

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.

For brides and grooms, begin with our Wedding Packages for your reception dinner and your Celebrations consultant will guide you in selecting appetizers for the cocktail hour portion of your special day.

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.

Tapas Display Table

Imported Manchego, Cabrales and other cheeses with crackers and artisan breads; deviled eggs with avocado piquant; fresh sliced fruit; crudité 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, crudité, 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, crudité 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.

Assorted Cheese and Fresh Fruit Display with Vegetable Crudite

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers. Crudite of fresh-cut vegetables attractively displayed and served with a homemade creamy dip.

Specialty Appetizer Tables

Slider Bar

Your choice of slow-smoked meats, including: our pulled pork, Houston dry rubbed brisket, barbecue chicken, meatballs, braised short rib and mini buns to make your own slider.
Served with chipotle coleslaw and pickled red onions.

Mashed Potato Bar

Red bliss potatoes mashed with milk and butter. Toppings on the side to include: steamed broccoli, chili, bacon, sour cream, extra butter, shredded cheddar and scallions.

Macaroni and Cheese Bar

Homemade mac and cheese in a blend of cheeses. Toppings on the side to include: bacon, scallions, chopped tomatoes, hot sauce and fried onions.

Salad Martini Table

Your choice of salads elegantly displayed in stemless martini glasses. Easy to eat, easy to carry.

Caprese Salad

Greek Salad

Organic Field Green Salad

Charred Corn and Arugula Salad

Quinoa and Roasted Vegetable Salad

Butler-Passed Packages

*Our Chefs have created balanced, innovative and popular appetizer packages.
Work with your event consultant to add in your favorites!*

Package #1

Sesame Chicken Skewers

Marinated chicken with sesame seeds served on a bamboo skewer with sweet chili sauce

Marinated Mozzarella, Fresh Basil and Tomato Skewer

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaves

Crispy Vegetable Spring Rolls

Fried rice paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

Spanakopita

Flaky savorys filled with traditional Greek filling of spinach, feta cheese, garlic and lemon zest

Maine Coast Crab Cakes

Fresh, local crabmeat mixed with eggs and seasoning, served with a spicy remoulade

Sliced Tenderloin Crostini

Tenderloin of beef with horseradish crème fraîche served on a baguette crostini

Package #2

Beef Teriyaki Skewers

Petite skewers of tender beef in our soy-citrus marinade

Loaded Bruschetta

Classic tomato, and fresh basil drizzled with aioli and balsamic glaze served on toasted slices of Tuscan bread

Prosciutto Wrapped Dates

Sweet dates, toasted almonds and savory Maytag blue cheese wrapped in prosciutto

Andouille Sausage en Croute

Flavorful authentic andouille marinated with whole grain mustard, baked in puff pastry

Lamb Merguez Meatballs

Savory lamb meatballs with the perfect amount of spice served with a yogurt mint dipping sauce

Norwegian Smoked Salmon Canape

Traditional smoked salmon served on a Danish rye and garnished with a tangy dill sauce

Butler-Passed Packages

Package #3

Satay Chicken with Thai Peanut Sauce

Tangy coconut-marinated chicken skewers
served with a Thai peanut sauce

Mojo Pork Tostone

Tasty mojo pork on a fried plantain with pickled onion
and coriander crema

Crispy Vegetable Spring Rolls

Fried rice paper rolls filled with shredded Asian
vegetables served with a sweet chili sauce

Leek Parmesan Bites

Buttery pastry stuffed with a tasty
parmesan leek filling

Portobello Puffs

Balsamic roasted portobello mushroom duxelle
wrapped in flaky pastry

Crabmeat Stuffed Mushroom Caps

Mushrooms stuffed with a crabmeat,
bread and cheese filling

Package #4

Scallops Wrapped in Bacon

Maine sea scallops wrapped and broiled in
applewood smoked bacon

Kalbi Beef Brochettes

Korean marinade makes these tender boneless
beef shortribs delicious

Beef Gyoza

Seasoned beef wrapped in a Korean style wrapper,
pan-fried and served with a soy ginger sauce

Parmesan Artichoke Hearts

Artichoke hearts sautéed with Panko crumbs and
Reggiano Parmesan, served with a lemon garlic dip

Korean Barbecue Rice Bowl

Tender pork slow cooked in traditional Korean
marinade served over sesame sticky rice

Duck Confit with Balsamic Raspberries

Pate au Choux puffs filled with savory duck confit
drizzled with balsamic raspberry syrup

Butler-Passed Packages

Package #5

Chicken and Waffles

This Southern classic features lightly breaded chicken breast fried golden brown, served on a bite-sized waffle and drizzled with maple syrup

Mac and Cheese Bites

Elbow macaroni smothered in a bubbling blend of cheeses, encrusted with Panko crumbs, then deep fried until golden brown

Pulled Pork Sliders

Our home-smoked BBQ pulled pork topped with homemade coleslaw, served on mini brioche rolls

Fried Pickles

Dill pickle chips, lightly breaded and fried, served with chipotle ranch dipping sauce

Artisan Grilled Flatbreads

Your choice of Classic Caprese, Poached Pear and Arugula or Buffalo Chicken bite-sized flatbread

Tomato Soup Shots

Homemade tomato soup served with a sophisticated smoked Gouda and Muenster grilled cheese

Hors d'Oeuvres

Because of our many Chef creations and unlimited variety of hors d'oeuvres and appetizers, we have provided a partial list of our more popular items. You will find four groupings to choose from: chilled or warmed stationary appetizers and chilled or warmed butler-passed appetizers. Feel free to select from these lists; or better yet, contact a Celebrations sales consultant and let us design a reception around your tastes.

Chilled Stationary Appetizers

Melon or Asparagus Wrapped in Prosciutto

Deviled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Hummus with Syrian Bread Wedges

Celebrations' Pâté de Maison

Mini Gourmet Croissants

Goat Cheese, Sun-dried Tomato and Pesto on Crostini

Shrimp Cocktail

Traditional Smoked Salmon Display

Assorted Sushi Maki

Tapenade Trio & Assorted Breads and Crostini

Homemade Guacamole & Tortilla Chips

Warmed Stationary Appetizers

Artichoke Parmesan Dip and Crackers

Eight-layer Mexican Dip and Tortilla Chips

Hot Crabmeat Dip and Crackers

Swedish Meatballs

Italian Meatballs

Sweet and Sour Meatballs

Buffalo Chicken Dip with Crackers, Carrots and Celery Sticks

Creamy Spinach Artichoke Dip with Crackers

Queso Dip with Tortilla Chips

Shrimp & Lobster Dip with Assorted Crackers and Artisan Breads

Cocktail-Sized Stromboli Board

Chicken Morsels in Ranchero Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Savory Gorgonzola and Spinach Pâté with Crostini

Pulled Pork Sliders

Smoked Brisket Sliders

BBQ Chicken Sliders

Chilled Butler-Passed Appetizers

Melon or Asparagus Wrapped in Prosciutto

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar

Roasted Beet and Truffled Goat Cheese Tartlet

Hoisin Duck Summer Roll with Napa Cabbage and Scallion

Grilled Tuna Taco on Corn Chip with Guacamole and Pico De Gallo

Shrimp Cocktail

Chile Chicken with Guacamole on a Blue Corn Chip

Goat Cheese & Pine Nut Tartlets

Sesame Wontons with Seared Tuna & Wasabi Cream

Lump Crabmeat Tartlets with Pico de Gallo and Guacamole

Roasted Beet Hummus on Naan Bread

Peppered Seared Tuna Loin served on a Risotto Cake topped with Soy Reduction

Chilled Gazpacho Shooters

Avocado Tartare

Green and Black Olive Tapenade served on Crostini topped with
Crumbled Feta Cheese and Microgreens

Ceviche Duet

Warmed Butler-Passed Appetizers

Assorted Petite Quiche	Tomato and Goat Cheese Tarts with Mediterranean Olives
Savory Quesadillas	Forest Blend Mushrooms Ragout in Phyllo Cups
Satay Chicken and Peanut Sauce	Shrimp and Grits Shooters
Sesame Marinated Chicken Skewer	Shrimp and Blue Cheese Polenta Bites
Pork Shao Mai	Hot Shots of Roasted Corn Chowder
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun	Mini Falafels with Tzatziki Sauce
Crispy Vegetable Spring Rolls	Pesto Chicken with Creamed Spinach and Feta in Phyllo
Savory Stuffed Mushroom Caps	Korean BBQ Pork Sticky Rice Bowl
Celebrations' Signature Bruschetta Trio	Brie and Scallion Wontons with Apricot Ginger Sauce
Spanakopita	Sliced Tenderloin of Beef with Horseradish Crème Fraîche on a Toasted Baguette
Teriyaki Beef Satay	Wild Mushroom Ragout Tartlet
Lumpia Shanghai	Sweet n' Spicy Scallop & Snow Pea Wrap
Beef Kabobs	Escargot Puff with Parsley Butter
Portobello Puff Pastry	Bacon Wrapped Dates Stuffed with Almond and Blue Cheese
Scallops Wrapped in Bacon	Kalua Pig Summer Rolls with Chili-Sambal Aioli
Crabmeat Stuffed Mushroom Caps	Negimaki Grilled Soy Dipped Beef Rolls with Scallion and Red Peppers
Savory Crab-Stuffed Phyllo Pockets	Lamb Lollipop with Mint Pesto
Parmesan-Stuffed Artichoke Hearts	Jamaican Jerk Skewers with Cucumber Mint Chutney
Dragon Shrimp	Gyoza with Ponzu Dipping Sauce
Andouille Sausage en Croûte	Mojo Pork Tostone
Peking Duck Rolls	Artisan Grilled Flatbreads
Maine Coast Crab Cakes	Tomato Soup Sips with Mini Grilled Cheese
Chili Lime Salmon Satay	Chicken and Waffles
Shrimp Scampi with Polenta and Prosciutto	
Seafood Thermidor Pastry Puff	