



FORMAL PLATED & FRENCH SERVICE

If you are considering a more formal styles of service, then "Plated" Service" will be an excellent choice. Each plate is presented to the guest at the table, much like at a restaurant. You may select a few different entrees for guests to choose when they respond with their RSVP. Entree selection must be noted on their individual placecard and we will require a breakdown by table number upon receipt of your final guest count. This requires additional planning but it is popular with guests.

"French" Service is an excellent choice when there are fewer financial concerns and you would like to have each table served at precisely the same time. In order to accomplish this level of service properly, it requires a minimum of one waiter per table. Guests are served as the waiter creates their dinner by placing the selections directly on the warmed plate as they go around the table.

DINNER IS SERVED

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

Baskets of Warm Dinner Rolls

with Butter

plated entree course

Sautéed Medallions of Chicken

with Tomato Basil White Wine Sauce

Orzo Pasta de Parma

tossed with Olive Oil, Garlic, Basil Puree & Parmesan Cheese

Balsamic Grilled Vegetables

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

Herb Crusted Tilapia

with a Lemon Basil Butter Sauce

Savory Herb Buttered Rice

Long Grain Rice simmered in Chicken Broth with Onion

Petite Green Beans

with a Lemon Chive Maître d'butter

ELEGANCE

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.

Soup Shooter

Crab Bisque

drizzled with Chive Oil

or

Autumn Butternut Squash Soup

drizzled with Curry Cream

displayed hors d'oeuvres

Vintners International Cheese Display

Artichoke Spinach or Chesapeake Crab Bake

plated salad course

The Whitehall Caesar

Romaine Heart Wedges tossed with a Lemon & Garlic Caesar Dressing with Manchego & Smoked Red Pepper Coulis; with a Baguette Crisp

Baskets of Warm Dinner Rolls

with Butter

plated entree course

Chicken Tuscany

filled with Spinach, Mushrooms, Roasted Red Pepper and fresh Mozzarella; pan seared and drizzled with Tomato Basil White Wine Sauce

Orzo Pasta de Parma

tossed with Olive Oil, Garlic, Basil Puree & Parmesan Cheese

Fresh Asparagus

with a Lemon Chive Maître d'butter

or

Herb Roasted Tenderloin of Beef

with a Port Wine Reduction & Apple Horseradish

Potato Mushroom Gratin

sliced Potatoes layered and baked with sautéed Mushrooms and a Creamy blend of Cheeses

Herb Buttered Baby Vegetables

Green Top Carrots, Zucchini & Sunburst Squash

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:

Elegant Buffets 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

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PLANNING NOTES:



FORMAL PLATED & FRENCH SERVICE

THE EMBASSY DINNER

A Royal Experience!

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 & Cocktail Stations

The Artisan Mirror Display

Manor House Cured Gravlox & Asian Pork Barbecue Stations

before dinner course

Butternut Squash Soup Shooter

drizzled with Curry Cream

first course

Risotto with Duck Confit

a creamy blend of Saffron Arborio Rice and Veal Demi-glace;
finished with grated Parmesan Cheese

Baskets of Warm Dinner Rolls

with Butter

second course

Lemon Citrus Sorbet

third course

Pommery Crusted Baby Lamb Chops

drizzled with a Port Wine Reduction

Potato Mushroom Gratin

sliced Potatoes layered and baked with sautéed Mushrooms and a Creamy blend of Cheeses

Herb Buttered Baby Vegetables

Green Top Carrots, Zucchini & Sunburst Squash with a Lemon Chive Maître d'butter
or

Oven Roasted Halibut Fillet

Glazed with Yellow Miso; topped with fried Shiitake Mushrooms and a Citrus Cilantro Sauce

Steamed White Rice

Long Grain Rice simmered in Chicken Broth with Green Onion

Petite Green Beans

fourth course

Celebrations Salad

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

fifth course

After Dinner Table Confections

Decadent Chocolate Dipped Strawberries, Mandarin Raspberry Mousse in a Chocolate Cup

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