



Thank you for asking for...

All Occasions Catering & Events Planning

Deliverable Buffet Packages For The DIY'er



Let The Feastivities Begin!



All Occasions Catering & Events Planning

Deliverable Buffet Packages 2019

Deliverable Buffet Packages for the Do-It-Yourselfer

Buffets are (by far) the most popular dinner choice for gatherings.

By offering your guests a selection of entrees and side dishes you'll be sure to please all ranges of tastes and dietary preferences.

FRIENDLY FOOD

Welcome vegan, gluten-free, dairy-free, nut-free and shellfish-free humans.

We understand & respect you.

Locally grown and organic menu options?

Of course!

Especially when in season and competitively priced.

SAFE. DELICIOUS.

DELIVERABLE.

All menu items are fully prepared and refrigerated in premium quality disposables. If needed, we provide simple reheating instructions.

Minimum Order: \$750

36 Hour Notice

Need it quicker?

Please call 585 244-2870

LET US HELP YOU!

If it turns out do-it-yourself is not for you after all...

Our catering staff are fun, friendly and competent

BONUS

Our full service catering includes our beautiful serving pieces.

We're here to help!!

HOW MUCH TO ORDER? Small tray serves 12-15 ppl; Large tray serves 24-30; Prices listed are for small tray/large tray. Need help figuring this out? Call or email us.

All items will be fully cooked and refrigerated. Reheating 🔥 instructions provided.

Pick Up your order at All Occasions 20 Cobbs Hill Drive Rochester 14610

Delivery can be arranged, please call 585 244-2870

2019 Deliverable Buffet Packages Index

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

Call Today and Let's Get Your Deliverable Buffet On Its Way!



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SAMPLE DIY BUFFET MENUS

Here are a few ideas to help you get started, tons of choices on the following pages
Call Pattie if you have questions, 585 244-2870

SAMPLE MENU 1 50 guests \$24.58-\$30.28pp

Gathering Table:

Cubed Cheese Tray
Seasonal Veggie Platter
Crostitini Bar

Salad:

Garden Salad

2 Entrées:

Chicken Francoise (Gluten free!)
Grilled Vegetable Lasagna

2 Side Dishes:

Creamy Mashed Potatoes
Green Beans Almondine
Dinner Rolls & Butter

SAMPLE MENU 2 50 guests \$27.58-\$33.38pp

Gathering Table:

Crostitini Bar
Hummus "Sunflower"

Salad:

Kale Caesar

2 Entrées:

Classic Grilled Boneless Chicken Breast
with Lemon & Herbs
Applewood Smoked Pork Ribs

3 Side Dishes:

Cowboy Baked Beans
Buttery Salt Potatoes
Sautéed Vegetable Medley
Dinner Rolls & Butter

SAMPLE MENU 3 50 guests \$34.95-\$38.84pp

This "al fresco" menu is served at room temp,
NO REHEATING, completely safe and delicious)

Gathering Table:

Tex-Mex Tray
Fresh Heirloom Veggies
Artisan Charcuterie
Deviled Eggs

Salad:

Fresh Spinach Salad

3 Entrées:

Cilantro-Lime Grilled Chicken Breast
Jerk Grilled Pork Tenderloin with Tropical
Fruit Chutney & Lotus Root Chips
Asian Grilled Salmon Glazed with sweet
and spicy sesame-ginger sauce

Side Dishes:

Wild Rice & Orzo Salad
Oven-Roasted Fingerling Potatoes
Grilled Vegetable Planks
Dinner Rolls & Butter
Cornbread Muffins & Butter

SAMPLE MENU 4 50 guests \$19.80-\$22.74pp

3 Entrées:

BBQ Chicken (White & Dark Meat)
Italian Sausages, Peppers & Onions
Baked Ziti

2 Side Dishes:

Garden Salad
Buttery Salt Potatoes
Cornbread Muffins & Butter



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COCKTAIL HOUR - THE DIY GATHERING TABLE/Appetizers

Your guests enjoy lively conversations around a table of great appetizers

Small tray serves 12-15 ppl; Large tray serves 24-30; Prices show small tray/large tra

Crostini Bar \$39/\$75 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)

Housemade Hummus

"Sunflower" \$37ea small

(SHOWN on left) with

Carrot & Cucumber

Petals (GF) •

Crispy Baked Pitas



Artisan Charcuterie \$67.50/\$120

(SHOWN on right with full service catering set up)

Provolone, Aged Cheddar, Smoky Gouda, Camembert, Gorgonzola, Cheddar &

Mozzarella Cubes • Prosciutto, Pepperoni,

Genoa Salami • Mustards. Garnished with

Fresh & Dried Fruit • Fine Crackers &

Breads



Fresh Heirloom Veggies \$48/\$90

(Seasonal) (SHOWN on left)

Carrots

• Zucchini •

Watermelon Radish

• Endive • Sweet

Peas • Tiny

Tomatoes

• Cauliflower •

Cucumbers. Comes with

Hummus and

Ranch Dip



Cubed Cheese Tray with Fine Crackers \$37/\$70

Seasonal Veggie Platter

\$37/\$72

Celery, Carrot Sticks,

Broccoli, Tiny Tomatoes

Cauliflower,

Cucumbers with Ranch

Dip

Antipasto Veggies

\$48/\$90

Roasted Red & Yellow Peppers • Grilled

Zucchini • Marinated Artichoke Hearts •

Asparagus Vinaigrette

Cocktail Meatballs \$45/\$85

Ground Beef or Turkey Mini Meatballs in Sweet &

Savory Sauce (Requires reheating & CHAFER)



Tex-Mex Tray

\$45/\$85

(SHOWN on left)

Freshly made Chunky Guacamole, Pico De Gallo and Chili Con Queso. Colorful Organic Tortilla Chips (GF)



Deviled Eggs (Popular!) (SHOWN on right)

24 for \$30 • 48 for \$60 (2 dozen minimum)



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On The DIY Dinner Buffet

Small tray serves 12-15 ppl/Large tray serves 24-30; Prices show small tray/large tray

🔥 = requires reheating/served warm or hot (GF=Gluten Free, V=Vegetarian, DF=Dairy Free)

ENTREES (Main Dishes, Choose 2-3)

POULTRY *gluten free available*

Cilantro-Lime Grilled Chicken Breast garnished With Cherry Tomatoes and an Avocado Cream Sauce (SHOWN) \$79/\$155



Mediterranean Chicken Breast With Artichokes, Roasted Red Peppers, Caramelized Red Onion, Feta and a Lemon Basil Sauce. \$79/\$155

Chicken Picatta Sautéed With Lemon & Artichokes Basil Sauce 🔥\$80/\$150

Grilled Chicken Breast with Lemon & Herbs \$79/\$155

Chicken Marsala, Hearty Classic in our Housemade Sauce 🔥\$80/\$150

Champagne Chicken & Artichoke Hearts in a Light Lemony Sauce 🔥\$80/\$150

Chicken Française, Our Chicken French, made with Gluten Free Flour 🔥\$79/\$155

BBQ Chicken (White & Dark Meat) with Slathering Sauce 🔥\$80/\$150

Roasted Boneless Breast of Turkey, Sliced, with Gravy 🔥 \$80/\$150



House-Smoked Pulled Turkey Sliders (SHOWN) Alabama White Sauce • Cranberry BBQ Sauce \$95/\$180

MEAT *gluten free available*

Beef, Pork & Veal Meatballs Marinara 🔥 \$55/\$100

Smoky Beef BBQ Sliders, With Buns and Secret Sauce! 🔥\$95/\$180

Bourbon-Peach BBQ Pulled Pork Sliders (SHOWN) with Cole Slaw • Buns 🔥\$95/\$180



Red Wine-Braised Pot Roast 🔥\$95/\$180

Beef Sirloin, sliced with Red Wine Mushroom Gravy 🔥\$107/\$200

Grilled Pork Tenderloin, Tropical Fruit Chutney, garnished with Lotus Root Chips 🔥\$105/\$200

Applewood Smoked Pork Ribs Sweet and Tangy BBQ Sauce 🔥 \$125/\$240

Grilled Italian Sausages, Peppers & Onions. Mustard & Sliced Italian Sub Rolls 🔥 \$70/\$130

Beef Tenderloin, Sliced, Chilled • Horseradish Cream Sauce \$190/\$360

VEGETARIAN/VEGAN *gluten free available*

Baked Ziti with Cheese Sauce 🔥 \$47/\$90

Grilled Vegetable Lasagna with Rich Creamy Ricotta Cheese, Fresh Basil in a Fire-Roasted Tomato Sauce 🔥\$55/\$100;

Make it VEGAN & Gluten Free 🔥\$60/\$115

FISH *gluten free & enjoyed cold or hot*

Roasted Salmon • Mango Pineapple Salsa (SHOWN) \$105/\$200

Asian Grilled Salmon Glazed with sweet and spicy sesame-ginger sauce \$105/\$200





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Deliverable Buffet Packages 2019

On The DIY Dinner Buffet

Small tray serves 12-15 ppl; Large tray serves 24-30; Prices show small tray/large tray

🔥 = requires reheating/served warm or hot (GF=Gluten Free, V=Vegetarian, DF=Dairy Free)

SIDE DISHES – VEGETABLES

Vegetable Medley Sautéed with Herb-Infused Olive Oil 🔥 \$45/\$85

Steamed Carrots with Orange, Tarragon and Honey Butter Glaze 🔥 \$45/\$85

Green Beans Almondine 🔥 \$45/\$85

Roasted Ratatouille Vegetables in an Herb Tomato Sauce 🔥 \$48/\$88

Roasted Root Vegetables (Fall, Winter, Early Spring) 🔥 \$45/\$85

Chilled Green Beans Gremolata with Garlic 🔥 \$45/\$85

Chilled Tex-Mex Grilled Corn & Black Bean Salad 🔥 \$45/\$85

Grilled Vegetable Planks \$65/\$115

(SHOWN) Planks of Grilled Zucchini, Summer Squash, Bell Peppers, Asparagus & Sweet Onions (Serve at room temp)



SIDE DISHES – CARBS

Buttery Mashed Potatoes (Made with Butter or Earth's Balance (DF) 🔥 \$39/\$75

Buttery Salt Potatoes (D or DF) 🔥 \$39/\$75

Chilled Traditional Potato Salad – with Dukes™ Mayo! (GF, DF) \$35/\$55

Oven-Roasted Fingerling Potatoes, Olive Oil, Shallots & Herbs (DF) 🔥 \$40/\$75

Rosemary-Roasted New Potatoes with Caramelized Onions (GF, DF) 🔥 \$50/\$90

Traditional Rice Pilaf with Mushrooms, Onions and Garlic (GF, DF) 🔥 \$49/\$91

Chilled Wild Rice & Orzo Salad (Popular!) with Dried Cranberries, Celery, Carrots, Basil, Parsley. Tossed with EVOO & White Balsamic Vinegar (GF, DF) \$65/\$128

Cowboy Baked Beans with Ground Meat, Onions & Bacon 🔥 \$56/\$110

Molasses Baked Beans with Onions (V, GF) 🔥 \$45/\$85

Penne Pasta with Grilled Vegetables with Creamy Balsamic Vinaigrette 🔥 \$48/\$85



Decadent Cheesy Mac 'n Cheese with Four Cheeses 🔥 \$50/\$85

FRESH SALADS

Classic Garden Salad \$55/\$105 Fresh Greens with Tiny Tomatoes, Cucumbers, Carrots and Croutons. Balsamic Vinaigrette and Creamy Pepper-Parmesan Dressing

Kale Caesar! \$59/\$115 A power punch to the classic! With Chickpeas, Cranberries and Gluten Free Croutons. Creamy Caesar Dressing



Fresh Spinach Salad \$59/\$115 Mandarin Oranges, Feta, Red Onion, Mushrooms. Poppyseed Dressing

FRESH BREADS

Dinner Rolls & Butter Pats (2 dozen minimum) 24 for \$27 • 48 for \$50

Sweet Cornbread Muffins with Butter (2 dozen minimum) 24 for \$27 • 48 for \$50



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DESSERTS

Small tray serves 12-15 ppl;

Large tray serves 24-30;

Prices show small tray/large tray

(GF=Gluten Free, V=Vegetarian, DF=Dairy Free)

Mini Pastries Baker's choice, freshly prepared, beautifully displayed "One Bite" Sweets may include our famous "Tiny Pies", Mini Cookies, Brownie Bites, Truffles, Mini Cannoli, Bread Pudding and More! \$48.75/\$95

Fresh Fruit Platters may include Melons, Strawberries, Pineapple, Fresh Berries & Seedless Grapes. \$48.75/\$95



EVERYTHING YOU NEED FOR DO-IT YOURSELF BUFFETS

Place Settings \$3.95pp: Compostable White Sugarcane Plates, Clear plastic cutlery, premium paper cocktail and dinner napkins for Gathering Table & Buffet

Upscale Place Settings \$4.95pp: Chic Bambu Compostable Plates & Disposable Silver Cutlery, premium paper cocktail and dinner napkins for Gathering Table & Buffet

Serving Utensils: Heavy Duty Plastic Tongs, Spoons, Forks for your Gathering Table and Buffet, 10% of menu.

Disposable Chafing Dish Kit keeps hot food hot! Includes frame, steam pan and Sterno® fuel. \$35 each





Menu Worksheet for Deliverable Buffet Parties

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

GATHERING TABLE (2-6)

Notes:

ENTREES (2-3)

Notes:

SIDE DISHES (2-4)

Notes:

SALAD (1)

Notes:

FRESH BREAD (1-2)

Notes:

DESSERT/Fruit (1-2)

Notes:

Sugar Cane Place Settings \$3.95 _____

Bambu Place Settings \$4.95 _____

HOT Delivery, Starting at \$100

COLD Delivery, Starting at \$50

Plastic Serving Utensils, 10% of menu cost

Chafing Dish Kit, \$35 each _____



Terms of Agreement for Deliverable Buffet Packages

Client Names: _____

Event Date: _____

Event Location: _____

Non-Refundable Time Reservation Deposit is \$300. 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 FIVE business days before 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.

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 \$300 Non-Refundable Time Reservation Deposit to:

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