

BREAKFAST

THE SHOWSTOPPERS

Smothered Waffles | select two sauces: vegetarian green chile, country gravy, gingered berries, chocolate nutella praline (nuts), crème fraîche | 6.25

Cocktail Bagel Sliders | scrambled eggs, lox cream cheese, tomato | 7.50

Uptown Breakfast Sandwich | braised pork shoulder, farm fresh eggs, fried green tomato, fromage fort, served with a house biscuit | 6.95
v | sautéed spinach and mushrooms instead of pork shoulder

Bananas Foster French Toast Strata | rustic bread, sliced bananas, caramel drizzle, crisp bacon or sausage links | 9.95

Rocky Mountain Breakfast Wrap | farm fresh scrambled eggs, potatoes, local chorizo, green chile, cotija, queso fresco, occasions red chile sauce | 6.50
v | sautéed vegetables instead of chorizo

THE CLASSICS

Occasions Classic | cheddar cheese scrambled eggs, crisp bacon or sausage links, hash browns | gf | 11.95

Slim Classic | egg white, spinach, mushroom and red pepper frittata, turkey sausage patties, served with fresh fruit | gf | 12.95

The Standard Continental | breakfast breads and pastries, seasonal fruit salad, individual bottles of orange juice, regular or decaffeinated coffee | 9.95

Surprise the office to show
your appreciation!

ADDITIONAL SELECTIONS

Breakfast basket | pastries and muffins | 2.75

Bagel with cream cheese | 2.75

Individual yogurt | 2.00

Individual yogurt parfait | housemade cinnamon pecan granola | 3.95

East Coast hash browns | 3.25

Meat side | applewood smoked bacon, sausage links, or turkey sausage patties | 3.50

Fruit salad | 3.50

YOUR GUIDE TO GOODNESS

gf | gluten free

v | vegetarian

vg | vegan

shell | contains shellfish

nuts | contains nuts

pp | price per person



Special dietary restrictions are happily accommodated upon request. Additional charges may apply.

Gluten free bread \$1.50 per box.



LUNCH SANDWICHES

TOP BOX SANDWICHES | 12.95 each, except Paleo sandwich (13.95)
Minimum order of four per selection, each includes chef's daily salad and dessert selections

Creole Club | oven roasted turkey, tasso ham, marinated green tomato, havarti, lettuce, creole mustard aioli

Western Roast Beef | shaved roast beef, balsamic onions, smoked cheddar, rosemary chimichurri, roasted garlic horseradish aioli

Pork Bahn Mi | lemongrass roasted pork, Asian slaw, cilantro, shaved cucumber, ginger aioli

Bubbie's Tuna Sandwich | signature tuna salad, crisp lettuce, tomato

Paleo | nut bread, honey smoked salmon, avocado, sunflower seed pesto, hard boiled egg, fuji apple | 13.95 each

Thai Grilled Chicken Wrap | marinated grilled chicken, Thai slaw, greens, cucumber, radish, spicy peanut sauce

BPB + J | crisp bacon, peanut butter, chopped nuts, jalapeño jelly

Provence Turkey | shaved turkey breast, fromage fort, wine poached pear, blueberry jam, sprouts

North Denver Italian | imported salami, sopresata, capicola, fontina, baby arugula, house jardinière

Mediterranean Wrap | whole wheat wrap, roasted beet hummus, house olives, sprouts, cucumber, feta, tomato | v

ECO BOX SANDWICHES | 8.95 each
Minimum order of four per selection, accompanied with a bag of chips and freshly baked cookie.

The Perfect Ham and Swiss
Oven Roasted Turkey
Grilled Vegetable Sandwich | v

LUNCH SALADS

THE KNOCKOUT

Denver Cobb Salad | herb grilled chicken, romaine, grape tomatoes, hickory smoked bacon, egg, gorgonzola, avocado, gorgonzola dressing | gf | 12.95

TOP BOX SALADS | 8.95 each, except the Hearts of Palm Salad (9.25)
Minimum order of four per selection, each paired with chef's dessert selections

Classic Caesar Salad | crisp romaine, parmesan, croutons, caesar dressing | v

Asian Noodle Salad | soft rice noodles, crisp Asian vegetables, soy ginger dressing, fresh cilantro | v, gf

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

Fiesta Salad | mixed field greens, jicama, corn and black bean relish, shredded cheese, chipotle lime dressing | v, gf

Antipasto Salad | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

Pacific Greens Salad | spring greens, romaine, spiralized zucchini, shredded carrots, bean sprouts, sesame chile vinaigrette | v, gf

Hearts of Palm Salad | romaine, avocado, red onion, crumbled queso fresco, roasted sweet potato, chickpeas, sofrito vinaigrette | v, gf | 9.25

DRESS UP YOUR SALAD

All selections are gluten free

Grilled Chicken | 3.00

Grilled Salmon | 5.00

Seared Ahi | 6.00

Pan Seared Shrimp | 6.00

UNBOX IT

Order your box lunch assortment plattered instead for no additional charge.

SIDES AND SALADS

MUNCH

Minimum order of four per selection

Make Your Own Trail Mix Bar | granola, assorted nuts, M&Ms, dried fruit, pretzels, Chex Mix, chocolate chips | 4.25 pp

Gourmet Popcorn | select one of the following | 1.25 pp

- Rosemary Parmesan | v, gf
- Bourbon Bacon Caramel | gf

Carolina Bar Mix | sweet and salty goodness | v, nuts | 2.00 pp

Whole Fruit | 1.00 each

Potato Chips | assorted flavors, served in bags | 1.50 each

SIDE SALADS | 3.50 pp
Minimum order of four per selection.

Pasta Salad of the Day

Seasonal Fruit Salad | fresh melon and berries | v, gf

Pesto Potato Salad | fresh pesto aioli | v, gf

Maple Roasted Sweet Potato Salad | dried cranberries, chopped pecans, molasses, chipotle chive dressing | v, gf, nuts

Asian Noodle Salad | soft rice noodles, crisp asian vegetables, soy ginger dressing, fresh cilantro | v, gf

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

Fiesta Salad | mixed field greens, jicama, corn and black bean relish, shredded cheese, chipotle lime dressing | v, gf

Antipasto Salad | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

Pacific Greens Salad | spring greens, romaine, spiralized zucchini, shredded carrots, bean sprouts, sesame chile vinaigrette | v, gf



MEET SHEILA

Sous chef. Motivator. Food innovator.



Born and raised in New England, Sheila specializes in working with natural foods and knows how to lead a team with her upbeat energy. She loves getting creative with wholesome ingredients and has over 30 years of training and experience creating healthy dishes for guests with specific dietary needs.

Minimum of 10 guests per buffet or item, please



BUFFET STYLE

TASTE OF ITALY | 13.95 pp

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

Antipasto Salad | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

Orecchiette with Pesto Cream

Rosemary Olive Oil Bread

COLORADO SOUTHWESTERN FLAVORS | 13.95 pp

Mesquite Grilled Chicken | poblano tomatillo chile sauce | gf

or

Fajita Bar | chicken or beef, peppers and onions, tortillas, grated cheese, chopped jalapeños, pico de gallo, fresh guacamole, sour cream | gf

Borracho Beans | v, gf

Arroz con Chile Colorado | v, gf

House Fried Tortilla Chips with Roasted Tomato Salsa

Fiesta Salad | mixed field greens, jicama, corn and black bean relish, shredded cheese, chipotle lime dressing | gf

FLORIBBEAN DELIGHTS | 13.95 pp

Jerk Chicken | caribbean spiced chicken breast, island bbq sauce | gf

or

Mojo Marinated Pork Loin | fire crusted, braised, mojo chipotle sauce | gf

Tropical Rice and Black Beans | vg, gf

Citrus Slaw | vg, gf

Root Vegetable Chips | vg, gf

Hearts of Palm Salad | romaine, avocado, red onion, crumbled queso fresco, roasted sweet potato, chickpeas, sofrito vinaigrette | v, gf

MEDITERRANEAN ACCENT | 13.95 pp

Tandoori Chicken | exotic spices and yogurt marinade | gf

Seasoned Basmati Rice | v, gf

Roasted Beet Hummus

Cucumber Tzatziki

Fresh Pita Bread

Antipasto Salad | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

PAN PACIFIC TOUR | 13.95 pp

Soy Lacquered Chicken | scallion, ginger, sesame | gf

or **Spicy Braised Pork** | cinnamon, fennel pollen, jalapeño, coconut sugar, cilantro | gf

Steamed Jasmine Rice | v, gf

Kim Chee Slaw | v, gf

Pacific Greens Salad | spring greens, romaine, spiralized zucchini, shredded carrots, bean sprouts, sesame chile vinaigrette | v, gf

HOMESTYLE COMFORT | 12.95 pp

or **BBQ Colorado Beef Brisket** | whiskey barbecue sauce | gf

Crispy Buttermilk Fried Chicken | served at room temperature

Three Cheese Macaroni and Cheese | v

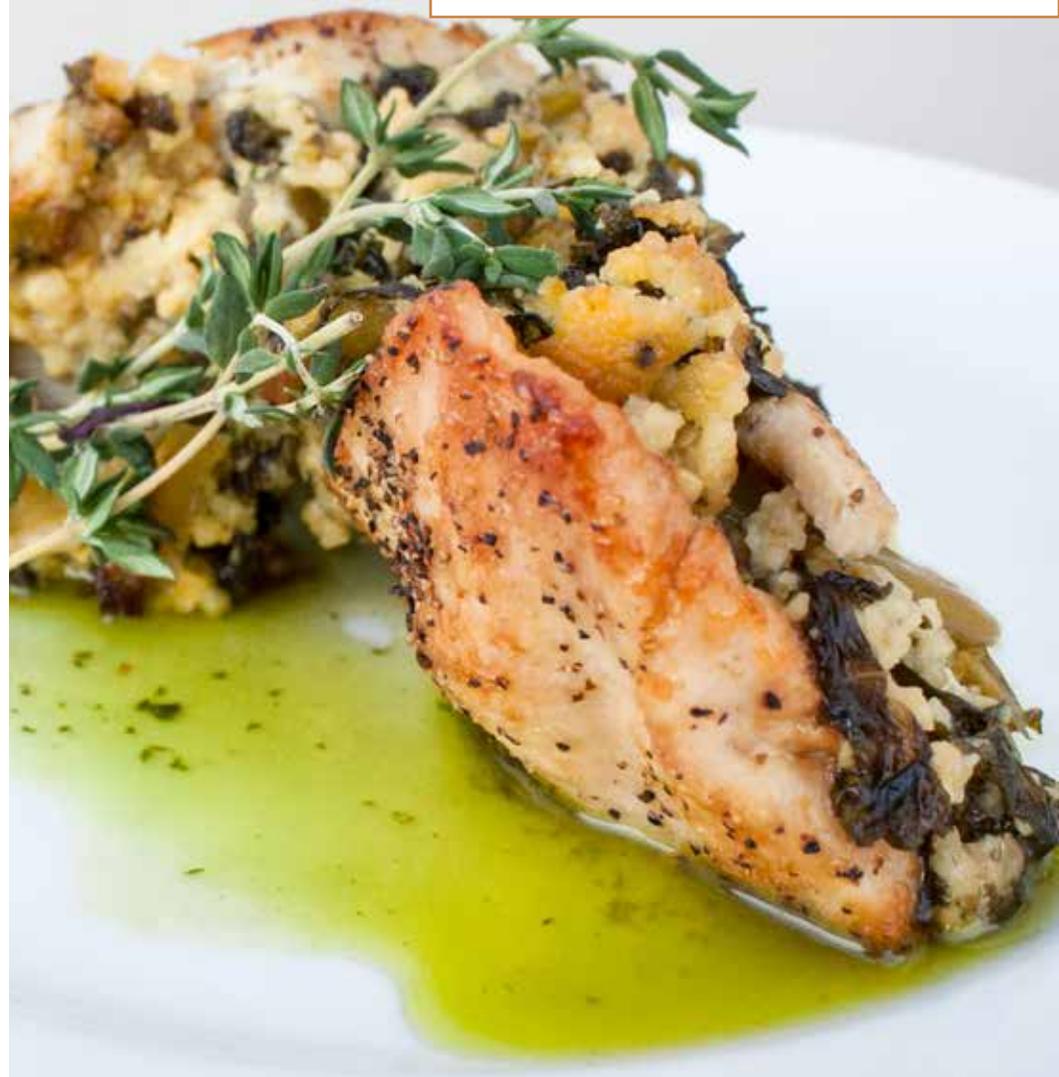
Backyard Cole Slaw | v, gf

BBQ Baked Beans | v, gf

Freshly Baked Dinner Rolls

“We used Occasions for an evening corporate event of 30 people, held at the Denver Botanic Gardens. Everything ‘came up roses!’ Great, accommodating and friendly staff... sent all our guests off in a good mood! Food received rave reviews... I will certainly use them again.”

–Randy Loveland





ASIAN NOODLE BAR | 11.95 pp

Cold rice noodles served with your choice of selected toppings | gf

Select 2 proteins: grilled chicken, lemongrass grilled pork, hard boiled egg, marinated tofu

Select 4 toppings: red onion, grated yam, snow peas, mushrooms, broccoli, scallions, daikon, edamame, shishito peppers, asian greens, bell peppers

Select 2 sauces: spicy red curry, sweet garlic chili, thai peanut, soy ginger

FARM STAND SALAD BAR | 11.95 pp

2 salad bases: arugula, steamed quinoa, spring mix, israeli couscous salad, kale ribbons, romaine

3 proteins: grilled chicken, herb roasted turkey, tuna salad, egg salad, marinated tofu, cheddar, feta, goat cheese, blue cheese

6 toppings: almonds, asparagus, bell peppers, broccoli, beets, carrots, cauliflower, chick peas, black beans, corn, cucumber, dried cranberries, grated yam, green beans, mushrooms, pumpkin seeds, red grapes, red onion, strawberries

2 dressings: cider vinaigrette, balsamic, green goddess, sherry red grape vinaigrette, lemon oregano vinaigrette

MEET CHRIS

Executive chef. Head chef. Heart of the house.

Chris has over 25 years of restaurant and chef experience, with his culinary degree from the Art Institute of Colorado to complement his BA from CU Boulder.

As executive chef at high volume Denver restaurants, he featured cuisine from all over the world and cooked alongside renowned chefs like Wolfgang Puck. Chris also mentors developing chefs, imparting his love for using local foods and international flavors to create tantalizing menus.

HORS D'OEUVRE

HOT HORS D'OEUVRE

Each order includes 40 pieces or equivalent servings.

Ground Lamb Kebabs | cucumber tzatziki | gf | 100.00

Baked Brie en Croute | seasonal fruit chutney, crackers | v | 90.00

Fresh Crab Cakes | agrodolce pepper, preserved lemon caper remoulade | gf, shell | 90.00

Loaded Potato Skins | cheddar jack, fresh pico de gallo, grilled chicken, chive sour cream | gf | 85.00

Korean Fried Chicken Wings | soy, onion, and garlic glaze | gf | 85.00

Bacon Wrapped Meatloaf Bite | balsamic glaze, chunky creole tomato sauce | 85.00

Grilled Chimichurri Beef Satays | cumin crème | gf | 80.00

Brie and Green Apple Quesadillas | crumbled walnuts, raspberry dipping sauce | v, nuts | 75.00

Salmon Croquettes | roasted red pepper aioli | 75.00

Bacon Wrapped Dates | boursin, pistachio, curried sweet and sour glaze | gf, nuts | 70.00

Coconut Curry Chicken Satays | red chile dipping sauce | gf | 70.00

Indian Spiced Chickpea Patty | cucumber tzatziki | v, gf | 70.00

Gorgonzola Wontons | onion, pecan, fig compote | v, nuts | 65.00

Thai Chicken Meatballs | apricot chile dipping sauce | 65.00

Artichoke and Spinach Dip | with herb brushed crostini | v | 65.00

Vegetarian Quesadillas | squashes, adobo black beans, pepperjack, tomatillo crema | v | 60.00



RECEIVE...

a 5% discount when you order 8 or more hot hors d'oeuvre platters!

COLD HORS D'OEUVRE

Each order includes 40 pieces or equivalent servings.

Beef Tenderloin Platter | whole tenderloin cooked medium rare (gf) and presented sliced with petite rolls and horseradish crème | 175.00

Mediterranean Antipasto Platter | thinly sliced gourmet meats, elegant cheeses, marinated vegetables (gf), crackers and crisps | 100.00

Shrimp Cocktail | classic cocktail sauce | gf, shell | 90.00

Asian Peapod Shrimp | woven on a bamboo skewer | gf, shell | 90.00

Gourmet Cheese Display | served with assorted crisps | 85.00
*can be gluten free upon request

Mini Steak Sandwiches | rosemary chimichurri, balsamic onion | 80.00

Curry Roasted Sweet Potato Sushi Rolls | vg, gf | 65.00

Sriracha Glazed Chicken Skewer | lime crème | gf | 65.00

Thai Mango Spring Rolls | julienne asian vegetables, mango, mint, spicy peanut sauce | vg, gf | 65.00

Tapenade Trio | roasted beet hummus (vg, gf), grilled vegetable caponata (vg, gf), mediterranean carrot and feta spread (v, gf), crostini and crisps | 60.00

Mini Chicken Souvlakis | cucumber wheel, grilled mediterranean chicken, mint tzatziki | gf | 55.00

Petite Quiche Wedges | wild mushrooms, leeks and chevre | 55.00

Melon and Berry Skewers | mixed berries | vg, gf | 55.00

Caprese Skewers | pesto, baby mozzarella, grape tomato | v, gf | 50.00

Fresh Fruit Platter | seasonal assortment | vg, gf | 50.00

Malbec Roasted Pear Skewer | creamy gorgonzola dip | v, gf | 45.00

Grilled Vegetable Display | chef's selection | vg, gf | 45.00

Vegetable Crudités Platter | roasted beet hummus | vg, gf | 40.00

Tomato Basil Bruschetta | marinated tomatoes, roasted garlic, fresh basil, herbed crostini | 40.00

Roasted Beet Hummus | with assorted crisps | 35.00

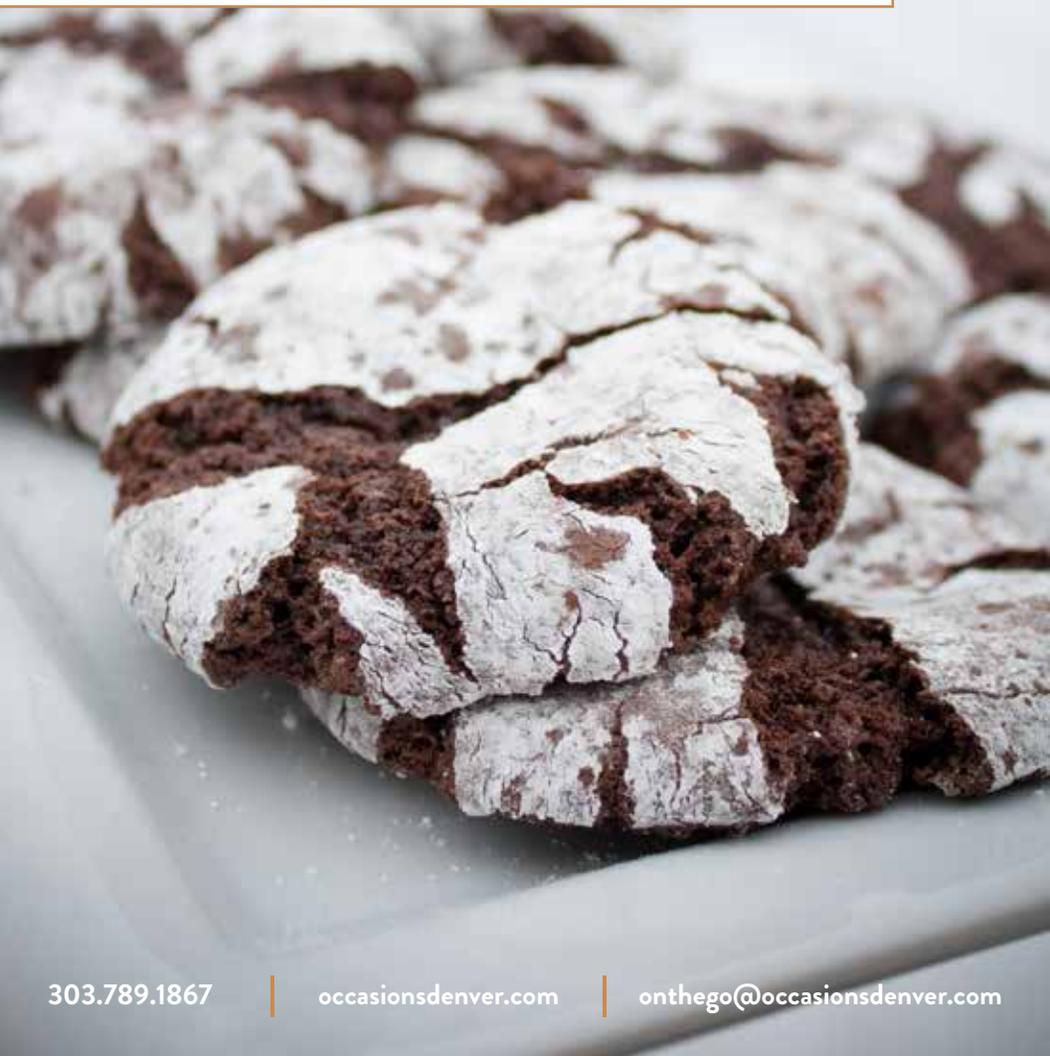


MEET WALTER

Pastry chef. Baker. Dessert master.



Born and raised in Glarus, Switzerland, Walter has been baking since the age of 15. He applies traditional Swiss methods to produce timeless, authentic desserts – while also creating contemporary, trending sweets. Oh, and be sure to ask about his breads.



SWEETS

INDIVIDUAL SERVINGS

Petite Cookies | 2 per person | 2.50 pp

Dessert Bars and Brownies | 2 per person | 2.50 pp

Mini Cupcakes | 2 per person | 3.00 pp

Signature Hand Dipped Lollipops

- Chocolate covered brownie | 1.50 each
- White chocolate covered cheesecake | 3.00 each

CHEF'S PAN DESSERTS | each pan serves 15 per order

Fruit Crisp | seasonal fruit, almond biscotti topping | 36.00

Bananas Foster Bread Pudding | with cinnamon sauce | 36.00

BEVERAGES

Locally Roasted Coffee | regular or decaf, an order of 50 cups requires pick up service.

- 10 cups | 24.00
- 20 cups | 36.00
- 50 cups | 53.00

Bottled Spring Water | 1.75

Assorted Canned Coca-Cola Soft Drinks | 1.75

Bottled Juice | apple, cranberry, or orange juice | 2.25

Old Fashioned Lemonade | 13.50 per gallon

Fresh Orange Juice | 14.25 per gallon

Iced Tea | mango or traditional unsweetened | 13.50 per gallon

- Mango supplied by our partner, the **Women's Bean Project:** womensbeanproject.org

ORDERS AND CANCELLATIONS

Orders may be placed Monday-Friday, 9:00 am to 5:00 pm.

- **303.789.1867**
- **onthego@occasionsdenver.com**

Minimum food and beverage order for delivery is \$200 –
*\$375 on Sundays.

Applicable sales tax and a delivery fee will be applied. Delivery fee starts at \$25 and varies depending on location and menu. Deliveries scheduled after 5:00 pm and on Sundays subject to \$75 surcharge.

All orders and guest count guarantees must be placed by 3:00p.m. 3 business days prior to event. After this deadline, orders are final and cannot be changed. This includes changes due to severe weather. We are happy to arrange for any items you cannot use to be donated in your name via:

We Don't Waste | wedontwaste.org

SO LET'S CHAT

- **onthego@occasionsdenver.com**
303.789.1867

