

EST•1970

OCCASIONS

CATERING

2019

holiday menus



#EatUpPartyOn

0.

what's what



3 WINTER WONDERLAND
buffet presentation

4 HOLIDAY CHEER
hors d'oeuvre display

5 DOWNTOWN HOLIDAY
passed hors d'oeuvre

6 SLOPESIDE CHALET
hors d'oeuvre display

7 HIGH COUNTRY CELEBRATION
buffet presentation

8 HOLIDAY JUBILEE
stations

9 FIRESIDE CELEBRATION
plated meal

10 NUTCRACKER SUITE
hors d'oeuvre display

11 SEASONAL SWEETS

12 SIPS

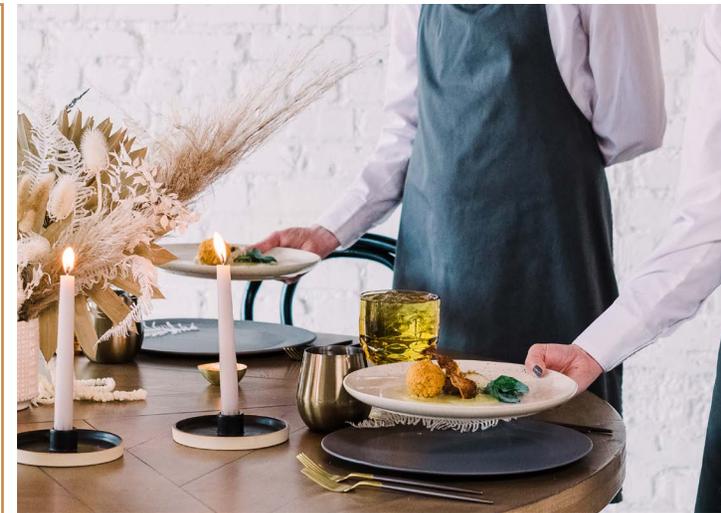
13 FURNITURE AND DISPLAY

GOOD FOOD, GOOD MOOD

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

As you flip through this lookbook of our holiday favorites, 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.

Please note: The menu pricing included in this packet covers the food portion of the catering bill. Service staff, equipment, administrative fee and sales tax are additional, as these and other charges are unique to each event. Certain minimum event values apply to high volume holiday dates.



guide to goodness

v | vegetarian

vg | vegan

gf | gluten free

df | dairy free

nuts | contains nuts

shell | contains shellfish

Items marked with an asterisk (*) may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

winter wonderland

EXECUTIVE CHEF
CHRIS MEIER

PASSED HORS D'OEUVRE

- Bacon Wrapped Water Chestnut** | sticky sweet soy, spicy togarashi aioli | gf, df
- Petite Crab Cake** | agrodolce pepper, preserved lemon caper remoulade | gf, shell
- Ciliegine Lolli** | herb crusted mini mozzarella | v, gf
- Swedish Meatball** | lingonberry sauce

BUFFET PRESENTATION

- Classic Herb Roasted Sirloin Carvery** | rosemary, sage, garlic, cracked pepper, coarse salt, horseradish crème | gf
- Chicken Scampi** | parmesan herb panko, diced tomatoes, garlic lemon basil beurre blanc
- Rosemary Roasted Potatoes** | olive oil, sea salt | vg, gf
- Sautéed Green Beans and Roll Cut Carrots** | za'atar, orange zest, chervil | vg, gf
- Roquefort Pear Salad** | mixed greens, sangria poached pear, crumbled blue cheese, spiced pecans, herbed balsamic vinaigrette | v, nuts
- Artisan Bread Basket** | chef's gourmet assortment, whipped butter | v

DESSERT

- Holiday Petites Display** | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$ 38.82

menu price for 50+ guests

UPGRADE YOUR CARVERY TO PRIME RIB FOR \$5 OR
TENDERLOIN FOR \$8





holiday cheer

HORS D'OEUVRE DISPLAY

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

Pastry Wrapped Brie | triple cream brie wheel stuffed with cranberry plum chutney | v

Winter Dips and Spreads | included crostini, crackers and gluten free crackers | v

- kabocha squash hummus | vg, gf
- tomato and fresh basil | vg, gf
- asparagus caponata | vg, gf

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

Swedish Meatball | lingonberry sauce

Vegetable Crudités Display | sun-dried tomato basil dip | v, gf

Ratatouille Stuffed Peppadew | quinoa, herb gratin | vg, gf

DESSERT

Holiday Petites Display | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$ 31.19

menu price for 50+ guests

HOLIDAY DECOR INCLUDED WITH EVERY EVENT - CHOOSE YOUR LOOK TO COMPLEMENT YOUR EVENT

downtown holiday

PASSED HORS D'OEUVRE

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

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

Harvest Burrata Spoon | butternut squash, apple, hazelnut, sage, golden raisin | v, gf, nuts

Sweet and Spicy Pork Belly | chile molasses glaze | gf, df

Vegetarian Meatball | mushroom, lentil, romesco | v, nuts

Whiskey Cured Tuna | pumpernickel melba, minted zhoug, pickled ginger | *

Hard Cider Chicken Satay | rosemary apple dijon marmalade, smoky local bourbon aioli | gf

DESSERT

Holiday Petites Display | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$29.90

menu price for 75+ guests

ADD AN HORS D'OEUVRE DISPLAY, STARTING AT \$2.50 PER GUEST





slopeside chalet

HORS D'OEUVRE DISPLAY

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

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

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

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

Dirty Martini Deviled Egg | gin, green olive, cocktail onion, lemon zest, parsley | v, gf, df

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

DESSERT

Holiday Petites Display | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$ 24.31

menu price for 75+ guests

ADD AN ICED SHRIMP DISPLAY FOR \$6.95 PER GUEST - ASK ABOUT CREATING A CUSTOM ICE SCULPTURE

high country celebration

GRILLED ROMAINE

PASSED HORS D'OEUVRE

Sous Vide French Dip Slider | petite house bun, caramelized onions, pipette of jus | *

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

Fondue Fritter | raclette, cornichon, dijon crème fraîche, scallion curl | v

Ciliegine Lolli | herb crusted mini mozzarella | v, gf

BUFFET PRESENTATION

House Smoked Pork Loin | gingered winter fruit chutney | gf

Woodland Chicken | wild rice and cranberry stuffing, herbed leek compote | gf, df

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

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

Grilled Romaine | shredded radicchio, roasted baby tomato, smoked paprika crispy chickpeas, maple tahini vinaigrette | vg, gf

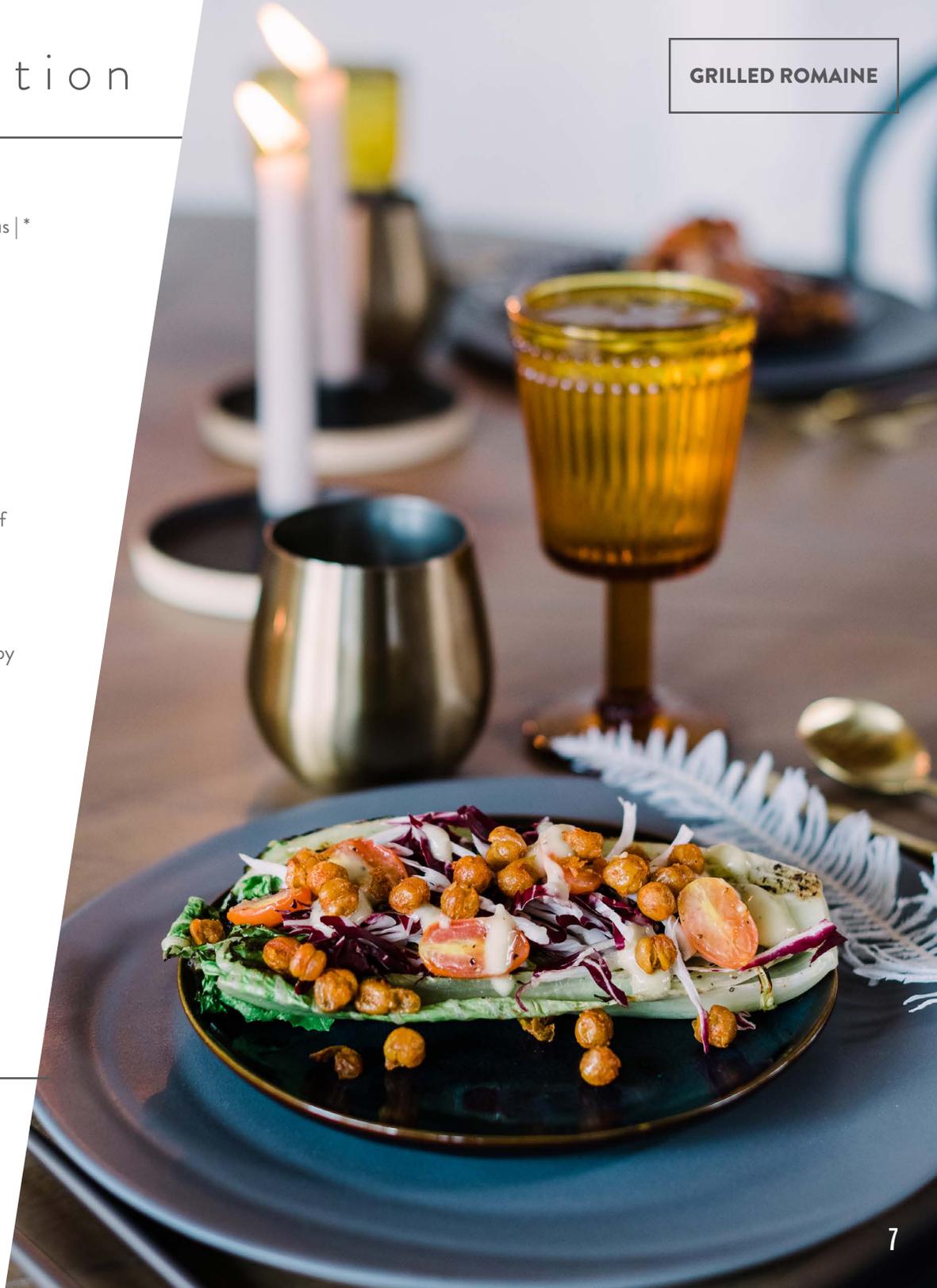
House Herbed Focaccia Baked | herbed butter | v

DESSERT

Holiday Petites Display | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$29.47

menu price for 50+ guests



holiday jubilee

PASSED HORS D'OEUVRE

Elk Tartlet | goat cheese custard, bourbon bacon onion relish

Bourbon Glazed Meatball | colorado whiskey | df

Pomegranate Avocado Toast | pomegranate salsa, wildflower

STATIONS

FARM-TO-TABLE

Steak House Martini | hand carved steak, roasted garlic mashed potatoes, steak house creamed spinach, served in a catalina coupe glass | gf

SEASIDE FARE

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

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

Whiskey Cured Tuna | pumpernickel melba, minted zhoug, pickled ginger | *

GARDEN OPULENCE

Shishito and Brussels Cone | blistered peppers, purple brussels, korean bbq glaze, togarashi peanuts | vg, gf, nuts

Popcorn Cauliflower | merf's fool's paradise hot sauce, celery carrot slaw, crumbled bleu | v

Hanging Flatbread | studded with sun-dried tomato, roasted garlic, fresh herbs, aged parmesan | v

\$38.18

menu price for 100+ guests

ELEVATED NOSH

Mini Monte Cristo | biscuit doughnut, powdered sugar glaze, ham, gruyere, raspberry coulis

Buffalo Spiced Potato Chips | house seasoning | vg, gf

SEASONAL SWEETS

Yule Log Carvery | old world preparation, meringue decoration, carved to order



fireside celebration

PASSED HORS D'OEUVRE

Coconut Shrimp | peach mango serrano marmalade | shell

Vegetarian Meatball | mushroom, lentil, romesco | v, nuts

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

Brie and Lingonberry Kiss | wonton cup | v

SALAD COURSE

Brussels Sprouts Salad | radicchio, tuscan kale, shaved celery, roasted apple, slivered almond, cranberry maple vinaigrette | v, gf, nuts

House Herbed Focaccia Basket | herbed butter | v

PLATED DINNER

Holiday Duet | signature rubbed sirloin, woodland chicken, rosemary roasted potatoes, green beans and roll cut carrots

Farm and Sea | roasted mahi mahi, basil and smoked paprika chicken, parmesan crusted cauliflower | **\$4 menu premium**

Surf and Turf | bistro short ribs, pan seared mediterranean sea bass, gastro pub mashed potatoes, sweet and spicy brussels sprouts | gf, shell | **\$6 menu premium**

DESSERT | select one

S'more Cake | graham cake, chocolate ganache, torched marshmallow crème, toffee brittle

Maple Roasted Pear | candied pine nuts, pomegranate lemon crème

Pumpkin Cheesecake Tart | gingersnap crust, chai anglaise, winter fruit compote

\$40.92

menu price for 50+ guests





nutcracker suite

PASSED HORS D'OEUVRE

Whiskey Cured Tuna | pumpernickel melba, minted zhoug, pickled ginger | *

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

Fondue Fritter | raclette, cornichon, dijon crème fraîche, scallion curl | v

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

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

Ratatouille Stuffed Peppadew | quinoa, herb gratin | vg, gf

HORS D'OEUVRE DISPLAY

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

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

Holiday Cheese Display | artisan cheese selections, fruits, crackers, crostini | v

Rosemary Vegetables | bountiful display of festive herb roasted vegetables | vg, gf

Swedish Meatball | lingonberry sauce

Dirty Martini Deviled Egg | gin, green olive, cocktail onion, lemon zest, parsley | v, gf, df

DESSERT

Holiday Petites Display | chef walter's housemade assortment of petite pastries, holiday cookies, dessert shots, specialty minis and other seasonal confections

\$ 37.81

menu price for 75+ guests

seasonal sweets

Doughnut Hole Cone | house cake doughnut holes, guest choice of salted caramel, spiced butter rum glaze, nutella, sprinkles, chocolate shavings, chopped nuts, candied bacon, fruity pebbles | 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 | old world preparation, meringue decoration, carved to order

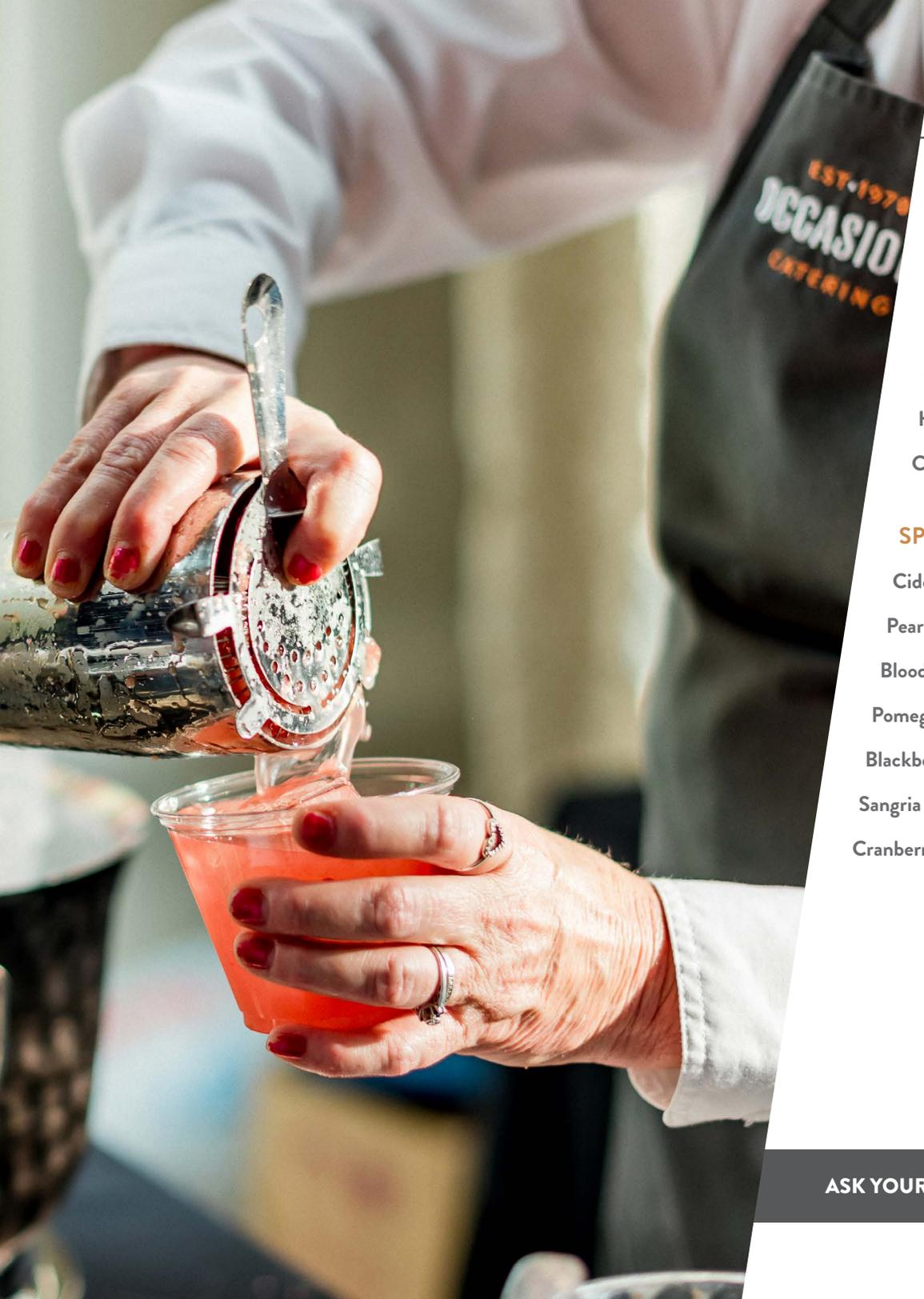
Modern Creole Coffee and Doughnuts | warm nutella stuffed doughnuts, locally roasted coffee, gourmet syrups, chocolate shavings, crushed peppermints, fresh whipped cream, sweeteners, cream | v

Winter Affogato | bourbon butterscotch ice cream, dark roast coffee drizzle, florentine lace, cacao nibs | v, gf, nuts

Holiday Petites Display | chef walter's daily assortment from:

- carmelitas
- peanut butter chocolate bar
- cranberry apple parfait
- 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

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 Station | select milk chocolate or white chocolate, guest choice of fresh whipped cream, housemade marshmallows, chocolate shavings, crushed peppermints | v, gf

House Mulled Cider | traditional mulling spices | vg, gf

Classic Coffee Station | locally roasted coffee, sweeteners, cream | v, gf

SPECIALTY

Cider Press | bourbon, apple cider, ginger ale, green apple

Pear Mojito | rum, pear, lime, mint, soda

Bloody Mary | vodka, house bloody mary mix

Pomegranate Bourbon Mule | bourbon, pomegranate, lime, ginger beer

Blackberry Bourbon Smash | bourbon, rosemary, blackberry, ginger ale

Sangria Refresher | cabernet, vodka, citrus, blackberry

Cranberry Spritzer Mocktail | cranberry juice, white grapefruit juice, club soda

ASK YOUR DESIGNER ABOUT OUR FULL LIST OF SPECIALTY BEVERAGES

furniture and display

Holiday Decor Packages | *included with every event, hand selected color accents in silver, red, gold or white*

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

Snack Wall | double sided chalkboard shelving unit

Gueridon Trolley | tended mobile cuisine for a fun, interactive experience

Cone Cart | mobile or stationary cart, to serve bites in bamboo cones

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

Barre Display | three-tier tabletop shelving unit, with hanging menu displays

Suspension Station | sleek black tabletop piping, fitted with hanging chains for a vertical food display

Tapas Table | raw wood and steel table, elevation platform

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

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

Donut Wall / Snack Pail Wall | custom length panels with attached pegs for donuts or snack pails

Crate Display Shelf | grey washed crate tabletop display

Pallet Wall | rustic wood with removable shelving, great for backdrops, escort display or snack presentation

Community Table | handmade wooden eight foot table, grey stain, matching benches

Barrel Table | versatile sizes for buffet or bar, rustic look

Custom Design Items | in house graphic design for branded menus, escort cards, table numbers, cocktail napkins, passing trays and more - ask your designer about pricing

URBAN LOFT SILVER
DECOR PACKAGE



TAPAS TABLE



time to chat

Let's get started on crafting your perfect holiday event!

STOP IN

1789 W Warren Avenue
Englewood, CO 80110

SAY HELLO

303.789.1867
info@occasionsdenver.com

#EatUpPartyOn

0.

@occasionscater

