



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 pass the platters• Needs extra space on the table for platters	\$93-\$112 
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	\$71-\$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

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 fritter, butternut squash brunoise, sage pistou | v

BUFFET PRESENTATION

PAN ROASTED CHICKEN SCAMPI

parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

PENNE PRIMAVERA

spinach, peppers, mushrooms, pesto cream sauce | v

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 | CHOCOLATE MANGO | CHURROS
FRESH FRUIT TART | CHOCOLATE BARK | MINI CANNOLI





colorado farmer's table

family style

PASSED HORS D'OEUVRE

ELK TARTLET

goat cheese custard, bourbon bacon onion relish

HARD CIDER CHICKEN SATAY

cheddar, cream cheese, crispy jalapeño | v, gf

COLORADO TATER TOT

smoked trout roe, crème fraîche, fennel | gf *

SOUTHWEST CORN AND POBLANO CHOWDER

chipotle crème fraîche | v, gf

PLATED FIRST COURSE

GARDEN GRAPE SALAD

radish, walnuts, manchego, sherry vinaigrette | v, gf, nuts

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

FAMILY STYLE PRESENTATION

GRILLED ACHIOTE AND LAGER SIRLOIN CARVERY

corn chimichurri, kombucha | gf, df

GREEN CHILE GOAT CHEESE STUFFED CHICKEN

sofrito, cilantro, toasted pepitas | gf

TRIPLE CORN RISOTTO

leeks, baby tomato, local cotija | v, gf

SUMMER ROASTED GARDEN VEGETABLES

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

THIS MENU ALSO WORKS GREAT AS A BUFFET PRESENTATION!

sundial brunch

buffet

PASSED HORS D'OEUVRE

TRADITIONAL CHICKEN AND WAFFLE BITE

bacon maple syrup, 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

HORS D'OEUVRE DISPLAY

BISCUIT BAR

buttermilk biscuits and green chile cheddar biscuits with
your choice of toppings:

SLICED HAM	BLUEBERRY JAM
SAUSAGE GRAVY	RED CHILE JELLY
ORANGE MARMALADE	MADHAVA HONEY BUTTER

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, nuts



vows at sunset

stations



PASSED HORS D'OEUVRE

MINI CUBANO

pork shoulder, ham, swiss, house pickle, mustard

TOMATO SOUP AND GRILLED CHEESE

roasted tomato basil bisque, mini grilled cheese coin | v

TANDOORI CHICKEN CONE

coconut pesto, mango chutney

CURRY ROASTED SWEET POTATO SUSHI ROLL

sweet soy drizzle | vg, gf

STATION ONE - THE CHEESE SHOPPE

CHEF TENDED MAC AND CHEESE BAR

guests choose their favorite and add their own toppings:

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, frizzled shallots, parmesan ribbons,

sundried tomatoes, diced grilled jalapenos

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

PASSED HORS D'OEUVRE

COLORADO BUFFALO SLIDER

local bison, turmeric pickle, mediterranean blueberry aioli | *

SPICY ELK SAUSAGE SKEWER

smoked pineapple | gf

CRISPY CHILE RELLENO

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

occasions "magic powder" rub, colorado 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, palisade peaches, farmer's cheese, almonds, champagne vinaigrette | v, gf, nuts

HORS D'OEUVRE

staff favorites

view our [Seasonal Selections Menu](#) for a full list.

BOLIVIAN BEEF EMPANADA

ROCKY MOUNTAIN PIZZETTA

JALAPEÑO POPPER MINI POTATO

CRISPY CHILE RELLENO

MARGARITA TUNA CRISP

COLORADO BUFFALO SLIDER



local garden

buffet

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, *

ROASTED FIG

brulee', prosciutto, ricotta | gf

POTATO BOMB

herbs, cheese | v, gf

BUFFET PRESENTATION

BASIL AND SMOKED PAPRIKA CHICKEN

vegetable caponata, colorado honey vinaigrette | gf, df

BISTRO SHORT RIBS

18 hour braise, fresh gremolata | gf, df

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

COFFEE BEAN ROASTED HEIRLOOM CARROTS

fleur de sel, saffron, honey | v, gf

HEIRLOOM WEDGE SALAD

iceberg, heirloom tomato, beet "bacon," smoked tomato vinaigrette, blue cheese, chives | v, gf

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

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

FILET MIGNON

with choice of herb butter or red wine demi glace | gf

GOLDEN STUFFED CHICKEN

italian cheeses, polenta, pepperoncini, basil cream sauce | gf

ACCOMPANIED BY

SAFFRON ARUGULA RISOTTO

fresh lemon squeeze | v, gf

JULIENNED SEASONAL VEGETABLES

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

VEGETARIAN ENTREE

EGGPLANT AND GOAT CHEESE STACK

crispy eggplant and tomato, wilted spinach, haystack mountain goat cheese, basil oil, balsamic reduction | v





high country barbeque

buffet

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, *

JALAPEÑO POPPER POTATO

cheddar, cream cheese, jalapeño | v, gf

BUFFET PRESENTATION

CLASSIC BBQ BEEF BRISKET

stranahan's whiskey bbq sauce | gf, df

CRISPY HOUSE SPICED FRIED CHICKEN BREAST

thigh, occasions spice blend, palisade peach chutney | gf, df

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

CHARRED PALISADE PEACH

pecan praline, champagne vinaigrette, radicchio, arugula | v, gf, nuts

CORN BREAD MUFFINS AND FRESH DINNER ROLL

madhava honey butter | v

a most colorful union

buffet

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

CAPRESE | tomato and fresh basil | vg, gf

TUSCAN | tuscan white bean dip | vg, gf

MEDITERRANEAN | mediterranean roasted carrot spread | v, 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

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