

Occasions II

Event Package

Where every event is special!

We always strive to personalize each event to reflect your taste. Whether you are arranging an elaborate formal affair, or a casual barbecue, we can design a menu just for you. Room is not a problem with our large elegant reception hall with a seating capacity for 350 guests. For smaller gatherings, you can choose from the lovely Burgundy Room which holds 40 to 50 guests in a charming Old English setting.

If you're wanting an event catered, we cover from Raleigh to Winston Salem. No event is too large for our highly trained staff.

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

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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.

CONTRACT POLICY

- (1) Initial deposit must be made within then (10) business days of the order*
- (2) Payments can be made any time 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).*

Occasions II

Entrees

Beef Meatloaf
 Pepper Steak
 Chicken Pot Pie
 Chicken & Dumplings
 Country Style Steak
 Meat Lasagna
 Turkey & Dressing
 Baked Fish
 (In-house catering only)

Beef Stir-Fry
 Roast Beef w/Mushroom sauce
 Chicken Casserole
 Baked Chicken
 Salisbury Steak
 Vegetarian Lasagna
 Ham with Raisin Sauce
 Fried Fish

Sirloin Beef Tips
 Chicken Stir-Fry
 Southern Fried Chicken
 BBQ Chicken
 Spaghetti with Meatballs
 BBQ Pork Ribs
 Fried or Baked Pork Chops
 Smothered Pork Chops

Entrees-Additional \$3.00 per person per item

Stuffed Chicken w/ Spinach, Feta,
 Bacon
 Stuffed Chicken w/ Broccoli &
 Provolone
 Chicken Cordon Blue w/ Ham & Swiss
 Asian Beef Kabobs over Rice
 Blackened Catfish

Stuffed Chicken w/ Sausage
 Dressing
 Stuffed Pork Chops w/ Sausage,
 Spinach & Feta
 Slow Roasted Pork Tenderloin
 Beef Tips & Broccoli over Rice

Shrimp Alfredo w/ Broccoli & Penne
 Pasta
 Shrimp & grits w/ Anouilh Sausage
 Stuffed Flounder
 Stuffed Trout

Vegetables

Peas & Carrots
 Green Peas
 Glazed Carrots
 Corn: Cob, Stewed or Regular
 Buttered Broccoli Spears
 Candied Yams
 Stewed Potatoes
 Red Bliss Potatoes

Pinto Beans
 Black-Eyed Peas
 Rice, White
 Stewed Apples
 Broccoli, Cauliflower Mix
 Au Gratin Potatoes
 Oven Browned Potatoes
 Whipped Potatoes

Green Beans Almandine
 Baked Beans
 Beets
 Parsley Potatoes
 Garlic Roasted Potatoes
 Stewed Tomatoes
 Greens: Turnips or Collards
 Cabbage

Additional Sides \$1.95 per person per item

Squash Casserole

Occasions Special Blend of
 Macaroni & Cheese

Southern Style Breaded Okra

Cole Slaw
 Macaroni

Salads
 Tossed Salad
 Pasta

Potato
 Cucumber

Apple Cobbler
 Bread Pudding
 Peach Cobbler

Desserts
 Apple Crisp
 Cheesecake
 Pound Cake

Banana Pudding
 Corn Pudding
 Strawberry Shortcake (Seasonal)

