

“Experience Excellence”

All Menus Include:

- ***A Beautiful Buttercream Wedding Cake with Your Choice of Filling (With Minimum Food Order of 4000.00 and a Listed Menu Package. Not Applicable with Custom Menus)***
- ***Clear Plastic Disposables for Food (And Cake if Cake is Provided by Occasions)***
(China Prices Are Available Upon Request)
- ***Food Tables ~ If Not Provided By Site***
- ***Linens to Floor for Buffet Tables***
- ***Cake Cutting and Serving (Even if Cake is Not Provided by Occasions)***

To Secure Our Services:

- ***850.00 To Secure The Date***
- ***50% Due 45 Days Prior to Wedding***
- ***All Prices Are Based on Payment By Cash or Check***
(A 3% Service Charge Will Apply When Paying By Credit Card)

About Our Services:

- ***Professional Bartenders/Servers ~ 175.00 Each for a 4-Hour Event***
- ***Onsite Chef/Carver Fee ~ 125.00***
- ***All Events are Subject to a 13% Service/Event Planner Charge and/or A Per Hour Server Fee Based on the Individual Wedding***
- ***Linens, Tables, Chairs, and Tent Rentals Available ~ Prices Vary Accordingly***

****Please keep in mind all weddings are different degrees of difficulty and service charges will range accordingly.***

Our Mission

Doing whatever it takes to serve our customers the freshest products with the friendliest service.

To create a work environment that values team strategies, principles, and loyalty.

~ Basic Dinner Buffet ~

Choice of One Display:

Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers, Displayed with Our Chef's Homemade Dip

Or

*An Elegant Cheese Display with a Garnish of Grapes and Berries
Served with a Gourmet Cracker Basket*

Choice of One Salad:

Mixed Greens with Tomatoes, Cucumbers, Carrots, Croutons and Assorted Dressings

Or

Classic Caesar Salad with Parmesan Cheese and Homemade Croutons

Choice of One Entrée:

Chicken Picatta in White Wine Reduction

Herb Chicken Breast with Jamaican Relish

Blackened Chicken with Red Pepper Cream Sauce

Traditional Chicken Cordon Bleu

Sliced Rib Roast with Julienne Onion and Mushroom Sauce

Country Pot Roast

Traditional Layered Lasagna

Three Cheese Baked Ziti

Choice of Two Sides:

Herb Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes Au Gratin

Chef's Penne Pasta Marinara

Pasta Primavera with Alfredo Sauce

Rice Pilaf

Green Beans Almondine

Fresh Seasonal Veggie Medley

Honey Glazed Carrots

Stir Fry Vegetables

Garden Broccoli and Cheese Casserole

Sautéed Asparagus

Fresh Zucchini and Squash Medley

Basket of Dinner Rolls

14.10 Per Guest

(Minimum of 30 Guests)

(Menu Can Be Priced with China, If Needed)

Occasions Catering ~Experience Excellence.

www.occasionscater.com

704-333-1060

~ **Deluxe Dinner Buffet** ~

Choice of One Display:

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,
Cherry Tomatoes, & Cucumbers, Displayed with Our Chef's Homemade Dip*

Or

*An Elegant Cheese Display with a Garnish of Grapes and Berries
Served with a Gourmet Cracker Basket*

Choice of One Salad:

*Mixed Greens with Tomatoes, Cucumbers, Carrots, Croutons and
Assorted Dressings*

Or

Classic Caesar Salad with Parmesan Cheese and Homemade Croutons

Choice of Two Entrées:

Chicken Picatta in a Light Wine Sauce

Succulent Herb Baked Chicken with Jamaican Relish

Blackened Chicken with Red Pepper Cream Sauce

Sliced Rib Roast with Julienne Onion and Mushroom Sauce

Country Pot Roast

Almond Crusted Chicken Breast with Honey Butter

Rubbed Pork Tenderloin with Mango Chutney

Seared Salmon Filets (add ~ market price per guest)

Juicy Beef Tenderloin (add ~ market price per guest)

Choice of Two Sides:

Herb Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes Au Gratin

Chef's Penne Pasta Marinara

Pasta Primavera with Alfredo Sauce

Rice Pilaf

Green Beans Almondine

Fresh Seasonal Veggie Medley

Honey Glazed Carrots

Stir Fry Vegetables

Garden Broccoli and Cheese Casserole

Sautéed Asparagus

Fresh Zucchini and Squash Medley

Basket of Dinner Rolls

18.20 Per Guest

(Menu Can Be Priced With China, If Needed)

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~ Our Bakery's Wedding Cake Options ~

Wedding Cake is Free with a Minimum Food Order of 4000.00 and a Listed Menu Package

Elaborate Cakes ~ Pricing Upgrade Upon Request

Add Fresh Flowers To Cake ~ 0.35 per Guest

Wedding Cakes Begin at 3.50 per Slice for Food Order Under 4000.00

Elaborate Cakes ~ Pricing Upgrade Upon Request

Add Fresh Flowers To Cake ~ 0.35 per Guest

Groom's Cakes Begin at 2.75 per Slice

Supplemental Sheet Cakes ~ 2.20 per Slice

Chocolate Covered Strawberries ~ 2.25 per Guest (Butler Passed or Placed on Cake Table)

Flavors

French Vanilla, Dark or Milk Chocolate, Marble, Almond, Lemon, Strawberry, Cherry, Orange, Carrot (Nuts ~ Add 0.35 per Slice)

Fillings (Add 0.35 per Slice)

Chocolate, White Chocolate, Vanilla, Butterscotch Mousse, Lemon, Orange, Strawberry, Raspberry, Blueberry, Cherry, Peach, Cheesecake

Frosting

Buttercream (Vanilla, Chocolate, or Almond)

Lemon, Orange, Cherry, Strawberry

Cream Cheese (Add 0.25 per Slice)

We can duplicate any cake. Let us design the cake of your dreams.

Florals, Music, Linens, and Additional Rentals

We can coordinate every detail of your lovely wedding. Please set up a meeting with our event planners to discuss tents, tables, beautiful linens, florals, and music!

~Occasions Catering Beverage Service~

House Wine and Beer, Soft Drinks and Bottled Water

13.88 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

Premium Wine and Beer, Soft Drinks and Bottled Water

15.98 Per Guest (Based on Four Hours of Service)

Add 1.45 per Guest for Imported Beers

Champagne Toast (Includes Fluted Glassware) ~ 4.05 per Guest

Bar Glassware (Based on Four Hours of Service)

Package one: All purpose Goblets and Wine Glasses ~ 3.00 per Guest

Package two: All purpose Goblets, Wine Glasses, and Champagne flutes~ 3.85 per Guest

Package three: All purpose Goblets, Wine Glasses, Champagne Flutes and Rocks glasses~ 4.05 per Guest

Package four: All purpose Goblets, Wine Glasses, Champagne Flutes, Rocks Glasses and Martini glasses~ 5.10 per Guest

Non-Alcoholic Beverages

Wedding Punch ~ 6.50 per Gallon (Served in an Ice Carved Punch Bowl ~ 250.00)

Canned Sodas and Bottled Water (Includes Ice and disposable cups) ~ 1.25 Per Guest

Raspberry Iced Tea or Lemonade ~ 6.65 per Gallon

Hot Beverage Service

Gourmet ~ 2.25 per Guest

Delicious Roasted Regular and Decaf Coffee and Hot Water Served in Silver Samovars Accompanied by Cream, Sugar Cubes, Assorted Herbal Teas, and Hot Chocolate Powder

Deluxe ~ 1.25 per Guest

House Roasted Regular and Decaf Coffee Served with Cream, Sugar, Equal, and Sweet and Low

Add Irish coffee Mugs and Spoons ~ 1.75 per Guest

Ice Service ~ 1.25 per Guest

We would be happy to provide ice and tubs for those guests not using our beer and wine service.