

House Party

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudité of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Celebrations' Signature Bruschetta Trio

Classic tomato & basil, scampi & artichoke hearts, and Italian sausage & roasted pepper served on toasted slices of Tuscan bread

Swedish Meatballs

Cocktail-size beef meatballs served in a tasty European-style sour cream brown sauce

Skewered Tortellini with Lemon-Roasted Garlic / Parmesan Dip

Fresh tri-colored cheese-filled tortellini marinated with fresh herbs, extra virgin olive oil and parmesan; served with a lemon Parmesan dip

Crabmeat Filo Cups

Crisp flaky pastry cups filled with crabmeat and cheese

Petite Samosa with Tamarind Chutney

Curry potato mixture in a traditional Indian pastry crust

\$13.95 per person

Substitute Celebrations' Antipasti Table for the Cheese and Fruit Display and Crudité of Vegetables and Dip for an additional \$3.00 per person. Please talk with your Celebrations sales consultant.

Intimate Reception

Celebrations' Antipasti Table

Imported cheeses, fresh sliced seasonal fruit, crudité's and dips, hummus, tabouleh, Italian cured meats, marinated and grilled vegetables, tortellini, and other whims of the chef, served with fresh artisan breads and crackers. Everything is arranged in a fancy free-flow table display, which will treat your guests to a feast for their taste buds as well as their eyes.

Spinakopita

A blend of spinach, feta cheese, garlic and lemon zest is the traditional Greek filling for these flaky appetizer savories

Satay Chicken and Thai Peanut Sauce

Tangy coconut-marinated chicken skewered and served with a Thai peanut sauce

Scallops Wrapped in Bacon

Maine sea scallops wrapped and broiled in apple wood-smoked bacon

Chef's Selection of 3 Butler Passed Hors d'Oeuvres

You and your guests will be treated to our chef's creativity with three delicious and unique hors d'oeuvres

\$16.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.

Elegant Reception

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudité of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Melon Wrapped in Prosciutto

Juicy melon wrapped in Italian Parma Prosciutto

Chef's Carving Station

Roast sirloin, herb seasoned turkey breast and Jamaican jerked pork loin. All hand-carved and served with artisan rolls & fancy condiments

Marinated Mozzarella, Fresh Basil, and Tomato Wraps

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaf

Assorted Petite Quiche

Mini-version of the traditional Lorraine (bacon, onion, cheese) and a vegetarian variety as well

Chicken Quenelle with Mango Rémooulade

Savory chicken morsels with a tangy mango emulsion

\$17.95 per person

Substitute Celebrations' Antipasti Table for the Cheese and Fruit Display and Crudité of Vegetables and Dip for an additional \$3.00 per person. Please talk with your Celebrations sales consultant.

Interactive Pasta Bar Reception

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Fresh Vegetable Crudité Platter and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Interactive Pasta Station

Our uniformed chef prepares any two styles of pasta right before your guests.
Choose from: Gemelli Pesto Pollo, Penne Fra Diavolo, Wild Mushroom Farfale, Tortellini Fresco, Pasta Pulito.
See descriptions for pasta selections in Create Your Own Reception.

Artichoke Parmesan Filo Cup

Flaky pastry stuffed with artichoke hearts and cheese

Smoked Duck Breast Crostini with Balsamic Raspberries

Toasted baquettes topped with slices of smoked duck breast drizzled with a balsamic raspberry syrup

Celebrations' Signature Bruschetta Trio

Classic tomato & basil, scampi & artichoke hearts and Italian sausage & roasted pepper
served on toasted slices of Tuscan bread

Chef's Selection of 3 Butler Passed Hors d'Oeuvres

You and your guests will be treated to our chef's creativity with
three delicious and unique hors d'oeuvres

\$ 17.95 per person

Interactive Pasta Station Enhancements

Substitute or add Sirloin Steak and Gorgonzola Cheese or Shrimp Scampi to any pasta selection

Add \$3.00 per person