



ALL  
OCCASIONS  
CATERING

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&  
BANQUET FACILITY

WEDDING  
CATERING  
PACKAGES



# YOUR MENU, YOUR WAY

✦ ✦ ✦ CUSTOM CATERING FOR YOU ✦ ✦ ✦

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How it works:

Choose your menu:

Traditional, Tex-Mex, or Barbecue

Choose your catering style:

Delivery, Staffed Buffet, Full-Service

✦ ✦ ✦ Menu + Catering Style = Your Custom Package ✦ ✦ ✦



# TRADITIONAL RECEPTION MENU

\$20 PER PERSON

One salad, two entrees, two sides

## ONE SALAD

House Salad with Ranch, Italian, and French Dressings-Vegetarian

Cheese, Tomatoes, Croutons

Traditional Caesar Salad-Vegetarian

Romain lettuce, Parmesan cheese, Croutons, Caesar dressing

Strawberry Salad with Sweet Vidalia Onion Dressing-GF, Vegetarian

Sliced strawberries, Red onions, Feta cheese

## TWO ENTREES

Garlic Chicken Focaccia

Chicken Marsala

Bruschetta Topped Marinated Chicken

Chicken in a Mushroom, Champagne Cream Sauce

Boneless Beef Short Rib

Pot Roast

Sliced Roast Beef in Gravy

Cheese, Meat, or Vegetable Lasagna

Traditional Manicotti-Vegetarian

Pasta Bar

penne noodles(DF, Vegetarian, Vegan), grilled chicken strips(GF, DF), meatballs(DF), roasted vegetables(GF, DF, Vegetarian, Vegan), marinara(GF, DF, Vegetarian, Vegan), & alfredo sauce(GF)

Pasta Primavera

Penne with Shrimp in a Tomato Basil Cream Sauce



## TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Loaded Potato Casserole

Baked or Mashed Potato Bar

*(with butter, sour cream, chives, bacon bits, and shredded cheddar cheese)*

Mashed Potatoes with Gravy

Green Beans Almondine

Rice Pilaf

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

Whole Kernel Sweet Corn

# TEX-MEX RECEPTION MENU

\$18 PER PERSON

One starter, two entrees, two sides

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## STARTERS

Queso Dip and Tortilla Chips  
Pico de Gallo and Tortilla Chips  
Guacamole and Tortilla Chips  
Garden Salad with Citrus Lime Vinaigrette

## TWO ENTREES

Carnitas (Fork tender citrusy pork)  
Puerquito en Salsa Verde (Braised pork chunks in a tomatillo green salsa)  
Puerco en Mole (Pork loin with mole sauce)  
Carne Guisada (Braised beef in Mexican spices)  
Chicken Tinga (Shredded chicken in Mexican spices)  
Beef Enchilada Casserole  
Beef or Chicken Fajiatas

## TWO SIDES

Mexican Rice  
Charro Style Pinto Beans  
Black Beans  
Elote (Mexican street corn. Served off the cob)  
Cilantro Lime Rice



# BARBECUE RECEPTION MENU

\$19 PER PERSON

One salad, two entrees, two sides

## ONE SALAD

Cucumber, tomato and onion salad

Coleslaw

Pasta Salad

Macaroni Salad

Garden Salad

Potato Salad

Tortilla Chips with Pico de Gallo



## TWO ENTREES

Pulled Pork

with sweet BBQ and Carolina BBQ sauces on the side

Pulled Beef

with sweet BBQ and Horsey sauces on the side

Smoked Sausage

Sliced & Smoked Pork Loin

Smoked Chicken Legs

St. Louis Style Spare Ribs (Upgraded entree. Market Price)

Sliced & Smoked Beef Brisket (Upgraded entree. Market Price)

## TWO SIDES

Smoked Sauerkraut

Cowboy Baked Beans

White Cheddar Macaroni & Cheese

Farmhouse Green Beans

Buttered Sweet Corn

Charro Style Pinot Beans

Mexican Rice

Elote (Mexican street corn. Served **off** the cob)

Cheesy Potatoes



# CHILDREN'S BUFFET MENU

\$8.95 PER SERVING

For Children ages 4-10

Minimum of 10 servings required

Choice of any 3 menu options below

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## CHILDREN'S BUFFET

Chicken Tenders

French Fries

Diced Fruit

Applesauce

Green Beans

Whole Kernel Sweet Corn

Macaroni and Cheese



\* A discount of \$5 per child ages 4-10 may be applied in lieu of the children's buffet if children will be eating from a regular menu option.

\*\*Children 3 and under eat for free, and need not be included in your final guest count.



# COCKTAIL HOUR

## HORS D'OEUVRES

Priced Per Serving  
A La Carte

### DIPS

Spinach & Artichoke Dip with Tortilla Chips-*GF, Vegetarian* \$3

Asiago Cheese Dip with Tortilla Chips - *GF, Vegetarian* \$3

Buffalo Chicken Dip with Tortilla Chips - *GF* \$3

Jalapeno Popper Dip with Tortilla Chips - *GF* \$3

Taco Dip with Tortilla Chips - *GF* \$3

Cheddar Corn Dip - *GF, Vegetarian* \$3

### WARMED

Bacon Wrapped Shrimp - \$4

Bacon Wrapped Water Chestnuts - \$5

Stuffed Mushrooms - \$2.50

Beef or Chicken Wellingtons - \$5

Shrimp & Andouille Sausage Skewers - \$4

Crab Cakes-Market Price

Candied Bacon-Market Price

### AMBIENT

Vegetable Crudite Display with Dill Dip - \$3

Cheese & Cracker Platter -\$4

Tomato & Mozzarella Caprese Skewers - \$3

Fresh Sliced Fruit Platter - \$3.50

Stuffed Strawberries (May-September only) - \$2

Build-Your-Own Bruschetta - \$1.75

Shrimp Cocktail - \$5

Deli Pinwheels - \$1.75

# DESSERTS

Priced Per Serving  
A La Carte

## DESSERTS

\*Dessert packages are not customizable\*

### Assorted Minis -\$5

Includes:

Mini Cupcakes

Mini Sliced Cheesecakes

Cake Pops





# Delivery Package Includes

No Additional Cost for pick up  
Delivery fee will be added

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## **DISPOSABLE SERVING EQUIPMENT**

Disposable Wire Chafers with Chafer Fuels  
Plastic Serving Utensils  
Disposable Foil Pans for Food

## **SERVICES**

Delivery to your venue (a \$3/mile delivery fee applies)  
Set Up of all package items on buffet table

## **OPTIONAL TABLEWARE ADD ON**

Plastic dinner plates, appetizer plates, and cutlery available for an additional  
\$1.50/person

\*\* Client pick up is available upon request

*Upon delivery of the food All Occasions Catering is relieved of any food-related responsibilities, and cannot be held liable for any food-borne illness that occur as a result of improper food handling or storage. Please ask sales associate for tips on how to maintain proper food temperatures.*

# Staffed Buffet Package Includes

\$200 per 100 guests  
Additional to Food Cost

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## **SERVING EQUIPMENT**

Standard Serving Chafers with Heat Fuels  
Metal Serving Utensils

Insulated boxes utilized to keep additional pans of food hot prior to serving

## **SERVICES**

Delivery to your venue (a \$3/mile delivery fee applies)

Set Up of all package items on buffet table

Wait staff to assist with management of buffet and packaging leftovers

## **OPTIONAL TABLEWARE ADD ON**

Plastic dinner plates, appetizer plates, and cutlery available for an additional  
\$1.50/person



# Full Service Package

\$17/Person Additional to food cost

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## BEVERAGES

2 carafes of ice water on each table  
Self-serve lemonade served in plastic drink dispenser

## TABLECLOTHS

Choice of white, ivory, or black tablecloths for all guest tables  
Choice of white or ivory tablecloths with skirting OR Black fitted tablecloths for all specialty tables and head table  
Black fitted tablecloths on all food service tables (Buffet and appetizer tables)

## NAPKINS

Linen napkin in your choice of color and fold at each place setting  
Paper napkins for appetizers

## GLASSWARE

**Choice of smooth-Sided** or crystal water glasses at each place setting  
Champagne flute available upon request for an additional \$0.50/place setting  
Plastic cups will be available at self-serve drink station for lemonade

## PLATES

China dinner plates and salad plates for all guests  
Plastic appetizer plates

## TABLEWARE

Stainless steel tableware at each place setting  
Plastic forks for appetizers and dessert

## SERVICES

Delivery to your venue-Complimentary delivery for all venues within a 30 mile radius of our facility. A \$3/mile delivery fee applies for every mile after 30 miles.

Experienced Banquet Captain & Wait Staff

Set-Up & Teardown of All Package Items

Wait staff to assist with management of buffet, bussing tables, and packaging leftovers

Butlered Dinner Service for the Bride & Groom

Cutting of the Cake with plastic dessert plates-Additional cake cutting fee of \$ applies

\*All Occasions Catering does not provide alcohol for any event.

\*\*Full Service may not be available at every venue, or additional fees may apply depending on venue resources and catering amenities. See sales associate for details.



# Host Your Reception in Our Ballroom

## No Room Rental Fee!

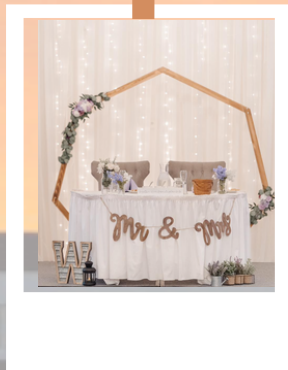
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**We would LOVE to host your special day! Welcome to our exquisite ballroom, an elegant sanctuary designed to accommodate up to 250 guests comfortably. The room boasts a sleek and modern aesthetic, characterized by its simple yet sophisticated decor that invites a sense of timeless elegance. Large windows allow natural light to cascade across the concrete floors, creating an inviting and airy atmosphere. With dark ceilings and unobtrusive design elements, the space can be tailored to fit any event theme or personal style. Booking the ballroom comes with the added benefit of no rental fee, provided you select one of our delectable full-service catering packages, ensuring your event is both memorable and seamlessly executed.**

**BOOK A TOUR TODAY!**

**740-726-2008**

**[karellyn@clasealoccasions.com](mailto:karellyn@clasealoccasions.com)**



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