

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

***Experience Excellence
704-333-1060***

“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

14.10 Per Guest

***Includes Disposable Cocktail Plate and 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 OR Spinach Dip 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

19.22 Per Guest
***Includes Disposable Cocktail Plate and Fork**

“A New York Minute”

An Array of Domestic and Imported Cheeses and Gourmet Crackers

*Homemade Caramelized French Onion Dip with Toasted Sweet Potato
Chips*

Fried Button Mushrooms with Honey Mustard

Cheeseburger Sliders with Fancy Ketchup

*Tomato, Mozzarella & Tortellini Skewers Drizzled with Balsamic
Vinaigrette*

Our Famous New York Cheesecake Squares

21.10 Per Guest

***Includes Disposable Cocktail Plate and Fork**

“Sizzling Sensations”

Grilled Caribbean Jerk Vegetable Kabobs

Lemon Basil Cheese Ball Served with Crackers and Apple Wedges

Warm Spinach and Artichoke Dip Served with Crusty Loaf Bread

Jumbo Shrimp Wrapped in Snowpea

Succulent Beef Loin Served with Proper Condiments and Rolls

Fresh Tomato and Basil Bruschetta

Hearty Chicken and Veggie Bowtie Pasta

Chocolate Fondue Served with Pound Cake and Cheesecake Squares

28.88 Per Guest

****Includes Disposable Cocktail Plate and 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 Fresh Ranch Dressing*
2.95 Per Guest

Festive Fruit and Cheese Display: *Fresh Fruit and Berries with Domestic and Imported Cheeses, Homemade Cracker Bread and Herb Flavored Breadsticks.* **3.10 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

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

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

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

Roasted Pork Loin: *Full of Flavor and Served with Horseradish Cream Sauce, Jamaican Relish and Cocktail Rolls*
4.65 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 Toast Points</i>	2.98
<i>Hot Crab Dip served with Toasted Baguette</i>	4.35
<i>Assorted Canapés</i>	4.75
<i>Hot Artichoke and Red Pepper Dip with Toast Points</i>	4.05
<i>Black Bean Dip and Bell Pepper with Tortillas</i>	3.65
<i>Teriyaki Chicken Brochettes</i>	4.65
<i>Spinach Stuffed Mushrooms</i>	4.55
<i>Sausage Stuffed Mushrooms</i>	4.55
<i>Chocolate Dipped Strawberries</i>	4.05
<i>Fresh Fruit and Pound Cake Kabobs</i>	4.25
<i>Our Famous Glazed Meatballs</i>	3.05
<i>Rosemary Chicken Skewers</i>	4.45
<i>Homemade Spanakopita</i>	4.55
<i>Assorted Mini Quiche</i>	3.50
<i>Country Sausage and Cheddar Balls</i>	3.05
<i>Marinated Beef Skewers with Spicy Horseradish</i>	5.85
<i>Buttermilk Ham Biscuits</i>	3.10
<i>Wild Mushroom Crostini</i>	4.25
<i>Tomato and Basil Bruschetta</i>	4.25
<i>Assorted Gourmet Finger Sandwiches</i>	4.45
<i>Spicy Cheese Wafers</i>	2.99
<i>Assorted Quesadillas</i>	4.88
<i>Southwest Spring Rolls</i>	4.88
<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