

WEDDING PACKAGES



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Wedding Packages

Menu Planning

Our packages are designed specifically with your wedding reception in mind. Wedding menus differ from other options as they include the components that set this day apart from other celebrations including extended staff time to accommodate the flow of your reception, cocktail hour hors d'oeuvres, coffee and dessert service. You will find examples of menu packages for our wedding dinner buffets, family style meals, and Celebrations' well-loved full plated service. We coordinate meal timing carefully and provide a comfortable pace.

PERSONALIZATION: Celebrations is offering these menus as a starting point, and we encourage you to customize. Feel free to add butler-passed hors d'oeuvres along with additional entrées, salads, side dishes and soft drinks to any menu. Changes and substitutions are welcome and will be priced accordingly. You can create the perfect menu and Celebrations will implement excellence for your wedding.

CHINA SERVICE: Our china is an elegant white modestly decorated with a platinum rim. Other china styles are available. Celebrations' china is included in the Formal Dinner Service and Family-Style Dinner Service. Buffet style menus include a china dinner plate, with upgrading to full china service as an option.

Event Services

As you work together with us designing a menu, we gather the information and details necessary for most of the "in advance" planning as it relates to food service. Timeline, color coordination, linens, and bartending, to name a few, all become part of the planning process. It's important to coordinate these details ahead of time, because it just makes your wedding day flow seamlessly. Listed below are additional services that we are happy to discuss with you.

DAY-OF COORDINATION SERVICES: Our event team will work with you to provide exceptional day-of coordination services at a reasonable price. Your coordinator will be your voice, ensuring your vision, your style and your priorities are being met while you enjoy each moment. Creating and managing your timeline, overseeing your vendors, event set up and break down are among the many services your coordinator can offer. Talk to us about your unique needs.

OTHER VENDOR SERVICES: Celebrations works closely and has long-standing relationships with numerous quality vendors. We can coordinate and help you with these necessities and be your single point of contact. This will remove all the stress and worry on your plate and put it squarely in the hands of a professional team.

TENTS, SEATING & OTHER RENTALS: We work with a number of rental companies depending upon the location of your reception and your rental needs. Tents, tables, chairs, dance floors, ceremonial arches, to name a few. We can arrange for specialty items such as lighting, portable generators, air motion systems, porta-toilets, along with other less common rental needs. We charge only a nominal coordination fee to provide you rentals at cost.

WEDDING CAKES: Need a wedding cake or cupcakes? Celebrations works with several vendors at different price points and delivery ranges. Your baker of choice will design, bake and deliver whatever you need.

Wedding Packages

LINENS: There is a multitude of different styles, colors, materials and quality levels available for table linens. We work with a number of different vendors with various price points and levels of service. As we work together planning your reception, we can discuss all your options

FLORAL: Flower arrangements are a very personal and subjective choice. We can put you in touch with some excellent local florists who will work with you to achieve your vision.

DJs and ENTERTAINMENT: This is another very subjective choice based upon individual preferences. We can connect you with a variety of DJs and bands that we know are reliable professionals. You can decide from there.

LIMOUSINE SERVICE: We can provide recommendations for whatever your transportation needs may be. Chauffeur-driven vehicles, guest shuttling and valet parking are all available.

Bar Services

Celebrations Catering is fully licensed and insured by the state of New Hampshire, allowing us the opportunity to provide you with professional and responsible bartending for you and your guests. The number of bartenders needed to serve you properly depends primarily on the number of guests, along with the particular logistics of your reception. We will work closely with you to accommodate your specific needs and preferences.

CASH BAR: With this model, we provide a full bar including a diverse selection of beer, wine, mixers and spirits. We offer both select and premium liquors priced accordingly. We will supply all necessary equipment such as coolers, ice containers, bottle openers, corkscrews, stirrers, pourers, cocktail napkins and clear disposable cups. Glasses and stemware are available and priced accordingly. Your guests will be charged individually based on consumption. Pricing guidelines will be provided.

OPEN BAR: If you would prefer an open bar, we will provide the same service mentioned above, only we keep a running tab or charge per person based on length of service time and alcohol selection. Another available option is to have a combination of an open and cash bar. For example, you can begin with an open bar during cocktail hour that will switch to cash bar at dinner and after. We are happy to discuss all these options with you and accommodate whatever you decide.

CLIENT-PROVIDED ALCOHOL: Under some circumstances, NH law will allow you to provide the alcohol. In this case we can still provide TIPS-certified bar service (fully insured). We can offer you guidelines as to what to purchase and even provide mixers, garnishes, soft drinks and equipment.

GLASSWARE: Stemware and glassware are available. Due to the diversity of styles and types of glasses, they are supplied by the piece, and rentals include service and handling. We will discuss the options with you.

TABLESIDE BEVERAGE SERVICES: If you would care for a formal toast or other beverage service to accompany your meal at the table, we can plan that together. Professional beverage service is an important part of any reception. Speak with one of our catering consultants to discuss your options and details.

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

Crudité 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

Entrées

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