

Specialty Appetizer Tables

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'oeuvres to provide your guests with a variety of scrumptious appetizers.

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 Crudit  or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or interactive Pasta Station.

Charcuterie Table Display

Natural wood boards displaying an elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; grilled vegetables, crudit  and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

Tapas Display Table

Imported Manchego, Cabrales and other cheeses with crackers and artisan breads; deviled eggs with avocado piquant; fresh sliced fruit; crudit  and dips; grilled marinated vegetables with dip; toasted Marcona almonds; herb-marinated olives and feta with preserved lemons; asparagus and melon wrapped in Serrano ham; marinated artichoke hearts with capers and garbanzo. Create -your-own bruschetta with custom toppings with roasted tomato, eggplant, and olive tapenades.

Celebrations' Antipasti Display

Imported cheeses, fresh sliced fruit, crudit , dips, hummus and tapenades, cocktail Stromboli, marinated grilled vegetables, tortellini, and 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 and eyes.

Celebrations' Mezze Display

Hummus, Tabouleh, Labneh; imported Mediterranean cheeses, fresh sliced fruit, crudit  and dips, Zatar seasoned pita chips, crackers and artisan breads; grilled marinated vegetables; roasted tomato and eggplant dip, creamy garlic dip; herb-marinated olives and Feta; artichoke hearts with capers and garbanzo and preserved lemon, Dolmades, and other whims of the chef elegantly displayed for your guests enjoyment.

Tapas Style Carving Station

Your custom menu can be enhanced with the addition of Celebrations' Chef's Carving Station. 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. Meats are hand carved in front of your guests by our Chef. Accompaniments will include fresh baked old world bread and roll assortment, cranberry remoulade, horseradish creme fraiche and butter.

Carving Station Enhancements

Talk to your sales consultant about customizing your Carving Station. See below for some examples.

Skirt Steak Roulade

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

Filet Mignon

The most tender of all meats

Leg of Lamb

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

Herb-Encrusted Salmon

Whole sides of Eastern salmon coated with fresh herbs and lemon.

Baked Virginia Ham

Classic Pit style ham

Interactive Pasta Station

Your custom menu can be enhanced with the addition of Celebrations' 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 Primavera Alfredo

Penne pasta, creamy rich alfredo sauce tossed with fresh primavera vegetables.

Wild Mushroom Farfale

Wild mushroom ragout and farfalle 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 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.

Interactive Pasta Station Enhancements

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

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

Deviled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Hummus with Syrian Bread Wedges

Celebrations' Pâté de Maison

Mini Gourmet Sandwiches

Goat Cheese, Sun-dried Tomato and Pesto on Crostini

Shrimp Cocktail

Traditional Smoked Salmon Display

Assorted Sushi Maki

Tapenade Trio & Assorted Breads and Crostini

Homemade Guacamole & Tortilla Chips

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

Buffalo Chicken Dip with Crackers, Carrots and Celery Sticks

Creamy Spinach Artichoke Dip with Crackers

Queso Dip with Tortilla Chips

Shrimp & Lobster Dip with Assorted Crackers and Artisan Breads

Cocktail-Sized Stromboli Board

Chicken Morsels in Ranchero Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Savory Gorgonzola and Spinach Pâté with Crostini

Pulled Pork Sliders

Smoked Brisket Sliders

BBQ Chicken Sliders

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

Mini Cones Display with Boursin Cheese and Vegetable Caviar; Tomato, Basil, and Mozzarella; Roasted Corn, Spinach, and Cheese; and Sweet Pea and Goat Cheese Mousse

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar on Endive Leaves

Roasted Beet and Truffled Goat Cheese Tartlet

Hoisin Duck Summer Roll with Napa Cabbage and Scallion

Grilled Tuna Taco on Corn Chip with Guacamole and Pico De Gallo

Shrimp Cocktail

Chile Chicken with Guacamole on a Blue Corn Chip

Goat Cheese & Pine Nut Tartlets

Smoked Duck & Dried Cranberry on Wild Rice Pancake

Sesame Wontons with Seared Tuna & Wasabi Cream

Lump Crabmeat Tartlets with Pico de Gallo and Guacamole

Peppered Seared Tuna Loin served on a Risotto Cake topped with Soy Reduction

Smoked Salmon Coronets filled with Chive Cream Cheese topped with Capers

Chilled Gazpacho Shooters

Green and Black Olive Tapenade served on Crostini topped with Crumbled Feta Cheese and Microgreens

Ceviche Duet

Warmed Butler-Passed Appetizers

Assorted Petite Quiche	Seafood Thermidor Pastry Puff
Savory Quesadillas	Tomato and Goat Cheese Tarts with Mediterranean Olives
Satay Chicken and Peanut Sauce	Forest Blend Mushrooms Ragu in Phyllo Cups
Sesame Marinated Chicken Skewer	Shrimp and Blue Cheese Polenta Bites
Pork Shao Mai	Hot Shots of Roasted Corn Chowder
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun	Mini Falafels with Tzatziki Sauce
Crispy Vegetable Spring Rolls	Pesto Chicken with Creamed Spinach and Feta in Phyllo
Savory Stuffed Mushroom Caps	Brie and Scallion Wontons with Apricot Ginger Sauce
Celebrations' Signature Bruschetta Trio	Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette
Spanakopita	Wild Mushroom Ragout Tartlet
Mushroom Phyllo Turnovers	Sweet n' Spicy Scallop & Snow Pea Wrap
Teriyaki Beef Satay	Escargot Puff with Parsley Butter
Lumpia Shanghai	Dates Stuffed with Almond and Blue Cheese, Wrapped in Bacon
Beef Kabobs	Kalua Pig Summer Rolls with Chili-Sambal Aioli
Portobello Puff Pastry	Negimaki Grilled Soy Dipped Beef Rolls with Scallion and Red Peppers
Scallops Wrapped in Bacon	Lamb Lollipop with Mint Pesto
Crabmeat Stuffed Mushroom Caps	Jamaican Jerk Skewers with Cucumber Mint Chutney
Savory Crab-Stuffed Phyllo Pockets	Gyoza with Ponzu dipping sauce
Parmesan-Stuffed Artichoke Hearts	Pork Belly Tostone
Dragon Shrimp	Artisan Grilled Flatbreads
Andouille Sausage en Croûte	Tomato Soup Sips with Mini Grilled Cheese
Peking Duck Rolls	Chicken and Waffles
Maine Coast Crab Cakes	
Chili Lime Salmon Satay	
Shrimp Scampi with Polenta and Prosciutto	