

# OCCASIONS CATERING

## Evening Menu



Olympia, WA | 360.943.9494 | [www.Occasions-Catering.com](http://www.Occasions-Catering.com)

# Cold Hors D'Oeuvres

**Gourmet Cheese Platter I \$6.50 (V)** Pistachio dusted goat cheese, brie, smoked gouda, assorted cubed cheese, red grapes 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)** 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 I \$4.50** Salami, tomatoes, olives and 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, and 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**  
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Key: DF - Dairy Free, GF - Gluten Free, V- Vegetarian, VG-Vegan

# Hot Hors D'oeuvres

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

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

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

**Maple Glazed Bacon Wrapped Dates I \$5.50 (DF, GF)**

**Cocktail Meatballs I \$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 I \$4.75 (GF, V)**

**Stuffed Mushrooms I \$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 I \$3.75 (DF, GF)** Italian sausage, bratwurst and andouille served bite-sized with whole grain honey mustard

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

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

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

**Herbed Beef Tenderloin I \$10.75 (GF)** Carved at a station on site; roasted beef tenderloin served with horse-radish 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,  
Creama, 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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## 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  
*(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 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)

Bruschetta Served on a Crostini

Antipasto Dip

Salami, tomatoes, olives and mozzarella 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  
*(Minimum Guest Count of 50)*

Chicken Florentine

### Accompaniments (Choose Two)

Bourbon Glazed Root Vegetables with Gnocchi

Penne 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

Stuffed Pepper

Stuffed Portobello Mushroom

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## Dinner in the Northwest

### 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

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 Balsamic, Poppy Seed Vinaigrette Blend

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

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

Grilled Flank Steak with Chimichurri or Red Wine Demi-Glace

Northwoods Seasoned Grilled Salmon

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 on Site 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 Topper

Five Grain Rice with Wild Mushroom and Roasted Vegetables

Honey Roasted Multi-Color Carrots with Cream Sauce

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*



# 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	Iced Tea With Lemons   3.50
Assorted Sodas & Bottled Water   2.25	Unsweetened Iced Tea with Lemons and
Champagne   6.00	Assorted Sugars on the Side   3.50
Citrus Infused Ice Water   2.75	Italian Soda Station   Assorted Flavors   5.25
Citrus Not-So-Sweet Punch   3.25	Lemon & Regular Ice Water   0.80
Cranberry-Mint Ice Water   3.00	Lemonade   3.75
Cranberry Not-So-Sweet Punch   3.25	Occasions Signature Blend Coffee Service with Cream,
Cucumber Infused Ice Water   2.75	Sugars, Tea, Cider & Hot Chocolate Packets   4.50
Hot Chocolate   3.25	Orange Juice   2.25
Hot Chocolate Bar   4.75	Sparkling Cider   3.00
Hot Mulled Cider   4.25	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 | 2.95**

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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