

Occasions Catering



“Excellence In Hospitality”

We thank you for considering Occasions Catering for your Celebration. We are here to make your event extraordinary. For fantastic food and fabulous service, you have come to the right place.

We have attached a few pre-selected menus for you to review. If you prefer, let's put together a customized menu specifically designed for your event. Our staff is here to assist you with all of your party planning needs ~ from florals to rentals, from music to event locations; Occasions Catering professionals are here for you.

Sincerely,

Occasions Catering Staff

*“Excellence In Hospitality”
704-333-1060*

“Sizzling Sensations”

*Harvest Grilled Vegetables with Chef's Ranch Dip
(Fresh Cut Carrots, Red Onions, Red & Green Peppers, Asparagus, & Cherry Tomatoes)*

Lemon Basil Cheese Ball Served with Crackers and Apple Wedges

Warm Spinach and Artichoke Dip Served with Crusty Loaf Bread

Fresh Shrimp Cocktail with Spicy Dipping Sauce

Succulent Beef Tenderloin Served with Proper Condiments

Tomato and Basil Bruschetta

Hearty Chicken and Veggie Bowtie Pasta

Chocolate Fondue Served with Pound Cake and Cheesecake Squares

25.65 Per Guest

****Includes China Cocktail Plate and Silver Fork***

“A Magical Moment”

*An Array of Domestic and Imported Cheeses and Gourmet Crackers
Served with Sugar Dipped Berries*

Seasonal Grilled Vegetables Served with Bite-Size Focaccia Bread

Maryland Crab Dip Served with Oven Fresh Jumbo Croutons

Cheese Tortellini Alfredo Topped with Fresh Chives and Romano Cheese

*Smoked Salmon Display with Whipped Chive Cream Cheese and
Pumpernickel Bread Bites*

Our Famous Chocolate Covered Strawberries

19.55 Per Guest

****Includes China Cocktail Plate and Silver Fork***

“Star Light Special”

*A Beautiful Fruit Display Accompanied By
An Array of Domestic Cheeses and Gourmet Crackers*

*Farmer’s Market Vegetable Crudités Sided with Chef’s House Dip
(Fresh Cut Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)*

Chilly Shrimp Cocktail Served with Spicy Cocktail Sauce

*Pimento Cheese and Spinach Dip Duo in a Homemade Bread Bowl
with Gourmet Crackers*

Rubbed Pork Loin Display with Horseradish Cream Sauce and Mini Rolls

Mini Chicken Cordon Blue

Assorted Homemade Bite-Size Desserts

18.25 Per Guest

****Includes China Cocktail Plate and Silver Fork***

“An Enchanting Affair”

*Domestic and Imported Cheese and Cracker Display Sided
with Fresh Grapes and Berries*

Thai Chicken and Cashew Spring Roll

*A Homemade Bread Bowl Filled with Tasty Spinach and Scallion Dip
Served with Toast Points*

Mini Turkey Sandwiches with Cranberry Chutney

“OR”

Teriyaki Glazed Meatballs

Baker’s Choice Cookie Display

13.05 Per Guest

****Includes China Cocktail Plate and Silver Fork***

The Following Two Pages Are Perfect Add-Ons or Use To Create Your Own Menu

Traditional Displays

Harvest Vegetable Display: *A Beautiful Display of Fresh Cut Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers Served with Your Choice of Our Housemade Dips* **2.95 Per Guest**

Festive Fruit and Cheese Display: *Double Cream Brie, Smoked Gouda, Sharp Cheddar, Fresh Sliced Fruits, Grapes and Berries Accompanied by a Basket of Gourmet Crackers* **3.45 Per Guest**

Very Vegetable Antipasto: *A Tuscan Display of Grilled Vegetables, Artichoke Hearts, Olives, and Fresh Focaccia Bread* **3.55 Per Guest**

The Carving Board

Our Chef Will Carve Your Selection For 25.00/hour.

The Fancy Pasta Station: *Your Choice of Penne or Bowtie Pasta. This Wonderful Dish is Topped with our Chef's Homemade Primavera Sauce or Alfredo Sauce ~ You Decide! Served with a French Loaf* **4.25 Per Guest**

Smoked Turkey Breast Display: *Herb Roasted Turkey Sliced and Served with Spicy Mustard, Dill Mayonnaise, and Cranberry Relish Accompanied by a Basket of Mini Rolls* **4.25 Per Guest**

Smokehouse Ham Display: *Smoked Sliced Honey Baked Ham Served with Country Mustard and Fluffy Angel Biscuits* **4.05 Per Guest**

Peppered Tenderloin of Beef: *A Whole Filet Roasted to Perfection, Thinly Sliced and Served Horseradish Cream Sauce and Mini Rolls* **market price**

Steamship Round of Beef: *Roasted to Perfection and Served with a Creamy Horseradish Sauce and Mini Cocktail Rolls (Based on 125+ guests)* **6.95 Per Guest**

Roasted Pork Loin: *Full of Flavor and Served with Horseradish Cream Sauce, Jamaican Relish and Cocktail Rolls* **4.95 Per Guest**

Occasions Catering and Event Planning
A La Carte Cocktail Items

(Priced per guest. Estimate 2 servings per portion.)

<i>Spinach Dip served with Toasted Chips</i>	1.85
<i>Hot Crab Dip served with Toasted Baguette</i>	3.00
<i>Assorted Canapés</i>	3.75
<i>Hot Artichoke and Red Pepper Dip with Toast Points</i>	2.50
<i>Black Bean Dip and Bell Pepper with Tortillas</i>	2.65
<i>Teriyaki Chicken Brochettes</i>	2.95
<i>Spinach Stuffed Mushrooms</i>	3.05
<i>Sausage Stuffed Mushrooms</i>	3.05
<i>Chocolate Dipped Strawberries</i>	2.95
<i>Fresh Fruit and Pound Cake Kabobs</i>	3.25
<i>Our Famous Glazed Meatballs</i>	1.95
<i>Rosemary Chicken Skewers</i>	3.10
<i>Homemade Spanakopita</i>	3.05
<i>Assorted Mini Quiche</i>	2.35
<i>Country Sausage and Cheddar Balls</i>	2.00
<i>Marinated Beef Skewers with Spicy Horseradish</i>	3.50
<i>Buttermilk Ham Biscuits</i>	2.00
<i>Wild Mushroom Crostini</i>	2.95
<i>Tomato and Basil Bruschetta</i>	2.75
<i>Assorted Gourmet Finger Sandwiches</i>	2.75
<i>Spicy Cheese Wafers</i>	1.99
<i>Assorted Quesadillas</i>	3.05
<i>Southwest Spring Rolls</i>	3.05
<i>Mini Beef Wellingtons</i>	market
<i>Crab Rangoon</i>	market
<i>Smoked Salmon Rolls with Whipped Cream Cheese</i>	market
<i>Jumbo Scallops Wrapped in Bacon</i>	market
<i>Mini Crab Cakes with Homemade Remoulade</i>	market
<i>Cold Shrimp with Spicy Cocktail Sauce</i>	market