EST 1970

# OCCASIONS

CATERING

## SPRING + SUMMER SELECTIONS

photo: our two hearts

# WHAT'S NEW


02 PASSED HORS D'OEUVRE

03 TABLE DISPLAYS

04 STARTERS AND ACCOMPANIMENTS

05 BUFFET AND PLATED ENTREES

06 STATIONS AND SMALL PLATES

07 DESSERTS

08 LATE NIGHT SNACK

09 DECOR PACKAGES


Each fall, we eagerly begin the process of designing our spring and summer 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 these selections of seasonal creations, 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 (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

CHICKEN N' RICE
tapioca chip, coconut, citrus gel, mint | gf

BOLIVIAN BEEF EMPANADA
chimichurri aioli

CLAYPOT PORK BELLY
coconut caramel, arugula | gf, df

GREEN EGGS AND HAM
petite deviled egg, basil, prosciutto | gf, df

JERK CHICKEN SKEWER
thigh, sweet and spicy caribbean bbq | gf, df

SPICY ELK SAUSAGE
smoked pineapple | gf, df

STAFF FAVORITE!

COLORADO BUFFALO SLIDER
bison, blueberry aioli, pickle

ROASTED FIG
brulée, prosciutto, ricotta | gf

TANDOORI CHICKEN CONE
coconut pesto, mango chutney

LAMB TARTLET
mushroom, vino, pear, fennel

## SEA

TRUFFLE ROASTED SHRIMP
asparagus, lemon | gf

STAFF FAVORITE!

TUNA CRISP
ahi, avocado, plantain, ancho crème | gf, *

COLORADO TATER TOT
trout roe, crème fraiche, fennel | gf

SNAPPER CRUDO
basil, citrus, parsley | gf, df

PETITE CRAB CAKE
pickled onion, remoulade | df, shell *

## VEGETARIAN + VEGAN

CARROT DOSA
sunchoke, broccoli, pepita | vg, gf

NORI WRAPPED TOFU
yuzu, miso, togarashi | vg

SPRING PEA ARANCINI
mint, lemon | v

GIARDINIERA SPOON
apple, cucumber, pepper | vg, gf

STAFF FAVORITE!

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

MUSHROOM YAKITORI
sesame, king trumpet, tamari | vg, gf

# displays and carts

STAFF FAVORITE!

## EMPANADA cart

BOLIVIAN BEEF
chimichurri aioli

SANTA FE CHICKEN
spinach, cotija, roasted tomato salsa

FUSION VEGETABLE
potato, garden vegetable, smoked paprika, herb yogurt dip | v

*also available as a table station

## STROLLING CHEESE cart

TRENDING

goat cheese with edible flowers, gouda, parmesan crumbles, bleu cheese wedge, manchego, brie with palisade peach chutney, fresh honeycomb, lavender honey, fresh crackers and breads

SERVED FROM OUR ROLLING GUERIDON TROLLEY WITH CUSTOM DISPLAY BOARD

## SUSHI display

FIVE SPICE BEET SUSHI ROLL
cucumber, pickled fennel, red bell pepper, pineapple sambal | gf, vg

GRAPEFRUIT SALMON ROLL
cucumber, cured salmon | gf, df

SPICY OCCASIONS ROLL
togarashi seared tuna, red bell pepper, cucumber, mango sauce | gf,

SOUTHWEST ROLL
roasted poblano, jicama, jalapeno cream cheese | gf, v

## DIPS AND SPREADS

SERVED WITH CRACKERS, CROSTINI, OR DIPPING VEGETABLES

SIZZLING GREEN CHILE GOAT CHEESE DIP
crisped pumpkin seed crust | v, gf

GOLDEN BEET HUMMUS
harvest honey, lemon, tahini | v, gf

RED CHILE CARROT DIP
ancho harissa, frizzled kale | vg, gf

ROASTED BLUE CRAB DIP
parmesan, asiago, green onion | gf, shell

### STROLLING CHEESE CART

Enjoy everything you love about a grazing table on a strolling trolley! Sit back, relax, and let the food come right to you. Our chef selection of gourmet cheese and local honey is sure to impress.

SUSHI CART

# starters and accompaniments

## SALADS

**CHARRED PALISADE PEACH**
pecan praline, champagne vinaigrette, radicchio, arugula | v, gf, nuts

**HEIRLOOM GREENS**
red grape vinaigrette, toasted pistachio, blue cheese, tomato | v, gf, nuts

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

**MARKET TOMATO**
heirloom tomato, arugula, jalapeño honey vinaigrette, fennel, ricotta salata | v, gf

**GARDEN GRAPE SALAD**
spring greens, radish, spiced walnuts, manchego, sherry vinaigrette | v, gf, nuts

## ELEGANT START

**TOMATO TART TATIN**
romesco, tomato, chicory, goat cheese | v

**LAVENDER RICOTTA**
buttermilk cracker, chicory, tomato, citrus | v

**BOK CHOY**
kimchi, cashew cream, chili garlic, pickled ginger | vg, gf

## VEGETABLES

STAFF FAVORITE!

**FARMERS MARKET VEGETABLES**
seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house orange rosemary olives | vg, gf

**SIMPLY SAUTÉED BROCCOLINI**
garlic, lemon zest, black pepper | vg, gf

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

**GRILLED ASPARAGUS**
smoked tomato vinaigrette, shaved hard cheese, lemon zest, sea salt | v, gf

**ROASTED SPAGHETTI SQUASH**
herbs, olive oil, chili flake | vg, gf

## STARCH

**CHOP HOUSE SMASHED POTATOES**
garlic, white cheddar, scallions | v, gf

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

**DUCK FAT FINGERLINGS**
roasted fingerlings, onion, duck fat | gf, df

**OLIVE OIL WHIPPED POTATOES**
roasted garlic, basil | vg, gf

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

**FARRO HASH**
mushrooms, red onion, broccolini | vg

**PAN FRIED GNOCCHI**
parmesan, wild mushroom, spinach, peppadew, shallot, roasted garlic vinaigrette | v

**COCONUT CHERRY JASMINE RICE**
vg, gf

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

**SWEET BASIL POLENTA**
parmesean, basil | gf

TOMATO TART TATIN

SUMMER PICKLED SALAD

**PSST....**

FIRST IMPRESSIONS ARE USUALLY THE LONGEST LASTING - IMPRESS YOUR GUESTS WITH AN ELEGANT STARTER.

# buffet and plated entrées

## BEEF

**PETITE FILET**
garlic shallot confit, red vermouth jus | gf, df

**SIGNATURE RUB SIRLOIN**
occasions "magic powder," guava coulis | gf, df

**GRILLED ACHIOTE SIRLOIN**
corn chimichurri, kombucha | gf, df

**BISTRO SHORT RIBS**
gremolata, citrus glaze | gf, df

**SMOKEHOUSE BRISKET**
apricot, chipotle | gf, df

**FLANK STEAK**
charred scallion vinaigrette, pickled veg | gf, df

## SEA

**HARISSA GRILLED TROUT**
mint, fennel, citrus | gf, df

**COLD WATER WALLEYE**
peppadew, pesto | gf

**COD EN PAPILLOTE**
root veg, herbs, white wine | gf

**BUTTER ROASTED SHRIMP**
truffle, lemon, asparagus | gf, shell, *

STAFF FAVORITE!

**MEDITERRANEAN SALMON**
citrus, artichoke, | gf

**GRILLED LEMON SALMON**
lemon vinaigrette, fig compote | gf, df, *

## PORK

**COFFEE CRUSTED PORK CHOP**
carrot onion soubise | gf , df

**MOJO PORK LOIN**
citrus fennel salad, chipotle | gf, df

**CARIBBEAN PORK**
coconut, pineapple, red chile | gf, df

## CHICKEN

**GRILLED CHICKEN PAILLARDS**
salsa verde, tomato, parsley | gf, df

**ROASTED LEMON CHICKEN**
cured lemon, herb salad, thigh | gf, df

**WESTERN SLOPE CHICKEN**
green chili and corn relish, brown butter | gf

**PLANTAIN CRUSTED CHICKEN**
cucumber salad, jerk | gf, df

**FRIED CHICKEN**
thigh, occasions spice blend, peach chutney | gf

## VEGETARIAN & VEGAN

**CAULIFLOWER ALLA PLANCHA**
pesto, red pepper coulis | vg, gf

**CHARRED CABBAGE CHOW FUN**
carrot ginger demi, crispy mushroom, basil | vg, gf

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

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

**TRIPLE CORN RISOTTO**
triple corn, leek, baby tomato, local cotija | v, gf

**SQUAGHETTI ALLA GHANOUSH**
spaghetti squash, togarashi, sesame, baba ghanoush, radish | vg, gf

SIGNATURE RUB SIRLOIN

# stations and small plates

## STATIONS

### COLORADO BISON CARVERY
sweet basil polenta cake, blackberry demi, tomato | gf

### 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

### BEER GARDEN STATION
sausages: knockwurst, jalapeño cheddar elk, bratwurst
potato salad, curried sauerkraut, salted soft pretzels, braised red cabbage, whole grain mustard, horseradish mustard

### HAND PULLED MOZZARELLA
balsamic, herbs, chili garlic, heirloom tomato, roasted corn, house focaccia, olive oil | v

### STREET TACO STATION

**CARNITAS**
pork, tequila, orange, jalapeno | gf, df

**CHICKEN TINGA**
chicken thigh, chipotle, garlic | gf, df

**SHRIMP EN ADOBO**
chipotle, tomato, roasted pepper | gf, df, shell

**CARNE ASADA**
citrus, skirt steak | gf, df

**CALABACITAS**
zucchini, green onion, summer squash, bell pepper | vg, gf

**RAJAS CON QUESO**
green chiles, pico de gallo |v, gf

## SMALL PLATES

**SALAD NIÇOISE**
gaufrette potato, cured egg yolk, bibb lettuce, seared tuna, marinated olive, smoked tomato vinaigrette | gf, df

**SPRING CHICKEN**
drum lollipop, ginger carrot soubise, peas, pickled onion | gf

**EASTERN PLAINS BISON**
sweet corn panna cotta, fermented chimichurri | gf

**LAVENDER RICOTTA**
buttermilk cracker, chicory, tomato, citrus | v

LOOKING FOR MORE? LOOKING FOR MORE? LOOKING FOR MORE?

ask your event designer about one of our other popular food stations:

MAC AND CHEESE STATION

SLIDER BAR

TAMALES THREE WAYS

STAFF FAVORITE!

### TAPAS STATION
Spanish tapas with a modern spin

**SERRANO HAM**
sliced to order | gf, df

**PATATAS BRAVAS**
mole, goat cheese, pumpkin seed chimichurri | v, gf

**MARINATED OLIVES**

**PAN CON TOMATE**
ciabatta, tomato jam | vg

**QUESO ALL PLANCHA**
date syrup, chives | v, gf

**ALBONDIGAS**
tomato sauce, red pepper | gf, df

# end the night right

## PETITE DESSERT

**MINI CHEESECAKE**
graham cracker sable

**CANNOLI**
ricotta, candied orange, pistachio, chocolate

**LINZER TORTE**
spiced hazelnut cake, red currant marmalade | nuts

**STAFF FAVORITE!**

**CLASSIC CRÈME BRULEE**
gf

**FRANGIPANE**
almond cream, fruits and berries | nuts

**CHOCOLATE CASSIS**
dark chocolate, black currant crémeux | gf

**CREAM PUFFS**
craqueline, vanilla cream

**CHOCOLATE BARK**
dark chocolate discs, dried fruits, nuts | gf, nuts

**PETITE CHURROS**
cinnamon caramel sauce

**RASPBERRY BLISS**
chocolate tartlet, raspberry milk chocolate mousseux, raspberry crispy

**KEY LIME TARTLET**
tart key lime, meringue | gf

**EXOTIC FRUIT TARTLET**
crémeux, bananas, mango salsa | gf

**APPLE TART**
butter streusel

**FRESH FRUIT TART**
pastry cream, seasonal fruit | gf

**CHOCOLATE MANGO**
crisp chocolate tart, mango crémeux, mango salsa

**EAST INDIAN BANANA RICE PUDDING**
toasted nuts | gf

**TROPICAL FRUIT PANNA COTTA**
mango salsa | gf

**TIRAMISU**
mascarpone, lady fingers, espresso

**HAZLENUT AMARETTO**
hazelnut cake, whipped ganache, caramelized hazelnuts | nuts

**BANANA NUTELLA S'MORES SHOT**
graham crisp, torched marshmallow | nuts

BERRIES AND CREAM

## VEGAN OPTIONS

**VEGAN CARAMELITAS**
coconut, caramel, oats, dark chocolate | vg, gf

**PEANUT BUTTER CHOCOLATE BAR**
puffed millet, dark chocolate, peanut butter | vg, gf, nuts

**PÂTE DE FRUIT**
seasonal flavors | vg, gf

## PLATED DESSERT

**BERRIES AND CREAM**
strawberry rhubarb compote, vanilla whipped goat cheese, almond crumble, balsamic, basil | gf

**CITRUS PANNA COTTA**
chocolate, amaretti di saronno, orange, cocoa nib crisp

**EXOTIC FRUIT TART**
tropical crémeux, milk chocolate mousse

**FORET NOIRE**
chocolate cake, sour cherry, chocolate mousse, kirschwasser chantilly cream

**CHOCOLATE POT DE CREME**
TROPICAL FRUIT PANNA COTTA

**EXOTIC FRUIT TARTLET &**
PETITE CHURRO

# after party

## LATE NIGHT SNACKS

**MINI BREAKFAST BURRITO**
eggs, potatoes, sautéed vegetables, green chile, cotija, queso fresco, red chile sauce | v

**CHEESEBURGER EGG ROLL**
sriracha ketchup pipette

**COLORADO GRILLED CHEESE**
goat cheese, arugula, green chile, sourdough | v

**BUFFALO TATER TOT NACHOS**
buffalo sauce, blue cheese, green onion | v, gf

**CRISPY CHILE RELLENO**
roasted tomatillo salsa | v

### AFFOGATO STATION

BOURBON BUTTERSCOTCH ICE CREAM, NITRO COLD BREW, FLORENTINE LACE, CACAO NIBS

PIZZETTE BAR

### PIZZETTE

SAUSAGE AND FENNEL

SMOKED CHICKEN

ROCKY MOUNTIAN PIZZETTA | V

MARGHERITA | V

PEPPERONI

### PSST....

YOU'LL BE EVERYONE'S FAVORITE HOST WITH AN UNEXPECTED LATE NIGHT SNACK. CHOOSE BETWEEN PASSED SNACKS OR A LATE-NIGHT DISPLAY!

# 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

EST 1970

OCCASIONS
CATERING