



EST • 1970

# OCCASIONS

CATERING

## 2019 SAMPLE MENU PRICING

### **This is your special day.**

That's why Occasions Catering is with you through the whole process, helping design an event and menu that are perfectly fitting to your vision.

### **So let's get started!**

This lookbook introduces some of our signature offerings, all inspired by the seasons and natural cuisine of the Rocky Mountain region.

Please keep in mind pricing and details vary based on event location and menu selections, so talk to your event designer today to create a custom proposal just for you.

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### **Questions?**

[occasionsdenver.com/FAQs](http://occasionsdenver.com/FAQs)

[info@occasionsdenver.com](mailto:info@occasionsdenver.com)

303.789.1867

# CHOOSING A SERVICE STYLE

Choosing the way in which food is served to your guests is a personal decision.

The table below provides some general information to help guide you, but don't be shy to talk to your event designer about what works best for your occasion.

STYLE	OVERVIEW	IMPACT	FORMALITY	AVERAGE COST
<b>PLATED</b>	Traditional formal service, with each course individually plated and served to guests	<ul style="list-style-type: none"> <li>Elegant, beautifully crafted plates</li> <li>Guests seated together throughout the meal, least interactive with food</li> </ul>	● ● ● ● ○	\$70 - 90
<b>FAMILY STYLE</b>	Platters and bowls placed on tables for guests to pass and share	<ul style="list-style-type: none"> <li>Adds warmth to the event, draws attention to the food</li> <li>Sharing increases guest interaction, but guests have to be able to pass the platters</li> <li>Needs space on the table</li> </ul>	● ● ● ○ ○	\$60 - 80
<b>STATIONS</b>	Multiple small plate presentations of a diverse menu	<ul style="list-style-type: none"> <li>Allows greatest menu variety</li> <li>Very interactive, food is part of the entertainment</li> <li>Longer meal time to allow guests to sample all the food</li> </ul>	● ● ○ ○ ○	\$58 - 70
<b>BUFFET</b>	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"> <li>Allows guests to choose what and how much to eat</li> <li>Lowest staff requirements</li> <li>Guests spend more time up from table</li> </ul>	● ● ○ ○ ○	\$50 - 70
<b>HORS D'OEUVRE</b>	Passed and/or displayed petite items	<ul style="list-style-type: none"> <li>Provides a lot of menu variety</li> <li>Guests focus on each other and still get their food</li> <li>Requires heavy portioning during mealtime</li> </ul>	● ● ○ ○ ○	\$50 - 70

# TASTE OF COLORADO

## PASSING

**Colorado Buffalo Slider** | local bison patty, mediterranean spiced blueberry sauce

**Chicken and Waffles** | house savory waffle cone, smoked chicken, red grape, serrano agave aioli, pickled celery | df

**Burrata Spoon** | heirloom tomato, arugula pesto, balsamic pearls | v, gf

## BUFFET

**Signature Rubbed Sirloin Carvery** | porcini dust, chimayo chile, fennel pollen, smoky local bourbon sauce | gf

**Grilled Chicken Paillards** | lemony herb marinade, heirloom tomatoes, basil salsa verde | gf

**Rosemary Roasted Potatoes** | olive oil, sea salt | vg, gf

**Farmer's Market Vegetable Display** | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house marinated orange rosemary olives, served at room temperature | vg, gf

**Palisade Peach Salad** | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

**House Herbed Focaccia Basket** | pesto butter | v

- Complimentary cake cutting
- Includes event captain, on-site chef, 5 service staff
- Set-up, 5-6 hour event, event break-down
- Based on 125 guests
- All prices are exclusive of sales tax

## Colorado Buffalo Sliders

One of our most popular selections, these mini sliders make it possible to enjoy a few tasty burgers. All at once.



“ I’m very inspired by farm to table concepts, fresh, local ingredients, and slow preparations. I think as a society, we need to feel more connected to our food and the people eating it. ”

Occasions Executive Sous Chef



Garden Grape Salad

## COLORADO FARMER’S TABLE

### DISPLAY

**Grilled Peach and Burrata** | lavender honey, micro cress | v

**Crème de Brie and Roasted Tomato Crostini** | balsamic onion marmalade, arugula | v

### PRE SET SALAD

**Garden Grape Salad** | baby lettuces, shaved radish, spiced walnuts, manchego, red grapes, sherry red grape vinaigrette | v, gf, nuts

**House Herbed Focaccia Basket** | whipped butter, pink salt | v

### BUFFET

**House Smoked Pork Loin** | grilled palisade peach salsa

**Green Chile and Goat Cheese Stuffed Chicken** | sofrito, heirloom tomato, toasted pepitas | gf

**Flame Grilled Potatoes** | sangre de cristo reds | vg, gf

**Farmer’s Market Vegetable Display** | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house marinated orange rosemary olives, served at room temperature | vg, gf

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# TUSCAN MARKET

## DISPLAY

### Bruschetta Bar

- Tomato and fresh basil | vg, gf
- Tuscan white bean dip | vg, gf
- Asparagus caponata | vg

## BUFFET

**Chicken Scampi** | parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

**Summer Farfalle** | broccoli rabe, yellow squash, roasted garlic vinaigrette | v

**Garlic Roasted Broccoli** | fresh lemon juice | vg, gf

**Antipasto Salad** | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

**House Herbed Focaccia Basket** | pesto butter | v



Hand Torched Bruschetta

- Complimentary cake cutting
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## ADD A LATE NIGHT SNACK!

Select one of these tasty snacks to keep the party going and the dancers dancing. Can be added to any menu.

**Tomato Soup Sip and Mini Grilled Cheese**  
**Crispy Chicken Sliders**  
**Bourbon Bacon Caramel Popcorn**  
**Warm Chocolate Chip Cookies and Milk**  
**Housemade Ranch Potato Chips**  
**Occasions Tater Tot Sampler**

## MAKING IT AN OCCASION

From linen selections to buffet displays, our event designers are experts at seeing the big picture and planning all of your personal touches.

## LOCAL GARDEN

### PASSING

**Shrimp and Corn Cake** | jalapeño shallot, crème fraîche | gf, shell

**Bourbon Glazed Meatball** | colorado whiskey

**Occasions Avocado Toast** | yuzu marmalade, honey, seed bread | vg, df

### BUFFET

**Bistro Short Ribs** | 18 hour braise, marcona almond gremolata | gf

**Lemon Grilled Chicken Breast** | olive, cucumber, baby tomato, basil, red onion, feta | gf

**Crispy Yukon Gold Potatoes** | roasted lemon | v, gf

**Zucchini and Yellow Squash** | roasted grape tomatoes, roasted garlic, black lava salt | vg, gf, df

**Butterleaf and Beet Salad** | bibb lettuce, roasted beets, blue cheese, spiced walnuts, shaved red onion, champagne vinaigrette | v, gf, nuts

**Artisan Bread Basket** | chef's gourmet assortment, whipped butter | v

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## SWEETS

### CUSTOM CUTTING CAKE

**8" Round** | multiple styles, flavors, color, and decoration options available from our pastry chef, walter | gf options available

### SOME OF OUR FAVORITE PETITES

**Fresh Fruit Tart** | pastry cream | v

**Chocolate Sin** | chef walter's chocolate shell, ganache | v, gf

**The Fat Elvis** | banana chocolate chip cake, peanut butter mousse, candied bacon | nuts

**Champagne Mini Cupcake** | amaretto cream filling, champagne buttercream, white nonpareils

**Red Velvet Cheesecake Bar** | brownie crust, white chocolate drizzle | v

**Banana Nutella S'more Bite** | graham crisp, marshmallow whip | nuts

### BEIGNETS

**Top flavors:** chocolate mousse, blueberry lemon

**Chef Accompanied Beignet Station** | pair with our housemade hazelnut cinnamon ice cream

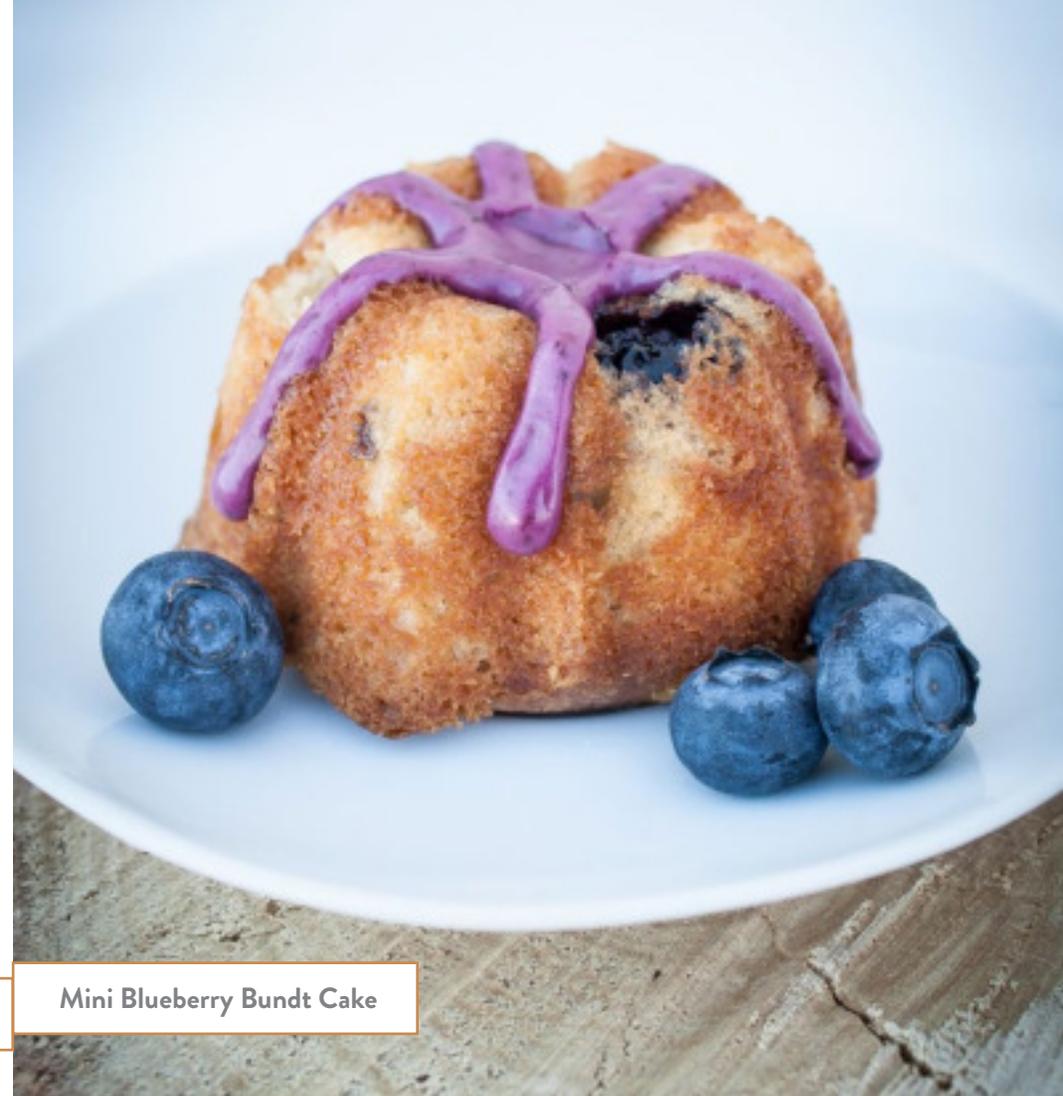
### PLATED DESSERTS

**Grilled Summer Peach** | honey rosemary shortbread, vanilla mascarpone

**Black Forest Tart** | bourbon black cherry compote, rum caviar

**Berry Doughnut Shortcake** | raised doughnut, berries, vanilla mascarpone

**Tres Leches Custard** | red velvet churro, mango dessert salsa



Mini Blueberry Bundt Cake

### ADDITIONAL SERVICES

\*inclusive of admin fee, price per person

*Bar service with bartenders (exclusive of alcohol): \$5-7*

*Disposable tableware and barware: \$1.50+*

*Linens, china, flatware and glassware: \$10+*

*Dessert Display: \$4+*

## DÉCOR AND DISPLAY

### STANDARD DÉCOR PACKAGES

**Urban Loft** | mixed metal and stone displays

**Mountain Vintage** | blends of wood, metal, earth tones

**Modern** | clean, smooth lines with whites, gold, and neutrals

**Gallery** | gold, white marble, greenery, and glass

### CUSTOM ADD ONS

Talk to your designer today about incorporating these unique displays at your occasion! Photos available.

**Snack Wall** | double sided chalkboard shelving unit

**Gueridon Trolley** | mobile cuisine for a fun, interactive experience

**Cone Cart** | stationary cart with heat lamps

**Barrel Buffet Table or Bar** | versatile sizes, rustic look

**LED Table Station** | modern panels, perfect for a sleek bar

**Industrial Silver Bar** | refinished, textured metal bar

**Pallet Walls** | great for backdrops, separating stations, or displaying treats on the removable, versatile shelves

**Custom Menu Displays** | modern and rustic designs made in house, with calligraphy and print options available

**Convertible Shelf** | five level shelving unit with extension options





### **Executive chef. Head chef. Heart of the house.**



Chris Meier has over 25 years of restaurant and chef experience, with his culinary degree from the Art Institute of Colorado to complement his BA from CU Boulder.

As executive chef at high volume Denver restaurants, he featured cuisine from all over the world and cooked alongside renowned chefs like Wolfgang Puck. Chris also mentors developing chefs, imparting his love for using local foods and international flavors to create tantalizing menus.

### **Sous chef. Motivator. Food innovator.**



Born and raised in New England, Sheila Sackett specializes in working with natural foods and knows how to lead a team with her upbeat energy. She loves getting creative with wholesome ingredients and has over 30 years of training and experience creating healthy dishes for guests with specific dietary needs.

A true professional who can't imagine doing anything else, Sheila thrives off of the rush and magic that happens behind the scenes in the kitchen – it takes her back to her musical theater roots and gives her that adrenaline rush she loves.

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## LET'S GET STARTED

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Remember that our menu offerings are all customizable to your unique tastes.

With a team of six expert event designers, we consider ourselves professional listeners, as well.

Call today to speak with an event designer and we'll prove it!

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