

Plated

A beautifully plated and presented salad course along with a perfectly paired entrée course makes this very elegant style of service

Plated Trio

Hors d'oeuvres

Select 3 Passed Hors d'oeuvres
(add \$ for Baby Lamb Chops)

Salad Course

Select your favorite Salad served with warm French Rolls with Butter

Entrée Course Selections

Beef (50%)

Braised Sirloin of Beef Maison

Tomatoes, Fresh Herbs & Vino

Yukon Gold Potatoes

sliced Fingerling Potatoes roasted with EVOO, fresh Rosemary and Sea Salt

Rustic Roasted Vegetables

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

Chicken (45%)

Rosemary Roast Chicken

Lemon Caper Au Jus

Vegetable Parmesan Rice

with Corn, Peas, Carrots & Mushrooms

Oven Roasted Asparagus

with Sea Salt and drizzled with EVOO

Vegetarian -Vegan (5%)

Vegan Portobello Steak

seasoned, grilled and served with Chimichurri Sauce

Yukon Gold Potatoes

sliced Fingerling Potatoes roasted with EVOO, fresh Rosemary and Sea Salt

Grilled Vegetable Trio

Red Peppers, Asparagus & Yellow Squash with fresh Herbs & Sea Salt

Plated Salad Course

Celebrations Salad

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

Rose Garden Salad

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

Wine Country Salad

Mesclun Greens & Romaine Lettuce with Roasted Grapes, a julienne of Carrots, Tomatoes and White Wine Dijon Vinaigrette

The Caesar Wedge Salad

Romaine Heart Wedges, Lemon & Garlic Caesar Dressing, shaved aged Asiago Cheese & Roasted Red Pepper Coulis;

Beef

Braised Sirloin of Beef Maison

Tomatoes, Fresh Herbs & Vino

Yukon Gold Mashed Potatoes

Rustic Roasted Vegetables

Herb Marinated Filet Mignon

Madeira Wine Reduction

& Apple Horseradish

Potato Gratin & Grilled Vegetable Trio

Cabernet Braised Beef Short Ribs

boneless Ribs with Shallots, Thyme and a hint of Fennel; in a rich Red Wine Demi-glace

Yukon Gold Mashed Potatoes

Oven Roasted Asparagus

Lamb

Pommery Crusted Baby Lamb Chops

with rich Madeira Wine Sauce

Golden Curried Potatoes & Oven Roasted Asparagus

Pork

Bourbon Braised Pork

Caramelized Sweet Onion Au Jus

Yukon Gold Mashed Potatoes & Rustic Roasted Vegetables

Chicken

Rosemary Roast Chicken

Lemon Caper Au Jus

Vegetable Parmesan Rice & Oven Roasted Asparagus

Honey Dijon Roast Chicken Breast

Clover Honey - Mustard Glaze

Yukon Gold Mashed Potatoes & Harvest Vegetable Duo

Chicken Tuscany

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

Saffron Rice Pilaf & Oven Roasted Asparagus

Country Baked Quarter Chicken

Savory Brown Gravy

Herbed Rice Pilaf & DeVine Green Beans

Seafood

Fillet of Salmon

Lemon Basil Butter

Herbed Rice Pilaf & DeVine Green Beans

Jumbo Shrimp Brochette

basted with Lemon Garlic Butter

Saffron Rice Pilaf

Grilled Vegetable Trio

Chesapeake Style Crab Cake

Lump Crab Meat blended with Savory

Herbs with Creamy Bay Mustard

Yukon Gold Mashed Potatoes

Grilled Vegetable Trio

Red Snapper Vera Cruz

Tomatoes, Olives, Capers and fresh Herbs

Saffron Rice Pilaf & Oven Roasted Asparagus

Stuffed Salmon Fillet

Mushrooms, Baby Spinach, Roasted Red Peppers and a Lemon Garlic Butter

Vegetable Parmesan Rice &

Oven Roasted Asparagus

Vegetarian

Spinach & Ricotta Ravioli

Tomato, Basil & White Wine Broth

Oven Roasted Asparagus

Rigatoni Rustico

Butternut Squash, Grape Tomatoes and Baby Kale in a light Sage Cream

Oven Roasted Asparagus

Vegan

Savory Vegan Quinoa & Vegetable Cake

light White Wine Tomato Broth

Grilled Vegetable Trio

Vegan Portobello Steak

seasoned, grilled and served with Chimichurri Sauce

Yukon Gold Potatoes & Grilled Vegetable Trio

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

proudly prepared in the Celebrations Whitehall Farm Kitchen