

Intimate Reception

Celebrations' Antipasti Table

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.

Passed Appetizers

Spinakopita

A blend of spinach, feta cheese, garlic and lemon zest is the traditional Greek filling for these flaky appetizer savories

Satay Chicken and Thai Peanut Sauce

Tangy coconut-marinated chicken skewered and served with a Thai peanut sauce

Scallops Wrapped in Bacon

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

Chef's Selection of 3 Butler Passed Hors d'Oeuvres

You and your guests will be treated to our chef's creativity with three delicious and unique hors d'oeuvres

\$18.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.