



ALL
OCCASIONS
CATERING

&
BANQUET FACILITY

WEDDING
CATERING
PACKAGES



YOUR MENU, YOUR WAY

✦ ✦ ✦ CUSTOM CATERING FOR YOU ✦ ✦ ✦

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 ✦ ✦ ✦



** Disclaimer: This facility cooks with ingredients that may be common allergens, including: wheat, milk, soy, tree nuts, peanuts, eggs, fish, sesame, and crustacean shellfish
Please ask your sales associate for more information about these ingredients.

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

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)
Polle en Mole (chicken with mole sauce)
Carne Guisada (Braised beef in Mexican spices)
Chicken Tinga (Shredded chicken in Mexican spices)
Beef Enchilada Casserole
Beef or Chicken Fajitas

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

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

Charcuterie Board-\$8

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

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

Off-Site \$200 per 100 guests

On-Site \$600 per 100 guests

Additional to Food Cost

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

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

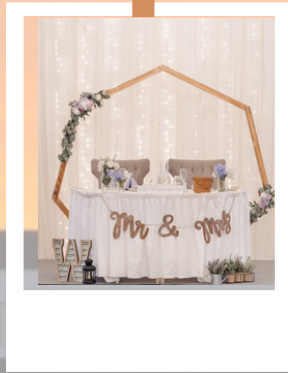
No Room Rental Fee!

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

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