

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

Wild Field Greens & Frisee

Baby lettuce and frisee tossed with roasted vegetables, grape tomatoes and our homemade mango port vinaigrette

Caesar Salad

Fresh cut romaine lettuce tossed with Bermuda onions, Parmesan cheese, homemade croutons and our own authentic creamy Caesar dressing

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

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

Seafood Imperial

Real crabmeat, shirimp 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

Rosemary 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 sauteed 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 to order

Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

Starting at \$41.95 per person