

CELEBRATIONS CATERING



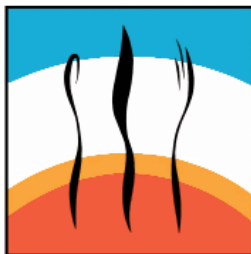
Introduction

Since 1985 our culinary and service staff have made Receptions enjoyable for our clients and their guests. The secret to Celebrations Catering success is our modern menus, culinary expertise, straight forward pricing and vast experience at the best locations throughout the Washington metro area and Virginia Wine Country.

Our chefs have created these menus for you to preview. Just pick your favorites and we can readily quote you the cost for those menus based on your anticipated guest count. This will allow you to make smart decisions that will optimize your budget. We can also custom blend our menu selections in order to create your culinary vision.

We are also an excellent resource for your planning needs. We are happy to introduce you to the most respected associates in the industry. The team of talent is the key to a successful reception.

It all start with a phone call. 703.788.3150



Celebrations
CATERING

46090 Lake Center Plaza
Potomac Falls, Virginia 20165
- office visits are by appointment only -

www.CelebrationsCatering.com

Speak directly to one of our representatives call
703.788.3150 (Monday - Friday)

Our menu features

cuisine for 50 or more adult guests

7 Chefs Menus

for your budgeting convenience

a la carte

Hors d'oeuvres Passed & Displayed

Starters Soup, Salad, Plated Appetizer, Intermezzo

Entrée Courses Plated, Buffet & French Service

plus

Vegetarian & Vegan Menus

Kid's Cuisine

South Asian Cuisine

Viennese Table Desserts

Late Night Cuisine

BUDGETING (based on 125 guests)

\$ \$ \$ \$
\$85 - \$95 pp \$96 - \$105 pp \$106+

Catering Costs Include: Catered Menu, Party Rentals, Culinary & Service Staff, Soft Drinks, Coffee & Tea, Bar Mixers & Delivery.

- Prices exclude 5% Virginia Sales Tax -

PASSED HORS D'OEUVRES

- Group A -

Bruschetta de Roma
with Sun-dried Tomato Tapenade
fresh Mozzarella and a drizzle of Basil Puree

**Pan Seared Steamed
Pork Dumpling**

with a Rice Wine Sweet Chili Sauce

Piquant Sweet Cherry Pepper
stuffed with Herb Cheese

Chicken Skewer
Lemon Basil, Thai Satay or Jamaican Jerk

Vegetarian Spring Rolls
with Plum Teriyaki Glaze

Cured Country Ham Biscuit
with Pear Dijon Jam

Baked Brie Tartlette
with a Brandied Cherry & Apricot

NY Strip Steak Skewer
with Peppercorn Dijon Cream

Savory Mushroom Tartlette

- Group B -

**Ahi Tuna, Wasabi
& Black Sesame Tartare**
on a Won Ton Crisp

Chesapeake Crab Cake
with Creamy Bay Mustard

Sea Scallops wrapped in Bacon
with Creole Cream

Chicken Cordon Bleu Pastries
with a French Mustard Cream

Cocktail Shrimp
Caribbean Grilled with a Citrus Cilantro Glaze
or with Zesty Cocktail Sauce

Smoked Salmon Canapé
on Herb Toasted Crostini
with Lemon Ginger Cream

Beef Tenderloin Crostini
with Marinated Red Onion and Blue Cheese

Shredded Duck Confit
with Roasted Onion, Goat Cheese
and fresh Herbs in a delicate Pastry Cup

Soup Shooter

Crab Bisque drizzled with Chive Oil
or Autumn Butternut Squash Soup
drizzled with Curry Cream

BUFFET MENUS

\$

The New Classic

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

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

Warm Dinner Rolls

with Butter

the reception buffet

The Royal Broil

Carved Marinated London Broil with Port Wine Reduction & Apple Horseradish
&

Carved Herb Roasted Chicken Breast with Lemon Caper Sauce

Roasted New Potatoes

fresh Rosemary or Parmesan & Pesto

Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus, colorful Peppers & Grape Tomatoes
drizzled with Roasted Red Pepper & Basil Purees

Our Chef suggests this pasta dish with Sautéed Shrimp!

Balsamic Grilled Vegetables

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

COCKTAIL STYLE RECEPTION

\$ Garden Party Posh

Casual Elegance!

passed fare

Lemon Basil Chicken Skewers

Baked Brie Tartlettes

with a Brandied Cherry & Apricot

Smoked Salmon Canapés

on Herb Toasted Crostini with Lemon Ginger Cream

Sea Scallops wrapped in Bacon

with Creole Cream

Crab Bisque Soup Shooters

drizzled with Chive Oil

displayed fare

The Artisan Mirror Display

the world's finest Cheeses; to include:

French Brie, Manchego, Maytag Blue,

Goat Cheese, Marinated fresh Mozzarella Balls

Aged Salami, Pear Dijon Jam

Sun-dried Tomato & Artichoke Parmesan Tapenades

Crackers & Baguette Crisps; garnished with

Sun-dried Fruits, Spanish Roasted Almonds

Chilled Beef Tenderloin

marinated, roasted and sliced

with Apple Horseradish & Crumbled Blue Cheese

Warm Dinner Rolls

with Butter

Chilled Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers

Red Onion & Grape Tomatoes

dessert station

Crêpes Suzette Station

Crêpes sautéed in an Orange Butter Sauce

then doused with Grand Marnier and flambé

served with rich Vanilla Bean Ice Cream

\$

Savory Supper

Meat & Potatoes at their Best!

displayed hors d'oeuvres

Fresh Garden Crudité

Vintners International Cheese Display

Artichoke Spinach or **Chesapeake Crab Bake**

the reception buffet

Sun Country Salad

Mesclun Greens tossed with shaved Bermuda Onions,

Mandarin Oranges, Grape Tomatoes

sliced Almonds, Parmesan Ranch Dressing

sprinkled with sliced Strawberries

The Royal Broil

Carved Marinated London Broil

with Port Wine Reduction & Apple Horseradish

&

Carved Herb Roasted Chicken Breast

with Lemon Caper Sauce

Buttery Whipped Potatoes

with Basil, Parsley & Dill

Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers, Red Onion

& Grape Tomatoes

Warm Dinner Rolls

with Butter

KIDS CUISINE - \$12.95

Kid's Plated Chicken Dinner

Fresh Fruit Cup

Baked Chicken Strips with Ketchup

Buttered Corn, Smashed Potatoes

and Carrot Sticks with Dip

The Kids Buffet

- minimum 12 kids -

Baked Chicken Strips

Mini Cheeseburgers with Condiments

Shoestring French Fries

Baby Carrots with Dip

Chocolate Chip Cookies

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The Veranda

Always a Big Hit!

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

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

Warm Dinner Rolls

with Butter

the reception buffet

Sautéed Medallions of Chicken

with your choice of:

Tomato Basil White Wine Sauce

Lemon Caper Butter Sauce

or Marsala Wine Sauce with Mushrooms

Carved Prime Rib of Beef

accompanied with

Port Wine Reduction & Apple Horseradish

choose 2

Savory Herb Buttered Rice

Long Grain Rice simmered in Chicken Broth with Onion

Oven Roasted New Potatoes

fresh Rosemary or Parmesan & Pesto

Buttery Whipped Potatoes

Herb Trio (Basil, Parsley & Chives)

or Cheddar with Chive Sour Cream

Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers

Red Onion & Grape Tomatoes

Green Beans

with a Lemon Chive Maitre d'butter

PLATED MENUS

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Dinner is Served

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

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'butler

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The Embassy Dinner

A Royal Experience!

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

displayed hors d'oeuvres & Cocktail Stations

The Artisan Mirror Display

Manor House Cured Gravlax & 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'butler

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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Elegance

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

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 curls of 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'butler

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

DESSERTS & LATE NIGHT CUISINE

The Viennese Table

Extraordinary After Dinner Confections

Decadent Chocolate Dipped Strawberries

Mandarin Raspberry Mousse

in a delicate Chocolate Cup

Delicate Wedding Cookies

Pecan Shortbread and Butter Almond

Mango Cheesecake Mousse

with Raspberry Coulis

Decadent Chocolate Raspberry Fondue Display

with Pound Cake Cubes, Pineapple Chunks & Strawberries

garnish any cake slice with

Raspberry Coulis & fresh Mint Leaves

compliment fine Coffee service with

Gourmet Coffee Toppings

includes Hazelnut and Raspberry Syrups, Whipped Cream Shaved Chocolate, Grated Orange Zest and Cinnamon Sticks

Late Night Fare

Mini Cheeseburger Bar

with Buns, Ketchup & Mustard

Shoestring French Fries

with Ketchup

Island Fresh Fruit Display

a tropical display of ripe fresh Fruits of the season

Sugar Shack Assortment

Choc-fulof "O'reos, Whitehall Chocolate Macaroons
Lemon Lime Sugar Cookies, Chocolate Chip Cookies

Ice Cream Sundae Station

rich Vanilla Bean Ice Cream with Chocolate Syrup
Whipped Cream, Maraschino Cherries
Crushed Oreos, Nuts, colorful Sprinkles & Strawberry Topping

BUILD YOUR OWN MENUS

STARTER COURSES

Salads

The Whitehall Caesar

Romaine Heart Wedge tossed with Lemon & Garlic Caesar Dressing with curls of Manchego Cheese & Roasted Red Pepper Coulis

Celebrations Salad

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

- embellish with an Herbed Goat Cheese Round -

Sun Country Salad

Mesclun Greens tossed with shaved Bermuda Onions, Mandarin Oranges, Grape Tomatoes, sliced Almonds, Parmesan Ranch Dressing sprinkled with sliced Strawberries

Intermezzo

Fruit Sorbets

Tropical Mango, Lemon Citrus, Autumn Pear

Soups

Crab Bisque

drizzled with Chive Oil

Autumn Butternut Squash Soup

drizzled with Curry Cream topped with crispy Fried Mushrooms

Three Onion Soup

simmered in a rich Sherried Beef Broth topped with a melted Cheese Crustade

Plated Appetizers

Chesapeake Style Crab Cake

3 oz. Crab Cake with Creamy Bay Mustard, Micro-greens and a light Carrot & Cucumber Slaw

Risotto with Duck Confit

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

BUFFET ENTRÉES

A Celebrations Original!

The Royal Broil

Carved Marinated London Broil with Port Wine Reduction & Apple Horseradish & Carved Herb Roasted Chicken Breast with Lemon Caper Sauce

Poultry

Sautéed Medallions of Chicken

with your choice of: Tomato Basil White Wine Sauce, Lemon Caper Butter Sauce or Marsala Wine Sauce with Mushrooms

Chicken Tuscany

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

Breast of Herb Roast Chicken

Nantucket Style with Corn, Onion & Chive Cream or Charleston Style with Peach & Onion Chutney

Meats

Carved Prime Rib of Beef

accompanied with Port Wine Reduction & Apple Horseradish

Carved Marinated London Broil

accompanied with Port Wine Reduction & Apple Horseradish

Grilled Angus NY Strip Steak (10 oz.)

Herb Marinated and accompanied with Port Wine Reduction & Apple Horseradish

Carved Herb Roasted

Tenderloin of Beef

with Port Wine Reduction & Apple Horseradish

Braised Loin of Pork

with a Spiced Citrus Cilantro Glaze

Braised Sirloin Tips

tender Beef simmered with Pearl Onions Roasted Garlic, Thyme, Rosemary diced ripe Tomatoes and VINO!

Seafood

Herb Crusted Tilapia (3 oz. & 6 oz.)

with a Lemon Basil Butter Sauce

Pan Seared Red Snapper (3 oz. & 6 oz.)

Tomato basil White Wine Sauce

Oven Roasted Halibut Fillet (3 oz. & 6 oz.)

Glazed with Yellow Miso

and topped with fried Shiitake Mushrooms

Pan Seared Swordfish Steak (3 oz. & 6 oz.)

with Fresh Pineapple Salsa & Salsa Verde

Chesapeake Style Crab Cake (3 oz)

accompanied with Creamy Bay Mustard

Filet of Salmon (3 oz. & 6 oz.)

Plum Teriyaki Glazed or

with a Lemon Caper Butter Sauce

Lemon Garlic Shrimp

(3 shrimp or 5 Shrimp portions)

Stuffed Salmon Filet

with Mushrooms, Baby Spinach and Roasted Red Peppers with a light Lemon Basil Cream

Vegetarian

Petite Grilled Vegetable Wellington

Whipped Potatoes layered with grilled colorful Peppers, Squash, Carrots, Red Onion and a Mushroom Duxelle wrapped in Flaky Pastry with Tomato Basil White Wine Sauce

WARM SIDE DISHES

Vegetables

Warm Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers Bermuda Onion & Grape Tomatoes

Petite Green Beans or Fresh Asparagus

with a Lemon Chive Maître d'butler

Herb Buttered Baby Vegetables

Green Top Carrots, Zucchini & Sunburst Squash

Autumn Grilled Butternut Squash

basted with Bourbon Maple Butter

Spinach Soufflé

with crispy Prosciutto, caramelized Onions and fresh Mozzarella

Fresh Asparagus with Prosciutto

wrapped in Parmesan Crusted Pastry

Sautéed Vegetable Medley

Carrots, Broccoli, Yellow Squash & Red Peppers

Potatoes & Rice

Savory Herb Buttered Rice

Long Grain Rice simmered in Chicken Broth with Onion

Roasted New Potatoes

fresh Rosemary or Parmesan & Pesto

Buttery Whipped Potatoes

Herb Trio (Basil, Parsley & Chives) or Cheddar with Chive Sour Cream

The Smashed Potato Bar

Buttery Whipped Potatoes accompanied with Steamed Broccoli Cheddar Cheese, Crumbled Bacon sautéed Mushrooms & Chive Sour Cream

Potato Mushroom Gratin

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

Pastas

Orzo Pasta de Parma

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

Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus colorful Peppers & Grape Tomatoes; drizzled with Roasted Red Pepper & Basil Purees

- embellish with diced Chicken or sautéed Shrimp -

Farfalle Pasta Marinara

Bowtie Pasta tossed with a Zesty Tomato Cream with Grated Parmesan Cheese

now featuring CELEBRATIONS

SOUTH ASIAN CUISINE

for 75 or more guests

Hors d'oeuvres

Tandori Spiced Chicken Skewers

*Samosa's with Mint & Tamarind Sauces

*Miniature Chick Pea Cakes

with a Coriander Lime Cream

The Buffet

Red Chicken Korma (Butter Chicken)

with Onions in a light spiced Tomato Sauce

Curried Lamb Vindaloo (Medium Spiced)

*Vegetable Biryani Basmati Rice

with Toasted Cashews,

Gold Raisins & Green Onion

*Cumin & Ginger Cauliflower

with Green Peas

*Stewed Lentils with Spinach

Tomato & Garlic

*Sautéed Chick Peas

with Romaine Lettuce Hearts

Cucumber Raita - Yogurt Relish

Butter Naan

Sweet Rice Pudding

with Pistachio & Almond

* Denotes Vegan

DISPLAYS & STATIONS

chilled selections

Tuscan Antipasto Display

Prosciutto & Cheese Stuffed Cherry Peppers, Aged Salami, Herbed Goat Cheese, Marinated Mushrooms & Olives, Sun-dried Tomato & Artichoke Parmesan Tapenades and Baguette Crisps

Vintners International Cheese Display

French Brie, Manchego & fresh Mozzarella Balls, Gourmet Crackers & Baguette Crisps; garnished with Sun-dried Fruits & Grape Clusters

Manor House Cured Gravlox Station

our 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

Fresh Garden Crudité

Oven Roasted Asparagus, Broccoli Florets Baby Carrots & colorful Peppers & Grape Tomatoes; served with Parmesan Ranch Dip

Island Fresh Fruit Display

tropical display of ripe fresh Fruits of the season

warm selections

Paradise Baked Brie en Croûte

Brie in Pastry filled with Tropical Fruits served with sliced Baguettes

Artichoke Spinach Bake

mild melted Monterey Jack Cheese blended with sautéed Onions, Artichoke Hearts & Spinach; served with fresh Baguettes

Chesapeake Crab Bake

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

Asian Pork Barbecue Station

sliced Marinated Roast Pork simmered with Hoisin Sauce and Green Onions; rolled with Mandarin Pancakes

CHILLED FARE

Chilled Beef Tenderloin

marinated, roasted and sliced; served with Apple Horseradish & Crumbled Blue Cheese

Chilled Herbed Marinated Grilled Chicken

sliced; served with Calypso Pineapple Salsa & Salsa Verde

Orzo Pasta Salad

tossed Grape Tomatoes, Green Onions, fresh Mozzarella & Artichoke Hearts with Basil Puree

Chilled Grilled Fresh Asparagus

with shaved Manchego Lemon Zest & fresh Herbs

Marinated Mozzarella & Tomato Platter

drizzled with Basil Puree

Chilled Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers Red Onion & Grape Tomatoes

PLATED ENTRÉES

Poultry

Sautéed Medallions of Chicken

with your choice of:

Tomato Basil White Wine Sauce

Lemon Caper Butter Sauce

or Marsala Wine Sauce with Mushrooms

Chicken Tuscany

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

Breast of Herb Roast Chicken

Nantucket Style

with Corn, Onion & Chive Cream

or Charleston Style

with Peach & Onion Chutney

Crisp Blackberry Glazed Duck Confit

Meats

Herb Roasted Tenderloin of Beef (5 oz & 7 oz.)

with Port Wine Reduction & Apple Horseradish

Pommary Crusted Baby Lamb Chops

with Port Wine Reduction & Apple Horseradish

Grilled Angus NY Strip Steak (10 oz.)

Herb Marinated and accompanied with Port Wine Reduction & Apple Horseradish

Braised Loin of Pork

with a Spiced Citrus Cilantro Glaze

Seafood

Herb Crusted Tilapia (3 oz. & 6 oz.)

with a Lemon Basil Butter Sauce

Pan Seared Red Snapper (3 oz. & 6 oz.)

Tomato Basil White Wine Sauce

Oven Roasted Halibut Filet (3 oz. & 6 oz.)

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

Pan Seared Swordfish Steak (3 oz. & 6 oz.)

with Fresh Pineapple Salsa & Salsa Verde

Chesapeake Style Crab Cake (3 oz)

accompanied with Creamy Bay Mustard

Filet of Salmon (3 oz. & 6 oz.)

Plum Teriyaki Glazed

or Lemon Caper Butter Sauce

Lemon Garlic Shrimp

(3 shrimp or 5 Shrimp portions)

Stuffed Salmon Filet

with Mushrooms, Baby Spinach and Roasted Red Peppers with a light Lemon Basil Cream

Vegetarian

Grilled Vegetable Wellington

Whipped Potatoes layered with grilled colorful Peppers, Squash, Carrots, Red Onion and Mushroom Duxelle; wrapped in Flaky Pastry with Tomato Basil White Wine Sauce

Vegan Crispy Noodle Stir Fry

bed of crispy Rice Noodles; topped with Plum Teriyaki Glazed Asparagus, Colorful Peppers and Carrots with a julienne of Green Onion

VENDOR'S DINNER

\$16.95

we provide a Chef's du Jour Dinner (Chef's choice)

at an affordable price for the important vendors that

will be make the event a success!

Dinner du Jour includes Salad & Entree