



ELEGANT BUFFETS

Our Celebrations Catering staff are experts with the design and implimentation of Elegant Buffets. We streamline the flow with double sided Buffet Tables.

Buffets are an ideal way to provide variety to your guests with ease. This can be helpful when you are hosting a group with diversified tastes as well as dietary or religious restrictions. A Buffet may be used in conjunction with Plated Courses such as Appetizer, Soup, Salad and Dessert.

Buffet Receptions customarily require fewer Servers, China and Cutlery but a few more Tables, Linens and a Centerpiece. This results in a slightly reduced cost in comparison to a Plated or French Service Reception.

SAVORY SUPPER

Meat & Potatoes at their Best!

displayed hors d'oeuvres

Fresh Garden Crudité

Vintners International Cheese Display

Artichoke Spinach or Chesapeake Crab Bake

the reception buffet

Sun Country Salad

Mesclun Greens tossed with shaved Bermuda Onions,
Mandarin Oranges, Grape Tomatoes, sliced Almonds,
Parmesan Ranch Dressing sprinkled with sliced Strawberries

"The Royal Broil"

Carved Marinated London Broil

with Port Wine Reduction & Apple Horseradish
&

Carved Herb Roasted Chicken Breast

with Lemon Caper Sauce

Buttery Whipped Potatoes

with Basil, Parsley & Dill

Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers, Red Onion & Grape Tomatoes

Warm Dinner Rolls

with Butter

THE NEW CLASSIC

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

Refer to our "Passed & Displayed Hors d'oeuvres Menu"
for a complete listing of selections.

displayed hors d'oeuvres

Fresh Garden Crudité

Vintners International Cheese Display

Artichoke Spinach or Chesapeake Crab Bake

plated salad course

Celebrations Salad

delicate Mesclun Greens with Grape Tomatoes,
Green Onion, and a julienne of Carrots;
drizzled with our Blackberry Balsamic Vinaigrette

Warm Dinner Rolls

with Butter

the reception buffet

"The Royal Broil"

Carved Marinated London Broil

with Port Wine Reduction & Apple Horseradish
&

Carved Herb Roasted Chicken Breast

with Lemon Caper Sauce

Roasted New Potatoes

fresh Rosemary or Parmesan & Pesto

Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus, colorful Peppers
& Grape Tomatoes drizzled with Roasted Red Pepper & Basil Purees
Our Chef suggests this pasta dish with Sautéed Shrimp!

Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers, Red Onion & Grape Tomatoes

Our published menus are intended to promote thought and creativity.
We welcome substitutions or custom menu design that utilize our:

à la carte Entrées & Side Dishes Menu

We are also able to modify the ingredients in most dishes to take care
of special needs.

Please refer to the following menus for more reception planning ideas:

Formal Plated & French Service Menu

Stations & Displays Menu

Vegetarian Menu

CELEBRATIONS CATERING

serving Virginia, Maryland & Washington DC since 1985

46090 LAKE CENTER PLAZA - POTOMAC FALLS, VA 20165

703.450.MMMM

WWW.CELEBRATIONSCATERING.COM



PLANNING NOTES:



ELEGANT BUFFETS

THE VERANDA

Always a Big Hit!

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

Refer to our "Passed & Displayed Hors d'oeuvres Menu"
for a complete listing of selections.

displayed hors d'oeuvres

Fresh Garden Crudité

Vintners International Cheese Display

Artichoke Spinach or Chesapeake Crab Bake

plated salad course

Celebrations Salad

delicate Mesclun Greens with Grape Tomatoes
Green Onion and a julienne of Carrots
drizzled with our Blackberry Balsamic Vinaigrette

Warm Dinner Rolls

with Butter

the reception buffet

Sautéed Medallions of Chicken

with your choice of:

Tomato Basil White Wine Sauce

Lemon Caper Butter Sauce

or Marsala Wine Sauce with Mushrooms

Carved Prime Rib of Beef

accompanied with

Port Wine Reduction & Apple Horseradish

choose 2

Savory Herb Buttered Rice

Long Grain Rice simmered in Chicken Broth with Onion

Oven Roasted New Potatoes

fresh Rosemary or Parmesan & Pesto

Buttery Whipped Potatoes

Herb Trio (Basil, Parsley & Chives)

or Cheddar with Chive Sour Cream

Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers

Red Onion & Grape Tomatoes

Green Beans

with a Lemon Chive Maître d' butter

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