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Philosophy

At Celebrations, we work closely with you to create an occasion you and your guests will long remember. For parties large or small, elaborate or simple, our philosophy remains the same:

“We select only the finest and freshest ingredients. We prepare and serve your food professionally, using innovative and traditional recipes and qualified personnel.”

With over 30 years of culinary experience and surpassing 10,000 events, Celebrations has set a standard for food service excellence in NH and surrounding states. Our kitchen has won numerous awards for outstanding recipes and food presentation.

We've designed numerous menu packages to offer you a great starting place from which you can personalize your own unique menu. Our team can help customize your menu to reflect your individuality and tastes.

Our customer service team will carefully guide you through each step of the planning process, taking the time to listen to your ideas and answer all questions. We understand everyone has their own budget, and we will happily work within yours wherever possible.

We offer additional services, including licensed and insured bartending, china service and handling, rental coordination, day-of event planning and vendor coordination. Please speak with our customer service team for details regarding additional services as well as our policies and terms.

Our mission is to make your event go as smoothly as possible from start to finish, so you can relax, enjoy, and celebrate the day.

Classic Dinner Buffet

This is Celebrations' Classic Dinner Buffet - reasonably priced; yet elegant.

Fresh Garden Salad

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette

Pasta Primavera Salad

Assorted pasta mixed with fresh vegetables, peppers and olives marinated in an herbed vinaigrette

Beef Bourguignon

Tender morsels of beef and mushrooms braised in a Burgundy wine Espagnol sauce

Lemon Tarragon Chicken

Marinated chicken breast morsels sauteed and finished with a delicious lemon tarragon cream sauce

Herbed Rice Florentine

Long grain rice with fresh herbs and spinach

Roasted Green Beans with Dill

Whole green beans cooked to perfection and seasoned with dill and fresh garlic

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Starting at \$19.95 per person

We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.

Gourmet Buffet

Our Gourmet Buffet is ideal for large groups of all ages.

Caesar Salad

Fresh cut romaine lettuce tossed with Bermuda onions, Parmesan cheese, homemade croutons and our own authentic creamy Caesar dressing

Red Bliss Potato Salad

Our homemade version of this classic includes fresh herbs, mayonnaise, celery, onions and bell peppers

Swedish Meatballs

Cocktail-size beef meatballs served in a tasty European style sour cream sauce

Chicken Mushroom Fricassee

Boneless marinated chicken breast morsels sautéed and finished with a delicious mushroom cream sauce

Assorted Gourmet Wraps

Artisan wraps filled with grilled sirloin, herbed seasoned turkey breast, Black Forest ham, Cape Cod chicken salad, and vegetarian

Chips & Condiments

Crisp potato chips, mayonnaise and mustard, pickles and olives

Herbed Rice Pilaf

Our own savory rice pilaf with orzo, spinach and herbs

Starting at \$19.95 per person

We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.

Elegant Buffet

Treat your guests to our Elegant Buffet served with our premium disposable plates and stainless steel flatware.

Field Green Salad

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

Orzo Insalata

A Mediterranean presentation of delicious rice-shaped pasta and marinated Tuscan style vegetables

Sirloin Bordelaise

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

Medallions of Chicken and Artichokes

Seared chicken breast medallions combined with marinated artichoke hearts finished with Parma ham and thyme in light wine sauce

Caramelized Rosemary Red Bliss Potatoes

Red new potatoes seasoned with fresh rosemary and garlic then oven browned

Fresh Seasonal Vegetable Mélange

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

Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

Starting at \$30.95 per person

Sample Breakfasts and Brunch

Classic Breakfast Buffet

Fresh Seasonal Fruit Salad

Scrambled Eggs

Bacon, Sausage or Virginia Ham

Homefries

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

Classic Brunch

Fresh Seasonal Fruit Salad

Fresh Garden Salad

Assorted Fancy Mini Sandwiches

Quiche Lorraine or Breakfast Strata

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

A Breakfast Lover's Dream

Fresh Seasonal Fruit Salad

French Toast or French Toast Casserole

Scrambled Eggs with Toppers

Choice of Two: Bacon, Sausage or Virginia Ham

Homefries

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

Contact your Celebrations Sales Consultant for more information, or build your own breakfast from our Instant Buffet menu.

Wedding Buffet

Stationary Appetizers

Assorted Cheese and Fresh Fruit Display with Crudité of Vegetables and Dip

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers. Fresh cut vegetables attractively displayed and served with a complimentary dip

Mediterranean Platter

With hummus, tatziki, housemade pita chips and bite-sized grilled vegetables

ADD 6 BUTLER-PASSED HORS D'OEUVRES

Starting at \$7.95 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 or Seasonal Pasta Selection

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 \$48.95 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 \$7.95 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 \$53.95 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 \$7.95 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 \$53.95 per person

Chef's Carving Buffet

Stationary Appetizer

Celebrations' Mezze Display

Hummus, pita chips, fresh 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 \$7.95 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 \$54.95 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 and side dish. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad and vegetable 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

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

Braised Short Rib

Pan-seared short ribs braised in red wine with Jardiniere vegetables and baby bella mushrooms

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 \$49.95 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 \$51.95 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	Baby Spinach with Bacon or Poppyseed Dressing
Fresh Garden	Spinach Salad with Maple Glazed Pecans, Goat Cheese and Berries
Caesar	Antipasto Salad
Field Greens with Berries or Craisins	Fattoush Salad
Mixed Greens with Mango Salsa Dressing	Lettuce Wedge with Maytag Blue Cheese
Wild Field Greens & Frisée	Mediterranean
Greek	Polynesian Baby Lettuce
Brussels Sprout with Pumpkin Seeds	Quinoa Spring Salad
Caprese	Roasted Beet with Local Chèvre
Charred Corn and Arugula	Poached Pear and Manchego
Chop Salad	Special Requests Welcomed

Dinner Accompaniments

Vegetables

Roasted Vegetable Medley

Roasted Italian Vegetables

Tuscan Vegetable Medley

Vegetable Melange

Green Beans with Dill

Green Beans Almondine

Southern-style Green Beans

Corn on the Cob

Seasoned Corn

Ranchero Corn

Autumn Vegetable Roast

Turnip

Butternut Squash

Grilled Asparagus

Asparagus Medley

Zucchini with Peppers and Onions

Vegetable Brochettes

Broccoli au Gratin

Honey-glazed Baby Carrots

Roasted Brussels Sprouts

Elotes

Portobello Napoleon

Roasted Tri-Colored Carrots

Special Requests Welcomed

Dinner Accompaniments

Pastas, Rices and Potatoes

Tortellini Primavera Alfredo	Herbed Rice Pilaf
Pasta Pulito	Rice Florentine
Mediterranean Couscous	Spanish Rice
Ravioli Rustica	Citrus Mushroom Rice
Fresh Herb Buttered Noodles	Lime Cilantro Rice
Pasta Primavera Alfredo	Tahitian Vegetable Rice
Macaroni and Cheese	Riso Milanese
Fusilli and Asparagus Limone	Carmelized Rosemary Red Bliss Potatoes
Ziti Blanco in Garlic Herb Butter	Mashed Potato
Tortellini Tossed with Butternut Squash	Delmonico Potatoes
Tortellini Fresco	Yukon Gold Potato Puree
Butternut Squash Ravioli	Fingerling Potatoes
Autumn Orecchiette	Roasted Sweet Potatoes and Pineapple
Wild Mushroom Ravioli	Parsley Buttered Potatoes

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 savories 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

Interactive Stations

Made-to-order small plates prepared by our uniformed Chef right before your guests

Sauté Station

Zatar Salmon Medallions

Organic Faroe Island salmon flash-sautéed and served over quinoa pilaf

Seared Beef Tenderloin

Grass-fed filet morsels in a wild mushroom Marsala sauce, served over fresh farro

Shrimp Scampi

Jumbo shrimp sautéed in garlic and herb infused butter, finished with a splash of white wine and served over farfalle

Seared Pork Tenderloin

Tender morsels of Korean marinated pork sautéed and served over sesame sticky rice

Pan Seared Crab Cakes

Seasoned lump crabmeat expertly seared and served with a spicy remoulade

Pasta Station

Gemelli Pesto Pollo

Italian herb marinated chicken breast and Gemelli pasta sautéed with bacon, caramelized onions and pesto, finished with grated Parmesan cheese.

Penne Primavera Alfredo

Penne pasta, creamy rich alfredo sauce tossed with fresh primavera vegetables.

Wild Mushroom Farfalle

Wild mushroom ragout and farfalle pasta sautéed in cold pressed olive oil, deglazed with a Marsala wine demiglace and fresh chives.

Tortellini Fresco

Roma tomatoes, tri color tortellini, sweet red peppers, and roasted garlic sautéed in cold pressed olive oil deglazed with white wine, finished with a chiffonade of fresh basil.

Pasta Pulito

Penne pasta tossed with cold pressed olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes, mushrooms topped with fresh grated Parmesan cheese.

Appetizer Carving Station

Your custom menu can be enhanced with the addition of Celebrations' Chef's Carving Station. Guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating.

Contact a Celebrations' sales consultant to help you choose an assortment of butler-passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

Chef's Carving Station Trio

Marinated Strip Sirloin

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

Roast Pork Loin

Lean roast pork loin, served with an apple chutney

Rosemary Brined Turkey Breast

Moist and tender roasted breast of turkey, served with cranberry remoulade

Carving Station Enhancements

Talk to your sales consultant about customizing your Carving Station. See below for some examples.

Skirt Steak Roulade

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

Herb-Encrusted Salmon

Whole sides of Eastern salmon coated with fresh herbs and lemon.

Filet Mignon

The most tender of all meats

Baked Virginia Ham

Classic Pit style ham

Leg of Lamb

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast.

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	