

OCCASIONS --- CATERING

Wedding



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

Hors D'oeuvres

We Recommend These Hors D'oeuvres for Tray Passed Service

Northwest Smoked Salmon Spread on Crostini Topped with Smoked Salmon | 4.00

Honey & Fruited Chevre On Crostini | 3.50

Honey Walnut Chevre On Crostini | 3.50

Herbed Chevre On Crostini | 3.50

Sun Dried Tomato Cheese Torte on Crostini | 4.25

Tomato & Balsamic Drizzle on Crostini | 3.50

Prosciutto Pesto Ricotta & Cherry Tomatoes on Crostini | 3.75

Herbed Artichoke Spread on Crostini | 3.75

Tomato, Avocado, Olive and Fresh Basil on Crostini | 3.75

Cajun Deviled Eggs | 4.50

Mayonnaise, Dijon Mustard, Salt, Pepper & Cayenne Pepper. Blended with Hard Boiled Egg Yolk

Smoked Salmon Deviled Eggs | 5.00

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

Bruschetta with Tomato & Mozzarella | 3.50

Chopped Tomatoes, Mozzarella Cheese Served On Our Homemade Bruschetta

Assorted Phyllo Cups | 3.25

Phyllo Cups Filled with Basil Chicken Salad or Shrimp & Herbed Cheese.

Caprese Skewers | 4.25

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

Prices Listed Above Are Per Guest | Compostable Serviceware Included in Menu Price | China Available Upon Request
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Cold Hors D'oeu-

Quinoa Stuffed Mini Peppers | 5.00

Steamed Quinoa Stuffed with Cilantro, Salt & Pepper To Taste

Cucumber Rolls with Creamy Avocado | 5.00

Cucumbers Sliced Thin with Creamy Avocado, Capers, Lemon Juice, Parsley, Fresh Dill & Cracked Pepper Rolled Up and Topped with Fresh Dill

Asian Style Chilled Prawns | 6.25

Steamed Prawns Served with a Red Pepper, Green Chili & Chipotle Vinaigrette

Cedar Planked Salmon Filet | 6.25

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

Chips & Salsa | 2.75

Tri-Colored Corn Chips Served with Tomato, Onions, Green Onions, Fresh Cilantro & Tajin Spice Salsa

Fruit & Cheese Display | 5.25

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

Fruit Mini Kabobs | 3.75

Sliced Watermelon, Strawberries, Cantaloupe & Honeydew Melon

Prosciutto Pinwheels | 3.50

Flour Tortillas Wrapped With Prosciutto & Cream Cheese. Served with a Dijon Mustard Dipping Sauce on the Side

Tropical Chilled Prawns | 5.75

Chilled Prawns Topped with Pineapple Mango Relish

Spicy Gazpacho Sips | 3.50

Served with Celery Sticks

Shrimp On Ice | 6.00

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

Shrimp, Lettuce & Tomato Cups | 5.00

Seasoned Cherry Tomatoes Stuffed with Arugula Lettuce & Shrimp with a Dollop of Aioli

Roast Beef Crostini | 4.00

Thinly Sliced Roast Beef on Crostini with Horseradish & Arugula

Shrimp Stuffed Endive | 5.75

Belgian Endive Leaves Stuffed with Seasoned Shrimp Salad

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Cold Hors D'oeu-

Crudités Platter | 4.00

Platter of Fresh Vegetables with House Made Ranch Dip

Baja Dip | 3.50

Baja Dip with Tri-Color Corn Chips, Layered with Beans, Cheese, Olives, Tomatoes, Sour Cream, Guacamole & Green Onions

Artichoke Dip | 3.75

Artichoke Dip with Bacon & Parmesan Cheese on Toasted Crostini

Smoked Salmon Torte | 5.00

Layers of Herbed Cream Cheese, Pesto & Sundried Tomatoes. Topped with Smoked Salmon & Served with Crackers

Carpaccio | 4.75

Sliced Rare Beef with Fresh Baked Silver Dollar Rolls & Horseradish Sauce

Cedar Planked Salmon | 6.00

A Beautifully Traditional Garnished Northwest Salmon Favorite Served with Cucumber Sauce & Crackers

Marinated Sweet Chili Prawns | 6.25

Black Sesame Prawns with an Asian Style Marinade, Julienned Vegetables & Black Sesame Seeds

Roman Shrimp | 6.00

Prawns Marinated with Olive Oil, Lemon, Lime, Herbs & Bell Pepper Rings

Pita Triangles & Humus | 3.50

Served with Red Pepper, Hummus & Fresh Vegetables

Apricot Gruyere and Fennel | 3.75

Apricots, Gruyere Cheese Baked in Phyllo Dough Cups & Topped with a Balsamic Reduction Drizzle

Charcuterie Antipasto Display | 135.00

Served with Artisan Breads & Herbed Butters, Tapenade, Marinated Mozzarella Balls, Prosciutto, Spiced Asparagus Spears, Genoa Salami, Soppressata & Marinated Cherry Tomatoes
(Each Platter Will Serve 25)

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Hot Hors D'oeu-

Bacon Wrapped Chicken Bites | 4.50

Chicken Bites Sprinkled with Finely Chopped Serrano Peppers Rolled Up with Softened Cream Cheese & Wrapped with Bacon

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

Grilled Asparagus | 4.50

Grilled Asparagus Wrapped with Prosciutto & Sliced Mozzarella

Bourbon Brown Sugar Chicken Kabobs | 5.25

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

Stuffed Baby Red Potatoes with Bacon Crumbles | 4.50

Baby Red Potatoes Brushed with Olive Oil, Sea Salt & Bacon Crumbles Then Broiled

Cocktail Meatballs | 3.50

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

Bacon Wrapped Shrimp | 5.00

Grilled Shrimp Wrapped With Bacon , Black Pepper, Garlic, Paprika, Fresh Thyme & Olive Oil

Retro Pigs in a Blanket | 3.00

Mini All Beef Franks Wrapped in Puff Pastry Served with Three Choices of Mustards

Savory Baked Brie | 105.00

French Brie Cheese with Mushrooms & Caramelized Onions Encased In A Puff Pastry & Baked Until Golden Brown. Served With A Cracker Assortment. *Serves 40-50 Guests*

Apricot Baked Brie | 105.00

French Brie Cheese with Apricots & Almonds, Encased in a Flakey Pastry Dough
Served with a Cracker Assortment *Serves 40-50 Guests*

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Hot Hors D'oeu-

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

Spanakopita | 3.75

Greek Filled Phyllo Triangles of Spinach, Pine Nuts & Feta
Served with Tzatziki Dipping Sauce

Bacon Wrapped Red Potato | 4.00

Red Potato Wedge Wrapped with Bacon

Hawaiian Kahlua Pork Sliders | 6.25

Pulled Pork with Pineapple Kahlua BBQ Sauce on a Slider Bun

Marinated Beef Satay Skewer with Azeka 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

Chicken Tenderloin, Sweet Peppers & Fiery Jalapeno Cheese Skewer | 5.50

Four Prawn Skewers with Red Chili Sauce | 6.50

Teriyaki Salmon Skewers | 6.50

Bacon Wrapped Shrimp Skewer Marinated with Garlic, Paprika, Fresh Thyme & Olive Oil | 5.50

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Dinner

All Dinners May Be Served Buffet, Family Style or Plated

Pasta Dinner

Hors d'oeuvres (Choose One)

Vegetable Display with Ranch Dip
Tomato & Balsamic on Crostini
Fresh Seasonal Fruit Platter

Salad (Choose One)

Tossed Green Salad With Ranch & Balsamic
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 Fresh Baked
Rolls with Butter*

Regular & Lemon Ice Water

22.25

Add your toppers:

Grilled Chicken 4.25
Italian Sausage 4.25
Roasted Vegetables 4.25
Meat Balls 4.25

Italian Dinner

Hors d'oeuvres (Choose One)

Vegetable Display with Ranch
Bruschetta with Tomato & Mozzarella
Tomato, Avocado, Olives & Basil on Crostini

Salad (Choose One)

Tossed Green Salad with Ranch & Balsamic
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
Seasoned Green Beans Almandine
Herb Roasted Red Potatoes

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

24.75

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Dinner

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 Crostini's
Fresh Fruit Mini Kabobs

Salad (Choose One)

Classic Caesar Salad
Tossed Green Salad with Ranch & Balsamic 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
(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*
27.50

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 Arracheras & 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
Seasoned Chicken or Beef Tacos with Hard or Soft Tortillas

Accompaniments (Choose Two)

Green Chile 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*
27.50

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

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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 & Vodka Crème Dip
Tropical Fruit Platter

Salad (Choose One)

Fresh Tossed Green Salad
with Ranch & Hawaiian Ginger Soy Dressings
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*

34.25

Mediterranean Dinner

Hors d'oeuvres (Choose Two)

Caprese Skewers with Balsamic Drizzle
Bruschetta with Tomato & Mozzarella
(Or Choose)

Charcuterie Platter

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

Salad (Choose One)

Tossed Green Salad with Ranch & Balsamic Dressings
OR
Chopped 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 & 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*

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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, Tapenade, Marinated Fresh Mozzarella Balls, Prosciutto, Genoa Salami, Soppressata & Marinated Cherry Tomatoes

Salad (Choose One)

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

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

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)

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

(Choose One)

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

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

Regular & Lemon Ice Water

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Side Dishes

- Asparagus & Pancetta | 4.75
- Bacon Wrapped Green Beans | 4.75
- Baked Potato with Butter, Sour Cream, Chives, Bacon Bits & Cheddar Cheese | 3.75
- Baked Beans | 3.00
- Black or Refried Beans & Rice | 3.00
- Cider Glazed Roasted Vegetables | 4.00
- Fettuccine Served with Tomatoes, Olive Oil, Pesto Garlic, Basil, & Fresh Herbs | 5.25
- Garlic Mashed Potatoes with Yukon Gold & Heavy Cream | 3.75
- Glazed Fennel Carrots | 4.00
- Green Bean Almondine | 4.00
- Hasselback Potatoes | 3.75
- Herb Roasted Red Potatoes | 3.75
- Honey Roasted Carrots | 4.00
- House Made Stuffing | 4.50
- Lemon Glazed Carrots | 4.00
- Lemon Zested Rice Pilaf | 4.50
- Lemon-Pepper Cous Cous with Seasonal Vegetables | 4.75
- Lemon-Sesame Asparagus | 4.50
- Macaroni & Cougar Gold Cheese | 5.50
- Mashed Ginger Sweet Potatoes | 4.50
- Mashed Potatoes with Gravy | 4.00
- Mushroom Risotto | 4.25
- Rice Pilaf | 3.75
- Roasted Red Potatoes Seasoned with Cajun Spices or Truffle Oil & Sea Salt | 4.00
- Seasonal Roasted Vegetables | 3.75
- Seasoned Green Beans | 4.00
- Spanish Rice | 3.25
- Sweet Potatoes with Bacon, Onions, Serrano Chiles & Chives. Topped with Banana Sour Cream | 5.50
- Three Cheese Scalloped Potatoes | 4.00

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Stations

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

Pasta Bar

Your Guests Can Choose from a Selection Of :

Penne, Bow Tie & Squash Ravioli (*Gluten Free Penne Add 2.50*)

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

16.50

Add Your Choice of the Following Toppers:

Grilled Chicken 4.00 | Italian Sausage 4.00 | Roasted Vegetables 3.75
Meat Balls 4.00 | Prawns & Roasted Red Peppers 8.75

Baked Potato Bar

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 3.25

12.50

Burger Bar

Top Your Fresh Baked 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
Add Applewood Smoked Bacon 4.00

14.25

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Stations

Mashtini Bar

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

14.25

Mexican Fiesta Bar

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, Onions & Guacamole

16.50

Add Black Beans or Refried Beans and Rice to make it a meal | **4.00**

Hot Skewer Bar

Marinated Beef Satay with Azeka Dipping Sauce

5.25 (2 pp)

Thai Chicken with Peanut Dipping Sauce

5.25 (2 pp)

Honey Roasted Garlic Chicken with Honey Roasted Garlic Sauce

5.25 (2 pp)

Chicken Tenderloin, Sweet Peppers, & Fiery Jalapeno Cheese

6.25 (2 pp)

Four Prawn Skewers with Red Chili Sauce

7.35 (1 pp)

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

5.25 (3PP)

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Stations

Macaroni & Cheese Bar

Cougar Gold Cheese Blend Macaroni

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

16.50

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, Pepperoncini's,
Sliced Hard-Boiled Eggs & Croutons

Top It Off With

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

16.25

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

22.25

*Add Oysters on the Half Shell (Seasonal) \$5.25 each

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Desserts

- Apple Caramel Torte | 5.00
- Apple Crisp | 4.25
- Assorted Nanaimo Bars | 4.25
- Blackberry Cobbler with Whipped Cream Topping | 4.50
- Carrot Cake | 4.75
- Cheesecake | 4.75
- Chocolate Croquembouche | 10 Guests 50 | 25 Guests 80 | 50 Guest 180 | 100 Guests 275
- Chocolate Dipped Strawberries | 3.75
- Chocolate Hulk, Oatmeal, Peanut Butter & Sugar Cookies | 4.25
- Chocolate Layer Cake | 5.00
- Chocolate Torte | 5.00
- Cranberry Apple Crisp with Ginger Spiced Whipped Cream | 4.75
- Crème Brulee | 6.75
- Dark Chocolate Truffles | 4.75
- Ice Cream Bar | 5.00
- Ice Cream Sundae Bar Deluxe | 7.25
- Lemon Bars | 3.50
- Lemon Lush | 4.25
- Lemon Panna Cotta | 5.75
- Lemonade Cake with Meyer Lemon Curd | 4.00
- Mandarin Oranges with Dark Chocolate & Sea Salt | 3.50
- Mini Cheesecake Bites | Plain 4.00
- Occasions Assorted Mousse Parfait | 4.25
- Occasions Chocolate Fondue Station | 6.75
- Occasions Mini Sweet Tray Featuring Brownies, Lemon Bars & Cookies | 4.50
- Panna Cotta with Summer Peaches & Grand Marnier | 5.75
- Petits Fours | 3.50
- Pumpkin Lush | 4.25
- Pumpkin Pie with Whipped Cream | 4.75
- S'mores Bar | Basic 7.00 | Gourmet 9.25
- Strawberry Shortcake | 5.75

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Beverages

- Apple Juice | 2.50
- Assorted Bottled Juices | 2.50
- Assorted Sodas (Coke, Diet Coke & Sprite) | 2.25
- Assorted Sodas & Bottled Water | 2.75
- Bottled Iced Tea | 3.75
- Bottled Seltzer Water | 3.00
- Bottled Water | 2.00
- Capri Suns | 2.00
- Champagne | 6.00
- Citrus Infused Ice Water | 2.75
- Citrus Not-So-Sweet Punch | 3.25
- Cranberry Juice | 3.25
- Cranberry-Mint Ice Water | 3.00
- Cranberry Not-So-Sweet Punch | 3.25
- Cucumber Infused Ice Water | 2.75
- Fruited Ice Water | 2.75
- Hot Chocolate | 2.75
- Hot Chocolate Bar | 4.25
- Hot Mulled Cider | 4.25
- Ice Water | 0.80
- Iced Tea With Lemons | 3.00
- Individual Cartons 2% Milk | 2.75
- Italian Soda Station | Assorted Flavors 6.25
- Lemon & Regular Ice Water | 0.80
- Lemonade | 3.00
- Occasions Signature Blend Coffee Service with Cream, Sugars, Tea, Cider & Hot Chocolate Packets | 4.50
- Orange Juice | 2.50
- Sparkling Cider | 3.50
- Strawberry Lemonade with Strawberry & Mint Garnish | 3.75

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
4% Processing Fee on All Debit/Credit Transactions | Gratuity is Not Included and Left at Clients Discretion
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Bar Service

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: \$4.25 Per Person

Glassware

Wine Glasses, Pilsners, Hi Ball Glasses & Champagne Flutes

Option B: \$2.75 Per Person

Compostable Ware

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

Alcohol Provided By Occasions Catering

Hosted Bar: \$19.99 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 (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.

All prices include glassware, disposable beverage napkins, garnishes, and ice. A Washington State Alcohol Server Certified Mixologist is provided at an additional \$32 per hour.

A \$450 deposit is required to reserve a No Host Bar. The bar sales must be at least \$800 to have the bar fee waived.

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

4% Processing Fee on All Debit/Credit Transactions | Gratuity is Not Included and Left at Clients Discretion

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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 Dog Sliders with Condiments | 4.75

Side

Carrot Sticks with Ranch & Fruit Cup | 2.75

Potato Chips Bag (2 oz.) | 2.50

Watermelon Wedges | 2.50

Beverage

Kids Pricing on Regular Menus

Newborn—3 Years Old: FREE

4 Years Old—6 Years Old: 50% Off

7 Years Old & Up: Full Price

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

4% Processing Fee on All Debit/Credit Transactions | Gratuity is Not Included and Left at Clients Discretion

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