

EST • 1970

OCCASIONS

CATERING

wedding menus



CELEBRATING LOVE FOR OVER 50 YEARS

Catering to the unique vision of each wedding couple never gets old. Over 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 décor 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!



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	PRICE AND 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	\$99-\$132 ●●●●●
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	\$93-\$132 ●●●●○
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	\$82-\$110 ●●●○○
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	\$77-\$104 ●●●○○
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	\$66-\$88 ●●●○○

tuscan market

buffet | starting at 71.50 pp

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

BASIL PARMESAN CHICKEN SATAY | lemon roasted garlic dipping sauce | gf

BUTTERNUT SQUASH ARANCINI | herbed parmesan risotto friter, butternut squash brunoise, sage pistou | v

BUFFET PRESENTATION

PAN ROASTED CHICKEN SCAMPI | parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

SUMMER FARFALLE | broccoli, yellow squash, roasted garlic vinaigrette | vg

RATATOUILLE PROVENÇALE | seasonal tomatoes, squash, eggplant, fresh thyme, roasted garlic | vg, gf

ANTIPASTO SALAD | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

SATISFY YOUR SWEET TOOTH

Classic Crème Brûlée

Housemade Mochi

Lemon Posset

Mini Candied Bacon Bonut

Snickers Truffle



photo: Anastasiya Tanas



colorado farmer's table

family style | starting at \$110 pp

PASSED HORS D'OEUVRE

ELK TARTLET | goat cheese custard, bourbon bacon onion relish

JALAPEÑO POPPER MINI POTATO | cheddar, cream cheese, crispy jalapeño | v, gf

TOMATO SOUP AND GRILLED CHEESE | roasted tomato basil bisque, mini grilled cheese coin | v

SMOKED TROUT RANGOON | fromage fort, apricot chile sauce

PLATED FIRST COURSE

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

FAMILY STYLE PRESENTATION

GRILLED ACHIOTE AND LAGER SIRLOIN CARVERY | charred corn chimichurri | gf, df

GREEN CHILE GOAT CHEESE STUFFED CHICKEN | sofrito, heirloom tomato, toasted pepitas | gf

TRIPLE CORN RISOTTO | leeks, baby tomato, local cotija | v, gf

ROASTED GARDEN VEGETABLES | market selection, garlic, fresh herbs | vg, gf

THIS MENU ALSO WORKS GREAT AS A BUFFET PRESENTATION!

photo: Shanna

sundial brunch

buffet | starting at \$82.50 pp

PASSED HORS D'OEUVRE

TRADITIONAL CHICKEN AND WAFFLE BITE | hot
honey drizzle, buttermilk fried chicken bite, house waffle

SILVER DOLLAR PANCAKE STACK | three mini maple pancakes,
fresh berry, short pick | v

BABY TOMATO TARTLET | olive oil poached baby tomato, dijon
vinaigrette, gruyere, phyllo | v

MINI SMOOTHIE | vanilla yogurt, seasonal fruit and juice | v, gf

BUFFET PRESENTATION

HASH BROWN CRUSTED QUICHE | roasted vegetables,
aged cheeses, crumbled local sausage | gf

ORANGE BROWN SUGAR SMOKED SALMON | mango
serrano relish | gf, df, *

RED FLANNEL HASH | sriracha candied bacon, beets, potatoes,
red onion | gf

SEASONAL FRUIT DISPLAY | chef's market selection | vg, gf

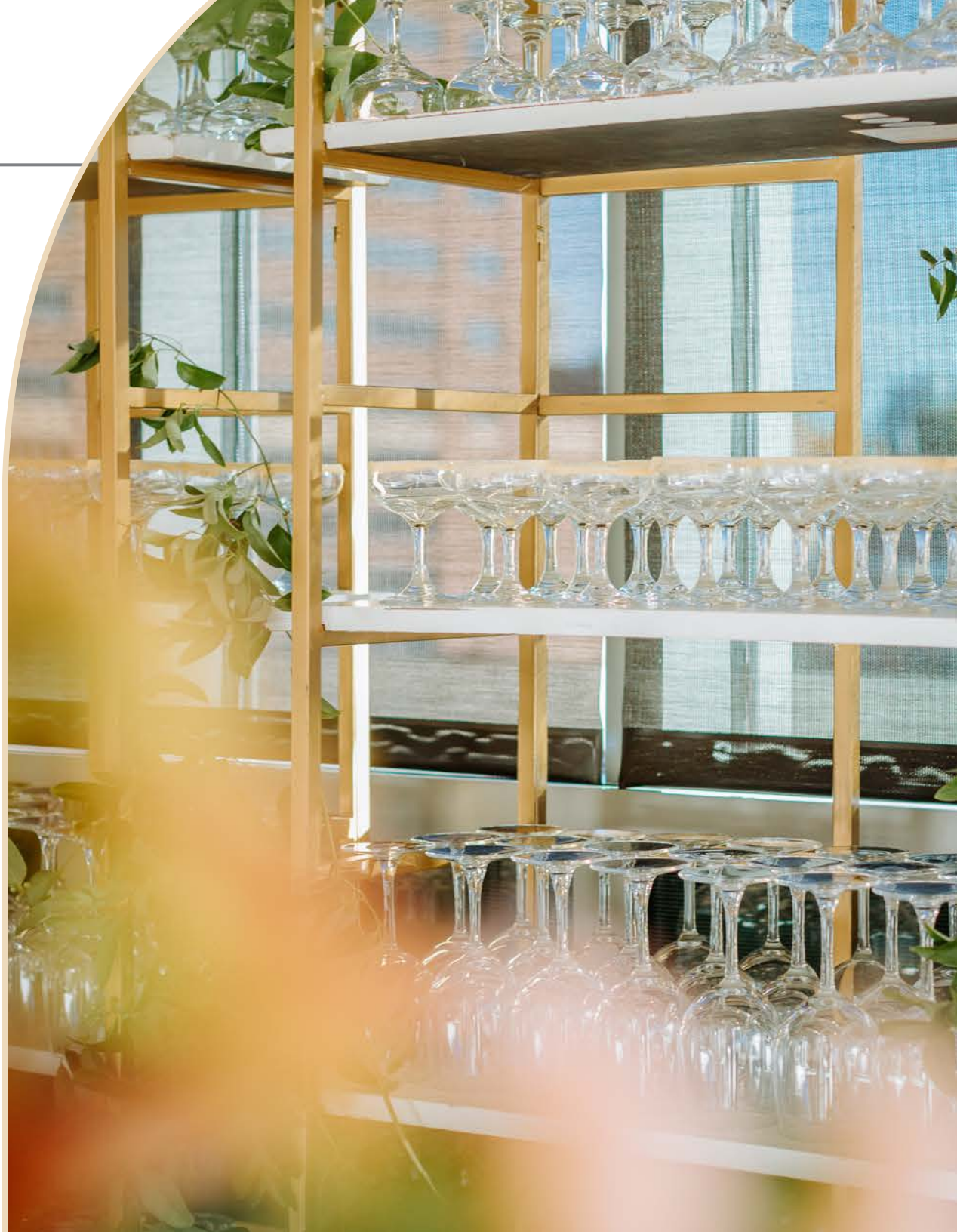
SPLENDOR SALAD | field greens, sliced strawberries, dried
cranberries, sugared walnuts, gorgonzola, pear vinaigrette | v, gf, nut

DREAM BIG, BRUNCH BIGGER

Add some extra flair to your brunch
with an Hors D'oeuvre display!

BISCUIT BAR | buttermilk biscuits
and green chile cheddar biscuits

- sliced ham
- blueberry jam
- sausage gravy
- red chile jelly
- orange marmalade
- madhava honey butter



vows at sunset

stations | starting at \$82.50 pp

PASSED HORS D'OEUVRE

BRUSSELS SPROUTS PIZZETTA | smoky gouda, ricotta, balsamic caramelized onions, house sriracha, crispy leeks | v

PIRI PIRI CHICKEN SKEWER | spicy citrus herb drizzle | gf, df

BURRATA SPOON | heirloom tomato, arugula pesto, balsamic pearls | v, gf

CRISPY CHILE RELLENO | roasted tomatillo salsa | v

STATION ONE - THE CHEESE SHOPPE

CHEF TENDED MAC AND CHEESE BAR | guests choose their favorite and add their own toppings:

pancetta crumbles, buffalo chicken, orange chipotle pulled pork, frizzled shallots, parmesan ribbons, roasted red peppers

STATION TWO - SMALL PLATE STATION

MARGARITA TUNA BOWL | seared ahi, avocado, pico de gallo, lime juice, plantain rusk, ancho crème | gf, *

STATION THREE

STEAK HOUSE MARTINI | hand carved steak, roasted garlic mashed potatoes, creamed spinach | gf, *

KALE AND GREEN APPLE SALAD | kale ribbons, feta, candied walnuts, julienne apple, cider vinaigrette | v, gf, nuts



taste of colorado

buffet | starting at \$79.25 pp

PASSED HORS D'OEUVRE

COLORADO BUFFALO SLIDER | local bison, turmeric pickle, mediterranean blueberry aioli | *

SPICY ELK SAUSAGE SKEWER | smoked pineapple | gf

SAVORY MINI CHEESECAKE | cyprus grove goat cheese, red beet dust, pistachio crust | v, gf, nuts

BURRATA SPOON | heirloom tomato, arugula pesto, balsamic pearls | v, gf

BUFFET PRESENTATION

SIGNATURE RUB SIRLOIN CARVERY | "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

CHOP HOUSE S'MASHED POTATOES | roasted garlic, aged white cheddar, scallions | v, gf

CARAMELIZED BRUSSELS SPROUTS AND ROLL CUT CARROTS | light balsamic glaze and fresh herbs | vg, gf

PALISADE PEACH SALAD | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

STAFF FAVORITE HORS D'OEUVRE

view our Seasonal Selections Menu for a full list.

Surf and Turf Maki

Sweet Corn Gazpacho

Bacon Wrapped Mac and Cheese

Rocky Mountain Pizzetta

Jalapeño Popper Mini Potato

Crispy Chile Relleno

Margarita Tuna Crisp

Colorado Buffalo Slider



photo: Anastasiya Tanas



local garden

buffet | starting at \$90.20 pp

PASSED HORS D'OEUVRE

BOURBON GLAZED MEATBALL | colorado whiskey | df

MARGARITA TUNA CRISP | seared ahi, avocado, pico de gallo, lime juice, plantain rusk, ancho crème | gf, *

BACON WRAPPED DATE | fromage fort, pistachio, curried sweet and sour glaze | gf, nuts

SAVORY MINI CHEESECAKE | goat cheese, red beet dust, pistachio crust | v, gf, nuts

BUFFET PRESENTATION

BISTRO SHORT RIBS | 18 hour braise, fresh gremolata | gf, df

BASIL AND SMOKED PAPRIKA CHICKEN | spanish smoked paprika, caponata, honey vinaigrette | gf, df

ROSEMARY ROASTED POTATOES | olive oil, sea salt | vg, gf

COFFEE BEAN ROASTED HEIRLOOM CARROTS | fleur de sel, saffron, honey | v, gf

SQUASH PANZANELLA SALAD | seasonal squash, focaccia croutons, arugula, thyme vinaigrette | v, df

HOUSE HERBED FOCACCIA BASKET | whipped butter, pink salt | v

LET THE FOOD COME TO YOU

Ask your designer about one of our rolling hors' d'oeuvre stations!

cheese cart | empanada cart | sushi cart
late night snack cart | dessert cart



starlight canopy

plated | starting at \$99 pp

PASSED HORS D'OEUVRE

BOLIVIAN BEEF EMPANADA | chimichurri aioli

BURRATA SPOON | heirloom tomato, arugula pesto, balsamic pearls | v, gf

ARTICHOKE GRATINÉE | gruyere, spinach, feta | v, gf

PETITE CRAB CAKE | agrodolce pepper, preserved lemon caper remoulade | gf, df, shell, *

PRE-SET SALAD

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

CLASSIC CHEESE STRAWS | crispy parmesan | v

PRE- SELECTED PLATED ENTREE

PETITE BEEF MEDALLION | cracked pepper and sea salt rub, red wine demi glace | gf, df

GOLDEN STUFFED CHICKEN | creamy italian cheeses, polenta, pepperoncini, basil oil drizzle | gf

ACCOMPANIED BY

SAFFRON ARUGULA RISOTTO | fresh lemon squeeze | v, gf

COFFEE BEAN ROASTED HEIRLOOM CARROTS | fleur de sel, saffron, honey | vg, gf

VEGETARIAN ENTREE

EGGPLANT AND GOAT CHEESE STACK | crispy eggplant and tomato, wilted spinach, haystack mountain goat cheese, basil oil, balsamic reduction | v





photo: Our Ampersand

high country barbeque

buffet | starting at \$75 pp

PASSED HORS D'OEUVRE

CAPRESE SKEWER | pesto marinated baby mozzarella, whole grape tomato | v, gf

BACON WRAPPED MAC AND CHEESE | smoked gouda, white barbecue sauce

COCONUT SHRIMP | peach mango serrano marmalade | df, shell, *

CRISPY CHILE RELLENO | roasted tomatillo salsa | v

BUFFET PRESENTATION

CLASSIC BBQ BEEF BRISKET | stranahan's whiskey bbq sauce | gf, df

CRISPY HOUSE SPICED FRIED CHICKEN BREAST | boneless skinless breast, palisade peach chutney

CHOP HOUSE S'MASHED POTATOES | roasted garlic, aged white cheddar, scallions | v, gf

CARAMELIZED BRUSSELS SPROUTS AND ROLL CUT CARROTS | light balsamic glaze and fresh herbs | vg, gf

PALISADE PEACH SALAD | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

CORN BREAD MUFFINS AND FRESH DINNER ROLLS | madhava honey butter | v

a most colorful union

buffet | starting at \$71.50 pp



PASSED HORS D'OEUVRE

WATERMELON CUBE | piquillo chimichurri, prickly pear serrano syrup | vg, gf

THAI MANGO SPRING ROLL | mango, bean thread noodles, shredded asian vegetables, mint, spicy peanut dipping sauce | vg, gf, nuts

CURRY ROASTED SWEET POTATO SUSHI ROLL | sweet soy drizzle | vg, gf

SWEET CORN GAZPACHO | avocado brunoise, aleppo chile, basil glass | vg, gf

HORS D'OEUVRE DISPLAY

OCCASIONS AVOCADO TOAST | yuzu marmalade, colorado dark agave, seed bread | vg

BRUSCHETTA BAR

- tomato and fresh basil | vg, gf
- tuscan white bean dip | vg, gf
- olive tapenade | vg, gf

BUFFET PRESENTATION

STUFFED POBLANO CHILE | quinoa, charred corn, piquillo confit, smoky sofrito, crispy plantain rusk | vg, gf

FARMER'S MARKET VEGETABLE DISPLAY | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house orange rosemary olives | vg, gf

ROSEMARY ROASTED POTATOES | olive oil, sea salt | vg, gf

SUMMER PICKLED SALAD | hot house greens, tempura asparagus, raspberry compressed cucumber, pickled carrot, cranberry vinaigrette | vg, gf

HOUSE HERBED FOCACCIA BASKET | whipped hummus | vg



THIS MENU IS COMPLETELY VEGAN! BE SURE TO ASK ABOUT OUR OTHER VEGAN DISHES.

time to chat.

let's get started crafting
your perfect event!

STOP IN

1789 W Warren Ave
Englewood, CO 80110

SAY HELLO

303.789.1867
info@occasionsdenver.com

#EatUpPartyOn

0.

