

OCCASIONS & CO.

CATERING MENU

Elegant Planning. Flawless Execution.

IN-HOUSE CATERING BY CHEF DANNY VAZQUEZ

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A NOTE FROM OUR FOUNDER

There's nothing I love more than watching two families come together over a meal that feels like it was made just for them. I started Occasions & Co. because I believe an event should feel effortless for the people living it — even when there are a thousand details happening behind the scenes. After more than a decade of planning weddings and events across DFW, I've learned that food is never just food. It's the toast, the dancing, the late-night bites that keep everyone on the floor. It's the memory your guests will still be talking about a year later.

That's why I'm so proud to bring catering in-house at Occasions & Co., alongside Chef Danny Vazquez, whose scratch-made cooking pairs perfectly with the flawless execution our clients already trust us for. Instead of coordinating between a planner and a separate catering company, you now get one team, one vision, and one seamless experience — from your very first tasting to your last dance.

Every menu in this book was built with real celebrations in mind: the kind where guests go back for seconds, where the tortillas are still warm, where somebody's grandmother asks for the recipe. Whatever your story, your flavors, your vision — whether it's a black-tie reception or a backyard celebration under string lights — we can't wait to help you build a menu that feels entirely yours.

With so much love,

Blake Herrera

Founder & CEO, Occasions & Co.

WHO WE ARE

Occasions & Co. brings simple, fresh catering to every celebration we serve. We use fresh ingredients to achieve the best flavors and quality dishes, creating a refined catering experience for your event, whether it's an intimate reception or a 200-guest celebration.

At the heart of our kitchen is Chef Danny Vazquez, Executive Chef, who brings more than 15 years of experience as a catering chef, including years spent running her own catering company in the DFW area. Chef Danny joined the Occasions & Co. family to bring her passion for scratch-made, ingredient-driven food directly to our couples and clients, working hand-in-hand with our planning team from the very first tasting through the final send-off. Her approach is simple: source quality ingredients, respect classic technique, and never serve anything she wouldn't be proud to put in front of her own family. That philosophy shows up in every dish we serve, no matter how simple or elaborate the plate.

We've been planning events across DFW since 2013, so we know exactly what a flawless event requires — and that same standard now carries through to every plate we serve. Catering is our newest service line, born from a simple idea: why hand off something this important to a separate vendor when we can build it in-house, with the same care we bring to every other detail of your day? Catering is our heart and soul. From American traditional dishes to Italian, Caribbean, and South American flavors, Chef Danny and our culinary team love building a menu around what you love. Just tell us what you're craving for your celebration, and we'll bring it to life.

Gluten-free and allergy-friendly menu options are available upon request.

A NOTE FROM OUR EXECUTIVE CHEF

Food should feel like an extra guest at the table — thoughtful, warm, a little bit surprising. I've spent my whole career cooking for people on the best day of their lives, and after years of running my own catering company here in DFW, I knew Occasions & Co. was exactly where I wanted to bring that experience next. I love hearing “we've never had anything like this at a wedding” almost as much as I love watching a plate come back empty. Whatever you're craving — a Texas smokehouse spread, a family Tex-Mex favorite, or something entirely new — my team and I can't wait to cook it for you.

With gratitude,

Chef Danny Vazquez

Executive Chef, Occasions & Co.

HANDCRAFTED HORS D'OEUVRES

Jalapeño Soup Shooters

Everything you love about jalapeño, transformed into a spicy roasted cream soup, served in a shooter with a grilled white cheese bite.

Mexican Bruschetta

Crispy crostini topped with diced tomatoes, roasted corn, light onions and cilantro, finished with a light spicy ranch and cotija cheese.

Baja Shrimp Tostada

Mini crisp tostada with Cajun-seasoned shrimp, creamy cilantro avocado mousse and a delicate touch of Mexican crema.

Artisan Corn Tamal

House-made sweet corn tamal topped with melted butter, fresh queso fresco, Mexican crema and cilantro.

Fruit and Cheese Board

Seasonal fruit, fancy selected cheeses, and gourmet crackers.

Pacific Shrimp Ceviche

Shrimp marinated in fresh lime juice with ripe tomatoes, onions and cilantro. Served chilled in a shot glass.

Crisp Guacamole Cups

Crisp mini corn cups filled with our signature creamy guacamole mousse, finished with fresh pico de gallo.

House BBQ Beef Meatballs

Tender beef meatballs seasoned with our signature BBQ rub, finished in a house-made BBQ sauce.

Italian Mozzarella Skewer

Buffalo mozzarella, fresh tomatoes and basil, topped with olive oil and our best balsamic glaze.

Colombian Bite (Empanada)

Empanada bites topped with traditional Colombian beef sofrito, served with ají.

Las Quesadillas (stationary only)

Bite-size flour tortilla quesadillas filled with tender shredded chicken, onions and peppers in a light tomato sauce, served with house salsa.

Korean Bacon Bites

Apple smoked bacon seasoned with our spicy Korean rub and topped with real maple syrup.

Italian Parmesan Meatballs

Homemade marinara sauce over handmade beef meatballs, topped with fresh parmesan cheese.

Rumakies

Bite-size pieces of chicken and pepper jack cheese wrapped in bacon, baked until crisp and served on a skewer.

Brisket Street Taco

Tender house-made brisket on a warm mini corn tortilla with creamy avocado sauce and queso fresco, jalapeño and lime on the side.

ARTISAN CHARCUTERIES

Premium Charcuterie Board

An elegant assortment of premium cured meats, artisan cheeses, olives, nuts and jellies, served with fresh bread, crackers, seasonal vegetables and fruit.

No replenishment.

Mexican Inspired Charcuterie Board

A vibrant Mexican-inspired spread of assorted cold cuts, crispy chicharrones, cucumber and jicama, white and yellow queso, cheeses, crackers, nuts, guacamole, spicy ranch dip, vegetables and fruit.

No replenishment.

Lone Star BBQ Board

A flavorful assortment of smoked sausages, chips and smoked jalapeño white queso, fine cheeses, crackers, nuts, BBQ sauces and dips, pickled jalapeños, pickles, jalapeño corn casserole, vegetables and fruit.

No replenishment.

TASTE STATIONS

Smokehouse Mac and Cheese

Creamy smoked Gouda sauce tossed with penne pasta, with your choice of toppings: bacon, jalapeños, panko crumbs, Monterrey cheese and sweet corn.

Las Quesadilla Bar

Grill-to-order flour tortillas filled with pulled chicken or slow-braised beef brisket, layered with melted cheese and accompanied by sour cream, guacamole, jalapeños and house salsa.

Mexican Corn Cups

A Mexican street corn station with sweet corn customized with mayonnaise, crema, fresh lime, Parmesan and a selection of crunchy toppings.

The Street Tacos

Marinated al pastor pork and tender pulled chicken on warm corn tortillas, finished with melted cheese, avocado sauce, house salsa, lime, cilantro and pickled jalapeños.

Loaded Nacho Station

Crisp tortilla chips topped with house-made queso and a variety of toppings, including seasoned ground beef chili, pulled chicken, guacamole, pico de gallo, jalapeños, sour cream and blended cheeses.

SIGNATURE SALADS

ADD

Lone Star Caesar Salad

Texas-inspired Caesar with crisp romaine, smoky bacon, fire-roasted corn and shaved Parmesan, lightly dressed with a hint of spice.

Orange & Greens Salad

Sweet orange segments tossed with mixed greens, cherry tomatoes and crumbled queso fresco, finished with a bright citrus vinaigrette.

Traditional Green Salad

Fresh romaine lettuce with shredded carrots and red cabbage, served with ranch or Italian dressing.

Spinach & Berry Salad

Tender baby spinach with dried cranberries, candied walnuts, cherry tomatoes and feta, finished with a light French dressing.

SIGNATURE ENTRÉES

CHICKEN

Cajun Grilled Chicken

Blackened, Cajun-seasoned chicken topped with a creamy alfredo sauce, served with handmade mashed potatoes.

Creamy Adobo Chicken

Juicy grilled chicken breast marinated in adobo-style spices, topped with a smooth, lightly spicy cream sauce.

Herb Grilled Chicken

Grilled chicken breast topped with fresh tomatoes, cilantro and a light lemon aioli.

Roasted Chicken

Slow-roasted chicken thighs and drumsticks, marinated in our secret spices for over 24 hours and finished with signature lemon aioli.

Classic Cordon Bleu

Chicken breast delicately stuffed with premium ham and pepper jack cheese, finished with a lightly spiced chipotle cream sauce.

A la Chipotle

Juicy grilled chicken breast finished with a chipotle cream sauce.

Tuscan Chicken

Prime chicken breast topped with sun-dried tomatoes and mozzarella, finished with a delicate spinach cream sauce.

La Poblana

Tender chicken breast stuffed with melted mozzarella, finished with a creamy sweet corn and poblano pepper sauce.

PORK

El Adobo Puerco

Tender pork slowly braised in a rich, traditional adobo sauce made from dried chiles.

El Ranchero (Pork)

Tender pork gently cooked in our signature ranchero sauce.

Chipotle Glazed Pork

Pork tenderloin marinated with chipotle and spices, grilled, sliced and finished with a light Jack Daniel's glaze.

Yucatán-Style Pibil Pork

Slow-roasted pork marinated in traditional achiote and citrus, prepared in the classic Yucatán style.

BEEF & STEAK

Birria

Traditional Mexican beef slowly braised with dried chiles and warm spices, served with Mexican rice, refried beans, warm tortillas and homemade salsas.

Classic Garlic Butter Sirloin

Grilled flap sirloin finished with roasted garlic and herb butter, served with garlic mashed potatoes, mixed vegetables, salad and bread.

Chirimol-Topped Steak

Pepper and herb-crusted steak finished with a fresh chirimol of radish, citrus and herbs. Served with smoked Gouda mac and cheese, fire-roasted green beans, salad and bread.

Center-Cut Beef Tenderloin Carving Station

Marinated over 24 hours with fresh herbs, char-grilled and oven-finished to a perfect medium-rare. Served with a rich, creamy beef reduction.

Brandy Sirloin

Grilled sirloin finished with a rich brandy-infused sauce, sautéed mushrooms and onions.

Poblano Corn Steak

Sliced flap sirloin topped with a creamy roasted poblano sweet corn sauce.

Mexican Carne Guisada

Tender Angus beef slowly cooked in a classic red ranchero sauce, topped with fresh cilantro.

Bourbon Glazed Brisket

Angus beef brisket marinated 24 hours and finished with a smooth bourbon glaze.

SIDES

Smokehouse Mac and Cheese

Creamy smoked Gouda sauce tossed with penne pasta.

Cilantro Rice

Fluffy rice delicately infused with fresh cilantro.

Golden Corn Rice

Fluffy rice gently cooked with sweet corn.

Traditional Refried Beans

Classic pinto beans, seasoned Mexican style.

Green Beans with Toasted Almonds

Sautéed in olive oil, finished with toasted almonds.

Classic Penne Pomodoro

House-made pomodoro sauce, finished with fresh basil.

Texas-Style Borracho Beans

Pinto beans simmered with Shiner beer, bacon and sausage.

Penne Alfredo Clásico

Penne tossed in a smooth, creamy Alfredo sauce.

Red Pepper Cream Pasta

Penne in a creamy roasted red bell pepper sauce.

Garlic Mashed Potatoes

Real potatoes, fresh garlic and rich butter.

Green Beans & Fire Roasted Corn

Tender green beans finished with roasted sweet corn.

Parmesan Herb Roasted Potatoes

Oven-roasted with olive oil and Parmesan.

Seasonal Steamed Vegetables

Fresh seasonal vegetables finished with olive oil.

Garlic-Infused Steamed Broccoli

Steamed and finished with roasted garlic.

Mexican Street Corn Casserole

Creamy corn casserole with cotija and cilantro.

Grilled Asparagus with Roasted Garlic

Lightly grilled, finished with olive oil and garlic.

Roasted Poblano Cream Pasta

Penne in a roasted poblano cream sauce with Parmesan.

DESSERT & COFFEE STATIONS

CUSTOM QUOTE

Chocolate & Marshmallow Bar

A fun setup with warm toasted marshmallows, rich chocolate and crunchy cookie wafers. Indoor or outdoor.

Classic Hot Chocolate Bar

Homemade hot chocolate with whole milk, served warm with mini marshmallows, peppermint, cinnamon, white chocolate chips and whipped cream.

Urban Coffee Bar

Fresh brewed coffee with half & half, French vanilla and sugars. Disposable cups with lids included.

SWEET TABLE

Little Sweet Shooters

Individual dessert cups filled with smooth chocolate or strawberry mousse.

Cajeta Cream Bites

Creamy bite-size cheesecake finished with a drizzle of rich cajeta caramel.

Signature Cookie Selection

A fresh assortment of house-baked cookies — chocolate chip, sugar, oatmeal and peanut butter.

Fudge Brownie Cuts

Rich, chewy chocolate brownies finished with a drizzle of white chocolate sauce.

HOUSE DESSERTS

Sweet Roasted Pineapple (vegan)

Warm pineapple gently caramelized with a touch of spice, served with seasonal berries.

Texan Cobbler

A warm, baked fruit dessert — peach or apple — finished with a golden crust.

New York Cream Delight

A smooth, rich slice of cheesecake finished with homemade strawberry sauce.

Honey Churro Cheesecake

A creamy cheesecake-style dessert with cinnamon sugar topping, drizzled with honey.

LATE-NIGHT SNACKS

CUSTOM QUOTE

So nobody leaves the dance floor. Included as the passed late-night bite with Blake's Table — see page for details.

Churros

Served in shooters, dusted with cinnamon sugar and your favorite sauce: chocolate, sweet milk or cajeta caramel.

BBQ Sliders

Pulled brisket, smoked to perfection, on a small slider bun with BBQ sauce, pickles, jalapeños and chipotle mayo.

Beef Cheese Slider

Small burger bun, signature sauce, American cheese, beef patty.

Chicken Quesadillas

Hot and delicious, served with creamy avocado sauce.

EVERY PACKAGE INCLUDES

- White disposable plates and black disposable fork and knife.
- Self-serve drink station with cups, ice, iced tea and water, unless otherwise stated.
- Dinner menu as described in each package.
- To-go dinner for the newlyweds.
- Cake cutting and disposable plates included.
- Buffet line equipment included; servers will serve each guest.
- Hors d'oeuvres are passed for cocktail hour, unless otherwise stated.
- Delivery fee according to location.
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- Event staff is determined by your event size, Staff arrive 1 hour before serving time and
serve the buffet line unless otherwise stated.

Service Style Upgrade —
dinner instead? Add

es are served buffet-style with disposables included. Prefer a fully plated, seated
and additional staff— just let your planner know.

SIGNATURE PACKAGES

BRONZE PACKAGE

Premium Charcuterie board to start your event, 1 entrée, 1 side, our traditional green salad, bread & butter, iced tea and water. Disposables included.

SILVER PACKAGE

Your choice of 2 handcrafted hors d'oeuvres, 1 entrée, 2 sides, our traditional green salad, bread & butter, iced tea and water. Disposables included.

GOLD PACKAGE

Your choice of 3 handcrafted hors d'oeuvres, 1 entrée, 2 sides, our traditional green salad, bread & butter, iced tea and water. Disposables included.

FOUNDER'S PICK · BEST VALUE

BLAKE'S TABLE

Your choice of 2 handcrafted hors d'oeuvres, 1 entrée, 2 sides, 1 passed late-night snack, our traditional green salad, bread & butter, iced tea and water. Disposables included.

This is the package I recommend most — it's everything in our Silver Package, plus a passed late-night bite so nobody has to leave the dance floor for a snack break
— Blake

CHEF'S SIGNATURE CELEBRATION MENUS

Complete, themed menus — pricing varies by selection. Iced tea, water and disposables always included.

ITALIAN CELEBRATION

Classic Pasta Selection

Penne pasta with grilled blackened chicken or beef meatballs, pomodoro marinara or creamy Fontina Alfredo, house salad with Italian dressing and warm garlic sticks.

Old World Italian

Lasagna with rich meat sauce and grilled chicken with Italian cheese and homemade marinara, garlic-roasted broccoli, house salad with Italian dressing and warm breadsticks.

TEXAN CELEBRATION

House Smoked BBQ

Slow-smoked chicken thighs, marinated 24 hours, garlic mashed potatoes, house salad with ranch, warm bread and butter, BBQ sauce, pickles and jalapeños.

BBQ Favorites

Choice of two meats — smoked brisket, pulled pork, chicken breast or smoked sausage — with classic BBQ sauce, potato salad, smokehouse mac and cheese, Texas-style borracho beans, relish tray and fresh bread.

Grand BBQ Selection

Choice of three meats — smoked brisket, pulled pork, chicken breast or smoked sausage — with potato salad, relish tray, smokehouse mac and cheese, Texas-style borracho beans, green beans and fresh bread.

MEXICAN CELEBRATION

Texas-Style Fajita Menu

Cocktail hour of tortilla chips with house-made spicy queso and salsa. Grilled Angus beef and chicken fajitas with peppers and onions, cilantro rice, refried beans, avocado salsa, jalapeños, cheese, sour cream, warm tortillas.

Premium Tex-Mex Menu

Mini nacho bar with ground beef chili, spicy queso, jalapeños and sour cream. Grilled Angus beef and chicken fajitas, cheese enchilada with chipotle cream, cilantro rice, refried beans, house salsas, jalapeños, cheese, sour cream, warm tortillas.

Fire Roasted Poblano Fajitas

Tortilla chips with spicy queso and salsa to start. Grilled Angus beef and chicken fajitas with roasted poblano rajas, peppers and onions, Mexican rice, refried beans, warm tortillas, house salsas, jalapeños, cheese, sour cream.

Classic Crispy Taco Bar

Crispy tacos of pulled chicken and seasoned ground beef, Mexican rice, refried beans, sour cream, Mexican cheese blend, lettuce, pico de gallo and house salsa.

Signature Taco Station

Corn tortillas with a trio of meats — pulled chicken tinga, slow-smoked brisket and marinated al pastor pork — Mexican rice, refried beans, limes, cilantro, pickled onions and jalapeños, avocado sauce, house salsa.

Signature Enchilada Trio

Trio of enchiladas — pulled chicken with cheese, slow-braised brisket with cheese, classic cheese — topped with ranchero sauce and queso fresco. Mexican rice, refried beans, chips and house salsa.

BLAKE'S TABLE

BUILD YOUR MENU

SELECT 2 — HORS D'OEUVRES

Tomato Basil Soup Shooters

Tomato basil cream soup in a shooter with a grilled white cheese bite.

Traditional Bruschetta

Crispy crostini with diced tomatoes, garlic and fresh basil, parmesan and balsamic glaze.

Fruit and Cheese Board *(stationary only)*

Seasonal fruit, selected cheeses and gourmet crackers.

Pacific Shrimp Ceviche

Shrimp marinated in lime juice with tomatoes, onions and cilantro.

Crisp Guacamole Cups

Mini corn cups with guacamole mousse and fresh pico de gallo.

House BBQ Beef Meatballs

Tender beef meatballs in house-made BBQ sauce.

Italian Mozzarella Skewer

Buffalo mozzarella, tomato and basil with balsamic glaze.

SELECT 1 — ENTRÉE

Cajun Grilled Chicken

Blackened, Cajun-seasoned, alfredo sauce, mashed potatoes.

Herb Grilled Chicken

Fresh tomatoes, cilantro, light lemon aioli.

A la Chipotle

Grilled blackened chicken with chipotle cream sauce.

Tuscan Chicken

Sun-dried tomato, mozzarella, spinach cream sauce.

Pork Damabianca

Blackened pork tenderloin with damabianca mushroom cream sauce.

Chipotle Glazed Pork

Chipotle-marinated pork tenderloin, Jack Daniel's glaze.

Classic Garlic Butter Sirloin

Roasted garlic and herb butter.

Argentinian Churrasco

Pepper and herb-crusted steak with fresh chimichurri.

Mexican Carne Guisada

Angus beef in classic red ranchero sauce.

Bourbon Glazed Brisket

24-hour marinated brisket, bourbon glaze.

SELECT 2 — SIDES

Smokehouse Mac and Cheese**Garlic Mashed Potatoes****Cilantro Rice****Green Beans & Fire Roasted Corn****Golden Corn Rice****Parmesan Herb Roasted Potatoes****Seasonal Steamed Vegetables****Garlic-Infused Steamed Broccoli****Classic Penne Pomodoro****Grilled Asparagus with Roasted Garlic****Penne Alfredo Clásico****Red Pepper Cream Pasta**

PASSED LATE-NIGHT SNACK

*So nobody leaves the dance floor.***Churros***In shooters, cinnamon sugar, choice of sauce.***BBQ Sliders***Pulled brisket, smoked to perfection, BBQ sauce, pickles and jalapeños.***Beef Cheese Slider***Small burger bun, signature sauce, American cheese, beef patty.***Chicken Quesadillas***Hot and delicious, served with creamy avocado sauce.*