



FROM OUR FAMILY TO YOURS

Since we can't all be together this Easter, our Chef's have decided to share family recipes from their homes to yours. We thought this would be a way for you to get to know the staff that makes us great.

One more way Celebrations is letting you know, We Are All In This Together.

EASTER DINNER

\$125 FEEDS 5

(with a lot of leftovers!). Meals include rolls and butter

8 - 10 lb spiral ham with housemade honey mustard sauce

~Or~

6 lb Rosemary brined turkey breast with housemade stuffing, cranberry sauce and gravy

YOUR CHOICE OF FOUR CHEF'S SIDES

Chef Tracey's Scalloped Potatoes

"The way Memere made them!"

Michele's Garlic Mashed Potatoes

"Made with red bliss, my son's favorite!"

Chef Tom's Drunken Sweet Potato

"Extra Rum makes these extra delicious!"

Chef Fred's Spinach Artichoke Casserole

"One of the first recipes my mother taught me"

Chef Don's Mac and Cheese

"With crumb topping, the only way to go!"

Yolanda's Honey Roasted Carrots

"Sweet and savory!"

Chef Jon's Green Bean Casserole

"It isn't a holiday without this dish"

Ana's Roasted Vegetables with Balsamic Glaze

"Everyone's favorite at my house"

DESSERT

Lemon Raspberry Trifle

To order call 603-598-5177 or email consult@celebrationsmenu.com

Order by April 9 for delivery, April 10 for pick up.

Quantities are extremely limited, order early!