

Italian Feast

This contemporary Italian meal includes everything from appetizers to dessert and is enhanced with stainless steel silverware and our premium disposable plates.

Appetizers

Celebrations Antipasti Display

Imported cheeses, fresh sliced seasonal fruit, crudités and dips, hummus, tabouleh, Italian cured meats, grilled and marinated 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.

Celebrations' Signature Bruschetta Trio

Classic tomato & basil, scampi & artichoke hearts, and Italian sausage & roasted pepper served on toasted slices of Tuscan bread

First Courses

Caesar Salad

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

Celebrations' Antipasto Salad

Crisp lettuce greens and farm fresh vegetables are topped with sliced Italian meats and cheese, imported olives and tossed in our Italian balsamic dressing

Entrees

Gemelli Pasta with Sausage and Meatballs Marinara

This full bodied pasta is mixed with sweet Italian sausage, savory meatballs and our homemade marinara

Spinach and Gorgonzola Manicotti

Fresh pasta rolls filled with spinach, ricotta and gorgonzola. Baked with Celebrations' home-made marinara and topped with melted cheese

Sirloin Steak Cassalinge

Tender sirloin with roasted peppers, caramelized onions and portabello mushrooms finished in a Marsala demi-glace

Accompaniments

Ratatouille

Sauteed eggplant, squash, onions, and garbonzo beans lightly simmered in a fresh tomato Chianti sauce. Finished with a light bread crumb topping

Garlic Bread and Artisan Breads & Rolls

Italian peasant bread split and basted with a fresh herb garlic butter and baked in the oven; fresh baked old world bread and roll assortment with creamery butter

Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

Fancy Mini Pastries

A delectable assortment of petite confections

\$27.95 per person

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