

# Formal Dinner Service

Our uniformed wait staff presents a full five-course meal to your guests' tablesides. From salad to dessert, highlighted by an elegantly displayed entrée, Celebrations will work with you to make your formal event one to remember. With your choice of salad, entrée, sides, vegetable and dessert, your event planner can customize your dinner to exceed all your expectations. Please contact Celebrations for more information and pricing. We look forward to working with you.

## Entrées

### *Prime Rib au Jus*

Classic standing rib roast of beef cooked the way you like it

**\$41.95**

### *Wild Caught Salmon*

market price

### *Baked Boston Scrod au Gratin*

market price

### *Breast of Duck*

Served with raspberry demi-glace

**\$38.95**

### *Veal Saltimbocca*

With lemon caper parsley butter

**\$41.95**

### *Seafood Stuffed Prawns*

Served with drawn butter

**\$41.95**

### *Chèvre Stuffed Chicken*

Stuffed with grilled asparagus, roasted red peppers and local Vermont chèvre

**\$35.95**

### *Roast Leg of Spring Lamb*

Stuffed with spinach, garlic, and pesto and served with rosemary bordelaise sauce

**\$40.95**

### *Tornedos of Beef*

Melt-in-your-mouth filets served with Merlot and roasted shallot demi-glace

**\$46.95**

## *Appetizers*

### Homemade Soup

Your chef will help create for you and your guests a traditional homemade soup. Add \$3.00 per person.

### Fresh Fruit Cup

Fresh hand-cut seasonal fruit. Add \$3.00 per person.

### Melon Wrapped in Prosciutto

Juicy melon wrapped in Italian Parma Prosciutto. Add \$3.00 per person.

### Shrimp Cocktail

Chilled and peeled jumbo shrimp served with a traditional horseradish cocktail sauce (3 pcs./p.). Add \$6.00 per person

### Escargot in Puff Pastry

Imported escargot sauteed in a café butter then baked in a flaky pastry until golden brown. Add \$6.00 per person

## *Salads*

### Fresh Garden Salad

Crisp lettuce greens tossed with garden vegetables and our house Balsamic vinaigrette

### Caesar Salad

Fresh cut romaine lettuce tossed with Bermuda onions, Parmesan cheese, homemade croutons and our own authentic creamy Caesar dressing

### Baby Spinach with Sweet and Sour Hot Bacon Dressing

Baby spinach with fresh mushrooms, hard boiled eggs, and parmesan tossed in our homemade hot bacon dressing. Add \$1.50 per person.

### Field Green Salad

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing. Add \$1.50 per person.

## *Potato, Rice, or Pasta*

### Baked Potatoes

### Lyonnais Potatoes

### Caramelized Red Bliss Potatoes

### Parsley Buttered Potatoes

### Lemon Mushroom Rice

### Rice Florentine

### Risotto Milanese

### Penne with Garlic Herb butter

### Rotini ala Pesto

### Herb Rice Florentine

### Baked Stuffed Potatoes

Add \$2.00 per person.

### Duchess Potatoes

Add \$2.00 per person.

### Pirogis

Add \$1.00 per person.

## *Fresh Vegetables*

Roasted Fresh Vegetables  
Ratatouille  
Seasoned Niblet Corn  
Green Beans Almandine  
Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin  
Fresh Vegetable Mélange with  
Herb Butter  
Sautéed Herbed Zucchini &  
Summer Squash

Caramelized Autumn Vegetables  
Add \$2.00 per person.

Grilled Asparagus with Balsamic Vinaigrette (seasonal)  
Add \$2.00 per person.

Fiddlehead Greens with Peppered Hollandaise (seasonal)  
Add \$4.00 per person.

Requests accepted

## *Desserts*

Traditional English Trifle  
Tiramisu  
Chocolate Decadence Torte  
New York Style Cheesecake with  
Fruit Topping  
Chocolate Cheesecake with  
Ganache Topping  
Old Fashioned Carrot Cake with  
Cream Cheese Icing  
Ice Cream with Strawberries or  
Chocolate

Coupe Jacques  
Add \$2.00 per person  
Fresh Berry Tarte (seasonal)  
Add \$3.00 per person  
Pastry Table  
Priced accordingly.  
Hot Fudge Ice Cream Puffs  
Add \$2.00 per person.  
Crêpes Bananas Foster  
Add \$4.00 per person.  
Requests accepted