

EST 1970

OCCASIONS

CATERING



SEASONAL MENU
fall and Winter

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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.





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BUTLER PASSED
HORS D'OEUVRE

H O R S D ' O E U V R E

L A N D

HARD CIDER CHICKEN SATAY
rosemary apple dijon marinade, local
bourbon aioli | gf, df

BOURBON GLAZED MEATBALL
beef, colorado whiskey | df

MEATBALL SLIDER
wild mushroom-dijon cream, roasted
tomato ragout

CHEESEBURGER EGG ROLL
sriracha ketchup pipette

GRILLED LAMB CHOP SCOTTA DITA
basil, grain mustard, balsamic and garlic
marinade | gf, df, *

LEMONGRASS PORK BAO BUN
bao bun, lemongrass pulled pork,
jalapeño ginger aioli, asian slaw | df

ELK TARTLET
goat cheese custard, bourbon bacon
onion relish

CRISPY DUCK FLAUTA
tangerine sriracha aioli

MINI CUBANO
smoked pork, ham, swiss, house
pickle, mustard

SPICED LAMB MEATBALL
warm tomato jam | gf, df

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

SMOKED CHICKEN PIZZETTA
rosemary barbecue sauce, pepper
jack, pickled onion

SAUSAGE AND FENNEL PIZZETTA
italian sausage, caramelized onion,
fontina, arugula pesto

SWEET AND SPICY PORK BELLY
chile molasses glaze | gf, df

BEEF WELLINGTON MEATBALL
wild mushroom ragout

LEMON HERB CHICKEN SATAY
panko parmesan crust, lemon
drizzle, roasted garlic chive crème

MINI STEAK SANDWICH
rosemary chimichurri, balsamic onion
marmalade, roasted garlic aioli | *

SPICY ELK SAUSAGE
smoked pineapple | gf

THAI BEEF SATAY
red curry marinade, thai peanut sauce
| gf, df, nuts, *



H O R S D ' O E U V R E

S E A

PETITE CRAB CAKE

pickled onion, remoulade | df, shell, *

GRAPEFRUIT SALMON ROLL

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

COCONUT SHRIMP

peach mango serrano
marmalade | df, shell, *

COLD WATER OYSTERS

mignonette pearls | gf, df, shell, *

SMOKED TROUT RANGOON

fromage fort, apricot
chile sauce

CLASSIC SHRIMP COCKTAIL

house cocktail sauce, lemon
wedges | gf, df, shell

PETITE SALMON CROQUETTE

flaked salmon, panko, fresh herbs,
roasted red pepper aioli | df

ASIAN PEAPOD SHRIMP

sesame crusted shrimp, sesame
ginger glaze | gf, df, shell, *

SCALLOP RUMAKI

bacon wrap, brown sugar caramel
drizzle | gf, df, shell, *

SHRIMP AND GRITS SPOON

blackened shrimp, parmesan grits,
rosemary barbecue sauce | gf, shell, *

LOX AND LATKE

petite potato pancake, lox twirl,
crème fraîche | *

LOBSTER MAC AND CHEESE

three cheese cavatappi | shell, *

V E G E T A R I A N + V E G A N

V - VEGETARIAN | VG - VEGAN

HARVEST BURRATA SPOON

butternut squash, charred figs, blood
orange, sherry vinegar reduction, evoo
| v, gf

FONDUE FRITTER

raclette, cornichon, dijon crème
fraîche, scallion | v

CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

BROWN BUTTER GNOCCHI SPOON

gorgonzola, sage | v

SOUTHWEST CORN AND POBLANO CHOWDER

chipotle crème fraîche | v, gf

BRUSSELS SPROUTS PIZZETTA

gouda, ricotta, balsamic caramelized
onions, house sriracha, leeks | v

MASALA ROASTED SQUASH SIP

butternut squash, mild indian masala
| v, gf

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

CRISPY CHILE RELLENO

roasted tomatillo salsa | v

CURRY ROASTED SWEET

POTATO SUSHI
sweet soy drizzle | vg, gf

SMOKY SOUFFLÉ

smoked blue cheese, tomato jam,
chive | v, gf

BUTTERNUT AND BLUE CROSTINI

balsamic roasted butternut squash,
walnuts, sage, blue cheese | v, nuts

BUTTERNUT SQUASH ARANCINI

parmesan risotto fritter, butternut
squash brunoise, sage pistou | v

MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola, chive | v, gf

POTATO BOMB

herbed potato fritter, cheesy center | v, gf

BRIE AND LINGONBERRY KISS

wonton cup | v

TRUFFLE HONEY GRILLED CHEESE

fontina, dijonnaise, black truffle honey | v

TOMATO SOUP AND

GRILLED CHEESE

roasted tomato basil bisque, mini
grilled cheese coin | v

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SMALL BITE STATIONS

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SUSHI CART

CALIFORNIA MAKI ROLL
krab, avocado, cucumber, sriracha
aioli | gf, df, shell

GRAPEFRUIT SALMON ROLL
cucumber, jicama, sweet soy | gf, df, *

CHILI TUNA ROLL
togarashi, cucumber, bell pepper,
chili garlic aioli | gf, df, *

SOUTHWEST SUSHI ROLL
chili garlic aioli, jalapeño cream
cheese, jicama, bell pepper | v, gf

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

SMOKED BROOK TROUT ROLL
avocado, pickled peach, cucumber,
sesame tempura, serrano agave aioli
| df

DIPS AND SPREADS

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

ROSEMARY WHITE BEAN DIP
herbed olive oil | vg, gf

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

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

WARM ARTICHOKE AND
SPINACH DIP
spinach, artichokes, roasted garlic | v, gf

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

SEAFOOD DISPLAY

ICED SHRIMP DISPLAY
jumbo shrimp, bloody mary cocktail
sauce, lemon wedges | gf, df, shell, *

COLD WATER OYSTERS
mignonette, hot sauce,
horseradish, lemons | gf, df, shell, *

TUNA POKE BOWL
seared ahi, sticky rice, pineapple,
cilantro, cucumber, shaved radish,
thai red curry, sweet soy | gf, df, *

MEATBALL SAMPLER

BOURBON GLAZED MEATBALL
beef, colorado whiskey | df

SPICED LAMB MEATBALL
warm tomato jam | df

BEEF WELLINGTON MEATBALL
wild mushroom ragout

THAI CHICKEN MEATBALL
apricot chili dipping sauce | df

T A B L E D I S P L A Y S

CARVED HERB ROASTED TURKEY PLATTER

blackberry grain mustard, cranberry apricot chutney, roasted garlic aioli, cocktail rolls | gf, df, * (rolls have gluten and dairy)

CARVED ANGUS BEEF PLATTER

hand carved angus beef, rosemary chimichurri aioli, balsamic onion marmalade, cocktail rolls | gf, df, * (rolls have gluten and dairy)

CARVED OLD FASHIONED HAM PLATTER

blackberry grain mustard, pineapple laquer, cocktail rolls | gf, df (rolls have gluten and dairy)

VEGETABLE CRUDITÉS DISPLAY

crisp vegetables, occasions' hummus | vg, gf

FARMER'S MARKET VEGETABLE DISPLAY

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

PASTRY WRAPPED BRIE

triple cream brie, seasonal fruit chutney, crackers and crostini | v

ANTIPASTO PLATTER

chef's seasonal assortment: cured meats, gourmet cheeses, marinated vegetables, olives, dried fruits | gf

MEDITERRANEAN MEZZE

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

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STARTERS AND SALADS

STARTERS AND SALADS

ELEGANT START

TOMATO TARTE TATIN

romesco, tomato, chicory, goat cheese | v

PETITE CHEESE PLATE

aged cheddar, pecorino, mustard, dried fruit, crostini, crackers | v

CHARRED BOK CHOY

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

SALADS

ROQUEFORT PEAR

malbec poached pear, crumbled blue cheese, spiced pecans, herbed balsamic vinaigrette | v, nuts

OCCASIONS GARDEN SALAD

tomato, cucumber, carrot, purple cabbage, herb vinaigrette | vg, gf

CHOPPED ITALIAN SALAD

romaine, cayenne white beans, grape tomatoes, yellow pepper and cucumber relish, herb vinaigrette | vg, gf

SQUASH PANZANELLA

seasonal squash, focaccia croutons, arugula, thyme vinaigrette, heirloom tomatoes | vg

GARDEN GRAPE SALAD

radish, spiced walnuts, manchego, sherry red grape vinaigrette | v, gf, nuts

ROASTED CARROT AND QUINOA SALAD

leek, dried cranberry, chopped pecans, cranberry maple vinaigrette | vg, gf, nuts

WINTER QUINOA SALAD

mixed greens, pomegranate, broccolini, radish, dried berries, spicy honey vinaigrette | v, gf

BUTTERLEAF AND BEET SALAD

bibb lettuce, roasted beets, blue cheese, spiced walnuts, red onion, champagne vinaigrette | v, gf, nuts

KALE AND GREEN APPLE SALAD

kale ribbons, feta, walnuts, apple, cider vinaigrette | v, gf, nuts

BREAD

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped butter | 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

GLUTEN FREE BREAD BASKET

dinner rolls, whipped butter, pink salt | v, gf

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ACCOMPANIMENTS

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VEGETABLES

COFFEE BEAN ROASTED CARROTS

frenched carrots, honey | v, gf, df

ROOT VEGETABLE TAGINE

roasted acorn squash, chickpeas, apricots,
golden raisins, harissa coconut sauce | vg, gf

FARMER'S MARKET VEGETABLE DISPLAY

seasonal selection of roasted, grilled
and marinated vegetables, house
olives | vg, gf

BALSAMIC CARAMELIZED BRUSSELS SPROUTS

vg, gf

JULIENNED SEASONAL VEGETABLES

blood orange vinaigrette, zucchini,
za'atar, carrots | vg, gf

ROASTED GARDEN VEGETABLES

red pepper, yellow squash, zucchini,
cauliflower, red onion | vg, gf

ROASTED DELICATA SQUASH

brown butter, hazelnut, crispy
sage | v, gf, nuts

SEARED GREEN BEANS

WITH MISO VINAIGRETTE
chili garlic crunch | vg

SAUTÉED BROCCOLINI

garlic, lemon zest, black
pepper | vg, gf

STARCH

MASHED POTATOES

GASTRO PUB

brown butter, buttermilk,
pepper | v, gf

CHOP HOUSE S'MASHED

roasted garlic, white cheddar,
scallions | v, gf

PESTO WHIPPED

basil, pesto butter | v, gf

CHIPOTLE WHIPPED

chipotle in adobo, chives | v, gf

OLIVE OIL WHIPPED

roasted garlic, basil | vg, gf

PURPLE WHIPPED

roasted garlic, purple yams | v, gf

GRAINS

ROASTED BUTTERNUT SQUASH RISOTTO

parmesan, shallots | v, gf

WILD RICE PILAF

carrots, celery, onion, sea salt | vg, gf

PARMESAN RISOTTO

white wine, parmesan, shallot | v, gf

MAC AND CHEESE

CLASSIC THREE CHEESE

three cheese sauce, cavatappi | v

ITALIAN

mushrooms, roasted garlic, parmesan
panko crust | v

SOUTHWEST

green chilies, cilantro, jalapeño | v

LOADED

sour cream cheddar sauce, crispy bacon,
scallions

CHEESE SHOPPE

fromage fort, parmesan, gouda,
cheddar, herbs | v

OTHER

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

MASHED WINTER SQUASH

bay leaf butter | v, gf

ROASTED DUCK FAT FINGERLING POTATOES

parsley, caramelized onions | gf, df

PASTA

PENNE PRIMAVERA

spinach, peppers, mushrooms, pesto
cream sauce | v

CAVATAPPI CARBONARA

pancetta, garden peas, sweet red
peppers, parmesan, egg

MUSHROOM WALNUT PASTA

orecchiette, sun-dried tomato,
shiitake, greens, toasted walnuts,
parmesan | v, nuts

SWEET POTATO ORZO

pumpkin seed pesto, roasted
mushrooms, crispy kale | v

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ENTRÉES

ENTRÉES

BEEF

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

SIGNATURE RUB SIRLOIN
occasions "magic powder,"
colorado bourbon sauce | gf, df, *

BRAISED BEEF LASAGNA
herb ricotta, asiago tomato cream

CLASSIC HERB ROASTED
PRIME RIB
red horseradish aioli | gf, *

PEPPERCORN CRUSTED
BEEF SIRLOIN
wild mushroom demi | gf, *

BLACK AND BLUE FILET MIGNON
peppercorn crust, maytag blue
cheese butter, port wine
reduction | gf, *

FRENCH ONION SHORT RIBS
red wine demi, thyme
caramelized onions | gf, df

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

CREATE YOUR OWN

CHOOSE BEEF

Tri-Tip
Flank
Petite Beef
Signature Sirloin
Tenderloin

CHOICE OF SAUCE

Red Wine Demi | gf
Three Herb Chimichurri | vg, gf
Colorado Bourbon Sauce | gf, df
Asian Chili Umami Sauce | vg, gf
Horseradish Crème | v, gf
Whole Grain Mustard Demi | gf

NOTE

Our chef will select
seasonings to match your
beef and sauce pairings

PORK

SPICED PORK TENDERLOIN
CARVERY
cracked pepper mustard seed rub,
sweet onion fig jam, lingonberry
mostarda | gf, df

ROASTED PESTO PORK LOIN
CARVERY
basil pine nut pesto, roasted with
rosemary jus | gf, nuts

COFFEE CRUSTED LOIN
carrot, fennel, mocha | gf

ENTRÉES

POULTRY

WOODLAND CHICKEN
wild rice and cranberry stuffing,
herbed leek compote | gf, df

COQ AU VIN
confit chicken, house pancetta, pickled
onion, mushroom, red wine | gf

CHICKEN SCAMPI
parmesan herb panko, tomatoes,
garlic lemon basil beurre blanc

HARD CIDER CHICKEN
chicken breast, rosemary, lemon,
garlic | gf, df

GOLDEN STUFFED CHICKEN
basil cream sauce | gf

**MUSHROOM AND BRIE
CHICKEN ROULADE**
chives, tarragon | gf

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

PAN ROASTED AIRLINE CHICKEN
leek and fennel ragout | gf

HERBED TURKEY CARVERY
herb butter basted boneless roast,
gingered cranberry compote,
pomegranate grain mustard | gf, df

SEA

ROASTED SOLE
parsley lemon butter, dijon | gf

**PAN SEARED ROCKY
MOUNTAIN TROUT**
cornmeal dust, mustard seed caviar,
chickpeas, swiss chard | gf, df

WINTER SMOKED SALMON
chai, tarragon beurre blanc | gf

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

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

CREATE YOUR OWN

CHOOSE FISH

Salmon
Rocky Mountain Steelhead Trout
Rainbow Trout
Black Cod
Halibut

CHOICE OF SAUCE

Tarragon Beurre Blanc | v, gf
Stone Ground Mustard Gastrique | vg, gf
Charred Tomato Chutney | vg, gf
Three Herb Chimichurri | vg, gf
Lemon Cream Sauce | v, gf

NOTE

We are proud to feature
fish selections approved by
Seafood Watch

ENTRÉES

VEGETARIAN + VEGAN

V - VEGETARIAN | VG - VEGAN

FORAGER'S PIE

wild mushroom, caramelized onion, garden peas, olive oil
whipped yukon golds | vg, gf

PASILLA RELLENA

cheesy grits, cumin crema, mushroom | v, gf

CHEESE SHOPPE CAULIFLOWER

occasions five cheese sauce, asparagus tips, sundried tomato, crispy shallot, parmesan gratin | v, gf

BUTTERNUT SQUASH LASAGNA

roasted butternut squash, asiago, toasted walnuts, crispy sage, balsamic brown butter sauce | v, nuts

EGGPLANT GOAT CHEESE STACK

eggplant, tomato, basil oil, balsamic reduction | v, gf

PORTOBELLO WELLINGTON

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

ROOT VEGETABLE TAGINE

roasted acorn squash, chickpeas, apricots, golden raisins | vg, gf

CAULIFLOWER ALA PLANCHA

red pepper coulis, arugula pesto | vg, gf

TOFU AND ROASTED VEGETABLE NAPOLEON

rosemary marinated tofu, roasted peppers, lemon basil pistou | vg, gf



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STATIONS + SMALL PLATES

STATIONS

STROLLING SUSHI CART

CALIFORNIA MAKI

krab, avocado,
sriracha | gf, df, shell

GRAPEFRUIT SALMON ROLL

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

FIVE SPICE BEET ROLL

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

SOUTHWEST SUSHI ROLL

chili garlic aioli, jalapeño cream
cheese, jicama, bell pepper | v, gf

CHILI TUNA ROLL

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

CURRY ROASTED SWEET POTATO ROLL

sweet soy drizzle | vg, gf

SMOKED BROOK TROUT SUSHI

avocado, peach pickle, cucumber,
sesame tempura, serrano agave aioli | df

SLIDER BAR

CRISPY CHICKEN SLIDER

house pickle, smoked
paprika aioli

BABY BLACK BEAN SLIDER

guacamole, tomatillo salsa | v

CLASSIC ALL BEEF SLIDER

dill pickle remoulade | *

PULLED PORK SLIDER

house slaw, cheddar-green
chile buttermilk biscuit

APRÈS-SKI STATION

raclette fondue, elk bratwurst,
cornichon, potato pancakes,
applesauce

STREET TACOS

SMOKED BEEF BRISKET TACO

coffee lacquer, caramelized onions,
salsa verde, queso fresco | gf

CRISPY MAHI MAHI TACO

mango jicama relish, sriracha
aioli | df

FRIED AVOCADO TACO

corn fondue, pico de gallo,
hibiscus tortilla | v

CHICKEN TINGA TACO

chipotle, chicken thigh, oregano | gf, df

TEQUILA PORK CARNITAS TACO

red chile tortilla, citrus, garlic | gf, df

BRUSSELS SPROUTS TACO

jalapeño jelly, green apple, grated
carrot, cotija | v, gf

BEER GARDEN

knackwurst | gf, df

jalapeño cheddar elk sausage | gf

beer braised bratwurst | df

beer cheese sauce | v

sauerkraut | vg, gf

soft pretzels | v

horseradish dijon crème | v, gf

stone ground mustard | vg, gf

potato salad | v, gf

ASIAN FUSION

VEGETARIAN LO MEIN

edamame beans, bamboo shoots,
carrots, broccoli, water chestnuts,
shiitake mushrooms, ginger teriyaki
sauce | vg

PORTOBELLO BAO BUN

steamed bao bun, hoisin marinated
portobello, asian slaw, jalapeño
ginger aioli | vg

PORK BAO BUN

bao bun, lemongrass pulled pork,
jalapeño ginger aioli, asian slaw | df

VEGETARIAN EGG ROLL

asian vegetables, sweet 'n' sour | vg

YAKITORI CHICKEN SATAY

asian chili umami sauce | gf, df

HAND TORCHED BRUSCHETTA

FRENCH ONION

roasted garlic aioli, braised white
onions, melted brie | v

FIG + GOAT CHEESE

goat cheese, fig jam, prosciutto

SPINACH + ARTICHOKE

occasions signature spinach +
artichoke dip | v

STATIONS + SMALL PLATES

STATIONS CONT'D

EMPANADA CART

BOLIVIAN BEEF EMPANADA
chimichurri aioli

FUSION VEGETABLE EMPANADA
potato and vegetables, paprika,
herb yogurt dip | v

SANTA FE CHICKEN EMPANADA
spinach, cotija, roasted tomato salsa

STROMBOLI CARVERY

meatball and mozzarella
mixed vegetable and cheese | v
marinara dipping sauce | v

MAC AND CHEESE

CLASSIC THREE CHEESE
cavatappi mac | v

THE CHEESE SHOPPE CAULIFLOWER
cauliflower with house fromage fort,
parmesan, gouda, aged cheddar,
fresh herbs | v, gf

toppings:
pancetta crumbles, sun dried
tomatoes, parmesan ribbons,
broccoli florets, grilled
jalapeños

TAPAS BAR

albondigas
serrano ham | gf, df
patatas bravas | vg, gf
marinated olives | vg, gf
queso a la plancha | v, gf
pan con tomate | v

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

SMALL PLATE STATIONS

HOLIDAY TURKEY TASTING
turkey confit, cranberry two
ways, potato chip | gf

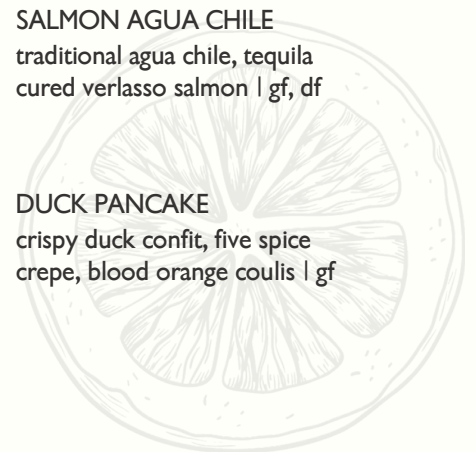
RANCHERS PLATE
hand carved steak, charred creamed
spinach, roasted garlic mashed
potatoes | gf

POMEGRANATE BRAISED BRISKET
cumin, cilantro, triple corn
risotto | gf

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

SALMON AGUA CHILE
traditional agua chile, tequila
cured verlasso salmon | gf, df

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



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DESSERTS



DESSERTS

PETITES

BUTTERSCOTCH BUDINO
chocolate cookie crumble | v

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

PUMPKIN MOUSSE TARTLET
eggnog cream, chocolate | gf

PUMPKIN SPICE CRONUT
cranberry glaze | v

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

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

PUMPKIN CHEESCAKE BITE
brown butter, pear | v

CLASSIC CRÈME BRULEE
vanilla custard | v, gf

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

**CHOCOLATE PEANUT
BUTTER BROWNIE BITE**
v, nuts

SWEET POTATO PIE
meringue | vg, gf

NUTELLA TART
chocolate shell | v, gf, nuts

STICKY TOFFEE PUDDING TART
chocolate, figs | v

CARROT CAKE WHOOPIE PIE
carrot ginger frosting | v

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

SHOTS

TIRAMISU PARFAIT
mascarpone, lady fingers, espresso | v

BANANA NUTELLA S'MORE SHOT
graham crisp, torched
marshmallow | v, nuts

CIDER PANNA COTTA
vanilla, ginger cookie | v

GINGERBREAD COOKIE SHOT
eggnog | v

CHOCOLATE POT DE CRÈME SHOT
vanilla whipped cream rosette | v, gf

DESSERTS

PLATED

CRÈME BRULÉE

vanilla custard | v, gf

CHOCOLATE POT DE CRÈME

vanilla whipped cream rosette | v, gf

WINTER PANNA COTTA

chocolate, beet gel, shiso | v, gf, nuts

BUTTER CAKE

cream cheese, caramelized
sugar, mixed berry compote | v

CHOCOLATE SIN CAKE

flourless chocolate cake, chocolate
ganache, creme anglaise, raspberry
coulis | v, gf

PINEAPPLE RIGHT SIDE UP CAKE

rosemary simple syrup, chocolate,
pickled cherry relish | v

STATIONS

THE PIE SHOPPE

apple | v
spiced pumpkin | v
chocolate bourbon pecan | v
cherry | v
lemon meringue | v

WARM TIN CUP COOKIES

chocolate chip | v
oatmeal raisin | v
snickerdoodle | v
peanut butter | v

LIQUID NITROGEN

liquid nitrogen ice cream, fresh popcorn
garnish, choose 2 flavors
eggnog v, gf
chocolate hazelnut | vg, gf
peppermint | vg, gf
vanilla bean | vg, gf

FUDGE CARVING

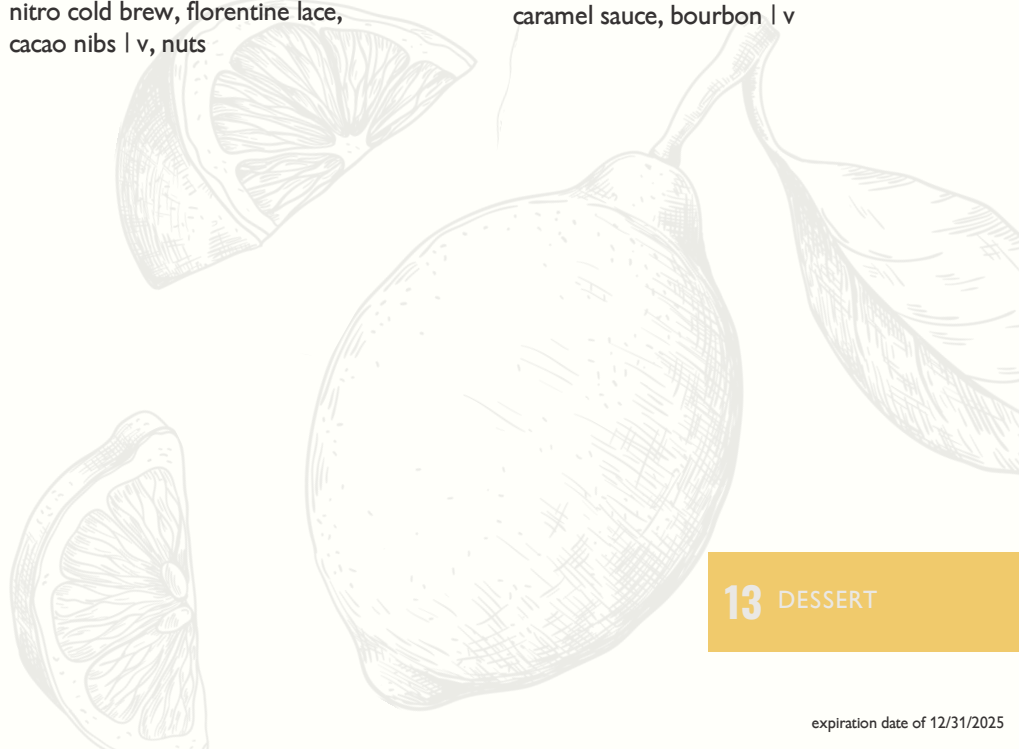
mint chocolate | v, gf
salted caramel | v, gf
pomegranate, orange &
white chocolate | v, gf

AFFOGATO

bourbon butterscotch ice cream,
nitro cold brew, florentine lace,
cacao nibs | v, nuts

CHOCOLATE BREAD PUDDING FLAMBÉ

caramel sauce, bourbon | v



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LATE NIGHT SNACKS

L A T E N I G H T

PASSED SNACKS

CHEESEBURGER EGG ROLL
sriracha ketchup pipette

TRUFFLE HONEY GRILLED CHEESE
fontina, dijonnaise, black truffle
honey | v

PORK BAO BUN
bao bun, lemongrass pulled pork,
jalapeño ginger aioli, asian slaw | df

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

VEGETARIAN EGG ROLL
asian vegetables, house sweet 'n'
sour | vg

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

TATER TOT'CHOS

TATER TOT NACHOS
queso | v, gf
pico de gallo | vg, gf
green chile | v, gf
buffalo sauce & blue cheese | v, gf
pulled pork carnitas | gf, df
ground beef | gf, df

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

SLIDER BAR

CRISPY CHICKEN SLIDER
house pickle, smoked paprika aioli

BABY BLACK BEAN SLIDER
guacamole, tomatillo salsa | v

CLASSIC ALL BEEF SLIDER
dill pickle remoulade | *

PULLED PORK SLIDER
house slaw, cheddar-green
chile buttermilk biscuit

PRETZEL BAR

CLASSIC
sea salt crusted pretzel bite,
spiked cheddar cheese sauce,
honey creole mustard | v

PIZETTE BAR

PEPPERONI PIZZA
pepperoni, mozzarella, tomato sauce

SAUSAGE AND FENNEL PIZZETTA
sausage, caramelized onion, fontina,
arugula

TUSCAN PIZZETTA
gorgonzola, mozzarella, poached
pear, arugula pesto | v

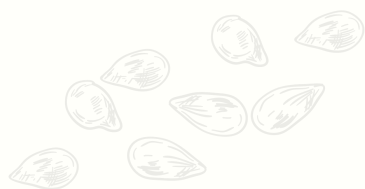
BRUSSELS SPROUTS PIZZETTA
gouda, ricotta, balsamic caramelized
onions, house sriracha, leeks | v

PIZZA MARGHERITA
mozzarella, basil, tomato | v

MAC AND CHEESE CUPS

CLASSIC THREE CHEESE
cavatappi | v

THE CHEESE SHOPPE CAULIFLOWER
cauliflower with house fromage fort,
parmesan, gouda, aged cheddar,
fresh herbs | v, gf



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info@occasionsdenver.com
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