

Italian Wedding Feast

Stationary 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

Starting at \$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

Florentine Orzo Salad

Rice shaped pasta, roasted fresh spinach and vegetables tossed in balsamic vinaigrette with Parmigiano-Reggiano

Entrées

Chicken Piccata

Boneless breast of chicken in a light lemon and caper butter sauce.
Finished with fresh parsley

Spinach and Gorgonzola Manicotti

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

Comes with China dinner plate, disposable appetizer and dessert 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 full China service and/or table linens. Please speak with your Celebrations sales consultant.

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Sirloin Steak Cassalinge

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

Accompaniments

Riso Milanese

Creamy Italian rice with Reggiano Parmesan cheese and fresh herbs

Rosemary Red Bliss Potatoes

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

Tuscan Vegetable Medley

Zucchini, summer squash and roasted red peppers drizzled with extra virgin olive oil and a delicious Balsamic glaze

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Dessert

Client's Wedding Cake

Cut, plated and served buffet style

Coffee, Tea and Decaf

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

Starting at \$49.95 per person