

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

for only \$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 a balsamic vinaigrette with Parmigiano-Reggiano

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.

Entrées

Chicken Piccata

Boneless breast of chicken with 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

Sirloin Steak Cassalinge

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

Accompaniments

Riso Milanese

A classic preparation of rice with Reggiano Parmesan and light saffron accents

Garlic Bread and Artisan

Breads & Rolls

Italian peasant bread split and basted with a fresh herb garlic butter and baked in the oven; fresh baked old world bread and roll assortment with creamery butter

Tuscan Vegetables

Seasonal fresh vegetables sprinkled with cold pressed olive oil, Mediterranean sea salt, and fresh herbs. Served al dente and drizzled with a sweet and savory Balsamic glaze

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 \$39.95 per person