

OCCASIONS CATERING

Wedding Menu



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

Cold Hors D'Oeuvres

Cucumber Bites with Creamy Avocado | 5.00

Cucumbers Slices with Creamy Avocado, Capers, Lemon Juice, Parsley, Fresh Dill & Cracked Pepper

Cedar Planked Salmon Filet | 6.25

Cedar Planked Salmon Served with a Creamy Cucumber Aioli Sauce & Crackers

Chips & Salsa | 3.00

Cucumbers Slices with Creamy Avocado, Capers, Lemon Juice, Parsley, Fresh Dill & Cracked Pepper

Cedar Planked Salmon Filet | 6.25

Cedar Planked Salmon Served with a Creamy Cucumber Aioli Sauce & Crackers

Chips & Salsa | 3.00

Corn Chips Served with Tomato, Onions, Green Onions, Fresh Cilantro & Tajin Spice Salsa & Mango Salsa

Fruit & Cheese Display | 5.25

Fresh Seasonal Fruit Served with a Variety of Cheeses, Breadsticks, Olives & Nuts

Fruit Mini Kabobs | 4.00

Sliced Watermelon, Strawberries, Cantaloupe , Grapes & Pineapple

Shrimp On Ice | 6.00

Shrimp on Ice with Cocktail Sauce, Cilantro Aioli & Vodka Crème Dip

Crudités Platter | 4.75

Platter of Fresh Vegetables with House Made Ranch Dip, Hummus (VGN) Sundried tomato dips (VNG)

*Add Pita Triangles \$12.00

Charcuterie Antipasto Display | 135.00

Served with Artisan Breads & Bacon Jam, Apricot Dijon , Sundried Tomato Spread, Prosciutto, Spiced Asparagus Spears, Genoa Salami, Soppressata & Turkey (Each Platter Will Serve 25)

**Add cheese 125.00 Add Butter Board 50.00*

Charcuterie in a Cup | 5.50 Great grab and go item

Crackers, Meat on a Skewer with Stuffed Olive, Cheese on a Skewer, Nuts & Dried Fruit

Sun Dried Tomato Cheese Torte | 4.25

Served with Crostini's

Herbed Artichoke Spread on Crostini | 3.75**Northwest Smoked Salmon Spread on Crostini | 4.00****Smoked Salmon Or Cajun Deviled Eggs | 5.00**

Smoked Salmon, Mayonnaise & Paprika. Blended with Hard Boiled Egg Yolk

Caprese Skewers | 4.25

Cherry Tomatoes, Fresh Basil Leaves, & Mozzarella Cheese. Topped with a Balsamic Vinaigrette
Add Salami & Black Olives .50

Grazing Table | 9.50 min guest count 50

An assortment of Meats, Cheese, Breads, Vegies, & Spreads (VGN), Dried Fruits & Nuts

Add Butter Board 2.00

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Hot Hors D'oeuvres

Rosemary Ranch Chicken Kabobs | 5.00

Marinated Chicken with Olive Oil, Ranch Dressing, Worcester Sauce, Minced Rosemary, White Vinegar, White Sugar, Lemon Juice, Salt & Pepper. Grilled to Tenderness

Bourbon Brown Sugar Chicken Kabobs | 5.25

Grilled Chicken Marinated in Kentucky Bourbon, Brown Sugar & White Wine Vinegar with Red & Green Peppers

Cocktail Meatballs | 3.50

Beef Meatballs Sautéed in Occasions House Made BBQ Sauce, Maui Style Sauce or Teriyaki Sauce

Baby Red Potatoes with Herbed Cheese | 4.50

Baby Red Potatoes Steamed Till Tender, Halved & Filled with Herbs & Cheese

Stuffed Mushrooms | 4.00

Bite Size Mushrooms Served with Herbed Cream Cheese & Spinach

Baked Beef Wellington Bites | 5.25

Savory Beef Tenderloin Wrapped in a French Style Pastry & Drizzled with Balsamic

Trio Sausage Bites | 3.25

Italian Sausage, Bratwurst & Bockwurst German Sausages

Served with Honey Dijon Dipping Sauce

Hawaiian Kahlua Pork Sliders | 6.25

Pulled Pork with Pineapple Kahlua BBQ Sauce on a Slider Bun

Pulled Brisket Sliders | 6.25

Marinated Beef Satay Skewer with Sweet Chile Dipping Sauce | 5.25

Thai Chicken Skewer with Peanut Dipping Sauce | 5.25

Honey Roasted Garlic Chicken Skewer with Honey Roasted Garlic Sauce | 5.25

Mashtini Bar | 10.25

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:

Basil Pesto & Cabernet Sauces, Sour Cream, Bacon Bits, Chives, Cheddar Cheese & Fried French Onions

Nacho Bar | \$7.50

Corn Tortilla Choose of Toppings: Nacho Cheese, Sour Cream, Salsa, Guacamole,

Pico De Gallo, Olives & Green Onions

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Menu

All Dinners May Be Served Buffet, Family Style or Plated

Pasta Dinner

Hors d'oeuvres (Choose One)

Crudites Platter with Ranch Dip & Hummus(VNG)

Artichoke Dip Served with Crostini's

Fresh Seasonal Fruit Platter

Salad (Choose One)

Tossed Green Salad With Ranch & Italian Dressing

Croutons on the side

Classic Caesar Salad

Entrée

Selections of Penne
With Choice of Artichoke-Basil,
Feta & Bacon Cream, Marinara,
or Quattro Formaggi Cream Sauces

(Choose 3 Sauces)

Topped with Parmesan Cheese,
Chopped Tomatoes & Fresh Basil

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

23.25

Add your toppers:

Grilled Chicken 4.25
Italian Sausage 4.25
Meat Balls 4.25

Italian Dinner

Hors d'oeuvres (Choose One)

Crudites Platter with Ranch Dip & Hummus(VNG)

Caprese Skewers

Cheese Platter Served with Crackers

Salad (Choose One)

Tossed Green Salad with Ranch & Balsamic Dressing
Croutons on the side

Classic Caesar Salad

Entrée (Choose Two)

Chicken Breast with Wine & Herbs

Chicken Marsala

Baron of Beef
(Minimum Guest Count of 50)

Accompaniments (Choose One)

Seasonal Roasted Vegetables

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

Seasoned Green Beans with Thyme & Bacon

Herb Roasted Red Potatoes

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

25.75

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso drizzle
Stuffed Pepper

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All Dinners May Be Served Buffet, Family Style or Plated

Country Dinner Menu

Hors d'oeuvres (Choose One)

Cowboy Caviar Dip

Trio Sausage Bites
Served with Mustard dipping Sauce

Fresh Fruit Mini Kabobs

Salad (Choose One)

Classic Caesar Salad

Tossed Green Salad with Ranch & Balsamic Dressings

Home Style Potato Salad

Entrée (Choose Two)

Bourbon Brown Sugar Drizzled Chicken
Blackberry BBQ Chicken
Sliced Beef Brisket
Baron of Beef

(Minimum Guest Count of 50)

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

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

28.50

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso drizzle

Stuffed Pepper

Stuffed Portobello Mushroom

Tex Mex

Hors d'oeuvres (Choose One)

Baja Dip with Corn Chips

Chips and Salsa

Tajin Seasoned 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 Thousand Island & Chipotle Ranch 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 Tortillas

Served with Pico De Gallo, Finely Chopped White
Onion, Cilantro, Cotija Cheese

Accompaniments (Choose Two)

Green Chile Rice
Refried or Black Beans
Spanish Style Rice

Mexican Style Corn off the Cob

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

28.50

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso drizzle

Stuffed Pepper

Stuffed Portabella Mushroom

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Dinner in the Northwest

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, Bacon Jam, Apricot Dijon, Prosciutto,
Genoa Salami, Sopressata & Turkey
Charcuterie cups

Salad (Choose One)

Fresh Greens with Dried Cranberries or Strawberries, Candied Walnuts, Parmesan & Blood Orange Vinaigrette

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

Entrée (Choose Two)

Pork Loin with Spicy Pear Sauce

Grilled Flank Steak with Mushroom Demi Glaze or Chimichurri Sauce

Fresh Fillet of Salmon with Champagne Cream Sauce

Northwood's Seasoned Grilled Salmon
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

Prime Rib
Minimum Guest Count of 50

Accompaniments (Choose One)

Sauteed Broccolini with Garlic Butter & Sea Salt

Green Bean Bundles
Wrapped in Bacon topped with a Balsamic Reduction

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

(Choose One)

Rice Pilaf ♦ Seasoned Green Beans ♦ Honey Roasted Carrots ♦ Herb Roasted Red Potatoes
♦ *Dinner includes Artisan Breads with Fruited & Herbed Butters or Fresh Baked Rolls ♦*
Regular & Lemon Ice Water

37.25

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Desserts & Bevs

Apple Crisp | 4.25
Blackberry Cobbler with Whipped Cream Topping | 4.50
Cheesecake | 4.75
Chocolate Dipped Strawberries | 3.75 (Seasonal)
Chocolate Chip, Oatmeal, Peanut Butter & Sugar Cookies | 4.25
Chocolate Torte | 5.00
Cranberry Apple Crisp with Ginger Spiced Whipped Cream | 4.75
Ice Cream Bar | 5.00
Ice Cream Sundae Bar Deluxe | 7.25
Lemon Bars | 3.50
Lemon Lush | 4.25
Occasions Assorted Mousse Parfait | 4.25
Occasions Mini Sweet Tray Featuring Brownies, Lemon Bars & Cookies | 4.50
Pumpkin Lush | 4.25
Pumpkin Pie with Whipped Cream | 4.75
S'mores Bar | Basic 7.00 | Gourmet 9.25

Beverages:

Assorted Sodas 2.25	Iced Tea With Lemons 3.50
Assorted Sodas & Bottled Water 2.75	Unsweetened Iced Tea with Lemons and Assorted Sugars on the Side 3.50
Champagne 6.00	Italian Soda Station Assorted Flavors 5.25
Citrus Infused Ice Water 2.75	Lemon & Regular Ice Water 0.80
Citrus Not-So-Sweet Punch 3.25	Lemonade 3.75
Cranberry-Mint Ice Water 3.00	Occasions Signature Blend Coffee Service with Cream, Sugars, Tea, Cider & Hot Chocolate Packets 4.50
Cranberry Not-So-Sweet Punch 3.25	Orange Juice 2.25
Cucumber Infused Ice Water 2.75	Sparkling Cider 3.00
Hot Chocolate 2.75	Strawberry Lemonade with Strawberry & Mint Garnish 3.75
Hot Chocolate Bar 4.25	
Hot Mulled Cider 4.25	
Ice Water 0.80	

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Late Night Snacks

Soft Pretzels with Mustard | 4.75

Served in bag with (we tied the knot sticker)

Milk and Cookie Bar | 4.50

Chocolate Chip Cookies Served with Milk

Popcorn Bar | 5.25

Air Popped Popcorn

Gourmet Seasonings: Garlic Parmesan, Salt, Kettle Corn, White Cheddar, Pepper,

Caramel, Chili Powder, Cinnamon, Ranch

Finish with a Spritz of Butter

Crunch Bar | 2.50

Assorted Potato Chips

Ice Cream Bar | 5.00

Vanilla & Chocolate Ice Cream

Served with Toppings of Seasonal Fruit

Deluxe Ice Cream Bar | 7.25

Vanilla Ice Cream, Hot Fudge, Carmel Sauce & Strawberry Sauce,

Whipped Cream, Banana Slices, M&M's, Heath Bar, & Butterfinger Chunks

Classic S'mores Bar | 7.00

Yummy gooey goodness!!!

Graham Crackers, Milk Chocolate, Marshmallows

Includes Roasting Station, Skewers & Wet Wipes

Deluxe S'mores Bar | 9.25

Graham Crackers, Milk Chocolate, Marshmallows, Peanut Butter Cups,

Toasted Coconut, Peppermint Patties, Carmel Squares,

Includes Roasting Station, Skewers & Wet Wipes

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Good Libations

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 \$32 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: \$5.00 Per Person

Glassware

Wine Glasses, Pilsners, Hi Ball Glasses & Champagne Flutes

Option B: \$3.25 Per Person

Compostable Ware

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

Alcohol Provided By Occasions Catering

Hosted Bar: \$25.00 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 \$34 per hour.

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

No Host (Cash) 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.
If the bar does not meet minimum sales, \$450 deposit will be forfeited.

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Kids Menu



Kids Buffet

10 Kids Minimum Guest Count
Choose From:

Entrée

Tin Can Chicken Tenders | 6.75
Mac & Cheese | 4.75
Hamburgers with Condiments | 8.50
Hot Dogs with Condiments | 4.75

Side

Carrot Sticks with Ranch & Fruit Cup | 2.75
Potato Chips Bag (2 oz.) | 2.50
Watermelon Wedges | 2.50

Beverages

Capri Suns | 2.00
Assorted Juice Boxes | 2.00

Treats

Milk & Cookies or Donuts | 4.75

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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