoked Salmon, Grilled Chicken (3rd protein: + \$)

Mediterranean rice, English cucumber, tomatoes, olives, flavorful Greek yogurt based tzatziki sauce

Asian Bowl Bar; Choose 2: Choice Steak, Smoked Salmon, Grilled Chicken (3rd protein: + \$)

Jasmine rice, charred bok choy, green beans, fresh cilantro with our flavorful bang bang sauce

ENTREES

Chicken & Poultry

Signature Grilled Orange Balsamic Chicken

Filipino Chicken Adobo

Thai Panang Curry with Chicken

Dan Dan Noodles with Grilled Chicken

Hickory Smoked BBQ Chicken

Green Chili Enchiladas

House-Smoked Turkey Roast with Turkey
Gravy or Homemade BBQ sauce

Pasta

Lisa's Pasta with Chicken

Penne Florentine

Lemon Chicken Farfalle

Chicken Alfredo

Tomato Basil Pappardelle

GRAB & GO
GRAB & GO

Sandwiches

Lisa's Chicken Salad Sandwich

JDs Hot Sandwich with house-smoked turkey,
melted Swiss cheese & spinach

House-Smoked Bacon & Turkey Panini

Fish & Seafood

*Signature House-Smoked Salmon with Lime
Dill Cream

Dan Dan Noodles with Miso Cod

Thai Sweet Chili Lime Shrimp

Browned Butter Herbed Cod

Asian Seared Salmon with Spicy Teriyaki &
Scallions

Miso Grilled Cod

Mahi Mahi Enchiladas, with pineapple pico de gallo

Sandwiches

Thai Crispy Miso Cod Sandwich

Smoked Salmon & Cream Cheese
Sandwich

*If a dual entree meal is desired, the second entree may be added for an additional \$10 in most cases

ENTREES

Beef

Classic London Broil (sliced)

*Signature Cowboy Steak, with herbed compound butter

*Signature Three-Chili Ribeye

House-Smoked Beef Tenderloin Au Poivre (GF)

18-Hour Pecan Smoked Brisket

Tuscan Pot Roast with au jus

Smoked Prime Rib with Jalapeño Horseradish Cream

Barria Enchiladas, with poblano cream sauce

Sandwiches

Shaved Steak Sandwich

Thinly sliced steak with grilled onions, smoked gouda, served on a fresh brioche bun with chipotle horseradish cream.

Better Burger

Our delicious fresh premium beef burger (never frozen) with bacon, melted Colby-Jack cheese, garlic aioli, our secret sauce with lettuce, tomatoes, onions, and jalapeños on the side.

Brisket Sandwich

18-hour smoked brisket, homemade BBQ sauce, sliced pickles

Pasta

Five-Star Baked Ziti

Pork

Smoked Pork Tenderloin, with smoked paprika apple cider sauce

Double Smoked Ham, with spicy orange glaze

Korean-Style BBQ Pork

Sandwich

Tennessee-Style Pulled Pork Sandwich, slaw, with vinegar sauce/homemade BBQ sauce

BAKERY & DESSERTS

*Variable Pricing

Cookies

- *Signature Chocolate Chip Cookie
- *Signature Frosted Sugar Cookie
- *Signature Red Velvet Cookie
- Raspberry Chocolate Meringue Cookie (GF)

Bar Cookies

- Jam Bars: Blackberry, strawberry, apricot
- Original Key Lime Bar
- Chocolate Revel Bar (contains peanuts)
- Decadent Brownies (vanilla, chocolate, peppermint icing optional)

Cakes

- *Signature Celebration Cake
- *Signature Red Velvet
- *Signature Strawberry Cake
- Italian Crème Cake
- Coconut Raspberry Cake
- Lemon Blueberry Cake
- Decadent Chocolate Cake (GF)
- Classic White Cake

† Custom wedding cakes are available upon request

Slab Cakes

- Texas Sheet Cake
- Cinnamon Coffee Cake (GF)

Pies

- Buttermilk Pie
- Chocolate Cream Pie
- Strawberry Rhubarb Pie
- Key Lime Pie
- Pumpkin Pie

Miniature Panna Cotta

- Vanilla, vanilla caramel, chocolate, raspberry

Sweet Breads

- *Signature Carrot Apricot
- Pumpkin
- Banana
- Cranberry Orange
- Lemon Blueberry
- Cherry Almond

Pop Tarts

- *Signature Strawberry
- Blueberry
- Cherry
- Apricot

Croissants

- Butter Croissant
- Chocolate Croissant

† Mini versions available

Boxed Lunch

Choose from—House-smoked turkey, Carved Turkey sandwich, Lisa's Chicken Salad, Japanese-style egg salad
Includes: Kettle Cooked Potato Chips, Dill Pickles and Homemade Signature Chocolate Chip Cookie, Signature Red Velvet Cookie or Signature Frosted Sugar Cookie.
Cup of soup, and/or fresh fruit cup can be added

† Boxed lunches can be enhanced by adding items, or items can be removed. These are fully customizable.

Breakfast

Freshly Baked Pastry Assortment

Includes a fresh tray of our in-house baked breakfast breads (two varieties), butter croissants, chocolate croissants and our Cinnamon Coffee Cake. Add our homemade pop-tarts to the mix for \$1 more per person.

Breakfast Sandwich

Freshly baked butter croissant, with egg, bacon and smoked gouda

Create Your own Omelette Station

Our chefs will craft a custom omelette for each guest to their liking with the toppings shown below. Includes fresh fruit and sourdough toast.

Toppings:

Colby-Jack Cheese, Gruyere Cheese, Fire-Roasted Salsa, Sautéed Mushrooms, Green Onions, Sautéed Peppers and Onions, Sautéed Garlic Spinach, Sweet Potatoes

Proteins (Choose 2; 3rd is +\$)

House-Smoked Salmon*, Chopped Bacon, Grilled Chicken, House-Smoked Turkey, Steak*

Bacon and Cheese Egg Bites

Breakfast Bake

Eggs, Cheddar and Jack cheeses, hash browns and savory sausage create a savory breakfast dish.
Included salsa on the side

Sides

Fresh Fruit Platter/Bowl

Breakfast Potatoes

Hard-boiled eggs

Yogurt Parfait

BEVERAGES

Exclusive Teas:

Premium Black Iced Tea

Nashville Tea (our signature sweet tea, infused with lemon, orange & cane sugar)

Almond Green Tea

Thai Iced Tea

Thai Iced Coffee

Sodas

Coco-Cola, Diet Coke, Coke Zero, Dr. Pepper, Sprite

Lemonade

Strawberry Lemonade

Golden Sparking Punch–White Grape and Ginger

***Signature Non-alcoholic Beverages (mocktails) - choices are available upon request**

Premium Coffee by Paloma Coffee

Choose from our exclusive Cafe'98 House Blend or from one of Paloma's single origin varieties

Espresso Bar

Bring the JDs coffee house experience to your event! Our event espresso set-up is just what you need with lattes, cappuccinos, mochas, coffee and more! Include our house-made syrups and dairy from Milk-King Dairy.

Beverage Station

Includes unlimited servings of our exclusive beverage favorites for your guests! Station includes two beverages from above as well as our Cafe '98 House Blend Coffee.

† Licensed bartending services are available upon request. JDs can handle all mixers and cocktail recipes if desired.