



**Toll Free: (888) 401-3663**

**[www.CelebrationsMenu.com](http://www.CelebrationsMenu.com)**

**[consult@celebrationsmenu.com](mailto:consult@celebrationsmenu.com)**

All Contents Copyright ©2021, Celebrations Distinctive Catering, Inc.

# Wedding Buffet

## *Stationary Appetizers*

### **Assorted Cheese and Fresh Fruit Display**

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

### **Crudité of Vegetables and Dip**

Fresh cut vegetables attractively displayed and served with a complimentary dip

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## *First Course*

### **Field Green Salad**

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

## *Entrées*

### **Sirloin Bordelaise**

Tender, sliced sirloin served with a red wine mushroom demi-glace

### **Herb-Rubbed Grilled Chicken**

Boneless chicken breast marinated in fresh herbs then wood-grilled to perfection

### **Tortellini Fresco**

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

# Wedding Buffet

## *Accompaniments*

### **Vegetarian Rice Pilaf**

Long grain rice with orzo and herbs prepared with vegetable stock

### **Fresh Seasonal Vegetable Mélange**

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned

### **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 \$44.95 per person*

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. You can also add full China service and/or table linens. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Celebrations sales consultant.*

# Wedding Feast

## *Stationary Appetizers*

### **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, crudité and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## *First Course*

### **Organic Field Greens with Berries**

Organic field greens tossed with toasted almonds, gorgonzola, fresh strawberries, and fresh vinaigrette

## *Entrées*

### **Wood-Grilled Sirloin Steak Americaine**

Tender grilled sirloin garnished with Parma ham, baby spinach, blue cheese and roasted red peppers

### **Rosemary Sage Chicken Medallions**

Boneless medallions of chicken expertly seasoned with fresh rosemary, sage and extra virgin olive oil. Wood-grilled until moist and succulent

### **Seafood Imperial**

Real crab meat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. You can also add full China service and/or table linens. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Celebrations sales consultant.*

# Wedding Feast

## *Accompaniments*

### *Rice Florentine*

Savory rice with orzo, spinach and fresh herbs

### *Caramelized Red Bliss Potatoes*

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

### *Fresh Asparagus Medley*

Tender asparagus, roasted red peppers and other seasonal fresh vegetables sautéed with creamery butter and fresh herbs, served al dente and drizzled with a sweet and savory 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*

# 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. You can also add full China service and/or table linens. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Celebrations sales consultant.*

# Italian Wedding Feast

## *Sirloin Steak Cassalinge*

Tender sirloin, wood-grilled with roasted peppers, caramelized onions and portobello 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*

# Chef's Carving Buffet

## *Stationary Appetizer*

### **Celebrations' Mezze Display**

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## *First Course*

### **Mediterranean Salad**

Crisp lettuce greens and garden vegetables tossed with our homemade lemon, olive oil herb dressing served with feta cheese and pitted Kalamata olives

## *Entrées*

### **Chef's Carving Station**

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare.  
Served with horseradish crème fraîche

Fresh turkey breast roasted until moist and tender.

Lean pork loin served with apple chutney.

Meats are hand carved in front of your guests by our uniformed Chef.

## *Carving Station Enhancements*

Talk with your Sales Consultant about customizing your Carving Station.

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. You can also add full China service and/or table linens. Allow your menu to reflect your vision of the day by customizing salad, entrées and sides. Please speak with your Celebrations sales consultant.*



# *Chef's Carving Buffet*

## *Accompaniments*

### *Gemelli Pesto Alfredo*

Spiral pasta with red peppers and artichoke hearts tossed in our homemade creamy basil pesto sauce

### *Local Vegetable Sauté*

A medley of squash, zucchini, carrots and red bell peppers, local when available, cooked to perfection in a lightly seasoned olive oil

### *Artisan Breads & Rolls*

Fresh baked old world bread and roll assortment with 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*

# *“Family Style” Dinner Service*

*Just like at home, family-sized platters and bowls are served to each table for guests to help themselves. China service is included. All family-style dinners include choice of salad, entrée, vegetable, side dish and dessert. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad, vegetable and dessert selections.*

*You may add appetizers or an additional entrée (priced accordingly). Glassware and a variety of table linens are also available. Please speak with a Celebrations’ sales consultant for further details and pricing. See sample menus below.*

## *First Course*

*Choice of Salad*

## *Sample Entrées*

### *Roast Round of Beef*

Tender, lean beef served with merlot demi-glace

### *Chicken Marsala*

Sautéed breast of chicken finished with Marsala wine and mushroom demi-glace

### *Roast Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

### *Chicken Piccata*

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

### *Herb-Encrusted Grilled Salmon*

Fresh organic salmon rubbed with fresh herbs and cooked on the wood grill

# *“Family Style” Dinner Service*

## *Loin of Pork with Stuffing and Hunter Sauce*

Tender roast pork with traditional sauce made from the pan drippings

## *Traditional Turkey with All the Fixings*

Moist tender turkey with all the family favorites

*\*Many other entrée options available.*

## *Accompaniments*

*Choice of Homemade Potato or Pasta*

*Choice of Fresh Vegetable*

*Artisan Breads and Rolls*

## *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 served buffet style

*Starting at \$44.95 per person*

# Plated Dinner Service

Our uniformed waitstaff presents a formal meal to your guests' tableside. From salad to dessert, highlighted by an elegantly presented 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

*Allow your menu to reflect your vision of the day by customizing salad, entrées and sides.  
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*