

CELEBRATED EVENTS & PERSONAL CHEF SERVICES, LLC

WEDDING MENU

- **Build Your Wedding Buffet**
- **Recommended Buffet Selection Includes:**

- **6–8 Cocktail Hour Items** (passed + stationed)
- **1–2 Salad Selections**
- **2–4 Entrées**
- **2–3 Starches**
- **1–2 Vegetables**
- **Fresh Breads + Condiments**

Cocktail Hour

Stationed Displays

- **Seasonal Crudité Display**
Fresh garden vegetables with house ranch & roasted red pepper hummus
- **Seasonal Fresh Fruit & Berry Display**
Chef-selected seasonal fruit served with vanilla yogurt dip
- **Artisan Cheese & Cracker Display (Wedding Favorite)**
Assorted cheeses, crackers, grapes, and fig jam
- **Mediterranean Mezze Display**
Hummus, olives, cucumber-tomato salad, and pita crisps

Passed Hors d'Oeuvres

Choose a variety of 4–8

- Shrimp Cocktail Shooters with citrus cocktail sauce
- Mini Crab Cakes with lemon aioli
- Beef Crostini with caramelized onion & herb cream
- Caprese Skewers with balsamic glaze
- Salmon Cucumber Canapés with dill crème
- Stuffed Mini Peppers with herb cheese
- Jerk Chicken Bites with Mango Pineapple Chutney
- Sweet Chili Shrimp Skewers with ginger glaze
- Bacon-Wrapped Scallops **with sweet chili glaze**
- Bruschetta Crostini (**tomato, basil, olive oil, balsamic**)
- Spinach & Artichoke Phyllo Cups
- Mini Meatballs (**marinara / Swedish / bourbon BBQ**)
- Lamb Lollipops with rosemary demi-glaze (*premium selection*)

Fresh Salads

Choose 1–2

- Classic Garden Salad with house vinaigrette
 - Caesar Salad with parmesan & herb croutons
 - Mediterranean Salad with feta, olives & oregano vinaigrette
 - Southwest Chopped Salad with corn, black beans & chipotle ranch
 - Baby Spring Mix Citrus Salad with clementines & champagne vinaigrette
 - Spring Mix Strawberry Salad with strawberries & raspberry vinaigrette
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Chef-Curated Entrées

Choose 2–3

Chicken Selections

- Oven-Baked Herb Chicken with pan gravy
- Garlic & Herb Roasted Chicken with au jus
- Creamy Roasted Garlic Chicken Alfredo (*pasta included*)
- Chicken Francese with lemon butter sauce
- Chicken Marsala with mushroom wine reduction
- Stuffed Chicken Breast (*spinach & mozzarella*)
- Honey BBQ Chicken (*honey glaze or mesquite style*)
- Crispy Golden Fried Chicken (*classic favorite*)

Beef Selections

- Carved Rosemary Braised Beef Brisket (*slow cooked, sliced & served with au jus*)
- Braised Beef Short Ribs (*premium wedding favorite*)
- Chef's Signature Jamaican Style Oxtail (*slow-braised until fork tender in a savory sauce*)
- Oxtail Chef's Signature Jamaican-Style Oxtail, Slow-Braised to Perfection
- Carved Roast Beef with herb jus
- Chef's Meatball Selection (*marinara, Swedish, BBQ, or gravy*)
- Beef Lasagna (*four-cheese blend, baked golden*)

Pork Selections

- Slow-Roasted Herb Pork Shoulder with pan juices
- Chef's Signature Jerk Pork Shoulder Roast (*jerk sauce made from scratch never jarred*)
- Honey Glazed Ham with brown sugar-mustard glaze
- Oven-Roasted Pernil Style Pork (*crowd favorite*)

Seafood Selections

- **Salmon Fillets** (*choose one preparation*)
 - Lemon Butter
 - Dill Cream
 - Apricot Glaze
 - Brown Sugar Butter
 - Bourbon Glaze
 - Teriyaki Honey Pineapple Ginger Soy Glazed
 - Blacken Cajun Style Topped with Shrimp in a Garlic Parmesan Cheese Alfredo White Wine Sauce
 - Shrimp Scampi in garlic butter sauce
 - Sweet Chili Shrimp Skewers with ginger glaze
 - Stir-Fry Shrimp & Vegetables (*ginger soy or teriyaki*)
 - Baked Cod with lemon herb crumb (*premium option*)
 - Garlic Butter Seared Tilapia (*light + elegant*)
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Vegetarian Entrées

- Baked Ziti Primavera with plant-based crumbles & marinara
 - Vegetable Lasagna (*four-cheese blend*)
 - Stuffed Portobello Mushrooms (*premium vegetarian option*)
 - Chef's Seasonal Vegetable Sauté with herbs & sweet peppers
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Starches & Pasta

Choose 2

Rice Selections

- Steamed Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Spanish Rice
- Cilantro Herb Rice
- Coconut Rice
- Yellow Rice with Vegetables
- Rice & Peas
- Arroz con Gandules

Classic Sides

- Five-Cheese Macaroni & Cheese
- Candied Yams
- Buttery Mashed Potatoes
- Garlic Mashed Potatoes
- Garlic Roasted Potatoes
- Herb Butter Pasta (*Fettuccine, Linguine, Penne, Bow Tie or Spaghetti*)

Premium Add-On Options

- Truffle Parmesan Mashed Potatoes
- Garlic Parmesan Roasted Potatoes

Vegetables

Choose 1–2

- Garden Green Beans (*classic or smoked turkey add-on*)
- Honey Glazed Carrots
- Vegetable Medley
- Oven-Roasted Vegetables
- Asparagus (*roasted / grilled / sautéed / steamed*)

Premium Add-On Options

- Garlic Butter Broccolini
- Creamed Spinach

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Dates book quickly—secure your wedding date with a deposit.

Flexible payment schedules are available upon request.