

• WALDO, OHIO. •



EST. 2016

THE BARN

AT ALL OCCASIONS

WEDDING RECEPTION PACKAGES

740.726.2008

6989 Waldo-Delaware Road, Waldo, Ohio 43356

www.clasealoccasions.com

THE BARN AT ALL OCCASIONS

RECEPTION PACKAGES

BARN RENTAL FEE

Barn venue rental fee

ALL RECEPTION PACKAGES INCLUDE: VENUE AMENITIES

Five Hour Reception (Additional hours available for purchase)
All Required Tables and White Padded or Wooden Folding Chairs
Vaulted Ceiling with Exposed Pine Wood
Fixture Fabric Sweeps and Specialty Lighting
Specialty Lighting Around Barn Polls
Pipe and Drape Backdrop with Specialty Lighting Behind Head Table
Pine Wood Walls and Sliding Barn Doors
Outdoor Covered Patio
Access to both Bridal Suites
(Only included with ceremony purchase or available for an additional cost)

DINING

Choice of Salad
Choice of Two Entrées
Choice of Two Side Dishes
Dinner Rolls and Butter
Unsweetened Iced Tea, Lemonade, and Water
Regular and Decaf Coffee

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

CHINA & LINENS

Ivory China for All Courses (Appetizers, salad, dinner, dessert)
Mason Jars and Stainless Steel Flatware at Each Place Setting
Champagne Toasting Glasses at Each Place Setting
Choice of White or Ivory Linen Tablecloths for All Guest Tables
Choice of White, Ivory or Colored Linen Napkin for All Place Settings
Floor-Length Skirting for Specialty Tables (Head table, cake table, gift table, etc.)

SERVICES

Experienced Banquet Captain and Wait Staff
Set-up and Teardown of the Reception Space
Pouring of the Toast
Cutting of the Wedding Cake
Butlered Dinner Service for the Bride and Groom

RUSTIC RECEPTION

PLEASE ASK OUR SPECIALIST FOR PRICING

Sales tax and service charge not included

ONE SALAD

HOUSE SALAD

Romaine and iceberg lettuce, diced tomatoes, shredded cheese, and croutons. Served with Red French, Buttermilk Ranch and Italian dressings.

LOADED POTATO SALAD

Crumbled bacon, shredded cheese, sliced scallions.

MACARONI SALAD

Amish-style with sweet relish and roasted red peppers.

PASTA SALAD

Tri-color rotini and diced vegetables with creamy Italian dressing.

BROCCOLI SALAD

Fresh broccoli, crumbled bacon and shredded cheese tossed in Sweet Vidalia Onion dressing.

COLE SLAW

Traditional recipe with house-made dressing.

TWO ENTRÉES

BARBEQUED CHICKEN

Barbeque-glazed chicken quarters.

FLAME-GRILLED CHICKEN BREAST

Lightly seasoned and marinated.

HAND-PULLED CHICKEN

Tossed with a sweet BBQ sauce.

HAND-PULLED BEEF OR HAND-PULLED PORK

Served with BBQ and homemade horseradish sauces on the side.

SLOW-ROASTED BEEF BRISKET

Served with Carolina-Style and Memphis-Style BBQ sauces on the side.

FLAME-GRILLED STEAK

Choice of New York Strip, T-Bone or Ribeye. Grilled to medium-rare.

CHEESEBURGER BAR

1/3 pound Angus burgers with cheese, toppings and condiments on the side.

BARBEQUED PORK LOIN

Roasted with a Carolina BBQ glaze.

ST. LOUIS STYLE RIBS

Dry-rubbed and baked, served with assorted sauces on the side.

TWO SIDES

Ranch-Style Beans

(Blend of black, pinto and northern beans)

Traditional Scalloped Potatoes

*Roasted Baby Potato Medley
(Yukon gold and redskin blend)*

Cheese Potato Hash

*Baked Idaho or Sweet Potato
(Loaded toppings on the side)*

Loaded Mashed Potatoes

White Cheddar Macaroni & Cheese

Whole Kernel Sweet Corn

Old Fashioned Green Beans with Bacon & Onion

Roasted Baby Carrots with Butter & Brown Sugar

*Grilled Vegetable Medley
(Seasonal blend)*

CLASSIC RECEPTION

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Sales tax and service charge not included

ONE SALAD

HOUSE SALAD

Romaine and iceberg lettuce, diced tomatoes, shredded cheese, and croutons. Served with Red French, Buttermilk Ranch and Italian dressings.

TRADITIONAL CAESAR

Romaine lettuce, shredded parmesan, and croutons. Served with Caesar dressing on the side.

SPINACH SALAD

Crumbled bacon, hard-boiled eggs, and red onion with Balsamic vinaigrette.

MANDARIN ORANGE SALAD

Romaine lettuce, mandarin oranges, red onion, and candied almonds with Mango Chardonnay dressing.

PECAN, PEAR & BLEU CHEESE SALAD

Artisan salad blend, fresh pears, candied pecans, and Bleu cheese crumbles with Balsamic vinaigrette.

STRAWBERRY ONION SALAD

Fresh strawberries, red onions, toasted walnuts, and feta cheese with Sweet Vidalia Onion dressing.

TWO ENTRÉES

ROASTED CHICKEN QUARTERS

Marinated and slow roasted until tender.

TOMATO VINAIGRETTE CHICKEN

Tenderloin cut, marinated and served with a warm tomato vinaigrette.

CHICKEN BREAST SUPREME

Seared chicken breast served with choice of sauce: Wild mushroom Cream Sauce, Apple Cider and Ancho Glaze, or Roasted Tomato and Lemon Coulis.

CHICKEN THIGHS WITH HUNTER SAUCE

Pan-seared chicken thighs, braised and served with a rustic mushroom sauce.

PUFF-PASTRY CHICKEN POT PIE

Chicken breast simmered in a rich broth and combined with traditional vegetables.

BEEF POT ROAST

Beef, slow braised with red wine and beef stock. Served with a rich brown sauce.

MARINATED BEEF

Slow roasted and hand-pulled. Served with BBQ and homemade horseradish sauces on the side.

SLOW ROASTED BEEF BRISKET

Dry-rubbed beef brisket. Slow roasted until tender and served with assorted BBQ sauces.

ROASTED CREOLE PORK LOIN

Seasoned pork loin, slow roasted and served with mild Creole mustard sauce.

APPLE BRANDY PORK CHOPS

Seared pork chops finished with apple brandy cream sauce, accompanied by caramelized pearl onions.

PASTA STATION WITH VEGETABLES

Penne pasta served with sautéed vegetables, roasted red pepper flakes and parmesan cheese. Marinara and alfredo sauces on the side.

TRADITIONAL LASAGNA

Choice of roasted vegetable or meat lasagna.

TWO SIDES

Roasted Root Vegetable Hash

Steamed New Potatoes with Butter & Parsley

Roasted Garlic Mashed Potatoes

Russet & Sweet Potato Au Gratin

Roasted Fingerling Potatoes

White Bean Ragout

Corn & Edamame Succotash

Roasted Brussel Sprouts

Creamed Corn

Fennel & Celery Root Bread Pudding

Steamed Broccoli

Roasted Baby Carrots

Green Beans Almondine

PREMIUM RECEPTION

PLEASE ASK OUR SPECIALIST FOR PRICING

Sales tax and service charge not included

ONE SALAD

HOUSE SALAD

Romaine and iceberg lettuce, diced tomatoes, shredded cheese, and croutons. Served with Red French, Buttermilk Ranch and Italian dressings.

TRADITIONAL CAESAR

Romaine lettuce, shredded parmesan, and croutons. Served with Caesar dressing on the side.

SPINACH SALAD

Crumbled bacon, hard-boiled eggs, and red onion with Balsamic vinaigrette.

MANDARIN ORANGE SALAD

Romaine lettuce, mandarin oranges, red onion, and candied almonds with Mango Chardonnay dressing.

PECAN, PEAR & BLEU CHEESE SALAD

Artisan salad blend, fresh pears, candied pecans, and Bleu cheese crumbles with Balsamic vinaigrette.

STRAWBERRY ONION SALAD

Fresh strawberries, red onions, toasted walnuts, and feta cheese with Sweet Vidalia Onion dressing.

TWO ENTRÉES

CHICKEN WITH SAUSAGE & PEPPERS

Sweet Italian sausage and fire-roasted peppers simmered in a rich tomato sauce and served with pan fried chicken.

CHICKEN BREAST WITH PAN SAUCE

Seared and served with a white wine and chicken broth reduction.

STUFFED CHICKEN BREAST SUPREME

Seared and prepared with your choice of stuffing: Herb-infused Goat Cheese with Blackberry-Balsamic Reduction; or Mushroom with Tarragon-Lemon Veloute.

POMEGRANATE GAME HEN

Halved Cornish Game Hen roasted with a pomegranate glaze.

SAM ADAMS SHORT RIBS

Boneless beef short ribs braised in a rich broth, finished with a Sam Adams-infused demi-glaze.

SLOW ROASTED BEEF BUTCHER CUT

Choice of cut: New York Strip, Ribeye or Tenderloin. Slow-roasted whole and served with house-made sauces. Served medium-rare to medium.

GRILLED FLANK STEAK

Marinated and grilled to medium-rare, sliced and finished with a parsley pesto.

PORTERHOUSE PORK CHOP

Seared and served with a warm plum chutney.

ROASTED PORK TENDERLOIN

Seared and roasted with a ginger-soy butter sauce.

CHICKEN PENNE RIGATE

Penne pasta tossed with sliced grilled chicken breast and sautéed spinach in a light alfredo sauce.

PASTA PRIMAVERA

Penne pasta mixed with fresh garden vegetables and finished with a parmesan cream sauce.

TWO SIDES

Roasted Root Vegetable Hash

Steamed New Potatoes with Butter & Parsley

Roasted Garlic Mashed Potatoes

Russet & Sweet Potato Au Gratin

Roasted Fingerling Potatoes

White Bean Ragout

Corn & Edamame Succotash

Roasted Brussel Sprouts

Creamed Corn

Fennel & Celery Root Bread Pudding

Steamed Broccoli

Roasted Baby Carrots

Green Beans Almondine

APPETIZERS

HORS D'OEUVRES

Priced per serving

WARMED

Mini Yukon Gold with Bleu Cheese & Chives

Polenta Cake with Wild Mushroom Ragout

Thai Chicken Skewers with Peanut Sauce

Bacon-Wrapped Shrimp

Shrimp & Andouille Sausage Skewers

Crab Cakes

Meatballs

Choice of bison, duck, lamb, beef, or chicken with house made sauces.

AMBIENT

Prosciutto-Wrapped Asparagus

Goat Cheese with Tomato Crostini

Brie & Fig Tart

Pork Confit with Peach & Nectarine Salsa

COLD

Deviled Eggs with Bacon & Scallions

Curry Chicken Salad on Belgian Endive

Beef Tartar Crostini

Ceviche Short Bites

SOUP SHOOTERS

Warm: Butternut Squash Bisque - Creamy Tomato Bisque - Crab Bisque

Chilled: Gazpacho - Carrot & Ginger - Honeydew & Cucumber

BOARDS & DIPS

Priced per serving.

Roasted Garlic Hummus & Red Pepper with Pita Chips

Warm Artichoke & Spinach Dip

Warm Asiago Cheese Dip

Bruschetta Station

Tomato bruschetta - Olive tapenade - Wild mushroom bruschetta mix.

Vegetable Crudit  Display with Dill Dip

Gourmet Cheese Display garnished with Grapes & Berries

Charcuterie Board

Cured meats, salamis, pepperonis and artisanal cheeses.

Antipasto Board

Italian cheeses, meats and assorted marinated vegetables.

LATE NIGHT BITES

Pork Belly with Raspberry-Chipotle Glaze

Candied Bacon

Tater-Tot Poutine

BBQ Meatballs

Walking Taco Bar

Sliders & Fries

Hamburger or pulled pork.

Chicken Wings

Plain or buffalo style with celery and Ranch dressing.

Mini Coney Station

Donut Station

S'mores Bar

Milk & Cookie Station

IBC Root Beer Floats

ADDITIONAL SERVICES

BAR SERVICES

Bartender for Five Hours of Reception (Additional hours available for purchase)

Troughs with Ice for All Alcohol

Bar Table with Floor-Length Linens

All Plastic Drinkware (Glassware available for rent)

(All Occasions Catering Does Not Provide Alcohol for any Events)

DINING UPGRADES

Additional Entrées or Sides	Fruit-Infused Iced Water
Gold-Rimmed China, Charger Plates or other Specialty Dinnerware	Punch Fountain
Dinner Service (Plated or Family Style)	Chocolate Fountain
Butlered Appetizers	BBQ Fountain
Children's Milk & Cookie Toast	Cheese Fountain
	Vintage Soda Station
	Hot Beverage Bar

CEREMONY OPTIONS

Outdoor Ceremony (May through October)

Ceremony in Reception Room

SPECIALTY LINEN UPGRADES

Various colors, materials and styles available.

Chair Covers and Sashes

Spandex Chair Covers

Spandex Table Covers

Table Runners

Specialty Napkins

Floor-Length Tablecloths

Tablecloth Overlays

EQUIPMENT & BAR UPGRADES

Chiavari Chairs

Farm Tables and Chairs

Dance Floor

Additional Bartender

Frozen Drink Machine

Glassware - Wine Glasses, Pint Glasses, Martini Glasses, etc.

MISCELLANEOUS DÉCOR

House Centerpieces - Rustic or Classic Styles

Arbors: Barn Frame Arbor, Modern Arbor, or Tree Trunk Arbor

LED Uplighting

SPECIAL PRICING & REHEARSAL DINNERS

CHILDREN'S BUFFET

Children 10 and Under. Minimum of 10 servings. Choose Three:

Chicken Tenders

Mac 'n Cheese

French Fries

Whole Kernel Sweet Corn

Green Beans

Applesauce

Fresh Diced Fruit

CHILDREN'S DISCOUNT

Wedding Package Price Discounted Children 10 and Under

(Not applied if having a children's buffet)

REHEARSAL DINNERS

Main Facility Buffet Packages