



EST. 1970
OCCASIONS
CATERING

FALL / WINTER SEASONAL SELECTIONS

2019 - 2020



#EatUpPartyOn

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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 seasonal 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.

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.

PETITE HORS D'OEUVRE

MEATS

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

Mini Steak Sandwich | rosemary roasted chimichurri, balsamic onion marmalade, roasted garlic aioli, served room temperature | *

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

Elk Tartlet | goat cheese custard, bourbon bacon onion relish

“Is This a Thing?” Pizzetta | kalua pork, smoked pineapple korean bbq, pickled serrano, crispy sweet potato straws

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

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

Swedish Meatball | lingonberry sauce

Bourbon Glazed Meatball | colorado whiskey | df

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

Spicy Elk Sausage Skewer | gf, df

SEAFOOD

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

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

Darjeeling Vodka Cured Gravlox | 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 agava aioli

Coconut Shrimp | peach mango serrano marmalade | shell

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ASK YOUR EVENT DESIGNER ABOUT
DESIGNING A CUSTOM PASSING TRAY

VEGETARIAN

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

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

Ciliegine Lolli | herb crusted mini mozzarella | v, gf

Masala Roasted Squash Sip | butternut squash, mild indian masala | v, gf

Brussels Sprouts Pizzetta | smoky gouda, ricotta, balsamic caramelized onions, house sriracha, crispy leeks | v

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

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

Poutine Popper | sangre de cristo red potato, white cheddar curds, green peppercorn brown gravy, crispy sweet potato straws | v, gf

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

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

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

Pomegranate Avocado Toast | pomegranate salsa, honey, feta | v

Artichoke Gratinée | gruyere, spinach, feta | v

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

Crispy Potato Gnocchi Spoon | black garlic herb butter, warm tomato confit, house ricotta, pecorino | v, gf

Brie and Lingonberry Kiss | wonton cup | v

BRUSSELS SPROUTS PIZZETTA



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 | *select three*

- tsukune japanese chicken meatball with tare sauce
- colorado bourbon glazed beef meatball
- the wellington: beef with wild mushroom ragout
- swedish beef meatball with lingonberry sauce
- thai chicken meatball with apricot chile sauce
- vegetarian meatball with romesco

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 | pumpernickel melba, dill crème fraîche, pickled shallot | *

VEGETARIAN AND VEGAN

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

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

Vegetable Crudités Display | hummus | vg, gf

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

DIPS AND SPREADS | *choose your dippables:* crackers, crostini, gluten free crackers, crisp dipping vegetables

Personal Chips and Cheese | smoked pepper potato chips, warm pimiento cheese, house pickles | v, gf

Kabocha Squash Hummus | toasted peptitas, pumpkin seed oil drizzle | vg, gf

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, df

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, df

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

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

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

ICED SHRIMP DISPLAY



PSST

MANY OF OUR PETITE HORS
D'OEUVRE CAN BE SET AS A TABLE
DISPLAY INSTEAD OF BUTLER PASSED

SALAD, BREAD AND SIDES

SALAD

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

Grilled Cheese Panzanella | mini grilled cheese “crouton,” baby spinach, grape tomato, green apple, pickled red onion, basil vinaigrette | v

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

Super Potato Salad | roasted purple and sweet potato, shaved radish, baby spinach, radicchio, scallion, coconut vinaigrette | vg, gf

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

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

Winter Quinoa Salad | pomegranate, broccolini, shaved radish, dried berries, spicy honey vinaigrette | v, gf

Salt Roasted Beet Salad | kale ribbon, honeycrisp apple, caramelized fennel, maple white balsamic vinaigrette | vg, gf

BREAD

Classic Cheese Straws | crispy parmesan | v

House Herbed Focaccia Basket | herbed butter | v

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

House Baked Bistro Rolls | whipped butter | v

SIDES

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

Sweet and Spicy Brussels Sprouts | pepper jelly, apple, carrot, cotija | v, gf

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

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

Parmesan Crusted Cauliflower | merguez dust | v, gf

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

Farro Hash | wild mushrooms, red onion, greens, fried sunchokes | vg

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

Pan Fried Gnocchi | parmesan, wild mushroom, baby spinach, peppadew, crispy shallot, roasted garlic vinaigrette | v

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

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

Garlic Roasted Root Vegetables | seasonal assortment | vg, gf

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OCCASIONS IS A PROUD
CERTIFIABLY GREEN DENVER
BUSINESS - CATERING TO
OUR GUESTS AND THE EARTH!

ROQUEFORT PEAR SALAD



BUFFET AND PLATED ENTRÉES

FRENCH AIRLINE CHICKEN BREAST



SOUTHERN SEARED SEA BASS



MEATS

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

Signature Rub Sirloin | “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

French Airline Chicken Breast | sweet onion fig jam, vincotta redux, leek and fennel coulis | gf

Basil and Smoked Paprika Chicken | spanish smoked paprika, asparagus caponata, colorado honey vinaigrette | gf, df

Wild Rice Stuffed Chicken | herbed leek compote, tomato beurre blanc | gf

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

Braised Beef Lasagna | herb ricotta, asiago tomato cream

SEAFOOD

Orange Brown Sugar Smoked Salmon | cranberry apricot relish | gf, *

Roasted Mahi Mahi | indian five spice rub, smoked garlic pistachio gremolata | gf, nuts, *

Pan Seared Mustard Salmon | parmesan panko crust, white bean ragout | *

Miso Glazed Cod | overnight sweet umami marinade, pea shoots | gf, *

Southern Seared Sea Bass | brown butter foam, pecan sand | nuts, *

VEGETARIAN AND VEGAN

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

Cheese Shoppe Cauliflower | occasions five cheese sauce, asparagus tips, sun-dried tomato, crispy shallot, parmesan gratin | v, gf

Portobello Wellington | fresh basil, baby spinach, toasted pine nuts, caramelized onion ragout, saffron rouille sauce | v, gf, df

Meatlessloaf | lentils, toasted walnut, sweet apple, raisin, maple, balsamic | vg

Tuscan Bread Soup | house focaccia, cannellini bean, mirepoix, tomatoes, kale, vegan parmesan | vg

PSST



IN SUPPORT OF OUR BEAUTIFUL STATE, WE'VE PACKED OUR MENU FULL OF ITEMS USING LOCALLY SOURCED INGREDIENTS

STATIONS AND SMALL PLATES

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

- roasted beet, gouda, sweet onion | v, gf
- roasted butternut squash, crispy sage, crumbled pancetta | gf

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

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

Winter Duck Taco | pomegranate salsa, smoked pineapple, cilantro, grilled lime | gf, df

Elk Meatloaf Sandwich | horseradish mayo, caramelized onion and jalapeño, house ranch chips

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

Bone Ramen | house broth, tare sauce, roasted chicken, chasu pork belly, crispy vegetables, salt roasted cured egg, lime, black garlic shoyu, house sriracha

WINTER DUCK TACO



BONE RAMEN



DESSERT

PETITE

Classic Crème Brûlée | vanilla latte custard, mini skillet | gf, v

Housemade Mochi | guest selection of toasted coconut, peach champagne, bourbon butterscotch | v, gf

Butterscotch Budino | caramelized puff pastry, chocolate cookie crumble | v

Mini Candied Bacon Bonut | biscuit doughnut, maple espresso anglaise, pig candy sprinkles

Nutella Tart | white chocolate shell, crushed hazelnuts | gf, nuts

Classic Cream Puff | walter's heavenly pastry cream | v

Red Velvet Cheesecake Bar | brownie crust, white chocolate drizzle | v

Snickers Truffle | dark chocolate, peanuts, caramel | v, gf, nuts

Cereal Milk Truffle | frosted flakes, brown sugar | v

Chai Spiced Truffle | bittersweet chocolate, cacao nibs | v, gf

Peanut Butter Chocolate Bar | puffed millet, dark chocolate, peanut butter | vg, gf, df, nuts

Carmelitas | coconut, caramel, oats, dark chocolate | vg, gf, df

Cranberry Apple Parfait | pumpkin anglaise, chai spiced streusel crumble | vg, gf

TWO-BITE CUPCAKE

Red Velvet | cream cheese frosting | v

Champagne | amaretto cream filling, champagne buttercream, white nonpareils | v

All Things Chocolate | chocolate cake, ganache filling, chocolate buttercream, chocolate pearls | v

Spiced Carrot Cake | whipped vanilla cream cheese buttercream | v

Cinnamon Roll | cinnamon, brown sugar, buttercream | v

MINI PARFAIT

Banana Nutella S'more | house graham crisp, walter's torched marshmallow | v, nuts

Chocolate Pot de Crème | vanilla whipped cream rosette | v, gf

Grandma's Apple Pie | v

FRENCH MACARON

Thyme Brown Butter | v, gf, nuts

Chocolate Raspberry | v, gf, nuts

Vanilla Bean | v, gf, nuts

Ginger Snap | v, gf, nuts

STATION

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

Pie Shoppe | guest selection of apple, pumpkin, chocolate bourbon pecan, cherry

Flambé Bonut | banana, bourbon, butter, brown sugar, biscuit doughnut holes | v

PLATED

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

Bonut Bread Pudding | buttermilk biscuit doughnut holes, brown sugar custard, belgian chocolate drizzle | v

Black Forest Tart | bourbon black cherry compote, rum caviar | v

Chocolate Sin | walter's chocolate shell, rich chocolate ganache | v, gf

S'MORE CAKE



BEVERAGE

SPECIALTY

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

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

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

Sangria Refresher | cabernet, vodka, citrus, blackberry

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

Bloody Mary | vodka, house bloody mary mix

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

HOT

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

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

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

House Mulled Cider | traditional mulled spices | vg, gf

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

PEAR MOJITO, BLACKBERRY BOURBON SMASH, CRANBERRY SPRITZER MOCKTAIL



FURNITURE AND DISPLAY

Standard Decor Packages | *included with every event; ask us about adding holiday accents to the following packages:*

- 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

MOUNTAIN VINTAGE DECOR PACKAGE WITH RED HOLIDAY ACCENTS



FARMER'S MARKET CART



TIME TO CHAT

With a team of expert event designers, we know what it takes to craft your dream event.

STOP IN

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