

**ALL
OCCASIONS
CATERING**
&
BANQUET FACILITY

2023
PRIVATE EVENTS MENU

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

ALL OCCASIONS CATERING

& BANQUET FACILITY

ON SITE PACKAGES INCLUDE:

PRICING

Per Person Price on Food Package

\$2 Set Up and Tear Down Fee

20% Service Charge

Tax

Add On Items

DINING

Food Package Choice

(priced per person)

Ice Water and Specified Drinks in Package

CHINA & LINENS

Choice of Ivory China or Disposable Paper Plates

Clear or 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, Black, or Ivory Linen Tablecloths for all Guest Tables

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

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

Per Person Price on Food Package

\$3 Per Mile Delivery Fee

20% Service Charge

DINING

Food Package Choice

(priced by per person)

Water and Specified Drinks in Package

CHINA & LINENS

Full China or Clear/Black 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 - \$2.00 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

EXPRESS CONTINENTAL BREAKFAST - \$6

Fresh Baked Assortment of Muffins & Danishes
Water and Bottled Juices

CONTINENTAL BREAKFAST - \$9

Assortment of Fresh Baked Goods Including: Muffins,
Bagels, Danishes, & Scones
Fresh Seasonal Fruit
Water and Bottled Juices

HOMESTYLE BREAKFAST - \$10

Choice of One Meat: Bacon or Sausage Links
Scrambled Eggs
Fried Breakfast Potatoes
Fresh Seasonal Fruit
Water and Bottled Juices

DELUXE BREAKFAST - \$13

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
Water and Bottled Juices

HEALTHY START BREAKFAST - \$15

Choice of One Meat: Chicken Sausage, Turkey Bacon, or
Vegan Sausage
Scrambled Egg Whites or Tofu Scramble
Greek Yogurt Parfait Station
Multigrain Croissants with Butter & Fruit Jam
Fresh Seasonal Fruit
Water and Bottled Juices

ADDITIONAL ITEMS

Regular & Decaf Coffee - **\$1.50**

Bagel Bar: Assortment of Sliced Bagels with Cream
Cheese, Peanut Butter, Fruit Jam, & Garlic and Herb
Cheese - **\$4**

Greek Yogurt Parfait Station: Vanilla Greek Yogurt,
Granola, Fresh Berries, & Honey - **\$5**

Petite Croissant Station: Petite Butter Croissants, Whole
Grain Croissants, Sliced Meats, & Cheese, Served with
Whole Grain Mustard & Mayonnaise - **\$8**

Sausage & Gravy Biscuits: Rich Sausage Gravy with
Homestyle Biscuits - **\$8**

Biscuits & Jam - **\$3**

Cinnamon Rolls - **\$4**

Assorted Donuts - **\$2**

ALL OCCASIONS SANDWICH, WRAP, AND SALAD PACKAGES

SANDWICHES

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

ASSORTED DELI SANDWICH - \$10

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

CHICKEN SALAD SANDWICH - \$9

Chicken salad and lettuce on a croissant.

TUNA SALAD SANDWICH- \$9

Tuna salad and lettuce on a croissant.

ITALIAN SUB - \$11

Ham, salami, pepperoni, provolone cheese, shredded lettuce, tomato, red onion, pepper rings, and italian dressing served on a sub bun.

TURKEY CLUB SANDWICH - \$11

Turkey, applewood smoked bacon, cheddar cheese, green leaf lettuce, tomato and roasted garlic aioli served on assorted breads.

GARDEN VEGGIE SANDWICH - \$11

Cucumber, tomato, assorted bell peppers, onion, leaf lettuce, cheddar cheese, and ranch served on assorted breads.

***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 SANDWICH, WRAP, AND SALAD PACKAGES

WRAPS

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

TURKEY CALIFORNIA WRAP - \$11

Turkey, applewood smoked bacon, provolone cheese, lettuce, tomato, and avocado cream sauce.

BLACKENED CHICKEN WRAP - \$11

Blackened chicken breast, shredded colby jack cheese, lettuce, tomato, black bean and corn salsa, and cilantro-avocado cream sauce.

GRILLED CHICKEN WRAP - \$11

Grilled chicken breast, shredded cheddar cheese, shredded lettuce, mango-pineapple salsa, and remoulade.

GRILLED STEAK WRAP - \$11

Grilled steak, provolone cheese, shredded lettuce, tomato, red onion, kalamata olives, and tzatziki sauce.

ROASTED VEGGIE WRAP- \$11

Asparagus, portobello mushroom, onion, red pepper, fresh mozzarella, shredded lettuce, pesto, and balsamic reduction.

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

ALL OCCASIONS SANDWICH WRAP, AND SALAD PACKAGES

SALADS

Served with a bag of chips and bottled water.
5 of each per order minimum.

GARDEN SALAD - \$9.95

Lettuce, shredded colby jack cheese, tomatoes, cucumbers, and croutons. Assorted dressings.

CHEF SALAD - \$10.95

Lettuce, turkey, ham, bacon, shredded colby jack cheese, tomatoes, cucumbers, eggs, and croutons. Assorted dressings.

BUTTERMILK FRIED CHICKEN SALAD - \$12.95

Romaine and iceberg lettuce, fried chicken tenders, shredded cheddar, tomatoes, and cucumbers. Assorted dressings.

ROTISSERIE CHICKEN SALAD - \$12.95

Artisan lettuces, rotisserie seasoned skin on chicken breast, applewood smoked bacon, tomatoes, roasted corn, red onion, toasted pecans, and white cheddar cheese. Assorted dressings

ASIAN GRILLED CHICKEN SALAD - \$12.95

Romaine and iceberg lettuce, asian marinated chicken breast, green onion, mandarin oranges, candied almonds, and fried wonton strips. Assorted dressings.

STEAK SALAD - \$13.95

Artisan lettuces, steak, tomatoes, red onion, roasted corn, glazed pecans, and crumbled bleu cheese. Assorted dressings.

***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 LUNCH PACKAGES

HOT SANDWICH LUNCH - \$9.95

Choice of one meat, two sides, two slider buns per person.
Includes unsweetened iced tea and lemonade.

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

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

SOUPS - \$3.95

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

LUNCH BUFFET - \$13.95

Choice of one entree, two sides, house salad, rolls and
butter, iced tea, and lemonade.

ENTREES

Additional Entree - \$3.25 per person

Lemon Oregano Chicken

Grilled Chicken Breast (Italian or Balsamic Rosemary)

Roasted Chicken halves (BBQ or Rotisserie)

Fried Chicken

Chicken Romano

Sauteed Chicken Breast with Wild Mushroom Cream Veloute

Traditional Yankee Pot Roast

Meatloaf

Beef Stroganoff with Egg Noodles

Beef Brisket (\$2 additional per person)

Pit Roasted Pork

Slow Roasted Pork Loin

BBQ Pork Loin with Golden BBQ Sauce

Pork Chops with Apple Bourbon Glaze

Meat OR Vegetable Lasagna

Pasta Primavera

Penne with Marinara and Alfredo Sauces

SIDES

Mashed Potatoes and Gravy - 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 - Baby Carrots -
Cauliflower au Gratin - Steamed Broccoli - Asparagus - Brussels
Sprouts - Pasta Salad - Broccoli Salad - Potato Salad - Cole Slaw

ALL OCCASIONS DINNER PACKAGES

CLASSIC DINNER BUFFET - \$15.95

Choice of one entree, two sides, salad, rolls and butter, iced tea, and lemonade.

SALAD

House Salad with Toppings and Dressings
Caesar Salad

ENTREES

Additional Entree - \$3.25 per person

Lemon Oregano Chicken
Italian Grilled Chicken Breast
Garlic Chicken Focaccia
Chicken Breast Tenders with Whole Grain Mustard Sauce
Roasted Chicken Halves (BBQ or Rotisserie)
Sauté Chicken Breast with Wild Mushroom Veloute
Meatloaf
Yankee Pot Roast
Marinated Beef with BBQ and Horseradish Sauces
Pit Roasted Pork with BBQ and Horseradish Sauces
Roasted Pork Loin with Golden BBQ Sauce
Meat Lasagna
Roasted Vegetable Lasagna
Penne with Alfredo and Marinara
Pasta Primavera

SIDES

Mashed Potatoes and Gravy - 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 - Baby Carrots - Cauliflower au Gratin - Steamed Broccoli - Asparagus - Brussels Sprouts - Root Vegetable Hash - Corn and Edamame Succotash

PREMIUM DINNER BUFFET - \$17.95

Choice of one entree, two sides, salad, rolls and butter, iced tea, and lemonade. Includes a dessert.

ENTREES

Additional Entree - \$4.25 per person

Chicken Romano
Chicken Marsala
Tomato Basil Chicken
Chicken Supreme (Wild Mushroom Veloute or Ancho-Apple Cider Glaze)
Pan Roasted Chicken with Rustic Hunter Sauce
Beef Brisket (\$2 additional per person)
Braised Boneless Beef Short Ribs
Roasted Beef Au Poivre (Additional \$4 per person)
6 oz Beef Medallion (additional market price cost)
Prime Rib (Additional market price cost)
Petite Filet (Additional market price cost)
T-Bone (Additional market price cost)
N.Y. Strip (Additional market price cost)
St. Louis Style Ribs
Porterhouse Pork Chop
Pork Tenderloin with Apple-Pork Belly Brandy Reduction
Penne & Shrimp with Tomato-Basil Cream
Pasta Bar: Served with Penne, Alfredo, Marinara, Grilled Chicken, Meatballs, Sautéed Vegetables, and Parmesan Cheese

SIDES

Mashed Potatoes and Gravy - 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 - Baby Carrots - Cauliflower au Gratin - Steamed Broccoli - Asparagus - Brussels Sprouts - Root Vegetable Hash - Corn and Edamame Succotash

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 - \$2.00
- Vegetables and Cheese with Dill Dip - \$3.00
- Fresh Fruit Platter - \$2.50
- Cheese and Crackers Platter - \$2.00
- Gourmet Cheese and Crackers Platter - \$3.00
- Charcuterie Board - \$4.25
- Small Croissant Sandwiches - \$3.00

FROM OUR FRYER

***NOT RECOMMENDED FOR OFF-SITE EVENTS**

- Mac and Cheese Bites - \$2.00
- Breaded Ravioli with Marinara - \$2.50
- Mozzarella Sticks - \$2.50
- Chicken Wings served with BBQ, Hot Sauce, & Ranch (choice of traditional or boneless wings) - \$3.00
- Chicken Fingers served with BBQ & Ranch - \$3.00

HOT

- Cocktail Sausages - \$2.00
- Cheddar Corn Bites - \$1.50
- Spinach Artichoke Dip with Tortilla Chips - \$2.50
- Asiago Cheese Dip with Tortilla Chips - \$2.50
- Marinara, BBQ, or Swedish Meatballs - \$1.75
- Bacon Wrapped Water Chestnuts- \$2.00
- Almond Stuffed Dates - \$2.00
- Stuffed Mushrooms - \$2.50
- Beef or Pork Sliders - \$3.00
- Jarlsberg Cheese Bites - \$3.00
- Shrimp and Andouille Sausage Skewers - \$3.00
- Candied Bacon -market price

COLD

- Mini Bruschetta Bites - \$1.25
- Deviled Eggs with Bacon and Scallions - \$2.75
- Deviled Petite Red Potatoes - \$1.25
- Chicken and Pineapple Salsa Tarts - \$1.75
- Deli Pinwheels - \$1.75
- Shrimp Cocktail - \$3.00
- Tomato & Fresh Mozzarella Skewers - \$3.00

FOUNTAINS

***MINIMUM OF 100 SERVINGS**

Chocolate Fountain

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

Cheese Fondue Fountain

Assortment of soft pretzel bites, gourmet breads, and tortilla chips - **\$5.00**

BBQ Fountain

Pick Three: Chicken wings, meatballs, cocktail sausages, or chicken fingers - **\$6.50**

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 September-December)

Apple cider served with cinnamon sticks - **\$2.00**

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 - \$1.00
- Peanut Butter Cookies - \$1.00
- Brownies with Peanut Butter Icing - \$1.00
- Brownies with Chocolate Icing - \$1.00
- Buckeye Brownies - \$1.50
- Assorted Cookies:
Chocolate chip, peanut butter, and seasonal cookie - \$1.50

CAKES

- Alaska Sheet Cake - \$2.00
- Texas Sheet Cake - \$2.00
- Carrot Cake - \$2.00
- Italian Cream Cake - \$2.00
- Key Lime Cake - \$2.00
- Sour Cream Coffee Cake - \$2.00
- Chocolate Cream Cheese Cake - \$2.00
- German Chocolate Cake - \$2.00
- Chocolate Peanut Butter Cake - \$2.00
- Pumpkin Streusel Dessert - \$3.00
- Triple Chocolate Cherry Cake - \$3.00

BARS AND BITES

- Buckeye Bars - \$2.00
- Chocolate Peanut Butter Tarts - \$1.75
- Lemon Bars - \$2.00
- Pecan Pie Bars - \$2.00
- Cherry Cheesecake Tarts - \$1.75

WARM

- Fruit Hi-Pie
Choice of cherry, peach, or apple - \$3.00
- Fruit Cobbler
Choice of cherry, peach, or apple - \$3.00
- Fruit Crisp
Choice of cherry, peach, or apple - \$3.00
- Bread Pudding
Served with assorted toppings - \$4.00
- Fresh Baked Pie
Choice of apple, dutch apple, cherry, peach or pumpkin - \$3.00

CHILLED

- Chocolate Eclairs - \$1.50
- Nutty Chocolate Cream Cheese Trifle Dessert - \$2.00
- Oreo Pudding Dessert - \$2.00
- Stuffed Strawberries - \$1.50
- Paul Newman Cake - \$2.00
- Pineapple Coconut Cream Cake - \$2.00
- Strawberry Pretzel Dessert - \$3.00
- Peanut Butter Delight - \$2.00
- Mandarin Orange Delight - \$2.00
- Pineapple Pecan Dessert - \$2.00
- Homemade Cheesecake with Assorted Toppings - \$2.00

FROZEN

- Homemade Vanilla Ice Cream - \$3.00
- Ice Cream Sandwich Dessert - \$1.75