



FALL AND WINTER SELECTIONS

2023-24

WHAT'S NEW

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D'OEUVRE

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EST 1970
OCCASIONS
CATERING

Every spring, we eagerly begin the process of creating our fall and winter menus. Drawing inspiration from the season, we work together in the kitchen to combine fresh new ideas with beloved classics that have made Occasions a Denver staple since 1970.

As you peruse our seasonal offerings, you'll notice the unmistakable influence of the Rocky Mountain region. We use Colorado produce and meats, and feature a variety of local craft cheeses, showcasing the best of our thriving Rocky Mountain food industry.



GUIDE TO GOODNESSES

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.



butter passed hors d'oeuvre

LAND

BIRRIA SLIDER

red chile consommé, naan, cilantro

MINI CUBANO

smoked pork, ham, swiss, house pickle, mustard

SWEET N SPICY PORK BELLY

chile moleasses glaze | gf, df

LAMB TARTLET

mushroom, vino, pear, fennel, brown butter

HARD CIDER CHICKEN SATAY

rosemary apple dijon marinade, smoky local
bourbon aioli | gf, df

LOADED POTATO

bacon, miso, cheddar, scallion, baby gold potato

SPICY ELK SAUSAGE SKEWER

smoked pineapple | gf, df

TANDOORI CHICKEN MEATBALL

blood orange glaze | gf, df

BOURBON GLAZED MEATBALL

beef, colorado whiskey | df

SEA

BOOM BOOM SHRIMP

sambal aioli, crispy tapioca | gf, df, shell

CHILI CRAB TARTINE

naan, claw meat, lemon crème fraiche | shell

LOX N BAGEL CONE

everything spice, smoked salmon roe, chive crème fraiche | *

SALMON AGUACHILE

tequila cured salmon, citrus, jalapeño | gf, df, *

PETITE CRAB CAKE

pickled onion, remoulade | df, shell, *

GRAPEFRUIT SALMON ROLL

cucumber, jicama, sweet soy | gf, df, *

SMOKED TROUT RANGOON

fromage fort, apricot chile sauce

VEGETARIAN + VEGAN

FONDUE FRITTER

raclette, cornichon, dijon crème fraiche, scallion | v

MASALA ROASTED SQUASH SIP

butternut squash, mild indian masala | v, gf

MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola, chive | v, gf

POTATO BOMB

herbs, cheddar cheese | v, gf

CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

STAFF FAVORITE!

HARVEST BURRATA SPOON

roasted butternut squash, apple, hazelnut, sage,
golden raisin, | v, gf

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

FIVE SPICE BEET ROLL

golden beets, pickled fennel, pineapple, sambal | vg, gf

BROWN BUTTER GNOCCHI SPOON

gorgonzola, sage | v



Table displays

LAND

ANGUS CARVERY PLATTER

sliced angus beef, roasted garlic aioli,
rosemary chimichurri, balsamic onion
marmalade, cocktail rolls

HERB ROASTED TURKEY PLATTER

sage white wine mustard, maple walnut cranberry
sauce, roasted garlic aioli, cocktail roll | nuts

OLD FASHIONED HAM PLATTER

cranberry grain mustard, balsamic cherry
compote, cocktail rolls

MEATBALL SAMPLER

select three

BOURBON GLAZED BEEF MEATBALL | colorado whiskey | df

TANDOORI CHICKEN | blood orange glaze | gf, df

HARISSA LAMB | mediterranean pesto | gf, df

BEEF KOFTA | df

SEA

ICED SHRIMP DISPLAY

jumbo shrimp, bloody mary cocktail
sauce, lemon wedges | gf, df, shellfish

COLD WATER OYSTERS

creamy horseradish, mignonette,
hot sauce | gf, df, shell, *

TUNA POKE BOWL

raw ahi, sticky rice, pineapple, cilantro, cucumber,
shaved radish, thai red curry | gf, df, *

SUSHI display

CALIFORNIA MAKI

crab, avocado, sriracha | gf, df, shell

GRAPEFRUIT SALMON ROLL

cucumber, cured salmon | gf, df, *

CHILE TUNA ROLL

togarashi, cucumber, bell pepper,
chili garlic aioli | *

SOUTHWEST ROLL

roasted poblano, jicama, jalapeño
cream cheese | gf, v

VEGETARIAN + VEGAN

PASTRY WRAPPED BRIE

brie wheel, winter fruit compote | v

HARVEST VEGETABLE DISPLAY

seasonal roasted, grilled and marinated
vegetables, house orange rosemary olives | vg, gf

VEGETABLE CRUDITES DISPLAY

crisp vegetables, occasions hummus | vg, gf

MEDITERRANEAN MEZZE

dolmas, hummus, pita, olives, baba ganoush,
peppadew, whipped feta

CHEESE MONGER

irish cheddar with porter, stilton, camembert,
cornichons, honeycomb, peppadew, crackers,
fig spread | v

TRY IT AS A STROLLING CART!

DIPS AND SPREADS

CHOOSE YOUR DIPPABLES: CRACKERS, CROSTINI,
GLUTEN FREE CRACKERS, CRISP DIPPING VEGETABLES

SIZZLING GREEN CHILE GOAT CHEESE DIP

crisped pumpkin seed crust | v, gf

GOLDEN BEET HUMMUS

harvest honey, lemon, tahini | v, gf

ROASTED BLUE CRAB DIP

parmesan, asiago, green onion | gf, shell

KABOCHA SQUASH HUMMUS

toasted pepitas, pumpkin seed oil | vg, gf

ROASTED CARROT AND FETA DIP

honey, lemon, cumin | v, gf

WARM ARTICHOKE AND SPINACH DIP

spinach, artichokes, roasted garlic | v, gf

ROSEMARY WHITE BEAN DIP

herbed olive oil | vg, gf

RACLETTE FONDUE

gruyere, chives, whole grain mustard | v, gf

STROLLING SUSHI CART

Enjoy everything you love
about a sushi display on a
strolling trolley! Sit back,
relax, and let the food come
right to you. Our chef
selection of gourmet sushi is
sure to impress your guests.



salads and accompaniments

SALADS

OCCASIONS WINTER SALAD

grilled baby bok choy, arugula, vincotto
vinaigrette | vg, gf

STAFF FAVORITE!

SQUASH PANZANELLA

arugula, seasonal squash, focaccia
croutons, thyme vinaigrette | v

FARMHOUSE SALAD

kale, beet chip, smoked ricotta, blood orange | v, gf

PEARS N RADISHES

mixed greens, walnuts, colorado honey
vinaigrette, watermelon radish | v, gf

WINTER GRILLED ROMAINE

shredded raddichio, roasted baby tomato,
smoked paprika crispy chickpeas,
maple cranberry vinaigrette | vg, gf

OCCASIONS GARDEN SALAD

cabbage, tomato, cucumber, carrot, herb
vinaigrette | v, gf

BREADS

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped butter | v

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

CLASSIC CHEESE STRAWS

crispy parmesan | v

CORN BREAD MUFFINS AND FRESH DINNER ROLLS

madhava honey butter | v

HOUSE BAKED BISTRO ROLLS

whipped butter | v

ACCOMPANIMENTS

COFFEE BEAN ROASTED CARROTS

heirloom carrots, honey | v, gf

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

SEARED GREEN BEANS

miso vinaigrette, chili garlic crunch | vg

JULIENNE SEASONAL VEGETABLES

za'atar orange vinaigrette, fine herbs | vg, gf

BUTTERNUT SQUASH RISOTTO

parmesan, shallots | v, gf

CARAMELIZED BRUSSEL SPROUTS

lime pickled red onion, tamari glaze | vg, gf

FALL HARVEST VEGETABLES

turnip, rutabaga, carrots, brussels | vg, gf

GASTRO PUB MASHED POTATOES

brown butter, buttermilk, cracked pepper | v, gf



buffet and plated entries

LAND

CIDER BRAISED SHORT RIB
plum relish, crispy shallots and
garlic | df, gf

HERB CRUSTED BEEF TENDERLOIN CARVERY
creamy horseradish, red wine demi | gf, *

PEPPERCORN CRUSTED BEEF SIRLOIN
wild mushroom ragout | gf, *

HOUSE SMOKED PORK LOIN
vincotto gastrique, roasted chestnut | df, gf

ROAST HOLIDAY TURKEY
holiday spice brined, white wine
mustard sauce | df, gf

PAN ROASTED AIRLINE CHICKEN
leek and fennel ragout | gf

STAFF FAVORITE!

MUSHROOM AND BRIE CHICKEN ROULADE
chives, tarragon | gf

CHICKEN PAPRIKASH
basil and paprika butter, crispy breading | gf

SEA

SOUTHERN SNAPPER
brown butter foam, pecan, sweet corn puree, shaved
celery root | gf

WINTER SMOKED SALMON
chai, tarragon beurre blanc | gf

GRILLED MAHI
curry lime butter, crispy chickpeas | gf

ROASTED SOLE
parsley lemon butter, dijon | gf

PAN SEARED SALMON
stone ground mustard, herbs | df, gf

VEGETARIAN & VEGAN

CAULIFLOWER A LA PLANCHA
red pepper coulis, sunflower seed pesto | vg, gf

ROOT VEGETABLE TAGINE
roasted acorn squash, chickpeas, apricots,
golden raisins | vg, gf

OCCASIONS CLASSIC

EGGPLANT GOAT CHEESE NAPOLEON
crispy eggplant, tomato, basil oil, balsamic reduction | v, gf

PASILLA RELLENA
cheesy grits, cumin crema, mushroom | v, gf

TOFU AND ROASTED VEGETABLE
rosemary marinated tofu, roasted peppers, lemon
basil pistou | vg, gf



stations and small plates

STATIONS

HOT POT STATION

baby bok choy, enoki mushroom, bean sprout, roasted corn, radish, hardboiled egg, fried chili garlic, tamari | df, gf



BROTH: chicken, vegetable



PROTEIN: teriyaki chicken, signature sirloin, pork belly, shrimp, fried tofu

TRENDING

APRÈS-SKI STATION

raclette fondue, elk bratwurst, cornichon, potato pancakes, applesauce, french onion spatzle

MAC AND CHEESE STATION



MAC OPTIONS: traditional three cheese cavatappi mac | v the cheese shoppe with house fromage fort, parmesan, gouda, aged cheddar, fresh herbs | v



MIX-INS: pancetta crumbles, sun dried tomatoes, frizzled shallots, grilled jalapeños, parmesan ribbons

SMALL PLATES

HOLIDAY TURKEY TASTING

turkey confit, cranberry two ways, potato chip | gf

RANCHER'S PLATE

ribeye, charred creamed green onion, roasted garlic mashed potatoes | gf

SALMON AGUACHILE

traditional aguachile, tequila cured verlasso salmon | df, gf

CHARRED BOK CHOY

celery root crema, crispy phyllo, charred bok choy, yuzu marmalade | v

DUCK PANCAKE

crispy duck confit, five spice crepe, blood orange coulis | gf

PSST...

ELEVATE YOUR EVENT WITH SMALL PLATE STATIONS

consider incorporating small plates to create the perfect spread. Mix and match different dishes to cater to a range of appetites, all while maintaining an elegant feel.



end the night right

PETITE DESSERTS

BUTTERSCOTCH BUDINO
chocolate cookie crumble | v

CARMELITAS
coconut, caramel, oats, dark chocolate | vg, gf

PUMPKIN CHEESCAKE BITE
brown butter, pear | v

PECAN PRALINE POP
chocolate, caramelized pecans | v, gf, nuts

PUMPKIN MOUSSE TARTLET
eggnog cream, chocolate | gf

STICKY TOFFEE PUDDING TART
chocolate, figs | v

GINGERBREAD COOKIE SHOT
eggnog | v

SWEET POTATO PIE
meringue | vg, gf

TRENDING ↗

PUMPKIN SPICE CRONUT
cranberry glaze | v

WINTER BERRY TARTLET
seasonal fruit | v

CARAMEL APPLE POP
salted caramel, white chocolate shell | v, gf

CARROT CAKE WHOOPIE PIE
carrot ginger frosting | v

CIDER PANNA COTTA
vanilla, ginger cookie | v

CHAI SPICED TRUFFLE
bittersweet chocolate, cacao nibs | v, gf

DESSERT STATIONS

FUDGE CARVING
mint chocolate, salted caramel, pomegranate orange
white chocolate | v, gf

CHOCOLATE BREAD PUDDING FLAMBE
caramel sauce, bourbon | v

LIQUID NITROGEN ICE CREAM
fresh popcorn, choose 1 flavor of ice cream
eggnog ice cream | v, gf
chocolate hazelnut ice cream | vg, gf
peppermint ice cream | vg, gf
vanilla bean | vg, gf

PLATED DESSERTS

PINEAPPLE RIGHT SIDE UP CAKE
rosemary simple syrup, chocolate, pickled cherry
relish | v

WINTER PANNA COTTA
chocolate, beet gel, shiso | v, gf

PISTACHIO SPONGE CAKE
orange pavlova, chai crème anglaise | v



time to chat.

let's get started crafting
your perfect event!

STOP IN

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