



"Excellence in Hospitality"

OCCASIONS CATERING
AND EVENT PLANNING INC.

When planning your next corporate breakfast or luncheon call Occasions Catering and Event Planning. We guarantee excellent service, delicious and unique menu selections and the most creative displays. And because catering is all we do, we are experts at it. We also offer an extensive menu of exquisite appetizers perfect for cocktail receptions or gala events. Contact us today to make your next event truly memorable.

*Offering you three convenient ways
to send us your order.
phone 704-555-1060 fax 704-592-9908*
email info@occasionscater.com **

**Please be sure you receive a confirmation.*

ABOUT OUR SERVICES

We request a notice of 24 hours for all corporate catering. Exceptions can be made based on availability.

All catering deliveries are subject to a service fee and sales tax.

All catering includes chaffing dishes and cateringware, disposable plateware, cupware, napkins and eatery. A food table and food table linen will be provided if necessary.

Deliveries require a minimum food and beverage order. Please refer to price sheet.

We would be happy to provide china, silver and glassware for your upscale events.

We accept all major credit cards. Corporate direct billing is available upon request.

All cancellations within 24 hours will be billed 60% of the total food and beverage.

Occasions Catering loves to hear your feedback and comments, please let us know how we can serve you better.

We thank you for your continued loyalty.

RISE AND SHINE BREAKFAST

Start your morning off right with a healthy selection from Occasions Catering.

BAKER'S CHOICE

An assortment of homemade muffins, breakfast breads and coffeecakes served with butter and jam.

EUROPEAN GOURMET

An assortment of homemade muffins, breakfast breads and coffeecakes served with butter and jam, PLUS a beautiful fresh fruit display.

HEARTY, HOT BREAKFAST

When your meeting calls for just a little more: southwestern egg and cheese casserole, fluffy biscuits, breakfast grits or homefries.

A LA CARTE BREAKFAST ITEMS

- Gourmet coffee bar (regular and decaf served with specialty creamers)
- Chilled assorted juices
- Seasonal fresh fruit display
- Individual yogurt

Ask about our omelet stations or additional hot breakfast buffets.

CREATE YOUR OWN BREAKFAST BUFFET (MAY REQUIRE A 72 HOUR LEAD TIME)

Choose one: Texas french toast, Scrambled eggs and cheese, Southwestern breakfast burritos, Fluffy pancakes

Choose one: Bacon, Turkey bacon, Sausage

Choose one: Grits, Homefries, Cheddar chive biscuits

(Proper condiments included)

SANDWICH AND SALAD BOARD

Our sandwiches and salads are made with specialty breads, fresh meats and cheeses and farmer's market vegetables. All condiments are served on the side.

DELUXE BOXED LUNCHES

An assortment of smoked turkey and swiss, classic ham and cheddar, roast beef and provolone, California chicken salad and veggie tortilla wraps. Served with potato, pasta or fruit salad and dessert of the day.

PRIMO BOXED LUNCHES

An assortment of smoked turkey and dill harvati cheese, country ham and sharp cheddar, dill tuna salad, cajun roast beef and provolone, California chicken salad and veggie tortilla wraps. Served with potato, pasta or fruit salad and dessert of the day.

IT'S A SANDWICH BUFFET

Your choice of the deluxe or primo sandwiches (cut in half), a bowl of potato or pasta salad, and a dessert display. All served buffet style.

MAKE YOUR OWN SANDWICH

We creatively display smoked turkey, classic ham, roast beef and an assortment of cheeses for you to build your own sandwich. This comes complete with a fresh bread basket, relish tray, a bowl of potato or pasta salad and chips.

SOMETHING FOR EVERYONE SALAD BUFFET

Large bowls of fresh fruit salad, tossed garden salad with dressings, grilled chicken breast, poppyseed egg salad and a dessert display. Served with an assortment of mini rolls. Everyone will love this one.

BOARD ROOM BOXED SALADS

Choice of: Chef, Grilled chicken or Garden salad with choice of ranch or balsamic dressing.

CHEF'S SOUP, SANDWICH AND SALAD BAR

Chef's Soup of the day, deluxe or primo sandwiches (cut in half), field green salad medley, crackers and dessert of the day.

We would be happy to "upscale" your dessert or provide specialty cakes.

HOMESTYLE HOT ENTREE BUFFETS

The casseroles and deep dishes include tossed salad, fresh rolls, butter and homemade bars and cookies. The deluxe and primo entrees include tossed salad, choice of two sides, fresh rolls, butter and homemade cookies and bars (upgrade to chocolate or carrot cake).

CAROLINA CASSEROLES AND DEEP DISHES

- Triple Cheese Baked Ziti
- Traditional Layered Lasagna
- Penne Ala Vodka
- Creamy Pasta Primavera with Seasoned Chicken Strips
- Italian Cheese Ravioli topped with Marinara Sauce
- Herb Cheese Tortellini Alfredo
- Beefy Beef Stroganoff
- Piping Hot Chicken Pot Pie
- Ole Fashioned Chicken and Broccoli Casserole
- Chicken, Tomato and Basil Risotto
- Tasty Turkey Tetrazzini
- Vegetarian Alfredo Lasagna
- Italian Stuffed Shells
- Fettucini Alfredo (add shrimp or chicken)

DELUXE ENTREES

- Lemon Grilled Chicken
- Herb Baked Chicken with Jamaican Relish
- Southern Fried Chicken
- Mama's Meatloaf
- Smothered Chicken Cajun Style
- Pork Pulled BBQ
- Grilled Chicken Cordon Blue
- Lean Beef Tips with Vegetable Julienne
- Juicy Pot Roast
- Parmesan Crusted Chicken Breast
- Molasses BBQ Chicken
- Bone-In Herb Baked Chicken
- Sweet Glazed Ham
- Roasted Turkey Breast
- Seasoned Crusted Tilapia
- Chicken Piccata with Caper Sauce

PRIMO ENTREES

- Spring Vegetable Stuffed Chicken Breast
- Pork Tenderloin with Spicy Chutney
- Almond Crusted Chicken Breast
- Juicy Roast Beef with Brown Gravy
- Pecan Crusted Chicken Breast
- Seared Salmon with a Dill Butter Sauce

SIDES FOR LUNCH ENTREES

- Hot Roasted New Potatoes
- Garlic Mashed Potatoes
- Whipped Sweet Potatoes
- Homestyle Macaroni & Cheese
- Green Beans Almondine
- Molasses Baked Beans
- Open Market Veggies
- Rice Pilaf
- Country Glazed Carrots
- Fresh Fruit Salad
- Pasta Primavera
- Wild Rice Medley
- Creamy Coleslaw
- Fresh Pasta Salad
- Red Skinned Potato Salad
- Broccoli and Cheese Caserole
- Green Bean Casserole
- Traditional Stuffing
- Sauteed Asparagus

ALREADY CREATED HOT BUFFETS (MAY REQUIRE A 72 HOUR LEAD TIME)

Baked Potato Bar: Jumbo baked potatoes, toppings to include: sourcream, chives, bacon bits and cheddar cheese. Served with tossed salad and dressings, molasses baked beans and dessert.

Fajita Bar: Chicken or beef strips, sautéed peppers and onions, salsa and sourcream. Served with Mexican rice and beans and tortilla chips.

Grilled Chicken Sandwich or Hamburger Bar: Grilled chicken breast OR hamburgers and sandwich buns. Toppings to include: chipotle mayo, BBQ sauce, and a relish tray. Served with coleslaw, potato chips, fresh fruit salad and dessert.

SNACKS AND SIPS

We will deliver snacks to your conference table anytime of the day.

- Individual Pretzels, Chips or Popcorn
- Assorted Candy Bars (mini or large)
- Creative Cookie Basket
- Brownie Platter
- Delicious Dessert Assortment
- Fresh Fruit Kabobs
- Granola Bars
- Sodas
- Bottled Water
- Assorted Juices
- Gourmet Coffee Bar
- Hot Tea
- Iced Tea (sweet or unsweet)
- Lemonade

Please ask about our theme party menus and picnic menus.