



Celebrations

DISTINCTIVE CATERING, INC.

Buffet • Brunches • Weddings • Corporate Catering • Private Parties



Mission Statement

To provide distinctive catering, function design, event planning, and superior quality cuisine for the discriminating client while ensuring the highest standard of customer satisfaction and value.

NH: (603) 598-5177 Fax: (603) 595-1803
MA: (978) 441-2299 Toll Free: (888) 401-3663

Philosophy and Terms

Celebrations will help you create an affair which you and your guests will long remember. Be it simple or elegant, 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 more than 20 years of culinary experience, Celebrations has won numerous awards for its succulent recipes and mouth-watering food presentation. Furthermore, our menu is but a place to start. We encourage originality by working together with you, the customer, to develop your own personal menu created from your unique tastes and desires.

Pricing

Celebrations is happy to work within your budget. Our very competitive menu prices include everything: all food, disposable tableware, local delivery and set-up, uniformed service personnel and clean-up. China and linen services are available at an additional cost.

All menu prices are based upon a 100 person minimum, unless otherwise stated. We are happy to accommodate smaller parties please call for pricing.

Availability

Due to very high volume, functions booked during the month of December and/or any weekends in May through September will usually be subject to a 100 person minimum. Other arrangements can be made, and smaller groups may be accommodated.

Taxes & Service Charge

Meals are subject to your applicable state's Meals Tax, i.e. 9% New Hampshire Meals Tax or 7% Massachusetts Meals Tax.

To maintain our impeccable professional standard, a service charge will be applied to all parties: 20% for all functions unless otherwise stated.

Deposits and Payments

A deposit of 30% of the total is required to confirm any date & serving time. Final count is due ten days prior to function. Final payment is due one week before the date of the function. Deposit and Payment terms are subject to change. Any and all deposits are non-refundable.

Please consult the management with any questions or special requests.

Tel: (603) 598-5177

Fax: (603) 623-3270

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We look forward to serving you!
www.celebrationsmenu.com

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House Party

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudit  of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Celebrations' Signature Bruschetta Trio

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

Swedish Meatballs

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

Skewered Tortellini with Lemon-Roasted Garlic / Parmesan Dip

Fresh tri-colored cheese-filled tortellini marinated with fresh herbs, extra virgin olive oil and parmesan; served with a lemon Parmesan dip

Crabmeat Filo Cups

Crisp flaky pastry cups filled with crabmeat and cheese

Petite Samosa with Tamarind Chutney

Curry potato mixture in a traditional Indian pastry crust

\$13.95 per person

Substitute Celebrations' Antipasti Table for the Cheese and Fruit Display and Crudit  of Vegetables and Dip for an additional \$3.00 per person. Please talk with your Celebrations sales consultant.

Intimate Reception

Celebrations' Antipasti Table

Imported cheeses, fresh sliced seasonal fruit, crudité's and dips, hummus, tabouleh, Italian cured meats, 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.

Spinakopita

A blend of spinach, feta cheese, garlic and lemon zest is the traditional Greek filling for these flaky appetizer savories

Satay Chicken and Thai Peanut Sauce

Tangy coconut-marinated chicken skewered and served with a Thai peanut sauce

Scallops Wrapped in Bacon

Maine sea scallops wrapped and broiled in apple wood-smoked bacon

Chef's Selection of 3 Butler Passed Hors d'Oeuvres

You and your guests will be treated to our chef's creativity with three delicious and unique hors d'oeuvres

\$16.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.

Elegant Reception

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudité of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Melon Wrapped in Prosciutto

Juicy melon wrapped in Italian Parma Prosciutto

Chef's Carving Station

Roast sirloin, herb seasoned turkey breast and Jamaican jerked pork loin. All hand-carved and served with artisan rolls & fancy condiments

Marinated Mozzarella, Fresh Basil, and Tomato Wraps

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

Assorted Petite Quiche

Mini-version of the traditional Lorraine (bacon, onion, cheese) and a vegetarian variety as well

Chicken Quenelle with Mango Rémoûlade

Savory chicken morsels with a tangy mango emulsion

\$17.95 per person

Substitute Celebrations' Antipasti Table for the Cheese and Fruit Display and Crudité of Vegetables and Dip for an additional \$3.00 per person. Please talk with your Celebrations sales consultant.

Interactive Pasta Bar Reception

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Fresh Vegetable Crudité Platter and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Interactive Pasta Station

Our uniformed chef prepares any two styles of pasta right before your guests.
Choose from: Gemelli Pesto Pollo, Penne Fra Diavolo, Wild Mushroom Farfale, Tortellini Fresco, Pasta Pulito.
See descriptions for pasta selections in Create Your Own Reception.

Artichoke Parmesan Filo Cup

Flaky pastry stuffed with artichoke hearts and cheese

Smoked Duck Breast Crostini with Balsamic Raspberries

Toasted baquettes topped with slices of smoked duck breast drizzled with a balsamic raspberry syrup

Celebrations' Signature Bruschetta Trio

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

Chef's Selection of 3 Butler Passed Hors d'Oeuvres

You and your guests will be treated to our chef's creativity with three delicious and unique hors d'oeuvres

\$ 17.95 per person

Interactive Pasta Station Enhancements

Substitute or add Sirloin Steak and Gorgonzola Cheese or Shrimp Scampi to any pasta selection

Add \$3.00 per person

Create Your Own Reception

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 foods at an economical cost.

Please keep in mind, all of Celebrations menus are fully customizable and the selections provided are only a starting place. However, we do recommend that you begin your reception with either the Assorted Cheese and Fresh Fruit Display and Fresh Vegetable Crudite or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or Interactive Pasta Station.

Fresh Vegetable Crudité Platter and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

\$5.95 per person

Celebrations' Antipasti Table

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

\$8.95 per person

Chef's Carving Station

Your 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.

Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. The following meats are hand carved in front of your guests by our chef. Accompaniments will include fresh baked old world bread and roll assortment cranberry remoulade, horseradish Creme Fraiche and fresh herb butter.

\$10.95 per person

Carving Station Enhancements

A great way to please your guests with a little something out of the ordinary; use the following substitutions:

*Skirt Steak Roulade for Sirloin**

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

*Leg of Lamb for Pork***

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

*Filet Mignon for Sirloin***

The most tender of all meats

*Herb-Encrusted Salmon for Pork***

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked until just done, served with a dill mayonnaise

*Turkey Ballantine for Turkey Breast***

Tender moist turkey stuffed with a duck confit filling

*Add \$3.00 per person

** Add \$4.00 per person

Interactive Pasta Station

Your two pasta selections will be prepared by our uniformed chef right before your guests.
Please see the options provided below.

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.

Gemelli Pesto Pollo

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

Penne Fra Diavolo

Sweet Italian sausage, Penne pasta, and New England coast mussels sautéed in red pepper infused olive oil, finished with our house marinara and minced garlic.

Wild Mushroom Farfale

Wild mushroom ragout and Farfale 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 creamery butter and 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.

\$7.95 per person

Interactive Pasta Station Enhancements

Substitute or add Sirloin Steak and Gorgonzola Cheese or Shrimp Scampi to any pasta selection

Add \$3.00 per person

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 and likes.

Chef's Appetizer Selections

Allow our Chefs to use their creativity to provide you with a selection of original homemade hors d'oeuvres. Just pick your favorites and we will do the rest. What a great way to add much greater variety for less!

Chilled Stationary Appetizers

Melon or Asparagus Wrapped in Prosciutto

Devilled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Herbed Crepes Roulade with Choice of Fillings

Hummus & Tabouleh with Syrian Bread Wedges

Celebrations' Pate de Maison

Mini Gourmet Sandwiches

Shrimp Cocktail

Traditional Smoked Salmon Display

Fresh Spring Rolls

Assorted Sushi Maki

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

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

Herbed Crepes Roulade with Choice of Fillings

Fresh Tuna or Salmon Tartar on Endive Leaves

Shrimp Cocktail

Fresh Spring Rolls

Warmed Butler Passed Appetizers

- Assorted Petite Quiche
- Bite-size English Sausage Rolls
- Savory Quesadillas
- Satay Chicken and Peanut Sauce
- Sesame Marinated Chicken Skewer
- Thai Money Bags
- Pork Shao Mai
- Crispy Vegetable Spring Rolls
- Savory Stuffed Mushroom Caps
- Celebrations' Signature Bruschetta Trio
- Spinakopita
- Mushroom Filo Turnovers
- Teriyaki Beef Satay
- Lumpia Shanghai
- Beef Kabobs
- Mini Knish
- Caramelized Onion & Gorgonzola Profiterole
- Calamata Olive Tart
- Portobello Puff Pastry
- Scallops Wrapped in Bacon
- Crabmeat Stuffed Mushroom Caps
- Savory Crab-Stuffed Filo Pockets
- Parmesan-Stuffed Artichoke Hearts
- Chicken Saltimbocca Bites
- Dragon Shrimp
- Andouille Sausage en Croûte
- Peking Duck Rolls
- Maine Coast Crab Cakes
- Smoked Salmon Display
- Chili Lime Salmon Satay
- Shrimp Scampi with Polenta and Prosciutto
- Seafood Thermidor Pastry Puff

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 braized in a Burgundy wine Espagnol sauce

Lemon Cream Chicken

Boneless lemon-marinated chicken breast sautéed and finished with a rich lemon cream sauce

Basmati Rice

Long grain rice served with toasted walnuts, dried cranberries and fresh parsley

Green Beans with Dill Butter

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

\$14.95 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.

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

Tarragon Mushroom Chicken

Boneless marinated chicken breast sautéed and finished with a rich tarragon mushroom cream sauce

Assorted Mini Sandwiches and Wraps

Includes oven-roasted sirloin, turkey, Black Forest ham and tuna salad

Chips, Condiments and Relish Tray

Crisp potato chips, mayonnaise and mustard, pickles, olives, and carrot and celery sticks

Herbed Rice Pilaf

Our own savory rice pilaf with orzo, spinach and herbs

\$14.95 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.

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 Mesculin 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

Coffee, Tea and Decaf

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

\$20.95 per person

Chef's Carving Buffet

Our Chef's Carving Buffet is perfectly suited for any sophisticated house party. This menu is enhanced with stainless steel silverware and our premium disposable plates. Add your choice of appetizers and dessert for an evening to remember.

Mediterranean Salad

Crisp lettuce greens and roasted Tuscan vegetables tossed with our homemade lemon, olive oil and herb dressing served with feta cheese and pitted Calamata olives

Chef's Carving Station

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. All the meats are hand carved in front of your guests by our chef. Fresh baked old world bread and roll assortment and cranberry mayo, horseradish cream, fresh herb butter, and roasted red pepper butter.

Tortellini Primavera Alfredo

Fresh tri-colored cheese tortellini mixed with a creamy Alfredo sauce and roasted primavera vegetables

Coffee, Tea and Decaf

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

\$20.95 per person

Carving Station Enhancements

A great way to please your guests with a little something out of the ordinary; use the following substitutions:

*Skirt Steak Roulade for Sirloin**

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

*Leg of Lamb for Pork***

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

*Filet Mignon for Sirloin***

The most tender of all meats

*Herb-Encrusted Salmon for Pork***

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked until just done, served with a dill mayonnaise

*Turkey Ballantine for Turkey Breast***

Tender moist turkey stuffed with a duck confit filling

*Add \$3.00 per person

** Add \$4.00 per person

Wedding Buffet

Our Wedding Buffet includes everything. Appetizers and complete dinner buffet with two salads and three entrées. This menu is enhanced with stainless steel silverware and our premium disposable plates. We provide coffee and even cut and serve your wedding cake.

Appetizers

Assorted Cheese and Fresh Fruit Display

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Crudité of Vegetables and Dip

Fresh-cut vegetables attractively displayed and served with a complimentary dip

First Courses

Field Green Salad

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

Pasta Primavera Salad

Assorted pasta mixed with fresh vegetables, peppers and olives with marinated olive oil and vinegar and herbs

Entrees

Ginger Cured Sirloin

Tender sliced sirloin cured in ginger served with a red wine soy reduction

Lemon Cream Chicken

Boneless lemon-marinated chicken breast sautéed and finished with a rich lemon cream sauce

Tortellini Fresco

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

Accompaniments

Saffron Citrus Rice

Long grain Basmati flavored with saffron and essence of orange

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

Coffee, Tea and Decaf

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

\$27.95 per person

Make your special day especially for you by selecting your own choices of salads, entrees and side dishes. Please speak with your Celebrations sales consultant.

Traditional Italian Buffet

Try our Traditional Italian Buffet for a wonderful selection of Italian American favorites.

Caesar Salad

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

Gemelli with Meatballs and Marinara

Al dente cooked gemelli mixed together with seasoned meatballs and our homemade tomato marinara

Baked Lasagna

A blend of six imported cheeses, fresh pasta and our homemade marinara combined and baked in the oven until bubbly and served with additional marinara sauce on the side

Pasta Pulito

Penne Rigate pasta tossed with cold press olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes and mushrooms topped with fresh Reggiano Parmesan

Sautéed Zucchini, Peppers and Onions

Fresh zucchini and Italian peppers are sautéed in olive oil together with sweet onions, garlic and Italian herbs

Garlic Bread

Italian peasant bread split and basted with a fresh herb garlic butter and baked in the oven

\$14.95 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.

Mangia! Mangia!

Mangia! Mangia! A bountiful buffet table with authentic Italian classics.

Celebrations' Antipasto Salad

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

Chicken Marsala

Medallions of sautéed chicken breast are topped with a traditional Marsala mushroom demi glace seasoned with prosciutto and fresh sage

Gemelli Pasta with Sausage and Meatballs Marinara

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

Ravioli Rustica

Ravioli tossed in a light Pinot Grigio cream sauce with artichoke hearts, peppers, mushrooms and sun-dried tomatoes

Celebrations' Signature Bruschetta Trio

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

\$17.95 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.

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.

Wedding Feast

Ideal for brides who want an unforgettable celebration, we developed a sophisticated Wedding Feast. It features extensive appetizers, upscale entrée selections and side dishes and is enhanced with stainless steel silverware and our premium disposable plates. Dinner is completed with full coffee and tea service and a fresh fruit display to accompany your wedding cake.

Appetizers

Celebrations Antipasti Display

Imported cheeses, fresh sliced seasonal fruit, crudités and dips, hummus, tabouleh, Italian cold cuts, 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

Wild Field Greens & Frisee

Baby lettuce and frisee tossed with roasted vegetables, grape tomatoes and mango port vinaigrette

Caesar Salad

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

Entrees

Wood Grilled Sirloin Steak Americaine

Tender grilled sirloin garnished with Parma ham, baby spinach, blue cheese and roasted red peppers

Herb-Rubbed Grilled Chicken

Boneless chicken breast marinated in fresh herbs then wood grilled to perfection

Seafood Imperial

Real crabmeat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

Accompaniments

Mediterranean Couscous

Tender couscous delicately flavored and tossed with dried apricots and toasted almonds

Rosemary Red Bliss Potatoes

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

Grilled Asparagus & Roasted Red Peppers

Fresh tender asparagus and roasted red peppers 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

Coffee, Tea, and Decaf

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

Fresh Seasonal Fruit Display

Chilled hand-cut fresh seasonal fruit

\$33.95 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. All family-style dinners include choice of salad, entrée, vegetable, side dish and dessert. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad, vegetable and dessert selections. This service comes complete with china, flatware, a water glass and linen napkin.

You may add an Appetizer or an additional Entrée (priced accordingly). Additional glassware (champagne or wine glasses) and a variety of table linens are also available. Please speak with a Celebrations' sales consultant for further details and pricing.

All orders for the "Family Style" Dinner Service require a 100-guest minimum. However, substantial discounts are given for parties of 200 or more.

Stuffed Chicken Breast

Baked and seasoned boneless breast of chicken stuffed with country bread stuffing and served with supreme sauce

\$29.95

Prime Rib au Jus

Classic standing rib roast of beef cooked the way you like it

\$35.95

Traditional Turkey Dinner

Fresh turkey, gravy and our country bread stuffing served with all the trimmings

\$29.95

Baked Virginia Ham

Lean country-style ham served with a pineapple champagne sauce

\$29.95

Roast Round of Beef

Tender lean beef served with savory brown gravy

\$29.95

Chicken Cordon Bleu

Stuffed with ham and cheese and served with a wild mushroom supreme sauce

\$29.95

Roast Loin of Pork

Lean succulent pork served with our country bread stuffing and pan-style gravy

\$29.95

Chicken Marsala

Sauteed breast of chicken finished with Marsala wine and mushroom demi-glace

\$29.95

Formal Dinner Service

Our uniformed wait staff presents a full five-course meal to your guests' tableside. From salad to dessert, highlighted by an elegantly displayed entrée, Celebrations will work with you to make your formal event one to remember. With your choice of salad, entrée, sides, vegetable and dessert, your event planner can customize your dinner to exceed all your expectations. Please contact Celebrations for more information and pricing. We look forward to working with you.

Entrées

Prime Rib au Jus
Classic standing rib roast of beef cooked the way
you like it

\$41.95

Wild Caught Salmon
market price

Baked Boston Scrod au Gratin
market price

Breast of Duck
Served with raspberry demi-glace

\$38.95

Veal Saltimbocca
With lemon caper parsley butter

\$41.95

Seafood Stuffed Prawns
Served with drawn butter

\$41.95

Chèvre Stuffed Chicken
Stuffed with grilled asparagus, roasted red peppers
and local Vermont chèvre

\$35.95

Roast Leg of Spring Lamb
Stuffed with spinach, garlic, and pesto and served
with rosemary bordelaise sauce

\$40.95

Tornedos of Beef
Melt-in-your-mouth filets served with Merlot and
roasted shallot demi-glace

\$46.95

Appetizers

Homemade Soup

Your chef will help create for you and your guests a traditional homemade soup. Add \$3.00 per person.

Fresh Fruit Cup

Fresh hand-cut seasonal fruit. Add \$3.00 per person.

Melon Wrapped in Prosciutto

Juicy melon wrapped in Italian Parma Prosciutto. Add \$3.00 per person.

Shrimp Cocktail

Chilled and peeled jumbo shrimp served with a traditional horseradish cocktail sauce (3 pcs./p.). Add \$6.00 per person

Escargot in Puff Pastry

Imported escargot sauteed in a café butter then baked in a flaky pastry until golden brown. Add \$6.00 per person

Salads

Fresh Garden Salad

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

Caesar Salad

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

Baby Spinach with Sweet and Sour Hot

Bacon Dressing

Baby spinach with fresh mushrooms, hard boiled eggs, and parmesan tossed in our homemade hot bacon dressing. Add \$1.50 per person.

Field Green Salad

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing. Add \$1.50 per person.

Potato, Rice, or Pasta

Baked Potatoes

Lyonnaise Potatoes

Caramelized Red Bliss Potatoes

Parsley Buttered Potatoes

Lemon Mushroom Rice

Rice Florentine

Risotto Milanese

Penne with Garlic Herb butter

Rotini ala Pesto

Herb Rice Florentine

Baked Stuffed Potatoes

Add \$2.00 per person.

Duchess Potatoes

Add \$2.00 per person.

Pirogis

Add \$1.00 per person.

Fresh Vegetables

Roasted Fresh Vegetables
Ratatouille
Seasoned Niblet Corn
Green Beans Almandine
Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin
Fresh Vegetable Mélange with Herb
Butter
Sautéed Herbed Zucchini & Summer
Squash

Caramelized Autumn Vegetables
Add \$2.00 per person.

Grilled Asparagus with Balsamic Vinaigrette (seasonal)
Add \$2.00 per person.

Fiddlehead Greens with Peppered Hollandaise (seasonal)
Add \$4.00 per person.

Requests accepted

Desserts

Traditional English Trifle
Tiramisu
Chocolate Decadence Torte
New York Style Cheesecake with
Fruit Topping
Chocolate Cheesecake with
Ganache Topping
Old Fashioned Carrot Cake with
Cream Cheese Icing
Ice Cream with Strawberries or
Chocolate

Coupe Jacques
Add \$2.00 per person
Fresh Berry Tarte (seasonal)
Add \$3.00 per person
Pastry Table
Priced accordingly.
Hot Fudge Ice Cream Puffs
Add \$2.00 per person.
Crêpes Bananas Foster
Add \$4.00 per person.
Requests accepted

Chilled Finger Sandwich Buffet

Celebrations' Limited Service Buffets are all prepared on attractive disposable platters with all the necessary paper products. This service is available for pick-up or delivery.

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

Assorted Finger Sandwiches

Homemade ham, tuna, chicken and egg salad finger sandwiches

Chips, Condiments and Relish Tray

Crisp potato chips, mayonnaise and mustard, pickles, olives, and carrot and celery sticks

\$6.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.

Mini Sandwiches and Wraps Buffet

Celebrations' Limited Service Buffets are all prepared on attractive disposable platters with all the necessary paper products. This service is available for pick-up or delivery.

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

Assorted Gourmet Mini Sandwiches and Wraps

Including oven roasted sirloin, oven roasted turkey, Black Forest ham and tuna salad

Chips, Condiments and Relish Tray

Crisp potato chips, mayonnaise and mustard, pickles, olives, and carrot and celery sticks

\$8.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.

Hot and Cold Buffet

Celebrations' Limited Service Buffets are all prepared on attractive disposable platters with all the necessary paper products. This service is available for pick-up or delivery.

Fresh Seasonal Fruit Salad

Hand-cut fresh seasonal fruit tossed and chilled

Celebrations' Antipasto Salad

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

Assorted Gourmet Mini Sandwiches and Wraps

Including oven roasted sirloin, oven roasted turkey, Black Forest ham and tuna salad

Swedish Meatballs

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

Rice Florentine

Fresh steamed rice served in a creamy sauce

Pickles, Chips, and Condiments

Crisp potato chips, mayonnaise and mustard, pickles, and olives

\$10.95 per person

Substitutions and additions are encouraged at Celebrations. Please talk with your Celebrations sales consultant.

Beverage Service

Hot Beverages

Add Regular Coffee
\$2.00 per person

Add Regular, Decaf and Tea
\$3.00 per person

Add Hot Chocolate
\$1.00 per person

Cold Beverages

Add Ice Tea, Punch, or Lemonade
1½ hr maximum service time

\$1.50 per person

Add Assorted Sodas and Bottled Water
1½ hr maximum service time

\$2.50 per person

Bartender Service

6 hr minimum service time including travel time

\$45.00 per hour

Classic Brunch

Fresh Seasonal Fruit Salad

Hand-cut fresh seasonal fruit tossed and chilled.

Fresh Garden Salad

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

Assorted Fancy Tea Sandwiches

Egg, chicken, ham and tuna salad sandwiches.

Quiche Lorraine

For this classic recipe, crumbled bacon, Swiss cheese and a bit of diced onion are scattered in the bottom of a pastry shell and partially drowned in a luscious mixture of cream, eggs, sugar and cayenne pepper. The baked quiche is cooled slightly before being cut into wedges and served.

Also Includes

Assorted Breakfast Pastries and Breads, Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

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

\$13.95 per person

Quiche Lorraine can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.

Elegant Brunch

Assorted Cheese and Fresh Fruit Display with Crackers

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

Breakfast Strata

Egg Casserole with cheddar cheese, peppers, onions, and sausage

Chef's Carving Station

Served with Virginia baked ham, turkey breast and roast beef. All the meats are hand carved in front of your guests by our chef and served with fresh baked old world bread and roll assortment and cranberry mayo, horseradish cream, fresh herb butter, and roasted red pepper butter

Also Includes

Homefries, Assorted Breakfast Pastries, Orange Juice, Cranberry Juice, & Grapefruit Juice

Coffee, Tea & Decaf

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

\$17.95 per person

Breakfast Strata can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.

Shopping for Catering – Price and Value A Note from the Owner

If you are reading this, more than likely you are in need of catering services. My goal is to help you in your decision making process. Obviously I want you to select Celebrations as your catering company. I am going to share my opinions, which are based on over three decades of foodservice experience. I will arm you with a list of questions to ask and areas of concern for your consideration. You will get complete honesty and I promise to address the all-important bottom line in choosing the right caterer.

What you should ask yourself while searching for catering services is this:

Am I getting the right caterer for me at a fair and reasonable price I can afford?

That is the “Bottom Line.” Here are some ways to get there:

Shop for the Best Price

- Understand** the package. You are paying for more than just food.
- Understand** what you are not getting or for what services you may have to pay extra.
- Food, Service and Reputation.** Utilize this checklist to evaluate any caterer.
- Get **proposals** from at least two different caterers.
- If the **price** is out of your budget, ask the caterer to explain the pricing and see if it is possible to rework the quote to get it within your budget.

Understand the total scope of services

- Food
- Service – setup, cleanup and duration
- Staffing
- Beverage Services
- Linens & other Rental equipment
- Event Planning & Coordination
- Make sure the caterer explains anything you do not understand.

How much experience does the catering company have?

- Number of years in business?
- Types and variety of events catered?
- Various sizes of different events?
- Has the caterer done events like mine before?
- How experienced is the staff?

Ask For References. This is very important.

- Is the caterer able to provide you with multiple references?
- After receiving the references – Do the leg-work and **check them out.**
- Did some of the references you contacted have events similar to the type of function you are planning?

Food & Service Specifics

- Quantity, Quality & Presentation
- Trained uniformed service staff
- Cooking procedures

Safety Concerns

- SafeServe™ certification for employees
- Food handling Procedures
- Meets OSHA regulations

Is the caterer fully insured?

- Personal & Product Liability Insurance
- Liquor Liability Insurance
- Workman’s Compensation Insurance

Payment Policies

- Deposits
- Guest Counts
- Methods of payment accepted

“Am I getting the right caterer for me at a fair and reasonable price I can afford?”

That is the “Bottom Line.” Here is why I think Celebrations will get you there:

- ✓ Catering is our only business.
- ✓ We have been in business for over 15 years.
- ✓ We are a fully licensed and insured catering corporation.
- ✓ We will be happy to answer any questions and help you plan your event.
- ✓ Our competitive prices are all-inclusive with no hidden charges.
- ✓ We have scrumptious food and you will never have to worry about running out because our menu is “all-you-can-eat”.
- ✓ We promise to provide experienced uniformed wait staff and chef(s) for your function.
- ✓ We will arrive on time and serve you and your guests with a delicious and eye-catching meal.
- ✓ Our catering consultants are always available to help with any changes you require.
- ✓ We have many payment options
- ✓ Reservations can be made years in advance.
- ✓ Our goal is to completely satisfy you.
- ✓ We want you to be our best reference.