



EST•1970

OCCASIONS

CATERING

FALL AND WINTER

Seasonal Selections 2018

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Each spring, we eagerly begin the process of designing our fall and winter menus. Taking inspiration from the season, we experiment together in the kitchen until our menus reflect a blend of exciting new concepts and traditional favorites that have made Occasions a Denver institution since 1970.

As you flip through this lookbook of our 2017 selections, you'll notice the distinctive influence of the Rocky Mountain region. From Colorado produce and meats to local craft cheeses, we feature the best of our burgeoning Rocky Mountain food industry.

Whether you're planning a corporate, private, or nonprofit holiday occasion, we're happy to create a custom menu to match your specific vision.

Because we're more than event designers –
WE'RE EXPERT LISTENERS.



THE FAVORITES

We hope you enjoy browsing this lookbook of some of our favorite seasonal selections:

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DIETARY CHEAT SHEET

We strive to accommodate any special menu requests and have indicated the most common dietary restrictions and allergens associated with each menu item.

With advance notice, we are happy to meet any guest request.

v | vegetarian

vg | vegan

gf | gluten free

nuts | contains nuts

shell | contains shellfish



PETITE HORS D'OEUVRE

MEATS

Mini Steak Sandwich | rosemary chimichurri, balsamic onion marmalade, roasted garlic aioli

Basil Parmesan Chicken Satay | lemon roasted garlic dipping sauce | gf

Bacon Wrapped Date | fromage fort, pistachio, curried sweet and sour glaze | gf, nuts

Bison Chorizo | house chorizo, fingerling coin, romesco | gf, nuts

Szechuan Lamb Spoon | spicy peanut sauce, julienne vegetable | gf, nuts

Cranberry Meatball | cumin spiced cranberry jus

Piri Piri Chicken | spicy citrus herb sauce | gf

Thai Chicken Meatball | apricot chile glaze

Bacon Pork Pop | bacon wrapped pork belly, smoked pineapple chili glaze | gf

Spicy Elk Sausage Skewer | pickled colorado peach, grilled scallion | gf

SEAFOOD

Petite Crab Cake | pepper, preserved lemon caper remoulade | gf, shell

Darjeeling Vodka Cured Gravlax | cucumber round, dill crème fraîche, sweet chile pearls | gf

Spicy Tuna Pressed Sushi | ahi, avocado, shaved cucumber, drizzle trio | gf

Smoked Brook Trout Sushi | avocado, peach pickle, cucumber, sesame tempura crunch, serrano agave aioli

Coconut Shrimp | peach mango serrano marmalade | shell

VEGETARIAN

Delicata Soup Sip | masala spiced delicata squash, apple chips | gf

Mulled Sangria Poached Pear | honeyed gorgonzola yogurt dip | v, gf

Goat Cheese and Lentil Strudel | local de la chiva goat cheese | v

Butternut Squash Arancini | herbed parmesan risotto fritter, butternut squash brunoise, sage pistou | v

Fusion Vegetable Empanada | potato and garden vegetables, olive, smoked paprika, herb yogurt dip | v

White Truffle Deviled Egg | balsamic pearls | v, gf

Antipasto Spoon | artichoke, olive, baby tomato, pepperoncini, ciliegine mozzarella | v, gf

Baby Tomato Tartlet | olive oil poached baby tomato, dijon vinaigrette, gruyere, sea salt pastry crust | v

Roasted Artichoke Heart | tomato jam, pickled fennel | vg, gf

Curry Roasted Sweet Potato Sushi Roll | sweet soy drizzle | vg, gf

Brown Butter Gnocchi Spoon | gorgonzola, crispy sage | v

Wild Mushroom Soup Sip | rosemary sherry, shaved parmesan | v, gf

Colorado Beet Poke | radish, avocado, brown rice, sesame chile vinaigrette | vg, gf

Add an **Iced Shrimp Display** for \$6.95 per person.
Also ask us about custom ice sculptures!



TABLE DISPLAY

MEATS

Angus Carvery Platter | sliced angus beef, roasted garlic aioli, rosemary chimichurri, balsamic onion marmalade, cocktail rolls

Herb Roasted Turkey Carvery Platter | sage white wine mustard, maple walnut cranberry sauce, roasted garlic aioli, cocktail rolls | nuts

Old Fashioned Ham Carvery Platter | cranberry grain mustard, balsamic cherry compote, cocktail rolls

Smoked Pork Loin Carvery Platter | gingered winter fruit chutney, pineapple sambal relish, cocktail rolls

Meatball Sampler

- buffalo chicken meatball with red hot ranch dip
- ginger turkey meatball with sticky plum glaze
- the wellington: beef with wild mushroom ragout

SEAFOOD

Iced Shrimp Display | bloody mary cocktail sauce | gf, shell

Cold Water Oysters | mignonette pearls | gf, shell

Spicy Tuna Pressed Sushi | ahi, avocado, shaved cucumber, drizzle trio | gf

Darjeeling Vodka Cured Gravlax Display | rye crisps, dill crème fraîche, pickled shallot

VEGETARIAN

Pastry Wrapped Brie | brie wheel stuffed with winter fruit compote | v

Holiday Cheese Display | artisan cheeses, fruits, crackers, crostini | v

Vegetable Crudités Display | sundried tomato basil dip | v

Rosemary Vegetables | bountiful display of herb roasted vegetables, served at room temperature | vg, gf

DIPS AND SPREADS

Kabocha Squash Hummus | toasted pepitas, pumpkin seed oil drizzle

Tomato Basil Bruschetta | roasted garlic, olive oil | vg, gf

Asparagus Caponata | shaved asparagus, mixed vegetables | vg, gf

Red Chile Carrot Dip | ancho harissa, frizzled kale | vg, gf

Fromage Fort | house garlic wine cheese spread | v, gf

Colorado Green Chile Goat Cheese Dip | crisped pumpkin seed crust | v, gf

Rosemary White Bean Dip | herbed olive oil drizzle | vg, gf

Warm Artichoke and Spinach Dip | spinach, artichokes, roasted garlic | v

Roasted Blue Crab Dip | parmesan, asiago, green onion | gf, shell

Golden Beet Hummus | harvest honey, lemon, tahini | v, gf

SALADS AND BREAD

Colorado Winter Salad | local hot house greens, pickled rocky ford melon, olathe corn relish, jicama, black beans, roasted sweet potato, masa cornbread croutons, ancho agave vinaigrette | v

Roasted Baby Beet Salad | wild arugula, de la chiva goat cheese, candied hazelnut, pumpkin seed basil vinaigrette | v, gf, nuts

Shaved Brussels Sprouts Salad | crispy bacon, hard cooked egg, pear, pomegranate, crushed hazelnut, roasted garlic vinaigrette | gf, nuts

Roquefort Pear Salad | mixed greens, sangria poached pear, crumbled blue cheese, spiced pecans, herbed balsamic vinaigrette | v, nuts

Roasted Carrot and Quinoa Salad | leek, persimmon, dried cranberry, chopped pecan, cranberry maple vinaigrette | vg, gf, nuts

Winter Chop Salad | romaine, green beans, cauliflower, white beans, baby tomato, roasted sweet potato, toasted pumpkin seeds, hard cooked egg, white balsamic vinaigrette | v, gf

Kale and Green Apple Salad | kale ribbons, feta, candied walnuts, julienne apple, cider vinaigrette | v, nuts

Classic Cheese Straws | crispy parmesan | v

House Baked Bistro Rolls | whipped butter | v

House Herbed Focaccia Basket | herbed butter | v

Artisan Bread Basket | chef's gourmet assortment, whipped butter | v

SIDES

Mustard and Garlic Green Beans | black mustard seeds, chile flake | vg, gf

Sweet and Spicy Brussels Sprouts | smoky bacon, pepper jelly | gf

Green Beans and Roll Cut Carrots | za'atar, orange zest, chervil | vg, gf

Gastro Pub Mashed Potatoes | brown butter, buttermilk, pepper | v, gf

Coffee Bean Roasted Heirloom Carrots | fleur de sel, saffron, honey | v, gf

Farro Pilaf | house vegetable stock, golden beet, spinach, parmesan | v

Currant Sage Challah Dressing | glazed apples | v

Parmesan Crusted Cauliflower | merguez dust | v, gf

Lemon Garlic Roasted Broccoli | sea salt, pepper, aleppo chile | vg, gf

Rosemary Roasted Potatoes | olive oil, sea salt | v, gf

Sesame and Balsamic Roasted Sweet Potatoes | forbidden rice, kale | v, gf

Garlic Roasted Root Vegetables | seasonal assortment | vg, gf



BUFFET AND PLATED

MEATS

Bistro Short Ribs | 18 hour braise, fresh gremolata | gf

Signature Rub Sirloin | signature “magic powder” rub of native colorado herbs, dried mushrooms, spices and pollens, smoky local bourbon sauce | gf

Classic Herb Roasted Sirloin Carvery | rosemary, sage, garlic, cracked pepper, coarse salt, horseradish crème | gf

House Smoked Pork Loin | grilled palisade peach salsa | gf

Old Fashioned Smoked Ham | pineapple agave lacquer | gf

Boneless Holiday Turkey Roast | herbed white wine mustard sauce, roasted garlic aioli | gf

Tarragon Chicken | salt roasted heirloom beets, frizzled greens | gf

Polenta and Kale Stuffed Chicken | basil oil drizzle | gf

Chicken Scampi | parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

Braised Beef Lasagna | house herb ricotta, asiago tomato cream

Love event décor?

Talk to an event designer today to choose from our selection of looks:

- Urban Silver Loft
- Modern Bronze
- Gallery Gold
- Mountain Vintage

SEAFOOD

Orange Brown Sugar Smoked Salmon | cranberry apricot relish | gf

Pecan Crusted Mahi Mahi | smoky crawfish cream | gf, shell, nuts

Norwegian Beet Roasted Salmon | beet caraway brine, dill horseradish yogurt sauce | gf

Pan Seared Mediterranean Sea Bass | olive oil poached tomatoes, rosemary vinaigrette | gf

Roulade of Sole | asparagus, lemon herb panko, tomato marmalade

VEGETARIAN

Eggplant and Goat Cheese Stack | roasted eggplant and tomato, wilted spinach, haystack mountain goat cheese, basil oil, balsamic reduction | v

Butternut Squash Lasagna | roasted butternut squash, asiago, toasted walnuts, crispy sage, balsamic brown butter sauce | v, nuts

Stuffed Collard Greens | golden beet and spinach “farrotto,” orange tarragon jus | v

Grilled Cauliflower Wedge | tomato marmalade, wilted sorrel and arugula salad, olive tapenade | vg, gf

Black Bean and Calabacitas Tamale | banana leaf wrap, smoked tomato coulis, crisp baja slaw | vg, gf

ACTION STATIONS

Herbed Turkey Martini | herb roasted turkey, pub style mashed potatoes, steak house creamed spinach, winter fruit compote | gf

Rib Eye Martini | hand carved rib eye, pub style mashed potatoes, steak house creamed spinach, winter fruit chutney | gf

Risotto Martini

- Red wine and mushroom | v, gf
- Roasted butternut squash, crispy sage, crumbled pancetta | gf

Grilled Vegetable Carvery | harvest vegetable display and carvery action, fresh mozzarella, house fromage fort spread, tomato jam, grilled breads, herb olive oil | v

Holiday Taco Bar | ancho roast beef, colorado green chile ground turkey, cumin spiced delicata squash, winter green slaw, cotija, christmas chile sauces | gf

Personal Chicken Pot Pie | rosemary roasted chicken, garden vegetables, house veloute, pie crust

Arepas Cart | seared south american cornbread sandwich with braised pork or grilled chicken, sautéed peppers and jalapeños, chimichurri, spicy mango sauce, avocado crema

Surf and Turf Taster | signature rub sirloin, house crab cake, parmesan cauliflower mashed potatoes, smoked tomato ragout | gf, shell

The Arepas Cart



Grilled Vegetable Carvery





Doughnut Hole Cones

DESSERT

STATIONS

Doughnut Hole Cones | doughnut holes, chocolate sauce, butterscotch ganache, fruity pebbles, chopped nuts, candied bacon, crunchy chocolate pearls, rainbow sprinkles, whipped cream | nuts

Petite Winter Crisp Station | caramel apple crisp, gingered peach cobbler

- whipped cream
- house caramel sauce
- candied nuts
- shredded sharp cheddar
- drunken golden raisins
- crushed apple chips

Yule Log Carvery | Chef Walter’s old world preparation, meringue decoration, carved to order | v

Modern Creole Coffee and Doughnuts | warm nutella stuffed beignets, chicory scented coffee, gourmet syrups, chocolate shavings, crushed peppermints, fresh whipped cream, sweeteners, cream | v

Holiday Petites Display | Chef Walter’s housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts

PETITE DESSERTS

- Pomegranate Linzer Bar
- Ginger Cinnamon Apple Crisp
- Red Velvet Cheesecake Bar
- Pistachio Cranberry Icebox Cookie
- White Chocolate Gingerbread Trifle
- Salted Butterscotch Brulée
- Orange Ginger Sandwich Cookie
- Holiday Spiced Applesauce Cupcake

- Classic Cream Puff
- Walter’s Heirloom Swiss Fudge
- Mocha Turtle Parfait
- Decorated Holiday Cookies
- Apricot Chocolate Rugelach
- Chai Chocolate Pot de Crème
- Holiday Seven Layer Bar
- Nutella Tart

SIPS

HOT BEVERAGE

Holiday Elegance Coffee Station | locally roasted fair trade coffee, gourmet syrups, chocolate shavings, crushed peppermints, fresh whipped cream, sweeteners, cream | v, gf

Ghirardelli Hot Chocolate | select milk chocolate or white chocolate, fresh whipped cream, housemade marshmallows, chocolate shavings, crushed peppermints | v, gf

Aztec Spiced Hot Chocolate | rich and spicy, with fresh whipped cream, housemade marshmallows, chocolate shavings | v, gf

House Mulled Cider | traditional mulling spices | vg, gf

Classic Coffee Station | locally roasted fair-trade regular or decaffeinated coffee, sweeteners, cream | v, gf

SPECIALTY DRINKS

Cranberry Mule | vodka, cranberry, mint, ginger beer | vg

Rosemary Vodka Tonic | vodka, rosemary simple syrup, tonic | vg, gf

Cider Press | whiskey, apple cider, ginger ale, green apple | gf

Chocolate Peppermint Martini | vodka, peppermint schnapps, chocolate liqueur, chocolate swirl, candy cane swizzle | v, gf

Holiday Sparkle | prosecco, gin, orange juice, soda, rosemary, sage | vg, gf

The Cranberry Mule



DÉCOR AND DISPLAYS

STANDARD DÉCOR

White Winter Décor | modern whites and silvers

Rustic Log Cabin Look | mountain vintage wood

The Classic Collection | silver and gold

CUSTOM ADD ONS

Talk to your designer today about incorporating these unique displays at your occasion! Photos available.

Snack Wall | double sided chalkboard shelving unit

Gueridon Trolley | mobile cuisine for a fun, interactive experience

Cone Cart | stationary cart with heat lamps

Barrel Buffet Table or Bar | versatile sizes, rustic look

LED Table Station | modern panels, perfect for a sleek bar

Industrial Silver Bar | refinished, textured metal bar

Pallet Walls | great for backdrops and holding escort cards, separating stations, or displaying treats on the removable, versatile shelves

Custom Menu Displays | modern and rustic designs made in house, with calligraphy and print options available



The Barrel Table



LET'S START PLANNING

STOP IN

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