



STATIONS & DISPLAYS

* Denotes a Station where a Chef is required.

* Made to Order Omelets

\$4.95 per guest (min. of 20 guests)
3 Egg Omelets with you choice of:
Cheddar & Monterey Jack Cheeses

Diced Red Peppers, Sautéed Mushrooms & Green Onions

We recommend these popular accompaniments to our Omelet Station:

Lyonnise Potatoes Applewood Smoked Bacon
Turkey Sausage Island Fresh Fruit Display

* Carved Roast Meats with Condiments

The Royal Broil
a Celebrations Exclusive!

\$9.95 per guest (min. of 20 guests)

Carved Marinated London Broil

with Port Wine Reduction & Apple Horseradish

&

Carved Herb Roasted Chicken Breast

with Lemon Capers Sauce

More Fine Meats (min. of 20 guests)

accompanied with Port Wine Reduction & Apple Horseradish Cream

Carved Marinated London Broil

5 oz. @ \$6.95, 7 oz. @ \$7.95 per guest

Carved Prime Rib of Beef

5 oz. @ \$10.95, 7 oz. @ \$15.95 per guest

Carved Herb Roasted Tenderloin of Beef

5 oz. @ \$11.95, 7 oz. @ \$16.95 per guest

* Smashed Potatoes with Comfort Toppings

\$5.25 per guest (min. of 25 guests)

Idaho's Finest Potatoes blended with your choice of:
Creamy Butter, Steamed Broccoli, Sautéed Mushrooms,
Crumbled Bacon, Horseradish, Chive Sour Cream,
Cheddar Cheese, diced Peppers & Roasted Garlic

* Grilled Quesadillas

\$3.50 per guest (min. of 20 guests)

Chicken Quesadillas

Soft Flour Tortilla filled with diced Marinated Chicken,
Roasted Corn, Monterey Jack Cheese & Salsa Verde

& Vegetarian Quesadillas (without Chicken)

all accompanied with Sour Cream and Fresh Tomato Salsa

Southwestern Fajitas

\$7.95 per guest (min. of 20 guests)

Hacienda Style Beef & Hacienda Style Chicken with
sautéed Onions & Peppers accompanied with Fajita Fix-ins
(Soft Flour Tortillas, Grated Cheddar, Sour Cream & Pico de Gallo)

We recommend these popular accompaniments to our Fajita Station:

Rice Verde with Black Beans & Corn

Tortilla Chips with Fresh Tomato Salsa & Black Bean & Corn Salsa

* Pacific Paradise Stir Fry

\$7.95 per guest (min. of 25 guests)

tabletop quick sautéed ingredients, cooked to order
to include:

diced Ginger Chicken, sliced Hoisin Roast Pork Loin
with Plum Teriyaki Glaze or Tangy Sweet Chili Sauce
and an array of Vegetables:

Green Beans, colorful Peppers, Broccoli, Onions,
Water Chestnuts and Asparagus
served with Steamed White Rice

Italian Style Pastas

with Flavorful Sauces

\$6.50 per guest (min. of 25 guests)

Bowtie & Penne Pasta tossed with

Zesty Marinara & Sun-dried Tomato Alfredo Sauces
Prima Vera Vegetables, diced Herb Grilled Chicken
accompanied with Grated Parmesan Cheese
& Freshly Ground Black Pepper

served with seasoned Tuscany Breadsticks

We recommend adding Meatballs Marsala or \$1.95 per guest

Asian Pork Barbecue

with Mandarin Pancakes

\$4.25 per guest (min. of 20 guests)

sliced Marinated Roast Pork

simmered with Hoisin Sauce and Green Onions;

rolled with Mandarin Pancakes

Manor House Cured Gravlax

\$6.95 per guest (min. of 25 guests)

our own finely sliced cured Salmon:

Summer Dill with Grande Marnier & Lemongrass with Ginger
presented with diced Bermuda Onions, chopped Egg, Capers,
Chive Sour Cream, Green Onion & Baguette Crisps

All American Mini Burger Bar

\$5.95 per guest (min. of 20 guests)

Mini (2 oz.) - All Beef Burgers with Potato Rolls,
and yummy toppings:

Shredded Cheddar, Bacon, Guacamole,
Pico de Gallo, Sautéed Onions & Mushroom,
Ketchup, Mustard, Mayonnaise & BBQ Sauce

add: Shoestring French Fries with Ketchup for \$1.95 pp.

Preview our Dessert Menu
for details about
Crêpe Suzette &
Bananas Foster Stations

CELEBRATIONS CATERING

serving Virginia, Maryland & Washington DC since 1985

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PLANNING NOTES: