



CELEBRATIONS
Catering



Toll Free: (888) 401-3663

www.CelebrationsMenu.com

consult@celebrationsmenu.com

All Contents Copyright ©2018, Celebrations Distinctive Catering, Inc.

Table of Contents

Philosophy.....	3
All Occasion Buffets	
Classic Dinner Buffet.....	4
Gourmet Buffet.....	5
Elegant Buffet.....	6
Classic Brunch.....	7
Elegant Brunch.....	8
Sample Breakfasts.....	9
Wedding Buffets	
Wedding Buffet.....	10
Wedding Feast.....	12
Italian Wedding Feast.....	14
Chef’s Carving Buffet.....	16
Family Style Service.....	18
Plated Dinner Service.....	20
Dinner Accompaniments.....	22
Cocktail Style Reception	
Open House.....	24
Intimate Cocktail Reception.....	25
Appetizer Carving Reception.....	26
Interactive Pasta Bar Reception.....	27
Table Displays.....	28
Tapas Style Carving Station.....	29
Interactive Pasta Station.....	30
Sample Hors d’Oeuvres.....	31
Warmed Stationary Appetizers.....	32
Chilled Butler-Passed Appetizers.....	33
Warmed Butler-Passed Appetizers.....	34

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, crudité 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

Crudit  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 ch vre 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, saut ed 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

Mojo Pork Tostone

Tasty mojo pork on a fried plantain with pickled onion and coriander crema

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 \$24.95 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, 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.

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	Mojo Pork 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	