

ALL OCCASIONS CATERING

&

BANQUET FACILITY

BANQUET FACILITY RECEPTION PACKAGES

740.726.2008
6989 Waldo-Delaware Road
P.O. Box 49
Waldo, Ohio 43356
www.claseallocalcations.com

ALL OCCASIONS CATERING

ALL-INCLUSIVE RECEPTION PACKAGES

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

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

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

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

ALL DINNER STATION RECEPTION PACKAGES INCLUDE:

BALLROOM AMENITIES

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Elevated Platform for Head Table

Decorative Area for Wedding Cake Display

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

Sales tax and service charge not included

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.

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DINING

Choice of Salad

Choice of Appetizer Package

Unsweetened Iced Tea, Lemonade, and Water

Regular and Decaf Coffee

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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.*

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

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

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

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