

Formal Dinner Service

Our uniformed wait staff presents a full five-course meal to your guests' tableside. 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 and vegetable, your event planner can customize your dinner to exceed all your expectations. China service is included.

Add Fresh Fruit & Cheese Display and Vegetable Crudite for \$4.95 per person. Add 6 butler-passed hors d'oeuvres for only \$6.95 per person.

First Course

Organic Field Green Salad

Organic field greens tossed with fresh strawberries, toasted almonds, and a fresh herb vinaigrette

*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

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.

Entrée Choices Con't

Grilled Fresh Salmon with Pineapple Mango Salsa

Organic salmon topped with homemade salsa

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