



CELEBRATIONS  
Catering



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# Philosophy

At Celebrations, we work closely with you to create an occasion you and your guests will long remember. For parties large or small, elaborate or simple, our philosophy remains the same:

***“We select only the finest and freshest ingredients. We prepare and serve your food professionally, using innovative and traditional recipes and qualified personnel.”***

With over 30 years of culinary experience and surpassing 10,000 events, Celebrations has set a standard for food service excellence in NH and surrounding states. Our kitchen has won numerous awards for outstanding recipes and food presentation.

We've designed numerous menu packages to offer you a great starting place from which you can personalize your own unique menu. Our team can help customize your menu to reflect your individuality and tastes.

Our customer service team will carefully guide you through each step of the planning process, taking the time to listen to your ideas and answer all questions. We understand everyone has their own budget, and we will happily work within yours wherever possible.

We offer additional services, including licensed and insured bartending, china service and handling, rental coordination, day-of event planning and vendor coordination. Please speak with our customer service team for details regarding additional services as well as our policies and terms.

***Our mission is to make your event go as smoothly as possible from start to finish, so you can relax, enjoy, and celebrate the day.***

# Classic Dinner Buffet

*This is Celebrations' Classic Dinner Buffet - reasonably priced; yet elegant.*

## ***Fresh Garden Salad***

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

## ***Pasta Primavera Salad***

Assorted pasta mixed with fresh vegetables, peppers and olives marinated in an herbed vinaigrette

## ***Beef Bourguignon***

Tender morsels of beef and mushrooms braized in a Burgundy wine Espagnol sauce

## ***Lemon Cream Chicken***

Boneless lemon-marinated chicken breast sautéed and finished with a rich lemon cream sauce

## ***Cranberry Rice***

Long grain rice served with dried cranberries and fresh herbs and spices

## ***Roasted Green Beans with Dill Butter***

Whole green beans cooked to perfection and seasoned with dill and fresh garlic

## ***Artisan Breads and Rolls***

Fresh baked old world bread and roll assortment and creamery butter

*Starting at \$15.95 per person*

*We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.*

# Gourmet Buffet

*Our Gourmet Buffet is ideal for large groups of all ages.*

## **Caesar Salad**

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

## **Red Bliss Potato Salad**

Our homemade version of this classic includes fresh herbs, mayonnaise, celery, onions and bell peppers

## **Swedish Meatballs**

Cocktail-size beef meatballs served in a tasty European style sour cream sauce

## **Tarragon Chicken**

Boneless marinated chicken breast sautéed and finished with a delicious tarragon sauce

## **Assorted Gourmet Wraps**

Artisan wraps filled with grilled sirloin, herbed seasoned turkey breast, Black Forest ham, Cape Cod chicken salad, and vegetarian

## **Chips & Condiments**

Crisp potato chips, mayonnaise and mustard, pickles and olives

## **Herbed Rice Pilaf**

Our own savory rice pilaf with orzo, spinach and herbs

*Starting at \$15.95 per person*

*We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.*

# *Elegant Buffet*

*Treat your guests to our Elegant Buffet served with our premium disposable plates and stainless steel flatware.*

## *Field Green Salad*

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

## *Orzo Insalata*

A Mediterranean presentation of delicious rice-shaped pasta and marinated Tuscan style vegetables

## *Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

## *Medallions of Chicken and Artichokes*

Seared chicken breast medallions combined with marinated artichoke hearts finished with Parma ham and thyme in light wine sauce

## *Caramelized Rosemary Red Bliss Potatoes*

Red new potatoes seasoned with fresh rosemary and garlic then oven browned

## *Fresh Seasonal Vegetable Mélange*

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned with fresh herb butter

## *Artisan Breads and Rolls*

Fresh baked old world bread and roll assortment and creamery butter

*Starting at \$26.95 per person*

# Classic Brunch

## *Fresh Seasonal Fruit Salad*

Hand-cut fresh seasonal fruit tossed and chilled.

## *Fresh Garden Salad*

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette.

## *Assorted Fancy Mini Sandwiches*

Homemade roast beef, Black Forest ham, Cape Cod chicken salad and vegetarian finger sandwiches.

## *Quiche Lorraine*

For this classic recipe, crumbled bacon, Swiss cheese and a bit of diced onion are scattered in the bottom of a pastry shell and partially drowned in a luscious mixture of cream, eggs, sugar and cayenne pepper. The baked quiche is cooled slightly before being cut into wedges and served.

## *Assorted Breakfast Pastries and Breads*

## *Orange Juice and Cranberry Juice*

## *Coffee, Tea & Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas.

*Quiche Lorraine can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.*

# *Elegant Brunch*

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

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

## *Breakfast Strata*

Egg Casserole with cheddar cheese, peppers, onions, and sausage. Vegetarian available.

## *Brunch Carving Station*

Virginia baked ham, turkey breast and roast beef, all hand-carved and served with artisan rolls, cranberry rémoulade, horseradish creme fraiche, and butter

## *Homefries*

## *Assorted Breakfast Pastries and Breads*

## *Orange Juice and Cranberry Juice*

## *Coffee, Tea & Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas.



# Sample Breakfasts

## *Continental Breakfast*

Fresh Seasonal Fruit Salad  
Assorted Breakfast Pastries and Breads  
Orange Juice and Cranberry Juice  
Coffee, Tea & Decaf

## *Classic Breakfast Buffet*

Fresh Seasonal Fruit Salad  
Scrambled Eggs  
Bacon, Sausage or Virginia Ham  
Homefries  
Assorted Breakfast Pastries and Breads  
Orange Juice and Cranberry Juice  
Coffee, Tea & Decaf

## *A Breakfast Lover's Dream*

Fresh Seasonal Fruit Salad  
French Toast  
Scrambled Eggs  
Choice of Two: Bacon, Sausage or Virginia Ham  
Homefries  
Orange Juice and Cranberry Juice  
Coffee, Tea & Decaf

## *Upgrade Your Breakfast*

ADD Bagels and Assorted Flavored Cream Cheese  
ADD Breakfast Strata  
ADD French Toast  
ADD Chef Manned Omelet Station

# Wedding Buffet

## *Appetizers*

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

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

### ***Crudit  of Vegetables and Dip***

Fresh cut vegetables attractively displayed and served with a complimentary dip

## *First Course*

### ***Field Green Salad***

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

## *Entr es*

### ***Sirloin Bordelaise***

Tender, sliced sirloin served with a red wine mushroom demi-glace

### ***Herb-Rubbed Grilled Chicken***

Boneless chicken breast marinated in fresh herbs then wood-grilled to perfection

### ***Tortellini Fresco***

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

# Wedding Buffet

## *Accompaniments*

### **Vegetarian Rice Pilaf**

Long grain rice with orzo and herbs prepared with vegetable stock

### **Fresh Seasonal Vegetable Mélange**

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned

### **Artisan Breads and Rolls**

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### **Client's Wedding Cake**

Cut, plated and served buffet style

### **Coffee, Tea and Decaf**

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$36.95 per person*

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.*

# Wedding Feast

## Appetizers

### 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, erudite and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## First Courses

### Wild Field Greens & Frisée

Baby lettuce and frisée tossed with roasted vegetables, grape tomatoes and our homemade classic French vinaigrette

### Tortellini and Fresh Vegetable Salad

Seasonal, fresh vegetable medley, locally sourced when possible, tossed with cheese tortellini in a light lemon dressing.

## Entrées

### Wood-Grilled Sirloin Steak Americaine

Tender grilled sirloin garnished with Parma ham, baby spinach, blue cheese and roasted red peppers

### Rosemary Sage Chicken Medallions

Boneless medallions of chicken expertly seasoned with fresh rosemary, sage and extra virgin olive oil. Wood-grilled until moist and succulent

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.*

# Wedding Feast

## *Seafood Imperial*

Real crab meat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

## *Accompaniments*

### *Rice Florentine*

Savory rice with orzo, spinach and fresh herbs

### *Caramelized Red Bliss Potatoes*

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

### *Asparagus Medley*

Tender asparagus, roasted red peppers and other seasonal fresh vegetables sautéed with creamery butter and fresh herbs, served al dente and drizzled with a sweet and savory balsamic glaze

### *Artisan Breads and Rolls*

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### *Client's Wedding Cake*

Cut, plated and served buffet style

### *Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$42.95 per person*

# Italian Wedding Feast

## Appetizers

### Celebrations' Antipasti Display

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 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## First Courses

### Caesar Salad

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

### Florentine Orzo Salad

Rice shaped pasta, roasted fresh spinach and vegetables tossed in balsamic vinaigrette with Parmigiano-Reggiano

## Entrées

### Chicken Piccata

Boneless breast of chicken in a light lemon and caper butter sauce.  
Finished with fresh parsley

### Spinach and Gorgonzola Manicotti

Fresh pasta rolls filled with spinach, ricotta and gorgonzola. Baked with Celebrations' homemade marinara and topped with melted cheese

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.*

# Italian Wedding Feast

## **Sirloin Steak Cassalinge**

Tender sirloin, wood-grilled with roasted peppers, caramelized onions and portabello mushrooms, finished in a Marsala demi-glace

## *Accompaniments*

### **Riso Milanese**

Creamy Italian rice with Reggiano Parmesan cheese and fresh herbs

### **Rosemary Red Bliss Potatoes**

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

### **Tuscan Vegetable Medley**

Zucchini, summer squash and roasted red peppers drizzled with extra virgin olive oil and a delicious Balsamic glaze

### **Artisan Breads and Rolls**

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### **Client's Wedding Cake**

Cut, plated and served buffet style

### **Coffee, Tea and Decaf**

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$40.95 per person*

# Chef's Carving Buffet

## Appetizer

### 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

## First Course

### Mediterranean Salad

Crisp lettuce greens and garden vegetables tossed with our homemade lemon, olive oil herb dressing served with feta cheese and pitted Kalamata olives

## Entrées

### Chef's Carving Station

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 uniformed Chef. Served with cranberry remoulade and horseradish crème fraiche.

## Carving Station Enhancements

Talk to your Sales Consultant about customizing your Carving Station.

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.*



# *Chef's Carving Buffet*

## *Accompaniments*

### *Gemelli Pesto Alfredo*

Spiral pasta tossed in our homemade creamy basil pesto sauce

### *Local Vegetable Saute´*

A medley of squash, zucchini, carrots and red bell peppers, local when available, cooked to perfection in a lightly seasoned creamery butter

### *Artisan Breads & Rolls*

Fresh baked old world bread and roll assortment with creamery butter

## *Dessert*

### *Client's Wedding Cake*

Cut, plated and served buffet style

### *Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$40.95 per person*

# *“Family Style” Dinner Service*

*Just like at home, family-sized platters and bowls are served to each table for guests to help themselves. China service is included. All family-style dinners include choice of salad, entrée, vegetable, side dish and dessert. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad, vegetable and dessert selections.*

*You may add appetizers or an additional entrée (priced accordingly). Glassware and a variety of table linens are also available. Please speak with a Celebrations’ sales consultant for further details and pricing. See sample menus below.*

## *First Course*

*Choice of Salad*

## *Sample Entrees*

### *Roast Round of Beef*

Tender, lean beef served with merlot demi-glace

### *Chicken Marsala*

Sautéed breast of chicken finished with Marsala wine and mushroom demi-glace

### *Roast Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-galce

### *Chicken Piccata*

Boneless breast of chicken with a light lemon and caper butter sauce. Finished with fresh parsley

### *Herb-Encrusted Grilled Salmon*

Fresh organic salmon rubbed with fresh herbs and cooked on the wood grill

# *“Family Style” Dinner Service*

## *Loin of Pork with Stuffing and Hunter Sauce*

Tender roast pork with traditional sauce made from the pan drippings

## *Traditional Turkey with All the Fixings*

Moist tender turkey with all the family favorites

*\*Many other entrée options available.*

## *Accompaniments*

*Choice of Homemade Potato or Pasta*

*Choice of Fresh Vegetable*

*Artisan Breads and Rolls*

## *Dessert*

*Client’s Wedding Cake*

Cut, plated and served buffet style

*Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas served buffet style

*Starting at \$39.95 per person*

# Plated Dinner Service

Our uniformed waitstaff 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 optional dessert, your event planner can customize your dinner to exceed all your expectations. Full china service is included.

Many appetizer options available - speak with your Celebrations consultant about adding an eye-catching stationary display before your formal dinner. You may add butler-passed hors d'oeuvres packages as well.

## *First Course*

### *Choice of Salad*

## *Choice of Entrée*

### *Sliced Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

### *Chèvre-Stuffed Chicken*

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

### *Filet Mignon with Merlot Reduction*

Wood-grilled filet with merlot veal stock reduction

### *Statler Chicken Breast with Crabmeat Filling*

Grilled poulet with lump crab in a Dijon marscapone filling

### *Rack of Lamb with Rosemary Demi*

Domestic tender lamb marinated with lemon, fresh herbs and garlic, grilled to perfection and served with rosemary demi-glace

### *Grilled Fresh Salmon with Pineapple Mango Salsa*

Organic salmon topped with homemade salsa

Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. Please speak with your Celebrations sales consultant.

# Plated Dinner Service

## **Surf & Turf**

Tournedos of beef and baked stuffed jumbo shrimp

*\*Many other entrée options available.*

## *Sample Accompaniments*

### **Yukon Gold Potato Purée**

Golden Yukon potatoes creamed together with milk and butter

### **Grilled Fresh Vegetables**

Tender asparagus, roasted red peppers and other seasonal fresh vegetables seasoned with cold pressed olive oil and Mediterranean sea salt, grilled al dente and served with a sweet and savory balsamic glaze

### **Artisan Breads and Rolls**

Fresh baked old world bread and roll assortment and creamery butter

*Check our "Accompaniments" pages for more ideas.*

## *Dessert*

### **Client's Wedding Cake**

Cut, plated and served to order.

### **Coffee, Tea and Decaf**

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$49.95 per person*

# Dinner Accompaniments

Customize your menu with the following accompaniments, or speak with your sales consultant about creating a menu that is uniquely you.

## Salads

Field Green Salad

Fresh Garden Salad

Caesar Salad

Baby Spinach with Sweet and Sour Dressing

Chopped Salad

Maytag Blue Cheese Wedge

## Side Dishes

Baked Potatoes

Rice Florentine

Lyonnaise Potatoes

Riso Milanese

Caramelized Red Bliss Potatoes

Penne with Garlic Herb Butter

Parsley Buttered Potatoes

Rotini ala Pesto

Lemon Mushroom Rice

Herbed Rice Florentine

Baked Stuffed Potatoes

Duchess Potatoes

Pierogies

# Dinner Accompaniments

## Vegetables

Roasted Fresh Vegetables

Ratatouille

Seasoned Niblet Corn

Green Beans Almandine

Caramelized Autumn Vegetables

Grilled Asparagus with Balsamic Vinaigrette

Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin

Fresh Vegetable Melange with Herb Butter

Sautéed Herbed Zucchini & Summer Squash

Requests Accepted

## Desserts

Traditional English Trifle

Tiramisu

Chocolate Decandence Torte

New York Style Cheesecake

Chocolate Cheesecake

Old Fashioned Carrot Cake

Coupe Jacques

Fresh Berry Tarte (seasonal)

Pastry Table

Hot Fudge Ice Cream Puffs

Crêpes Bananas Foster

Requests Accepted

# Open House

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

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

## *Crudité of Vegetables and Dip*

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

## *Swedish Meatballs*

Cocktail-size beef meatballs served in a tasty European-style sour cream brown sauce

## *Butler-Passed Appetizers*

### *Sesame Chicken Skewer*

Marinated chicken with sesame seeds served on a bamboo skewer with Thai peanut sauce

### *Sliced Tenderloin Crostini*

Tenderloin of beef with horseradish chèvre served on a baguette crostini

## *Marinated Mozzarella, Fresh Basil and Tomato Wraps*

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaves

## *Crispy Vegetable Spring Rolls*

Fried rice paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

## *Spanakopita*

Flaky savories filled with traditional Greek filling of spinach, feta cheese, garlic and lemon zest

## *Maine Coast Crab Cakes*

Fresh local crabmeat mixed with eggs and seasoning, sautéed until succulent, served with remoulade

*Starting at \$15.95 per person*



# *Intimate Reception*

## *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.

## *Butler-Passed Appetizers*

### *Scallops Wrapped in Bacon*

Maine sea scallops wrapped and broiled in apple wood-smoked bacon

### *Kalbi Beef Brochette*

Korean marinade makes these tender boneless beef shortribs delicious

### *Pork Gyoza*

Seasoned ground pork wrapped in a Korean style wrapper, pan-fried and served with a soy ginger sauce

### *Parmesan Artichoke Hearts*

Artichoke hearts sauteed with Panko crumbs and Reggiano Parmesan, served with a lemon garlic dip

### *Gazpacho Shots*

Shots of fresh diced garden vegetables in a chilled tomato soup topped with Chevre creme -- no chaser needed

### *Duck Confit Puffs with Balsamic Raspberries*

Pate au Choux puffs filled with savory duck confit drizzled with Balsamic raspberry syrup

*Starting at \$18.95 per person*

# *Appetizer Carving Reception*

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

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

## ***Crudité of Vegetables and Dip***

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

## ***Chef's Carving Station***

Roast sirloin, herb seasoned turkey breast and Jamaican jerked pork loin. All hand-carved and served with artisan rolls cranberry rémoulade, horseradish crème fraiche, and butter. Talk to your Sales Consultant about customizing your Carving Station.

## ***Butler-Passed Hors d'Oeuvres***

### ***Satay Chicken and Thai Peanut Sauce***

Tangy coconut-marinated chicken skewers served with a Thai peanut sauce

### ***Short Rib Sliders***

Tender beef short rib with chipotle coleslaw on a soft potato roll

### ***Crispy Vegetable Spring Rolls***

Fried rice. paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

### ***Leek Parmesan Bites***

Buttery pastry stuffed with a tasty Parmesan leek filling

### ***Portobello Puff Pastry***

Balsamic roasted portobello mushroom duxelle wrapped in flaky pastry

### ***Crabmeat Stuffed Mushroom Caps***

Mushrooms stuffed with a crabmeat, bread and cheese filling

***Starting at \$20.95 per person***

# *Interactive Pasta Bar Reception*

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

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

## ***Fresh Vegetable Crudité Platter and Dip***

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

## ***Interactive Pasta Station***

Our uniformed Chef prepares any two styles of pasta right before your guests.

Choose from: Gemelli Pesto Pollo, Primavera Alfredo, Wild Mushroom Farfale, Tortellini Fresco, Pasta Pulito.

See descriptions for pasta selections in Create Your Own Reception.

## ***Butler-Passed Hors d'Oeuvres***

### ***Chicken Kofta Kebabs***

Seasoned ground chicken skewers served with yogurt tahini sauce

### ***Beef Teriyaki Skewer***

Petite skewers of tender beef in our soy citrus marinade

### ***Loaded Bruschetta***

Classic tomato, and fresh basil drizzled with aioli and balsamic glaze served on toasted slices of Tuscan bread

## ***Dates with Almond and Blue Cheese Wrapped in Prosciutto***

Sweet dates, toasted almonds and savory Maytag blue cheese wrapped prosciutto

## ***Andouille Sausage en Croute***

Flavorful authentic Andouille marinated with whole grain mustard, baked in puff pastry

## ***Norwegian Smoked Salmon Canape***

Traditional smoked salmon served on Danish rye and garnished with a tangy dill sauce

*Starting at \$ 18.95 per person*

# 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, erudite 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; erudite 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.

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.

## *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	