



Catering Menu

Breakfast

10 Person Minimum

Breakfast

The Continental

Assorted Muffins and Bagels with Cream Cheese, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

The Deluxe Continental

Assorted Muffins, Danishes, and Bagels with Cream Cheese, Seasonal Fresh Fruit Salad, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

Lite Bites

Assorted Yogurt, Muffins, Seasonal Fresh Fruit Salad, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

Jump Start

Choice of Sausage or Bacon, Scrambled Eggs, French Toast with Maple Syrup, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

The Classic

Scrambled Eggs, Sausage and Bacon, Seasoned Breakfast Potatoes, Assorted Breakfast Breads, Danishes, Seasonal Fresh Fruit Salad, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

Quiche Breakfast

Fresh Eggs with choice of Sausage, Ham, Bacon, Fresh Vegetables and Assorted Cheese baked to perfection. Served with Assorted Muffins, Seasonal Fresh Fruit Salad, Assorted Fruit Juice, Hot Tea, Regular and Decaffeinated Coffee

Breakfast Ala Carte

2 per person

Scrambled Eggs, Turkey or Pork Bacon, Turkey or Pork Sausage Patties

Seasoned Breakfast Potatoes

Croissant Sandwiches ~ Egg and Cheese, Ham and Egg, Sausage and Egg, Bacon and Egg

Breakfast Sandwiches ~ Toasted English Muffin, Scrambled Eggs with choice of Ham, Bacon, and Sausage

Fruit Parfait ~ Greek Yogurt layered with Granola and Fresh Berries

Beverages

Bottled Water, Cranberry Juice, Apple Juice, Orange Juice

Sandwiches & Salads

10 Person Minimum

*Sandwiches served with choice of one Side Salad,
Chocolate Chip Cookie, and Chips*

Deli Sandwiches

Ham and Swiss, Turkey and Provolone, or Roast Beef and Cheddar. Served on a Kaiser Roll, with Lettuce, Tomato, and Condiments

Chicken Salad Croissant

Homemade Chicken Salad with Leaf Lettuce on a fresh Croissant

Italian Sub

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Red Onions, Banana Peppers, served on a fresh Hoagie Bun with Italian Dressing

Classic Wraps

Turkey and Provolone, Ham and Swiss, or Italian, served with special Dressing, Lettuce, Tomatoes, and wrapped in a Flour Tortilla

The Executive

Choice of Two: Grilled Chicken Breast, Provolone Cheese, Sundried Tomato Pesto with Balsamic Greens on Ciabatta; Pastrami and Swiss on Rye; Grilled Chicken Caesar Wrap; Veggie Croissant with Sautéed Baby Spinach, Baby Bella Mushrooms Roasted Red Peppers, and Balsamic Glazed Red Onions on a fresh Croissant. 2 Side Salads, Assorted Cookie and Brownie Platter

Vegetable Wrap

Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, and Sun-Dried Tomato Dressing wrapped in a Whole Wheat Flour Tortilla

Portabella Croissant

Portabella Mushrooms, Sundried Tomatoes, Sweet Bell Peppers, and Mixed Greens on a Flaky Butter Croissant

Side Salads

Creamy Cole Slaw, Potato Salad, Garden Pasta Salad, Broccoli Salad, or Seasonal Fruit Salad

Salads

House Salad

Crisp Greens with Cucumbers, Tomatoes, Carrots, and choice Dressing

Caesar Salad

Romaine Lettuce, shaved Parmesan Cheese, seasoned Croutons, Cracked Pepper, and Caesar Dressing. Grilled Chicken or Grilled Salmon – additional charge

Baby Greens

Mixed Baby Greens, crumbled Bleu Cheese, Honey Glazed Pecans, Red Onions, dried Cranberries, and Raspberry Vinaigrette Dressing

Cobb Salad

Grilled Chicken, Bacon, Hard-Boiled Eggs, Tomato, Cucumber, Carrots, and Crumbled Bleu Cheese. Served on a Bed of Romaine Lettuce. Choice Dressing

Fresh Spinach Salad

Fresh Spinach, Bacon, hard-boiled Eggs, Red Onions, and choice Dressing

Dressing Choices

Italian, Ranch, Bleu Cheese, Balsamic Vinaigrette

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All prices subject to change without notice

Hors d' Oeuvres

Warm Hors d' Oeuvres

Teriyaki Chicken Skewers
Cocktail Meatballs (BBQ, Swedish, Marinara)
Assorted Mini Quiche
Herb Stuffed Mushroom Caps

Roast Beef Sliders
w/ Caramelized Onions and Horseradish Sauce

Pulled Pork Sliders
Pulled Chicken Sliders
Shrimp & Grits Parfait

Mini Beef Wellington Bites
Savory Pastry Cup filled with Creamy Beef
and Mushrooms

Puff Pastries
Mushroom & Caramelized Onion Turnovers
Chicken-Spinach Cups, Ham & Cheese
Puffs

Cold Hors d' Oeuvres

Shrimp Cocktail Shooters
Tomato Basil Crostini
Assorted Cheese & Crackers Display
Fresh Vegetable Display w/ Ranch Dip
Seasonal Fresh Fruit Display

Antipasto Platter
Assorted Hummus
Grilled Marinated Fresh Vegetables
Pepperoni, Genoa Salami, Ham Capicola
Assorted Breads & Crackers

Chicken Salad Puffs
Our Signature Chicken Salad in a Puff Pastry
Cup

Deli Spirals
Assorted Tortillas rolled & sliced w/ assorted
Deli Meats & Cheese

Cocktail Sandwiches
Turkey, Roast Beef, Ham, and assorted
Cheese on Petite Rolls

Dips

Spinach & Artichoke Dip (warm) w/
Tortilla Chips

Buffalo Chicken Dip (warm) w/
Tortilla Chips

Crab Dip (warm) w/ sliced baguettes

Entrées

Includes Garden Salad, Rolls & Butter, Choice Entrée(s), and Savory Sides

Pasta

Penne Pasta with Chicken

Grilled Chicken Breast tossed with Broccoli and Bell Peppers, served in a Parmesan Cream Sauce

Pasta Primavera

Fresh Garden Vegetables and Penne Pasta served in a Garlic Parmesan Cream Sauce

Chicken-Spinach Lasagna

Grilled Breast of Chicken, sautéed Spinach, Mozzarella Cheese with a Parmesan Cream Sauce

Meat Lasagna

Ground Beef and Italian Sausage, rich Tomato Sauce, layered with Parmesan and Mozzarella Cheese

Vegetable Lasagna

Layers of Spinach, Broccoli, Zucchini, Squash, Carrots, and Mozzarella Cheese with a Parmesan/Asiago Cream Sauce

Poultry

Rosemary Chicken

Grilled Rosemary and Garlic Breast of Chicken

Chicken Piccata

Sautéed Chicken Breast served in a Lemon, Butter, and Caper Sauce

Margherita Chicken

Parmesan crusted Chicken Breast topped with Mozzarella and Tomato-Basil Sauce

Chicken Marsala

Tender Chicken Breast simmered in a Mushroom Marsala Wine Sauce

Mediterranean Chicken

Boneless Chicken Breast sautéed with Garlic, fresh Herbs, Tomatoes, Kalamata Olives, and White Wine

Entrées

Poultry

Chicken Parmesan

Parmesan Bread Crumbed Chicken Breast topped with Mozzarella Cheese and Homemade Marinara Sauce with Angel Hair Pasta

Crusted Chicken Breast

Parmesan encrusted Chicken Breast, baked to a golden brown and drizzled with a savory Garlic Cream Sauce

Teriyaki Chicken

Grilled Chicken Breast marinated in a Pineapple Teriyaki Sauce

Stuffed Chicken Breast

Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes and Ricotta Cheese with a Tomato Cream Sauce Drizzle

Roasted Breast of Turkey

Roasted Turkey Breast served with a Herbed Turkey Gravy

Pork

Roasted Pork Loin

Slow roasted and served in a savory Rosemary Pork Gravy

Citrus Glazed Ham

Succulent sliced Ham basted in a spiced Lemon and Orange Marinade

Jerk Pork Tenderloin

Dry rubbed and cooked to perfection

Seafood

Baked Citrus Tilapia

Baked Tilapia Fillet topped with a Citrus Glaze

Parmesan Crusted Tilapia

Parmesan and Herbed Encrusted Fillet baked to perfection

Fresh Salmon

Pan seared Fillet of Salmon seasoned to perfection

Beef

Stir-Fried Beef

Stir-Fried tender Beef with Broccoli, Carrots, Sugar Snap Peas, Red Bell Peppers, Onions, and Soy-Ginger Sauce with steamed white Rice

Beef Tips

Tender Beef Tips in a creamy Madeira Mushroom Sauce

Peppercorn Beef

Peppercorn encrusted Top Round of Beef

Roast Beef Au Jus

Seasoned, slow roasted and sliced in a savory au jus

Savory Sides

Starches

Wild Rice Pilaf with Garden Vegetables

Whipped Potatoes with Butter

Rosemary Roasted Potatoes oven roasted with Rosemary and Olive Oil

Parsley Buttered Red Skin Potatoes Steamed and tossed with Parsley and Butter

Macaroni and Cheese with assorted cheese

Vegetables

Vegetable Medley steamed Broccoli, Green Beans, Squash, Carrots, Sweet Bell Peppers and tossed in Herbed Lemon Butter

Rosemary Braised Green Beans tossed in Rosemary Butter

Steamed Broccoli Florets tossed in seasoned Butter

Salads

House Salad

Mixed Greens with Cucumbers, Grape Tomatoes, Carrots, and Choice Dressing

Caesar Salad

Romaine Lettuce, shaved Parmesan Cheese, seasoned Croutons, and Caesar Dressing

Pasta Salad with Garden Vegetables

Creamy Potato Salad

Seasonal Fresh Fruit Salad

Shrimp Orzo Pasta Salad with Orzo Rice, Shrimp, Broccoli, and Mayo-Dill Dressing

Broccoli Salad with Broccoli Florets, Raisins, Sunflower Seeds, Bacon, and Mayo Dressing

Desserts

Pies

Apple Cherry Sweet Potato

Cakes

*Lemon Carrot Coconut
Chocolate*

Cheesecakes

Turtle New York Style

Assorted Cookies

*Chocolate Chip Oatmeal Raisin
Sugar Peanut Butter*

Assorted Brownies

Double Chocolate Turtle

Lemon Bars

Lemon Filled Shortbread Crust

Dessert Bar

*Brownies, Cheesecake Bites,
and Lemon Bars*

Specialty Bars & Stations

Fiesta Bar

Grilled Chicken, seasoned Ground Beef, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Salsa, Black Bean and Corn Salad, Cilantro-Lime Rice, Flour Tortillas, and Corn Shells

Pasta Bar

Choice of 2 Pastas: Penne, Fettuccini, Angel Hair; Alfredo and Marinara Sauce. Choice of 2 Meats: Italian Sausage, Grilled Chicken, Meatballs. Broccoli, Sautéed Sweet Bell Peppers, and Parmesan Cheese. Bread Sticks, Mixed Greens Salad and 2 Choice Dressings

Soup, Salad, and Baked Potato Bar

Selection of choice Salads and Assorted Toppings, Soups and Baked Potatoes. Served with Assorted Rolls. Choice of 2 Salads: Garden Salad, Spinach Salad, Caesar Salad, Potato Salad, Garden Pasta Salad. Choice of 2 Soups: Broccoli & Cheddar, Hearty Vegetable, Chicken & Noodle, Tomato Basil. Baked Potato Accompaniments: Steamed Broccoli, Crumbled Bacon, Sour Cream, Shredded Cheddar Cheese, and Whipped Butter

Deli Buffet

Honey Ham, Smoked Turkey, Roast Beef, and Genoa Salami. Cheddar, Provolone and Swiss Cheeses. Fresh Deli Breads. Garden Pasta Salad and Creamy Potato Salad. Relish Platter and Condiments. Assorted Chips. Assorted Cookies and Brownies

Beverages

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Assorted Bottled Juices
(Orange, Cranberry, Apple)

Iced Tea, Lemonade, Fruit Infused Punch

Assorted Soft Drinks

Bottled Water