

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

Penne Pasta Basilico

Penne rigate tossed with extra virgin olive oil infused with fresh herbs and basil

Rosemary Red Bliss Potatoes

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

Grilled Fresh Vegetables

Tender asparagus, roasted red peppers and other seasonal fresh vegetable 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

Client's Cake with Accompaniments

Served at no charge with choice of Raspberry Coulis, Crème Anglaise or Rich Chocolate Fondant

\$33.95 per person