



*All Occasions Catering
Kosher Reception Packages 2019*



Mazel Tov!



Mazel Tov! Kosher Celebrations



Hi there! Thank You for looking...

Your Temple or Shul is a wonderful and meaningful place to have your celebration. We follow their kosher guidelines and your mashgiach is in the kitchen during prep and during dinner service.

Friendly Food

Welcome gluten-free, dairy-free, nut-free & plant-based humans. We understand & respect you.

Locally grown and organic menu options? Yes, especially when in season and when competitively priced. Of course, your mashgiach has the final word!

Right Pricing

The pricing of this package is based on being prepared at a Temple or Shul in Rochester, NY using their kitchen, mashgiach & place settings.

Pricing is based on 75 or more guests.

Pricing for smaller events is available, just ask.

Customize

Customize your wedding reception with the addition of desserts, beverages and interactive stations.

We also offer Plated Dinners and Dinner Stations Packages.

Planning

We've tons of experience with Kosher events – weddings, Bar/Bat/B'nai Mitzvahs, memorial services and baby namings.

We're happy to make your planning process simpler and easier for you.

2019 Kosher Buffet Reception Index

Buffets are the most popular dinner choice. 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.

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On a Budget? Ask about Off-Season or Drop-Off Catering. **Want to WOW?** Ask about our Design services. Your questions are important! Please feel free to call or email with them.

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

I hope to hear from you!

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



All Occasions Catering

Kosher Buffet Reception 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!

TRADITION BUFFET

\$54pp plus 25% Staffing/Production Fee, Tax and Gratuity

Host pays the Mashgiach directly ~\$500-\$1000

Included:

- Beautiful Leafware compostable Plates, Premium quality disposable Flatware
- Premium White Paper Cocktail & Dinner Napkins
- On Guest Tables: Pretty Table Numbers
- KASHERED Glass Salt & Pepper Shakers
- Buffet Tablecloth & Use of KASHERED 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**



SIGNATURE BUFFET

\$72 per guest, plus 25% Staffing/Production Fee, Tax and Gratuity

Host pays the Mashgiach directly ~\$500-\$1000

Included:

- Temple Beth El's Meat or Dairy China, Flatware
- Premium Cocktail Napkins • Cloth Dinner Napkins
- On Guest Tables: Pretty Table Numbers 3-5 Votive Candles
- KASHERED Glass Salt & Pepper Shakers,
- Buffet Tablecloth & Use Of KASHERED 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**

2 Entrées **Page 8-9**





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TISH or COCKTAIL HOUR - THE GATHERING TABLE

Your guests enjoy lively conversations around a gathering table of great eats

Parve (P) • Meat (M) • Dairy (D) •

Many items are Gluten Free (GF) or can be made that way, please let us know!

Seasonal House-made Hummus “Sunflower” with Carrot & Cucumber Petals, Black Olive “Seeds” Pita Triangles (SHOWN)

Traditional Babaganoush with Pita Triangles;

Chopped Chicken Liver +\$2pp Cocktail Rye or Matzoh

Mushroom-Walnut Paté “Liver” +\$2pp Cocktail Rye or Matzoh

Crostini Bar (P) Baguette Grilled with Extra-Virgin Olive Oil

Choose 3 of the following Toppings:

Black Olive Tapenade (p)

Bruschetta (Fresh Tomatoes & Herbs) (p)

Artichoke Heart & Spinach Dip (p or d)

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

Roasted Garlic Basil Pesto (d)



Antipasto Veggie Platters +.50¢pp

Roasted Red & Yellow Peppers • Grilled Zucchini •

Marinated Artichoke Hearts • Asparagus Vinaigrette

Fresh Veggies Platter arranged beautifully with Herb Dip



Veggies in Vessels +.50¢pp (SHOWN left) AO exclusive, veggies with their own herb dip (p)

Root Veggie Kabobs c (SHOWN) AO exclusive, Parsnips, Carrots & Beets, oh my!

Tex Mex Display +\$2pp Chunky Guacamole (p) (SHOWN), Pico De Gallo (p) and Tortilla Chips (GF,P)

Deviled Eggs-Quisite! (Popular!) (GF) +.50¢ Adorned with pretty radishes

Seasonal Soup Shooters (p, d) +.50¢pp

Multi-level display in Shooter Glasses

Some Ideas: Gazpacho (Summer)

Pumpkin (Fall) • Butternut Squash (Winter)

Minty Green Pea (Spring)

Creamy Tomato With Tiny Grilled Cheese! +\$1pp





Mazel Tov! Kosher Celebrations 2019

COCKTAIL HOUR

TRAY-PASSED KOSHER HORS D'OEUVRE

Parve (P) • Vegan(V) • Meat (M) • Dairy (D) • Gluten Friendly (GF)

(SHOWN) Asparagus with Asiago, Wrapped in Filo Pastry (D)

Smoked Salmon-Wrapped Fresh Asparagus (GF, D, P)

Tradition! Mini Potato Latkes (P, D, GF) Topped with:
Sour Cream • Apple Sauce • Pear-Onion Compote
Smoked Salmon with Dill +\$1pp (SHOWN)

Buckwheat Blini (GF, DF, P) Topped with
Smoked Salmon & Asparagus, Chives & Honey Mustard
OR Beluga Lentil "Caviar" (V)(SHOWN)

Salmon Croquettes (avl GF) with Aioli (Garlic Mayo) (P)

Smoked Whitefish Salad In Cucumber Cup (P, GF)

Root Veggie Lollipops with Herb Dip (P, GF)

Mini Mac 'n Cheese Tartlets (D) (SHOWN)

Spanakopita - Spinach & Feta in Filo (D)

Crostini – Topped with:

Smoked Salmon with Cream Cheese (P, D)
Chicken Salad with Shaved Fennel (M) (SHOWN)
Thin-Sliced Roast Beef & Horseradish+\$2.95

Stuffed Mushrooms (P, avail GF)

Traditional • Sun-Dried Tomatoes & Babaganoush (P, GF)
Fennel & Gruyere (GF, D) (SHOWN) • Spinach (GF, P)

Mini Quiche (D)

Homemade Seasonal Knishes (SHOWN)
Such as Pear & Sweet Potato or Fresh Spinach (P)

Caramelized Onion & Goat Cheese Tartlets (SHOWN)

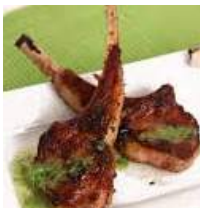
Deviled Eggs-*Quisite!* (popular!) (P, GF)
Adorned with pretty radishes

Chipotle Chicken Skewer with Avocado Crema (GF, P)

Chicken Satays with Thai Peanut Sauce (GF, P)

Garlic & Rosemary Lamb Chop Lollipops +\$3.95pp

Franks in Blankets with Brown Mustard (M)





Mazel Tov! Kosher Celebrations 2019

SMALL PLATES & INTERACTIVE STATIONS

Choose 2 Stations for Cocktail Hour/Choose 3-4 for Dinner!

Fun Fact: In 1997, we brought the “Mashed Potato Martini Bar” to Rochester. And the concept of eating out of a vessel has been going strong ever since! Guests laugh as their favorites are “Shaken Not Stirred” into Martini Glasses!

AO'S FAMOUS MASHED POTATO MARTINI BAR (D, P or M)

\$5.50 Cocktail Hour/\$7.50 Dinner

Select three Savory Toppers for your Guests to choose from:

Down Home Chili with Beef 'n Beans (M) • Velvety Gravy (M)
Seafood Newburg (P, D) • Shredded Rosemary Chicken
Roasted Vegetable Ratatouille (P,V)

ADD Mashed Sweet Potatoes with Tsimmes (Apricots, Plums & Raisins stewed in Wine) +\$3pp



PASTA-TINI STATION (D, P or M) \$5.50 Cocktail Hour/\$7.50 Dinner

Ditalini is “Shaken” in Martini Shakers with Your Guests Favorites!

Two Sauces: Marinara (P) • Alfredo OR Vodka Sauce (P, D)
“Mix-Ins”: Sautéed Mushrooms • Fresh Spinach • Artichokes
Comes with Parmesan • Red Pepper Flakes • Garlic Bread
ADD: Grilled Chicken +\$2 • Seafood +\$3 • Grilled Veggies +\$1



MAC 'n CHEESEY-TINI BAR (D, P) \$5.50 Cocktail Hour/\$7.50 Dinner

Mac 'n Cheese redolent with Roasted Red & Green Peppers
Served in Martini Glasses OR on Small Plates

Guests help themselves to Toppings:
Shredded Cheeses • Green Onions •
Broccoli & Caramelized Onions • Crusty Croutons



VEGGIE LOVE SALAD STATION Self-Serve, \$6.95 Dinner

Fresh Mixed Greens, to include Spinach, Kale, Arugula

Seasonal Fresh Vegetables, May include:

Asparagus, Zucchini, Carrots, Red & Yellow Peppers, Beets,
Grilled Portobellos, Tomatoes, Cucumbers, Celery & Haricots Verts
Crumbled Gorgonzola • Shaved Parmesan
Garlicky Croutons • Crisp Eggplant Crumbles
Balsamic Vinaigrette Dressing • Ranch Dressing





Mazel Tov! Kosher Celebrations 2019

SMALL PLATES & INTERACTIVE STATIONS, Cont'd

Choose 2 Stations for Cocktail Hour/Choose 3-4 for Dinner!

THE WOKERY (P, M) \$5.50 Cocktail Hour/\$7.50 Dinner Portion
Server will sauté Oriental Veggies & Tofu in a Wok and Oriental Veggies & Flank Steak in a Separate Wok
Guests are served their choice over Steamed White Rice in Tiny Red Take-Out Boxes with Chopsticks (Forks Offered)



LA CREPERY (P, M, D) \$5.50 Cocktail Hour/\$7.50 Dinner Portion
Buckwheat Flour – Gluten free Flour
Choose Two of the following fillings for your guests:
Ratatouille Tomatoes, Eggplant, Zucchini Stew with Wine, Herbs & Garlic
Mushrooms & Fresh Herbs Sauté (p or d with Cream) (SHOWN)
Crepes Provence: Spinach & Roasted Red Peppers (P, D)
Chicken Marsala – Sauté Chicken, Mushrooms, Tomato & Marsala (M)



GRILLED VEGETABLE DISPLAY

\$5.50 Cocktail Hour/\$7.50 Dinner Portion
Five Fresh Vegetables Marinated, Seasoned & Lightly Grilled and Beautifully Displayed At Room Temperature



CARVING ACTION STATION Plus \$150 each Carver

Cocktail Hour/See Buffet Carving Station for Dinner Portion
Cocktail Portion served as Mini Sandwich or On Crostini



Corned Beef & Pastrami \$6.95pp
Served on Miniature Rye Breads
Variety of Mustards
Half-Sour & Dill Pickles

Roasted Turkey Breast \$5.95pp on Small Dinner Rolls * Served With Cranberry Chutney (SHOWN) and Mango Chutney Aioli

- Roast Beef** \$6.95pp Small Dinner Rolls • Horseradish Sauce & Mustard
- Ginger Soy Roasted Salmon** \$5.95pp On Crostini • Wasabi Mayo
- Cedar-Planked Roasted Salmon** \$5.95pp On Crostini • Mango Salsa
- Lambchop Lollipops** \$6.95pp with Mint Sauce
- Smoky Brisket** On Slider Buns • BBQ Sauce • Dill Chips \$5pp





Mazel Tov! Kosher Celebrations 2019

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. All prepared gluten free, All parve unless noted
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 (P) and Creamy Ranch Dressing (D)

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



Fresh Spinach Salad with Mandarin Oranges, Red Onion, Mushrooms & Pinenuts. Ranch (D) and Poppyseed Dressing (P)

Honey Mustard Spinach Salad with Sliced Cremini Mushrooms, Red Onion and Sunflower Seeds. Finished With a Honey Mustard Dressing (P)

NOTE: Fresh Dinner Rolls & Earth's Best Margarine are placed on The Buffet
If you would like Dinner Roll Basket/Margarine at Tables +\$1pp; Table Challah \$6ea

SIDE DISHES

POTATOES all prepared gluten free, All parve unless noted

Traditional Creamy Mashed Potatoes

Tradition! Potato Kugel (SHOWN)

Rochester Favorite! Buttery Salt Potatoes (SHOWN)

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



 Maple Brown Butter Mashed Sweet Potatoes with Pecans (SHOWN)

Chilled Classic Potato Salad

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, All parve unless noted*

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, All parve unless noted*

Sweet Noodle Kugel – with or without raisins

Penne Pasta with Grilled Vegetables in a Roasted Garlic “Cream”

Traditional Pasta with Marinara. Comes with Parmesan Cheese (D)

(SHOWN) Cheesy Mac ‘n Cheese with Decadent Four Cheeses (D)

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



VEGETABLES *all prepared gluten free, All parve unless noted*

Chilled Cole Slaw

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 (D) +\$1pp

Roasted Cauliflower Gratin with Cashew Sauce (Vegan, NUTS) +\$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, prepared with olive and vegetable oils

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



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

Classic Grilled Boneless Chicken Breast with Herbs

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 prepared with olive and vegetable oils

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 prepared with olive and vegetable oils

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

Gluten Free, VEGAN Vegetable Lasagna with Grilled Vegetables, rich creamy VEGAN Ricotta Cheese And Fresh Basil in a Fire-Roasted Tomato Sauce (P) +\$1pp

Traditional Baked Ziti with Cheese Sauce (D)

Gluten Free, VEGAN Butternut Squash and Sage Lasagna (GF) +\$1pp (SHOWN) Layers Of Sage-Flecked Squash and Rich, Creamy VEGAN Ricotta!



BUFFET ENTREES continue on next page



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BUFFET ENTRÉES, Cont'd

MEAT most prepared gluten free

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

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

Slow-Roasted Beef Brisket +\$9pp with au Jus, Creamy Horseradish

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

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

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

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



BUFFET CARVING STATION (PLUS \$150 EACH CARVER)

Dinner Portions



(SHOWN) Corned Beef & Pastrami +\$6pp

Comes with Mustards, Miniature Rye Breads • Half-Sour & Dill Pickles

Ginger Soy Roasted Salmon • Wasabi Mayo +\$2pp

Cedar-Planked Roasted Salmon Mango Pineapple Salsa



Roasted Turkey Breast (SHOWN) with Gravy • Served With Cranberry Chutney and Mango Chutney Aioli +\$2pp

Roast Beef with Horseradish Sauce & Mustard +\$2pp

Kosher Salt-Crusted Prime Rib +\$9pp with au Jus, Creamy Horseradish

Slow-Roasted Beef Brisket +\$9pp with au Jus, Creamy Horseradish

Lambchop Lollipops +\$6pp with Mint Sauce





Mazel Tov! Kosher Celebrations 2019

Sweet Endings!

We Cut Your Cake – For Free!

All Occasions does **not** charge a Cake Cutting Fee, ever!
We do, however, know fantastic 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 your guests! GF available

- Mint Mojito Cupcake with Coconut Rum Frosting
- Strawberry Daiquiri Cupcake with Butter 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)

CHEESECAKE OR ICE CREAM SUNDAE BAR (D) \$4.95 pp

Plain Cheesecake OR Premium Vanilla & Chocolate Ice Creams
Toppings of Sprinkles, Chocolate Syrup, Caramel,
Sliced Strawberries, Bananas, Cherries & Whipped Cream



KISS ME S'MORE STATION

We flame S'mores on Wooden Clothes Pins! And a great photo op!

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, TBE's China Cups \$3.99 pp



Mazel Tov! Kosher Celebrations 2019

Bar Service Packages at TBE

Our bartenders are gracious & meticulous so you can party effortlessly! For smooth service, we suggest 1 bartender for every 50 guests for beer/wine, 2 for up to 75 guests for full liquor bar. Rental bar glassware is available.

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

NOTE: TBE allows client to bring in kosher beer, kosher "Mevushal" wine and/or kosher liquor.

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

- **AO Bartenders** are \$35 per hour each, same hours as catering staff
- **Set Up/Clean Up Service:** \$6.25pp \$2 Million in Liquor Liability Insurance, Bar top equipment, non-alcoholic mixers, bar fruit, soft drinks, clear plastic cups and tons of ice!
- **Under 21 Guest Beverages** \$2.95pp includes Shirley Temples
- **10% Production Fee** (Not a gratuity) • If less than 75 guests, 20% Production Fee
- **Plus Gratuity for your fabulous bartenders, optional and always appreciated!**

OPEN BAR PACKAGES

HOUSE KOSHER WINE "Mevushal", BEER, HARD CIDER or HARD SELTZER

Red & White House Kosher Wines; Regular & Lite Beer; 2 Craft Beers (Bottles); Coke, Diet Coke, Sprite, Fresca; Gingerale, Seltzer, Clear Plastic Cups, and TONS of Ice

One-Two Hours \$19 pp • **Three Hours** \$21 pp • **Four Hours** \$23 pp • **Five Hours** \$25 pp

PREMIUM FULL LIQUOR OPEN BAR (IF TOP SHELF LIQUORS DESIRED, ~+\$3-\$5pp)

All of the above plus: Absolute Vodka, Tanqueray Gin, Bacardi Rum, Seagram's 7 Whiskey

One-Two Hours \$22pp • **Three Hours** \$24pp • **Four Hours** \$27pp • **Five Hours** \$29 pp

PROSECCO OR CHAMPAGNE TOAST & Sparkling Grape Juice \$3.50 pp, includes glass flutes

SECOND BAR LOCATION: \$200-\$300 set-up fee, plus bartender(s) and glassware

RENTAL GLASSWARE

Multipurpose Wineglasses for Bar \$3 pp •

Wine glasses pre-set on tables \$1.50pp

Highball & Martini glasses for bar \$1.75 pp

Have a fun and safe party!



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



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: _____

Name: _____

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? pattie@rochestercaterer.com or 585 244-2870

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