

Occasions II

Hors d'oeuvres Package

Where every event is special!
(Prices are Subject to Change)

Occasions specializes in good old fashioned "country cooking".

Although we cook simple, we strive to personalize each event to reflect your taste and those of your guests. All foods are creatively prepared from the very simple to the elaborate. Quality and service aren't just your expectations... it is our area of expertise.

Our Commitment:

- *To make delicious food.*
- *To use the very best ingredients available from local sources whenever possible.*
- *To creatively present our food with relentless attention to detail.*
- *To have skilled, friendly staff to serve you and your guests.*
- *To do everything we can to make your day just the way you envision it.*
- *To have fun while we do it!*

Occasions II

286 East Front Street
Burlington, North Carolina 27215

Phone: (336) 227-9887

Toll-Free Fax: (844) 269-6909

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286 East Front Street Burlington, NC 27215 (336) 227 – 9887

Dear Valued Client:

Thank you for considering Occasions for your banquet and catering needs. At Occasions we believe that every event is special. Our goal is to make your event unforgettable for you and your guests.

FOOD & BEVERAGE SERVICE

Our facility has an in-house catering department that operates a full-service kitchen providing a variety of menus, ranging from elaborate theme parties and black-tie receptions to exhibitor booth catering, weddings, company picnics, in-office business meetings and reunions. We also have an onsite fully stocked cash bar with experienced bartenders and waitstaff for all your needs. Please refer to the Schedule of Prices below for specific services and pricing.

If you don't see it on our menus, just ask! We will gladly prepare whatever you would like to serve.

Occasions provides off-site catering services in Alamance, Caswell, Guilford, Orange, Wake and surrounding counties.

FEES

Ballroom \$350.00 per hour
Burgundy Room \$75.00 per hour

CONTRACT POLICY

- (1) Initial deposit must be made within then (10) business days of the order*
- (2) Payments can be made anytime before the function date*
- (3) The remaining balance must be paid (10) business days before the function*
- (4) Due to any occurring changes or charges the client will be billed*
- (5) There is a \$35 charge for all returned checks*
- (6) **All DEPOSITS are NON-REFUNDABLE***
- (7) There is a **3% Surcharge** on all **Credit Card Purchases** (this excludes debit card and cash purchases).*

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Silver Hors d'oeuvres Package

Chicken Drumettes and Meatballs

Assorted Vegetables and Dip

Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

$\$18.50$ per person + $\$3.65$ (20% Service Charge) + $\$1.48$ (6.75% Tax) = $\$23.38$ per person

Gold Hors d'oeuvres Package

Chicken Tenders and Ham or Turkey Kabobs

Assorted Finger Sandwiches

Assorted Vegetables and Dip

Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

$\$21.50$ per person + $\$4.30$ (20% Service Charge) + $\$1.74$ (6.75% Tax) = $\$27.54$ per person

Platinum Hors d'oeuvres Package

Carved Beef Tenderloin

Pasta Station

Assorted Vegetables and Dip

Cheese Ball or Cubed Cheese and Crackers

Seasonal Fresh Fruit

Fruit Punch

$\$26.50$ per person + $\$5.30$ (20% Service Charge) + $\$2.15$ (6.75% Tax) = $\$33.95$ per person

Occasions II

<i>Banquet Trays</i>	<i>Small (50 pieces)</i>
<i>After Dinner Mints (by bowl per table)</i>	<i>\$10.00</i>
<i>Assorted Finger Sandwiches</i>	<i>\$170.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$210.00</i>
<i>BBQ Cocktail Franks</i>	<i>\$95.00</i>
<i>BBQ Meatballs</i>	<i>\$105.00</i>
<i>Beef Tenderloin (carved)</i>	<i>MARKET PRICE</i>
<i>Buffalo Wings, Hot Sauce</i>	<i>\$100.00</i>
<i>Carving Station (charge)</i>	<i>\$75.00</i>
<i>Cheese Ball or Cubed, Assorted Crackers</i>	<i>\$100.00</i>
<i>Chicken Drummettes</i>	<i>\$95.00</i>
<i>Chicken Tenders, Honey Mustard</i>	<i>\$95.00</i>
<i>Chips and Dip</i>	<i>\$65.00</i>
<i>Crab Dip with crackers</i>	<i>MARKET PRICE</i>
<i>Deli Tray: Roast Beef, Ham, Turkey, Party Breads, Mustards</i>	<i>\$200.00</i>
<i>Deviled Eggs</i>	<i>\$95.00</i>
<i>Ham (carved)</i>	<i>\$350.00</i>
<i>Iced Shrimp w/ Cocktail Sauce</i>	<i>MARKET PRICE</i>
<i>Miniature Quiche</i>	<i>\$105.00</i>
<i>Pasta Station (Primavera or Alfredo)</i>	<i>\$250.00</i>
<i>Pigs in a Blanket w/ BBQ Sauce or Honey Mustard</i>	<i>\$100.00</i>
<i>Pork Loin (carved)</i>	<i>\$350.00</i>
<i>Prime Rib (carved)</i>	<i>\$450.00</i>
<i>Roast Beef (carved)</i>	<i>\$350.00</i>
<i>Seasonal Fresh Fruit</i>	<i>MARKET PRICE</i>
<i>Stuffed Mushrooms</i>	<i>\$105.00</i>
<i>Swedish Meatballs w/ Sour Cream Sauce</i>	<i>\$95.00</i>
<i>Sweet & Sour Meatballs</i>	<i>\$95.00</i>
<i>Thinly Sliced Steak Skewers</i>	<i>\$150.00</i>
<i>Turkey (carved)</i>	<i>\$350.00</i>
<i>Vegetables and Dip</i>	<i>\$85.00</i>
<i>Watermelon Basket (in season)</i>	<i>MARKET PRICE</i>
BEVERAGES	
<i>Fruit Punch (per gallon)</i>	<i>\$30.00</i>
<i>Tea (per gallon)</i>	<i>\$7.50</i>
<i>Lemonade</i>	<i>\$7.50</i>
<i>Sparkling Grape Juice</i>	<i>\$20.00 per bottle</i>

