

## ***Plan your corporate events!***

*With seating for 20 to 350 guests, Occasions Party Centre is the all-inclusive facility to meet your event requirements. All banquet rooms have been recently renovated and come completely set up, fully staffed, and paired with a menu of your choosing that is prepared in house. We never charge gratuities, saving you 10-20% on your final invoice and all extras such as hall rental fees, security and bartenders are already included in our prices. Your total invoice is subject to current sales tax only. We offer various packages that can be completely customized to fit your needs. Your event will include your choice of buffet or sit down style dinner, your choice of bar services, and your choice from our extended dessert menu or a customized sheet cake, set up and break down of all tables dressed with white linens, full china and stemware, centerpieces, and a personal hostess for coordination throughout the evening. Occasions Party Centre is designed to create an atmosphere for your guests to enjoy all that we have to offer.*

*To plan your corporate event including but not limited to an awards banquet, company dinner, class reunion, reverse raffle or holiday party, please review the following package options then contact us with the items you're interested in, your approximate guest count, desired event date and time, and your budget and an event coordinator will be in contact with specific pricing! Choose from our dinner and bar selections with the option to add any hors d'oeuvres, desserts or extras. Additional items may be brought in. Outside vendor fees may apply. All special quotes and requests must be present to Occasions prior to final details.*

***Occasions' Hot Buffet:***  
*(Menu limited to weekday events only)*

*Oven Baked Marinated Chicken Breast*

*Golden Swirl Potatoes*

*Buttered Green Beans*

*Marinara Pasta*

*Add Hand-sliced Oven Roasted Top Round in Au Jus Gravy as second entrée*

*\*Inquire about Alfredo Chicken or pasta options*

*Buffet selections include: Romaine-Spring Mixture Garden Salad with House Dressing served to each guests, accompanied with a basket of warm French Pain Rolls*

# **Hot Grand Buffet Menu #1**

## **Entrees** (select two)

**Please note: \*only one meat can be hand-carved at the chef appointed carving station**

*\*Certified Angus Beef Oven Roasted Top Round carved at buffet table with Au Jus*

*\*Hickory Smoked Ham carved at buffet table with Sweet Port Wine Glaze*

*Stuffed Shells filled w/Ricotta, Romano and Parmesan Cheese in a Tomato Sauce*

*Atlantic White Fish with Lemon Butter over Flavorful Rice*

*Sweet Bourbon Glazed Chicken Breast over Flavorful Rice*

*Baked Marinated Boneless Chicken Breasts over Savory Rice Pilaf*

*Garlic Parmesan- Panko Crusted Chicken over Savory Rice Pilaf*

*Old Fashion Stuffed Chicken Breast Topped with Panko Breading and a Savory Chicken Gravy*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\**

## **Fresh Potato** (select one)

*Cheddar Au Gratin Potatoes*

*Golden Swirl Potatoes with Scallions & Cheese*

*Rosemary Roasted Red Skin Potato*

*Garlic Parmesan or Garlic and Thyme Smashed Red Skins*

## **Hot Vegetable** (select one)

*Fresh Heads of Cauliflower, Peas & Corn*

*Confetti Buttered Corn*

*Green Beans Almondine*

*Buttered Broccoli Florets*

## **Pasta** (select one)

*Penne Pasta with Italian Sausage or a Marinara Sauce*

*Beef Tips over Pasta Noodles*

*Garlic Bow Tie Pasta*

*White Artisan Mac and Cheese*

*Creamy Vodka or Pink Sauce \*additional cost*

*Buffet selections include: Spring Mixture Garden Salad with house dressing served to each guest, accompanied with a basket of warm French pain rolls.*

*Your head table is always served without having to go through the buffet line.*

*\*\*Inquire about Gluten Free options*

## **Hot Grand Buffet Menu #2**

### **Entrees (Select Three)**

**Please note: \*only one meat can be hand-carved at the chef appointed carving station**

**\*Certified Angus Beef Aged Prime Rib carved at buffet table with Au Jus and fresh Horse Radish**

**\*Boneless Stuffed Brined Pork Loin carved at buffet table**

**\* Bourbon Glazed Boneless Brined Porkloin**

**Lemon Honey Pepper Chicken over Penne**

**Creamy Cheddar, Bacon and Ranch Chicken over Flavorful Rice**

**Garlic Parmesan-Panko Crusted Chicken over Savory Rice Pilaf**

**Broccoli and Cheddar Alfredo stuffed Chicken served over Long Grain Rice**

**Atlantic White Fish seasoned with Key West Lemon Butter Sauce**

**CERTIFIED ANGUS BEEF TENDERLOIN CARVED AT BUFFET TABLE \$MK**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\***

### **Fresh Potato (Select One)**

**Garlic and Thyme Smashed Red Skins**

**Blue Cheese or Loaded Smashed Red Skins**

**Golden Swirl Potatoes with Scallions & Cheese**

**Rosemary Roasted Red Skin Potatoes**

**Cheddar Au Gratin Potatoes with crumbled bleu cheese**

### **Hot Vegetable (Select One)**

**Fresh Heads of Cauliflower, Peas & Corn**

**Mélange of Fresh Seasonal Steamed Vegetables**

**Sugar Snap Peas & Whole Baby Carrots**

**Green Beans Almondine**

### **Pasta (Select One)**

**Beef Tips over Pasta Noodles**

**Penne Pasta with Italian Sausage or a Marinara Sauce**

**Pasta in a delicate Alfredo Sauce \*Add Baby Shrimp or Chicken**

**Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in Marinara Sauce**

**White Artisan Mac and Cheese**

**Creamy Vodka or Pink Sauce \*additional cost**

**Buffet selections include: Spring Mixture Garden salad with house dressing served to each guest, accompanied with a basket of warm French pain rolls.**

**Your head table is always served without having to go through the buffet line.**

**\*\*Inquire about Gluten Free options**

## ***Dinner Entrees***

*Dinner Entrees are served with a Spring Mixture Garden Salad, Warm French Pain Rolls,  
House Potato, House Vegetable (unless noted\*\*)*

*Garlic Parmesan-Panko Crusted Chicken Breasts over Savory Rice Pilaf*

*Creamy Cheddar, Bacon and Ranch seasoned Chicken over Flavorful Rice Pilaf*

*Old Fashion Stuffed Chicken Breast Topped with Panko Breading and Savory Chicken Gravy*

*Broccoli Alfredo Stuffed Chicken Served over Long Grain Rice*

*Airline Chicken over Seasoned Rice*

*French Center Cut Marbled Grilled Pork Chop*

*Bourbon Glazed Pork Tenderloin*

*Certified Angus Beef Oven Roasted Prime Rib (14oz)*

*Certified Angus Beef New York Strip Steak (10oz)  
Add Mushrooms for additional cost*

*Certified Angus Beef Center Cut Tender Filet Mignon (8oz)  
Market Price*

*Certified Angus Beef Petite Filet Mignon (5oz) paired with Marinated Boneless Chicken Breast (5oz)*

*Baked North Atlantic White Fish with Key West Lemon Butter*

*Garlic-Buttered Baked Salmon*

*Pasta in a Creamy Pink Sauce  
Add Chicken for additional cost*

*Pasta Primavera with Fresh Seasonal Vegetables \*\**

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in a Roasted Red Pepper Sauce  
Served with Garlic Bread \*\**

*Chicken Tenders, Mac & Cheese, and Applesauce for children under 10*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\**

*Select up to 3 entrees in addition to child's meal*

**COLOR CODED DINNER CARDS REQUIRED WHEN SELECTING 2 OR MORE ENTREES**

*Ask about Gluten Free and Allergy Options*

## ***Hors D'Oeuvres Package Plans***

***The following packages are served prior to dinner and are available with Hot Grand Buffet 1 or 2 and Sit Down Dinner Packages only.***

### **THE ICE BREAKER**

- \* Italian Meatballs or Sweet and Sour Meatballs*
- \* Pork and Vegetable Eggrolls or Gouda and Bacon Macaroni and Cheese Bites*
- \* Seasonal Vegetable Display with Dip (upgrade dip to homemade Bleu Cheese)*
  - \* Variety of Domestic Cheese and Cracker Display*
- \* Fresh Seasonal Fruit Display with Occasions Fruit Dip*
- \* Gardetto Snack Mix (Available at the bar all evening)*

### **CLASSIC CREATIONS**

- \* Chicken Tender Bites with Dipping Sauces*
- \* Italian Meatballs or Sweet and Sour Meatballs*
- \* Cocktail Shrimp served with Occasions Horseradish Cocktail Sauce*
  - \* Homemade Mexican Tortilla Wraps with Salsa*
- \* Seasonal Vegetable Display with Dip (upgrade dip to homemade Bleu Cheese)*
  - \* Variety of Domestic Cheese and Cracker Display*
- \* Gardetto Snack Mix (Available at the bar all evening)*

### **ELEGANT IMPRESSIONS**

- \* Fresh Jumbo Shrimp Cocktail served with Occasions Horseradish Cocktail Sauce*
  - \* Fresh Seasonal Fruit Display with Occasions Fruit Dip*
  - \* Italian Meatballs or Sweet and Sour Meatballs*
- \* Variety of Domestic Cheese and Meats Served with Crackers and Dipping Mustards*
  - \* Pork and Vegetable Eggrolls*
- \* Gardetto Snack Mix (Available at the bar all evening)*

***Upgrade any hors d'oeuvres package to include a hand crafted charcuterie display!***

***To enhance and create that "WOW" factor, compliment your Hors D'Oeuvres Package with a hand carved ICE SCULPTURE created for you by Elegant Ice Creations, available in numerous designs. Please inquire for design options & cost.***

## ***Bar Selections:***

*When adding drinks as part of your reception package you have the choice of a cash bar, a soft drinks and juice bar, a beer wine and soft drinks bar, or a full open bar. You can go premium and upgrade to a top shelf open bar! Don't forget to consider adding a champagne toast or table wines for your guests as well.*

*A **cash bar** would provide water at each guest seat with all other drinks purchased at the bar.*

*A **soft drinks bar** would provide water at each guests' seat, and our variety of coke products and juices. Coffee and hot tea may be added.*

*A **beer, wine and soft drinks** bar would provide two kegs. Bud Light, and Yuengling are standard pours, but substitutions and upgrades can be made. Our three house wines include Moscato, Pinot Grigio and Cabernet. This package would also include our soft drinks, juices, coffee, and hot tea.*

*Our **full open bar** offers a wide variety of cocktails with numerous mid and top shelf liquors, margaritas, and flavored martinis. All open bars include 2 draft beers, 3 house wines, soft drinks, juices, coffee, and hot tea. All of our open bars are inclusive so you can enjoy your evening with no unexpected bar bill and no bartender fee at the end of your event. We are confident that you will enjoy the large selection of drinks available throughout the durations of your event.*

*Ask for details on other brands that can be quoted to personalize your bar. All special requested liquor, kegs, and wines must be quoted at least 2 weeks prior to final detail appointment to guarantee pricing, availability, and delivery.*

***A full open bar includes the following liquors:***

*Beefeater Gin*  
*Dewar's White Label Scotch*  
*Captain Morgan Original Spiced Rum*  
*Seagram's 7 Whiskey*  
*Bacardi Rum*  
*Malibu Coconut Rum*  
*Jose Cuervo Especial Gold Tequila*  
*La Prima White Tequila*  
*Jim Beam Bourbon Whiskey*  
*Smirnoff Vodka (flavors include: Whipped, Cherry, Grape, Raspberry, Strawberry,  
and Blueberry)*  
*Amaretto*  
*Triple Sec*  
*Blueberry liqueur*  
*Sour apple liqueur*  
*Blue Curacao*  
*Black Raspberry liqueur*  
*Mango liqueur*  
*Butterscotch Schnapps*  
*Peach Schnapps*  
*Hazelnut liqueur*  
*Cinnamon liqueur*  
*Crème de Banana*  
*Crème de cocoa*  
*Crème de menthe*  
*Coffee liqueur*  
*Irish Cream*  
*Bloody Mary*  
*Seasonal: Pumpkin and Caramel apple liqueur*

***Go Premium and upgrade to our Top Shelf Bar!***

*Our top shelf bar includes all house liquors plus the following:*

*Absolut Vodka*  
*Tito's Vodka*  
*Tanqueray Gin*  
*Maker's Mark Whiskey*  
*Milagro Tequila*  
*Crown Royal*  
*Jack Daniel's*  
*Jameson*



## ***Sweet Endings***

### ***Occasions Chocolate Fountain***

*Warm flowing decadent Chocolate surrounded by:  
Strawberries, Marshmallows, Pineapples,  
Pirouette & Shortbread cookies, Pretzel Rods  
(Items can change per management discretion)  
(100 person minimum)*

*A memorable ending to your perfect day enjoyed by all!  
Chocolate fountain is presented at cake cutting time*

### ***The following can be added a la carte to any dessert package:***

*Hand Dipped Strawberries in white & dark chocolate  
Gourmet Style Cake Pops (Inquire about flavors)  
Assorted Homemade Cookies Traditional Platter  
Assorted Homemade Cookies Deluxe Platter  
Fresh Strawberries with Occasions Fruit Dip  
**\*all purchased per 100 count***

### ***Dessert Buffet***

#### ***Select 3***

*Strawberry Shortcake  
Carrot Cake with Cream Cheese  
Double Chocolate Layered Cake  
Tiramisu Layered Cake  
Caramel Apple Pie  
Pumpkin Pie with Whipped Cream  
New York Style Cheesecake with homemade fruit topping  
Lemon and Cream Shortcake*