

Buffet Brunches Weddings Corporate Catering Private Parties



CELEBRATIONS CATERING

Mission Statement

To provide distinctive catering, function design, event planning, and superior quality cuisine for the discriminating client while ensuring the highest standard of customer satisfaction and value.

Philosophy and Terms

Celebrations will help you create an affair which you and your guests will long remember. Be it simple or elegant, our philosophy remains the same:

"We select only the finest and freshest ingredients. We prepare and serve your food professionally, using innovative and traditional recipes and qualified personnel."

With more than 20 years of culinary experience, Celebrations has won numerous awards for its succulent recipes and mouth-watering food presentation. Furthermore, our menu is but a place to start. We encourage originality by working together with you, the customer, to develop your own personal menu created from your unique tastes and desires.

Pricing

Celebrations is happy to work within your budget. Our very competitive menu prices include everything: all food, disposable tableware, local delivery and set-up, uniformed service personnel and clean-up. China and linen services are available at an additional cost.

All menu prices are based upon a 100 person minimum, unless otherwise stated. We are happy to accommodate smaller parties, please call for pricing.

Availability

Due to very high volume, functions booked during the month of December and/or any weekends in May through September will usually be subject to a 100 person minimum. Other arrangements can be made, and smaller groups may be accommodated.

Taxes & Service Charge

Meals are subject to your applicable state's Meals Tax, i.e. 9% New Hampshire Meals Tax or 6.25% Massachusetts Meals Tax.

To maintain our impeccable professional standard, a service charge will be applied to all parties: 20% for all functions unless otherwise stated.

Deposits and Payments

A deposit of 30% of the total is required to confirm any date & serving time. Final count is due ten days prior to function. Final payment is due one week before the date of the function. Deposit and Payment Terms are subject to change. Any and all deposits are non-refundable.

Please consult the management with any questions or special requests.

Tel: (603) 598-5177

Toll Free: (888) 401-3663

Fax: (603) 623-3270

We look forward to serving you!
www.celebrationsmenu.com

Table of Contents

Philosophy and Terms	2
House Party.....	4
Intimate Reception	5
Elegant Reception.....	6
Interactive Pasta Bar Reception.....	7
Create Your Own Reception	8
Chef's Carving Station	9
Interactive Pasta Station.....	10
Hors d'Oeuvres	11
Classic Dinner Buffet	15
Gourmet Buffet.....	16
Elegant Buffet	17
Wedding Buffet	18
Wedding Feast.....	20
Traditional Italian Buffet.....	22
Italian Feast.....	24
Chef's Carving Buffet	26
"Family Style" Dinner Service	28
Formal Dinner Service	30
Dinner Accompaniments	32
Beverage Service	34
Classic Brunch	35
Elegant Brunch.....	36

House Party

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

Swedish Meatballs

Cocktail-size beef meatballs served in a tasty European-style sour cream brown sauce

Passed Appetizers

Celebrations' Signature Bruschetta Trio

Classic tomato & basil, scampi & artichoke hearts, and Italian sausage & roasted pepper served on toasted slices of Tuscan bread

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Fresh tri-colored cheese-filled tortellini marinated with fresh herbs, extra virgin olive oil and parmesan; served with a lemon Parmesan dip

Crabmeat Filo Cups

Crisp flaky pastry cups filled with crabmeat and cheese

Petite Samosa with Sweet Chili Sauce

Curry potato mixture in a traditional Indian pastry crust

\$15.95 per person

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

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

Spanakopita

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.

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 cr me 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 Crudit  of Vegetables and Dip for an additional \$4.00 per person. Please talk with your Celebrations sales consultant.

Interactive Pasta Bar 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

Fresh Vegetable Crudité Platter and Dip

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

Interactive Pasta Station

Our uniformed Chef prepares any two styles of pasta right before your guests.
Choose from: Gemelli Pesto Pollo, Primavera Alfredo, Wild Mushroom Farfale, Tortellini Fresco, Pasta Pulito.
See descriptions for pasta selections in Create Your Own Reception.

Passed Hors d'Oeuvres

Artichoke Parmesan Filo Cup

Flaky pastry stuffed with artichoke hearts and cheese

Smoked Duck Breast Crostini with Balsamic Raspberries

Toasted baguettes topped with slices of smoked duck breast drizzled with a balsamic raspberry syrup

Celebrations' Signature Bruschetta Trio

Classic tomato & basil, scampi & artichoke hearts and Italian sausage & roasted pepper
served on toasted slices of Tuscan bread

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

Create Your Own Reception

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.

Please keep in mind, all of Celebrations menus are fully customizable and the selections provided are only a starting place. However, we do recommend that you begin your reception with either the Assorted Cheese and Fresh Fruit Display and Fresh Vegetable Crudité or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or interactive Pasta Station.

Fresh Vegetable Crudité Platter and Dip

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

Assorted Cheese and Fresh Fruit Display with Crackers

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

add \$5.95 per person

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.

add \$9.95 per person

Celebrations' Mezze Display

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef.

add \$8.95 per person

Make Your Own Crostini Bar

Homemade bread and crostinis with these toppings soft goat cheese, sun-dried tomato, smoked salmon mousse, bruschetta olive tapenade, caramelized onions, roasted garlic butter, tuscan white bean pate, spicy cucumber slaw and rosemary mushroom ragout

add \$5.95 per person

Chef's Carving Station

Your custom menu can be enhanced with the addition of Celebrations' Chef's Carving Station. Guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating.

Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. Meats are hand carved in front of your guests by our Chef. Accompaniments will include fresh baked old world bread and roll assortment, cranberry remoulade, horseradish creme fraiche and butter.

add \$12.95 per person

Carving Station Enhancements

Talk to your sales consultant about customizing your Carving Station.
See below for some examples.

Skirt Steak Roulade

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

Filet Mignon

The most tender of all meats

Turkey Ballantine

Tender moist turkey stuffed with a duck confit filling

Leg of Lamb

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast.

Cedar Planked Herb-Encrusted Salmon

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked on a cedar plank.

Baked Virginia Ham

Classic Pit style ham

Interactive Pasta Station

Your custom menu can be enhanced with the addition of Celebrations' Interactive Pasta Station. Your two pasta selections will be prepared by our uniformed Chef right before your guests. Please see the options provided below.

Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

Gemelli Pesto Pollo

Italian herb marinated chicken breast and Gemelli pasta sautéed with bacon, caramelized onions and pesto, finished with grated Parmesan cheese.

Penne Primavera Alfredo

Penne pasta, creamy rich alfredo sauce tossed with fresh primavera vegetables.

Wild Mushroom Farfale

Wild mushroom ragout and farfalle pasta sautéed in cold pressed olive oil, deglazed with a Marsala wine demiglace and fresh chives.

Tortellini Fresco

Roma tomatoes, tri color tortellini, sweet red peppers, and roasted garlic sautéed in cold pressed olive oil deglazed with white wine, finished with a chiffonade of fresh basil.

Pasta Pulito

Penne pasta tossed with cold pressed olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes, mushrooms topped with fresh grated Parmesan cheese.

add \$8.95 per person

Interactive Pasta Station Enhancements

Substitute or add Sirloin Steak and Gorgonzola Cheese or Shrimp Scampi to any pasta selection

Add \$3.00 per person

Hors d'Oeuvres

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. 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.

Chef's Appetizer Selections

Allow our Chefs to use their creativity to provide you with a selection of original homemade hors d'oeuvres. Just pick your favorites and we will do the rest. What a great way to add much greater variety for less!

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 Sandwiches

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 Turkey 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

Mini Cones Display with Boursin Cheese and Vegetable Caviar; Tomato, Basil, and Mozzarella; Roasted Corn, Spinach, and Cheese; and Sweet Pea and Goat Cheese Mousse

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar on Endive Leaves

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

Smoked Duck & Dried Cranberry on Wild Rice Pancake

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

Smoked Salmon Coronets filled with Chive Cream Cheese topped with Capers

Chilled Gazpacho Shooters

Green and Black Olive Tapenade served on Crostini topped with Crumbled Feta Cheese and Microgreens

Warmed Butler-Passed Appetizers

Assorted Petite Quiche	Maine Coast Crab Cakes
Savory Quesadillas	Chili Lime Salmon Satay
Satay Chicken and Peanut Sauce	Shrimp Scampi with Polenta and Prosciutto
Sesame Marinated Chicken Skewer	Seafood Thermidor Pastry Puff
Pork Shao Mai	Tomato and Goat Cheese Tarts with Mediterranean Olives
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun	Forest Blend Mushrooms Ragu in Phyllo Cups
Crispy Vegetable Spring Rolls	Shrimp and Blue Cheese Polenta Bites
Savory Stuffed Mushroom Caps	Hot Shots of Roasted Corn Chowder
Celebrations' Signature Bruschetta Trio	Mini Falafels with Tzatziki Sauce
Spanakopita	Pesto Chicken with Creamed Spinach and Feta in Phyllo
Mushroom Phyllo Turnovers	Brie and Scallion Wontons with Apricot Ginger Sauce
Teriyaki Beef Satay	Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette
Lumpia Shanghai	Wild Mushroom Ragout Tartlet
Beef Kabobs	Sweet n' Spicy Scallop & Snow Pea Wrap
Portobello Puff Pastry	Escargot Puff with Parsley Butter
Scallops Wrapped in Bacon	Dates Stuffed with Almond and Blue Cheese, Wrapped in Bacon
Crabmeat Stuffed Mushroom Caps	Kalua Pig Summer Rolls with Chili-Sambal Aioli
Savory Crab-Stuffed Phyllo Pockets	Negimaki Grilled Soy Dipped Beef Rolls with Scallion and Red Peppers
Parmesan-Stuffed Artichoke Hearts	Lamb Lollipop with Mint Pesto
Dragon Shrimp	Jamaican Jerk Skewers with Cucumber Mint Chutney
Andouille Sausage en Croûte	
Peking Duck Rolls	

Classic Dinner Buffet

This is Celebrations' Classic Dinner Buffet - reasonably priced; yet elegant.

Fresh Garden Salad

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette

Pasta Primavera Salad

Assorted pasta mixed with fresh vegetables, peppers and olives marinated in an herbed vinaigrette

Beef Bourguignon

Tender morsels of beef and mushrooms braized in a Burgundy wine Espagnol sauce

Lemon Cream Chicken

Boneless lemon-marinated chicken breast sautéed and finished with a rich lemon cream sauce

Indian Rice

Long grain rice served with toasted walnuts, dried cranberries and fresh parsley

Green Beans with Dill Butter

Whole green beans cooked to perfection and seasoned with dill and fresh garlic

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

\$15.95 per person

We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.

Gourmet Buffet

Our Gourmet Buffet is ideal for large groups of all ages.

Caesar Salad

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

Red Bliss Potato Salad

Our homemade version of this classic includes fresh herbs, mayonnaise, celery, onions and bell peppers

Swedish Meatballs

Cocktail-size beef meatballs served in a tasty European style sour cream sauce

Tarragon Mushroom Chicken

Boneless marinated chicken breast sautéed and finished with a rich tarragon mushroom cream sauce

Assorted Gourmet Wraps

Artisan wraps filled with grilled sirloin, herbed seasoned turkey breast, Black Forest ham, Cape Cod chicken salad, and vegetarian

Chips, Condiments and Relish Tray

Crisp potato chips, mayonnaise and mustard, pickles, olives, and carrot and celery sticks

Herbed Rice Pilaf

Our own savory rice pilaf with orzo, spinach and herbs

\$15.95 per person

We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.

Elegant Buffet

Treat your guests to our Elegant Buffet served with our premium disposable plates and stainless steel flatware.

Field Green Salad

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

Orzo Insalata

A Mediterranean presentation of delicious rice-shaped pasta and marinated Tuscan style vegetables

Sirloin Bordelaise

Tender sliced sirloin served with a red wine mushroom demi-glace

Medallions of Chicken and Artichokes

Seared chicken breast medallions combined with marinated artichoke hearts finished with Parma ham and thyme in light wine sauce

Caramelized Rosemary Red Bliss Potatoes

Red new potatoes seasoned with fresh rosemary and garlic then oven browned

Fresh Seasonal Vegetable Mélange

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned with fresh herb butter

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Coffee, Tea and Decaf

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

\$24.95 per person

Wedding Buffet

Appetizers

Assorted Cheese and Fresh Fruit Display

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

Crudité of Vegetables and Dip

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

First Course

Field Green Salad

Baby lettuce and Mesclun tossed with garden vegetables, homemade croutons and our house dressing

Entrées

Sirloin Bordelaise

Tender sliced sirloin served with a red wine mushroom demi-glace

Herb-Rubbed Grilled Chicken

Boneless chicken breast marinated in fresh herbs then wood grilled to perfection

Tortellini Fresco

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

Accompaniments

Vegetarian Rice Pilaf

Long grain rice with orzo and herbs prepared with vegetable stock

Fresh Seasonal Vegetable Mélange

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned

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 \$29.95 per person

Comes with premium disposable 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 china service and/or table linens. Please speak with your Celebrations sales consultant.

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 & Frisée

Baby lettuce and frisée 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 premium disposable 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 add 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. Char-broiled 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

Grilled Fresh Vegetables

Tender asparagus, roasted red peppers and other seasonal fresh vegetables sprinkled 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

Dessert

Client's Wedding Cake or Your Choice of Dessert

Cut, plated and served to order

Coffee, Tea and Decaf

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

Starting at \$34.95 per person

Traditional Italian Buffet

Appetizers

Assorted Cheese and Fresh Fruit Display

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

Crudité of Vegetables and Dip

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

First Course

Caesar Salad

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

Comes with white plastic disposable 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 add china service and/or table linens. Please speak with your Celebrations sales consultant.

Entrées

Meatballs and Marinara

Seasoned meatballs in our homemade tomato marinara

Baked Lasagna

A blend of six imported chesses, fresh pasta and our homemade marinara combined and baked in the oven until golden and bubbly.

Pasta Pulito

Penne Rigate pasta tossed with cold press olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes and mushrooms topped with fresh Reggiano Parmesan

Accompaniments

Sautéed Zucchini, Peppers and Onions

Fresh zucchini and Italian peppers are sautéed in olive oil together with sweet onions, garlic and Italian herbs

Garlic Bread and Artisan Breads & Rolls

Italian peasant bread split and basted with a fresh herb garlic butter and baked in the oven; fresh baked old world bread and roll assortment with creamery butter

Dessert

Client's Wedding Cake or Your Choice of Dessert

Cut, plated and served to order

Coffee, Tea and Decaf

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

Starting at \$24.95 per person

Italian 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

Caesar Salad

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

Field Green Salad

Baby lettuce and mesculin tossed with garden vegetables, homemade croutons and our house dressing

Comes with premium disposable 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 add china service and/or table linens. Please speak with your Celebrations sales consultant.

Entrées

Gemelli Pasta with Chicken Cacciatore

Juicy chicken breast served in our homemade marinara sauce

Spinach and Gorgonzola Manicotti

Fresh pasta rolls filled with spinach, ricotta and gorgonzola. Baked with Celebrations' homemade marinara and topped with melted cheese

Sirloin Steak Cassalinge

Tender sirloin with roasted peppers, caramelized onions and portabello mushrooms finished in a Marsala demi-glace

Accompaniments

Riso Milanese

A classic preparation of rice with Reggiano Parmesan and light saffron accents

Tuscan Grilled Vegetables

Seasonal fresh vegetables sprinkled with cold pressed olive oil and Mediterranean sea salt, grilled al dente and served with a sweet and savory Balsamic glaze

Garlic Bread and Artisan Breads & Rolls

Italian peasant bread split and basted with a fresh herb garlic butter and baked in the oven; fresh baked old world bread and roll assortment with creamery butter

Dessert

Client's Wedding Cake or Your Choice of Dessert

Cut, plated and served to order

Coffee, Tea and Decaf

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

Starting at \$33.95 per person

Chef's Carving Buffet

Appetizer

Celebrations' Mezze Display

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef

First Course

Mediterranean Salad

Crisp lettuce greens and roasted Tuscan vegetables tossed with our homemade lemon, olive oil and herb dressing served with feta cheese and pitted Kalamata olives

Entrées

Chef's Carving Station

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare.

Fresh turkey breast roasted until moist and tender.

Lean pork loin seasoned with a spicy Jamaican jerk rub.

Meats are hand carved in front of your guests by our uniformed Chef. Served with cranberry remoulade and horseradish cream.

Comes with premium disposable 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 china service and/or table linens. Please speak with your Celebrations sales consultant.

Carving Station Enhancements

Talk to your Sales Consultant about customizing your Carving Station. See below for some examples.

Skirt Steak Roulade

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

Leg of Lamb

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast

Filet Mignon

The most tender of all meats

Cedar Planked Herb-Encrusted Salmon

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked on a cedar plank

Turkey Ballantine

Tender moist turkey stuffed with a duck confit filling

Baked Virginia Ham

Classic Pit style ham

Accompaniments

Gemelli Pesto Alfredo

Spiral pasta tossed in our homemade creamy basil pesto sauce

Roasted Vegetable Medley

A medley of squash, zucchini, carrots and red bell peppers roasted to perfection and lightly seasoned creamery butter

Artisan Breads & Rolls

Fresh baked old world bread and roll assortment with creamery butter

Dessert

Client's Wedding Cake or Your Choice of Dessert

Cut, plated and served to order

Coffee, Tea and Decaf

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

Starting at \$32.95 per person

“Family Style” Dinner Service

Just like at home, family-sized platters and bowls are served to each table for guests to help themselves. China service is included. All family-style dinners include choice of salad, entrée, vegetable, side dish and dessert. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad, vegetable and dessert selections.

You may add appetizers or an additional entrée (priced accordingly). Glassware and a variety of table linens are also available. Please speak with a Celebrations’ sales consultant for further details and pricing. See sample menus below.

First Course

Field Green Salad

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

*Choice of 2 Entrées**

Roast Round of Beef

Tender, lean beef served with merlot demi-glace

Chicken Marsala

Sautéed breast of chicken finished with Marsala wine and mushroom demi-glace

Roast Sirloin Bordelaise

Tender sliced sirloin served with a red wine mushroom demi-galce

Grilled Chicken Piccata

Wood grilled boneless breast of chicken with a light lemon and caper butter sauce. Finished with fresh parsley

Herb-Encrusted Grilled Salmon

Fresh organic salmon rubbed with fresh herbs and cooked on the wood grill

Entrée Choices Con't

Loin of Pork with Stuffing and Hunter Sauce

Tender roast pork with traditional sauce made from the pan drippings

Traditional Turkey with All the Fixings

Moist tender turkey with all the family favorites

*Many other entrée options available.

Accompaniments

Rosemary Red Bliss Potatoes

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

Green Bean with Dill Butter

Whole green beans cooked to perfection and seasoned with dill and fresh garlic

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 *Or one of our dessert selections

Coffee, Tea and Decaf

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

Starting at \$35.95 per person

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, vegetable and dessert, your event planner can customize your dinner to exceed all your expectations. China service is included.

Add Fresh Fruit & Cheese Display and Vegetable Crudité 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 2 Entrées**

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. *Or one of our dessert selections

Coffee, Tea and Decaf

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

Starting at \$49.95 per person

Dinner Accompaniments

Customize your menu with the following accompaniments or speak with your sales consultant about creating a menu that is uniquely you.

Appetizers

Homemade Soup

Fresh Fruit Cup

Melon Wrapped in Prosciutto

Shrimp Cocktail

Escargot in Puff Pastry

Salads

Field Green Salad

Fresh Garden Salad

Caesar Salad

Baby Spinach with Sweet and Sour Dressing

Chopped Salad

Maytag Blue Cheese Wedge

Side Dishes

Baked Potatoes

Lyonnais Potatoes

Caramelized Red Bliss Potatoes

Parsley Buttered Potatoes

Lemon Mushroom Rice

Baked Stuffed Potatoes

Pirogis

Rice Florentine

Riso Milanese

Penne with Garlic Herb Butter

Rotini ala Pesto

Herbed Rice Florentine

Duchess Potatoes

Vegetables

Roasted Fresh Vegetables

Ratatouille

Seasoned Niblet Corn

Green Beans Almondine

Caramelized Autumn Vegetables

Grilled Asparagus with Balsamic Vinaigrette

Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin

Fresh Vegetable Melange with Herb Butter

Sautéed Herbed Zucchini & Summer Squash

Requests Accepted

Desserts

Traditional English Trifle

Tiramisu

Chocolate Decandence Torte

New York Style Cheesecake

Chocolate Cheesecake

Old Fashioned Carrot Cake

Coupe Jacques

Fresh Berry Tarte (seasonal)

Pastry Table

Hot Fudge Ice Cream Puffs

Crepes Bananas Foster

Requests Accepted

Beverage Service

Hot Beverages

Add Regular Coffee

\$2.00 per person

Add Regular, Decaf and Tea

\$3.00 per person

Add Hot Chocolate

\$1.00 per person

Cold Beverages

Add Ice Tea, Punch, or Lemonade

1½ hr maximum service time

\$1.50 per person

Add Assorted Sodas and Bottled Water

1½ hr maximum service time

\$2.50 per person

Bartender Service

6 hr minimum service time including travel time

\$45.00 per hour

Classic Brunch

Fresh Seasonal Fruit Salad

Hand-cut fresh seasonal fruit tossed and chilled.

Fresh Garden Salad

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette.

Assorted Fancy Tea Sandwiches

Egg, chicken, ham and tuna salad sandwiches.

Quiche Lorraine

For this classic recipe, crumbled bacon, Swiss cheese and a bit of diced onion are scattered in the bottom of a pastry shell and partially drowned in a luscious mixture of cream, eggs, sugar and cayenne pepper. The baked quiche is cooled slightly before being cut into wedges and served.

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

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

Quiche Lorraine can be vegetarian or substituted for Scrambled Eggs upon client's request.
Please talk with your Celebrations sales consultant.

Elegant Brunch

Assorted Cheese and Fresh Fruit Display with Crackers

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

*Breakfast Strata**

Egg Casserole with cheddar cheese, peppers, onions, and sausage. Vegetarian available.

Brunch Carving Station

Served with Virginia baked ham, turkey breast and roast beef. All hand-carved and served with artisan rolls cranberry rémoulade, horseradish creme fraiche, and butter

Homefries

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

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

*Breakfast Strata can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.

Continental Breakfast

Fresh Seasonal Fruit Salad
Assorted Breakfast Pastries and Breads
Orange Juice and Cranberry Juice
Coffee, Tea & Decaf

A Breakfast Lover's Dream

Fresh Seasonal Fruit Salad
French Toast
Scrambled Eggs
Choice of Two: Bacon, Sausage or Virginia Ham
Homefries
Orange Juice and Cranberry Juice
Coffee, Tea & Decaf

Classic Breakfast Buffet

Fresh Seasonal Fruit Salad
Scrambled Eggs
Bacon, Sausage or Virginia Ham
Homefries
Assorted Breakfast Pastries and Breads
Orange Juice and Cranberry Juice
Coffee, Tea & Decaf

Upgrade Your Breakfast

ADD Bagels and Assorted Flavored Cream Cheese
ADD Breakfast Strata
ADD French Toast
ADD Chef Manned Omelet Station

Our Scrambled Eggs are always made to order on-site, your guests will enjoy their fresh fluffy taste.