

OCCASIONS CATERING

Wedding Menu



Congratulations from Occasions Catering!

Olympia, WA | 360.943.9494 | www.Occasions-Catering.com

OCCASIONS CATERING

For tray passing we suggest these items:

Tray Passed Hors D'oeuvres

<i>Honey & Fruited, Honey Walnut or Herbed Chevre on Crostini</i>	2.95
<i>Northwest Smoked Salmon Spread on Crostini Topped with Smoked Salmon</i>	2.95
<i>Sun Dried Tomato Cheese Torte on Crostini</i>	2.95
<i>Tomato & Balsamic Drizzle on Crostini</i>	2.95
<i>Substitute Crostini with an Edible Parmesan Basil Spoon! 3.75</i>	
<i>Prosciutto Pesto Ricotta & Cherry Tomatoes on Crostini</i>	2.95
<i>Substitute Crostini with an Edible Spoon! 3.75</i>	
<i>Herbed Artichoke Spread on Crostini</i>	2.95
<i>Substitute Crostini with an Edible Italian Herb Spoon! 3.75</i>	
<i>Tomato, Avocado, Olive and Fresh Basil on Crostini</i>	2.95
<i>Cajun Deviled Eggs</i>	3.85
<i>Mayonnaise, Dijon Mustard, Salt, Pepper & Cayenne Pepper, Blended with Hard Boiled Egg Yolk</i>	
<i>Smoked Salmon Deviled Eggs</i>	3.85
<i>Smoked Salmon, Mayonnaise, & Paprika, Blended with Hard Boiled Egg Yolk</i>	
<i>Focaccia Bites with Bacon</i>	2.75
<i>Baked Focaccia Bread Topped with Bacon, Red Peppers, Tomatoes, Monterey Jack, & Parmesan Cheese</i>	
<i>Focaccia Bites with Caramelized Onions</i>	2.75
<i>Baked Focaccia Bread Topped with Caramelized Onions, Mushrooms, Dijon Mustard, & Swiss cheese</i>	
<i>Focaccia Bites with Mediterranean Toppings</i>	2.75
<i>Baked Focaccia Bread Topped with Feta crumble, Olives, Tomatoes, & Parmesan Cheese</i>	
<i>Assorted Phyllo Cups</i>	2.45
<i>Phyllo Cups Filled with Basil Chicken Salad, or Shrimp & Herbed Cheese.</i>	
<i>Caprese Skewers</i>	3.25
<i>Cherry Tomatoes, Fresh Basil Leave, & Mozzarella Cheese, Topped with a Balsamic Vinaigrette</i>	
<i>Add Salami & Black Olives .50</i>	

Prices listed above are per guest. Compostable serviceware included in menu price. China available upon request.

Applicable Business Operations, Sales Tax & Staff Charges added to all orders *Minimum order is 20 guests

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Cold Hors D'oeuvres

<i>Quinoa Stuffed Mini Peppers</i>	4.75
Steamed Quinoa Stuffed with Cilantro, Salt, & Pepper To Taste	
<i>Cucumber Rolls with Creamy Avocado</i>	3.75
Cucumbers Sliced Thin with Creamy Avocado, Capers, Lemon Juice, Parsley, Fresh Dill, & Cracked Pepper Rolled Up and Topped with Fresh Dill	
<i>Asian Style Chilled Prawns</i>	4.50
Steamed Prawns Served with a Red Pepper, Green Chili, & Chipotle Vinaigrette	
<i>Cedar Planked Salmon Filet</i>	4.95
Cedar Planked Salmon Served with a Creamy Cucumber Aioli Sauce & Crackers	
<i>Chips & Salsa</i>	2.00
Tri-Colored Corn Chips Served with Tomato, Onions, Green Onions, Fresh Cilantro, & Tajin Spice Salsa	
<i>Fruit & Cheese Display</i>	4.25
Fresh Seasonal Fruit Served with a Variety of Cheeses, Breadsticks, Olives, & Nuts	
<i>Fruit Mini Kabobs</i>	2.75
Sliced Watermelon, Strawberries, Cantaloupe, & Honeydew Melon	
<i>Prosciutto Pinwheels</i>	2.25
Flour Tortillas Wrapped With Prosciutto, & Cream Cheese Served with a Dijon Mustard Dipping Sauce on the Side	
<i>Tropical Chilled Prawns</i>	4.50
Chilled Prawns Topped with Pineapple Mango Relish	
<i>Spicy Gazpacho Sips</i>	2.95
Served with a Celery Stick	
<i>Shrimp On Ice</i>	4.35
Shrimp on Ice with Cocktail Sauce, Cilantro Aioli, & Vodka Crème Dip	
<i>Shrimp, Lettuce & Tomato Cups</i>	3.75
Seasoned Cherry Tomatoes Stuffed with Arugula Lettuce, & Shrimp with a Dollop of Aioli	
<i>Roast Beef Crostini</i>	3.25
Thinly Sliced Roast Beef on Crostini with Horseradish & Arugula	
<i>Shrimp Stuffed Endive</i>	4.25
Belgian Endive Leaves Stuffed with Seasoned Shrimp Salad	

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Cold Hors D'oeuvres

<i>Crudités Platter</i>	2.75
Platter of Fresh Vegetables with House Made Ranch Dip	
<i>Baja Dip</i>	2.15
Baja Dip with Tri-Color Corn Chips, Layered with Beans, Cheese, Olives, Tomatoes, Sour Cream, Guacamole, & Green Onions	
<i>Artichoke Dip</i>	2.55
Artichoke Dip with Bacon & Parmesan Cheese on Toasted Crostini	
<i>California Rolls</i>	2.95
Hand Rolled Sushi with Pickled Ginger, Wasabi, & Soy Sauce (Minimum 50 Guests)	
<i>Fresh Spring Rolls</i>	2.95
Fresh Spring Rolls with Shrimp & Pork or Tofu, Served with Peanut Dipping Sauce	
<i>Smoked Salmon Torte</i>	3.65
Layers of Herbed Cream Cheese, Pesto, & Sundried Tomatoes Topped with Smoked Salmon & Served with Crackers	
<i>Carpaccio</i>	3.65
Sliced Rare Beef with Fresh Baked Silver Dollar Rolls & Horseradish Sauce	
<i>Cedar Planked Salmon</i>	4.85
A Beautifully Garnished Traditional Northwest Salmon Favorite Served with Cucumber Sauce & Crackers	
<i>Marinated Sweet Chili Prawns</i>	4.35
Black Sesame Prawns with an Asian Style Marinade, Julienned Vegetables and Black Sesame Seeds	
<i>Roman Shrimp</i>	4.65
Prawns Marinated with Olive Oil, Lemon, Lime, Herbs and Bell Pepper Rings	
<i>Pita Triangle Humus</i>	2.25
Served with Red Pepper, Hummus & Fresh Vegetables	
<i>Apricot Gruyere and Fennel</i>	2.50
Apricots, Gruyere Cheese Baked in Phyllo Dough Cups & Topped with a Balsamic Reduction Drizzle	
<i>Charcuterie Antipasto Display</i>	106.25
Served with Artisan Breads & Herbed Butters, Tapenade, Marinated Fresh Mozzarella Balls, Prosciutto, Spiced Asparagus Spears, Genoa Salami, Soppersata, & Marinated Cherry Tomatoes (Each Platter Will Serve 25)	

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Hot Hors D'oeuvres

<i>Bacon Wrapped Chicken Bites</i>	3.75
Chicken Bites Sprinkled with Finely Chopped Serrano Peppers Rolled Up with Softened Cream Cheese, & Wrapped with Bacon	
<i>Rosemary Ranch Chicken Kabobs</i>	3.75
Marinated Chicken with Olive Oil, Ranch Dressing, Worcester Sauce, Minced Rosemary, White Vinegar, White Sugar, Lemon Juice, Salt & Pepper Grilled to Tenderness	
<i>Grilled Peaches</i>	3.25
Seasonal Peaches Grilled to Perfection and Topped with Goat Cheese & Arugula Drizzled with a Balsamic Glaze	
<i>Grilled Asparagus</i>	3.75
Grilled Asparagus Wrapped with Prosciutto & Sliced Mozzarella	
<i>Bourbon Brown Sugar Chicken Kabobs</i>	3.25
Grilled Chicken Marinated in Kentucky Bourbon, Brown Sugar, & White Wine Vinegar With Red & Green Peppers	
<i>Stuffed Baby Red Potatoes with Bacon Crumbles</i>	2.75
Baby Red Potatoes Brushed with Olive Oil, Sea Salt, & Bacon Crumbles and Broiled	
<i>Cocktail Meatballs</i>	2.35
Beef Meatballs Sautéed in Occasions House Made BBQ Sauce, Maui Style Sauce, or Teriyaki Sauce	
<i>Bacon Wrapped Shrimp</i>	3.75
Grilled Shrimp Wrapped With Bacon , Black Pepper, Garlic, Paprika, Fresh Thyme, & Olive Oil	
<i>Retro Pigs in a Blanket</i>	1.75
Mini All Beef Franks Wrapped in Puff Pastry Served with Three Choices of Mustards	
<i>Savory Baked Brie</i>	75.00
French Brie Cheese with Mushrooms & Caramelized Onions Encased In A Puff Pastry & Baked Until Golden Brown, Served With A Cracker Assortment. <i>Serves 40-50 Guests</i>	

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Hot Hors D'oeuvres

<i>Baby Red Potatoes with Herbed Cheese</i>	2.75
<small>Steamed Till Tender Baby Red Potatoes, Halved & Filled with Herbs & Cheese</small>	
<i>Stuffed Mushrooms</i>	1.95
<small>Bite Size Mushrooms Served with Herbed Cream Cheese & Spinach</small>	
<i>Baked Beef Wellington Bites</i>	3.25
<small>Savory Beef Tenderloin Wrapped in a French Style Pastry & Drizzled with Balsamic</small>	
<i>Steamed Pot Stickers</i>	1.95
<small>Choice of Pork, Beef or Vegetarian Steamed Pot Stickers, Served with a Ginger Soy Dipping Sauce</small>	
<i>Trio Sausage Bites</i>	1.50
<small>Italian Sausage, Bratwurst, & Bockwurst German Sausages Served with Honey Dijon Dipping Sauce</small>	
<i>Spanakopita</i>	2.75
<small>Greek Filled Phyllo Triangles of Spinach, Pine Nuts, & Feta Served with Tzatziki Dipping Sauce</small>	
<i>Bacon Wrapped Red Potato</i>	2.75
<small>Red Potato Wedge Wrapped with Bacon</small>	
<i>Taquitos</i>	2.50
<small>Chicken or Beef Taquitos Served with Salsa on Side</small>	
<i>Hawaiian Kahlua Pork Sliders</i>	4.75
<small>Pulled Pork with Pineapple Kahlua BBQ Sauce on a Slider Bun</small>	
<i>Hot Skewers</i>	
Marinated Beef Satay with Azeka Dipping Sauce	4.25
Thai Chicken with Peanut Dipping Sauce	4.25
Honey Roasted Garlic Chicken with Honey Roasted Garlic Sauce	4.25
Chicken Tenderloin, Sweet Peppers, & Fiery Jalapeno Cheese	4.75
Four Prawn Skewers with Red Chili Sauce	5.75
Teriyaki Salmon Skewers	5.25
Bacon Wrapped Shrimp Marinated with Garlic, Paprika, Fresh Thyme, & Olive Oil	3.75
<i>Apricot Baked Brie</i>	75.00
<small>French Brie Cheese with Apricots & Almonds, Encased in a Flakey Pastry Dough Served with a Cracker Assortment <i>Serves 40-50 Guests</i></small>	

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OCCASIONS CATERING

All Dinners May Be Served Buffet, Family Style or Plated

Pasta Dinner

Hors d'oeuvres (Choose One)

Vegetable Display with Ranch Dip
Focaccia Bites with

Bacon, Peppers, Tomato, & Parmesan Cheese
Fresh Seasonal Fruit Platter

Salad (Choose One)

Fresh Tossed Green Salad
With Choice of Dressings

OR

Classic Caesar Salad

Entrée

Selections of Penne, & Bow Tie
With Choice of Artichoke-Basil,
Feta & Bacon Cream, Marinara,
Alfredo, or Tomato Pesto Cream Sauces
(Choose 3 Sauces)
Topped with Parmesan Cheese,
Chopped Tomatoes, & Fresh Basil

*Dinner includes Garlic Bread or Rolls with Butter
Regular & Lemon Ice Water*

12.95

Add your toppers:

Grilled Chicken 2.95, Italian Sausage 2.95,
Roasted Vegetables 2.95 Meat Balls 2.75
or Prawns & Roasted Red Peppers 6.80

Italian Dinner

Hors d'oeuvres (Choose One)

Vegetable Display with Ranch
Focaccia Bites

(Pesto Tomato or Caramelized Onion & Swiss)
Tomato, Avocado, Olives, & Basil on Crostini

Salad (Choose One)

Fresh Tossed Green Salad
with Choice of Dressings

OR

Classic Caesar Salad

Entrée (Choose Two)

Chicken Breast with Wine & Herbs

Chicken Marsala

Chicken Parmigiano

Baron of Beef

(Minimum Guest Count of 50)

Eggplant Parmesan

Accompaniments (Choose One)

Seasonal Roasted Vegetables
Fettuccine

*Served with Tomatoes, Olive Oil,
Pesto Garlic, Basil, & Fresh Herbs*

Gnocchi

Served with a Creamy Pesto Sauce

Seasoned Green Beans Almandine

Herb Roasted Red Potatoes

*Dinner includes Garlic Bread or Rolls with Butter
Regular & Lemon Ice Water*

16.95

Additional Beverages Available

Occasions Signature Blend Coffee and Tea Service with Cream, Sugar & Lemons	2.25
Strawberry Lemonade with Strawberry and Mint Garnish	2.25
Sweet Iced Tea (Southern Style) or Unsweetened with Lemons	2.00
Cranberry-Mint Ice Water	2.00

Dinner

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OCCASIONS CATERING

All Dinners May Be Served Buffet, Family Style or Plated

Country Dinner Menu

Hors d'oeuvres (Choose One)

Fresh Vegetable Display with Ranch Dip
Artichoke Dip Served with Crostinis
Fresh Fruit Mini Kabobs

Salad (Choose One)

Classic Caesar Salad
Fresh Tossed Green Salad with
Choice of Dressings
Italian Pasta Salad

Entrée (Choose Two)

Bourbon Brown Sugar Drizzled Chicken
Blackberry BBQ Chicken
Marinated Turkey Steaks with
Brown Sugar Mustard Drizzle
Sliced Beef Brisket
Baron of Beef

Accompaniments (Choose Two)

Baked Sweet Potatoes
*Served with Bacon, Sea Salt, Black Pepper, Onion,
Serrano Chiles & Chives*
Three Cheese Scalloped Potatoes
Mashed Potatoes & Gravy
Macaroni & Cougar Gold Cheese
Bacon Wrapped Green Beans
*Bundles of Steamed Green Beans Wrapped with
Applewood Smoked Bacon*

*Dinner Includes House Made Cornbread with
Butter & Honey or Fresh Baked Rolls with Butter
Regular & Lemon Ice Water*

19.95

Tex Mex

Hors d'oeuvres (Choose One)

Baja Dip with Corn Chips
Chips and Salsa
Fresh Seasonal Fruit Platter

Salad (Choose One)

Black Bean Salad, Corn, Avocado, Red Pepper &
Red Onion Tossed with a Cilantro Lime Vinaigrette
OR
Tossed Green Salad with Crunchy Tortilla Strips,
Cheddar Cheese, Green Onion & Black Olives
With Choice of Dressings

Entrée (Choose Two)

Green Chile Chicken Enchiladas in a
Creamy White Enchilada Sauce
Chicken, Beef or Cheese Enchiladas in a Red Sauce
Carne Asada with Flour or Corn Tortillas*
Seasoned Chicken or Beef Tacos
with Hard or Soft Tortillas*

Accompaniments (Choose Two)

Cilantro Lime Rice
Refried or Black Beans
Spanish Style Rice

*Dinner Includes House Made Green Chile Cornbread
Or Fresh Baked Rolls with Butter
Regular & Lemon Ice Water*

18.95

*Served with Choice of Toppings: Sour Cream, Onions
Black Olives, Cheddar Cheese, Tomatoes & Guacamole

Additional Beverage Suggestions

Price Per Person

Assorted Sodas	1.35	Hot Chocolate	1.35
Citrus Punch	1.35	Iced Tea	2.00
Cranberry Punch	1.35	Lemonade	1.90
Cucumber Water	0.80	Strawberry Lemonade	2.25
Fruited Ice Water	0.80	Coffee, Decaf, Tea Station	2.25

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All Dinners May Be Served Buffet, Family Style or Plated

Tropical Dinner

Hors d'oeuvres (Choose One)

Tropical Chilled Prawns with
Pineapple Mango Relish
Shrimp Served On Ice with Cocktail Sauce,
Cilantro Aioli, and Vodka Crème Dip
Tropical Fruit Platter

Salad (Choose One)

Fresh Tossed Green Salad with Ranch &
Hawaiian Ginger Soy Dressing
OR
Cabbage, Ramen Noodles Tossed with a
Sesame Seed Vinaigrette

Entrée (Choose Two)

Grilled Teriyaki Skirt Steak
Grilled Chicken with Mango Salsa Topper
Jerk Rubbed Pork Tenderloin
Grilled Tilapia with Pineapple Mango Relish

Accompaniments (Choose Two)

Seasoned Steamed Vegetables
Steamed Jasmine or Coconut Rice
Lemon Sesame Asparagus

*Dinner includes Fresh Baked Rolls Or
Hawaiian Sweet Rolls with Butter
Regular & Lemon Ice Water*

23.95

Mediterranean Dinner

Hors d'oeuvres (Choose Two)

Caprese Skewers with Balsamic Drizzle
Fresh Vegetable Display with Hummus
Bruschetta with Tomato & Mozzarella

(Or Choose)

Charcuterie Platter

Artisan Breads & Herbed Butters, Tapenade,
Marinated Fresh Mozzarella Balls, Prosciutto,
Genoa Salami, Soppresata &
Marinated Cherry Tomatoes

Salad (Choose One)

Fresh Green Salad with Ranch & Balsamic Dressings
OR
Greek Salad with Tomatoes, Cucumber, Onion, &
Feta, Tossed in an Olive Oil Dressing
OR
Orzo Salad, Tender Orzo, Tomatoes, Feta, & Basil
Tossed in a Sun Dried Tomato Vinaigrette

Entrée (Choose Two)

Mediterranean Chicken
*Sautéed Chicken in Tomatoes, Olives,
White Wine, Garlic, and Herb Sauce*
Lemon Herb Grilled Salmon with Capers
Grilled Flank Steak with Blue Cheese Topper
Stuffed Portabella Mushroom

Accompaniments (Choose Two)

Oregano Roasted Red Potatoes Topped
with Feta Cheese
Lemon Pepper Cous Cous
With Seasonal Vegetables
Lemon Zested Rice Pilaf
Roasted Seasonal Vegetables

*Dinner includes Artisan Breads with
Garlic Butter, Pita or Focaccia Bread
Regular & Lemon Ice Water*

23.95

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OCCASIONS CATERING

All Dinners May Be Served Buffet, Family Style or Plated

Dinner in the Northwest

Salad (Choose One)

Fresh Greens with Dried Cranberries or Strawberries,
Candied Walnuts, Gorgonzola, & a Balsamic Vinaigrette
OR

Fresh Spinach with Strawberries Candied Walnuts, Gorgonzola, & a Poppy Seed Dressing

Entrée (Choose Two)

Pork Loin with Spicy Pear Sauce

Prime Rib*

Grilled Flank Steak with Mushroom Demi Glaze or Chimichurri Sauce

Cider -Glazed Salmon Topped with Roasted Pear & Apple Relish

Grilled Salmon with Northwood's Seasoning

Rosemary Walnut Chicken with Feta & Green Onions

Chicken Dijon

Pearl Onions, Artichoke Hearts, Mushrooms in a Dijon Mustard Cream Sauce

Stuffed Portabella Mushroom or Stuffed Bell Peppers

Accompaniments

(Choose One)

Asparagus & Pancetta

Green Bean Bundles Wrapped in Bacon

Baked Sweet Potatoes with Bacon

Bacon, Sea Salt, Black Pepper, Onions, Serrano Chiles and Chives

Topped with Banana Sour Cream

Lemon Pepper Cous Cous with Seasonal Vegetables

Hassel Back Potatoes Topped with Bacon & Parsley

(Choose One)

Rice Pilaf, Mushroom Risotto, Seasoned Green Beans, Lemon Glazed Carrots,
or Herb Roasted Red Potatoes

Hors d'oeuvres (Choose One)

Fresh Fruit & Cheese Display with Crackers, Olives, & Nuts

Northwest Smoked Salmon Spread on Crostini

Charcuterie Platter

Artisan Breads & Herbed Butters, Tapenade, Marinated Fresh Mozzarella Balls, Prosciutto,

Genoa Salami, Soppressata, & Marinated Cherry Tomatoes

Dinner includes Artisan Breads with Fruited & Herbed Butters or Fresh Baked Rolls

Regular & Lemon Ice Water

23.95

**Our Event Specialists can suggest additional delightful menu options to help
make your occasion a memorable success!**

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Side Dishes

<i>Asparagus & Pancetta</i>	3.75
<i>Bacon Wrapped Green Beans</i>	3.75
<i>Baked Potato with Butter, Sour Cream, Chives, Bacon Bits & Cheddar Cheese</i>	2.75
<i>Baked Beans</i>	1.75
<i>Black Beans & Rice</i>	2.25
<i>Cider Glazed Roasted Vegetables</i>	3.95
<i>Corn Cobettes with Butter</i>	2.25
<i>Cranberry Sauce</i>	1.25
<i>Fettuccine Served with Tomatoes, Olive Oil, Pesto Garlic, Basil, & Fresh Herbs</i>	2.75
<i>Garlic Mashed Potatoes with Yukon Gold & Heavy Cream</i>	2.75
<i>Glazed Fennel Carrots</i>	2.00
<i>Green Bean Almondine</i>	2.25
<i>Hasselback Potatoes</i>	3.25
<i>Herb Roasted Red Potatoes</i>	2.75
<i>Honey Roasted Carrots</i>	2.00
<i>House Made Stuffing</i>	1.75
<i>Italian Pasta Salad</i>	2.25
<i>Lemon Glazed Carrots</i>	1.75
<i>Lemon Zested Rice Pilaf</i>	2.75
<i>Lemon-Pepper Cous Cous with Seasonal Vegetables</i>	3.75
<i>Lemon-Sesame Asparagus</i>	2.75
<i>Macaroni & Cougar Gold Cheese</i>	3.25
<i>Mashed Ginger Sweet Potatoes</i>	3.25
<i>Mashed Potatoes with Gravy</i>	2.25
<i>Mushroom Risotto</i>	2.75
<i>Refried Beans</i>	1.50
<i>Rice Pilaf</i>	1.75
<i>Roasted Red Potatoes Seasoned with Cajun Spices or Truffle Oil & Sea Salt</i>	3.25
<i>Seasonal Roasted Vegetables</i>	3.00
<i>Seasoned Green Beans</i>	2.00
<i>Spanish Rice</i>	1.50
<i>Sweet Potatoes with Banana Sour Cream</i>	3.25
<i>Three Cheese Scalloped Potatoes</i>	3.25

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Give Your Guests An Interactive & Unique Dining Experience With Our Stations Menus!

Pasta

Your Guests Can Choose from a Selection Of :

Penne, Bow Tie, & Squash Ravioli (*Gluten Free Penne Add 1.70*)

With Their Choice Of: Artichoke-Basil, Feta & Bacon Cream , Marinara, Alfredo, or Tomato Pesto Cream Sauce (Choose 3)

Topped with Parmesan Cheese, Chopped Tomatoes, & Fresh Basil
7.95

Add Your Choice of the Following Toppers:

Grilled Chicken 2.95, Italian Sausage 2.95, Meat Balls 2.75 or
Prawns & Roasted Red Peppers \$6.80

**For a meal, add our Salad Station!*

Baked Potato

Unwrap Your Foil Baked Russet Potato &

Add Your Choice of the Following Toppers:

Sour Cream, Apple Wood Bacon Bits, Green Onion, Herbed Butter,
Cheddar Cheese, Blue Cheese, Salsa, & Franks Hot Sauce
Add Chili 2.00

5.95

**Make it a meal with a Salad & Hot Skewers Station!*

Burger Bar

Top your Brioche Bun With Your Choice of Meat:

1/3 Angus Chopped Steak Patty or Grilled Chicken (Boca Burger Available)

Choice of Toppings:

Lettuce, Tomato, Swiss, Cheddar, Monterey Jack & Blue Cheese,
Ketchup, Mustard, Mayo, Pesto Mayo, Goop Sauce, Onions, Pickles

6.75

**Pairs perfectly with our Mac & Cheese Station, or a Salad for a delicious meal!*

Stations

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Mashtini

Start with Our Creamy Mashed Yukon Potatoes

Our Culinary Staff Will Present Your Guests Savory Mashed Yukon Potatoes in a Martini Glass

Additions for Your Guests to Select From:

Lobster Cream, Basil Pesto, & Cabernet Sauces

Sour Cream, Bacon Bits, Chives, Cheddar Cheese, & Fried French Onions

6.25

**Top your Mashtini Cocktail with a selection from the Hot Skewer Station!*

Hot Skewer Station

Marinated Beef Satay with Azeka Dipping Sauce

4.25 (2 pp)

Thai Chicken with Peanut Dipping Sauce

4.25 (2 pp)

Honey Roasted Garlic Chicken with Honey Roasted Garlic Sauce

4.25 (2 pp)

Chicken Tenderloin, Sweet Peppers, & Fiery Jalapeno Cheese

4.75 (2 pp)

Four Prawn Skewers with Red Chili Sauce

5.75 (1 pp)

Teriyaki Salmon Skewers (3oz)

5.25 (1pp)

Bacon Wrapped Shrimp Marinated with Garlic, Paprika, Fresh Thyme, & Olive Oil.

3.75 (3PP)

Mexican Fiesta

Enjoy Flour Tortillas & Hard Shell Tacos

Filled with Seasoned Ground Beef, Chicken, Chorizo, Soy Chorizo, or Lime Grilled Tilapia
(Choose Two)

Round Out The Dish with Fresh Cilantro, Olives, Cheeses, Marinated Cabbage,
Chopped Lettuce, Sour Cream, Fresh Salsa, & Guacamole

6.75

Add Black Beans or Refried Beans and Rice to make it a meal, each **2.25*

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Macaroni & Cheese

Cougar Gold Cheese Blend Macaroni

With Your Topping Choices of Beef Chorizo or Soy Chorizo,
Ham, Bacon, Parmesan & Herb Toasted Bread Crumbs, & Franks Hot Sauce
6.95

* Turn Into a Mactini When Served in A Martini Glass!

Salad Bar

Guest Select

Spinach, Romaine, or Mixed Greens

Create

Strawberries ,Cherry Tomatoes, Candied Walnuts,
Cucumbers, Chopped Red Onions, Feta, Cheddar Cheese,
Kalamata & Black Olives, Bacon Bits, Pepperoncinis,
Sliced Hard-Boiled Eggs, & Croutons

Top It Off With

Ranch, Blue Cheese, Poppy Seed, Red Wine Vinaigrette,
Thousand Island, or Caesar
6.95

* Turn Into Saladini When Served in A Martini Glass!

From the Sea

Tropical Prawns with Pineapple Mango Relish
Black Sesame Prawns with Asian Style Marinade
Prawns, Julienned Vegetable, & Black Sesame Seeds
Shrimp with Cocktail Sauce, Cilantro Aioli, & Vodka Cream Sauce
12.95

*Add Oysters on the Half Shell (Seasonal) \$2.95 each

Stations

Prices listed above are per guest. Compostable serviceware included in menu price. China available upon request

Applicable Business Operations, Sales Tax & Staff Charges added to all orders * *Minimum order is 20 guests*

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OCCASIONS CATERING

Occasions Catering Offers Delicious & Beautifully Crafted Wedding, Anniversary & Celebration Cakes!

Flavors

Deep Chocolate	Chocolate
Vanilla White	Spice
Marble	Pumpkin Spice
Champagne Swirl	Pink Champagne
Orange	Lemon
Lime	Vanilla (SF)
Cherry Chip	Chocolate (SF)
Carrot	Red Velvet (GF)
Red Velvet	

Frostings

European Butter Cream
Chocolate Butter Cream
Cappuccino Butter Cream
Cream Cheese
Rolled Fondant
Poured Chocolate Ganache

Fillings

Mousse

Strawberry	White Chocolate
Raspberry	Cappuccino
Passion Fruit	Kahlua
Mango	Whipped Cream
Peanut Butter	Lemon
Chocolate	Chocolate (SF)

Creams & Fresh Fruit

Vanilla Chantilly
Coconut Cream
Banana Cream
Cream Cheese
Seasonal Fresh Fruit w/Chantilly Cream

Fruit Preserves

Lemon Mist
Strawberry
Raspberry
Cherry

Fruit Buttercream

Raspberry
Lemon
Orange

Custards

Bavarian Cream

Ganache

Chocolate

Cake

Basic Pricing

Prices are based on the size and difficulty of your cake, send us a picture of your dream cake and we will send you a quote!
Prices below are the average pricing for our most popular sizes

Bride & Groom Cutting Cake

(Swiss Dots or Swirls)

55.00

6"8" Regular Round (45 Servings) **205.00**

6"8"10" Regular Round (93 Servings) **420.00**

6"8"10"12" Regular Round (163 Servings) **735.00**

6"8" Regular Square (54 Servings) **245.00**

6"8"10 Regular Square (110 Servings) **495.00**

1/4 Sheet Cake (16-24 Servings) **85.00**

1/3 Sheet Cake (20-32 Servings) **95.00**

1/2 Sheet Cake (30-48 Servings) **160.00**

2/3 Sheet Cake (48-64 Servings) **200.00**

Full Sheet Cake (64-96 Servings) **271.00**

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OCCASIONS CATERING

Dessert

<i>Apple Caramel Torte</i>	3.95
<i>Apple Crisp</i>	2.75
<i>Assorted Nanaimo Bars</i>	2.75
<i>Blackberry Cobbler with Whipped Cream Topping</i>	3.25
<i>Carrot Cake</i>	2.75
<i>Cheesecake</i>	3.95
<i>Chocolate Croquembouche</i>	
<i>10 Guests: \$35 25 Guests: \$65 50 Guest: \$155 100 Guests: \$240</i>	
<i>Chocolate Dipped Strawberries</i>	1.95
<i>Chocolate FUNK, Oatmeal, Peanut Butter & Sugar Cookies</i>	1.95
<i>Chocolate Layer Cake</i>	2.95
<i>Chocolate Torte</i>	3.35
<i>Cranberry Apple Crisp with Ginger Spiced Whipped Cream</i>	3.25
<i>Crème Brulee</i>	4.95
<i>Dark Chocolate Truffles</i>	3.95
<i>Ice Cream Bar</i>	3.25
<i>Ice Cream Sundae Bar Deluxe</i>	4.50
<i>Lemon Bars</i>	1.95
<i>Lemon Lush</i>	2.75
<i>Lemon Panna Cotta</i>	4.50
<i>Lemonade Cake with Meyer Lemon Curd</i>	2.95
<i>Mandarin Oranges with Dark Chocolate & Sea Salt</i>	3.25
<i>Mini Cheesecake Bites Plain</i>	2.95
<i>Mini Cupcakes *Gluten Free Option Available</i>	1.50
<i>Occasions Assorted Mousse Parfait</i>	2.75
<i>Occasions Chocolate Fondue Station</i>	4.95
<i>Occasions Mini Sweet Tray Featuring Brownies, Lemon Bars & Cookies</i>	2.35
<i>Panna Cotta with Summer Peaches & Grand Marnier</i>	4.50
<i>Petits Fours</i>	1.95
<i>Pumpkin Lush</i>	2.50
<i>Pumpkin Pie with Whipped Cream</i>	2.85
<i>S'mores Bar</i>	2.95
<i>Strawberry Shortcake</i>	4.95

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Applicable Business Operations, Sales Tax & Staff Charges added to all orders *Minimum order is 20 guests

OCCASIONS CATERING

Alcohol Provided By Client

Bar Service Fee

Bar Service Fee will include bar, ice, barware and disposable beverage napkins, as well as Occasions Catering's ALCOHOL INSURANCE & LIABILITY COVERAGE. A Washington State Alcohol Server Certified Bartender is provided at an additional \$30 per hour. Specialty glassware is not included and will be charged in addition to Bar Service Fee. Please choose **Option A** or **Option B**.

Option A: \$4.00 Per Person

Glassware

Wine Glasses, Pilsners, Hi Ball Glasses & Champagne Flutes

Option B: \$2.50 Per Person

Compostable Ware

Compostable Wine Cups, Beer Cups, Beverage Cups & Champagne Cups

Libations

Alcohol Provided By Occasions Catering

Hosted Bar: \$14.99 Per Person

~Premium Northwest Wines/Domestic, Imported & Microbrews

~Cocktails (Call Brands)/Assorted Soft Drinks

This price includes a 4-hour bar with the above menu. We will gladly tailor a package to meet your specific needs and budget. All hosted packages include bar, glassware, garnishes, disposable napkins, and ice. A Washington State Alcohol Server Certified Mixologist is provided at an additional \$30 per hour.

**Add \$2.00 per person for Champagne/Cider Toast and \$2.00 per person for premium cocktails*

No Host Bar: \$450.00 Deposit

No Host bars include a variety of premium wines, import micro and domestic beers, cocktails and assorted soft drinks. Champagne toasts are available upon request.

All prices include glassware, disposable beverage napkins, garnishes, and ice. A Washington State Alcohol Server Certified Mixologist is provided at an additional \$30 per hour.

A \$450 deposit is required to reserve a No Host Bar. The bar sales must average \$200 per hour in sales (4 Hour Minimum) to have the bar fee waived. If the bar does not meet minimum sales, the fee is \$100 per hour

You may host a portion of the bar. Please ask your Event Specialist for more details!

Prices listed above are per guest. Compostable serviceware included in menu price. China available upon request

Applicable Business Operations, Sales Tax & Staff Charges added to all orders **Minimum order is 20 guests*

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OCCASIONS CATERING



Kids Buffet

10 Kids Minimum Guest Count

Choose From:

Entrée

Tin Can Chicken Tenders	4.95
Mac & Cheese	3.25
Hamburgers with Condiments	5.95
Hot Dog Sliders with Condiments	3.35

Side

Carrot Sticks with Ranch & Fruit Cup	1.25
Potato Chips Bag (2 oz.)	1.75
Watermelon Wedges	1.75

Beverage

Capri Suns	1.55
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Kid's Menu

Kids Pricing on Regular Menus

Newborn—3 Years Old: FREE
4 Years Old—6 Years Old: 50% Off
7 Years Old & Up: Full Price

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