

Catering Menus

DENVER
art
MUSEUM



Breakfast and Refreshments



Breakfast

All Breakfast Buffets Include:
Chilled Fresh Orange Juice | Freshly
Brewed Regular and Decaffeinated
Coffee | Selection of Teas

CONTINENTAL BREAKFAST

Assorted Breakfast Bakeries:
Muffins, Scones and Danish
Fresh Seasonal Fruit and Berries
Assorted Individual Yogurts
Bottled Water
\$14 per person

FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

Breakfast Scones, Muffins and Danishes
with Sweet Cream Butter and Preserves
Applewood Smoked Bacon OR
Chicken Apple Sausage
Southern Home-Style Potatoes
with Onions and Fresh Peppers
Fresh Seasonal Fruit and Berries
\$23 per person

FRENCH BREAD PUDDING WITH CINNAMON

Brioche with Warm Maple Syrup
and Creamery Butter
Fluffy Scrambled Eggs Dusted with Chives
Applewood Smoked Bacon OR
Chicken Apple Sausage
Roasted Breakfast Potatoes
Fresh Seasonal Fruit and Berries
\$26 per person

POTATO AND EGG STRATA WITH SPINACH AND ASIAGO

Applewood Smoked Bacon OR
Chicken Apple Sausage
Roma Tomato Broiled with Pesto
and Herbed Bread Crumbs
Micro-Mini Assorted Biscuits
Fresh Seasonal Fruit and Berries
\$26 per person

SMOKED SALMON AND BAGEL STATION

Cream Cheese, Capers, Red Onion,
Grated Egg, Tomatoes
\$15 per person

Breakfast and Refreshments

FROM OUR PASTRY SHOP

Croissants, Sticky Buns, Muffins,
Bagels and Breakfast Breads

Fresh Seasonal Fruit and Berries

House Made Granola

Individual Greek Yogurts

Regular and Decaffeinated Coffee,
Selection of Teas, Cranberry, Orange
and Grapefruit Juices, Bottled Water

\$15 per person

MID MORNING POWER BREAK

Bagels with Cream Cheese

Sliced Seasonal Fresh Fruit

Breakfast Burritos with Scrambled
Eggs and Sausage

Breakfast Breads, Fruit Danish,
and Muffins Served with Butter,
Preserves and Cream Cheese

Granola, Berry, and Yogurt Parfaits

Regular and Decaffeinated Coffee,
Selection of Teas, Cranberry, Orange
and Grapefruit Juices, Bottled Water

\$17 per person

SNACK STATION

Vegetable Crudités with Roasted Red
Pepper and Garlic Hummus Dips

Potato Chip Bar

Freshly Baked Cookies

\$12 per person

POTATO CHIP BAR

Fresh Made Potato Chips with Your
Choice of Two Flavors: Roasted Garlic
and Pecorino Cheese | Sweet Onion
and Basil | Spicy Sweet Potato

\$7 per person

CANDY BAR

Assorted Candies

Available in Selected Colors and Flavors
Mixed or Separated Color Display

\$8 per person

CHIPS AND DIPS

Fresh Pita Chips and Potato Chips
Red Pepper and Sundried Tomato
Purée Yogurt and Fresh Herbs

Cheesy Béchamel

\$10 per person

SWEET AND SAVORY

Spiced Nut Mix

Blondies and Brownies

Jumbo Cookies

Chocolate Covered Pretzel Sticks

\$13 per person

THE HEALTH NUT

Trail Mix Bar with Dried Fruits and
Nuts, Wasabi Peas, Granola Bars

Smoothie Station with Fruits and Berries,
Bananas, and Plain Greek Yogurt

\$12 per person

JUST CHOCOLATE TRUFFLE POPS

Double Fudge Brownies

Mini Chocolate Cupcakes

Baby Chocolate Éclairs

\$11 per person

AFTER SCHOOL BREAK

Miniature Peanut Butter and
Jelly Sandwiches

Fruit Preserve and Nutella Sandwiches

Chocolate Chip and Oatmeal Cookies

Individual Cartons of Ice Cold
Milk and Chocolate Milk

\$10 per person

Half Day Meeting Packages

MORNING MEETING PACKAGE (4 HOURS)

Continental Breakfast

Breakfast Bakeries, Muffins,
Scones and Danishes

Fresh Seasonal Fruit and
Berries Individual Yogurts

Cranberry, Orange and Grapefruit
Juices, Bottled Water

Beverage Service:

Regular and Decaffeinated
Coffee Assorted Soft Drinks

Bottled Water

\$28 per person

AFTERNOON MEETING PACKAGE (4 HOURS)

One Break Station of Your Choice:

Potato Chip Bar

Candy Bar

Vegetable Crudités

Cheese Display

Cookie Assortment

Beverage Service:

Regular and Decaffeinated
Coffee Assorted Soft Drinks

Bottled Water

\$23 per person

Sales Tax is additional.

Lunch Buffets



All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

GOLDEN TRIANGLE DELI

Soup du Jour

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese, Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef, Swiss, Provolone, Cheddar and Pepper Jack Cheeses

Lettuce, Tomato, Red Onion and Pickle Garnishes

Assorted Specialty Breads and Sub Rolls with Condiments

Red Bliss Potato Salad with Whole Grain Mustard

Homemade Potato Chips

Double Fudge Brownies

\$30 per person

LITTLE ITALY

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Toasted Farro and Roasted Mushroom Salad

Grilled Vegetables, Lemon-Egg Dressing

Ricotta Ravioli

Grilled Chicken Breast, Root Vegetable and Basil Brodo

Focaccia Bread

Tiramisu

\$30 per person

SOUP AND SALAD BAR

Select one of the following soups:

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado and Cilantro

Chilled Avocado Vichyssoise Sweet Crab and Herb Oil

Traditional Spanish Gazpacho

Select three of the following salads:

Tarragon Chicken Salad with Hearts of Palm
Mediterranean Albacore Tuna Salad

Panzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives, Pinot Noir-Basil Vinaigrette

Baby Field Greens Salad with Teardrop Tomatoes, Carrots and Sunflower Seeds

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto, Sourdough Croutons

Tuna Niçoise, Seared Tuna, Haricots Vert, Hard Boiled Egg, Potatoes, Olives, Dijon Vinaigrette

Seasonal Fruit Salad with Midori-Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins, Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, Olives and Shaved Pecorino

Fresh Baked Rolls, Crisps and Sweet Cream Butter

Lemon Squares and Double-Fudge Brownies

\$30 per person

Create Your Own Buffet

Salad

Select one of the following:

Caesar Salad with Garlic Croutons, Shaved Parmesan, Caesar Dressing

Boston Bibb Lettuce, with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms, Hearts of Palm
Champagne Vinaigrette

Baby Field Greens, with Red and Yellow Grape Tomatoes, Goat Cheese Crumbles, Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg and Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

Entrée

Select one of the following:

Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard and Roasted Shallot Demi Glace

\$41 per person

Slow Roasted Chicken, Salsa Verde, Navy Beans and Olive Relish

\$31 per person

Seared Salmon with Lemon-Dill Beurre Blanc

\$38 per person

Grilled Chicken Three-Cheese Penne Pasta with Roasted Pepper Marinara

\$28 per person

Braised Short Rib, Smoked Cheddar Grits, Sautéed Greens, Roasted Tomato Relish

\$38 per person

Herb Crusted Cod with White Wine Shallot Cream

\$38 per person

Accompaniments

Select two of the following:

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Marinated Artichoke Salad with Red and Yellow Peppers

Tomatoes and Haricots Verts, Arugula, Sweet Onions, Roquefort Dressing, Chives

Greek Orzo Pasta Salad with Lemon-Oregano Vinaigrette

Fresh Seasonal Fruit and Berries

Sautéed Green Beans and Baby Carrots, Crisp Shallots and Sliced Almonds

Chilled Grilled Asparagus with Citrus

Sautéed Medley of Organic Baby Vegetables

Garlic Roasted, Tri-Colored Marble Potatoes

Potato-Onion Tart with Fresh Herbs and Gruyere Caramelized Onion, Whipped Potatoes

Dessert

For pre-set, individual desserts, select one of the following:

Brownie with Crème Anglaise and Fresh Berries

Pear Panna Cotta with Blackberry Gelée

Key Lime Cheesecake with Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Dark Chocolate Mousse Tiramisu with Fresh Raspberries

For buffet style desserts, select five of the following:

Jewel Desserts:

Hand-Rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Bar

Chocolate Mousse Cup (Irish Cream, Espresso)

Fudge Brownies

Chocolate-Dipped Strawberries

Micro Mini Pies:

(each flavor is one selection)

Chocolate Truffle

Key Lime

Lemon Meringue

Coconut Cream

Fruit Tart

Apple Streusel

Micro Mini Cupcakes:

(each flavor is one selection)

Cake—Chocolate | Yellow | Almond | Carrot | Red Velvet | Coconut

Icings — Fudge | Cream Cheese | Butter Cream: Vanilla, Chocolate, Almond, Raspberry, Caramel, Espresso, Praline

White and Dark Chocolate-Dipped Strawberries

Tea Cookies:

Mexican Wedding Cookie, Grand Marnier Chocolate Drop, Gingersnap, Coconut Sable, Decorated Sugar Cookie, Linzer, French Macaron



Gourmet Box Lunches

All Boxed Lunches include Chef's Daily Pasta Salad and Chips, Cookie, Bar or Brownie, and Bottled Water

Maximum of three choices from list below:

SANDWICH OPTIONS

Grilled Chicken Breast with Brie and Sprouts on Whole Grain Bread with Cranberry Mayonnaise

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll with Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant topped with Baby Swiss, Lettuce and Tomato, Mustard and Mayonnaise

Tuna Salad with Marinated Tomatoes and Diced Celery on Honey Wheat Bread

Chicken Curry Salad with Almonds and Raisins on Honey Wheat Bread

Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Italian Rosemary Bun

\$18 per person

WRAP OPTIONS

Sun-Dried Tomato Tortilla with Sliced Sirloin, Smoked Cheddar, Shaved Bermuda Onion and Tomato Horseradish Cream Spread

Jalapeno-Cheddar Tortilla filled with Chili-Rubbed Chicken, Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo and Black Bean Spread

Fresh Herb Tortilla BLT with Dijonnaise Dressing

Herb-Garlic Tortilla filled with Roasted Marinated Garden Vegetables and Pesto Mayonnaise

Jalapeno-Cheddar Tortilla filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

\$18 per person

SALAD OPTIONS

All Salad Options include Fresh Baked Bread and Butter, Chips and a Cookie or Brownie

Chicken Caesar Salad with Garlic Croutons, Shaved Parmesan, Caesar Dressing

Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Crispy Bacon, Creamy Roquefort Dressing

Baby Field Greens with Grape Tomatoes, Goat Cheese Crumbles, Pink Peppercorn Vinaigrette

Mixed Greens, Port Poached Pears with Pecan-Crusted Goat Cheese, Mission Fig Vinaigrette

Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette

Mixed Greens with Tarragon Chicken Salad with Hearts of Palm

Baby Field Greens and Mediterranean Albacore Tuna Salad

Add Chicken or Salmon: add \$8 per salad

\$18 per person

Plated Lunches



First Courses

Each menu includes choice of First Course, Entrée, Dessert, and Coffee, Fresh Baked Rolls, and Sweet Cream Butter

SALADS

The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Butternut Squash and Shaved Apples, Goat Cheese, Puffed Rice, Cranberry Vinaigrette

Roasted Vegetable and Romaine, Pickled Carrots, Toasted Sunflower Seeds, Ginger Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil Leaves and Tender Lettuces

Asparagus, Baby Greens, Hard Cooked Egg, Fried Prosciutto, Cracked Peppercorn Dressing

SOUPS

Black Bean, Smoked Ham and Sherry

House-made Minestrone with Parmesan and Pesto Mineola Tomato with Basil and Crème Fraîche

Chilled Cucumber Melon Gazpacho

Spiced Butternut Squash, Crème Fraîche Wild Rice and Chicken

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots



Entrée Salads

MARINATED GRILLED BEEF

over Spinach Leaves, Goat Cheese, Pine Nuts, Oven-Cured Tomatoes, Marinated Haricot Verts, Toasted Shallot Vinaigrette

\$31 per person

HERB GRILLED CHICKEN AND PEAR

Baby Greens, Candied Pecans, Red Wine Poached Pears, Gorgonzola, Balsamic Vinaigrette

\$26 per person

GRILLED CHICKEN CAESAR SALAD

Hearts of Romaine and Radicchio Topped with Shaved Parmesan, Rye Croutons and Tomato Confit and Caesar Dressing

\$28 per Person

GREEK SALAD WITH GRILLED SALMON

Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions, Oregano Vinaigrette

\$31 per person

FLAT IRON STEAK

Arugula, Raspberries, Blueberries, Strawberries, Blue Goat's Milk Cheese, Pickled Red Onion, Cornbread Croutons, Honey-Raspberry Vinaigrette

\$31 per person

Entrées

CACCIATORE CHICKEN WITH WILD MUSHROOMS

over House-made Biscuit with Tarragon Sweet Peas and Baby Carrots

\$28 per person

PECAN-CRUSTED CHICKEN

Maple Whipped Sweet Potatoes, Roasted Brussels Sprouts, Rosemary Cream

\$28 per person

HERB CRUSTED BASS

Brown Butter Sautéed Fingerling Potatoes, Grilled Asparagus, Preserved Lemon Gremolata

\$38 per person

MUSTARD GLAZED PORK LOIN

Potato Pave with Caramelized Onion and Baby Roasted Vegetables

\$29 per person

BRAISED SHORT RIB

Herb Boursin Polenta, Baby Carrots and topped with Tobacco Onions

\$39 per person

PETIT FILET OF BEEF

Three-Cheese Risotto, Asparagus and Shallot Red Wine Reduction

\$39 per person

SEARED SALMON

Zucchini and basil puree, gold squash, sweet and sour lentils, Meyer lemon vinaigrette

\$30 per person

Desserts

Brownie with Crème Anglaise and Fresh Berries

Pear Panna Cotta with Blackberry Gelée

Key Lime Cheesecake with Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Peach Blueberry Cobbler

Dark Chocolate Mousse Tiramisu with Fresh Raspberries

Fruit Cobbler (Seasonal)

Passed Hors D'oeuvres



\$4 per piece

Baby Artichoke Bottom stuffed with Vegetables, Goat Cheese and Tomato Confit

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Heirloom Tomato and Burrata on Crostini

Miniature Crudités, Yuzu Goddess Dip, Chickpea and Cucumber, Pickled Onion, Soft Pita

Asian Tuna Tartare in Cucumber with Sesame Mayonnaise

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Wild Mushroom Fondue Toast Point, Gruyere

Stuffed Baby Vegetable, Tabbouleh, Minted Yogurt

Harissa Spiced Chicken Ragu on Lahvosh, Thyme-Goat Cheese

Spinach, Brie and Tomato Tart

Thai Peanut Chicken Satay

Pulled Pork Quesadilla with Avocado Crema

Grilled Chicken and Andouille Skewers

Hong Kong Shrimp Spring Roll, Chinese Hot Mustard

Risotto Cake with Grilled Portobello Caponata

Mini Mushroom Caps Stuffed with Vegetable Ratatouille and Boursin Cheese

Beef Empanadas with Manchego, Chicken Green Chile, Black Beans

Pigs in a Blanket

Spanikopita

Four Cheese Arancini with Romesco Sauce

Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Warm Brie En Croute with Port-Poached Figs

Tiny Boursin and Tomato Grilled Cheese

Ratatouille-Stuffed Mushroom Caps

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Bourbon Honey Mustard

Pepper Jack-Stuffed Chicken wrapped in Bacon

Roasted Chicken Salad and Stir Fry Summer Roll, Mint and Basil

Southern Grits Cake with Barbecued Brisket and Micro Herbs

Vietnamese-Style, Short Rib-Stuffed Lettuce Cup



\$5 per piece

- Maple Glazed Duck Breast on Sweet Potato Scone with Pecan-Pumpkin Butter
- Seared Ahi Tuna on a Wonton Crisp with Soba Noodle Salad
- Vegetable Pot Stickers
- Chicken and Lemongrass Pot Stickers
- Paella Arancini
- Short Rib Potato Croquette
- Lamb Meatball with Olives, Lavender-Rosemary Mustard
- Vitello Tomato with Capers on Crostini
- Mini Smoked Duck Nacho with Mango Pico
- Seared Sirloin on Garlic Crostini with Horseradish Cream and Toasted Shallots
- Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese and Arugula Pesto
- Artichoke, Baby Portobello Mushroom, Roasted Garlic Parmesan Flatbread
- Coconut Shrimp with Spicy Mango Sauce

- Rosemary Beef Tenderloin with Roasted Peppers and Porcini Balsamic Glaze
- Thai Peanut Beef Satay
- Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread
- Smoked Pork Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle
- Apple, Gorgonzola and Leek Phyllo Pouch
- Buffalo Chicken Phyllo Pouch

SPRING ROLL

Choice of:

- Cuban Spring Roll
- Shrimp Spring Roll
- Reuben Spring Roll
- Spicy Peking Duck Spring Roll

\$6 per piece

- Artichoke Stuffed with Provencal Tuna Niçoise Salad
- Lemon Herb Smoked Salmon in Gougère
- Mini Crab Cakes with Cajun Remoulade
- Risotto Cakes with Lemon-Basil Rouille
- Crab Cake Po' Boy Sliders with Cajun Remoulade
- Duck Bahn Mi Sandwich, Pickled Vegetables
- Lemon-Herb Smoked Salmon Gougere
- Lobster Taco, Mango Yuzu
- Lamb Meatball with Olive and Quinoa Salad, Lavender-Rosemary Mustard
- Curried Crab Cakes with Mango-Chili Chutney

\$10 per piece

- Foie Gras Torchon with Aged Port on Brioche

Displays and Presentations



TRADITIONAL ANTIPASTO

Soppressata, Genoa Salami, Pepperoni and Prosciutto, Assorted Imported and Domestic Cheeses

Cilliegini Caprese Salad

Fire-Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms

Selection of Imported Marinated and Cured Olives

Balsamic Braised Cipollini Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguettes, Grape Clusters, Assorted Dried Fruit

Skillet Toasted Whole Almonds

\$19 per person

DELUXE ANTIPASTO

Imported and Domestic Cheeses

Crackers, Crisps and Lahvosh, Mini Sweet Potato Biscuits

Smoked Turkey, Mustard Salami and Summer Sausage with Roasted Garlic and Tarragon Aioli, and Lingonberry Chutney

Robiola Cheese with Fig Preserves and Toasted Almonds, Candied Pecans, Assorted Dried Fruits, and Citrus Cured Olives

Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs, and Balsamic Reduction

Fried Green Tomatoes

Marinated Squash stuffed with Goat Cheese

Deviled Eggs with Shrimp Louis and Chives

Seared Tuna Niçoise Salad with Baby Potatoes, Tender Beans and Roasted Peppers, Artichoke, and Crostini

\$27 per person

HONG KONG AND TOKYO

Bamboo Rice Salad with Skewered Vegetables, Garlic Oyster and Sweet and Sour Sauces, Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Dip

Teriyaki Chicken Skewers with Mango-Chili Dip

Asian Tuna Tartare with Avocado and Wonton Crisps

Steamed Pork and Vegetable Pot Stickers with Japanese Gyoza Sauce

Seared Salmon and Cucumber on Bamboo Skewers with Ginger-Soy Dipping Sauce

Cucumber Sesame Rice Noodles with Peanut Dressing

Fried Shrimp Dim Sum with Lemongrass Dipping Sauce, Edamame, Wasabi Peas, and Rice Crackers

\$27 per person

IMPORTED AND DOMESTIC CHEESES

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices, Pumpernickel Crisps

\$12 per person

CLASSIC SMOKED SALMON PRESENTATION

Capers, Egg Whites and Yolks, Diced Red Onion, Dill Cream Cheese and Toast Points

\$14 per person

FRESH FRUITS AND BERRIES

accompanied by Dried Fruit and Berries

\$8 per person

DIPS AND SPREADABLES

Choose three of the following:

Warm Parmesan and Artichoke Fondue with Sliced Baguettes

Warm Spinach, Parmesan and Goat Cheese Fondue with Crostini

Turkish Bread Rounds with Mediterranean Salsa

Hummus with Toasted Pita Chips

Chile Con Queso and Pico de Gallo with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Tzatziki with Pita Crisps

Creamy Roasted Red Pepper with Crostini Pesto

Goat Cheese with Lahvosh Crisps

Baba Ghanoush with Pita Crisps

Jalapeno and Smoked Salmon Mousse with Toast Points

\$9 per person

Upgrade this station with Guacamole, Salsa and Tortilla Chips for an additional \$3

PATÉS AND TERRINES

Country Style Duck Terrine, Smoked Salmon Mousse Wild Mushroom Terrine, served with Cornichons and Toast Points, Mustard and Cumberland Sauce

\$13 per person

ICED SEAFOOD DISPLAY

Jumbo Gulf Shrimp, Crab Claws, Oysters on the Half Shell, Cocktail and Rémoulade Sauces and Tarragon Cream, Lemon Wedges

Market Price

BUFFET HORS D'OEUVRES SELECTIONS

Mini Beef Wellington with Mushroom Duxelle wrapped in Puff Pastry

Beef, Black Bean, or Vegetable Empanada with Queso Dip

Thai Peanut Chicken Satay

Pulled Pork Quesadilla with Avocado Crema

Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa

Wild Mushrooms with a Savory Seasoning and a Hint of Brandy in a Buttery Phyllo Purse

Mushroom and Mozzarella Arancini with Spicy Tomato Dipping Sauce

Pepper Jack-stuffed Chicken wrapped in Bacon

Platter of Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Wild Mushroom Tartlet

Miniature Chicken Pot Pie

Mini Mushroom Caps stuffed with Vegetable Ratatouille and Boursin Cheese

Truffled Artichoke Bruschetta with Goat Cheese

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Chicken Ragu on Lahvosh

Thyme-Goat Cheese Spinach, Brie and Tomato Tart

Risotto Cake with Grilled Portobello Caponata

\$7 per piece

Thai Peanut Beef Satay

Shrimp and Potato Croquette, Rosemary Mayonnaise

Grilled Chicken and Andouille Skewers

Mini Crab Cakes with a Cajun Rémoulade
Lobster Risotto Cakes with a Lemon-Basil Rouille

\$8 per piece

Rosemary Beef Tenderloin with Roasted Peppers

Porcini Balsamic Glaze, Coconut Shrimp with Mango-Chili Dip

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

\$9 per piece

CAVIAR DISPLAY

North American Sturgeon, Lemon Wedge, Chopped Egg, Capers and Crème Fraîche, Chives, Toast Points and Buckwheat Blini

Market Price

POTATO CHIP BAR

Fresh Made Roasted Garlic and Pecorino Cheese, Sweet Onion and Basil, and Spicy Sweet Potato Chips

FOR THE DIPPING...

Red Pepper and Sundried Tomato Purée, Yogurt and Fresh Herbs, Spicy Mojo Sauce, Cheesy Béchamel

\$10 per person, Minimum of 75 Guests

MINI FLATBREAD PIZZAS

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese and Arugula

Pesto Mini Roasted Shrimp Pizza with Oven-Cured Tomatoes

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato, Ricotta Artichoke, Baby Portobello Mushroom, Roasted Garlic and Parmesan

\$10 each

Chef Performance Stations



Chef attendant fee \$200
(one attendant per 75 guests
per station)

BURRATA

Melon, Cucumber, Roasted Peppers,
Charred Onion Pesto

\$15 per person

THREE CHEESE RISOTTO

Parmesan, Asiago and Gruyere, Wild
Mushroom and Parsley Oil

\$15 per person

BUTTERNUT SQUASH RISOTTO

Parmesan, Crispy Onion, Spicy Maple

\$15 per person

DUO OF SAUTEED ASPARAGUS

White and Green Asparagus, Goat Cheese
Fondue, Lemon Puree, Confit Tomato

\$15 per person

SHANGHAI CHICKEN

Vegetable Stir Fry, Fried Rice, Bok Choy.
Served in Asian To Go Containers

\$15 per person

SLOW ROASTED CHICKEN BREAST

Brown Butter Garlic Potatoes, Swiss Chard,
White Beans, Lemon Chicken Jus

\$16 per person

BROWN ALE-MUSTARD GLAZED PORK BELLY

Orange Braised Endive, Ginger-Carrot Puree,
Spicy Apple Slaw

\$15 per person

BACON WRAPPED PORK TENDERLOIN

Celery Root-Apple Slaw, Roasted Apple,
Sunchoke Chips

\$18 per person

LAMB LOLLIPOPS

Mustard and Herb Crust, Vegetable
Fricassee, Lamb Jus

\$20 per person

STEAK AU POIVRE

Seared Sirloin, Potato Croquette,
Watercress, 5 Peppercorn Sauce

\$22 per person

RED WINE BRAISED SHORT RIBS

Boursin Polenta, Wilted Greens,
Tobacco Onions

\$23 per person

SLICED ROASTED BEEF TENDERLOIN

Potato Puree, Asparagus, Tomato,
Horseradish Demi

\$23 per person

SAUTEED SHRIMP

Grapefruit Puree, Sweet and Sour Lentil
Du Puy, Fried Leeks

\$20 per person

PAN SEARED SCALLOP

Sweet Pea Puree, Cauliflower, Pancetta-
Orange-Pistachio Vinaigrette

\$25 per person

SEA BASS

Hazelnut Romesco, Swiss Chard,
Tomato-Caper Vinaigrette

\$25 per person

BUTTER POACHED LOBSTER ROLL

Split Top Bun, Lemon Aioli, Celery

Market Price

ASIAN MARINATED TOFU

Scallion-Ginger Rice, Shiitake
Mushrooms, Sweet Soy

\$18 per person

Flatbread Station

Choice of two of the following:

Smoked Chicken, Caramelized Onions

Goat Cheese and Arugula Pesto-Roasted
Shrimp with Oven Cured Tomatoes

Sicilian-Style with Salami and
Sun-Dried Tomato Ricotta

Vegetable with Smoked Peppers,
Grilled Corn, Black Beans and
Monterrey Jack Cheese

\$15 per person

Panini Station

Choice of three of the following:

Tomato, Asiago and Spinach with
Olive Tapenade

Little Italy Deli Sandwich with Cold
Cuts, Pepperoncini-Tomato Relish and
Imported Cheeses

Herb Roasted Chicken, Fontina and
Arugula with Sun-Dried Tomato Aioli

Smoked Ham and Swiss Cheese with
Marinated Red Onions

All Served with Greek Orzo Pasta Salad

\$16 per person

Street Taco Station

Choice of two of the following:

Chipotle-Braised Chicken

Carne Asada

Baja Garlic Shrimp (\$3 pp supplement)

All served with Hard and Soft Tortilla
Shells, Black Beans, Roasted Tomato
Salsa, Guacamole, Shredded Lettuce,
Lime Crema and Cojita Cheese

\$17 per person

Gourmet Sliders Station

Choice of two of the following:

Beef Sliders with Cheddar, Tomato,
Lettuce and Dill Pickles

Crab Cake

Po' Boy Sliders with Cajun Remoulade

Black Bean Veggie Sliders with
Avocado Crema

Turkey Burger with Smoked Bacon
and Caramelized Onion Aioli

Turkish Lamb Sliders with Moroccan
Olive Relish and Tzatziki on Flat Bread

All served with Tater Tots, Garlic Aioli
and Ketchup

\$17 per person

Mashed Potatoes

**Mashed Potatoes served
with the following:**

Mushroom Demi

Buttermilk Chicken Bites and Southern
Cream Gravy

Chopped Scallions

Bacon Bits

Sour Cream

Cheddar and Bleu Cheeses

Shrimp

Green Onions

Broccoli

Pulled Pork

Sausage

Green Chile

Peas

\$18 per person

Mac 'N' Cheese

**Creamy Macaroni with three
French Cheeses and Bechamel
Sauce served with the following:**

Herb-Infused Panko

Tomato Confit

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

\$16 per person

Pasta Station

**Penne and Radiatori Pastas
with your selection of two
of the following sauces:**

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream

Traditional Bolognese

Spicy Tomato and Roasted Red
Pepper with Oregano Ragout

All accompanied by Shaved Parmesan
Cheese, Chili Flakes and Focaccia Bread

\$12 per person

Upgrade with Grilled Chicken for \$2 per person

Salad Station

Choice of three of the following salads:

Hearts of Romaine with Caesar
Dressing, Garlic Croutons, Toasted
Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled
Egg, Red Onion with Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn,
Black Beans, Queso Fresco and Roasted
Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry
Tomatoes, Red Onion, Pepper Bacon and Bleu
Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby
Cucumbers, Fresh Tomatoes, Roasted Beets,
Goat Cheese with Herb Vinaigrette Dressing

\$11 per person

CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF

3-Herb Aioli and Dijon Mustard,
Silver Dollar Rolls

\$19 per person

Dinner Buffets



Salads

Select two of the following:

- Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons and Shaved Parmesan
- Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
- Tomatoes, Mozzarella Caprese with Basil and Vinaigrette
- Baby Greens, Port-Poached Pears, Pecan-Crusted Goat Cheese, Mission Fig Vinaigrette
- Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette
- Boston Lettuce with Pickled Red Onion, Cherry Tomatoes, Ricotta Salata, Lemon Vinaigrette
- Mimosa Salad with Bibb Lettuce, Grated Hard Boiled Egg, Pickled Onions, Green Goddess Dressing
- Beet Salad with Red and Gold Beets, Mixed Greens, Ricotta Salata, Sherry Vinaigrette
- Mixed Greens, Shaved Apple, Toasted Walnuts, Golden Raisins, Cider Vinaigrette

Proteins

Select two of the following:

- Braised Short Rib with Roasted Garlic
- Carved Beef Tenderloin
- Roasted Chicken Breast with Prosciutto, Fontina and Sage, Tomato Confit and Balsamic Reduction
- Roasted Chicken Breast, Sauteed Mushrooms and Madeira
- Herb-Crusted or Seared Salmon, Citrus-Thyme Fennel Purée
- Herb-Crusted or Seared Salmon, Moroccan Couscous, Pepper Vinaigrette
- Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce (V)
- Marinated Cauliflower Steak – Carrot Puree, Braised Chard, Golden Raisin-Caper Relish, Madeira-Mirin Reduction (V)

Additional Proteins | \$12 per person

Sides

Select two of the following:

- Chive Mashed Potatoes
- Garlic Roasted Fingerling Potatoes
- Herbed Boursin Polenta
- Broccolini
- Roasted Multi-Colored Baby Carrots
- Medley of Seasonal Vegetables
- Haricots Verts with Shallots and Olive Oil
- Vegetable Couscous

Buffet | \$65 per person

Plated Dinners



All menus include Fresh Baked Rolls, Sweet Cream Butter and Coffee Service

First Courses

Maple Smoked Duck Breast with Shaved Brussels Sprouts and Golden Raisin-Quinoa Salad

\$14 per person

Tomato and Brie Turnover, Petit Herb Salad

\$13 per person

Maryland Crab Cake with Grilled Corn and Charred Red Pepper Salsa, Sweet Potato and Chipotle Vinaigrette

\$17 per person

Lobster Salad with Grilled Corn and Mango Salsa, Sweet Potato and Basil Puree

\$19 per person

Seasonal Tomatoes, Pennsylvania Watercress, Bacon, Creamy Roquefort Dressing

\$12 per person

SOUPS

Shrimp and Herb Oil Tomato Soup

House made Minestrone with Parmesan and Pesto

Potato-Leek Soup, Caramelized Shallots, Garlic Herb Crostini, Extra Virgin Oil

Squash Puree with Toasted Pine Nuts and Chives

\$11 per person



Salads

Spinach Leaves with Assorted Citrus Segments, Crispy Pancetta, Shaved Egg, Red Wine Vinaigrette

\$12 per person

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan

\$12 per person

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette

\$12 per person

Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette

\$14 per person

Baby Greens, Port Poached Pears with Pecan-Crusted Goat Cheese and Mission Fig Vinaigrette

\$14 per person

Entrées

POULTRY

Seared Five-Spice Duck Breast, Vegetable Stir-Fry, Cantonese Noodles and Spicy Peanut Sauce

\$34 per person

Pan-Seared Chicken with Mushrooms, Baby Carrots and Chive Mashed Potatoes

\$27 per person

French Chicken Breast, Baby Vegetable Ragout, Parsnip Puree, Natural Chicken Jus

\$28 per person

PORK

Mustard Glazed Pork Tenderloin, Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash and Red Wine Demi-Glace

\$35 per person

Steak House-Style Pork Chop, Caramelized Apples and Melted Leeks with Whole Grain Mustard Jus

\$39 per person

BEEF

Grilled Filet of Beef with Red Wine Demi Glace, Marble Potatoes and Baby Carrots

\$55 per person

Porcini-Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and Fire-Roasted Vegetables

\$55 per person

Cabernet Braised Short Rib, Herbed Boursin Polenta and Root Vegetable Mélange

\$52 per person

Grilled Flat Iron Steak, Roasted Shallot Demi Glace, Parmesan Fingerling Potatoes, Haricots Verts

\$45 per person

BISON

Market Price

Seafood

HERB-CRUSTED SALMON

Citrus Thyme Fennel Soubise,
Dilled Potatoes and Carrots

\$48 per person

PAN SEARED BASS

Wilted Chard, Blistered Cherry Tomatoes,
Hazelnut Romesco

Market Price

PAN-SEARED ATLANTIC COD

Sweet Soy Reduction, Gingered Sticky Rice,
Bok Choy, Soy Bean and Bell Pepper Stir Fry

\$51 per person

Vegetarian Selections

BUTTERNUT SQUASH RAVIOLI

Pine Nuts and Light Brown Butter Sauce

\$25 per person

CHARRED CORN RISOTTO

Roasted Wild Mushrooms, Baby Root
Vegetables, Sauce Soubise

\$25 per person

GRILLED TOMATO MARINATED ZUCCHINI

Grilled Cannellini and Brodo Beans,
Tomato, Charred Artichokes, Radishes,
Cucumbers, Fennel, Black Olives, Sweet
Pepper Vinaigrette

\$25 per person

MARINATED CAULIFLOWER STEAK

Carrot Puree, Braised Chard, Golden Raisin-
Caper Relish, Madeira-Mirin Reduction

\$25 per person

FRIED EGGPLANT

Tomato Fennel Puree

\$25 per person

Entrées—Duo Plate Options

GRILLED FILET OF BEEF / SHALLOT DEMI CITRUS ROASTED BASS

with Tarragon-Chive Butter, Dill-Whipped
Potatoes and Seasonal Baby Vegetables

\$69 per person

ROSEMARY-RUBBED FILET OF BEEF / BOURBON DEMI GLACE PRESERVED LEMON BUTTER, ROASTED SHRIMP

White Cheddar and Scallion Potato Cake
and Citrus-Steamed Asparagus

\$58 per person

SEARED MIGNON OF NEW YORK STRIP / BURGUNDY DEMI GLACE

(Horseradish Cream on the side, upon
request) Grilled Scallop OR Herb-crusted
Salmon (please pre-select), Citrus Beurre
Blanc, Boursin Potato Mousseline and
Seasonal Baby Vegetables

\$69 per person

CIDER BRINED BREAST OF CHICKEN STUFFED WITH HERBS AND GARLIC RED WINE / BRAISED SHORT RIB

Herb Boursin Polenta and Seasonal
Baby Vegetables

\$62 per person

HERB-CRUSTED PORK TENDERLOIN , WRAPPED IN BACON / SEARED SEA SCALLOP

Smoked Pepper Butter Sauce and Saffron
Rice Croquette and Seasonal Vegetables

\$58 per person

GRILLED PETITE MIGNON OF BEEF / BEURRE BLANC BUTTER POACHED LOBSTER

Steamed Asparagus and Chive Potatoes

Market Price

Desserts

Select one option:

Apple Cheesecake with Streusel Crumb
Topping and Caramel Sauce

Premium Almond Cake Filled with
Praline Buttercream Topped with
Sugared Almonds

Mocha Pot De Crème topped with Whipped
Cream, Espresso Macaroon and Chocolate
Covered Espresso Bean

Lemon Sour Cream Panna Cotta with
Blackberry Gelée, (or Ginger and Mango
Passion Fruit Gelée)

Warm Bananas Foster with Banana Bread,
Foster Sauce, and Caramelized Banana

Warm House Made Brioche Bread Pudding
smothered in Bourbon Caramel Sauce and
Spiced Candied Pecans

Vanilla Crème Brûlée topped with Whipped
Cream and Fresh Berries

\$11 per person

Dessert Stations



POT DE CRÉME

Caramel, Chocolate, Chocolate Peppermint,
White Chocolate Irish Cream

\$13 per person

SOUR CREAM PANNA COTTA

Pear and Red Wine Gelée, Lemon/Blackberry
Gelée, Ginger/Mango Passion Fruit Gelée

\$13 per person

CHOCOLATE BREAD PUDDING

Vanilla Crème Anglaise

\$11 per person

LEMON MERINGUE TART

Fresh Berries

\$11 per person

COCONUT RICE PUDDING

Oven-Roasted Pineapple

\$11 per person

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust and
Fresh Strawberries

\$13 per person

JEWEL DESSERTS

**Select Five of the Following
Mini Tarts:**

Lemon or Key Lime topped with Meringue,
Chocolate Truffle, Fruit Tart, Apple Streusel,
Pumpkin Mousse

Mini Cupcakes:

Banana or Chocolate Fudge Frosting,
Pumpkin or Red Velvet with Cream Cheese
Frosting, Vanilla with Vanilla Frosting,
Almond, or Raspberry Buttercream Frosting

Fudge Brownies:

Cinnamon Orange Caramelized Nut
Squares, Dark Chocolate Salted
Caramel and White Chocolate Grand
Marnier Truffle Pops, Chocolate-Dipped
Strawberries, Chocolate Mousse Cup

\$11 per person



Plated Desserts

WARM FRENCH APPLE TART

with Caramel Vanilla Bean Ice Cream

FLOURLESS CHOCOLATE CAKE

with Bailey's Pistachio Anglaise and Tart Cherry Compote

TIRAMISU CAKE

with Mocha and Vanilla Bean Cream Anglaise

NAPOLEON OF PHYLLO AND PASSION FRUIT CREAM

with Raspberries and White Chocolate Sauce

WARM PANETTONE BREAD PUDDING

with Amaretto Crème Anglaise

MAPLE CRÈME BRULÉE

with Apricot-Cinnamon Compote

SEASONAL SORBETS

with Sugar Cookie and Fresh Berries

\$12 per person

Dessert Stations

TRIPLE BERRY COBBLER OR PARKER COUNTY PEACH COBBLER
with Vanilla Bean Ice Cream

FLAMED SPICED PEARS PAIRED WITH BRANDY

over Vanilla Bean Ice Cream and Crêpes with Spiced Nuts

CHOCOLATE SHELLS
filled with Pistachio Mousse and Brandied Cherries

BANANAS FOSTER

flamed with Caribbean Rum served over Vanilla Bean Ice Cream, topped with Valrhona Chocolate Nuggets

S'MORES

Homemade Marshmallows, Flame-Toasted Graham Crackers and Hershey's Chocolate Bars

Mini Apple Tarte Tatin with Caramel Bourbon Sauce

Walnut and Maple Bread Pudding topped with Dried Fruits and White Chocolate

\$11 per person

Displays

JEWEL DESSERTS

May be displayed or passed.
Select five of the following:

Mini Fruit Tartlets

Hand-rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Triangles topped with Candied Orange Peel

Rich Chocolate Mousse Cups

Mini Double Fudge Brownies

MICRO MINI PIES:

(each flavor is one selection)

Cherry | Chocolate Cream | Pecan |

Key Lime | Coconut Cream |

Strawberry Rhubarb

MICRO MINI CUPCAKES:

(each flavor is one selection)

Strawberry | Chocolate | Lemon |

Red Velvet | Carrot Cake with Cream

Cheese Icing

White and Dark Chocolate-Dipped Strawberries

Peppermint Fudge (Holiday item only)

\$11 per person

Hosted Liquor, Beer and Wine Packages



Bar Packages

HOSTED WINE AND BEER

One Hour	\$14
Two Hours	\$22
Three Hours	\$30
Four Hours	\$38

FULL HOSTED BAR

	GOLD	PLATINUM
One Hour	\$18	\$20
Two Hours	\$30	\$32
Three Hours	\$40	\$45
Four Hours	\$50	\$58

CONSUMPTION BAR OPTION

Bartender fee \$175 (one bartender per 75 guests)

	GOLD	PLATINUM
Mixed Drinks	\$12	\$14
Wine	\$12	\$14
Domestic Beer	\$7	\$7
Craft Beer	\$8	\$8
Soft Drinks Bottled Water	\$3	

CORDIAL PACKAGE

Baileys | Kahlúa | Grand Marnier | Amaretto di Amore
+\$3 per person

Baileys | Kahlúa | Grand Marnier | Amaretto di Amore | Hennessey V.S
+\$5 per person

DINNER OR PASSED WINE

Charged on consumption per bottle:

Gold	\$36 per bottle
Platinum	\$42 per bottle

CHAMPAGNE TOAST

Charged on consumption per bottle:

JP Chenet Brut	\$52 per bottle
Bisot Jeio Prosecco	\$48 per bottle



SPIRITS

	GOLD	PLATINUM
Vodka	Absolut	Grey Goose
Bourbon	Maker's Mark	Knob Creek
Whiskey	Jack Daniels	Jack Daniels, Crown Royal
Gin	Tangerey	Bombay Sapphire
Scotch	Dewar's 12 yr Label	Johnny Walker Black Label
Tequila	Don Julio	Don Julio Reposado
Cogniac	Hennessey VS	Hennessey Privelege VS
Rum	Bacardi Light	Bacardi Superior
	Special Label Captain Morgan	Captain Morgan Local Nut

WINES | Please select one red wine and one white wine for your package

	GOLD	PLATINUM
Champagne/Sparkling	JP Chenet Brut	Bisot Jeio Prosecco
Rose	Chateau Peyarssol	AIX Provence
Sauvignon Blanc	Mohua	Daou
Pinot Grigio	North X Northeast	Caldero
Chardonnay	Substance	Decoy
Cabernet	Substance	Decoy
Malbec	Santa Julia Reserve	Bodega Norton
Pinot Noir	Carmel Road	Pike Road

BEER

DOMESTIC	IMPORT	CRAFT
Coors Light	Stella	Odell 90 Shilling Ale
Coors Banquet	Modela Especial	Great Divide Heyday
Michelob Ultra	Amstel Light	Left Hand Brewing Milk Stout
White Claw		

Special Craft Beers available by the case. Specialty Spirits available by the bottle. Alcoholic beverages cannot be brought in to the museum. All guests consuming alcohol must be 21 and provide proper ID. Guests without proper ID will not be served alcoholic beverages. Sales Tax, 25% Service Charge, Bartender Fees and Linen Rental are additional costs. All events are subject to a 25% service fee.

PACKAGES PRESENTED BY
EVENTS AT THE DENVER ART MUSEUM

DENVER
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MUSEUM

