

RISE AND SHINE BREAKFAST

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

European Gourmet

An assortment of homemade muffins, breakfast breads, and coffee cakes served with butter and jelly, PLUS a beautiful fresh fruit display. Priced per platter.

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| Small (serves 15-20 guests) | 134.50 |
| Medium (serves 20-25 guests) | 166.76 |
| Large (serves 25-30 guests) | 206.50 |
| Over 30 guests | 6.98 per guest |

Create Your Own Breakfast Buffet11.25 per guest

Proper condiments are included.

Choose one: Scrambled eggs and cheese, Texas French toast, Southwestern breakfast burritos, Southwestern egg frittatas, or Breakfast Quiche. *(Add 2.95 for two options)*

Choose one: Bacon or Sausage, Turkey bacon or Turkey Sausage -*Add 1.65 per guest (Add 2.10 per guest for two meats)*

Choose one: Grits, Homefries, Fluffy biscuits *(Add 1.85 per guest for two starches)*

Breakfast Biscuitspriced per box

Sausage biscuits **(2.75)**, Egg & Cheese biscuits **(2.50)**, Fried Chicken biscuits **(3.00)**, Sausage, Egg, & Cheese biscuits **(3.00)**, or Bacon, Egg, & Cheese biscuits **(3.00)**

Bagels with Schmear3.75 per guest

Assorted bagels with plain and strawberry cream cheese

A La Carte Breakfast Items

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| - Gourmet Coffee Bar | 1.88 per cup |
| (Regular and Decaf Kona with sugar and assorted creamers) | |
| -Chilled Assorted Juices | 1.95 each |
| -Gallon Orange Juice..... | 9.88 per gallon |
| -Gallon Apple Juice..... | 9.88 per gallon |
| -Seasonal Fresh Fruit Display | 2.75 per guest |
| -Individual Yogurt Parfaits (minimum 12) | 3.50 each |

SANDWICH AND SALAD BOARD

Made with specialty breads, fresh meats and cheeses and farmer's market vegetables. All condiments and spreads are served on the side.

Deluxe Boxed Lunch11.10 per guest

An assortment of 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.

Primo Boxed Lunch11.45 per guest

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

Budget Boxed Lunch 9.25 per box

Our delicious deluxe sandwiches served with a bag of chips and a cookie.

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. Served buffet style.

See deluxe or primo boxed lunch pricing.

Add a tossed salad for 2.50 per person

Specialty Sandwich Buffet.....11.55 per guest

An assortment of our homemade poppyseed egg salad, pimento cheese, California chicken salad sandwiches and veggie tortilla wraps (cut in half). Served with fresh fruit salad and dessert.

Add a tossed salad for 2.50 per person

Make Your Own Sandwich12.15 per guest

We creatively display turkey, classic ham, roast beef, and an assortment of cheeses for building your own sandwich. Includes a fresh bread basket, relish tray, a bowl of potato or pasta salad and chips. *(Add Chicken or Tuna Salad for 2.65 per guest. Add a dessert display for 2.50 per guest.)*

Something for Everyone Salad Buffet12.15 per guest

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.

Board Room Boxed Saladpriced per box

Choice of: Classic Garden **(9.50)**, Grilled Chicken Garden or Grilled Chicken Caesar **(11.25)**, Chef Salad or Grilled Chicken Cobb **(12.50)** All served with ranch and balsamic vinaigrette. *(Add a fresh fruit cup for \$2.50 each. Add a wrapped dessert for \$2.00 per box)*

Chef's Soup, Sandwich and Salad Bar11.25 per guest

Chef's soup of the day, 1/2 deluxe sandwich, garden salad with dressings, crackers and dessert of the day.

HOMESTYLE HOT ENTRÉE BUFFETS

Carolina Casseroles and Deep Dishes.....11.50 per guest

Casseroles and deep dishes include tossed salad, fresh rolls, butter and a dessert display. **(Minimum 10 people)**

**Salad upgrade: Caesar salad, Spinach salad, or Greek salad add 1.88 per guest*

Triple Cheese Baked Ziti
Traditional Layered Lasagna
Penne Ala Vodka with Pancetta
Creamy Pasta Primavera with Seasoned Chicken Strips
Piping Hot Chicken Pot Pie
Vegetarian Alfredo Lasagna
Chicken, Rice and Broccoli Casserole

Deluxe and Primo Buffets

Deluxe and primo entrees include choice of two sides, tossed salad, fresh rolls, butter and a dessert display.

**Salad upgrade: Caesar Salad, Spinach Salad or Greek Salad add 1.88 per guest*

*For a two meat buffet- add 4.00 per guest for
Deluxe Entrees and 4.50 per guest for Primo
Entrees. For additional side items- add 2.50 per
guest per side.*

Deluxe Entrées12.15 per guest

Lemon Grilled Chicken Breast
Herb Roasted Chicken Breast with Tomato & Kalamata Olive Sauce
Southern Fried Chicken
Parmesan Crusted Chicken Breast
Chicken Parmesan with Marinara Sauce and Fresh Mozzarella
Bourbon BBQ Chicken (Bone-In or Breast) *(requires 48-hours notice)*
Bone-In Herb Baked Chicken
Mama's Homemade Meatloaf
Pulled Pork BBQ
Sweet Glazed Ham
Roasted Turkey Breast with Cranberry Gravy

Primo Entrées13.98 per guest

Creamy Chicken Marsala
Lean Beef Tips with Diced Zucchini and
Squash Juicy Pot Roast with Au Jus
Almond Crusted Chicken Breast with Dijonnaise Cream
Sauce Blackened Chicken with Red Pepper Cream Sauce
Lemon Butter Chicken Francaise
Pork Loin with Seasonal Chutney
Juicy Roast Beef with Brown Gravy
Chicken Piccata with Caper Sauce
Seared Salmon with a Dill Butter Sauce *(Add 1.50 per guest)*

Sides for Deluxe and Primo Lunch Entrées

Herb Roasted Potatoes
Garlic Mashed Potatoes
Homestyle Macaroni & Cheese
Green Beans Almondine
BBQ Baked Beans (Vegetarian by Request)
Open Market Veggies
Rice Pilaf
Country Glazed Carrots
Fresh Fruit Salad
Pasta Primavera
Broccoli & Carrots
Wild Rice Medley
Creamy Coleslaw
Fresh Pasta Salad
Red Skinned Potato Salad
Broccoli & Cheese Casserole
Green Bean Casserole
Sautéed Asparagus (market price)
Creamy Coleslaw

ALREADY CREATED HOT BUFFETS

May require a 48 hour lead time. Minimum of 20 guests.

Baked Potato Bar 13.45 per guest

Jumbo baked potatoes, toppings to include: shredded BBQ chicken, sour cream, chives, bacon bits, butter, and cheddar cheese. Served with tossed salad and a dessert tray. *Add a fruit display for 2.50 per guest.*

Fajita Bar13.60 per guest

Chicken OR beef strips, sautéed peppers and onions, shredded cheese, salsa, sour cream, and black beans. Served with flour tortillas, Mexican rice, and a dessert display. *Add guacamole for 2.75 per guest. (Chicken AND Beef 4.25 per guest)*

Taco Bar13.45 per guest

Chicken OR ground beef, lettuce, tomatoes, onions, sour cream, salsa and shredded cheese. Served with hard and soft taco shells, Mexican rice, tortilla chips and a dessert display. *Add guacamole for 2.75 per guest. (Chicken AND Beef 4.25 per guest)*

Chicken Enchiladas.....13.15 per guest

Chicken Enchiladas filled with chicken and cheese and topped with our homemade salsa. Served with Mexican rice, black beans, sour cream, salsa, and a dessert display. *Add guacamole for 2.75 per guest.*

Chicken Sandwich or Hamburger Bar..... 13.55 per guest

Grilled chicken breasts OR hamburgers and sandwich buns. Toppings include: mayonnaise, mustard, ketchup, BBQ sauce, and a relish tray. Served with potato or pasta salad, potato chips, and a dessert tray.

***** Please review our Gluten Free Menu for Gluten Free and Vegetarian meal options.*****

SNACKS AND SIPS

We will deliver snacks right to your conference table.

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| Individual Pretzels, Chips, or Popcorn | 2.65 per guest |
| Delicious Dessert Assortment..... | 2.85 per guest |
| Fresh Fruit Kabobs | 3.05 per guest |
| Granola Bars | 2.60 per guest |
| Creative Cookie Basket | 2.50 per guest |
| Brownie Platter..... | 2.50 per guest |
| Canned Sodas | 1.65 per guest |
| Bottled Water..... | 1.65 per guest |
| Assorted Juices | 1.95 per guest |
| Gourmet Kona Coffee (Regular or Decaf) | 1.88 per cup |
| Hot Tea | 1.65 per guest |
| Iced Tea (Sweet or Unsweet) | 8.50 per gallon |
| Lemonade..... | 8.75 per gallon |
| Spring Water | 3.75 per gallon |
| Gallon Orange Juice | 9.88 per gallon |

SPECIALTY SIPS ~ MADE IN HOUSE

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|---|------------------------|
| Fresh-Brewed Tea (Sweet or Unsweet) | 8.50 per gallon |
| JV's Peach Tea | 9.10 per gallon |
| Andy's Lemonade | 8.75 per gallon |
| JV's Strawberry Lemonade | 9.10 per gallon |
| Gallon Arnold Palmer | 8.88 per gallon |

DESSERT UPGRADE SELECTIONS

May require a 48-hour notice. Minimum of 10 guests.

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| Chocolate Cake..... | 3.50 per guest |
| Carrot Cake | 4.00 per guest |
| Cheesecake | 4.85 per guest |
| Pound Cake with Whipped Cream & Berries..... | 3.75 per guest |
| Berry Trifle | 3.75 per guest |
| Peach Cobbler | 3.50 per guest |
| Apple Cobbler | 3.50 per guest |

Please review our monthly specials for additional menu items.

ABOUT OUR SERVICES

We request a notice of 24 hours for all corporate catering. Customized menu items require a notice of 72 hours. Orders placed with less than 24 hours notice may be subject to a Chef's Choice Meal. Exceptions can be made based on availability.

All catering deliveries are subject to a service fee and sales tax. We do not include gratuity, that is optional and up to the customers discretion.

We would be happy to provide china, silver, glassware and fancy floor length linens for your upscale events. This requires one week notice.

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

All cancellations within 48 hours will be billed 60% of the total food, beverage, and service. All cancellations within 24 hours will be billed 95% of the total food, beverage, and service.

Prices are subject to change based on market conditions causing unnecessary increase in price.

DELIVERY FEES & TAXES

One-Way Delivery:

No pick up, disposable equipment only.....**12% catering service fee (35.00 minimum one way delivery charge)**

Two-Way Delivery:

Pick up of catering equipment required.....**19% catering service fee (58.00 minimum two-way delivery charge)**

Deliveries require a minimum entree order:

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|--------------------------|----------------------------|---------------------|
| Cold Breakfast | See Menu | Serving Size |
| Hot Breakfast | | 10 Guests |
| Cold Lunch | | 10 Guests |
| Hot Lunch | | 15 Guests |
| Hot or Cold Dinner | 300.00 food minimum | |
| Saturday and Sunday..... | 650.00 food minimum | |

Orders that do not meet the minimum will be subject to an under-minimum delivery surcharge.

Taxes

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| Sales and Use Tax | 7.25% |
| Food and Beverage Tax..... | 1% |

