

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.

Butler-Passed Appetizers

Scallops Wrapped in Bacon

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

Kalbi Beef Brochette

Korean marinade makes these tender boneless beef shortribs delicious

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 sauteed with Panko crumbs and Reggiano Parmesan, served with a 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 Puffs with Balsamic Raspberries

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

Starting at \$18.95 per person