

Wedding Buffet

Stationary Appetizers

Assorted Cheese and Fresh Fruit Display with Crudit  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

Entr es

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

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