

# OCCASIONS CATERING

## Evening Menu



Olympia, WA | 360.943.9494 | [www.Occasions-Catering.com](http://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, Soppersata & 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 Leave, & 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 Dressings

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

Stuffed Portobello Mushroom

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## 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, or Herb Roasted Red Potatoes

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

*Regular & Lemon Ice Water*

**37.25**

**Vegetarian And Vegan Entrees** : Sesame Encrusted Tofu with a Ginger Miso drizzle  
Stuffed Pepper or Stuffed Portobello Mushroom

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

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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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