

# *Create Your Own Reception*

We encourage you to create a reception to reflect your personal tastes. Mix and Match your favorites and allow our chefs to create an array of unique hors d'œuvres to provide your guests with a variety of scrumptious foods at an economical cost.

Please keep in mind, all of Celebrations menus are fully customizable and the selections provided are only a starting place. However, we do recommend that you begin your reception with either the Assorted Cheese and Fresh Fruit Display and Fresh Vegetable Crudite or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or Interactive Pasta Station.

## *Fresh Vegetable Crudité Platter and Dip*

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

## *Assorted Cheese and Fresh Fruit Display with Crackers*

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

*\$5.95 per person*

## *Celebrations' Antipasti Table*

Imported cheeses, fresh sliced fruit, crudités 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.

*\$8.95 per person*

# *Chef's Carving Station*

Your guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating.

Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

## *Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments*

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. Fresh baked old world bread and roll assortment and cranberry mayo, horseradish cream, fresh herb butter, and roasted red pepper butter.

*\$10.95 per person*

## *Carving Station Enhancements*

A great way to please your guests with a little something out of the ordinary; use the following substitutions:

### *Skirt Steak Roulade for Sirloin\**

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

### *Filet Mignon for Sirloin\*\**

The most tender of all meats

### *Turkey Ballantine for Turkey Breast\*\**

Tender moist turkey stuffed with a duck confit filling

### *Leg of Lamb for Pork\*\**

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast, served with minted remoulade.

### *Herb-Encrusted Salmon for Pork\*\**

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked until just done, served with a dill mayonnaise

*\*Add \$3.00 per person*

*\*\* Add \$4.00 per person*

# *Interactive Pasta Station*

Your two pasta selections will be prepared by our uniformed chef right before your guests.  
Please see the options provided below.

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## *Gemelli Pesto Pollo*

Italian herb marinated chicken breast and Gemelli pasta sautéed with bacon, caramelized onions and pesto, finished with grated parmesan cheese.

## *Penne Fra Diavolo*

Sweet Italian sausage, Penne pasta, and New England coast mussels sautéed in red pepper infused olive oil, finished with our house marinara and minced garlic.

## *Wild Mushroom Farfale*

Wild mushroom ragout and Farfale pasta sautéed in cold pressed olive oil, deglazed with a Marsala wine demiglace and fresh chives.

## *Tortellini Fresco*

Roma tomatoes, tri color tortellini, sweet red peppers, and roasted garlic sautéed in cold pressed olive oil deglazed with white wine, finished with creamery butter and a Chiffonade of fresh basil.

## *Pasta Pulito*

Penne pasta tossed with cold pressed olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes, mushrooms topped with fresh grated parmesan cheese.

*\$7.95 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*

# *Hors d'Oeuvres*

Because of our many Chef creations and unlimited variety of hors d'oeuvres and appetizers, we have provided a partial list of our more popular items. You will find four groupings to choose from: chilled or warmed stationary appetizers and chilled or warmed butler passed appetizers. Feel free to select from these lists, or better yet contact a Celebrations sales consultant and let us design a reception around your tastes and likes.

## *Chef's Appetizer Selections*

Allow our Chefs to use their creativity to provide you with a selection of original homemade hors d'oeuvres. Just pick your favorites and we will do the rest. What a great way to add much greater variety for less!

## *Chilled Stationary Appetizers*

Melon or Asparagus Wrapped in Prosciutto

Devilled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Herbed Crepes Roulade with Choice of Fillings

Hummus & Tabouleh with Syrian Bread Wedges

Celebrations' Pate de Maison

Mini Gourmet Sandwiches

Shrimp Cocktail

Traditional Smoked Salmon Display

Fresh Spring Rolls

Assorted Sushi Maki

## *Warmed Stationary Appetizers*

Artichoke Parmesan Dip and Crackers  
Eight-layer Mexican Dip and Tortilla Chips  
Hot Crabmeat Dip and Crackers  
Swedish Meatballs  
Italian Meatballs  
Sweet and Sour Meatballs

## *Chilled Butler Passed Appetizers*

Melon or Asparagus Wrapped in Prosciutto  
Marinated Mozzarella, Fresh Basil and Tomato Wraps  
Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip  
Herbed Crepes Roulade with Choice of Fillings  
Fresh Tuna or Salmon Tartar on Endive Leaves  
Shrimp Cocktail  
Fresh Spring Rolls

# *Warmed Butler Passed Appetizers*

Assorted Petite Quiche

Bite-size English Sausage Rolls

Savory Quesadillas

Satay Chicken and Peanut Sauce

Sesame Marinated Chicken Skewer

Thai Money Bags

Pork Shao Mai

Crispy Vegetable Spring Rolls

Savory Stuffed Mushroom Caps

Celebrations' Signature Bruschetta Trio

Spinakopita

Mushroom Filo Turnovers

Teriyaki Beef Satay

Lumpia Shanghai

Beef Kabobs

Mini Knish

Caramelized Onion & Gorgonzola  
Profiterole

Calamata Olive Tart

Portobello Puff Pastry

Scallops Wrapped in Bacon

Crabmeat Stuffed Mushroom Caps

Savory Crab-Stuffed Filo Pockets

Parmesan-Stuffed Artichoke Hearts

Chicken Saltimbocca Bites

Dragon Shrimp

Andouille Sausage en Croûte

Peking Duck Rolls

Maine Coast Crab Cakes

Smoked Salmon Display

Chili Lime Salmon Satay

Shrimp Scampi with Polenta and Prosciutto

Seafood Thermidor Pastry Puff