ALL OCCASIONS CATERING

& BANQUET FACILITY

2025 Private Events Menu

(740) 726-2008 x 2 6989 Waldo-Delaware Road P.O. Box 49 Waldo, Ohio 43356 www.clasealloccasions.com

** DISCLAIMER: THIS FACILITY COOKS WITH INGREDIENTS THAT MAY BE COMMON ALLERGENS, INCLUDING: WHEAT, MILK, SOY, TREE NUTS, PEANUTS, EGGS, FISH, SESAME, AND CRUSTACEAN SHELLFISH PLEASE ASK YOUR SALES ASSOCIATE FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

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ON SITE PACKAGES INCLUDE: PRICING

Per Person Price on Food Package \$3 Set Up and Tear Down Fee Per Person 22% Service Charge Room Rental (\$150-\$400) Tax Add On Items

DINING

Food Package Choice
(priced per person)

Iced Water

CHINA & LINENS

Choice of Ivory China or Disposable Paper Plates

Black Plastic Table Service (\$1/person)

*We do not include plasticware or paperware for items not prepared by us. Extra charge applies.

Stainless Steel Silverware or Disposable Plastic Silverware

Choice of White or Ivory Linen Tablecloths for all Guest Tables

Black Tablecloths are \$5 each + tax

Choice of In House Colored Linen Napkins for all Guest Tables or Disposable Napkins

ADD ON ITEMS

Plated and Served - \$5 per person
Family Style - \$3 per person
Various Rental Items
*See sales specialist for more information

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OFF SITE PACKAGES INCLUDE:

DELIVERY DROP OFF PRICING

*A 25 person minimum is required. Minimum of 50 must be met for AOC to go back to pick up catering equipment or staff to stay option.

Pick up is an option if the minimum is not met.

Per Person Price on Food Package

\$3 Per Mile Delivery and Pick Up Fee (option for you to drop off our equipment)

STAFF TO STAY PRICING

No staff to stay if your party is under 50 guests.

Per Person Price on Food Package \$3 Per Mile Delivery Fee 22% Service Charge

DINING

Food Package Choice

(priced by per person)

CHINA & LINENS

Full China or Plasticware - \$1.00 Per Person

Includes china dinner and salad plates, plasticware for dessert and appetizers (if purchased through us), silverware, linen or disposable napkins, and water goblets.

Full China Set Up - \$3.00 Per Person

Our set up crew will come and set the tabletops for your guest tables.

Paper Disposable Table Service - No Charge (not included if just getting appetizers)

Includes disposable plates, silverware, napkins, and cups.

Linens - \$5.00 Each + Tax

Includes black, white, or ivory. Sizes are 72 x 72, 90 x 90, or 54 x 114.

ALL OCCASIONS BREAKFAST PACKAGES

CONTINENTAL BREAKFAST - \$11

Assortment of Fresh Baked Goods Including: Muffins, Pecan Rolls, Donuts, & Danishes.

Fresh Seasonal Fruit

Orange Juice

SIMPLE BREAKFAST - \$13

Choice of One Meat: Bacon or Sausage Links

Scrambled Eggs

Fried Breakfast Potatoes

Fresh Seasonal Fruit

Orange Juice

HOMESTLYE BREAKFAST - \$16

Choice of One Meat: Bacon or Sausage Links

Scrambled Eggs

Fried Breakfast Potatoes

Biscuits and Gravy

Assortment of Fresh Baked Goods

Fresh Seasonal Fruit

Orange Juice

DELUXE BREAKFAST - \$17

Choice of One Meat: Bacon or Sausage Links

Scrambled Eggs

Fried Breakfast Potatoes

Choice of One: French Toast, Pancakes, or Waffles

Assortment of Fresh Baked Goods

Fresh Seasonal Fruit

Orange Juice

ADDITIONAL ITEMS

Regular & Decaf Coffee - \$1.50

BYO Breakfast Taco Bar: Scrambled Eggs, Sausage, Salsa,

Shredded Cheese, Sour Cream, and Flour Tortillas - \$6

Cinnamon Rolls - \$4

Assorted Donuts - \$2

ALL OCCASIONS SANDWICH, WRAP, AND SALAD PACKAGES

COLD SANDWICHES

Served with fresh fruit, cookie, and your choice of macaroni, pasta, OR potato salad. 5 of each sandwich and wrap minimum per order.

ASSORTED DELI SANDWICH - \$13

Turkey, roast beef, and ham with lettuce, tomato, and cheese on a croissant. Condiments on the side

CHICKEN SALAD SANDWICH - \$13

Chicken salad and lettuce on a croissant.

ROASTED VEGGIE WRAP-\$13

Zucchini, squash, mushroom, onion, red pepper, shredded mozzarella, shredded lettuce, and vinaigrette.

*Orders 50+ will have an additional charge of \$1.00 per sandwich / wrap / salad.
*Orders 15 or less will have an additional charge of \$1.00 per sandwich / wrap / salad.

ALL OCCASIONS BUFFET PACKAGES

HOT SANDWICH LUNCH - \$13.95

Choice of one meat, two sides, two slider buns per person. Iced tea and lemonade \$1.50 per person to add on.

PIT ROASTED PORK

BBQ and horseradish sauces.

BBQ CHICKEN

AMISH PULLED CHICKEN

MARINATED PULLED BEEF

BBQ and horseradish sauces.

1/3 LB ANGUS BURGER

Served with cheese, lettuce, tomato, condiments, and full sized buns. (One per person).

SIDES

Additional Side - \$2.50 per person

Loaded Potato Casserole - Cheese Potatoes - Yellow Cheddar Mac and Cheese - Baked Beans - Farmhouse Green Beans -Buttered Sweet Corn - - Pasta Salad - Amish Potato Salad -Broccoli Salad - Cole Slaw - Macaroni Salad

SOUPS - \$3.95

Chicken Noodle - Loaded Potato Chowder - Tomato Bisque -French Onion - Vegetable - Broccoli Cheddar - Chicken Tortilla - Chili

CASUAL BUFFET - \$14.95

Choice of one entree, two sides, house salad, rolls and butter. Iced tea and lemonade \$1.50 per person to add on.

ENTREES

Additional Entree - \$3.75 per person

Lemon Oregano Chicken

Italian Grilled Chicken Breast

Garlic Chicken Focaccia

Roasted Chicken Quarters (BBQ or Rotisserie)

Fried Chicken

Meatloaf

Beef Stroganoff with Egg Noodles

Marinated Beef with BBQ and Horseradish

Pit Roasted Pork with BBQ and Horseradish

Pork Chops with Mushroom Gravy

Meat OR Vegetable Lasagna

Penne and Broccoli Alfredo

Spaghetti with Meat Sauce

SIDES

Additional Side - \$2.50 per person

Mashed Potatoes and Gravy - Loaded Potato Casserole - Cheese Potatoes - Steamed New Potatoes with Butter and Parsley - Yellow Cheddar Mac and Cheese - Baked Beans - Sweet Corn Casserole - Farmhouse Green Beans - Buttered Sweet Corn - Vegetable Medley - Steamed Broccoli - Pasta Salad - Broccoli Salad - Potato Salad - Cole Slaw

ALL OCCASIONS BUFFET PACKAGES

CLASSIC BUFFET - \$17.95

Choice of one entree, two sides, salad, rolls and butter. Iced tea and lemonade \$1.50 per person to add on.

SALAD

House Salad with Toppings and Dressings Caesar Salad

ENTREES

Additional Entree - \$4.25 per person

Bruschetta Topped Chicken

Chicken Parmesan

Pan Roasted Chicken with Rustic Hunter Sauce

Chicken Marsala

Saute Chicken Breast with Wild Mushroom Veloute

Yankee Pot Roast

Pork Cop with Burgundy Mushroom Gravy

Baked Spaghetti

Roasted Vegetable Lasagna

Pasta Primavera

Chicken and Broccoli Alfredo

Johnny Marzetti

SIDES

Additional Side - \$2.50 per person

Mashed Potatoes and Gravy - Sweet Potato Casserole - Loaded Potato Casserole - Cheese Potatoes - Steamed New Potatoes with Butter and Parsley - Roasted Baby Potatoes - Au Gratin Potatoes - Yellow OR White Cheddar Mac and Cheese - Baked Beans - Rice Pilaf - Sweet Corn Casserole - Green Beans Almondine - Farmhouse Green Beans - Buttered Sweet Corn - Vegetable Medley - Steamed Broccoli - Asparagus

PREMIUM BUFFET - \$18.95

Choice of one entree, two sides, salad, rolls and butter. Includes a dessert. Iced tea and lemonade \$1.50 per person to add on.

ENTREES

Additional Entree - \$4.95 per person

Chicken Romano

Tuscan Chicken

Tomato Basil Chicken

Cherry Cola BBQ Chicken

Chicken with Champagne Mushroom Cream Sauce

Beef Brisket (\$2 additional per person)

Braised Boneless Beef Short Ribs (\$2 additional per person)

6 oz Beef Medallion (additional market price cost)

Prime Rib (Additional market price cost)

N.Y. Strip (Additional market price cost)

St. Louis Style Ribs

Pork Chop with Apple Bourbon Glaze

Pork Loin with Apple-Pork Belly Brandy Reduction

Penne & Shrimp with Tomato-Basil Cream Sauce

Pasta Bar: Served with Penne, Alfredo, Marinara, Grilled Chicken,

Meatballs, Sauteed Vegetables, and Parmesan Cheese

SIDES

Additional Side - \$2.50 per person

Mashed Potatoes and Gravy - Mashed Potato Bar - Sweet Potato
Casserole - Loaded Potato Casserole - Cheese Potatoes - Scalloped
Potatoes - Steamed New Potatoes with Butter and Parsley - Roasted
Baby Potatoes - Yellow OR White Cheddar Mac and Cheese - Baked
Beans - Wild Rice with Caramelized Mushrooms - Sweet Corn
Casserole - Green Beans Almondine - Farmhouse Green Beans Buttered Sweet Corn - Vegetable Medley - Steamed Broccoli Asparagus - Brussels Sprouts - Root Vegetable Hash

ALL OCCASIONS BUFFET PACKAGES

JUMBO BAKED POTATO BAR - \$11.95

Includes one pound potatoes with choice of one meat topping, included toppings, rolls and butter, and a house salad with toppings and dressings. Iced tea and lemonade is \$1.50 per person to add on.

SALAD

House Salad with Toppings and Dressings

MEAT TOPPINGS

Choices of one. Portions are to top the potato with, not full meal serving. Additional Meat - \$4 per person

Pit Roasted Pork

Chopped Brisket

Taco Meat

TOPPINGS

Sour Cream

Butter

Bacon

BBQ (with pork or brisket choice)

Green Onions

Bacon

TEX MEX BUFFET - \$14.95

Choice of one meat, flour tortillas, sour cream, lettuce, cheese, two sides, and chips and salsa. Iced tea and lemonade is \$1.50 per person to add on.

MEAT CHOICE

Additional Meat - \$4 per person

Taco Meat

Carnitas (pork)

Chicken Tinga

Barbacoa (beef)

SIDES

Additional Side - \$2.50 per person

Mexican Rice - Charro Style Pinto Beans - Black Beans - Elote (Mexican street corn. Served off the cob) - Cilantro Lime Rice

ALL OCCASIONS APPETIZERS

*Appetizers are priced per person. If just ordering appetizers, there is a \$1 per person fee for table service. Drinks are not included.

PLATTERS

Vegetables with Dill Dip - \$3.00 Vegetables and Cheese with Dill Dip - \$3.00 Fresh Fruit Platter - \$3.50 Cheese and Crackers Platter - \$4.00 Assorted Deli Sliders- \$3.00

FROM OUR FRYER

*NOT RECOMMENDED FOR OFF-SITE EVENTS
Mac and Cheese Bites - \$3.00
Breaded Ravioli with Marinara - \$4.00
Mozzarella Sticks - \$4.00
Chicken Wings served with BBQ, Hot Sauce, & Ranch (choice of traditional or boneless wings) -\$5.00
Chicken Fingers served with BBQ & Ranch - \$5.00

HOT

Cocktail Sausages - \$2.00
Cheddar Corn Dip with Tortilla Chips - \$2.50
Spinach Artichoke Dip with Tortilla Chips - \$3.00
Asiago Cheese Dip with Tortilla Chips - \$3.00
Buffalo Chicken Dip with Tortilla Chips - \$3.00
Jalapeno Popper Dip with Tortilla Chips - \$3.00
Taco Dip with Tortilla Chips - \$3.00
Marinara, BBQ, or Swedish Meatballs - \$2.00
Bacon Wrapped Water Chestnuts - \$5.00
Stuffed Mushrooms - \$2.50
Beef or Pork Sliders - \$3.00
Candied Bacon -market price

COLD

Cold Spinach Dip with Assorted Breads-\$3.00 BYO Bruschetta - \$1.75 Deviled Eggs with Bacon and Scallions - \$2.75 Deviled Petite Red Potatoes - \$1.75 Chicken and Pineapple Salsa Tarts - \$1.75 Deli Pinwheels - \$2.25 Shrimp Cocktail -\$5.00 Tomato & Fresh Mozzarella Skewers - \$3.00 Anti Pasto Skewers - \$3.00 Greek Skewers - \$3.00

FOUNTAIN

*MINIMUM OF 100 SERVINGS

Chocolate Fountain

Served with fresh fruit, maraschino cherries, rice krispy treats, marshmallows, and pretzels - **\$5.00**

SPECIALITY BEVERAGES

Coffee Bar

Regular and decaf coffee served with cream, sugar, and infused syrups - \$3.00

Hot Chocolate Station

Homemade hot chocolate served with mini marshmallows, whipped cream, and peppermint syrup - \$3.25

Hot Apple Cider Station (Available Sept-Dec)

Apple cider served with cinnamon sticks and mulling spices - \$3.00

ALL OCCASIONS DESSERTS

*Desserts are priced per person. If just ordering desserts, there is a \$1 per person fee for table service. Drinks are not included.

COOKIES AND BROWNIES

Chocolate Chip Cookies - \$1.50

Peanut Butter Cookies - \$1.50

Assorted Brownies-\$1.50

Buckeye Brownies - \$2.00

Assorted Cookies:

Chocolate chip, peanut butter, and seasonal cookie - \$1.50

CAKES

Alaska Sheet Cake - \$2.00

Texas Sheet Cake - \$2.00

Carrot Cake - \$2.25

Italian Cream Cake - \$4.00

German Chocolate Cake - \$2.00

Pumpkin Streusel Dessert - \$3.00

Chocolate Cake with Chocolate Icing - \$2.00

Coconut Cake- \$2.00

ASSORTMENT

Assorted Dessert Bars - \$3.00

WARM

Fruit Hi-Pie

Choice of cherry, peach, or apple - \$3.00

Fruit Cobbler

Choice of cherry, peach, or apple - \$3.50

Fruit Crisp

Choice of cherry, peach, or apple - \$3.50

Pie

Choice of apple, dutch apple, cherry, peach, seasonal, or pumpkin - \$3.50

CHILLED

Chocolate Eclairs - \$1.50

Oreo Pudding Dessert - \$2.50

Stuffed Strawberries - \$1.50 (seasonal)

Paul Newman Cake -\$3.00

Banana Pudding - \$2.50

Peanut Butter Delight - \$2.00

Cherry Delight - \$2.00

Cheesecake with Assorted Syrups - \$3.00

FROZEN

Not available offsite.

Vanilla Ice Cream - \$3.00

Sundae Bar - \$4.20

Includes vanilla ice cream, chocolate syrup, caramel syrups, nuts, and whipped cream.