



Wedding Reception Package Includes:

Changing Suite Amenities*

Delivered To Your Changing Areas



“Picture Perfect” Appetizers**

Wedding Party Appetizers During Photos



White Glove Service

for Bride & Groom



Champagne Toast

For You & All Your Guests (glassware not included)



Bride & Groom Strawberries

for Head Table



Newlywed Nibbles

To-Go Nibbles for the Newlyweds



* Changing Suite Snacks Available When
Ceremony & Reception Are in Same Location

** Appetizer Tray Available When Ordering Appetizers for Guests



Changing Suite Amenities*

Delivered To Your Changing Area
For You and Your Wedding Party



- ~Fresh Squeezed Orange Juice
- ~Chilled Champagne
- ~Fresh Berries & Fruit
- ~Carved Cheeses & Nita Crisp Crackers



(*available if your ceremony and reception are in same location)



Wedding Brunch



Assorted Bagels
Homemade Scones
Fresh Baked Cinnamon Rolls
Served with Cream Cheese, Butter and Assorted Jams

Eggs Benedict or
Omelet Station*

~Banana French Toast
Served with Fresh Banana Slices, Walnuts,
Butter and Warm Syrup
~Thick Cut Bacon
~Jumbo Sausage Links

~Fresh Fruit Landscape
Served with Warm Chocolate Fondue
~Sweet Lemon & Champagne Mousse

Fresh Orange Juice & Cranberry Juice
Fresh Brewed Daz Bog Coffee and Decaf
Ice Tea, Fruited Ice Water & Lemonade



Call All Occasions Catering for Pricing

*Omelet Chef Available at an Additional Fee



Cold Appetizers



Call All Occasions Catering for Pricing

Traditional Deviled Eggs, Topped with Baby Shrimp

Miniature Fruit Kabobs

Mozzarella, Grape Tomato and Kalamata Olive Frills

Smoked Genoa Salami with Goat Cheese

Sweet Melon and Prosciutto Ham

Greek Stuffed Grape Leaves with Rice

Mediterranean Bruschetta

Hummus with Macadamia Nuts & Citrus Dip, Served with Pita Crisps

Olive Tapenade Dip, Served with Nita Crisp Crackers

Feta Jalapeno Dip, Served with Nita Crisp Crackers



Call All Occasions Catering for Pricing

Asparagus Spears Wrapped with Smoked Salmon

California Crab Rolls with Wasabi Cream and Soy Sauce

Ahi Tuna Skewers

Scallops on the Half Shell

Jumbo Shrimp Cocktail

Crusted Roma Tomato Spinach Artichoke Canapés

Mission Figs Stuffed with Orange Rosemary Goat Cheese

Country Ham Palmier ~ Ham, Parmesan and Cajun Spices,

Rolled & Baked in Puff Pastry, Served with Honey Mustard



Display Platters

pricing is based on 25 guests



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Whole Poached Salmon

Artistically Garnished with Variety of Caviar, Capers,
Chopped Eggs and Herb Cream Cheese

International Carved Cheeses and Cheese Spreads

Fresh Seasonal Fruit Platter

Fresh Vegetables Crudité with Herb Dip

Shrimp Tree

Jamaican Jerk or Lemon Pepper Shrimp, Artistically Arranged on a Pineapple Tree

Italian Antipasto Platter

Fresh Mozzarella, Genoa Salami, Pepperoni, Pastrami,
Capicola, Prosciutto, Artichoke Hearts, Mushrooms, Eggplant,
Asparagus, Olives, Hot and Mild Peppers, Served with Crusty Breads

Seafood Raw Bar

Premium Variety of King Crab Legs, Oysters, Shrimp and Scallops,
Served with Cuts of Lemon and Cocktail Sauce

Fromaggio Platter

Shaved Parmesan, Fresh Mozzarella, Fontina, Provolone,
Goat Cheese Rolled in Ground Pistachio, Crumbled Bleu Cheese,
Roasted Pear, Brandy Marinated Figs, Seedless Grapes and Toasted Whole Almonds

Baked Brie en Croute

with Raspberry Preserves and Crackers



Hot Appetizers



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Broiled Stuffed Mushrooms with Spinach, Cream Cheese and Parmesan

Broiled Stuffed Mushrooms with Italian Sausage and Cream Cheese

Italian Sausage Rolled with Puff Pastry, Served with Mustard Dip

Cocktail Meatballs

(Barbeque, Swedish, Thai Chili, Italian)

Steamed Shrimp Dumplings, Served with Sesame Dip

Teriyaki Chicken Stickler

Miniature Chicken Cordon Bleu

Garlic Butter Artichoke Hearts Wrapped with Bacon

Baked Cheese Ravioli

Warm Spinach and Artichoke Dip, Served with Nita Crisp Crackers

Call All Occasions Catering for Pricing

Miniature Crab Cakes, Served with Remoulade

Miniature Beef Wellington

Miniature Salmon Wellington

Artichoke Hearts Stuffed with Boursin Cheese & Crab

Lamb Chop Lollipops

Oysters Rockefeller on Half Shell

Scallops Coquille with Cream, Shallots & Greyer on Half Shell

Jumbo Shrimp Wrapped with Prosciutto Ham





Wedding Luncheon



~Wedding Salad

Tender Leaves of Spring Mixed Greens, Roasted Pear, Crumbled Bleu Cheese, Walnuts and Sliced Strawberries, Served with Tangerine Balsamic

~Fresh Fruit Platter

~Selection of Deli Sliced Meats and Cheeses

Includes Turkey, Roast Beef, Salami, Pastrami and Ham
Provolone, Cheddar and Swiss

Selection of Mustards, Horseradish Cream and Basil Mayonnaise
Crisp Dill Pickles

~Sliced Rustic and Focaccia Breads

~Penne Pasta Salad

Ice Tea, Fruited Ice Water and Lemonade



Call All Occasions Catering for Pricing





Wedding Pasta Buffet



Chopped Salad

Chopped Greens, Diced Red Onion, Celery, Cucumber, Black Olives, Tomatoes and Croutons, Served with Selection of Dressings

~Selection of Two Pastas

Bow Tie, Penne, Angel Hair or Fettuccine

~Selection of Two Sauces

Alfredo, Pesto, Basil Tomato Cream, Red Marinara with Ground Beef or Meatless Marinara

Italian Cocktail Meatballs

Italian Sausage

Sliced Grilled Chicken Breast = \$3.00 per person

~Fresh Baked Rolls with Butter Balls

~Iced Tea, Fruited Ice Water and Lemonade



Call All Occasions Catering for Pricing



Italian Wedding Buffet



Chopped Salad

Chopped Greens, Diced Red Onion, Celery, Cucumber, Black Olives,
Tomatoes and Croutons, Served with Selection of Dressings

Entrees

- ~Chicken Marsala -Sautéed and Simmered with Mushrooms and Marsala Wine Sauce
- ~Chicken Picatta -Simmered with White Wine, Lemon, Garlic and Caper Butter Sauce
- ~Beef Modena -Sautéed and Simmered with Balsamic Vinegar, Garlic and Rosemary
- ~Manicotti -Pasta Crepes Filled with Ricotta, Baked with Marinara and Parmesan
- ~Eggplant Parmigiana - Eggplant Filets Layered with Mozzarella,
Chopped Spinach, Mushrooms and Marinara Sauce

Selection of Three (3) Sides

- ~Penne Pasta with Saffron Basil Tomato Cream Sauce ~ Twice Baked Potatoes
- ~Acini Pepe Pasta with Sun Dried Tomatoes & Pesto ~ Garlic Mashed Potatoes
- ~Gnocchi Tossed with Fresh Basil, Olive Oil and Roma Tomatoes



Button Mushrooms Sautéed with Rosemary and Sherry ~ Asparagus Spears
Seasonal Vegetable Medley ~ Carrots with Ginger Dill
Grilled or Roasted Vegetables

- ~Fresh Baked Rolls, Garlic Bread and Butter Balls
- ~Iced Tea, Fruited Ice Water and Lemonade



Two Entrees ~ Call All Occasions Catering for Pricing
Three Entrees ~ Call All Occasions Catering for Pricing



Traditional Wedding Buffet



Wedding Salad

Tender Spring Mixed Greens with Roasted Pear, Crumbled Bleu Cheese, Walnuts and Sliced Strawberries, Served with Tangerine Balsamic Vinaigrette

Entrées

- ~Steak Diane ~ Sirloin with Onion, Garlic, Lemon, Butter and Mushrooms
- ~Beef Burgundy ~ Tender Beef Simmered with Burgundy and Mushrooms
- ~Inside Out Chicken Cordon Bleu ~ Topped with
Julienne Ham, Swiss & Provolone, Baked with White Wine Cream Sauce
- ~Chicken Picatta ~ Simmered in White Wine, Lemon,
Garlic and Caper Butter
- ~Boneless Pork Chop ~ Grilled and Topped with Spinach,
Roast Peppers and Melted Provolone
- ~Roast Pork Loin ~ Tender Pork with Chutney of Figs, Mangos and Cognac
- ~Braided Salmon Filet ~ Baked with White Wine & Lemon
- ~Shrimp Kabobs ~ Gulf Shrimp with Artichoke Hearts and Plum Tomato

Selection of Three (3) Sides

Garlic Mashed Potatoes ~ Roasted Red Potatoes with Garlic & Rosemary
Rice Pilaf ~ Jasmine Rice ~ Twice Baked Potatoes



Crisp Green Beans with Slivered Almonds ~ Asparagus Spears
Button Mushrooms Sautéed with Rosemary ~ Carrots with Ginger Dill
Seasonal Vegetable Medley ~ Grilled or Roasted Vegetables

Fresh Baked Rolls with Butter Balls
Ice Tea, Fruited Ice Water and Lemonade



Two Entrees ~ Call All Occasions Catering for Pricing
Three Entrees ~ Call All Occasions Catering for Pricing



Fresco Grillade Wedding Buffet



~Wedding Salad

Tender Leaves of Spring Mixed Greens, Roasted Pear,
Crumbled Bleu Cheese, Walnuts and Sliced Strawberries,
Served with Tangerine Balsamic Vinaigrette

Selection of Three (3) Meats

Herb Chicken
Marinated Boneless Chicken Breast
Marinated Flank Steak
Beef Tenderloin Steak
Pork Tenderloin
Salmon
Mahi Mahi
Jumbo Shrimp

Selection of Three (3) Sides

~Rosemary Garlic Roasted Red Potatoes ~ Garlic Mashed Potatoes
Twice Baked Potato ~ Jasmine Rice
Grilled or Roasted Vegetables ~ Rosemary Button Mushrooms
Green Beans with Almonds ~ Cream Corn Casserole

Fresh Baked Rolls with Butter
Ice Tea, Fruited Ice Water and Lemonade



Selection of Three (3) Meats ~ Call All Occasions Catering for Pricing
Each Add'l Meat Selection ~ Call All Occasions Catering for Pricing *Can
Be Grilled on Site ~ Grill Chef at an Additional Fee





Prime Rib Wedding Buffet



Wedding Salad

Mixed Spring Greens, Roasted Pear, Crumbled Bleu Cheese, Walnuts
and Sliced Strawberries, Served with Tangerine Vinaigrette

Entrees

- ~*Slow Roasted Prime Rib, Served Au Jus with Horseradish Cream Sauce
- ~Herb Roasted Chicken Breast
- ~Melanzana Rolette, Roasted Eggplant Filet Filled with Seasoned Goat Cheese,
Olive Oil and Roasted Garlic

Selection of Three (3) Sides

Garlic Mashed Potatoes ~ Twice Baked Potatoes ~ Rice Pilaf
Red Potatoes Sautéed with Rosemary and Garlic ~ Jasmine Rice



Steamed Asparagus Spears with Hollandaise Sauce
Crisp Green Beans with Slivered Almonds ~ Seasonal Vegetable Medley
Sautéed Button Mushrooms with Rosemary ~ Grilled or Roasted Vegetables

- ~Fresh Baked Rolls with Butter Balls
- ~Ice Tea, Fruited Ice Water and Fruit Punch



Two Entrees ~ Call All Occasions Catering for Pricing
Three Entrees ~ Call All Occasions Catering for Pricing

*Can Be Pre-Sliced or Chef Carved at an Additional Fee



For Kids 10 and Under

Call All Occasions Catering for Pricing



Yummy in the Tummy

*Yummy Macaroni and Cheese
Chicken Tenders with Ranch Dip
Fresh Fruit Cup
Juice Box*

Lunch Box

*Peanut Butter & Jelly Sandwich
(minus the crusts, of course !)
Goldfish
Fresh Fruit Cup
Juice Box*





Wedding Cakes

by Jennifer

All Cakes Made from Scratch with the Freshest of Ingredients

Call All Occasions Catering for Pricing



Cake Flavors

- ~White Velvet
- ~Yellow Velvet
- ~Red Velvet
- ~Sour Cream Chocolate
- ~Marble
- ~Carrot
- ~Spice

Fillings

- ~Red Raspberry Preserve
- ~Lemon Curd
- ~Red Raspberry Whipped Mousse
- ~Chocolate Whipped Mousse
- ~Lemon Whipped Mousse
- ~Bavarian Cream with Fresh Berries
- ~Honey Cream Cheese
- ~Pecan Cream Cheese

Icings

- ~Swiss Butter Cream
- ~Cream Cheese Swiss Butter Cream
- ~Chocolate Ganache

Jennifer Small~ Custom Wedding Cakes

303-817-6749

Decadent Wedding Desserts



Selection of "Sweet Treats" to Accompany Your Wedding Cake



Call All Occasions Catering for Pricing

Bride & Groom Dressed Strawberries
Seasonal Fruit Tartlets
Sweet Lemon Mousse Infused with Champagne
Dark Chocolate Mousse
Chocolate Fondue
Tiramisu
Cupcakes
Assorted Fresh Baked Cookies
Almond Biscotti Dipped in Chocolate
Homemade Truffle Assortment
Coconut Kisses
Lemon Bars and Cherry Bars
Whoopie Pies
Vanilla Cream Puffs
Triple Chocolate Brownies





Wedding Policies

*Thank you so much for considering All Occasions Catering for your wedding!
We strive to be more than just a caterer ~ our goal is to deliver
excellent service and quality to every aspect of your reception!*



Confirmation Contract ~ Deposits ~ Payments

A signed contract and a deposit in the amount of \$1,000.00 are required for all wedding receptions, in order to secure a date.

This deposit is non-refundable and will be applied to your final balance.

A second deposit installment of \$1,000.00 will be due and outlined in your contract.

The full pre-payment is due 7 days prior to the event.

Minimum Guarantees & Final Guarantees

A minimum guarantee is required on your initial, preliminary contract.

This minimum number represents the lowest number of expected guest and will be considered a guarantee, for which you will be charged.

An exact guest count will be finalized 14 days prior to the reception.

An increase in the guarantee attendance will be accepted up to 72 hours prior to the function. All Occasions will prepare for the number of guests guaranteed, we will not prepare for any percentage over the guarantee.

Staffing

In order to ensure proper service during your event, All Occasions recommends the following guidelines for staffing:

Buffet Service ~ One (1) Service Staff for every 32 guests

Plated Service ~ One (1) Service Staff for every 16 guests

Bottled Beer & Wine Bar ~ One (1) Bartender for every 100 guests

Keg Beer & Wine Bar ~ Two (2) Bartenders for every 100 guests

Full Spirit Bar ~ One (1) Bartender for every 50 guests

Service and Bartending Staff are available at \$20.00 each, per hour
Qualified On-Site Chefs are available at \$40.00 each, per hour

Reception Time Allowances

Event/Staffing times are based on the allowances required by each independent site.

Typical time line, such as:

Two (2) Hour Set-Up

Five (5) Hour Food Service, Bar Service, Cake Cutting, Toast, Table Bussing, etc.

One (1) to Two (2) Hour Clean Up & Tear Down

Additional requirements/restrictions may apply in
accordance with individual venue policies.

Service Charge ~ Taxes

A Service Charge of 20% (based on food cost) Will Be Applied.

This fee represents all the behind the scenes planning & orchestrating of your reception...
including consultations, equipment, presentation & display materials,
transportation and the many kitchen, clean up & support staff needed
to ensure the success of your reception.

Sales Tax will be added to the final costs.

Delivery

Delivery charges within Ft. Collins are included with your service.

Delivery outside Ft. Collins will be assessed by
time and mileage and charged accordingly.

Gratuities

A Gratuity of 16% (based on food cost) Will Be Added to all Staffed Events.

Leftover Food

Client may retain leftovers and you must provide your own containers. All Occasions
Staff will package up the leftovers and store in refrigerator at facility, if available,
for a designated person to pick up.

All Occasions can provide containers with advance notice and additional cost.

Alcohol and Bars

All Occasions requires that payment for any alcohol be paid separately,
as we are not licensed to sell alcohol for profit or accommodate cash basis bars.

The State Liquor Control Board regulates alcoholic beverages
and our bartenders are trained to use their discretion in the distribution of alcohol.

The client must acknowledge that All Occasions waives responsibility
for any mishaps or accidents resulting from misuse or
over consumption of alcoholic beverages.

If alcohol transportation is provided by All Occasions, the following fees apply:
Delivery of Alcohol to Reception Site = \$50.00 Handling Fee
Removal and Return of Alcohol = \$50.00 Handling Fee
If client is returning the alcohol on their own, advancement arrangements must be in place.

Cancellations

Events cancelled after receiving the signed contract and deposit will result in forfeiture of the full deposit..

Cancellation Schedule

60 – 46 days prior to event = 25% of total food & beverage costs
45 – 31 days prior to event = 50% of total food & beverage costs
30 – 0 days prior to event = 100% of food & beverage costs

All Occasions Catering shall not be liable for the non-performance of this contract when attributed to labor troubles, disputes, strikes, government (State, Federal or Municipal) regulations of or restrictions on travel or supplies, riots, natural emergencies, Acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control, preventing or interfering with All Occasions Catering performance. In such an event, All Occasions Catering shall not be liable to the customer for any damages whether actual or consequential, which may result from such non-performance.

Agreement

Signed and Agreed by

Client Name(s)

Date Signed

Event Planner/Coordinator

Date Signed

