

ALL  
OCCASIONS  
CATERING

&

BANQUET FACILITY

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BANQUET FACILITY RECEPTION PACKAGES

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# ALL OCCASIONS CATERING

## ALL-INCLUSIVE RECEPTION PACKAGES

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### ALL DINNER BUFFET RECEPTION PACKAGES INCLUDE:

#### BALLROOM AMENITIES

Five Hour Reception (Additional hours available for purchase)

500 sq. ft. Dance Floor

All Required Tables and Banquet Chairs

Ceiling Fabric Sweeps with Starlight Lighting

Pipe and Drape Backdrop with Starlight Lighting Behind Head Table

Elevated Platform for Head Table

Decorative Area for Wedding Cake Display

#### DINING

Choice of Two Appetizers

Choice of Salad

Choice of Two Entrées

Choice of Two Side Dishes

Dinner Rolls and Butter

Unsweetened Iced Tea, Lemonade, and Water

Regular and Decaf Coffee

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

#### CHINA & LINENS

Ivory China for All Courses (Appetizers, salad, dinner, dessert)

Water Glasses and Stainless Steel Flatware at Each Place Setting

Champagne Toasting Glasses at Each Place Setting

Choice of White or Ivory Linen Tablecloths for All Guest Tables

Choice of White, Ivory, or Colored Linen Napkins for All Place Settings

Floor-Length Skirting for Specialty Tables (Head table, cake table, gift table, etc.)

#### SERVICES

Experienced Banquet Captain and Wait Staff

Set-up and Teardown of the Banquet Room

Pouring of the Toast

Cutting of the Cake

Butlered Dinner Service for the Bride and Groom

# PREMIER RECEPTION

*Sales tax and service charge not included*

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## TWO APPETIZERS

Deviled Petite Red Potatoes with Sour Cream Filling  
Deli Pinwheels  
Cheddar Corn Bites  
Mini Bruschetta Bites  
Vegetable Crudit  Display with Dill Dip  
Fresh Seasonal Fruit Display  
Roasted Red Pepper and Garlic Hummus with Pita Chips  
Breaded Ravioli with Marinara  
Asiago Cheese Dip with Tortilla Chips  
Spinach Dip with Tortilla Chips  
French Fry Shooters

## ONE SALAD

House Salad with Choice of Three Dressings  
Spinach Salad with Assorted Vinaigrettes  
Traditional Caesar Salad

## TWO ENTR ES

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

## TWO SIDES

White Cheddar Macaroni and Cheese  
Baby Roasted Potatoes  
Steamed Red Potatoes with Parsley  
Loaded Potato Casserole  
Baked Potato or Mashed Potato Bar (choose one)  
Mashed Potatoes and Gravy  
Wild Rice with Mushrooms  
Whole Kernel Sweet Corn  
Green Beans Almondine  
Roasted Asparagus  
California Blend Vegetable Medley  
Steamed Broccoli, Steamed Sugar Snap Peas, or Steamed Baby Carrots  
Brussel Sprouts  
Roasted Root Vegetable Hash

# GRAND RECEPTION

*Sales tax and service charge not included*

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## TWO APPETIZERS

Basil and Crabmeat Cucumbers  
Gourmet Blend of Cheese and Crackers with Fresh Grapes  
Fresh Strawberries Stuffed with Homemade Fruit Dip Filling  
Fresh Fruit Skewers  
Chicken and Pineapple Salsa Tarts  
Andouille Sausage and Shrimp Skewers  
Bacon-Wrapped Water Chestnuts  
Almond-Stuffed Dates

## ONE SALAD

House Salad with Choice of Three Dressings  
Spinach Salad with Assorted Vinaigrettes  
Traditional Caesar Salad  
Mandarine Almond Salad with Mango Chardonnay Dressing  
Strawberry Salad with Sweet Vidalia Onion Dressing  
Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette  
Pear, Pecan, & Bleu Cheese Salad with Balsamic Vinaigrette

## TWO ENTRÉES

Chicken Cordon Bleu  
Bruschetta-Topped Marinated Chicken  
Tomato Basil Chicken  
Thin-Sliced Smoked Beef Brisket  
Beef Medallions  
Roasted Turkey Smothered in Gravy  
Beef, Turkey, or Ham Carving Station (choose one)  
Pasta Bar  
Pasta Primavera

## TWO SIDES

White Cheddar Macaroni and Cheese  
Baby Roasted Potatoes  
Steamed Red Potatoes with Parsley  
Loaded Potato Casserole  
Baked Potato or Mashed Potato Bar (choose one)  
Mashed Potatoes and Gravy  
Wild Rice with Mushrooms  
Whole Kernel Sweet Corn  
Green Beans Almondine  
Roasted Asparagus  
California Blend Vegetable Medley  
Steamed Broccoli, Steamed Sugar Snap Peas, or Steamed Baby Carrots  
Brussel Sprouts  
Roasted Root Vegetable Hash

# ROYAL RECEPTION

*Sales tax and service charge not included*

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## TWO APPETIZERS

Vegetable Crudit  and Cheese Display  
Tomato and Mozzarella Caprese Skewers  
Shrimp Cocktail  
Stuffed Mushrooms  
Filet Mignon Tarts  
Beef Wellingtons  
Chicken Wellingtons  
Fiesta Bar

## ONE SALAD

House Salad with Choice of Three Dressings  
Spinach Salad with Assorted Vinaigrettes  
Traditional Caesar Salad  
Mandarin Almond Salad and Mango Chardonnay Dressing  
Strawberry Salad with Sweet Vidalia Onion Dressing  
Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette  
Pecan, Pear, & Bleu Cheese Salad with Balsamic Vinaigrette

## TWO ENTR ES

Chicken Marsala  
Chicken Parmesan with Pasta  
Saut ed Chicken Breast with Mushroom and Champagne Cream Sauce  
Stuffed Pork Chops  
Roasted Salmon Filet with Fennel Cream Sauce  
Boneless Beef Short Ribs  
Prime Rib - additional \$6  
T-Bone Steak - additional \$6  
New York Strip - additional \$6

## TWO SIDES

White Cheddar Macaroni and Cheese  
Baby Roasted Potatoes  
Steamed Red Potatoes with Parsley  
Loaded Potato Casserole  
Baked Potato or Mashed Potato Bar (choose one)  
Mashed Potatoes and Gravy  
Wild Rice with Mushrooms  
Whole Kernel Sweet Corn  
Green Beans Almondine  
Roasted Asparagus  
California Blend Vegetable Medley  
Steamed Broccoli, Steamed Sugar Snap Peas, or Steamed Baby Carrots  
Brussel Sprouts  
Roasted Root Vegetable Hash

# ALL OCCASIONS CATERING

## ALL-INCLUSIVE RECEPTION PACKAGES

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### ALL DINNER STATION RECEPTION PACKAGES INCLUDE:

#### BALLROOM AMENITIES

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All Required Tables and Banquet Chairs

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#### DINING

Choice of Salad

Choice of Three Themed Food Stations

Unsweetened Iced Tea, Lemonade, and Water

Regular and Decaf Coffee

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#### CHINA & LINENS

Ivory China for All Courses (Appetizers, salad, dinner, dessert)

Water Glasses and Stainless Steel Flatware at Each Place Setting

Champagne Toasting Glasses at Each Place Setting

Choice of White or Ivory Linen Tablecloths for All Guest Tables

Choice of White, Ivory, or Colored Linen Napkins for All Place Settings

Floor-Length Skirting for Specialty Tables (Head table, cake table, gift table, etc.)

#### SERVICES

Experienced Banquet Captain and Wait Staff

Setup and Teardown of the Banquet Room

Pouring of the Toast

Cutting of the Cake

Butlered Dinner Service for the Bride and Groom

# DINNER STATION RECEPTION

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## CHOICE OF ONE SALAD

*(Also served as a station)*

House Salad with Choice of Three Dressings

Spinach Salad with Assorted Vinaigrettes

Traditional Caesar Salad

## CHOICE OF THREE STATIONS

### FRUIT AND CHEESE STATION

Arrangement of fresh seasonal fruits, served with gourmet blend of cheeses and crackers

### EDIBLE MARTINI STATION

Assortment of the following edible martinis: Fresh Fruitini - fresh seasonal fruits served on a bed of fruit dip; Fresh Vegetable-tini - fresh vegetable crudité's served on a bed of dill dip; Cheese and Cracker-tini - assorted cubed cheeses served with crackers; Martini con Salsa - gourmet blend of tortilla chips served on a bed of salsa

### SANDWICH CARVING STATION

*(This is an active station with serving staff)*

Choice of one meat (roast beef, turkey, or ham), carved to order. Served with sandwich buns and includes condiments of brown gravy, homemade horseradish sauce, and mayonnaise.

*\*Additional \$1.95/person to include cranberry chutney and stone ground mustard*

### PASTA STATION

*(This is an active station with serving staff)*

*Penne and cavatappi pastas sautéed to order with the following options - marinara or alfredo sauces, meatballs, grilled chicken, mushrooms, fresh spinach, grated parmesan, and red pepper flakes.*

*\*Additional \$2.95/person to include Italian sausage, shrimp, diced tomatoes, onions, and broccoli*

### FIESTA BAR

*Choice of one meat (shredded beef, shredded pork or chicken) served with flour tortillas, gourmet blend of tortilla chips, Mexican rice, pinto beans, peppers, and onions, shredded cheese, sour cream, and fresh diced tomatoes.*

*\*Additional \$2.95/person to include pickled jalapeños, pico de gallo, and guacamole*

### SEAFOOD SHORT BITES

*Shrimp cocktail, andouille sausage and shrimp skewers, basil, and crabmeat cucumbers and crab cakes served with remoulade sauce on the side.*

### LOADED MASHED POTATO BAR

*Mashed potatoes served with shredded cheese, sour cream, whipped butter, bacon, and scallions - Mashed sweet potatoes served with cinnamon butter, brown sugar, and mini marshmallows.*

*(All toppings served on the side)*

### COMFORT FOOD STATION

*Deep-fried breaded chicken tenders served with condiment sauces, White cheddar macaroni and cheese, and Mashed potatoes served with gravy and whipped butter.*

# ALL OCCASIONS CATERING

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#### SERVICES

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# APPETIZER RECEPTION

*Sales tax and service charge not included.  
Appetizers displayed at self-serve stations, for butlered appetizers add \$2 per person.*

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## CHOICE OF ONE SALAD

*(Also served as a station)*

House Salad with Choice of Three Dressings

Spinach Salad with Assorted Vinaigrettes

Traditional Caesar Salad

## CHOICE OF APPETIZERS

### CRUDITÉS AND PLATTERS

Vegetable Crudité Display

Vegetable Crudité and Cheese Display

Fresh Sliced Fruit Platter

Cheese and Cracker Platter

### HORS D'OEUVRES

Mini Bruschetta Bites

Cheddar Corn Bites

Deviled Petite Red Potatoes with Sour Cream Filling

Stuffed Mushrooms

Stuffed Strawberries

Basil and Crabmeat Cucumbers

Bacon-Wrapped Water Chestnuts

Almond-Stuffed Dates

Filet Mignon Tarts

Chicken and Pineapple Salsa Tarts

Beef or Chicken Wellingtons

Shrimp Cocktail

Asiago Cheese Dip with Tortilla Chips

Spinach Artichoke Dip with Tortilla Chips

Meatballs (BBQ, Marinara, or Sweet & Sour)

Cocktail Sausages

Chicken Wings

### SKEWERS AND WRAPS

Fresh Fruit Skewers

Andouille Sausage and Shrimp Skewers

Tomato and Mozzarella Caprese Skewers

Deli Pinwheels

# LATE NIGHT BITES

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THE PERFECT CLOSING TO YOUR RECEPTION.

CHOOSE SOME OF THESE EVENING FAVORITES TO BE SERVED DURING THE LAST HOUR OF YOUR EVENT:

*(Prices are per person)*

Deli Pinwheels

Cheese and Cracker Platter

Chips and Pretzels

Soft Pretzel Bites with Cheese Sauce

Nacho Bar

Beef or Pork Sliders

Meatballs (Marinara, BBQ, or Sweet & Sour)

Cocktail Sausages

Asiago Cheese Dip with Tortilla Chips

Spinach Artichoke Dip with Tortilla Chips

Chicken Wings

French Fry Shooters

Deep-Fried Mushrooms

Breaded Ravioli with Marinara

Mozzarella Sticks with Marinara

Deep-Fried Mac and Cheese Bites

Chicken Tenders (Served with BBQ and Ranch Dressing)

Walking Taco Bar \$3.00

# ADDITIONAL SERVICES

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## BAR SERVICES

Bartender for Five Hours of Reception (Additional hours available for purchase)

Troughs with Ice for All Alcohol

Bar Table with Floor-Length Linens

All Plastic Drinkware (Glassware available for rent)

**(All Occasions Catering Does Not Provide Alcohol for any Events)**

## DINING UPGRADES

Additional Appetizers

Additional Entrées or Sides

Gold-Rimmed China

Plated and Served or Family Style Dinner Service

Butlered Appetizers

Children's Milk and Cookie Toast

Fruit-Infused Ice Water

Punch Fountain

Chocolate Fountain

BBQ Fountain

Cheese Fountain

S'mores Bar

Vintage Soda Station

Hot Beverage Station

## CEREMONY OPTIONS

Outdoor Ceremony (May through October)

Ceremony in Reception Room

Separate Ceremony Room

Choice of White Padded or Wooden Folding Chairs (Outdoor ceremonies only)

## SPECIALITY LINEN UPGRADES

Various colors, materials and styles available

Chair Covers and Sashes

Spandex Chair Covers

Spandex Table Covers

Table Runners

Floor-Length Tablecloths

Tablecloth Overlays

## EQUIPMENT & BAR UPGRADES

Additional Bartender

Frozen Drink Machine

Glassware - Wine Glasses, Pint Glasses, Martini Glasses, etc.

## MISCELLANEOUS DÉCOR

Additional Pipe and Drape

LED Uplighting

Icicle Lights under Table Skirting

Barn Frame Arbor, Modern Arbor, Tree Trunk Arbor

Dance Floor for the Center of the Ballroom

# SPECIAL PRICING & REHEARSAL DINNERS

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## CHILDREN'S BUFFET

*Children 10 and Under. Minimum of 10 servings. Choose Three:*

Chicken Tenders  
Mac 'n Cheese  
French Fries  
Whole Kernel Sweet Corn  
Green Beans  
Applesauce  
Fresh Diced Fruit

## CHILDREN'S DISCOUNT

Wedding Package Price Discounted \$5 per Child 10 and Under  
*(Not applied if having a children's buffet)*

## REHEARSAL DINNERS

Buffet Prices Starting at \$24.95 per Person