

***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 Rolls
With Dipping Sauce*

*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*

Assorted Bite-Size Desserts

15.88 Per Guest
(Includes Disposable Cocktail Plate and Fork)

****Price is based on a minimum guest count of 30 guests.***
*****Price does not include server, delivery/setup fees or sales tax.***

“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 Green Tomatoes

Cheeseburger Sliders with Fancy Ketchup

Tomato, Mozzarella & Tortellini Skewers Drizzled with Balsamic Vinaigrette

Our Famous New York Cheesecake Squares

17.55 Per Guest
(Includes Disposable Cocktail Plate and Fork)

****Price is based on a minimum guest count of 30 guests.***
*****Price does not include server, delivery/setup fees or sales tax.***

“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*

Succulent Turkey Display with Horseradish Cream Sauce and Mini Rolls

Mini Chicken Cordon Blue

Assorted Homemade Bite-Size Desserts

20.35 Per Guest
(Includes Disposable Cocktail Plate and Fork)

****Price is based on a minimum guest count of 30 guests.***
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“Sizzling Sensations”

Grilled Vegetable Kabobs

*Italian Meats & Cheeses, Olives, and Marinated Peppers Display
Served with Spicy Mustard and Sliced Italian Breads*

Warm Crab Dip Served with Crusty Loaf Bread

Succulent Beef Tenderloin Served with Proper Condiments and Rolls

Hearty Chicken and Veggie Bowtie Pasta

Chocolate Fondue Served with Pound Cake and Cheesecake Squares

29.70 Per Guest

(Includes Disposable Cocktail Plate and Fork)

****Price is based on a minimum guest count of 30 guests.***

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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 and Green Peppers, Asparagus, Cherry Tomatoes, and Cucumbers Served with Fresh Ranch Dressing*
3.10 per guest

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

Italian Display: *A Display of Italian Meats and Cheeses, Olives, and Marinated Peppers Served with Spicy Mustard and Sliced Italian Breads*
4.40 per guest

The Carving Board

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

Smokehouse Ham Display: *Smoked Sliced Honey Baked Ham Served with Country Mustard and Cheddar Chive Biscuits*
4.65 per guest

Roasted Pork Loin Display: *Full of Flavor and Served with Horseradish Cream Sauce, Jamaican Relish and Cocktail Rolls*
5.25 per guest

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

Smoked Salmon Display: *Smoked Salmon Served with Piped Herb Cream Cheese, Cucumbers, and Fancy Crackers*
market price

A La Carte Cocktail Items

(Priced per guest. Estimate of 2 servings per guest is based on item.)

<i>Cold Spinach Dip served with Toast Points.....</i>	<i>2.98</i>
<i>Hot Crab Dip served with Toasted Baguette.....</i>	<i>4.95</i>
<i>Assorted Canapés.....</i>	<i>5.65</i>
<i>Hot Artichoke and Spinach Dip with Toast Points.....</i>	<i>4.65</i>
<i>Chocolate Dipped Strawberries.....</i>	<i>4.45</i>
<i>Fresh Fruit and Pound Cake Kabobs.....</i>	<i>5.10</i>
<i>Our Famous Glazed Meatballs.....</i>	<i>4.35</i>
<i>Homemade Spanakopita.....</i>	<i>5.35</i>
<i>Assorted Mini Quiche.....</i>	<i>3.65</i>
<i>Country Sausage and Cheddar Balls.....</i>	<i>3.55</i>
<i>Cheddar Chive Ham Biscuits.....</i>	<i>3.65</i>
<i>Tomato and Basil Bruschetta.....</i>	<i>4.55</i>
<i>Assorted Gourmet Finger Sandwiches.....</i>	<i>4.95</i>
<i>Spicy Cheese Wafers.....</i>	<i>3.35</i>
<i>Thai Chicken or Veggie Spring Rolls.....</i>	<i>5.45</i>
<i>Mini Beef Wellingtons.....</i>	<i>market</i>
<i>Jumbo Scallops Wrapped in Bacon.....</i>	<i>market</i>
<i>Mini Crab Cakes with Homemade Remoulade.....</i>	<i>market</i>
<i>Cold Shrimp with Spicy Cocktail Sauce.....</i>	<i>market</i>