

# OCCASIONS CATERING

*Full Course Delights*



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

Prices Listed 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% Processing Fee on All Credit Card Transactions | *Gratuuity is Not Included and Left at Clients Discretion*

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

# *Cold Appetizer Menu*

*Platters cannot be served as butler passed appetizers*

**Gourmet Cheese Platter | \$6.99 (V)** Pistachio dusted goat cheese with fig drizzle, brie, smoked gouda, assorted cubed cheese, red grapes and assorted crackers

**Crudit  Platter | \$5.49 (V, GF)** Assorted vegetables, house made ranch dip, house made hummus (add pita triangles \$2.50)

**Mediterranean Platter | \$5.99 (V)** House made hummus, baba ghanoush, and tzatziki served with pita triangles and vegetables

**Seasonal Fresh Fruit Platter | \$5.99 (DF, GF, VG)** *Available March – October*

**Italian Salsa | \$4.99** Salami, tomatoes, olives and mozzarella tossed with olive oil and Italian seasoning. Served with pita chips

**Chips and House Made Salsas | \$4.25 (DF, GF)** House made traditional tomato salsa, and black bean & corn salsa served with corn tortilla chips

**Curry Chicken Wonton Cups | \$4.99 (DF)**

**Charcuterie Display | \$159 (serves 20)** Served with artisan breads, bacon jam, apricot mostarda, prosciutto, genoa salami, sopressatta, and house made pickled vegetables

**Charcuterie in a Cup | \$6.25** Great for grab and go! Crackers, meat, stuffed olive and cheese on a skewer. Served with nuts and dried fruit

**Grazing Table | \$12.95 (50 person minimum)** Have it all! An assortment of vegetables, meats, cheeses, crackers, breads and spreads

**Cedar Planked Salmon Filet | \$6.99** Cedar planked salmon served with creamy cucumber sauce and assorted crackers

**Shrimp on Ice | \$7.49 (GF)** Tail-on shrimp served on ice with house made cocktail sauce & lemon-dill aioli

**Caprese Skewers | \$6.25 (2 per guest) (GF, V)** Cherry tomatoes, fresh basil leaves, and mozzarella cheese. Drizzled with a balsamic glaze

**Seasonal Fruit Kebabs | \$5.50 (DF, GF, VG)** *Available March - October*

**Herbed Artichoke Spread on Crostini | \$4.50 (2 per guest) (V)**

**Northwest Smoked Salmon Spread on Crostini | \$5.99 (2 per guest)**

**Whipped Brie & Fig Jam on Crostini | \$6.25 (2 per guest) (V)**

**Bruschetta | \$6.25 (2 per guest) (V)** Whipped ricotta & parmesan topped with chopped tomatoes. Served on a crostini and drizzled with a balsamic glaze *Butler passed only*

**Creamy Whipped Feta Dip | \$4.50 (V)** Topped with garlic roasted chickpeas and served with pita chips and cucumber slices

**Deviled Eggs | \$2.95 (2 per guest)(V)** Add smoked salmon \$2.00

**Meat & Cheese Board | \$7.50** Rosemary ham, hard piccante sopressata, pork & elk Berkshire salami & purple moon cheddar, Derby with port wine, Gloucester onion & chives cheese. Served with fig jam & assorted crackers & gluten free crackers

**Sun-Dried Tomato Cheese Torte with Pine Nuts | \$4.50 (V)** Served with crackers

# *Hot Appetizer Menu*

**Rosemary Ranch 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)

**Bourbon Brown Sugar Chicken Skewer** | \$6.75 (2 per guest) (DF, GF)

**Maple Glazed Bacon Wrapped Dates with Goat Cheese filling** | \$5.99(2 per guest)  
(GF)

**Cocktail Meatballs** | \$3.99 (2 per guest) Beef meatballs served in your choice of house made barbeque sauce, Maui style, or Buffalo style with bleu cheese cream drizzle

**Baby Red Potatoes filled with Herbed Cheese** | \$5.85 (1 per guest) (GF, V)

**Stuffed Mushrooms** | \$2.99 (2 per guest) (V) Bite-sized mushrooms filled with herbed cream cheese and parmesan cheese. Topped with Panko breadcrumbs & balsamic reduction drizzle

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

**Hawaiian Barbeque Sliders** | \$6.99 (1 per guest) Pulled pork in house made barbeque sauce on a Hawaiian slider bun with creamy pineapple cabbage slaw

**Smoked Brisket Sliders** | \$8.75 (1 per guest) Smoked brisket with house made barbeque sauce on a slider bun, with house made cabbage slaw

## INTERACTIVE ACTION STATIONS

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

**Herbed Beef Tenderloin** | \$8.50 (2 per guest) Carved at a station on site. Roasted beef tenderloin topped with horseradish cream and pickled red onions on a crostini

## *“La Dolce Vita” Pasta Buffet*

*Celebrate “the good life” with cavatappi pasta & your choice of sauce to craft your own taste*

### **Hors d’oeuvres (Choose One)**

Crudités platter with ranch dip & hummus  
Artichoke dip served with crostini  
Fresh seasonal fruit platter *Available March— October*

### **Salad (Choose One)**

Tossed green salad with ranch & balsamic vinaigrette dressings & croutons  
Classic Caesar salad

### **Entrée**

Cavatappi pasta with choice of 3 sauces: artichoke-basil, feta & bacon cream, marinara, or rosé sauces.  
Topped with parmesan cheese, chopped tomatoes & fresh basil

*Dinner includes garlic bread or fresh baked rolls with butter*

Regular & Lemon Ice Water

**\$25.95**

### **Add a protein:**

Grilled Chicken 4.60  
Italian Sausage 4.60  
Meat Balls 4.60

## *Flavors of Cascadia*

*A flare of the Pacific Northwest featuring blackberry chicken*

### **Hors d’oeuvres**

*Butler passed crostini trio:* Northwest smoked salmon spread, tomato & basil with balsamic drizzle, whipped brie & fig jam

### **Salad**

Tossed green salad with ranch & raspberry vinaigrette dressings

### **Accompaniments**

Mashed baby red potatoes with garlic, rosemary & chives  
Seasoned green beans with thyme & bacon

### **Entrée**

Grilled chicken with house made blackberry demi glace

*Dinner includes garlic bread or fresh baked rolls with butter*

Regular & Lemon Ice Water

**\$33.99**

### **Vegetarian & Vegan Entrees**

*Available upon request*

*Consult with your event specialist for dietary & allergy questions*

## Country Classics

*A hearty celebration of country*

### Hors d'oeuvres (Choose One)

Deviled eggs

Cowboy caviar dip served with tortilla chips

Trio sausage bites with honey 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

Barbeque grilled chicken breasts

Flank steak with peppercorn sauce & red eye gravy

Sliced beef brisket

Baron of beef *Minimum guest count of 50*

### Accompaniments (Choose Two)

Pea salad

Cheesy potatoes

Mashed potatoes & gravy

Macaroni & Cougar Gold cheese

Green beans with bacon, onions & garlic

*Dinner includes house made mini cornbread muffins with honey butter or fresh baked rolls with butter*

Regular & Lemon Ice Water

**\$35.99**

## Flavors of Italy

*A taste of amore flavors & comfort fare*

### Hors d'oeuvres (Choose One)

Crudités platter with ranch dip & hummus

Bruschetta served on a crostini *Butler passed*

Cheese platter served with crackers

### Salad (Choose One)

Tossed green salad with ranch & balsamic dressing

Classic Caesar salad

### Entrée (Choose Two) 50% of each

Chicken breast with wine & herbs

Chicken Marsala

Chicken Florentine

Baron of beef *Minimum guest count of 50*

### Accompaniments (Choose Two)

Bourbon glazed root vegetables with gnocchi

Cavatappi pasta tossed with rosé sauce

Italian-seasoned green beans with sundried tomatoes

Herb roasted red potatoes

*Dinner includes garlic bread or fresh baked rolls with butter*

Regular & Lemon Ice Water

**\$35.99**

### Vegetarian & Vegan Entrees

*Available upon request*

*Consult with your event specialist for dietary & allergy questions*

# *Pacific Northwest Table*

*From Coast to Cascades*

## **Hors d'oeuvres (Choose One)**

Gourmet cheese platter *Pistachio dusted goat cheese, brie, smoked gouda, assorted cubed cheese, assorted crackers*  
Creamy whipped feta dip *Topped with garlic roasted chickpeas served with pita chips and cucumber slices*  
Northwest smoked salmon spread on crostini *Butler passed suggested*  
Chicken curry wonton cups  
Charcuterie display *Artisan breads, bacon jam, apricot mostarda, assortment of cured meats with pickled vegetables*

## **Salad (Choose One)**

Fresh spinach salad *Strawberries, red onion rings, candied walnuts, gorgonzola, served with a poppyseed dressing*  
Romaine lettuce salad *Diced apples, feta, dried cranberries, candied pecans, bacon served with balsamic-poppysseed vinaigrette blend*  
Classic Caesar salad

## **Entrée (Choose Two) 50% of each entree**

Grilled flank steak *With chimichurri & red wine demi glace*  
Grilled salmon *With Northwood's seasoning rub*  
Sauteed salmon *With bourbon peach barbeque sauce*  
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 onsite with creamy horseradish and au jus*

## **Accompaniments (Choose Two)**

Roasted broccolini *With lemon and butter*  
Baked sweet potatoes *With bacon, serrano chiles and chives. Served with banana sour cream*  
Five grain rice *With wild mushrooms and roasted vegetables*  
Honey roasted multi-color carrots *With cream sauce*  
Seasoned green beans *With thyme and bacon*  
Herb roasted baby red potatoes

*Dinner includes fresh baked rolls with butter*

Regular & Lemon Ice water

**\$48.99**

**Vegetarian & Vegan Entrees**

Available Upon Request

*Consult with your event specialist for dietary & allergy questions*



# *Good Libations*



## *Alcohol Provided By Client*

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.

Choose Option A or Option B:

*Option A Glassware:* \$5.00 Per Person | Includes Wine Glasses, Pilsners, Highball Glasses & Champagne Flutes

*Option B Compostable Wares:* \$3.25 Per Person | Includes compostable Wine Cups, Beer Cups, Beverage Cups & Champagne Cups

## *Alcohol Provided By Occasions Catering*

Hosted Bar: \$28.00 Per Person | Premium Northwest Wines; Domestic, Imported & Microbrews; Cocktails (Call Brands); Assorted Soft Drinks & Sparling Waters

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, alcohol, garnishes, disposable napkins, and ice. Glassware is additional.*

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

## *Pay -As -You -Sip 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

*Washington State Certified Alcohol Servers are Provided at an Additional \$34.50 Per Hour, Per Staff Member.*

# Evening Nibbles

Savory and sweet treats to keep the night flavorful and fun

**Soft Pretzels with Mustard** | \$2.99 Served in a bag with a “We Tied the Knot!” sticker

**Milk and Cookie Bar** | \$4.50 Chocolate chip cookies served with milk

**Popcorn Bar** | \$4.25 Buttered air popped popcorn with gourmet seasonings: garlic parmesan, salt, kettle corn, white cheddar, pepper, caramel, chili powder, cinnamon, ranch

**Crunch Bar** | \$3.50 Assorted chips & dips displayed in fun Martha jars

**Deluxe Ice Cream Bar** | \$7.25 Vanilla ice cream, hot fudge, caramel sauce, strawberry sauce, whipped cream, banana slices, M&M's, Heath bar & Butterfinger chunks

**Classic S'mores Bar** | \$5.00 Yummy gooey goodness!!! Graham crackers, milk chocolate, & marshmallows. Includes roasting station, skewers & wet wipes

**Deluxe S'mores Bar** | \$9.00 Graham crackers, milk chocolate, marshmallows, peanut butter cups, toasted coconut, peppermint patties, & caramel filled marshmallows. Includes roasting station, skewers & wet wipes

**Charcuterie in a Cup** | \$6.25 Great for grab and go! Crackers, meat, stuffed olive, and cheese on a skewer. Served with nuts and dried fruit

**Cup of Noodle Bar** | \$4.25 Late-night comfort in a cup, just add hot water! Served with chopped scallions, peanuts, Sriracha, & soy sauce

**Grazing Table** | \$12.95 (50 person minimum) An assortment of vegetables, meats, cheeses, crackers, breads and spreads





# Sweets

- Apple Crisp with Whipped Cream | \$6.50  
Blackberry Cobbler with Whipped Cream | \$4.50  
Cheesecake with Drizzle of Berry Coulis | \$4.75  
Chocolate Dipped Strawberries | \$3.75 (Seasonal) (2 per guest)  
Chocolate Chip, Oatmeal, Peanut Butter & Sugar Cookies | \$4.25  
Chocolate Torte with Whipped Cream and Heath Bar Sprinkles | \$9.00 (GF)  
Cranberry Apple Crisp with Ginger-Spiced Whipped Cream | \$7.50  
Deluxe Ice Cream Sundae Bar | \$7.25 Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Strawberry Sauce, Whipped Cream, Banana Slices, M&M's, Heath Bar, & Butterfinger Chunks  
Lemon Bars | \$3.50  
Lemon Lush | \$5.50  
Pumpkin Lush | \$5.50  
Occasions Assorted Mousse Parfaits with Whipped Cream | \$7.50  
Occasions Mini Sweet Tray Featuring Brownies, Lemon Bars & Cookies | \$5.75  
Pumpkin Pie with Whipped Cream | \$5.75  
Classic S'mores Bar | 8.00 Yummy gooey goodness!!! Graham Crackers, Milk Chocolate, & Marshmallows. Includes Roasting Station, Skewers & Wet Wipes  
Gourmet S'mores Bar | 10.25 Graham Crackers, Milk Chocolate, Marshmallows, Peanut Butter Cups, Toasted Coconut, Peppermint Patties, & Caramel Squares. Includes Roasting Station, Skewers & Wet Wipes



# Sips

- Assorted Sodas & Sparkling Waters | \$3.75  
Champagne | \$7.00 Sparkling Cider | \$4.00  
Citrus Not-So-Sweet Punch | \$3.25  
Cranberry Not-So-Sweet Punch | \$3.25  
Lemonade | \$4.75  
Strawberry Lemonade with Strawberry & Mint Garnish | \$5.75  
Orange Juice | \$3.75  
Sweet Iced Tea with Lemons | \$3.50  
Unsweetened Iced Tea with Lemons and Assorted Sugars on the Side | \$3.50  
Italian Soda Station | \$5.25 Assorted Flavors  
Hot Cocoa | \$3.25  
Hot Cocoa Bar | \$4.75 Served with Whipped Cream, Peppermint Chips, & Mini Marshmallows  
Hot Mulled Cider | \$4.25  
Occasions Signature Blend Coffee Service with Cream, Sugars, Tea, Cider & Hot Chocolate Packets | \$5.50

- Bottled Waters | \$2.00  
Lemon & Regular Ice Water | \$1.80  
Citrus Infused Ice Water | \$3.75  
Cranberry-Mint Ice Water | \$4.00  
Cucumber Infused Ice Water | \$3.75



# *Kids Buffet*

Tastes for Tiny Tummies



Available for a Minimum of 10 Children

Tin Can Chicken Tenders (3) | \$5.25 Chicken tenders served in a little tin can with ranch & ketchup on the side

Mac & Cheese | \$5.70

Side of Carrot Sticks with Ranch Dip | \$1.90

Tim's Cascade Potato Chip Bag | \$1.60

Watermelon Wedges | \$2.70 *Seasonal March - October*

Country Kids Garlic Butter Biscuit | \$1.60

Corn Cobette (2) | \$2.75



## *Beverages*

Capri Sun | \$2.00

Assorted Juice Boxes | \$3.00

## *Treats*

Cookies or Donuts Served with Milk | \$5.75

## *Kids Pricing on Regular Menus*

*Newborn—3 Years Old: Free*

*4 Years Old—6 Years Old: 50% Off*

*7 Years Old & Up: Full Price*