

- Breakfast
- Lunch
- Dinner
- Catering

Occasionally Yours

Catering & Eatery

Everything Homemade

www.OccYours.com

- Muffins
- Cakes
- Cookies
- Apple Pie

Catering Guide

Thank you for your interest in our catering services. We opened our doors in Swarthmore in August of 1989. Theresa had experience since 1978 working as the catering director for Pace One Catering. Scott worked in the hospitality industry in Pittsburgh since 1980. We decided to join forces and recipes to provide home-made comfort food to our daily clients and to those celebrating a special event. We have been honored to share our menu with so many over all these years. This menu represents twenty plus years of our client's favorites. We are devoted to make each "occasion" special. Have a favorite you don't see, let us know. If there are any diet restrictions, we will do our best to accommodate your needs.

Scott & Theresa Richardson

Dips and Spreads (includes choice of bagel chips, crackers, crostini's, rye bread or tortilla chips)

- Bruschetta
- Chicken Tarragon Pate
- Crab Dip with Lump Crab and Artichokes
- French Onion Dip-(old family recipe)
- Guacamole
- Hummus- Plain or with Roasted Peppers
- Mushroom Dip with Prosciutto and Blue Cheese
- Salmon Mousse
- Salsa- Mild or Spicy
- Shrimp and Cream Cheese Spread
- Spinach and Water Chestnut Spread

Cold Appetizers

- Cantaloupe Wrapped with Prosciutto and a Balsamic Syrup Drizzle
- Cherry Tomatoes Stuffed with Albacore Tuna
- Cucumber Slips with Smoked Salmon, Herb Cheese and Capers
- Deviled Eggs with Capers
- Salmon Mousse on Marbled Rye Bread
- Snow Peas Stuffed with Herb Cheese
- Antipasto Display- Ham, Turkey, Salami, Pepperoni, Provolone and Olives
- Fruit Display with Honey Lemon Yogurt Dip
- Grilled Vegetable Display
- Poached Salmon Display with Cucumber Dill Sauce
- Shrimp Cocktail Display
- Vegetable Display with Mustard Dip
- World of Cheese Display with Brie, Smoked Gouda, Cheddar, Swiss and Pepper Jack

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Hot Appetizers

- Cajun Chicken Bites with Lamaze Dip
- Mini Crab Cakes with Roasted Red Pepper Sauce
- Mini Salmon Cakes with Dill Sauce
- Scallops Wrapped with Prosciutto
- Shrimp Wrapped with Prosciutto
- Swedish Meatballs
- Meatballs with Sweet and Sour Sauce
- Assorted Quiche Squares
- Crab and Shrimp Puff Pastries
- Roasted Vegetables and Cheese Puff Pastries
- Crab Imperial Stuffed Mushrooms
- Sausage and Corn Bread Stuffed Mushrooms
- Spinach and Cheese Stuffed Mushrooms

Occasionally Yours Catering Guide

Entreés

Beef

- Beef Stroganoff- Mushroom and Sour Cream Sauce
- Smoked Brisket with Marsala Wine Sauce
- Smoked Brisket with Texas Barbecue Sauce
- Meatloaf- Grandma's Recipe
- Tenderloin with Sour Cream and Horseradish Sauce
- Top Round - Sliced and Topped with Mushroom Sauce
- Meatballs and our "Gravy"
- Beef Stew
- Yankee Pot Roast with Carrots, Celery, Onion, Potatoes and Mushrooms
- Stuffed Bell Peppers with Ground Sirloin and Rice

Casseroles

- Beef Stew over Garlic Mashed Potatoes or Pasta
- Beef Stroganoff over Bowtie Pasta
- Chicken a la King over Garlic Mashed Potatoes or Rice Pilaf
- Chicken Stir Fry over Rice Pilaf
- Sheppard's Pie w/Ground Sirloin or Brisket Marsala w/Mashed Potatoes and Peas
- Turkey Stew over Garlic Mashed Potatoes or Rice Pilaf
- Vegetable Stir Fry over Rice Pilaf

Chicken

- Grilled Topped with White Wine, Plum Tomatoes and Capers
- Parmesan- Breaded and Baked with our "Gravy"
- Piccata-White Wine, Lemon and Capers
- Pot Pie- Chicken with a Medley of Carrots, Celery, Onion and Peas
- Marsala- Mushroom and Marsala Wine Sauce
- Panko Bread Coating with Mushroom and Onion
- Scaloppini- Onion, Peppers, Tomatoes and White Wine Sauce
- Stir Fry with Garlic-Soy Sauce and Fresh Vegetables

Pasta

- Baked Penne with Marinara and Mozzarella
- Bowtie with Asparagus, Basil, Capers and Plum Tomatoes
- Cheese Ravioli with Marinara or Rose Sauce
- Lasagna with Ground Sirloin and Red Sauce
- Vegetable Lasagna with Zucchini and Red Sauce
- Spinach Lasagna with Tomatoes and Rarebit Sauce
- Macaroni and Cheese
- Mushroom Ravioli with Mushroom Reduction Cream Sauce
- Mushroom Ravioli with Sundried Tomatoes and Pesto
- Penne with Grilled Vegetables and Alfredo or Pesto
- Stuffed Shells with Ricotta, Marinara and Mozzarella

Pork

- Grilled Italian Sausage with Peppers & Onions
- Baked & Sliced Boneless Ham served with a Mustard Sauce
- North Carolina Pulled Pork with a very Special Sauce
- Pork Tenderloin Stuffed with Sausage & Cornbread
- Pork Tenderloin Marsala- Marsala Wine and Mushroom Sauce

Seafood

- Cod with Capers, Plum Tomatoes and White Wine
- Jumbo Lump Crab Cakes with Roasted Red Pepper Sauce
- Grilled Ahi Tuna with Balsamic Glaze, Tomatoes and Capers
- Salmon Cakes with Mustard Sauce
- Salmon Filet Baked with a Soy-Citrus Sauce
- Seafood Alfredo – with Shrimp, Scallops and Parmesan Cream Sauce
- Seafood Newburg - a medley of Scallops, Shrimp, Cod in a Wine and Cream Sauce

Vegetarian

- Black Beans over Rice Pilaf
- Grilled Vegetables over Whole Grain Pasta
- Stuffed Bell Peppers with Vegetarian Chili
- Vegetable Sir Fry with Soy Garlic Sauce

Salads

- Baby Green Spinach with Sliced Mushrooms and Balsamic Vinaigrette
- Bowtie Pasta with Bell Pepper Slivers and Pesto
- Marinated Vegetables with Balsamic Vinaigrette
- Spring Mix Greens and Romaine with Fresh Vegetables and Choice of Dressings
- Spring Mix Greens with Mandarin Oranges, Cranberries, Almonds and Lemon Basil Vinaigrette
- Tri-Color Pasta with Fresh Vegetables and Creamy Caesar Dressing
- Broccoli and Red Pepper Salad
- Carrot and Raisin Salad
- Green Bean and Walnut Salad
- Macaroni Salad
- Caesar Salad with Garlic Croutons
- Fresh Cut Seasonal Fruit Salad
- Red Bliss Potato Salad
- Cole Slaw

Entree Salads

- Albacore Tuna with Fresh Vegetables and Dill Mayo
- Antipasto with Ham, Turkey, Salami, Pepperoni, Provolone and Olives
- Chef Salad with Ham, Turkey, Cheddar, Swiss and Hard Boiled Egg
- Chicken Salad with Grapes and Celery
- Egg Salad with Celery and a hint of Horseradish
- Ham Salad with Sweet Relish and Raisins
- Seafood and Pasta Salad with Shrimp, Scallops and Tuna
- Tuna and Pasta Salad with Albacore Tuna, Fresh Vegetables and Creamy Caesar Dressing

Quiches

- Asparagus with Asiago Cheese
- Broccoli and Cheddar
- Ham and Cheddar
- Lorraine (Bacon and Swiss)
- Mushroom and Cheese
- Sausage and Cheese
- Seafood with Shrimp, Scallops and Cheese
- “Ask about our Stratas”

Side Dishes

- Apple-Black Bread and Vegetable Stuffing
- Cranberry Orange Relish
- Green Bean Almondine
- Macaroni and Cheese
- Poached Medley of Vegetables
- Roasted Medley of Vegetables
- Roasted New Potatoes with Lemon and Thyme
- Sausage and Corn Bread Stuffing
- Scalloped Potatoes
- Sour Cream Mashed Potatoes
- Sweet Potatoes Mashed with Orange Zest and Maple
- Traditional Stuffing with Celery and Onion
- White and Wild Rice Pilaf

Homemade Soups

- Beef Chili
- Chicken Vegetable Barley
- Cream of Broccoli
- Cream of Mushroom
- New England Clam Chowder
- Tomato Sausage and Squash
- Tomato Vegetable
- Vegetarian Chili
- Vegetarian Three Bean
- Pumpkin

Cold Soups

- Gazpacho
- Cascadilla
- Cucumber Yogurt
- Cantaloupe Berry

Desserts and Baked Goods

Cakes

- Carrot Cake with Cream Cheese Icing
- Cheesecake with Strawberry Cream Cheese Topping
- Chocolate or Vanilla 9" Round Cakes w/ Butter Cream Icing
- Sour Cream Coffee Cake

Homemade Pies

- Apple Raisin Walnut
- Apple Cranberry
- Banana Cream
- Butterscotch
- Cherry
- Chocolate Cream
- Mincemeat
- Pumpkin

Assorted Mini Desserts

- Butterscotch Brownies
- Chocolate Chip Cookies
- Chocolate Crumb Bar
- Lemon Squares
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Strawberry Crumb Bar

Assorted Muffins and Sweetbreads

- Applesauce Spice
- Banana Walnut
- Bran with Raisins
- Honey Corn
- Orange Cinnamon
- Zucchini Walnut

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For meals in, take-out, catering deposits and corporate account payments we gladly accept:

