

EST 1970

OCCASIONS

CATERING



SEASONAL MENU
Autumn 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

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

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

SWEDISH MEATBALL
lingonberry sauce

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,
pepperjack, pickled onion

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

LOADED POTATO
bacon, miso, cheddar, scallion,
baby gold potato

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

LAMB TARTLET
mushroom, vino, pear,
fennel, brown butter

BEEF WELLINGTON MEATBALL
wild mushroom ragout | df

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, df



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, *

CRISPY TUNA WONTON

seared ahi, asian slaw, sweet soy,
jalapeño ginger aioli, served on
wonton crisp | *

SMOKED TROUT RANGOON

fromage fort, apricot
chile sauce

BOOM BOOM SHRIMP

sambal aioli, crispy tapioca
| gf, df, shell, *

CLASSIC SHRIMP COCKTAIL

cocktail sauce, lemon
wedges | gf, df, shellfish

CHILI CRAB TARTINE

naan, claw meat, lemon crème
fraîche | shell

SCALLOP RUMAKI

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

SHRIMP AND GRITS SPOON

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

LOX AND LATKE

petite potato pancake, lox
twirl, crème fraîche | *

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

V - VEGETARIAN | VG - VEGAN

HARVEST BURRATA SPOON

roasted butternut squash, apple,
hazelnut, sage, golden raisin, | 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

TOMATO SOUP AND GRILLED CHEESE

roasted tomato basil bisque,
mini grilled cheese coin | v

FIVE SPICE BEET ROLL

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

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

herbs, cheese | v, gf

BRIE AND LINGONBERRY KISS

wonton cup | v

TRUFFLE HONEY GRILLED CHEESE

fontina, dijonaise, black
truffle honey | v

MUSHROOM YAKITORI

sesame, king trumpet, tamari | vg, gf

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SMALL BITE STATIONS

SMALL BITE STATIONS

SUSHI CART

CALIFORNIA MAKI
krab, avocado, sriracha | gf, df

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

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

RACLETTE FONDUE
gruyere, chives, whole grain
mustard | v, gf

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
creamy horseradish, mignonette,
hot sauce | gf, df, shell, *

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

MEATBALL SAMPLER

BOURBON GLAZED BEEF MEATBALL
colorado whiskey | df

SPICED LAMB MEATBALL
warm tomato jam | gf, df

BEEF WELLINGTON MEATBALL
wild mushroom ragout

SWEDISH MEATBALL
lingonberry sauce

CHIPOTLE CHICKEN MEATBALL
honey-chipotle glaze

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

HERB ROASTED TURKEY DISPLAY

sage white wine mustard, maple
walnut cranberry sauce, roasted garlic
aioli, cocktail roll | nuts

ANGUS CARVERY DISPLAY

sliced angus beef, roasted garlic aioli,
rosemary chimichurri, balsamic
onion marmalade, cocktail rolls

OLD FASHIONED HAM DISPLAY

cranberry grain mustard, balsamic
cherry compote, cocktail rolls

VEGETABLE CRUDITES DISPLAY

crisp vegetables, occasions
hummus | vg, gf

HARVEST VEGETABLE DISPLAY

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

CHEESE MONGER

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

PASTRY WRAPPED BRIE

brie wheel, winter fruit
compote | v

ANTIPASTO

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

mixed greens, walnuts, colorado honey
vinaigrette, watermelon radish | v, gf, nuts

SQUASH PANZANELLA

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

WINTER QUINOA SALAD

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

OCCASIONS GARDEN SALAD

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

GARDEN GRAPE SALAD

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

FARMHOUSE SALAD

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

ANTIPASTO SALAD

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

KALE AND GREEN APPLE SALAD

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

BISTRO CAESAR SALAD

smoked romaine, shaved parmesan,
garlic herb crouton, preserved
lemon, parmesan vinaigrette | v

WINTER GRILLED ROMAINE

shredded radicchio, roasted baby
tomato, smoked paprika crispy
chickpeas, maple cranberry
vinaigrette | vg, gf

BUTTERLEAF AND BEET SALAD

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

ROASTED CARROT AND QUINOA SALAD

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

BREAD

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped
butter | v

CLASSIC CHEESE STRAWS

crispy parmesan | v

HOUSE BAKED BISTRO ROLLS

whipped butter | v

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

CORN BREAD MUFFINS AND FRESH DINNER ROLLS

madhava honey butter | v

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ACCOMPANIMENTS

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VEGETABLES

COFFEE BEAN ROASTED CARROTS

heirloom carrots, honey | v, gf, df

ROOT VEGETABLE TAGINE

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

FARMER'S MARKET VEGETABLE DISPLAY

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

BALSAMIC CARAMELIZED BRUSSELS SPROUTS

vg, gf

JULIENNE SEASONAL VEGETABLES

orange vinaigrette, fine herbs | vg, gf

FALL ROASTED HARVEST VEGETABLES

turnip, rutabaga, carrots,
brussels | vg, gf

ROASTED DELICATA SQUASH

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

SEARED GREEN BEANS WITH MISO VINAIGRETTE

chili garlic crunch | vg

STARCH

MASHED POTATOES

GASTRO PUB

brown butter, buttermilk,
pepper | v, gf

CHOPHOUSE

garlic, white cheddar,
scallions | v, gf

PESTO WHIPPED

basil, pesto butter | v, gf

CHIPOTLE WHIPPED

adobo, chives | v, gf

OLIVE OIL WHIPPED

roasted garlic, basil | vg, gf

PURPLE POTATO

roasted garlic purple yams

GRAINS

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 cavatappi | v

ITALIAN

mushrooms, roasted garlic, parmesan
panko crust | v

SOUTHWEST

green chilies, cilantro, jalapeño | v

LOADED

sour cream cheddar sauce, 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, onion | 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, sundried 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, *

BACON WRAPPED MEATLOAF
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, *

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

WINTER SMOKED SALMON

chai, tarragon beurre blanc | gf

BUTTER ROASTED SHRIMP

truffle, lemon, asparagus | gf, *

PAN SEARED ROCKY

MOUNTAIN TROUT

cornmeal dust, mustard seed caviar,
chickpeas, swiss chard | gf, df

PAN SEARED

MUSTARD SALMON

stone ground mustard,
herbs | gf, df

CREATE YOUR OWN

CHOOSE FISH

Salmon

Rocky Mountain Steelhead Trout

Barramundi

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, df

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

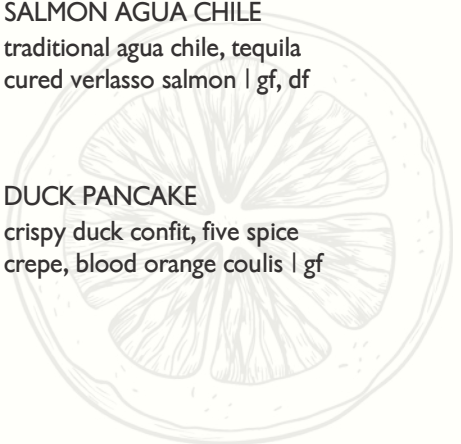
RANCHERS PLATE
hand carved steak, charred creamed
spinach, roasted garlic mashed
potatoes | gf

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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OCCASIONS

CATERING

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

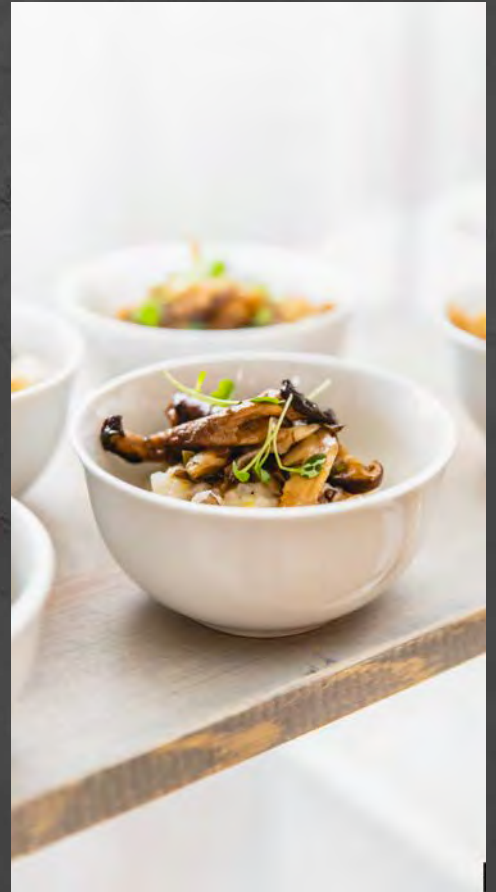
THE CHEESE SHOPPE CAULIFLOWER
cauliflower with house fromage fort,
parmesan, gouda, aged cheddar,
fresh herbs | v, gf



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