

OCCASIONS --- CATERING

Evening Menu



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

Cold Hors D'Oeuvres

Gourmet Cheese Platter I \$6.50 (V) Pistachio dusted goat cheese with a balsamic reduction drizzle, brie, smoked gouda, assorted cubed cheeses, red grape clusters and assorted crackers

Crudit  Platter I \$4.95 (V, GF) Assorted vegetables, house made ranch dip, house made hummus (add pita triangles \$1.50)

Mediterranean Platter I \$5.50 (V) A variety of house made hummus, baba ghanoush, and tzatziki served with pita triangles and vegetables

Seasonal Fresh Fruit Platter I \$5.50 (DF, GF, VG) Available March - October

Italian Salsa \$4.50 Chopped salami, tomatoes, olives, pepperoncini's & mozzarella tossed with olive oil and Italian seasoning. Served with pita chips

Chips and House Made Salsas I \$3.25 (DF, GF, V) House made traditional tomato salsa, and black bean and corn salsa served with corn tortilla chips

Chicken Curry Wonton Cups I \$4.50 (DF)

Charcuterie Display I \$149 (serves 20) Served with artisan breads, bacon jam, apricot mustard, prosciutto, genoa salami, sopressatta and house made pickled vegetables

Charcuterie in a Cup I \$5.95 Great for grab and go! Crackers, meat, stuffed olive and cheese on a skewer. Served with nuts and dried fruit

Occasions Grazing Table I \$11.95 (50 person minimum) Have it all! An assortment of vegetables, meats, cheeses, crackers, breads and spreads

Cedar Planked Salmon Filet I \$6.50 Cedar planked salmon served with creamy cucumber sauce and assorted crackers

Shrimp on Ice I \$6.95 (GF) Tail on shrimp served on ice with house made cocktail sauce & lemon dill aioli

Caprese Skewers I \$5.95 (GF, V) Cherry tomatoes, fresh basil leaves, and mozzarella cheese. Topped with balsamic vinegar drizzle

Seasonal Fruit Kebabs I \$4.25 (DF, GF, VG) Available March - October

Herbed Artichoke Spread on Crostini I \$4.25 (2 per guest) (V)

Northwest Smoked Salmon Spread on Crostini I \$5.25 (2 per guest)

Whipped Brie & Fig Jam on Crostini| \$5.85 (2 Per Guest) V

Bruschetta| \$5.85 (2 per guest) V Whipped ricotta & parmesan topped with chopped tomatoes served on a crostini and drizzled with a balsamic drizzle **Tray passed only**

Creamy Whipped Feta Dip I \$4.25 (V) Topped with garlic roasted chickpeas & balsamic reduction drizzle. Served with pita chips and cucumber slices

Platters cannot be served as tray passed appetizers

Prices Listed Above Are Per Guest | Compostable Service ware Included in Menu Price
China Available Upon Request

**Applicable Business Operations, Sales Tax & Staff Charges Added to All Orders | Minimum Order is 20 Guests
3.5% Processing Fee on All Debit/Credit Transactions | Gratuity is Not Included and Left at Clients Discretion**

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Key: DF - Dairy Free, GF - Gluten Free, V- Vegetarian, VG-Vegan

Hot Hors D'oeuvres

Rosemary Chicken Skewer | \$6.75 (2 per guest) (DF, GF)

Marinated Beef Satay with Sweet Chili Dipping Sauce | \$5.50 (2 per guest) (DF, GF)

Thai Chicken Skewer with Peanut Dipping Sauce | \$5.50 (2 per guest) (DF, GF)

Margarita Pizza Bites | \$4.50 (2 per guest) (V) Pizza dough with marinara, basil and mozzarella served bite size. Served with garlic aioli and marinara sauce dippers.

Add Italian Sausage topper \$.95

Maple Glazed Bacon Wrapped Dates | \$5.50 (DF, GF) Priced in season November – March

Cocktail Meatballs | \$3.75 (2 per guest) (GF) Beef meatballs served in your choice of house made barbeque sauce, marinara and mozzarella, or Buffalo style with bleu cheese cream drizzle

Baby Red Potatoes with Herbed Cheese | \$4.75 (GF, V)

Stuffed Mushrooms | \$4.50 (2 per guest) (V, GF) Bite-sized mushrooms served with herbed cream cheese stuffing and parmesan cheese topped with Panko bread crumbs & balsamic reduction drizzle

Trio Sausage Bites | \$3.75 (DF, GF) Italian sausage, bratwurst and andouille served bite-sized with whole grain honey mustard

Hawaiian Barbeque Sliders | \$6.50 Pulled Pork in house made barbeque sauce on a brioche slider bun, with creamy pineapple cabbage slaw

Smoked Brisket Sliders | \$6.50 Smoked brisket with house made barbeque sauce on a brioche slider bun, with house made cabbage slaw

Nacho Bar | \$8.50 (GF) Corn tortilla chips, seasoned ground beef, nacho cheese, sour cream, tomato salsa, black olives, & green onions

Herbed Beef Tenderloin | \$10.75 (GF) Carved at a station on site; roasted beef tenderloin served with horseradish cream and pickled red onions on crostini

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Menu

Pasta Dinner

Hors d'oeuvres (Choose One)

Crudites Platter with Ranch Dip & Hummus (VNG)

Artichoke Dip Served with Crostini's

Fresh Seasonal Fruit Platter

Available March–October

Salad (Choose One)

Tossed Green Salad With Ranch & Raspberry

Vinaigrette Dressings

Croutons on the side

Classic Caesar Salad

Entrée

Cavatappi Pasta With Choice of Artichoke-Basil,
Feta & Bacon Cream, Marinara,
Or Rose' 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*

24.95

Add your toppers:

Grilled Chicken 4.60

Italian Sausage 4.60

Meat Balls 4.60

Tex Mex

Hors d'oeuvres (Choose Two)

Layered Bean Dip with Corn Chips

Chips With Traditional & Black Bean and Corn Salsa

Chicken Tinga Wanton Cup

Salad (Choose One)

Street Corn Salad

*Fire Roasted Corn, Red Onion, Cotija Cheese,
Crema, Lime, Chili Powder, Cumin & Cilantro*

*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 Beans

Black Beans with Chorizo & Poblano Pepper

Spanish Style Rice

29.95

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso Drizzle

Taco Seasoned Boca Crumble Stuffed Pepper

Stuffed Portabella Mushroom

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Menu

Country Dinner Menu

Hors d'oeuvres (Choose One)

Deviled Eggs

Cowboy Caviar Dip

Trio Sausage Bites
Served with Mustard dipping Sauce

Seasonal Fresh Fruit Mini Kabobs
Available March–October

Salad (Choose One)

Classic Caesar Salad

Tossed Green Salad with Ranch & Balsamic Dressings

Home Style Potato Salad

Entrée (Choose Two) 50% of each

Bourbon Brown Sugar Drizzled Chicken

BBQ Chicken

Flank Steak
with Pepper Corn Sauce & Red Eye Gravy

Sliced Beef Brisket

Baron of Beef Served with Creamy Horseradish & Au Jus
Carving Station
(Minimum Guest Count of 50)

Accompaniments (Choose Two)

Pea Salad
Peas, Eggs, Red Onion, Mayo, Cheese, Tomatoes

Cheesy Potatoes
Large Cubed Potatoes in Cheesy Goodness

Mashed Potatoes & Gravy

Macaroni & Cougar Gold Cheese

Green Beans with Bacon, Onions & Garlic

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

33.75

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso drizzle

BBQ Jackfruit

Italian Dinner

Hors d'oeuvres (Choose One)

Crudites Platter with Ranch Dip & Hummus(VNG)

Margarita Pizza Bites (2 pp) (V)

Pizza dough with marinara, basil and mozzarella served bite
size. Served with garlic aioli and marinara sauce dippers.

Add Italian Sausage topper .95

Bruschetta Served on a Crostini

Italian Salsa

Chopped Salami, Tomatoes, Olives, Mozzarella,
Pepperoncini's tossed with Olive Oil and Italian Seasoning.

Served with Pita Chips

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) 50% of each

Chicken Breast with Wine & Herbs

Chicken Marsala

Baron of Beef Served with Creamy Horseradish & Au Jus
Carving Station
(Minimum Guest Count of 50)

Chicken Florentine

Accompaniments (Choose Two)

Bourbon Glazed Root Vegetables with Gnocchi

Cavatappi Pasta tossed with
A Rose Sauce

Seasoned Green Beans with Sundried Tomatoes &
Italian Seasoning

Herb Roasted Red Potatoes

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

33.75

Vegetarian & Vegan Entrees

Sesame Encrusted Tofu with a Ginger Miso Drizzle

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Menu

Dinner in the Northwest

Hors d'oeuvres (Choose One)

Gourmet Cheese Platter
Pistachio Dusted Goat Cheese with Fig Jam Drizzle ,
Brie, Smoked Gouda, Assorted Cubed Cheese, Assorted Crackers

Creamy Whipped Feta Dip
Topped with Garlic Roasted Chickpeas, Balsamic Reduction Drizzle served with Pita chips and Cucumber Slices

Northwest Smoked Salmon Spread on Crostini

Chicken Curry Wonton cups

Charcuterie Display
Artisan Breads, Bacon Jam, Apricot Mustard, Assortment of Cured Meats with Pickled Vegetables

Salad (Choose One)

Fresh Spinach with Strawberries, Red Onion Rings,
Candied Walnuts, Gorgonzola, Served with a Poppyseed Dressing

Romaine Lettuce, Diced Apples, Feta, Dried Cranberries,
Candied Pecans, Bacon Tossed with a Maple Bacon Vinaigrette

Classic Caesar Salad; Romaine Lettuce,
Caesar Dressing, Parmesan Cheese and House Croutons

Entrée (Choose Two) 50% of each

Grilled Flank Steak with Chimichurri or Red Wine Demi-Glace

Northwoods Seasoned Grilled Salmon

Sauteed Salmon with Bourbon Peach Barbeque Sauce

Chicken Dijon Sauteed Chicken Breast with Pearl Onion and Artichoke in Dijon Cream Sauce

Sauteed Chicken Breast with Fire Roasted Tomato, Mushroom and Tarragon Sauce

Prime Rib Carved on Site with Creamy Horseradish and Au Jus

Accompaniments (Choose Two)

Roasted Broccolini with Lemon and Butter

Diced Baked Sweet Potatoes with Bacon, Serrano Chiles and Chives
Served with Banana Sour Cream Topper

Five Grain Rice with Wild Mushroom and Roasted Vegetables

Honey Roasted Multi-Color Carrots with Cream Sauce Drizzle

Herb Roasted Baby Red Potatoes

Seasoned Green Beans with Thyme & Bacon

All dinners are served with fresh baked rolls & butter as well as plain & lemon infused ice water

44.95

Vegan & Vegetarian Entrées Available

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 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 | 2.25
- 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 | 3.25
- Hot Chocolate Bar | 4.75
- Hot Mulled Cider | 4.25
- 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 a "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
Finished with a Spritz of Butter

Crunch Bar | 2.95

Assorted Potato Chips

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

Cup of Noodle Bar | 3.25

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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. 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

A Washington State Alcohol Server Certified Mixologist is provided at an additional \$34 per hour.

Alcohol Provided By Occasions Catering

Hosted Bar: \$28.00 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.

Kids Menu



Kids Buffet

10 Kids Minimum Guest Count
Choose From:

Entrée

Tin Can Chicken Tenders | 6.75

Mac & Cheese | 6.50

Side

Carrot Sticks with Ranch & Fruit Cup | 5.25

Potato Chips Bag (2 oz.) | 2.50

Watermelon Wedges | 3.50 Seasonal March–October

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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