

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

For brides and grooms, begin with our Wedding Packages for your reception dinner, and your Celebrations consultant will guide you in selecting appetizers for the cocktail hour portion of your special day.

Celebrations Cocktail Reception menus are fully customized. Your Celebrations consultant will help you create a menu personalized for you and your guests. Start with one of our Specialty Appetizer Tables, add a chef-manned Interactive Station or two, along with a Passed Hors d'Oeuvres selection. Your guests will be treated to a wonderfully unique gastronomical experience.

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 mustards.

Tapas Display Table

Imported Manchego, Cabrales and other cheeses with crackers and artisan breads; deviled eggs with avocado piquant; fresh sliced fruit; crudité 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, crudité, 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, crudité 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.

Assorted Cheese and Fresh Fruit Display with Vegetable Crudité

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers. Crudité of fresh-cut vegetables attractively displayed and served with a homemade creamy dip.

Specialty Appetizer Tables

Slider Bar

Your choice of slow-smoked meats, including: Our pulled pork, fabulous Texas Brisket, Smoked chicken, Meatballs, Shredded Braised Short rib and mini buns to make your own slider. Served with chipotle coleslaw and pickled red onions.

Mashed Potato Bar

Homemade red bliss potatoes mashed with milk and butter. Toppings on the side include: steamed broccoli, chili, bacon bits, sour cream, extra butter, shredded cheddar, scallions.

Macaroni and Cheese Bar

Toppings include; bacon, scallions, chopped tomatoes, hot sauce, fried onions

Salad Martini Table

Your choice of salads elegantly displayed and served in stemless martini glasses. Easy to eat, easy to carry

Caprese Salad

Greek Salad

Organic Field Green Salad

Charred Corn and Arugula Salad

Quinoa and Roasted Vegetable Salad

Toppings include; bacon, scallions, chopped tomatoes, hot sauce, fried onions

Butler Passed Packages

Our chefs have created balanced, innovative, and popular appetizer packages.
Work with our event consultants to add in your favorites.

Package #1

Sesame Chicken Skewer

Marinated chicken with sesame seeds served on a bamboo skewer with sweet chili sauce

Marinated Mozzarella, Fresh Basil and Tomato Skewers

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, sautéed until succulent, served with remoulade

Sliced Tenderloin Crostini

Tenderloin of beef with horseradish chevre served on a baguette crostini

Package #2

Chicken Kofta Kebabs

Seasoned ground chicken skewers served with yogurt tahini sauce

Beef Teriyaki Skewers

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 in prosciutto

Andouille Sausage en Croute

Flavorful authentic andouille marinated with whole grain mustard, baked in puff pastry

Norwegian Smoked Salmon Canape

Traditional smoked salmon serve on Danish rye and garnished with a tangy dill sauce

Butler Passed Packages

Package #3

Satay Chicken and Thai Peanut Sauce

Tangy coconut-marinated chicken skewers served with Thai peanut sauce

Mojo Pork Tostone

Tasty mojo pork on a fried plantain with pickled onions 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 Puffs

Balsamic roasted portobello mushroom duxelle wrapped in flaky pastry

Crabmeat Stuffed Mushroom Caps

Mushrooms stuffed with a crabmeat, bread and cheese filling

Package #4

Scallops Wrapped in Bacon

Maine sea scallops wrapped and broiled in apple wood-smoked bacon

Kalbi Beef Brochettes

Korean marinade makes these tender boneless, delicious beef short ribs

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 sautéed with Panko crumbs and Reggiano Parmesan, served with 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 with Balsamic Raspberries

Pate au Choux puffs filled with savory duck confit drizzled with balsamic raspberry syrup

Butler Passed Packages

Package #5

Chicken and Waffles

This southern classic features lightly breaded chicken breast fried golden brown, served on a bite-sized waffle and drizzled with maple syrup

Mac and Cheese Bites

Elbow macaroni smothered in a bubbling blend of cheeses, encrusted with Panko crumbs, then deep fried until golden brown

Pulled Pork Sliders

Our home-smoked BBQ pulled pork topped with homemade coleslaw, served on mini brioche rolls

Fried Pickles

Dill pickle chips, lightly breaded and fried, served with chipotle ranch dipping sauce

Artisan Grilled Flatbreads

Choice of seasonal small bite flatbread

- Winter roasted vegetables with maple glaze
- Classic caprese with a balsamic reduction
- Poached pear and fresh fig with arugula, caramelized onions and gorgonzola crema

Tomato Bisque Shots

Creamy, tomato bisque with grilled cheese croutons served hot in shot glasses

Hors d'Oeuvres & Appetizers

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. Some of these selections are included or may be incorporated into your table display. 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.

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 Croissants

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

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar

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

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

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	Tomato and Goat Cheese Tarts with Mediterranean Olives
Savory Quesadillas	Forest Blend Mushrooms Ragout in Phyllo Cups
Satay Chicken and Peanut Sauce	Shrimp and Blue Cheese Polenta Bites
Sesame Marinated Chicken Skewer	Hot Shots of Roasted Corn Chowder
Pork Shao Mai	Mini Falafels with Tzatziki Sauce
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun	Pesto Chicken with Creamed Spinach and Feta in Phyllo
Crispy Vegetable Spring Rolls	Brie and Scallion Wontons with Apricot Ginger Sauce
Savory Stuffed Mushroom Caps	Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette
Celebrations' Signature Bruschetta Trio	Wild Mushroom Ragout Tartlet
Spanakopita	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	
Seafood Thermidor Pastry Puff	