

Plated Dinner Service

Our uniformed waitstaff presents a full five-course meal to your guests' tablesides. 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 optional dessert, your event planner can customize your dinner to exceed all your expectations. Full china service is included.

Many appetizer options available - speak with your Celebrations consultant about adding an eye-catching stationary display before your formal dinner. You may add butler-passed hors d'oeuvres packages as well.

First Course

Choice of Salad

Choice of Entrée

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

Grilled Fresh Salmon with Pineapple Mango Salsa

Organic salmon topped with homemade salsa

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.

Plated Dinner Service

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.

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.

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

Rice Florentine

Lyonnais Potatoes

Riso Milanese

Caramelized Red Bliss Potatoes

Penne with Garlic Herb Butter

Parsley Buttered Potatoes

Rotini ala Pesto

Lemon Mushroom Rice

Herbed Rice Florentine

Baked Stuffed Potatoes

Duchess Potatoes

Pierogies

Dinner Accompaniments

Vegetables

Roasted Fresh Vegetables

Ratatouille

Seasoned Niblet Corn

Green Beans Almandine

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

Crêpes Bananas Foster

Requests Accepted