

# 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'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 Crudité 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

*add \$5.95 per person*

## ***Celebrations' Antipasti Table***

Imported cheeses, fresh sliced fruit, crudité and dips, hummus and tapenades, cocktail Stromboli, 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.

*add \$9.95 per person*

## ***Celebrations' Mezze Display***

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef.

*add \$8.95 per person*

## ***Make Your Own Crostini Bar***

Homemade bread and crostinis with these toppings soft goat cheese, sun-dried tomato, smoked salmon mousse, bruschetta olive tapenade, caramelized onions, roasted garlic butter, tuscan white bean pate, spicy cucumber slaw and rosemary mushroom ragout

*add \$5.95 per person*