

# Wedding Menu Packages





# MY COMMITMENT

First, I want to THANK YOU for considering my team at Occasions by Cory as the caterer for your special day. I want you to know that you are in good hands with my team.

No matter what the occasion, when or where, OBC provides the best service, food, and accommodations to help you “create memories and celebrate milestones” that matter most to you.

# LEVELS OF SERVICE

**Pick Up (Self-Service)** | Order is packaged in disposable containers. Client picks up at our location and is responsible for all additional event components.

**Drop Off (Self-Service)** | Order is packaged in disposable containers and delivered to event site. OBC staff assists in setting up food items in disposable chafers on client provided spaces.

**Fully Staffed** | Order is prepared and delivered to event site. OBC staff sets up food service in OBC provided service items (real chafers, trays, etc.) maintains food quantity levels, helps to keep food related trash cleared & cleans up food related mess along with any mess created by OBC staff while onsite.

**Fully Staffed with Rentals** | Along with all of the items listed above, OBC staff brings any rental needs the client has ordered & paid for in advance such as buffet tables, linens, dining tables and chairs, etc.



*Cory Poulos*  
-Owner + President-





PLATINUM  
Wedding  
Package  
\$47 / person\*



# Buffet Hors D'Oeuvres

## Charcuterie Display

assorted gourmet cheese, artisan meats  
and antipasto served with crackers

## Cilantro-Lime Shrimp

jumbo marinated shrimp served with gourmet  
dipping sauces

# Buffet Service

## Choice of Carved Beef Tenderloin or Prime Rib

herb roasted beef tenderloin OR prime rib, cooked  
to perfection and carved to order. Served with  
creamy horseradish, fresh chimichurri sauce and  
french rolls with butter

## Chicken Piccata

classic chicken piccata with butter, lemon, capers  
and crunchy Italian bread crumbs

## Truffle Parmesan Herb Roasted Potatoes

herb roasted potatoes finished with truffle oil and  
parmesan

## Fresh Grilled Asparagus

spears with fresh cracked pepper, salt, lemon zest  
and finished with melted Italian cheese

## Festive Salad

fresh mixed field greens topped with fresh berries  
and shredded Italian cheese and served with  
raspberry and balsamic vinaigrettes

(Sample Menus - Top Selling Menus of 2022)

\*Actual pricing can vary based on location of event,  
# of guests, time of year & additional final details

OCCASIONS  
by Cary

**GOLD**  
**Wedding**  
**Package**  
**\$34 / person\***

## Buffet Hors D'Oeuvres

### Charcuterie Displays

assorted gourmet cheese, artisan meats  
and antipasto served with crackers

## Buffet Service

### Carved Marinated Flank Steak

tender, marinated grilled flank steak. Served with  
creamy horseradish, fresh chimichurri sauce and  
french rolls with butter

### Caprese Chicken

with fresh tomatoes, pesto, mozzarella, basil  
and balsamic reduction

### Potato Casserole

shredded potatoes, cream and cheese make the  
perfect casserole

### Grilled Fresh Seasonal Vegetables

yellow squash, zucchini, peppers, mushrooms and  
asparagus

### Festive Salad

fresh mixed field greens topped with fresh berries  
and shredded Italian cheese and served with  
raspberry and balsamic vinaigrettes



**OCCASIONS**  
by *Cory*

(Sample Menus - Top Selling Menus of 2022)

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**SILVER**  
**Wedding**  
**Package**  
**\$28 / person\***

## Buffet Hors D'Oeuvres

### **Franks in a Blanket**

beef franks wrapped in puff pastry and baked to a golden brown, served with dipping sauces

### **Spinach and Artichoke Dip**

traditional spinach and artichoke dip served hot and with dippers

## Buffet Service

### **Beef Tips**

tender beef tips served in a house made mushroom brown gravy sauce

### **Hearty Garlic & Mushroom Chicken**

with creamy garlic, mushroom, spinach and artichoke sauce

### **Grilled Fresh Seasonal Vegetables**

yellow squash, zucchini, peppers, mushrooms and asparagus

### **Mashed Potatoes**

traditional mashed potatoes topped with bacon, shredded cheese, dill and paprika

### **Garden Salad**

fresh mixed field greens topped with shredded cheese, croutons, cucumbers, peppers, red onions, black olives and served with ranch and balsamic vinaigrette

(Sample Menus - Top Selling Menus of 2022)

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**OCCASIONS**  
by *Cory*

Wedding  
BBQ  
Package  
\$24 / person\*

## Buffet Hors D'Oeuvres

### Harvest Crudite

fresh vegetable display served with dipping sauces

## Buffet Service

### BBQ Beef Brisket

house smoked bbq beef brisket served with  
housemade barbecue sauce selections

### Pulled Pork

tender, shredded pork loin served with housemade  
barbecue sauces and rolls for sliders

### Traditional Macaroni and Cheese

traditional cheesy side dish

### Baked Beans

savory baked beans in a brown sugar mustard sauce

### Garden Salad

fresh mixed field greens topped with shredded cheese,  
croutons, cucumbers, peppers, red onions, black olives  
and served with ranch and balsamic vinaigrette

(Sample Menus - Top Selling Menus of 2022)

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OC  
OCASIONS  
by Cory



**Wedding  
Taco Bar  
Package  
\$19 / person\***



## Buffet Hors D'Oeuvres

### **Queso and Salsa bar**

queso dip, salsas and corn tortilla chips for dipping

## Buffet Service

### **Taco Bar - Grilled Chicken & Carne Asada**

flame grilled chicken  
marinated carne asada strips  
flour tortillas  
Mexican sour cream  
lettuce, radish, lime wedges, shredded cheese,  
black olives, jalapenos

### **Choice of Refried or Black Beans**

choose from traditional refried beans topped with melted cheese OR delicious black beans with pico

### **Mexi-Rice**

Mexican seasoned rice

### **Southwest Garden Salad**

fresh mixed field greens topped with mexican shredded cheese, black olives, tomatoes and tortilla strips served with southwestern ranch dressing

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**Cocktail  
Reception  
Package  
\$17 / person\***

## Buffet Hors D'Oeuvres

### **Charcuterie Displays**

assorted gourmet cheese, artisan meats and antipasto served with crackers

### **Orzo Salad**

orzo pasta with black olives, peppers, red onion, cucumbers and other Mediterranean flavors in a zesty lemon dressing & topped with basil and feta

### **Cilantro-Lime Shrimp**

jumbo marinated shrimp served with gourmet dipping sauces

### **Franks in a Blanket**

beef franks wrapped in puff pastry and baked to a golden brown, served with dipping sauces

### **Swedish Meatballs**

creamy Swedish meatballs in a garlic, rosemary sauce

### **Caprese Salad Display**

fresh sliced tomatoes, fresh sliced mozzarella topped basil pesto and a balsamic reduction

(Sample Menus - Top Selling Menus of 2022)

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OCCASIONS

by Cory



## BEER + WINE ONLY

**\$250 Permit & Service Fee**

BUD LIGHT  
 COORS LIGHT  
 MICHELOB ULTRA  
 STELLA ARTOIS  
 CABERNET  
 CHARDONNAY

## STANDARD PACKAGE

**\$350 Permit & Service Fee**

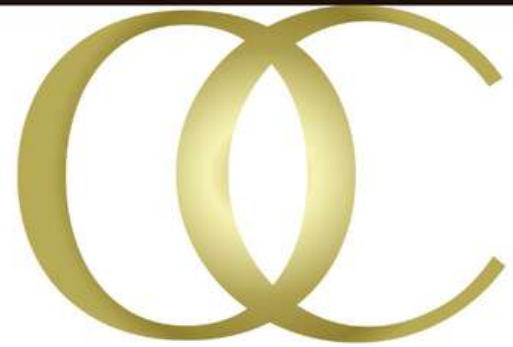
BUD LIGHT	TITOS
COORS LIGHT	BACARDI, MALIBU
MICHELOB ULTRA	CAPTAIN MORGAN
WHITE CLAW	CROWN ROYAL
CABERNET	FIREBALL
CHARDONNAY	BOMBAY SAPPHIRE
MOSCATO	JOSE CUERVO

CLUB SODA, TONIC, PEPSI, DIET, 7-UP  
PINEAPPLE JUICE



A MODERN BAR + VENUE

by *Cory*



OCCASIONS

by *Cory*

All packages subject to an additional \$1000 minimum sales requirement. Package pricing is inclusive of up to 4 hours of bar service. Additional hours available at an additional rate of \$50 / hour

## WYO PACKAGE

**\$400 Permit & Service Fee**

BACKWARDS DISTILLING:

307 VODKA

STRONGMAN OR CONTORTIONIST GIN  
 SWORD SWALLOWER RUM  
 SMALL BATCH WHISKEY  
 HOUSE CABERNET  
 HOUSE CHARDONNAY

3 - BLACKTOOTH BREWING SELECTIONS

CLUB SODA, TONIC, PEPSI, DIET, 7-UP PINEAPPLE  
JUICE, GINGER BEER, SIMPLE SYRUP, MINT

## TOP SHELF PACKAGE

**\$500 Permit & Service Fee**

BUD LIGHT	TITOS & KETTLE ONE
COORS LIGHT	BACARDI, MALIBU
MICHELOB ULTRA	CAPTAIN MORGAN
WHITE CLAW	CROWN ROYAL,
CORONA OR STELLA	MAKER'S MARK
CABERNET & MERLOT	FIREBALL
CHARDONNAY	BOMBAY SAPPHIRE
PINOT GRIGIO	TANQUERAY
MOSCATO	PATRON SILVER

CLUB SODA, TONIC, PEPSI, DIET, 7-UP PINEAPPLE  
JUICE, GINGER BEER, SIMPLE SYRUP, MINT