



All Occasions Catering
Wedding Reception Buffet Packages
2019



AND THEY LIVED
Happily Ever After



All Occasions Catering

Wedding Reception Buffet Packages 2019

Hi there! Thank You for looking...

Buffets are (by far) the most popular dinner choice for Wedding receptions. By offering your guests a selection of entrees and side dishes you'll be sure to please all the ranges of tastes and dietary preferences.

Friendly Food	Right Pricing	Customize	Planning
<p>Welcome vegan, gluten-free, dairy-free, nut-free and shellfish-free humans. We understand & respect you.</p> <p>Locally grown and organic menu options? Of course! Especially when in season and competitively priced.</p>	<p>The pricing of this package is based on 75 or more guests.</p> <p>Pricing for smaller weddings is available, just ask.</p> <p>Events outside of Monroe County have a travel fee of \$300.</p>	<p>Customize your wedding reception with the addition of desserts, beverages and interactive stations.</p> <p>We also offer Plated Dinners and Dinner Stations Packages.</p>	<p>We've catered more than 300+ unique weddings.</p> <p>We're happy to make your planning process simpler and easier for you.</p> <p>Let's discuss when you meet with us.</p>

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Your questions are *always* important to us! Please feel free to call or email with them.

Call pattie at 585 244-2870 or pattie@rochestercaterer.com.

Hope to hear from you?

Pattie Taylor Brown, Owner/Planner • David Brown, Owner/Executive Chef



All Occasions Catering

Wedding Reception Buffet Packages 2019

Create your perfect reception menu...it's easy! Simply select one of the below buffet packages. Want it customized, no problem! We'd be happy to help you decide!

Rustic Charm Buffet

\$49pp plus 22% Staffing/Production Fee, Tax and Gratuity

Included:

- Exquisite Bambu™ Compostable Appetizer & Dinner Plates
- Premium Quality Silver Or Clear Disposable Cutlery
- Premium White Paper Cocktail & Dinner Napkins
- On Guest Tables: Pretty Table Numbers
- Glass Salt & Pepper Shakers
- Buffet Tablecloth & Use Of Beautiful Buffet Equipment



Please select from the following pages...

Cocktail Hour Hors d'oeuvre:

3 Appetizers at The Gathering Table **Page 4**

Dinner Buffet:

1 Salad **Page 6**

2 Sides **Page 6-7**

2 Entrées **Page 8-9**

Vineyard Elegance Buffet

\$69 per guest, plus 22% Staffing/Production Fee, Tax and Gratuity



Included:

- Exquisite Bambu™ Compostable Appetizer & Dinner Plates
- Stainless Flatware
- Premium Cocktail Napkins • Cloth Dinner Napkins
- On Guest Tables: Pretty Table Numbers 3-5 Votive Candles
- Glass Salt & Pepper Shakers,
- Buffet Tablecloth & Use Of Beautiful Buffet Equipment

Please select from the following pages...

Cocktail Hour Hors d'oeuvre:

4 Appetizers at The Gathering Table **Page 4**

3 Hand-Passed Hors d'oeuvre **Page 5**

Dinner Buffet:

1 Salad **Page 6**

2 Sides **Page 6-7**

3 Entrées **Page 8-9**



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We make it EASY to create the perfect reception menu.

COCKTAIL HOUR - THE GATHERING TABLE

Right after the Ceremony, while you're being photographed, your guests enjoy lively conversations around a gathering table of great eats

Domestic Cheese Platter Assorted Cheese Cubes & crackers

Artisan Cheese Board +\$2pp

Aged Cheddar, Smoky Gouda, Brie, Swiss & Goat Cheese
Garnished with Fresh & Dried Fruit • Nuts • Fine Crackers

Charcuterie +\$3.99pp (SHOWN, added to Artisan Cheese Board) Italian Prosciutto, Pepperoni, Genoa Salami

Crostini Bar Baguette Grilled with Extra-Virgin Olive Oil

Choose 3 of the following Toppings:

Black Olive Tapenade (v)

Bruschetta (Fresh Tomatoes & Herbs) (v)

Artichoke Hearts, Spinach & Water Chestnut Dip (d)

Tuscan White Bean, Olive, Tomato, and Rosemary (v)

Roasted Garlic Basil Pesto (d)



Fresh Veggie Platter with Herb Dip

Root Veggie Kabobs +.50¢pp

(SHOWN) AO exclusive, Parsnips, Carrots & Beets, oh my! With Herbed Vegan Dip

Veggies in Vessels +.50¢pp (SHOWN left)

AO exclusive, veggies with their own herb dip!



Antipasto Veggie Platters +.50¢pp Roasted Red & Yellow Peppers • Grilled Zucchini Marinated Artichoke Hearts • Asparagus Vinaigrette

Signature Cocktail Meatballs +\$2pp Ground Beef in Sweet & Savory Sauce

Tex Mex Display +\$2pp Chunky Guacamole (SHOWN), Pico De Gallo and Chili Con Queso Served with GF Tortilla Chips



Seasonal Housemade Hummus "Sunflower" with Carrot & Cucumber Petals, Pita Triangles

Deviled Eggs-quisite! (Popular!) (GF)

+.50¢ Adorned with pretty radishes or edible flowers (SHOWN) when available





All Occasions Catering

Wedding Reception Buffet Packages 2019

COCKTAIL HOUR HAND-PASSED HORS D'OEUVRE

Catering Staff Offer These Delicacies To Your Guests During The Cocktail Hour



Asparagus with Asiago, Wrapped in Filo Pastry (v)
OR Smoked Salmon-Wrapped Asparagus



Sesame Crusted Avocado & Red Cabbage Spring Rolls
Served with Ginger-Lime Vinaigrette (v, GF)



Apricot Jewels
Apricots topped with Bleu Cheese & Toasted Almonds (v, GF)



Chipotle Chicken Skewer with Avocado Crema
Chicken Satays with Thai Peanut Sauce (GF)



Deviled Eggs-quisite! (*popular!*) (GF)
Adorned with pretty radishes or
edible flowers (SHOWN) when available



Praline Bacon +.75z (*popular!*) (GF)
Thick Cut Applewood Smoked Bacon with
Brown Sugar Glaze topped with Toasted Pecans



Blue Chip Shrimp (GF)
Marinated Shrimp atop Guacamole
on an Organic Blue Corn Chip
Chicken Salad with Shaved Fennel On Crostini



Mini Veggie Quesadilla Cornucopias (v)



Fennel & Gruyere Stuffed Mushrooms (GF, v)



Spinach Stuffed Mushrooms (GF, v)



Tenderloin Crostini +\$2.95
Choose Goat Cheese & Pesto (SHOWN) or Horseradish Mayo



Mini Beef Wellingtons +\$1.50pp
Tenderloin Bite with Mushroom Duxelle in Puff Pastry
Served with Béarnaise



Mini Mac 'n Cheese Tartlets (v) +\$1

Franks in Blankets with Brown Mustard

Antipasto Kabobs: Mozzarella, Roasted Tomato, Olive (v, GF)



Variety of Mini Quiche (v & meat)

Rustic Mushroom Tartlets (*popular!*)



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We make it EASY to create the perfect reception menu.
 Need help choosing?? *The Event Goddess, Pattie, CAN HELP - call (585) 244-2870*

ON THE DINNER BUFFET

FRESH SALAD On the Buffet, Choose One

NOTE: If you would like salads set at guests' place settings +\$2.95pp

Classic Garden Salad with Tiny Tomatoes, Cucumbers, Carrots and Gluten Free Croutons. Comes with Balsamic Vinaigrette and Creamy Pepper-Parmesan Dressing

Kale Caesar! (SHOWN) *A power punch to the classic!* With Chickpeas, Cranberries and House-made Gluten Free Croutons. Finished with Creamy Caesar Dressing



Fresh Spinach Salad with Mandarin Oranges, Red Onion, Mushrooms & Pinenuts. Comes with Ranch and Poppyseed Dressing

Classic Greek Salad with Vine-Ripened Tomatoes, Cucumbers, Red Onions, Niçoise Olives, Homemade Croutons and Feta. Finished with Greek Dressing

Honey Mustard Spinach Salad with Sliced Cremini Mushrooms, Red Onion and Sunflower Seeds. Finished With A Honey Mustard Dressing

NOTE: Fresh Dinner Rolls & Butter are placed on The Buffet
 If you would like Dinner Roll Basket/Butter at Tables +\$1pp; Artisan Breads +\$2pp

SIDE DISHES

POTATOES all prepared gluten free

Traditional Creamy Mashed Potatoes

Oven-Roasted Fingerling Potatoes with shallots and herbs +\$1pp

Rochester Favorite! Buttery Salt Potatoes (SHOWN)



Maple Brown Butter Mashed Sweet Potatoes with Pecans (SHOWN)

Sweet Potato Casserole with Marshmallow Topping

Traditional Southern Style Potato Salad – with Dukes™ Mayo!

Rosemary-Roasted New Potatoes with Caramelized Onions

Creamy Scalloped Potatoes with Thyme Béchamel +\$1.50pp

Pureed Parsnips & Potatoes - Parsnips add a bright flavor & light texture to the “Mash”

SIDE DISHES continue on next page



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SIDE DISHES (Cont'd)

RICE *all prepared gluten free*

Traditional Rice Pilaf with Mushrooms, Onions and Garlic

Chilled Wild Rice & Orzo Salad with Dried Cranberries, Celery, Carrots, Basil, Parsley. Tossed with EVOO & White Balsamic Vinegar



PASTA *some can be prepared gluten free*

Penne Pasta with Grilled Vegetables in a Roasted Garlic Cream

Traditional Pasta with Marinara. Comes with Parmesan Cheese

(SHOWN) Cheesy Mac 'n Cheese with Decadent Four Cheeses

Make it spectacular! Add Lobster to your Mac 'n Cheese! Market Price



VEGETABLES *all prepared gluten free*

Sautéed Seasonal Vegetable Medley with Herb-Infused Olive Oil

Roasted Root Vegetables (Fall/Winter/Early Spring)

Grilled Vegetable Platters with Herbed Oil +\$1pp

Steamed Carrots with Orange, Tarragon and Honey Butter Glaze

French Green Beans Gremolata with Garlic +\$1pp (SHOWN)

Tex-Mex Grilled Corn & Black Bean Salad. Served Chilled



Roasted Ratatouille Vegetables in an Herb Tomato Sauce

Green Beans Lyonnaise with Caramelized Onions and Lemon Butter

Roasted Cauliflower Gratin With NYS Cheddar Sauce +\$1pp

Roasted Cauliflower Gratin with Cashew Sauce (NUT) +\$1.50pp

(SHOWN) French Green Lentils with Braised Carrots & Fennel +\$1pp

Sautéed Asparagus With Orange Zest +\$1pp

Grilled Fresh Asparagus, Served warm on platters +\$1pp

Pan-Charred Brussel Sprouts with Sautéed Red Onion and Fresh Ginger. Flavored with a Brown Sugar-Balsamic Reduction (SHOWN)





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BUFFET ENTRÉES

CHICKEN all prepared gluten free

Mediterranean Chicken Breast With Artichokes, Roasted Red Peppers, Caramelized Red Onion, Feta and a Lemon Basil Sauce

Cilantro-Lime Grilled Chicken Breast garnished With Cherry Tomatoes and an Avocado Cream Sauce (SHOWN)

Chicken Picatta Chicken Sautéed With Lemon And Artichokes, Finished With A Basil Sauce

Island Grilled Chicken Breast with Mango Salsa, Grilled Red Onions, Roasted Peppers, Fresh Cilantro And Lime

Grilled Boneless Chicken Breast with Herbs

Chicken Marsala, Hearty Classic in our Housemade Sauce (SHOWN)

Champagne Chicken & Artichoke Hearts in a Light Lemony Sauce

Chicken Françoise, Our lighter Chicken French, made with GF Flour

BBQ Chicken (White & Dark Meat)



FISH all prepared gluten free

Roasted Salmon • Mango Pineapple Salsa (SHOWN)

Asian Grilled Salmon

Glazed with sweet and spicy sesame-ginger sauce

Baked Tilapia Bruschetta topped with Roasted Peppers, Lemon, Capers, Olives & Tomatoes (SHOWN)



VEGETARIAN & VEGAN

Portobello Stack (V, GF) Roasted Portobello, Sauteed Spinach & Grilled Veggies atop Roasted Tomato Tapenade +\$1.50pp

Vegetable Lasagna with Seasonal Grilled Vegetables, Ricotta Cheese, Mozzarella And Fresh Basil In A Fire-Roasted Tomato Sauce

Traditional Baked Ziti with Cheese Sauce

Butternut Squash and Sage Lasagna (GF) +\$1pp (SHOWN)

Layers of sage-flecked squash and rich, creamy ricotta



BUFFET ENTREES continue on next page

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Info@rochestercaterer.com • www.RochesterCaterer.com • Prices Subject to Change



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BUFFET ENTRÉES, Cont'd

MEAT most prepared gluten free

Beef Sirloin with Bordelaise Sauce or Red Wine Mushroom Sauce +\$2 (SHOWN)

Smoked Beef BBQ made with our Secret Sauce! With Slider Buns

Smoky Southern Pulled Pork - will melt in your mouth! Comes with Dill Chips and Slider Buns

Red Wine-Braised Pot Roast, *cooked overnight in a very slow oven*

Sliced Pork Loin with Spiced Onion Marmalade

Chili-Rubbed Pork Ribs Glazed In A Honey Lime Demi-Glace +\$3pp

Applewood Smoked Pork Ribs Sweet and Tangy BBQ Sauce +\$3pp

In-House Smoked Ham, Sliced Thin with Stone Ground Mustard and Seasonal Fruit-Berry BBQ Sauce

Local Italian Sausages, Sliced, with Grilled Peppers & Onions. Comes with Mustard & Sliced Italian Sub Rolls (SHOWN)



CARVING STATION Plus \$150 each Carver

Grilled Beef Tenderloin +\$8.95pp

Served With Horseradish Cream Sauce

Peppercorn and Herb Dijon Crusted Prime Rib

Served with au Jus or Horseradish Cream \$8.95pp

House Smoked Ham

Served With Champagne Mustard And Mango Chutney

House Smoked Turkey Breast

Served With Cranberry Chutney And Mango Chutney Aioli

Roasted Boneless Breast of Turkey with Gravy

Cedar-Planked Roasted Salmon Mango Pineapple Salsa

Lambchop Lollipops with Mint Sauce +\$6pp





Wedding Desserts 2019

We make it EASY to create the perfect reception menu.
Need help choosing?? *The Event Goddess, Pattie, CAN HELP- call (585) 244-2870*

We Cut Your Cake – For Free!

All Occasions does **not** charge a Cake Cutting Fee, ever!
We do, however, know fantastic cake bakers, let us know if we can help!

Alternative to the Cake or Late Night Sweets? You choose!

MINI PASTRIES & FRESH FRUIT STATION (Most Popular) +\$6.25 pp

Your freshly prepared “One Bite” Sweets may include our famous “Tiny Pies”, Mini Cookies, Chambord Brownie Bites, Truffles, Mini Cannoli, Bread Pudding and More!
Fresh Fruit Platters may include Melons, Strawberries, Pineapple & Grapes.



STRAWBERRY BOUQUETS – AO Exclusive! (SHOWN)

Your Guests Will Love To “Pluck” a Juicy Strawberry from the Lush Bouquet and Dip it into the Chocolate Orange Sauce!

Stand Alone Station \$2.95pp Add to Mini Pastries Station: +\$1.95pp

TIPSY CUPCAKES Adults Only! (SHOWN)

Alcohol-infused Cupcakes excite guests! GF available

- Mint Mojito Cupcake with Coconut Rum Frosting
- Strawberry Daiquiri Cupcake with Spiced Rum Buttercream
- Moscow Mule Cupcake with Ginger Beer-Lime Frosting
- Margarita Cupcake infused with Tequila, Dusted with Salt Flakes
- Chocolate Amaretto Cupcake with Amaretto Buttercream

\$36 per dozen per flavor (Minimum of 2 dozen each flavor)

Gluten Free and/or Dairy Free? Add \$6 per dozen (2 dozen minimum each flavor)



ABBOTTS FROZEN CUSTARD SUNDAE BAR +\$5.95 pp

Served in Authentic Abbott's paper cups.

Toppers: Chocolate Syrup, Caramel, Sprinkles, Cherries & Whipped Cream

KISS ME S'MORE STATION

Another fabulous photo op!

We flame S'mores on Wooden Clothes Pins - fun!

Stand Alone Station \$2.95pp Add to Mini Pastries Station: +\$1.95pp



HOT BEVERAGE STATION

Brewed Coffee • Decaf • Black, Green & Herbal Teas

• **Served At The Bar:** In Thermal Airpots, compostable paper cups \$2.50 pp

• **(SHOWN) Elegant Silver Urns On Dessert Table** with Shaved Chocolate, Chocolate Espresso Beans, Whipped Cream, Cinnamon, Lemon Wedges, Honey, Crème de Pirouline Wafers, Irish Coffee Mugs \$3.99 pp





All Occasions Catering Bar Packages 2019

Nothing says "Thank you for coming to our wedding!"
like a HOSTED OPEN BAR!

HOSTED OPEN BAR PACKAGES

Our friendly and professional bartenders are great with your guests! We suggest 1 bartender for every 75 guests for beer/wine, 2 for up to 50 guests for full liquor bar. Ask about rental glassware.

HOUSE WINE, BEER & HARD CIDER or HARD SELTZER (Most Popular)

- Wines: Woodbridge or similar priced: Cabernet Sauvignon, Malbec & Chardonnay, Pinot Grigio
- Beer: Corona, Bud Lite, 1 Local or Seasonal Craft, Hard Cider or Hard Seltzer (Bottles/Cans only)
- Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice!
- \$2 Million in Liquor Liability and Workers Comp to cover our bartenders

One-Two Hours \$16 pp • Three Hours \$18 pp • Four Hours \$20 pp • Five Hours \$24 pp

HOUSE PREMIUM LIQUOR All of the above plus: Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7 Whiskey

One-Two Hours \$19pp • Three Hours \$21pp • Four Hours \$23pp • Five Hours \$27 pp

TOP SHELF LIQUORS & WINES available at +\$3 to +\$5pp...Let's discuss your favorites!

PROSECCO TOAST \$2.95pp House Champagne & Sparkling Grape Juice Offered in Glass Flutes

ADD TO HOSTED OPEN BAR PACKAGE:

- **AO Bartenders** are \$35 hr/each (including travel time), 4 hr minimum
- **10% Production/Admin Fee** (Not a gratuity) • If less than 75 guests, 20% Prod/Admin Fee
- **Gratuity for your fabulous bartenders** is optional but always appreciated!

***** HOST-SUPPLIED Alcohol and New York State Temporary Beer, Wine & Cider Permit

We'll provide a list of everything you need to buy – and how much!

NOTE: If your wedding is at a private residence, you're NOT required to get a NYSTBWC Permit.
If your wedding is at a rented venue: Check with the venue for their policy.
To get a NYSTWBC Permit: On Safari or Firefox, go to <http://aca.licensecenter.ny.gov/>.

AO BARTENDERS & SET UP SERVICE FOR HOST-SUPPLIED ALCOHOL:

- **AO Bartenders** are \$35 per hour each (including travel time), 4 hour minimum
- **Set Up/Clean Up Service:** \$5.95pp Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice! Rental Glassware available
- **10% Production/Admin Fee** (Not a gratuity) • If less than 75 guests, 20% Prod/Admin Fee
- **Gratuity for your fabulous bartenders is optional but always appreciated!**



REFRESHER STATION \$2.95pp (SHOWN on client's wagon!)

Delightful infused waters in decorative beverage dispensers with choice of mason jar glasses or clear plastic cups. Choose 2:
Citrus Basil Water – a calming blend of orange, lemon, lime and basil
Strawberry Mint – a bright infusion of strawberries and mint
Cucumber Melon – a cooling blend of cucumber & cantaloupe

NOTE: Want peace of mind for the entire wedding weekend?
Buy event insurance with liquor liability coverage, ~ \$150-\$200 on-line.



Menu Worksheet for Buffet Receptions

Please choose the minimum of each selection to create your Menu.

GATHERING TABLE

Notes:

SALAD

Notes:

SIDE DISHES

Notes:

ENTREES

Notes:

CARVING STATION

Notes:

DESSERT

Notes:

PASSED HORS D'OEUVRE

Notes:



"We realize that securing your wedding caterer is a BIG Decision so we offer a 7 Day Grace Period. This way you have the security of knowing you have your WEDDING date saved on the All Occasions Catering calendar while you're doing your due diligence."
Pattie Taylor Brown, Owner, AO/All Occasions Catering

SAVE OUR DATE FOR SEVEN DAYS!

Wedding Date: _____

Wedding Couple Names: _____

Email: _____

Phone: _____

Today's Date: _____

7 Day Release Date: _____

Please READ, INITIAL each line & SIGN below:

- 1) If I decide to hire All Occasions as my wedding caterer, this \$100 will be applied toward my Non-Refundable Time Reservation Deposit _____
- 2) If I change my mind at any time before or on Day 7 of the 7 Day Release Date, All Occasions will refund my \$100 deposit upon notification by phone or email _____
- 3) If I decide not to go with All Occasions and do not tell them until after the 7 Day Release Date then I forfeit the \$100 _____

Signature: _____

Please call 585 244-2870 with Credit/Debit Card: \$100 Deposit

Questions? Call pattie at 585 244-2870 or pattie@rochestercaterer.com

Office Only:

Event Released _____ Event Confirmed _____



Terms of Agreement for Wedding Reception

Wedding Client Names: _____

Wedding Date: _____

Reception Location: _____

Non-Refundable Time Reservation Deposit is \$500. This deposit reserves "the client's" i.e. YOUR Wedding reception date on All Occasions Catering calendar.

Final Guaranteed Guest Count will be due two (2) Mondays before the date of your wedding.

From that point forward the guest count may be increased but *not* decreased. Please check with your Vendors (Photographer, DJ, Band, Security) to see how many meals are required. If the guest count is to increase substantially a few days prior to your event, please let us know and we will make every effort to accommodate the increase.

Payment Schedule: The Client and All Occasions Catering will agree on a mutually beneficial time payment plan. **Final Payment is Due on the Monday before the WEDDING**, unless prior arrangements have been made with All Occasions.

Prices on the Agreement are discounted by 4% based on payment by check or cash. If you make any payments with a credit card, the discount no longer applies & will be added back into the total.

Leftovers: All Occasions Catering prepares approximately 5% over your final attendance count to cover any unexpected guests - this extra "just in case" food belongs to All Occasions. If we do need to serve the reserved foods, we will charge you accordingly. It's possible that there may be a fair amount of food leftover for which you have not been charged, we donate this remaining food to homeless shelters.

Damages: The client is responsible for any loss of or damage to equipment caused by attending guests.

Cancellation: If it becomes necessary to cancel the event, client is responsible for expenses incurred on your behalf by All Occasions Catering. If the reception is canceled on the day of the event or ten business days before, 100% of the final cost will be due. If canceled 11-30 business days before, 80% of the estimated final cost will be due. If canceled 31-60 business days before, 50% of estimated final cost of the event will be due. If canceled 61-120 business days before, 25% of estimated final cost of the event will be due.

If the event is canceled and then rescheduled within 30 days of its original date at a mutually agreeable time, the client agrees to pay All Occasions for any non-recoverable costs of the originally scheduled reception.

I, the undersigned, have read and understood All Occasions Catering's Terms of Agreement:

Name: _____

Printed Name: _____

Date: _____

Please sign & return with \$500 Non-Refundable Time Reservation Deposit to:

All Occasions Catering • 40 Bonnie Brae Avenue • Rochester, NY 14618