

**ALL
OCCASIONS
CATERING**
&
BANQUET FACILITY

2023
OFF-SITE WEDDING PACKAGES

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

ALL OCCASIONS CATERING

OFF-SITE RECEPTION PACKAGES INCLUDE:

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

Delivery to Venues within 30 Miles (*\$3/mile delivery fee beyond the included 30 miles*)

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

Service Charges will be added

PREMIER RECEPTION

\$28.00 PER PERSON

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

TWO ENTREES

Grilled Chicken Breast
Cherry Cola BBQ Chicken
Italian Marinated Chicken Breast
Garlic Chicken Focaccia
Hand Pulled Beef or Pork with BBQ & Horseradish Sauces
Roasted Pork Loin
Cheese, Meat, or Vegetable Lasagna
Traditional Manicotti
Penne with Alfredo or Marinara Sauces

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
Green Bean Almondine
Whole Kernel Sweet Corn

Wild Rice with Mushrooms
Roasted Asparagus with Honey Glaze
California Vegetable Medley
Steamed Broccoli
Steamed Baby Carrots
Brussel Sprouts
Roasted Root Vegetable Hash

GRAND RECEPTION

\$30.50 PER PERSON

Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings

Spinach Salad with Balsamic Vinaigrette

Traditional Caesar Salad

Strawberry Salad with Sweet Vidalia Onion Dressing

Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette Dressing

Pear, Pecan, & Bleu Cheese Salad with Balsamic Vinaigrette

TWO ENTREES

Chicken Parmesan with Fettuccine Noodles

Sauteed Chicken Breast with Mushroom Champagne Cream Sauce

Chicken Cordon Bleu

Bruschetta Topped Marinated Chicken

Pasta Bar

(Choice of Noodles, 2 Sauces, & Fresh Grated Cheese)

Pasta Primavera

Carving Station *(Choice of Beef, Turkey, or Ham)*

Stuffed Pork Chops

Thin-Sliced Smoked Beef Brisket

Boneless Beef Short Rib

Beef Medallions **(Upgraded Entree, Check for Pricing\$\$)**

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

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

Green Bean Almondine

Whole Kernel Sweet Corn

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

HOG ROAST RECEPTION

\$32.50 PER PERSON

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, Cut, & Ready to Serve

Discuss with Sales Associate about Taste & Seasonings

Whole Hog Carved Off-Site - \$5 Per Person

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

ALL OCCASIONS CATERING

CASUAL OFF-SITE RECEPTION PACKAGES INCLUDE:

DINING

Choice of 1 Salad, 1 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

Disposable Plastic Dinnerware

Plasticware for Appetizers & Dessert

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

Delivery to Venues within 30 Miles (*\$3/mile delivery fee beyond the included 30 miles*)

Set-Up & Teardown of All Package Items

Cutting of the Cake

Butlered Dinner Service for the Bride & Groom

Service Charges will be added

CASUAL RECEPTION

\$27.00 PER PERSON

Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings

Traditional Caesar Salad

Macaroni Salad

Potato Salad

Pasta Salad

ONE ENTREE

Fried Chicken

Grilled Chicken Breast with BBQ

Garlic Chicken Focaccia

Italian Marinated Chicken Breast

Pork Chops

Marinated Beef

BBQ Ribs

Cheese, Meat, or Vegetable Lasagna

Traditional Manicotti

Penne with Alfredo or Marinara Sauce

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

Green Bean Almondine

Whole Kernel Sweet Corn

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

COCKTAIL HOUR

HORS D'OEUVRES

Priced Per Serving, 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

Jarelsberg Cheese Bites - \$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, 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

Service Charge Not Included

BAR SERVICES

Self-Serve Bar Service with Restock - \$175 (per 75 guests)

Self-Serve Bar Service without Restock - \$125 (per 75 guests)

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

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