

# Holiday Specialties

## Intimate Holiday Reception

### **Celebrations' Antipasti Table featuring:**

Assorted Cheese & Fresh Fruit Display with Crackers, Fresh Vegetable Crudite & Dip, Hummus with Syrian Bread Wedges, Hot Crabmeat Dip with Toasted Almonds, Baked Brie with Apricot Glaze, Scottish Smoked Salmon with Red Onion, Hard-boiled Egg & Caper Garnish and served with Horseradish Cream Cheese

### **Chef's Selection of Nine Butler- Passed Appetizers to include:**

Petite Samosa with Tamarind Chutney, Celebrations' Signature Bruschetta Trio, Cranberry Glazed, Pecan Encrusted Chicken Skewers, Filet Mignon and Duck Breast Crostini Topped with Balsamic Raspberries

*Mid-Week Value \$29.95  
Weekend \$39.95*

Cocktail & Beverage Services are available. Please contact your Sales Consultant for additional menu options.

## Holiday Dinner Party

Assorted Cheese & Fresh Fruit Display with Crackers, Fresh Vegetable Crudité Platter & Dip, Baked Brie Topped with Apricot & Walnut Glaze

### **Chef's Selection of Six Butler- Passed Appetizers to include:**

Pumpkin Bisque Shots, Petite Samosa with Tamarind Chutney, Cranberry Orange Chicken Pastry Cups

### **Chef's Dinner Table & Carving Station**

Field Green Salad with Grape Tomatoes and Toasted Pecans Tossed in Gorgonzola Vinaigrette, Tortellini Primavera Alfredo

### **Carving Station featuring:**

Roast Sirloin, Herbed Roasted Turkey Breast, Baked Virginia Ham

*All Meats are Hand Carved in Front of your Guests by Our Chef and served with Baked Old World Bread & Roll Assortment, Cranberry Remoulade, Horseradish Creme Fraiche and Honey Mustard. Coffee, Tea & Decaf*

### **Holiday Pastry Table**

*Mid-Week Value \$35.95  
Weekend \$49.95*

*Pricing includes Celebrations' traditional full service catering. Add 9% Meals Tax and 20% Service Charge. All necessary supplies and holiday disposable plates, flatware and napkins are included. Pricing is based on a 50 person minimum, discounts available for parties of 100 or more.*