



OCCASIONS
CATERING

HOLIDAY MENUS



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GOOD FOOD *good mood*

Each spring we eagerly begin the process of designing our annual holiday menus. Taking inspiration from the season, we experiment together in the kitchen until our winter menus reflect a blend of exciting new concepts and traditional seasonal favorites that have made Occasions a Denver institution for fifty years. As you flip through this lookbook of our holiday favorites, 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.

winter wonderland

dinner buffet

PASSED HORS D'OEUVRE

SWEET AND SPICY PORK BELLY

chile molasses glaze | gf, df

PETITE CRAB CAKE

pickled onion, remoulade | df, shell, *

BOURBON GLAZED MEATBALL

beef, colorado whiskey | df

MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola, chive | v, gf

BUFFET PRESENTATION

CLASSIC HERB ROASTED SIRLOIN CARVERY

rosemary, sage, garlic, cracked pepper, coarse salt, horseradish crème | gf, *

MUSHROOM AND BRIE CHICKEN ROULADE

leeks, tarragon, arugula | gf

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

COFFEE BEAN ROASTED CARROTS

heirloom carrots, honey | v, gf

PEARS N RADISHES

walnuts, colorado honey vinaigrette, watermelon radish | vg, gf, nuts

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped butter | v

DESSERT DISPLAY

HOLIDAY SWEETS DISPLAY

assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts

SATISFY *your sweet tooth*

CLASSIC CRÈME BRÛLÉE | PUMPKIN MOUSSE | CIDER PANNA COTTA
CARAMEL APPLE POP | CHOCOLATE BARK | WINTER BERRY TART



holiday cheer

displayed hors d'oeuvre

HORS D'OEUVRE DISPLAY

CARVED ANGUS BEEF PLATTER

build a steak sandwich, hand carved angus beef, rosemary chimichurri, balsamic onion marmalade, roasted garlic aioli, cocktail sandwich rolls
gf, df (rolls have gluten and dairy)

PASTRY WRAPPED BRIE

triple cream brie, seasonal fruit chutney | v

MEATBALL SAMPLER | choose 3 flavors

- harissa lamb with mediterranean pesto | gf, df
- colorado bourbon glazed beef meatball | df
- tandoori chicken with blood orange gel | gf, df
- beef kofta | df

MEDITERRANEAN MEZZE

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

PERSONAL CHICKEN POT PIE

rosemary roasted chicken, garden vegetables, house veloute, pie crust

VEGETABLE CRUDITÉS DISPLAY

crisp vegetables, sundried tomato basil dip | v, gf

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

DESSERT DISPLAY

HOLIDAY SWEETS DISPLAY

assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts

ASK YOUR DESIGNER ABOUT SPECIALTY DISPLAY OPTIONS!

downtown holiday

passed hors d'oeuvre

PASSED HORS D'OEUVRE

BIRRIA SLIDER

red chile consomme, naan, cilantro, onion, cotija

MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola, chive | v, gf

HARVEST BURRATA SPOON

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

SWEET AND SPICY PORK BELLY

chile molasses glaze | gf, df

POTATO BOMB

herbs, cheese | v, gf

HARD CIDER CHICKEN SATAY

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

CHILI CRAB TARTINE

naan, claw meat, creme fraiche | shell

DESSERT DISPLAY

HOLIDAY SWEETS DISPLAY

assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts

SEE PAGE 10 FOR A FULL LIST OF OUR DESSERT OPTIONS





slopeside chalet

displayed hors d'oeuvre

HORS D'OEUVRE DISPLAY

CARVED HERB ROASTED TURKEY PLATTER

sage white wine mustard, maple walnut cranberry sauce, roasted garlic aioli, cocktail rolls | gf, df, nuts, * (rolls have gluten and dairy)

OLD FASHIONED HAM PLATTER

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

CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

TRY THIS AS A STROLLING CART!

CHEESE MONGER

irish cheddar, stilton, camembert, cornichon, honeycomb, peppadew, crackers, fig spread | v

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

FALL HARVEST VEGETABLES

turnip, rutabaga, carrots, brussels | vg, gf

DESSERT DISPLAY

HOLIDAY SWEETS DISPLAY

assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts

SAVOR *the flavor*

warm your heart with comforting passed hors d'oeuvre

FONDUE FRITTER | LOADED POTATO | HARD CIDER CHICKEN SATAY
MASALA ROASTED SQUASH SIP | BOURBON GLAZED MEATBALL

high country celebration

dinner buffet



PASSED HORS D'OEUVRE

MINI CUBANO

pork shoulder, ham, swiss, house pickle, mustard

HARD CIDER CHICKEN SATAY

apple dijon marinade, bourbon aioli | gf, df

FONDUE FRITTER

raclette, cornichon, dijon crème fraîche, | v

POTATO BOMB

herbs, cheese | v, gf

PRE-SET SALAD

FARMHOUSE SALAD

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

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

BUFFET PRESENTATION

HOLIDAY SPICED PORK TENDERLOIN CARVERY

fresh herb rub, creamy horseradish sauce | gf, *

CHICKEN PAPRIKASH

basil and paprika butter, crispy breading | gf

GASTRO PUB MASHED POTATOES

brown butter, buttermilk, pepper | v, gf

FALL HARVEST VEGETABLES

turnip, rutabaga, carrots, brussels | vg, gf

ADD A SIGNATURE COCKTAIL TO YOUR MENU! - SEE PAGE 11

fireside celebration

plated duet

PASSED HORS D'OEUVRE

BOOM BOOM SHRIMP

sambal aioli, crispy tapioca | df, gf, shell

BROWN BUTTER GNOCCHI SPOON

gorgonzola, sage | v

MINI CUBANO

pork shoulder, ham, swiss, house pickle, mustard

POTATO BOMB

herbs, cheese | v, gf

PRE-SET SALAD

OCCASIONS WINTER SALAD

grilled baby bok choy, arugula, vincotto vinaigrette | v, gf, nuts

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped butter | v

PLATED DUET | select one

holiday duet

PEPPERCORN CRUSTED BEEF SIRLOIN

fresh herb rub, creamy horseradish sauce | gf, *

AND

MUSHROOM AND BRIE CHICKEN ROULADE

leeks, tarragon, arugula | gf

WITH

GASTRO PUB MASHED POTATOES

brown butter, buttermilk, pepper | v, gf

BALSAMIC CARAMELIZED BRUSSELS SPROUTS

vg, gf

DESSERT | select one

PINEAPPLE RIGHT SIDE UP CAKE

rosemary simple syrup, choocolate, pickled cherry relish | v

CHESTNUT PANNA COTTA

chocolate, beet gel, shiso | v, gf

surf and turf

CIDER BRAISED SHORT RIB

plum relish, oats, crispy shallots and garlic | df, gf

AND

WINTER SMOKED SALMON

chai, tarragon beurre blanc | gf

WITH

ROASTED BUTTERNUT SQUASH RISOTTO

parmesan, shallots | v, gf

BALSAMIC CARAMELIZED BRUSSELS SPROUTS

vg, gf



holiday jubilee

stations



PASSED HORS D'OEUVRE

MINI CUBANO

pork shoulder, ham, swiss, house pickle, mustard

HARD CIDER CHICKEN SATAY

apple dijon marinade, bourbon aioli | gf, df

FONDUE FRITTER

raclette, cornichon, dijon crème fraîche, | v

POTATO BOMB

herbs, cheese | v, gf

STATION ONE - SEAFOOD DISPLAY

COLD WATER OYSTERS

mignonette pearls | gf df, shellfish, *

ICED SHRIMP DISPLAY

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

STATION TWO - SMALL PLATE STATION

RANCHERS PLATE

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

STATION THREE - HOT POT

HOT POT

baby bok choy, enoki mushroom, bean sprout, roasted corn, radish, chili garlic, bone broth, tamari | gf, df, *

select 2 proteins: teriyaki chicken, signature sirloin, pork belly, fried tofu, marinated shrimp

STATION FOUR - APRES SKI

APRES-SKI

raclette fondue, elk bratwurst, cornichon, potato pancakes, french onion spaetzle, applesauce | gf

DESSERT STATION

LIQUID NITROGEN ICE CREAM

fresh popcorn, choose 1 flavor of ice cream

- eggnog ice cream | vg, gf
- chocolate hazelnut ice cream | vg, gf
- peppermint ice cream | vg, gf
- vanilla bean | vg, gf

nutcracker suite

passed and displayed hors d'oeuvre

PASSED HORS D'OEUVRE

SALMON AGUA CHILE

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

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

FONDUE FRITTER

raclette, cornichon, dijon crème fraîche, | v

SWEET AND SPICY PORK BELLY

chile molasses glaze | gf, df

MASALA ROASTED SQUASH SIP

butternut squash, mild indian masala | v, gf

CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

HORS D'OEUVRE DISPLAY

CARVED ANGUS BEEF PLATTER

build a steak sandwich, hand carved angus beef, rosemary chimichurri, balsamic onion marmalade, roasted garlic aioli, cocktail sandwich rolls | gf, df (rolls have gluten and dairy)

ROASTED BLUE CRAB DIP

parmesan, asiago, green onion | gf, shellfish

TRY THIS AS A STROLLING CART!

CHEESE MONGER

irish cheddar, stilton, camembert, cornichon, honeycomb, peppadew, crackers, fig spread | v

MEATBALL SAMPLER | choose 3 flavors

- harissa lamb with mediterranean pesto | gf, df
- colorado bourbon glazed beef meatball | df
- tandoori chicken with blood orange gel | gf, df
- beef kofta | df

FARMER'S MARKET VEGETABLE DISPLAY

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

DESSERT DISPLAY

HOLIDAY SWEETS DISPLAY

assortment of petite pastries, holiday cookies, dessert shots, specialty minis, and other seasonal confections | v, nuts



seasonal sweets

PETITE DESSERTS

BUTTERSCOTCH BUDINO

chocolate cookie crumble | v

CARMELITAS

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

PUMPKIN CHEESECAKE 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

CLASSIC CRÈME BRULÉE

gf

MINI CHEESECAKE

graham cracker sable

CANNOLI

ricotta, candied orange, pistachio, chocolate

LINZER TORTE

spiced hazelnut cake, red currant marmalade | nuts

FRANGIPANE

almond cream, fruits and berries | nuts

CHOCOLATE CASSIS

dark chocolate, black currant crèmeux | 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

APPLE TART

butter streusel

TIRAMISU

mascarpone, lady fingers, espresso

HAZELNUT AMARETTO

hazelnut cake, whipped ganache, caramelized hazelnuts | nuts

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, nuts

PISTACHIO SPONGE CAKE

orange pavlova, chai crème anglaise | v, nuts





soul-warming sips

Standard bar packages include a full bar or beer and wine bar, consider elevating your event by adding a signature cocktail or hot beverage bar to your menu!

HOT BEVERAGES

GHIRARDELLI HOT CHOCOLATE

classic san francisco chocolate, whipped cream, housemade marshmallows, chocolate shavings, crushed peppermints

HOUSE MULLED CIDER

cinnamon stick garnish

COFFEE AND TEA

regular and decaffeinated coffee, hot water, assorted teas, lemons, cream, sweeteners

SPECIALTY COCKTAILS

CIDER PRESS

apple cider, ginger ale, bourbon, green apple slice

OCCASIONS SIGNATURE FRENCH 75

culinary lavender simple syrup, gin, client's prosecco, lemon twist garnish

CRANBERRY MULE

ginger beer, cranberry, fresh mint, vodka

APEROL SPRITZ

orange juice, soda, aperol and prosecco

MOCKTAILS

CRANBERRY SPRITZER

cranberry juice, orange juice, apple juice, ginger ale | non-alcoholic

THE PERFECT PEAR

pear, cream soda, ginger ale, lemon | non-alcoholic

LAVENDER LEMONADE

culinary lavender simple syrup | non-alcoholic

decor and furniture

HOLIDAY DECOR PACKAGES

included with every event, hand selected color accents in silver, red, gold or white.

MOUNTAIN VINTAGE

WHITE MOUNTAIN VINTAGE

URBAN LOFT SILVER

GALLERY BLACK & GOLD

MODERN BRONZE

BOHEMIAN BLISS

FURNITURE AND DISPLAY

SNACK WALL

double sided chalkboard shelving unit

GUERIDON TROLLEY

tended mobile cuisine for a fun, interactive experience. use it with sushi, empanadas, dessert, and more! ask your designer.

BARRE DISPLAY

three-tier tabletop shelving unit, with hanging menu displays

SUSPENSION STATION

sleek black tabletop piping, fitted with hanging chains for a vertical food display

TAPAS TABLE

raw wood and steel table, elevation platform

CONVERTIBLE SHELF

rustic iron and wood construction, converts from table to shelves

ASYMMETRICAL SHELF

industrial iron and wood construction, offset shelf placement

CRATE DISPLAY SHELF

grey washed crate tabletop display

PALLET WALL

rustic wood with removable shelving, great for backdrops, escort display or snack presentation

COMMUNITY TABLE

handmade wooden eight foot table, grey stain, matching benches

BARREL TABLE

versatile sizes for buffet or bar, rustic look

ASK YOUR DESIGNER ABOUT OUR IN HOUSE GRAPHIC DESIGN FOR BRANDED MENUS, ESCORT CARDS, TABLE NUMBERS, COCKTAIL NAPKINS, PASSING TRAYS AND MORE



time to chat.



let's get started crafting
your perfect event!

STOP IN

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