



Thank you for asking for...

All Occasions Catering & Events Planning

Hors d'oeuvres & Stations Packages 2019



Let's The Feastivities Begin!



All Occasions Catering & Events Planning Hors d'oeuvres & Stations Packages 2019

Hors d'oeuvres & Stations...

Treat your guests to a fun and elegant Hors d'oeuvres & Stations Party!
With unique menus, amazing presentation and exceptional service - *your guests will rave!*

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>Menu package includes china and stainless flatware.</p> <p>Menu pricing is based on 75+ guests. If 50-74 guests +15% If 25-49 guests +20%</p>	<p>We also offer beautiful buffet and unique plated dinner packages.</p>	<p>We've catered thousands of unique events!</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>

How to Make Your Hors d'oeuvres & Stations Party A Success!

To ensure a balanced & plentiful menu, please choose a minimum of 7-8 selections: 3 from The Gathering Table, 2-6 from Hand-Passed Hors d'oeuvres, and 2-3 Stations. Pricing for Stations & Small Plates is based on being in addition to your 5+ hors d'oeuvres. If you would like a Stations party with no hors d'oeuvres add 20% to Station pricing. Catering Staff are required for all stations.

2019 Hors d'oeuvres & Stations Events Index

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

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

Call Today And Let's Get This Party Started!!



All Occasions Catering & Events Planning Hors d'oeuvres & Stations Packages 2019

COCKTAIL HOUR - THE GATHERING TABLE

Your guests enjoy lively conversations around a gathering table of great eats
Select 2 \$7 • Select 3 \$8.95 • Select 4 \$9.95 • Select 5 \$10.45 • Select 6 \$11.95

Domestic Cheese Platter Cheese Cubes & Fine Crackers

Crostini Bar Baguette Grilled with Extra-Virgin Olive Oil

Choose 3 of the following Toppings:

- Black Olive Tapenade (vegan)
- Bruschetta (Fresh Tomatoes & Herbs) (vegan)
- Artichoke Hearts, Spinach & Water Chestnut Dip (dairy)
- Tuscan White Bean, Olive, Tomato, and Rosemary (vegan)
- Roasted Garlic Basil Pesto (dairy)

Fresh Veggie Platter with Herb Dip (GF)

Housemade Hummus "Sunflower" (SHOWN) with Carrot & Cucumber Petals (GF) and Crisp Pita Triangles



Artisan Cheese Board +\$1pp (Added to Domestic Cheese Board)
Aged Cheddar, Smoky Gouda, Brie, Swiss & Goat Cheese • Garnished with Fresh & Dried Fruit • Nuts • Fine Crackers

Charcuterie +\$2pp (SHOWN, added to Artisan Cheese Board) Prosciutto, Pepperoni, and Genoa Salami

Root Veggie Kabobs +\$1pp (SHOWN right) AO exclusive, Parsnips, Carrots & Beets, oh my! With Herbed Vegan Dip

Veggies in Vessels +\$1pp (SHOWN left) AO exclusive, Veggies with their own herb dip!

Antipasto Veggie Platters +\$1pp Roasted Red & Yellow Peppers • Grilled Zucchini Marinated Artichoke Hearts • Asparagus Vinaigrette

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

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

Deviled Eggs-quisite! (Popular!) (GF) +\$1pp Adorned with pretty radishes or edible flowers (SHOWN) when available





All Occasions Catering & Events Planning

Hors d'oeuvres & Stations Packages 2019

COCKTAIL HOUR HAND-PASSED HORS D'OEUVRES

Smiling catering staff offer these to your guests, no matter where they are!
 Select 2 \$9.95 Select 3 \$8.95 • Select 4 \$9.95 • Select 5 \$10.45 • Select 6 \$11.95



Asparagus with Asiago, Wrapped in Filo Pastry (v)

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



Apricot Jewels

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

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



Rustic Mushroom Tartlets (v) (popular!)

Mini Veggie Quesadilla Cornucopias (v) (popular!)



Fennel & Gruyere Stuffed Mushrooms (GF, v)

Spinach Stuffed Mushrooms (GF, v)

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



Chipotle Chicken Skewers with Avocado Crema

Chicken Satays with Thai Sauce (GF)

Chicken Salad with Shaved Fennel On Crostini



Praline Bacon +.75¢ (popular!) (GF)

Thick Cut Applewood Smoked Bacon with
 Brown Sugar Glaze topped with Toasted Pecans

Tenderloin Crostini +\$2.95

Choose Goat Cheese & Pesto (SHOWN) or Horseradish Mayo



Mini Beef Wellingtons +\$1.50pp (popular!)

Tenderloin Bite with Mushroom Duxelle in Puff Pastry
 Served with Béarnaise

Franks in Blankets with Brown Mustard (popular!)



Smoked Salmon-Wrapped Asparagus (GF)

Blue Chip Shrimp (GF) (popular!)

Marinated Shrimp atop Guacamole
 on an Organic Blue Corn Chip





All Occasions Catering & Events Planning

Hors d'oeuvres & Stations 2019

Interactive Stations & Small Plates

To ensure a balanced & plentiful menu, please choose a minimum of 7-8 selections: 3 from The Gathering Table, 2-6 from Hand-Passed Hors d'oeuvres, and 2-3 Stations. Pricing for Stations & Small Plates is based on being in addition to your 7-8 hors d'oeuvres. If you would like a Stations party with no hors d'oeuvres add 20% to Station pricing. Catering Staff are required for all stations.

Pasta-Tini Station \$7

Your guests will laugh as ditalini pasta is "shaken not stirred" in martini shakers! We add your guests' favorite toppings, sauce and then pour into a martini glass!

Choose **two** of the following selections:

- | | |
|---------------------------------|---|
| Fire Roasted Marinara | Aglio Olio Sauce (garlic, wine & herbs) |
| Classic Alfredo | White Clam Sauce OR Red Clam Sauce |
| Classic Carbonara (Ground Beef) | Vodka Cream Sauce |
| Roasted Garlic Alfredo | Wild Mushroom & Leek Sauce |

Served with Parmesano-Reggiano, red pepper flakes, and garlic bread.

Add-Ons:

Chicken \$2 Clams \$3 Shrimp \$3 Grilled Veggies \$1

Mashed Potato Martini Bar \$7

Chuckle as creamy mashed potatoes are "Stirred Not Shaken" into a martini glass!

Tater toppings included: Cheddar cheese, scallions, and crispy bacon bits

with choice of **two** of the following toppings:

- | | |
|-------------------------------|--------------------------------------|
| Texas Chili, Beans & Meat | Pulled BBQ Chicken |
| Shrimp and Crawfish Creole | Velvety Gravy |
| Rosemary Chicken | Spicy White Bean and Mango Chili (v) |
| Roasted Vegetable Ratatouille | Chipotle Turkey Chili |
| Wild Mushrooms and Leeks | Lobster in Tarragon Cream (+\$1.75) |

Mac and Cheese Martini Bar \$7

Cheesy Mac 'n Cheese served in martini glasses!

Assorted toppings: bacon, scallions, chorizo, roasted poblano peppers, tomatoes, sour cream and blackened chicken

Add lobster +\$1.75



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Shrimp 'n Grits (or Polenta) \$7

An homage to Pattie & David's roots! Seasoned LA (Lower Alabama) Shrimp and Corn Ragout served over Organic Southern Grits served in a Martini Glass!
Includes toppings of Cheddar Cheese, Crispy Bacon and Chives

Bad To the Bone Taco Station \$7

Choice of 2: Ground Beef, Crispy Fried Cod or Fried Seitan
On Corn tortillas (GF) or Flour Tortillas
Comes with shredded cabbage, Salsa, Shredded Cheeses, avocado, and cilantro cream
Served with Southwestern black bean and corn salad

Stir Fry Wokery Station \$7

An assortment of Asian Vegetables with Rice Noodles (GF) and Sweet & Spicy Sauce served in paper Chinese takeout box with chopsticks (Forks Optional)
Add Beef \$2 | Add Chicken \$2 | Add Shrimp \$3

Mini Chicken and Waffles \$7 (GF available) (Small plates)

Crispy mini waffles are made right before the guests!
Then topped with pecan crusted chicken, drizzled with NY Maple Syrup

Seared Sea Scallops \$10 (Small plates)

Basil Corn Cream Sauce, Crispy Bacon Lardons,
Served with side of fresh greens tossed in oil & vinegar

Pacific Rim Sauté \$12 (Small plates)

Charbroiled Citrus-Tamari Beef, Shrimp Or Chicken With Sweet Ginger Sauce.
Served with Jasmine Rice And Caramelized Baby Bok Choy

Curried Shrimp \$8 (Small plates)

Sautéed In Ginger Carrot And Coconut Sauce, Served Over Jasmine Rice

Jerk Grilled Pork Tenderloin & Sweet Potatoes \$7 (Small plates)

Over Vanilla Scented Sweet Potato
With Tropical Fruit Chutney Garnished with Crispy Lotus Root Chips



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Hors d'oeuvres & Stations 2019

Fajita Station \$8

Beautifully decorated in the colors de Mexico!

Adobo Grilled Beef and Chicken • Skillet Veggies • Sautéed Shrimp (+\$2)
Includes Sautéed Peppers & Onions • Guacamole • Sour Cream • Pico de Gallo
Shredded Cheddar • Cilantro • Lime Wedges
Soft Tortillas (GF Corn and Flour)

Rustic Mini Pizza Station \$7.50

Served hot on our Rustic Grill Pard'ners (shown)

featuring bite-sized 3" pizzas including:

Pizza Bianca: Ricotta, Mozzarella, Parmesan, Garlic Olive Oil,
Arugula and Prosciutto

Pesto Pie: Pesto, Mozzarella, Feta and Sundried Tomatoes

Margarita: Marinara, Mozzarella, Basil, Roma Tomatoes and Garlic

We're working on our Gluten Free pizza dough – ask about an update!



Rustic Panini Slider Station \$7.50

Served Hot From The Panini Press On Our Rustic Grill Pard'ners (shown)

Choose 2 from the following selections (one of each per guest)

Cuban Sliders

Roasted pork layered with sliced ham,
mustard, swiss cheese and pickles on
Cuban bread

Petite Lamb Sliders

With blue cheese, rosemary and Dijon aioli

Spinach & Chicken Sliders

With roasted red pepper ranch

Angus Cheeseburger Sliders

With roasted red pepper ketchup and
champagne mustard

Grilled Portabella Sliders

With caramelized onions, balsamic glaze,
plum tomato and roasted garlic aioli

Mini Reuben Sliders

Corned Beef With tangy Russian dressing

Accompanied by gourmet relish platter, fried onions, artisan mixed lettuce,
pickle relish, sliced tomato, and pickled wild mushrooms

Veggie Love Salad Station (Self Serve Station) \$9pp

Large cascading display of Fresh Greens (Romaine, Spinach, Arugula). Choose 7 Fresh
Vegetables: Red & Yellow Peppers, White & Green Marinated Asparagus, Zucchini, Summer
Squash, Mushrooms, Tomatoes, Carrots, Cucumbers, Celery & Haricot Verts
Crumbled Gorgonzola • French Feta • Shaved Parmesan
Pita Wedges • Garlicky Croutons • Crisp Bacon Crumbles

2 Dressings: Balsamic Vinaigrette, Ranch or Classic French Vinaigrette (Dijon, Shallots, Herbs)



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Carving Stations

*All selections are served with assorted sliced rolls, artisan breads and/or crostini
Staff are required for all stations*

Smoked Turkey Breast \$6

Served with Cranberry Chutney
And Mango Chutney Aioli

Maple Roasted Turkey Breast \$6

Served with Herb Mayo
And Champagne Mustard

Blackened Cajun

Roasted Turkey Breast \$6

Served with Duke's Mayonnaise
And Champagne Mustard

South of the Border

Grilled Chicken Breast \$6

Served with Chimichurri Sauce
And Chipotle Aioli

Italian Porchetta \$7

Mixed Herb and Garlic-stuffed Pork loin
rolled in pork belly and slow roasted;
finished with a white wine,
Orange and rosemary jus

Applewood Smoked Ham \$6

Smoked & Cured In-House!
Served with Champagne Mustard
And Mango Chutney Aioli

Ginger-Brown Sugar Pecan Crusted Split Pork Loin \$7

Served with Peach Chutney
And Champagne Mustard

Slow-Roasted Beef \$7

Served With Classic Horseradish Sauce
And Champagne Mustard

Prime Rib \$9

Peppercorn-Herb Dijon Crusted
Served with Horseradish
And Champagne Mustard

Grilled Beef Tenderloin \$12

Served with horseradish cream
And Champagne Mustard

Roast Leg of Lamb \$10

Served with Gremolata
(Lemon, Garlic and Mint Sauce)



All Occasions Catering & Events Planning

Desserts 2019

We make it EASY to create the perfect 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, recommend fantastic cake bakers, let us know if we can help!

In Addition to or Alternative to Cake? 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

HOT BEVERAGES

Freshly Brewed Coffee • Decaf • Black, Green & Herbal Teas

- Served At Table** \$2.50pp
- Served At The Bar:** In Black 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 hospitality 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 Life, 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 event is at a private residence, you're NOT required to get a NYSTBWC Permit.

If your event 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 event?
Buy event insurance with liquor liability coverage, ~ \$150-\$200 on-line.



All Occasions Catering & Events Planning

Hors d'oeuvres & Stations Menu Worksheet

Name: _____

Date of Event: _____

Email: _____

Phone #: _____

Location: _____

Estimated Guest Count: _____

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

Gathering Table, Optional Choice, Select 2-6 items

- | | |
|----|----|
| 1. | 4. |
| 2. | 5. |
| 3. | 6. |

Passed Hors d'oeuvres, Optional Choice, Select 2-6 items

- | | |
|----|----|
| 1. | 4. |
| 2. | 5. |
| 3. | 6. |

(NOTE: If you desire a Served Appetizer, Soup or Salad, Just ask us for Plated Dinner Menus!)

STATIONS or SMALL PLATES – Select a Minimum of 2)

1. _____
2. _____
3. _____

Dessert _____

Bar _____

Beverages - Non-alcoholic

Chilled _____

Hot _____

Additional Items: _____

Any special requests: _____



Terms of Agreement for Hors d'oeuvres & Stations Event

Client Names: _____

Date: _____

Location: _____

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

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

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 EVENT, 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 event 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 event.

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