

• WALDO, OHIO. •



ALL OCCASIONS CATERING

&

BANQUET FACILITY

2023

WEDDING PACKAGES

(740)726-2008

6989 Waldo-Delaware Road

P.O. Box 49

Waldo, Ohio 43356

www.clasealoccasions.com

ALL OCCASIONS CATERING

WEDDING RECEPTION PACKAGES INCLUDE:

VENUE AMENITIES

5 Hours of Service (*Additional hours available for purchase*)
All Required Tables
White Padded, Wooden Folding Chairs, Or Banquet Chairs
Vaulted Ceilings with White Fabric Sweeps & Specialty Lighting
Vaulted Ceiling Height Pipe & Drape Backdrop with Specialty Lighting
Outdoor Covered Patio with High Top Tables

DINING

Choice of 1 Salad, 2 Entrees, & 2 Side Dishes, Dinner Rolls & Butter
Unsweetened Iced Tea, Lemonade, & Water

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

CHINA & LINENS

Ivory China
Plasticware for Appetizers & Dessert
Choice of 1 of 3 Different Glasses
Stainless Steel Flatware at Each Place Setting
Choice of White or Ivory Linen Tablecloths for all Guest Tables
Choice of Colored Linen Napkin for all Guest Tables
Floor-Length Skirting for Specialty Tables (Head Table, Cake Table, Gift Table, etc...)

SERVICES

Experienced Banquet Captain & Wait Staff
Set-Up & Teardown of All Package Items
Cutting of the Cake
Butlered Dinner Service for the Bride & Groom
Pouring of the Toast Included with Champagne Glass Choice

RUSTIC RECEPTION

\$36.50 PER PERSON

Sales Tax & Service Charge Not Included

ONE SALAD

HOUSE SALAD

Romaine & Iceberg Lettuce, Diced Tomatoes
Shredded Cheese, & Croutons
With your choice of 3 Dressings

MACARONI SALAD

Amish-Style with Sweet Relish &
Roasted Red Peppers

LOADED POTATO SALAD

Crumbled Bacon, Shredded Cheese
& Sliced Scallions

PASTA SALAD

Tri-Colored Rotini & Diced Vegetables
with Creamy Italian Dressing

TWO ENTREES

BARBEQUED CHICKEN or PORK LOIN

Barbeque-Glazed Chicken Breasts

FLAME GRILLED CHICKEN BREAST

Lightly Seasoned & Marinated

HAND-PULLED CHICKEN

Tossed with A Sweet BBQ Sauce

SLOW ROASTED BEEF BRISKET

Served with Carolina & Memphis Style BBQ Sauces on the Side

CHEESEBURGER BAR

½ Pound Angus Burgers with Cheese, Toppings, & Condiments on the Side

ST. LOUIS STYLE RIBS

Dry Rubbed & Baked, Served with Assorted Sauces on the Side **(Upgraded Entree, Check for Pricing,\$\$)**

FLAME GRILLED STEAK

Choice of New York Strip, T-Bone, or Ribeye **(Upgraded Entree, Check for Pricing,\$\$)**

TWO SIDES

Ranch Style Beans

Traditional Scalloped Potatoes

Roasted Baby Potato Medley

Baked Idaho or Sweet Potato

Roasted Baby Carrots with Butter & Brown Sugar

Loaded Mashed Potatoes

White Cheddar Mac & Cheese

Whole Kernel Sweet Corn

Old Fashioned Green Beans with Bacon & Onion

Grilled Vegetable Medley

CLASSIC RECEPTION

\$41.50 PER PERSON

Sales Tax & Service Charge Not Included

ONE SALAD

HOUSE SALAD

Romaine & Iceberg Lettuce, Diced Tomatoes
Shredded Cheese, & Croutons
With your choice of 3 Dressings

TRADITIONAL CAESAR

Romaine Lettuce, Shredded Parmesan, & Croutons
Served with Caesar Dressing on the Side or Mixed In

SPINACH SALAD

Crumbled Bacon, Hard Boiled Eggs & Red Onions
with Balsamic Vinaigrette

PECAN, PEAR & BLEU SALAD

Artisan Salad Blend, Fresh Pears, Candied Pecans
& Bleu Cheese Crumbles with Balsamic Vinaigrette

STRAWBERRY ONION SALAD

Fresh Strawberries, Red Onions, Toasted Walnuts &
Feta Cheese with Sweet Vidalia Onion Dressing

TWO ENTREES

ROASTED CHICKEN BREAST

Marinated & Slowly Roasted until Tender

MARINATED BEEF

Slow Roasted & Hand Pulled Served
with BBQ & Homemade Horseradish Sauces

PASTA STATION with VEGETABLES

Penne Pasta Served with Sautéed Vegetables,
Roasted Red Pepper Flakes & Parmesan Cheese.
Marinara & Alfredo Sauces on the Side

CHICKEN BREAST SUPREME

Seared Chicken Breast Served with Choice of Sauce:
Wild Mushroom Cream Sauce or Apple Cider
Tomato Basil Sauce

SLOW ROASTED BEEF BRISKET or PORK LOIN

Dry Rubbed & Slowly Roasted until Tender.
Served with Assorted BBQ Sauces

TRADITIONAL LASAGNA

Choice of Roasted Vegetable or Meat Lasagna

TWO SIDES

Roasted Root Vegetable Hash
Steamed Red Potatoes with Butter & Parsley
Roasted Garlic Mashed Potatoes
Roasted Brussel Sprouts

Creamed Corn
Steamed Broccoli
Roasted Baby Carrots
Green Beans Almondine

PREMIUM RECEPTION

\$45.00 PER PERSON

Sales Tax & Service Charge Not Included

ONE SALAD

HOUSE SALAD

Romaine & Iceberg Lettuce, Diced Tomatoes
Shredded Cheese, & Croutons. With your choice of 3 Dressings

SPINACH SALAD

Crumbled Bacon, Hard Boiled Eggs & Red Onions
with Balsamic Vinaigrette

TRADITIONAL CAESAR

Romaine Lettuce, Shredded Parmesan, & Croutons
Served with Caesar Dressing on the Side or Mixed In

PECAN, PEAR & BLEU SALAD

Artisan Salad Blend, Fresh Pears, Candied Pecans
& Bleu Cheese Crumbles with Balsamic Vinaigrette

STRAWBERRY ONION SALAD

Fresh Strawberries, Red Onions, Toasted Walnuts &
Feta Cheese with Sweet Vidalia Onion Dressing

TWO ENTREES

CHICKEN WITH SAUSAGE & PEPPERS

Sweet Italian Sausage & Fire Roasted Peppers Simmered
in a Rich Tomato Sauce. Served with Pan Fried Chicken

STUFFED CHICKEN BREAST SUPREME

Seared & Stuffed with your choice of: Herb-Infused
Goat Cheese with Balsamic Reduction; or Mushroom
with Tarragon Lemon Veloute

PASTA PRIMAVERA

Penne Pasta Mixed with Fresh Garden Vegetables &
Finished with a Parmesan Cream Sauce

CHICKEN MARSALA

Seared & Served with A White Wine
& Chicken Broth Reduction

CHICKEN PENNE RIGATE

Penne Pasta Tossed with Sliced Grilled Chicken
Breasts & Sauteed Spinach in a Light Alfredo Sauce

PORTERHOUSE PORK CHOP

Seared & Served with a Warm Plum Chutney

SLOW ROASTED BEEF BUTCHER CUT

Choice of New York Strip, T-Bone, or Ribeye **(Upgraded Entree, Check for Pricing.\$\$)**

TWO SIDES

Roasted Root Vegetable Hash
Steamed Red Potatoes with Butter & Parsley
Roasted Garlic Mashed Potatoes
Roasted Brussel Sprouts

Creamed Corn
Steamed Broccoli
Roasted Baby Carrots
Green Bean Almondine

HOG ROAST RECEPTION

\$40.50 PER PERSON

Sales Tax & Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings

Traditional Caesar Salad

Macaroni Salad

Potato Salad

Pasta Salad

WHOLE PIT ROASTED PORK

Cooked & Carved On-Site

Ask Associate for Specifications

TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Steamed Red Potatoes with Parsley

Loaded Potato Casserole

Baked or Mashed Potato Bar

Mashed Potatoes & Gravy

Scalloped Potatoes

Corn Casserole

Whole Kernel Sweet Corn

Wild Rice with Mushrooms

Green Beans

Baked Beans

Steamed Broccoli

Steamed Baby Carrots

COCKTAIL HOUR

HORS D'OEUVRES

Priced Per Serving, Sales Tax & Service Charge Not Included

WARMED

- Spinach & Artichoke Dip with Tri-Color Tortilla Chips - \$2.25
- Asiago Cheese Dip with Tri-Color Tortilla Chips - \$2.25
- Bacon Wrapped Shrimp - \$2.75
- Bacon Wrapped Water Chestnuts - \$2.00
- Beef or Chicken Meatballs - \$3.00
- Cheddar Corn Bites - \$1.50
- Stuffed Mushrooms - \$2.50
- Chicken Wings - \$2.25
- Beef or Chicken Wellingtons - \$2.50
- Filet Mignon Tarts - \$2.00
- Shrimp & Andouille Sausage Skewers - \$2.50
- Crab Cakes - \$2.50

AMBIENT

- Vegetable Crudite & Cheese Display - \$3.00
- Vegetable Crudite Display with Dill Dip - \$2.00
- Cheese & Cracker Platter - \$2.00
- Tomato & Mozzarella Caprese Skewers - \$3.00
- Fresh Sliced Fruit Platter - \$2.00
- Fresh Fruit Skewers - \$2.00
- Stuffed Strawberries - \$1.50
- Roasted Red Pepper Garlic Hummus with Pita Chips - \$1.75
- Charcuterie Board - \$4.25
- (Cured Meats, Salamis, Pepperonis, & Artisanal Cheeses)*
- Prosciutto Wrapped Asparagus - \$1.75
- Mini Bruschetta Bites - \$1.50
- Brie & Fig Tarts - \$1.50
- Chicken & Pineapple Salsa Tarts - \$1.75
- Basil & Crabmeat Cucumbers - \$1.25
- Shrimp Cocktail - \$3.00
- Deli Pinwheels - \$2.00
- Candied Bacon - \$2.00

LATE NIGHT BITES

& DESSERTS

Priced Per Serving, Sales Tax & Service Charge Not Included

FOUNTAINS

Chocolate Fountain - \$3.50

Cheese Fountain - \$3.50

BBQ Fountain - \$5.00

(All Fountains have a Minimum of 100 Servings)

LATE NIGHT BITES

Walking Taco Bar - \$3.00

Beef or Pork Sliders & Fries - \$3.25

Chicken Wings - \$2.95

French Fries - \$2.00

Mini Coney Station - \$3.00

Soft Pretzel Bites with Cheese Sauce - \$1.95

Popcorn - \$1.75

DESSERTS

S'mores Bar - \$1.95

Donut Station - \$2.75

Milk & Cookie Station - \$1.95

Homemade Vanilla Ice Cream - \$2.50

Chocolate Eclairs - \$1.50

Oreo Pudding Dessert - \$1.50

Cheesecake Tarts - \$1.75

Homemade Cookies - \$1.00

(Chocolate Chip or Peanut Butter)

Homemade Brownies - \$1.00

(Peanut Butter or Chocolate Icing)

Alaska Sheet Cake - \$1.25

Texas Sheet Cake - \$1.25

Italian Cream Cake - \$1.50

Carrot Cake - \$1.50

Chocolate-Peanut Butter Cake - \$1.50

Chocolate-Coconut Cake with Cream Cheese Frosting - \$1.50

ADDITIONAL SERVICES

Ask Associate for more details
Sales Tax & Service Charge Not Included

CEREMONY SERVICES

BAR SERVICES

Self-Serve Bar Service with Restock - \$175

Self-Serve Bar Service without Restock - \$125

All Occasions Catering does not provide Alcohol for Any Event

UPGRADES

Family Style Dinner - \$5 Per Person

Plated & Served Dinner - \$7 Per Person

Chair Covers

Table Runners

Floor Length Tablecloths

Farmhouse Tables

Dance Floor

LED Uplighting

Gold, Black, or Silver Charger Plates

Frozen Drink Machine

Hot Beverage Bar

Coffee

Additional Entrees or Sides

SPECIAL PRICING

& REHEARSAL DINNERS

Sales Tax & Service Charge Not Included

CHILDREN'S BUFFET

\$14.95 Per Child Aged 4-10 Years Old

Minimum of 10 Servings

Choose 3 Items:

Chicken Tenders

Mac & Cheese

French Fries

Whole Kernel Sweet Corn

Green Beans

Apple Sauce

Fresh Diced Fruit

CHILDREN'S DISCOUNT

\$5 OFF Per Child Aged 4-10 Years Old

(Not Applied if having a Children's Buffet)

REHEARSAL DINNERS

Booking a Rehearsal Dinner with us guarantees the whole day prior to your Wedding Day will be yours if booked on Site for a Ceremony & Reception.

Ask Associate for more details