

Celebrations' Holiday Specialties

Pricing includes Celebrations' traditional full service catering. All necessary supplies and Holiday disposable plates, flatware and napkins are included. Pricing is based on a 50 person minimum.

Intimate Holiday Reception

Celebrations' Antipasti Table featuring:

Assorted Cheese and Fresh Fruit Display with Crackers
Fresh Vegetable Crudite & Dip
Hummus with Syrian Bread Wedges
Hot Crabmeat Dip with Toasted Almonds
Baked Brie with Apricot Glaze
Scottish Smoked Salmon

with Red Onion, Hard-boiled Egg, and Caper Garni and served with Horseradish Cream Cheese

Chef's Selection of Nine Butler Passed Appetizers to include:

Petite Samosa with Tamarind Chutney
Celebrations' Signature Bruschetta Trio
Cranberry Glazed, Pecan Encrusted Chicken Skewers
Filet Mignon and Duck Breast Crostini Topped with Balsamic Raspberries

Mid-Week Value **\$27.95**
Weekend **\$34.95**

Holiday Dinner Party

Assorted Cheese and Fresh Fruit Display with Crackers
Fresh Vegetable Crudité Platter and Dip
Baked Brie Topped with Apricot and Walnut Glaze

Chef's Selection of Six Butler Passed Appetizers to include:

Pumpkin Bisque Shots
Petite Samosa with Tamarind Chutney
Cranberry Orange Chicken Pastry Cups

Chef's Dinner Table & Carving Station

Field Green Salad
with Grape Tomatoes and Toasted Pecans Tossed in Gorgonzola Vinaigrette
Tortellini Primavera Alfredo

Carving Station featuring:

Sirloin Stuffed with Spinach, Artichokes, Parmesan & Roasted Red Peppers
Herbed Roasted Turkey Breast, Baked Virginia Ham

All Meats are Hand Carved in Front of your Guests by Our Chef and served with Baked Old World Bread & Roll Assortment, Pineapple Mango Chutney, Cranberry Remoulade, Tarragon Aioli.

Coffee, Tea & Decaf
Holiday Pastry Table

Mid-Week Value **\$34.95**
Weekend **\$39.95**

Cocktail & Beverage Services are available. Please contact your Sales Consultant for additional menu options.