

# 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.

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## *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*