

Specialty Appetizer Tables

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 Crudit  or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or interactive Pasta Station.

Charcuterie Table Display

Natural wood boards displaying an elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; grilled vegetables, erudite and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

Tapas Display Table

Imported Manchego, Cabrales and other cheeses with crackers and artisan breads; deviled eggs with avocado piquant; fresh sliced fruit; erudite and dips; grilled marinated vegetables with dip; toasted Marcona almonds; herb-marinated olives and feta with preserved lemons; asparagus and melon wrapped in Serrano ham; marinated artichoke hearts with capers and garbanzo. Create -your-own bruschetta with custom toppings with roasted tomato, eggplant, and olive tapenades.

Celebrations' Antipasti Display

Imported cheeses, fresh sliced fruit, crudit , dips, hummus and tapenades, cocktail Stromboli, marinated grilled vegetables, tortellini, and 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 and eyes.

Celebrations' Mezze Display

Hummus, Tabouleh, Labneh; imported Mediterranean cheeses, fresh sliced fruit, crudit  and dips, Zatar seasoned pita chips, crackers and artisan breads; grilled marinated vegetables; roasted tomato and eggplant dip, creamy garlic dip; herb-marinated olives and Feta; artichoke hearts with capers and garbanzo and preserved lemon, Dolmades, and other whims of the chef elegantly displayed for your guests enjoyment.