

# American Table

Farm-2-Table style salads, entrees and side dishes, chef prepared with regional American inspiration, using fresh ingredients and modern recipes, all with that special Celebrations flair.

## American Table Buffet

### Farm House Salad

Baby Kale, Red Quinoa, Sun-dried Cranberries, Tomatoes, Roasted Grapes and Toasted Sunflower Seeds with Apple Cider Clover Honey Dressing

### Carved Marinated London Broil

with Madeira Wine Reduction & Apple Horseradish

### Honey Dijon

### Roast Chicken Breast

Clover Honey - Mustard Glaze

### Yukon Gold Mashed Potatoes

Buttery Potatoes with fresh Basil

### Rustic Roasted Vegetables

Broccoli, Carrots, Red Peppers and Cauliflower roasted with sweet & savory seasonings

### Bread & Butter Soft Rolls

with Butter Pats

- includes -

### Chesapeake Style Crab Fondue

roasted Corn, diced Tomato, Green Onion, Cream Cheese and Old Bay Seasoning; with slices of fresh Baguettes

### Cowboy Cocktail Meatballs

all-Beef Meatballs with Smoky Bourbon Finishing Sauce

## Salads

Bread & Butter Soft Rolls

### Celebrations Salad

delicate Mesclun Greens with Grape Tomatoes, Green Onions, a julienne of Carrots and Blackberry Balsamic Vinaigrette

### Sun Berry Salad

Field Greens tossed with Grape Tomatoes, Sweet Corn, Mandarin Oranges, sliced Strawberries, Sunflower Seeds & Blackberry Balsamic Vinaigrette

### Farm House Salad

Baby Kale, Red Quinoa, Sun-dried Cranberries, Tomatoes, Roasted Grapes and Toasted Sunflower Seeds with Apple Cider Clover Honey Dressing

### Rose Garden Salad

Mesclun Greens, Grape Tomatoes, Pickled Vegetables, Sun-dried Pear and Cranberries with our Rose Champagne Vinaigrette

## Farm-2-Table Savory Meat Duo

Carved Marinated London Broil with Madeira Wine Reduction & Apple Horseradish and Honey Dijon Roast Chicken Breast Halves

## Entrées

### Poultry

#### Rosemary Roast Chicken

Lemon Caper Au Jus

#### Southwest Roast Chicken

spice rubbed; served with Smokey Tomato BBQ Sauce

#### Smothered Roast Chicken

Basil Cream, Crumbled Applewood Smoked Bacon and Green Onion

#### Honey Dijon Roast Chicken Breast

Clover Honey - Mustard Glaze

#### Country Baked Quarter Chicken

Savory Brown Gravy

#### Sliced Roast Turkey

Roasted Onion, Sage & Madeira Wine Gravy with Orange Cranberry Chutney

### Beef

#### Carved Marinated London Broil

Madeira Wine Reduction & Apple Horseradish

#### Spice Rubbed Beef Sirloin

slow cooked and served with warm Smoky Bourbon Finishing Sauce

### Pork

#### Bourbon Braised Pork

Caramelized Sweet Onion Au Jus

#### BBQ Pork Back Ribs

slow cooked until tender and coated with our unique blend of dry spices

### Seafood

#### Chesapeake Style Crab Cake

Lump Crab Meat blended with Savory Herbs accompanied with Creamy Bay Mustard

### Maple Glazed Salmon

with Cranberry Chutney

### Shrimp & Grits

Blackened Shrimp with rustic Tomato Creole Sauce on Creamy Stone Ground Grits

### Vegetarian

#### Butternut Squash Ravioli

light Champagne Cream Sauce, Sage Infused Olive Oil and Roasted Red Pepper Coulis  
- Ravioli Pasta contains Gluten -

#### Savory Vegan Quinoa Cake

with colorful Vegetables; baked and served with a light White Wine Tomato Broth

#### Vegan Portobello Steak

seasoned, grilled and served with Chimichurri Sauce

## Warm Sides

### DeVine Green Beans

with Sun-dried & roasted Grape Tomatoes, roasted Garlic and seasoned with Herbs, and a hint of Sea Salt

### Artisan Mac & Cheese

Corkscrew Mac, Fontina, Asiago and Parmesan Cheeses with fresh Herbs  
- Now Available - Gluten Free Elbow Pasta Salad -

### Yukon Gold Potatoes

sliced Fingerling Potatoes roasted with Extra Virgin Olive Oil, fresh Rosemary and Sea Salt

### Yukon Gold Mashed Potatoes

Buttery Potatoes with fresh Basil

### Smothered Potatoes

Yukon Gold Fingerlings with Mac & Cheese Sauce

### Roasted Potato Wedges

drizzled with roasted Garlic Olive Oil accompanied with Tomato Ketchup

### Herbed Rice Pilaf

Long Grain Rice simmered in rich Chicken Broth

- For added guest enjoyment, place your order for crusty Udis Gluten Free Bread slices or wedges. -

proudly prepared in the Celebrations Whitehall Farm Kitchen