



EST • 1970

OCCASIONS

CATERING

WEDDING MENUS

2018-2019 Selections

We've had the privilege of partnering with countless couples over the past 45 years, making each wedding a truly special occasion.

Because this is your special day.

That's why Occasions Catering is with you through the whole process, helping design an event and menu that are perfectly fitting to your vision.

So let's get started!

This lookbook introduces many of our signature offerings, all inspired by the season and natural cuisine of the Rocky Mountain region.

Talk to your event designer today to start creating your custom wedding menu.

303.789.1867

occasionsdenver.com

info@occasionsdenver.com



TASTE OF COLORADO

PASSING

Colorado Buffalo Slider | local bison, turmeric pickle, mediterranean blueberry aioli

"Chicken and Waffles" | house savory waffle cone, smoked chicken, red grape, serrano agave aioli, pickled celery

Burrata Spoon | heirloom tomato, arugula pesto, balsamic pearls | v, gf

BUFFET

Signature Rubbed Sirloin Carvery | signature "magic powder" rub of native colorado herbs, dried mushrooms, spices and pollens, smoky local bourbon sauce | gf, df

Grilled Chicken Paillards | lemony herb marinade, heirloom tomatoes, basil salsa verde | gf, df

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

Farmer's Market Vegetable Display | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house orange rosemary olives, served at room temperature | vg, gf

Palisade Peach Salad | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

House Herbed Focaccia Basket | pesto butter | v

YOUR GUIDE TO GOODNESS

gf | gluten free

v | vegetarian

vg | vegan

shell | contains shellfish

nuts | contains nuts

df | dairy free



“ I’m very inspired by farm to table concepts, fresh, local ingredients, and slow preparations. I think as a society, we need to feel more connected to our food and the people eating it. ”

SHEILA SACKETT

Occasions Executive Sous Chef

COLORADO FARMER’S TABLE

DISPLAY

Grilled Peach and Burrata Flatbread | lavender honey, micro cress | v

Creme de Brie and Roasted Tomato Flatbread | balsamic onion marmalade, arugula | v

PRE SET SALAD

Garden Grape Salad | baby lettuces, shaved radish, spiced walnuts, manchego, red grapes, sherry red grape vinaigrette | v, gf, nuts

House Herbed Focaccia Basket | whipped butter, pink salt | v

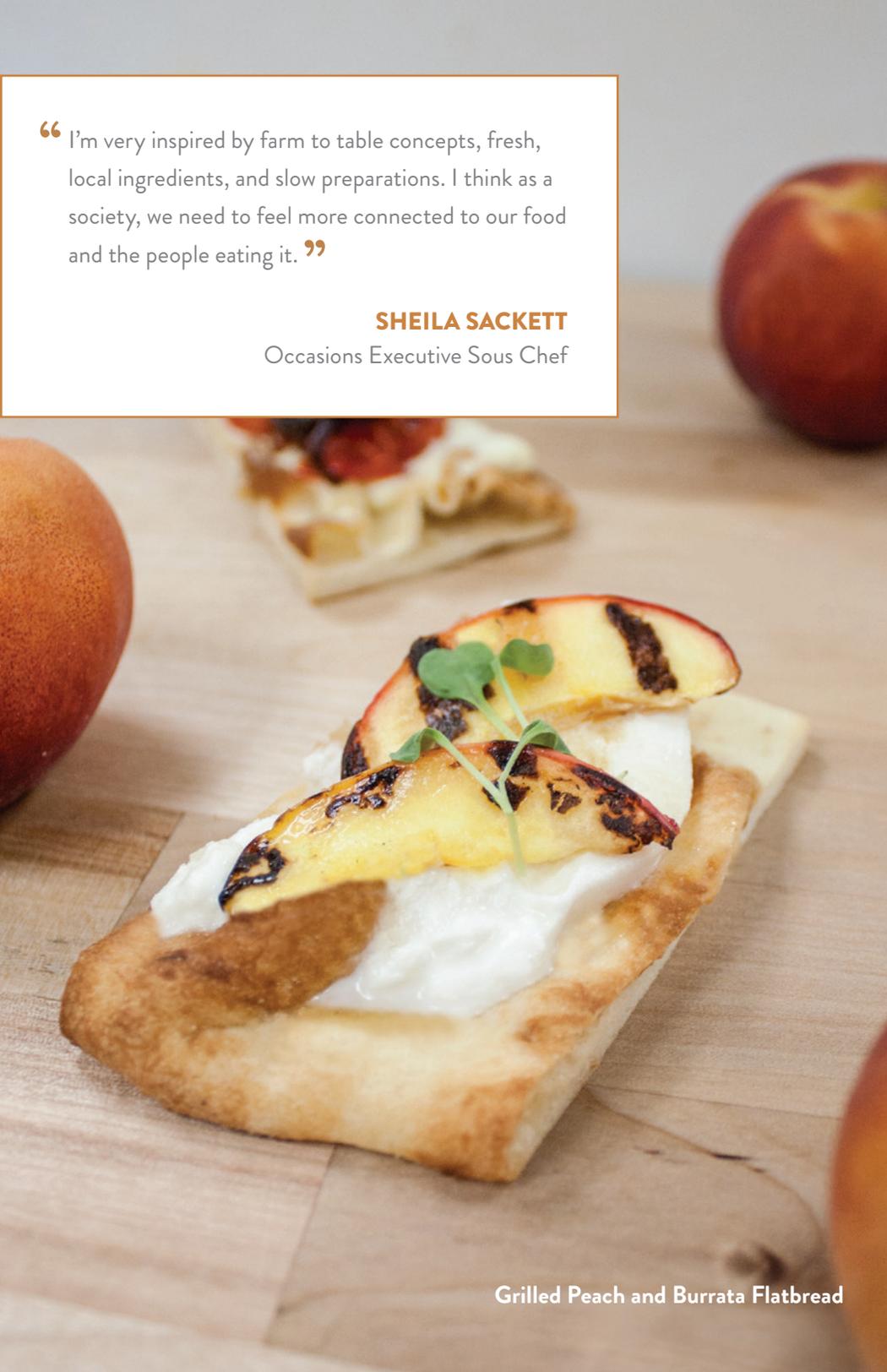
BUFFET

House Smoked Pork Loin | grilled palisade peach salsa | df

Green Chile and Goat Cheese Stuffed Chicken | sofrito, heirloom tomato, toasted pepitas | gf

Chipotle Whipped Potatoes | chipotle in adobo, fresh chives | v, gf

Farmer’s Market Vegetable Display | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house orange rosemary olives, served at room temperature | vg, gf



Grilled Peach and Burrata Flatbread

TUSCAN MARKET

DISPLAY

Bruschetta Bar

- Tomato and fresh basil | vg, gf
- Tuscan white bean dip | vg, gf
- Mediterranean roasted carrot spread | v, gf

BUFFET

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

Summer Farfalle | broccoli rabe, yellow squash, roasted garlic vinaigrette | v

Oven Roasted Broccoli | garlic, fresh lemon juice | vg, gf

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

House Herbed Focaccia Basket | pesto butter | v

ADD A LATE NIGHT SNACK

Select one of these tasty snacks to keep the party going and the dancers dancing. Can be added to any menu option.

Tomato Soup Sip and Mini Grilled Cheese

Crispy Chicken Sliders

Bourbon Bacon Caramel Popcorn

Warm Chocolate Chip Cookies and Milk

Housemade Ranch Potato Chips

Occasions Tater Tot Sampler



Bruschetta Bar

“ I have produced many events worldwide and have to say that Occasions really is the best I have ever worked with... Delicious menu, plenty of food, and of course the very best service from the team. ”

PAT LANDRUM

Executive Director, SVP Denver

LOCAL GARDEN

PASSING

Shrimp and Corn Cake | jalapeño shallot, crème fraîche | shell

Bourbon Glazed Meatball | colorado whiskey | df

Occasions Avocado Toast | yuzu marmalade, colorado dark agave, seed bread | vg

BUFFET

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

Lemon Grilled Chicken Breast | olive, cucumber, baby tomato, basil, feta | gf

Crispy Yukon Gold Potatoes | roasted lemon | v, gf

Zucchini and Yellow Squash | roasted grape tomatoes, roasted garlic, black lava salt | vg, gf

Butterleaf and Beet Salad | bibb lettuce, roasted beets, blue cheese, spiced walnuts, shaved red onion, champagne vinaigrette | v, gf, nuts

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

MAKING IT AN OCCASION

From linen selections to buffet displays, our event designers are experts at seeing the big picture and planning all of your personal touches.

SUNDIAL BRUNCH

PASSING

Chilled Raspberry Soup | st germaine espuma | vg, gf

Breakfast Burrito Quesadilla | eggs, potatoes, sautéed vegetables, green chile, cotija, queso fresco, occasions red chile sauce | v

Occasions Avocado Toast | yuzu marmalade, colorado dark agave, seed bread | vg

BRUNCH BUFFET

Salmon Torta Rustica | poached salmon, egg, gruyere, capers, spinach, lemon verbena crema | gf

French Toast Strata | maple cinnamon syrup | v

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

Splendor Salad | field greens, sliced strawberries, dried cranberries, sugared walnuts, gorgonzola, pear vinaigrette | v, gf, nuts

Seasonal Fruit Display | chef's market selection | vg, gf

ADD SOME FLAIR

Talk to your designer about selecting an extra pop to your brunch menu, including one of these chef creations...

Old Fashioned Smoked Ham Carvery | pineapple agave lacquer | gf

Martini Scramble Bar | farm fresh scrambled eggs, select 5 toppings:

- **Meat:** ham, smoked salmon, pan seared garlic shrimp, bacon
- **Veggies:** diced red and green peppers, tomatoes, scallions, sautéed mushrooms, asparagus tips, fresh spinach
- **Cheese:** cheddar, goat, feta
- **Top it off:** fresh pico de gallo, guacamole

Salmon Torta Rustica





FESTIVE STATIONS

PASSING

Bolivian Beef Empanada | chimichurri aioli

Bacon Wrapped Water Chestnut | sweet soy, spicy togarashi aioli | gf, df

Tomato Soup and Grilled Cheese | roasted tomato basil bisque, mini grilled cheese sandwich | v

OFF THE FIRE

Smokehouse Brisket | chipotle peppers, apricots | gf, df

Flame Grilled Red Potatoes | olive oil, sea salt | vg, gf

COMFORT STATION

Chef Tended Mac and Cheese Bar | guests choose their favorite toppings

- Traditional three cheese cavatappi mac | v
- The cheese shoppe, with house fromage fort, parmesan, gouda, aged cheddar, fresh herbs | v
- **Select five toppings:** pan seared garlic shrimp, pancetta crumbles, broccoli florets, english peas, sun dried tomatoes, frizzled shallots, asparagus tips, parmesan ribbons, sautéed mushrooms, diced grilled jalapeños

CHEF'S TABLE

Wild Mushroom and Brie Stuffed Chicken | spinach, chive oil

Parmesan Crusted Cauliflower | merguez dust | v, gf

Black Lentil and Bibb Salad | red bell pepper, feta, baby tomato, kalamata olives, crispy chickpeas, mint, lemon oregano vinaigrette | v, gf

STARLIGHT CANOPY

PASSING

Sriracha Candied Bacon Capped Melon | rocky ford cantaloupe | gf

Coconut Shrimp | peach mango serrano marmalade | shell

Sweet Corn Gazpacho | avocado brunoise, aleppo chile, basil | vg, gf

SEATED SALAD

Classic Caesar | romaine, parmesan ribbons, ciabatta croutons, caesar dressing | v

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

PLATED DUET ENTRÉE

Select an option or build your own from our wide selection of menu items

Coldwater Ranch | signature rubbed sirloin, orange brown sugar smoked salmon, saffron arugula risotto, spiralized zucchini | gf

Hillside Bistro | wild mushroom and brie stuffed chicken, harissa grilled rocky mountain trout, warm gnocchi salad, simply sautéed broccolini

VEGETARIAN OPTION

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

REMEMBER

Every couple is unique, so every wedding menu should be, too. That's why our team is with you every step of the way, making sure your selections reflect your individual taste and vision.



Baby Black Bean Sliders

Vegetarian, mini,
and loaded with flavor.



HIGH COUNTRY BARBECUE

PASSING

Bacon Wrapped Mac and Cheese | smoked gouda, white barbecue sauce

Baby Black Bean Slider | guacamole, tomatillo salsa | v

White Wings | chicken breast, crispy bacon, smoked cheddar, jalapeño jelly glaze | gf

BUFFET

Choose 2 meats:

And ask about our delicious vegetarian options!

Orange Chipotle Pulled Pork | gf, df

Classic BBQ Beef Brisket | stranahan's whiskey bbq sauce | gf, df

Hot Links Sausages | gf, df

Palisade Peach Grilled Chicken | peach bbq sauce | gf, df

Crispy House Spiced Fried Chicken | palisade peach chutney

Pulled Carolina BBQ Chicken | tangy mustard bbq sauce | gf, df

Choose 3 sides:

Southwest Mac and Cheese | green chilies, cilantro, jalapeño | v

Classic Caesar Salad | romaine, parmesan, ciabatta croutons | v

Tomato Cucumber Salad | lemon oregano vinaigrette | vg, gf

Grain Mustard Potato Salad | v, gf

BBQ Baked Beans | vg, gf

Baja Slaw | cilantro, lime | vg, gf

Freshly Baked Ranch Rolls | included in buffet | v

ADD A PRE SET SALAD

Palisade Peach Salad | greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

DÉCOR AND DISPLAY

STANDARD DÉCOR PACKAGES

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

CUSTOM ADD ONS

Snack Wall | double sided chalkboard shelving unit

Gueridon Trolley | mobile cuisine for a fun, interactive experience

Cone Cart | stationary cart with heat lamps

Farmer's Market Cart | large wood shelves with black metal awning, oversized metal wheels

Barrel Buffet Table or Bar | versatile sizes, rustic look

Community Table | handmade wooden 8 foot table, gray stain, matching benches

Tapas Tables | raw wood and steel table, matching elevation platform

Industrial Silver Bar | refinished, textured metal bar

Pallet Walls | great for backdrops, displaying escort cards

Convertible Shelves | rustic iron and wood construction, converts from table to shelves

Asymmetrical Shelves | industrial iron and wood construction, offset shelf placement

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



Convertible Shelf

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

SO LET'S CHAT

With a team of five expert event designers, we know how to make each event a truly special occasion that reflects your unique vision.

That has been our foundation since 1970 and the reason we love working with clients like you every day.

We can't wait to meet you!

STOP IN

1789 West Warren Avenue
Englewood, CO 80110

SAY HELLO

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