

OCCASIONS
CATERING

1970 · 2020

CELEBRATING THE BIG
FIVE 0.

wedding menus | 2020

#EatUpPartyOn

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CELEBRATING LOVE FOR 50 YEARS



Catering to the unique vision of each wedding couple never gets old. Fifty years and thousands of weddings later, we've gotten really, really good at producing flawless weddings - with delicious food tailored to the desires of our wedding clients, and friendly staff you'll remember by name.

Our collaborative innovation process keeps our catering fresh, and at the front of the pack. Choose one of our five decor packages to pair with a menu built from Colorado ingredients and our commitment to sustainability.

Take a look at these wedding menus, that combine on-trend selections with longtime guest favorites. You can select a menu, pick and choose favorites from each, or start from scratch and work with our team to build your perfect wedding feast! Be sure to check out our seasonal menu selections for additional ideas. And remember, we're always happy to customize!

It's your day, and our event experts are ready to craft your dream wedding. We're with you from start to finish, ensuring each detail is in place.



chef walter

chef sheila

chef chris

dietary restrictions?

We cater to you! We can easily accommodate special dietary restrictions with advance notice. Our menus are designed to be as inclusive as possible, and items can be adjusted to meet most needs. Our "guide to goodness" key will help you identify the menu items that will best serve your guests and you.



guide to goodness

- v | vegetarian
- vg | vegan (always dairy free)
- 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.

service styles

Service style helps set the tone for your wedding. Below is a brief overview of the most common catering service styles and our helpful event designers will be happy to talk through your options with you. Most of our menu items can easily be served on a buffet, family style, as a plated meal, or even as creative station small plates. Tell us how you want it, and we'll make it so.

STYLE	OVERVIEW	IMPACT	FORMALITY
PLATED	Traditional formal service, with each course individually plated and served to guests	<ul style="list-style-type: none"> Elegant, beautifully crafted plates Guests seated together throughout the meal Highest staff requirements 	● ● ● ● ●
FAMILY STYLE	Platters and bowls served to tables for guests to pass and share	<ul style="list-style-type: none"> Adds warmth to the event, while drawing attention to the food Sharing increased guest interaction - guests must be able to the platters Needs extra space on the table for platters 	● ● ● ● ○
STATIONS	Multiple small plate presentations of diverse menus	<ul style="list-style-type: none"> Allows greatest menu variety Very interactive - food is part of the entertainment Longer meal time to allow guests to sample all selections 	● ● ● ○ ○
BUFFET	A fresh and beautiful culinary display for guests to serve themselves, sometimes with a carver or station attendant to enhance presentation	<ul style="list-style-type: none"> Allow guests to choose what and how much to eat Lowest staff requirements Guests spend more time up from table 	● ● ● ○ ○
HORS D'OEUVRE	Passed or displayed petite items	<ul style="list-style-type: none"> Provides a large menu variety Guests focus on each other, while having access to food Requires heavy portioning during mealtime 	● ● ● ○ ○

tuscan market

buffet

PASSED HORS D'OEUVRE

Sirloin Bruschetta | herbed crostini, horseradish creme, baby heirloom tomato, signature rubbed sirloin | *

Rocky Mountain Pizzetta | grilled peach, local goat cheese, fresh basil, peach barrel aged balsamic | v

Tomato Popper | mini tomato, whipped goat cheese, olive tapenade, balsamic pearls | v, gf

BUFFET PRESENTATION

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

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

Ratatouille Provençale | seasonal tomatoes, squashes, eggplant, fresh thyme, roasted garlic | vg, gf

Antipasto Salad | lemon oregano vinaigrette | v, gf

House Herbed Focaccia Basket | pesto butter | v

SATISFY YOUR SWEET TOOTH

Below are some of our favorite dessert selections.
Be sure to ask about our full dessert menu.

Classic Crème Brûlée

Housemade Mochi

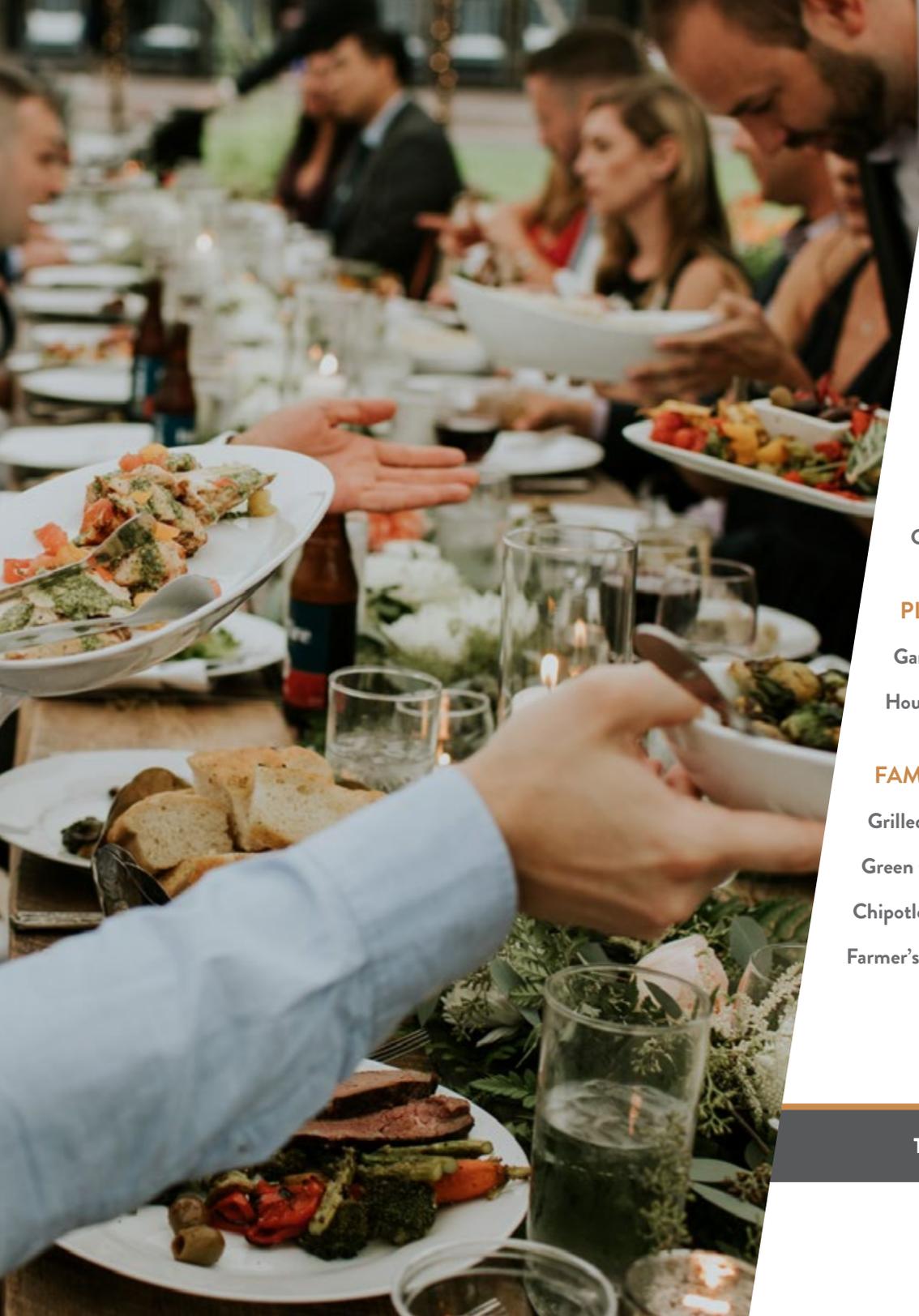
Lemon Posset

Mini Candied Bacon Bonut

Snickers Truffle

Champagne Mini Cupcake





colorado farmer's table

family style

PASSED HORS D'OEUVRE

Bourbon Glazed Meatball | colorado whiskey | df

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

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

DISPLAY

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

Crème de Brie and Roasted Tomato Crostini | balsamic onion marmalade, arugula | v

PLATED FIRST COURSE

Garden Grape Salad | sherry red grape vinaigrette | v, gf, nuts

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

FAMILY STYLE PRESENTATION

Grilled Achote and Lager Sirloin | charred corn chimichurri | gf, 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 | roasted, grilled and marinated vegetables | vg, gf

THIS MENU ALSO WORKS GREAT AS A BUFFET PRESENTATION!

sundial brunch

buffet

PASSED HORS D'OEUVRE

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

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

BUFFET PRESENTATION

Grilled Asparagus and Heirloom Tomato Scramble | farm fresh eggs, crumbled queso fresco, pasilla chile hollandaise | v, gf

Trout and Avocado Toast | denver bagel, house smoked trout, dilled boursin, pickled red onion, avocado, crispy kale

Crispy Tender Belly Bacon | dry-cured | gf, df

French Toast Strata | maple cinnamon syrup | v

Rosemary Roasted Potatoes | vg, gf

Splendor Salad | pear vinaigrette | v, gf, nuts

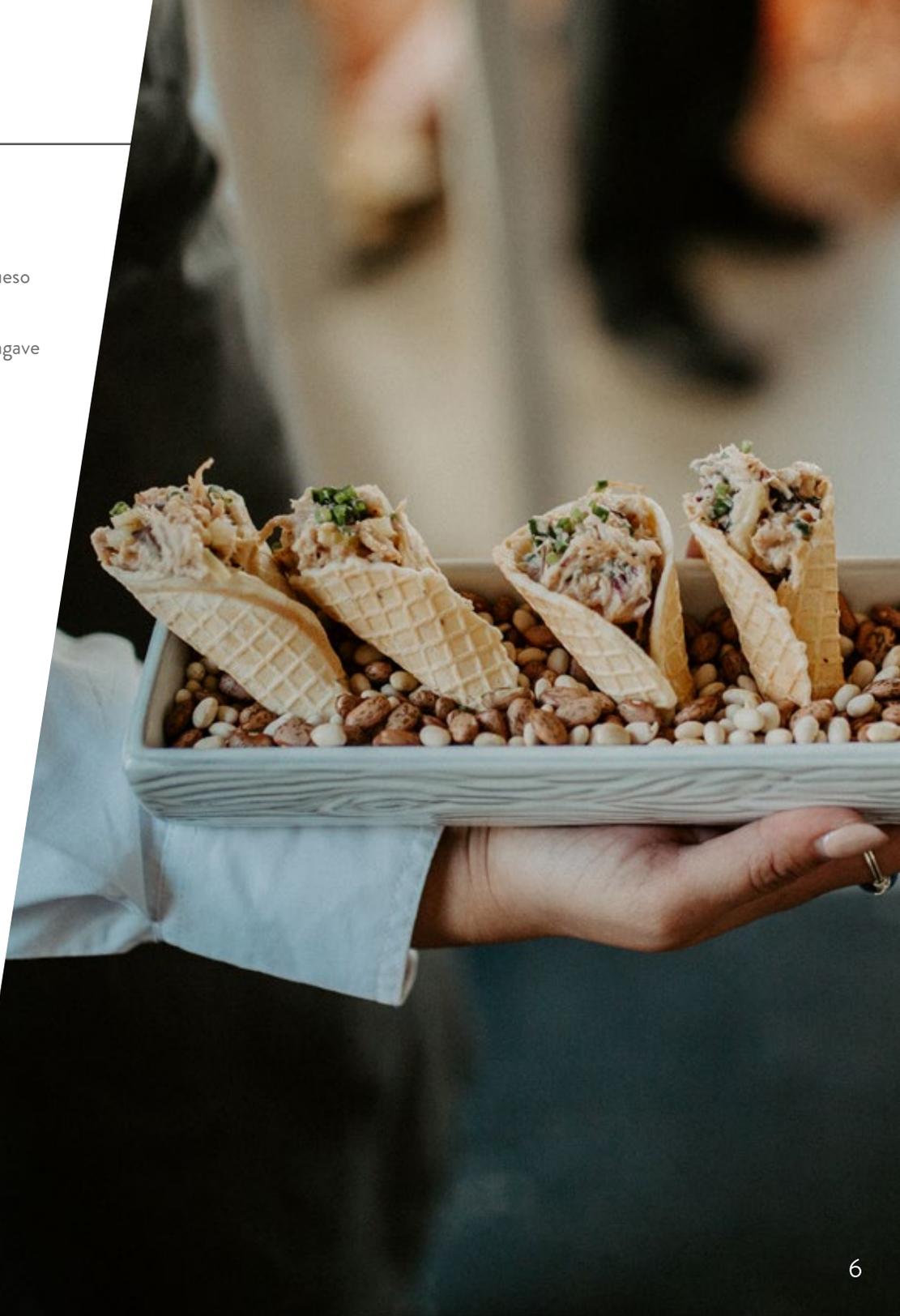
DREAM BIG, BRUNCH BIGGER

Ask your designer about adding some extra flair to your brunch. Full list of items available in our Seasonal Selections Menus

Churro Pancake | cinnamon batter, drunken bananas, honey rhubarb syrup | v

Breakfast Taco Bar | seasoned farm fresh scrambled eggs, petite soft corn tortillas, guest choice of toppings | gf, df

Loaded Hash Browns | aged white cheddar, cotija, tender belly dry cured bacon, scallion, crema | gf



vows at sunset

stations

PASSED HORS D'OEUVRE

Bolivian Beef Empanada | chimichurri aioli

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

Tomato Soup and Grilled Cheese | v

STATIONS

OFF THE FIRE

Smokehouse Brisket | chipotle peppers, apricots | gf, df

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

COMFORT

Chef Tended Mac and Cheese Bar

- Traditional Three Cheese Cavatappi Mac
- The Cheese Shoppe with fromage fort, parmesan, gouda, aged cheddar, fresh herbs

Sample toppings: pancetta crumbles, broccoli florets, frizzled shallots, parmesan ribbons, sautéed mushrooms

AROUND THE WORLD

Fusion Taco Bar | filled to order on corn tortillas | gf

Select two: smoked brisket, crispy mahi mahi, shaved brussels sprouts, duck confit, fried avocado, kalua pork, falafel and marinated cucumber

STATIONS ARE THE BEST WAY TO GET GUESTS MINGLING, KEEP THE LINES SHORT AND PROVIDE THE WIDEST MENU VARIETY.

taste of colorado

buffet

PASSED HORS D'OEUVRE

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

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

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

BUFFET PRESENTATION

Signature Rub Sirloin Carvery | gf, df

Grilled Chicken Paillards | gf, df

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

Farmer's Market Vegetable Display | roasted, grilled and marinated vegetables | vg, gf

Palisade Peach Salad | vanilla bean balsamic vinaigrette | v, gf, nuts

House Herbed Focaccia Basket | pesto butter | v

MORE STAFF FAVORITE HORS D'OEUVRE

[View our Seasonal Selections Menus for a full list](#)

Surf and Turf Maki

Bacon Wrapped Mac and Cheese

Jalapeño Popper Mini Potato

Darjeeling Vodka Cured Salmon

Sweet Corn Gazpacho

Rocky Mountain Pizzetta

Crispy Chile Relleno



local garden

buffet

PASSED HORS D'OEUVRE

Coconut Shrimp | peach mango serrano marmalade | df, shell, *

Bourbon Glazed Meatball | colorado whiskey | df

Occasions Avocado Toast | yuzu marmalade, colorado honey, seed bread | vg

BUFFET PRESENTATION

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

Lemon Grilled Chicken Breast | gf

Crispy Yukon Gold Potatoes | roasted lemon | v, gf

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

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

Artisan Bread Basket | whipped butter | v

ENCOURAGE MORE INTERACTION AMONG YOUR GUESTS BY SERVING THIS MENU AS A FAMILY STYLE PRESENTATION

starlight canopy

plated

PASSED HORS D'OEUVRE

Sriracha Candied Bacon Capped Melon | rocky ford cantaloupe | gf

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

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

SERVED SALAD

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

Artisan Bread Basket | whipped butter | v

PLATED DUET ENTRÉE | *choose one*

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

PARTY ALL NIGHT

Take break from the dance floor with one of our late night snacks. Full list of options available.

Truffle Honey Grilled Cheese

Cheeseburger Egg Roll

Buffalo Tater Tot Nachos

Pretzel Bar

Tin Cup Cookie Station





high country barbecue

buffet

PASSED HORS D'OEUVRE

Spicy Elk Sausage Skewer | smoked pineapple | gf

Watermelon Cube | piquillo chimichurri, prickly pear serrano syrup | vg, gf

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

BUFFET PRESENTATION

Smokehouse Brisket | chipotle peppers, apricots | gf, df

Western Slope Bacon Infused Chicken | hickory smoked bacon, roasted poblano and olathe cornbread stuffing, brown butter barbecue sauce | gf

Flame Grilled Red 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

Cornbread and Rolls | v

“ WE SIMPLY CANNOT RECOMMEND THEM ENOUGH!

Our menu was everything I wanted and more! We got so many compliments on the food, the day of! It was original, fresh, healthy, tasty, hearty, everything. If you are looking for a Denver caterer for your big event, I highly recommend talking to Occasions. You won't regret it! ”

SKYLAR | 2019 BRIDE

a most colorful union

buffet

PLANT
BASED
MENU

PASSED HORS D'OEUVRE

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

Watermelon Cube | fresh piquillo chimichurri, prickly pear serrano syrup | vg, gf

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

BUFFET PRESENTATION

Cauliflower Tagine | chickpea, yam, fennel, house olives, haricot vert, tomato, saffron | vg, gf

Summer Farfalle | broccoli, yellow squash, roasted garlic vinaigrette | vg

Golden Summer Squash | occasions organic mint, white wine | vg, gf

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

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

House Herbed Focaccia Basket | golden beet hummus | vg

WE'RE DYING TO SHOW YOU

Ask to see our Lookbook - full of display furniture, specialty serveware and more.



time to chat

Let's get started crafting your perfect wedding!

STOP IN

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SAY HELLO

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#EatUpPartyOn

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@occasionscater

