

Elegant Reception

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudit  of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Chef's Carving Station

Roast sirloin, herb seasoned turkey breast and Jamaican jerked pork loin. All hand-carved and served with artisan rolls cranberry r moulade, horseradish Creme Fraiche, and butter. Talk to your Sales Consultant about customizing your Carving Station.

Passed Hors d'Oeuvres

Marinated Mozzarella, Fresh Basil, and Tomato Wraps

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaf

Assorted Petite Quiche

Mini-version of the traditional Lorraine (bacon, onion, cheese) and a vegetarian variety as well

Sesame Chicken Skewers with Mango Remoulade

Marinated chicken with sesame seeds served on a bamboo skewer with mango remoulade

Melon Wrapped in Prosciutto

Juicy melon wrapped in Italian Parma Prosciutto

\$20.95 per person

Substitute Celebrations' Antipasti Table for the Cheese and Fruit Display and Crudite of Vegetables and Dip for an additional \$4.00 per person. Please talk with your Celebrations sales consultant.