

Celebrations' Holiday Specialties

*Pricing includes Celebrations' traditional full service catering. Add 9% Meals Tax and 20% Service Charge.
All necessary supplies and holiday disposable plates, flatware and napkins are included. Pricing is based on a 50
person minimum, discounts available for parties of 100 or more.*

Intimate Holiday Reception

Celebrations' Antipasti Table featuring:

Assorted Cheese & 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 & Caper Garnish 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 \$29.95

Weekend \$39.95

Holiday Dinner Party

Assorted Cheese & Fresh Fruit Display with Crackers
Fresh Vegetable Crudit  Platter & Dip
Baked Brie Topped with Apricot & 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:

Roast Sirloin, 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,
Cranberry Remoulade, Horseradish Creme Fraiche and Honey Mustard.*
Coffee, Tea & Decaf

Holiday Pastry Table

Mid-Week Value \$35.95

Weekend \$49.95

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