

# 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  
**\$15 per person**

### FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

Breakfast Scones, Muffins and  
Danishes with Butter and Preserves  
Applewood Smoked Bacon OR  
Sausage  
Southern Home-Style Potatoes  
with Onions and Fresh Peppers  
Fresh Seasonal Fruit and Berries  
**\$26 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 Sausage  
Roasted Breakfast Potatoes  
Fresh Seasonal Fruit and Berries  
**\$29 per person**

### POTATO AND EGG STRATA WITH SPINACH AND ASIAGO

Applewood Smoked Bacon OR Sausage  
Roma Tomato Broiled with Pesto  
and Herbed Bread Crumbs  
Assorted Biscuits  
Fresh Seasonal Fruit and Berries  
**\$29 per person**

A 25% service charge plus 8.8% will be applied.

## Breakfast and Refreshments

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### FROM OUR PASTRY SHOP

Croissants, Sticky Buns, Muffins, and Breakfast Breads

Fresh Seasonal Fruit and Berries

House Made Granola

Individual Yogurts

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

**\$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

Individual Yogurt

Regular and Decaffeinated Coffee, Selection of Teas, Orange Juice, Complimentary Water Station

**\$18 per person**

### SNACK STATION

Vegetable Crudités with Roasted Red Pepper and Garlic Hummus Dips

Potato Chip Bar

Freshly Baked Cookies

**\$14 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

**\$9 per person**

### CHIPS AND DIPS

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

Cheesy Béchamel

**\$12 per person**

### SWEET AND SAVORY

Spiced Nut Mix

Blondies and Brownies

Cookies

Sweet and Savory Popcorn

**\$14 per person**

## Half Day Meeting Packages

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### MORNING MEETING PACKAGE (4 HOURS)

#### Continental Breakfast

Breakfast Bakeries, Muffins, Scones and Danishes

Fresh Seasonal Fruit and Berries Individual Yogurts

Beverage Service:

Regular and Decaffeinated Coffee, Cranberry, Orange and Grapefruit Juices, Assorted Soft Drinks, Complimentary Water Station

**\$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, Complimentary Water Station

**\$28 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

Potato Salad with Whole Grain Mustard

Potato Chips

Double Fudge Brownies

**\$30 per person**

### LITTLE ITALY

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad **(GF)**

Toasted Farro and Roasted Mushroom Salad **(GF/DF)**

Grilled Vegetables, Lemon-Egg Dressing **(GF)**

Seasonal Ravioli

Grilled Chicken Breast, Root Vegetable and Basil Brodo **(GF/DF)**

Focaccia Bread

Tiramisu

**\$33 per person**

### SOUP AND SALAD BAR

**Select one of the following soups:**

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables **(DF)**

Chicken Tortilla Soup with Diced Avocado and Cilantro

Traditional Spanish Gazpacho **(DF)**

**Select three of the following salads:**

Tarragon Chicken Salad with Hearts of Palm **(GF)**

Mediterranean Albacore Tuna Salad **(GF)**

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

Baby Greens, Port-Poached Pears, Pecan-Crusted Goat Cheese, Mission Fig Vinaigrette **(DF)**

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

Seasonal Fruit Salad with Midori-Yogurt Dressing **(GF)**

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

Fresh Baked Rolls, Butter

Lemon Squares and Double-Fudge Brownies

**\$34 per person**

## Create Your Own Buffet

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### Salad

**Select one of the following:**

Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing

Boston Bibb Lettuce, with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms and Hearts of Palm Champagne Vinaigrette **(GF)**

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

Cobb Salad with Chopped Lettuce, Egg and Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing **(GF)**

### Entrée

**Select one of the following:**

Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard and Roasted Shallot Demi Glace **(GF/DF)**

**\$45 per person**

Slow Roasted Chicken, Salsa Verde, Navy Beans and Olive Relish **(GF)**

**\$33 per person**

Seared Salmon with Lemon-Dill Beurre Blanc **(GF)**

**\$38 per person**

Grilled Chicken Three-Cheese Penne Pasta with Roasted Pepper Marinara

**\$32 per person**

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

**\$38 per person**

Herb Crusted Bass with Roasted Pepper Orange Vinaigrette **(GF)**

**\$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 **(GF/DF)**

Tomatoes and Haricots Verts, Arugula, Sweet Onions, Roquefort Dressing, Chives **(GF)**

Greek Orzo Pasta Salad with Lemon-Oregano Vinaigrette

Fresh Seasonal Fruit and Berries **(DF)**

Sautéed Green Beans and Baby Carrots, Crisp Shallots and Sliced Almonds **(DF)**

Chilled Grilled Asparagus with Citrus **(DF)**

Sautéed Medley of Organic Baby Vegetables

Garlic Roasted, Tri-Colored Marble Potatoes

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

### Dessert

**For buffet style desserts, select five of the following:**

**Jewel Desserts:**

Truffle Pops

Pecan Caramel Diamonds

Lemon Bar

Chocolate Mousse Cup

Fudge Brownies

Chocolate-Dipped Strawberries

**Tea Cookies:**

Chocolate Chip, Snickerdoodles, M&M Cookies, French Macaroons



## Gourmet Box Lunches

All Boxed Lunches include  
**Chef's Daily Orzo Salad and  
 Chips, Cookie, and Bottled Water**

Maximum of three choices  
 from list below:

### SANDWICH OPTIONS

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

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on a Soft 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 Ciabatta

Chicken Curry Salad with Almonds and Raisins on Ciabatta

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

**\$20 per person**

### WRAP OPTIONS

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

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

Tortilla filled BLT with Dijonnaise Dressing

Tortilla filled with Roasted Marinated Garden Vegetables and Pesto Mayonnaise

Tortilla filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

**\$20 per person**

### SALAD OPTIONS

**All Salad Options include Chips and a Cookie**

Chicken Caesar Salad with Garlic Croutons and 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 and Pink Peppercorn Vinaigrette

Mixed Greens, Port Poached Pears with Pecan-Crusted Goat Cheese and 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 for \$8 per salad**

**\$20 per person**

## Plated Lunches



### First Courses

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

#### SALADS

The Wedge with Iceberg Lettuce, Bacon, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing **(GF)**

Roasted Vegetable and Romaine, Pickled Carrots, Toasted Sunflower Seeds, Green Goddess Dressing **(GF)**

Mediterranean Greek Salad with Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette **(GF)**



## Entrée Salads

### MARINATED GRILLED BEEF

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

**\$31 per person**

### HERB GRILLED CHICKEN AND PEAR

Baby Greens, Candied Pecans, Red Wine Poached Pears, Gorgonzola, Balsamic Vinaigrette **(GF)**

**\$28 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 **(GF)**

**\$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

**\$30 per person**

### CHICKEN PICATTA

Broccolini, Roasted Potatoes, Lemon, Capers and Butter Sauce **(GF)**

**\$30 per person**

### HERB CRUSTED BASS

Brown Butter Sautéed Fingerling Potatoes, Seasonal Greens, Preserved Lemon Gremolata **(GF)**

**\$38 per person**

### MUSTARD GLAZED PORK LOIN

Potato Pave with Caramelized Onion and Baby Roasted Vegetables **(GF)**

**\$32 per person**

### BRAISED SHORT RIB

Herb Boursin Polenta, Baby Carrots and topped with Tobacco Onions

**\$42 per person**

### PETIT FILET OF BEEF

Three-Cheese Risotto, Asparagus and Shallot Red Wine Reduction **(GF)**

**\$45 per person**

### SEARED SALMON

Zucchini and Basil Puree, Gold Squash, Sweet and Sour Lentils, Meyer Lemon Vinaigrette **(GF/DF)**

**\$35 per person**

## Desserts

Brownie with Crème Anglaise and Fresh Berries

Panna Cotta with Blackberry Gelée **(GF)**

Key Lime Cheesecake with Cherry Compote

Lemon Meringue Tart with Fresh Berries

Fruit Cobbler (Seasonal)

Flourless Chocolate Cake, Vanilla Whip and Fresh Berries **(GF)**

Seasonal Sorbet with Fresh Berries **(GF/DF)**

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

## Passed Hors D'oeuvres



**\$5 per piece**

### VEGETARIAN

Fried Baby Artichoke Bottom Stuffed with Vegetables, Goat Cheese and Tomato Confit **(V)**

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish **(V/DF)**

Heirloom Tomato and Mozzarella on Crostini **(V)**

Miniature Crudités, Yuzu Goddess Dip **(V)**

Chickpea and Cucumber, Pickled Onion, Soft Pita **(V)**

Wild Mushroom Fondue Toast Point, Gruyere **(V)**

Stuffed Baby Vegetable, Tabbouleh, Minted Yogurt **(V)**

Spinach, Brie and Tomato Tart **(V)**

Mini Mushroom Caps Stuffed with Vegetable Ratatouille and Boursin Cheese **(V)**

Spanikopita **(V)**

Four Cheese Arancini with Romesco Sauce **(V)**

Warm Brie En Croute with Port-Poached Figs **(V)**

Tiny Boursin and Tomato Grilled Cheese **(V)**

Ratatouille-Stuffed Mushroom Caps **(V)**

Southwest Vegetable Quesadillas with Lime Creme

### BEEF

Pulled Pork Quesadilla with Avocado Crema  
Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Southern Grits Cake with Barbecued Brisket and Micro Herbs **(DF)**

### POULTRY

Harissa Spiced Chicken Ragu on Lahvosh, Thyme-Goat Cheese

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Roasted Chicken Salad and Stir Fry Summer Roll, Mint and Basil **(GF/DF)**

### SEAFOOD

Hong Kong Shrimp Spring Roll, Chinese Hot Mustard **(DF)**

### PORK

Pigs in a Blanket



**\$6 per piece**

**VEGETARIAN**

Vegetable Pot Stickers **(V/DF)**

**BEEF**

Short Rib Potato Croquette

Seared Sirloin on Garlic Crostini with  
Horseradish Cream and Toasted Shallots

Rosemary Beef Tenderloin with Roasted  
Peppers and Porcini Balsamic Glaze **(DF)**

Thai Peanut Beef Satay **(DF)**

Mini Beef Wellington with Mushroom  
Duxelle wrapped in Puff Pastry

**SEAFOOD**

Coconut Shrimp with Spicy Mango Sauce  
**(DF)**

Shrimp Spring Roll

Lemon Herb Smoked Salmon in Gougère

Mini Crab Cakes with Cajun Remoulade

**POULTRY**

Maple Glazed Duck Breast on Sweet Potato  
Scone with Pecan-Pumpkin Butter

Chicken and Lemongrass Pot Stickers **(DF)**

Thai Peanut Chicken Satay **(DF)**

Smoked Duck Bahn Mi Sandwich, Pickled  
Vegetables **(DF)**

Mini Smoked Duck Nacho with Goat Cheese  
and Mango Pico

Miniature Chicken Pot Pie

**PORK**

Smoked Pork Cuban Sandwich, Emmental  
Cheese, Mango Mustard, Pickle

**LAMB**

Turkish Lamb Sliders with Moroccan Olive  
Relish and Tzatziki

Lamb Meatball with Lavender-Rosemary  
Mustard **(DF)**

## Displays and Presentations



### TRADITIONAL ANTIPASTO

Soppressata, Genoa Salami, Pepperoni and Prosciutto, Assorted Imported and Domestic Cheeses **(GF)**

Cilliegini Caprese Salad **(GF)**

Fire-Roasted Vegetables, Cipollini with Balsamic Glaze **(GF/DF)**

Selection of Imported Marinated and Cured Olives **(GF/DF)**

Olive Tapenades and Hummus **(GF/DF)**

Crostini, Sliced Baguettes, Grape Clusters, Assorted Dried Fruit

Skillet Toasted Almonds

**\$21 per person**

### DELUXE ANTIPASTO

Imported and Domestic Cheeses

Crackers, Crisps and Lahvosh

Salami and Summer Sausage with Roasted Garlic and Tarragon Aioli and Lingonberry Chutney **(GF)**

Fig Preserves and Toasted Almonds, Candied Pecans, Assorted Dried Fruits and Cured Olives **(GF)**

Marinated Squash stuffed with Goat Cheese Deviled Eggs **(GF)**

Fire roasted vegetables, Cipollini Onions with Balsamic Glaze **(GF/DF)**

**\$28 per person**

### HONG KONG AND TOKYO

Jasmine Rice Salad with Skewered Vegetables **(V)**

Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Dip **(DF)**

Teriyaki Chicken Skewers with Mango-Chili Dip **(DF)**

Asian Tuna Tartare with Avocado and Wonton Crisps **(DF)**

Steamed Pork and Vegetable Pot Stickers with Japanese Gyoza Sauce **(DF)**

Cucumber Sesame Rice Noodles with Peanut Dressing **(V/DF)**

Vietnamese-Style, Short Rib and Pickle Vegetable-stuffed Summer Roll

**\$28 per person**

### IMPORTED AND DOMESTIC CHEESES

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices **(V)**

**\$15 per person**

### CLASSIC SMOKED SALMON PRESENTATION

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

**\$16 per person**

### FRESH FRUITS AND BERRIES

accompanied by Dried Fruit and Berries

**\$10 per person**

### DIPS AND SPREADABLES

Choose three of the following:

Warm Parmesan and Artichoke Fondue with Sliced Baguettes **(V)**

Warm Spinach, Parmesan and Goat Cheese Fondue with Crostini **(V)**

Hummus with Toasted Pita Chips or Crudites **(V/DF/GF with Crudite)**

Chile Con Queso with Pico de Gallo with Tortilla Chips **(V)**

Vegetable Tapenade with Garlic Crostini **(V/GF)**

Tzatziki with Pita Crisps **(V)**

Creamy Roasted Red Pepper with Vegetable Crudites **(V)**

Goat Cheese with Lahvosh Crisps **(V)**

Jalapeno and Smoked Salmon Mousse with Toast Points

**\$12 per person**

Upgrade this station with Guacamole, Salsa and Tortilla Chips for an additional \$5

### CAVIAR DISPLAY

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

**Market Price**

### ICED SEAFOOD DISPLAY

Jumbo Gulf Shrimp, Crab Claws, Oysters on the Half Shell, Cocktail and Rémolade Sauces and Horseradish Sauce Mignonette, Lemon Wedges

**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**

## Small Plates



**Chef attendant fee \$250**  
(one attendant per 75 guests  
per station)

### DUO OF SAUTEED ASPARAGUS

White and Green Asparagus, Goat  
Cheese Crumbled Fondue, Lemon  
Puree, Confit Tomato **(GF)**

**\$15 per person**

### SHANGHAI CHICKEN

Vegetable Stir Fry, Fried Rice, Bok Choy.  
*Served in Asian To Go Containers* **(DF)**

**\$20 per person**

### SLOW ROASTED CHICKEN BREAST

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

**\$21 per person**

### BROWN ALE-MUSTARD GLAZED PORK BELLY

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

**\$20 per person**

### BACON WRAPPED PORK TENDERLOIN

Celery Root-Apple Slaw, Roasted Apple,  
Sunchoke Chips **(GF/DF)**

**\$23 per person**

### LAMB LOLLIPOPS

Mustard and Herb Crust, Vegetable  
Fricassee, Lamb Jus **(GF/DF)**

**\$30 per person**

### STEAK AU POIVRE

Seared Sirloin, Potato Croquette,  
Watercress, 5 Peppercorn Sauce **(GF)**

**\$27 per person**

### RED WINE BRAISED SHORT RIBS

Boursin Polenta, Wilted Greens,  
Tobacco Onions

**\$28 per person**

### SLICED ROASTED BEEF TENDERLOIN

Potato Puree, Asparagus, Tomato,  
Horseradish Demi **(GF)**

**\$28 per person**

### SAUTEED SHRIMP

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

**\$25 per person**

## SEA BASS

Hazelnut Romesco, Swiss Chard,  
Tomato-Caper Vinaigrette **(GF)**

**\$30 per person**

## ASIAN MARINATED TOFU

Scallion-Ginger Rice, Shiitake  
Mushrooms, Sweet Soy **(DF)**

**\$18 per person**

## CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF

3-Herb Aioli and Dijon Mustard,  
Silver Dollar Rolls **(DF)**

**\$30 per person**

## Street Taco Station

**Choice of two of the following:**

Chipotle-Braised Chicken **(GF/DF)**

Carne Asada **(GF/DF)**

Baja Garlic Shrimp (\$6 pp supplement)

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

**\$22 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

Impossible Meat Sliders with  
Avocado Crema

Turkey Burger with Smoked Bacon  
and Caramelized Onion Aioli

All served with Chips, Garlic Aioli  
and Ketchup

**\$22 per person**

## Mashed Potatoes

**Mashed Potatoes served with  
the following toppings:**

Mushroom Demi

Southern Cream Gravy

Chopped Scallions

Bacon Bits

Sour Cream

Cheddar

Green Onions

Broccoli

Green Chile

**\$20 per person**

## Mac 'N' Cheese

**Creamy Macaroni with three  
French Cheeses and Bechamel Sauce.**

**Toppings Include:**

Herb-Infused Panko

Tomato Confit

Applewood Smoked Bacon

Grilled Chicken or Pulled Pork

Wild Mushrooms

Scallions

**\$20 per person**

## Pasta Station

**Penne Pasta 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 Rolls

**\$20 per person**

*Upgrade with Grilled Chicken for \$6 per  
person. \$2 upcharge for GF pasta.*

## Salad Station

**Choice of two of the following salads:**

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

Southwest Caesar with Grilled Corn,  
Black Beans, Queso Fresco and Roasted  
Peppers, Chipotle Caesar Dressing **(GF)**

Wedge Salad with Cherry Tomatoes, Red  
Onion, Pepper Bacon and Bleu Cheese  
Crumbles, Green Goddess Dressing **(GF)**

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

Tai Beef Salad **(GF)**

**\$18 per person**

## Dinner Buffets



### Salads

Select one of the following:

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

Tomatoes, Mozzarella Caprese with Basil and Vinaigrette **(GF)**

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 **(GF)**

Mixed Greens, Shaved Apple, Toasted Walnuts, Golden Raisins, Cider Vinaigrette **(GF)**

### Proteins

Select two of the following:

Braised Short Rib with Roasted Garlic **(GF)**

Carved Beef Tenderloin **(GF)**

Roasted Chicken Breast, Sauteed Mushrooms and Madeira **(GF)**

Herb-Crusted or Seared Salmon, Citrus-Thyme Fennel Purée **(GF)**

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 **(GF/DF)**

Shrimp Pasta with Garlic and Tomatoes

**Additional Proteins | \$15 per person**

### Sides

Select two of the following:

Chive Mashed Potatoes

Garlic Roasted Fingerling Potatoes

Broccolini

Roasted Multi-Colored Baby Carrots

Medley of Seasonal Vegetables

Haricots Verts with Shallots and Olive Oil

Vegetable Couscous

**Buffet | \$70 per person**

Most items can be made dairy free and all salads can be made vegan.

## Plated Dinners



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All menus include Fresh Baked Rolls,  
Butter and Coffee Service

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### First Course

Maple Smoked Duck Breast with  
Shaved Brussels Sprouts and Golden  
Raisin-Quinoa Salad **(GF/DF)**

**\$18 per person**

Tomato and Brie Turnover, Petit Herb Salad  
**(V)**

**\$15 per person**

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

**\$20 per person**

Seasonal Tomatoes, Wedge, Bacon, Creamy  
Roquefort Dressing **(GF)**

**\$15 per person**



## Salads

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

**\$15 per person**

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette **(GF)**

**\$15 per person**

Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette **(GF)**

**\$17 per person**

Baby Greens, Port Poached Pears with Pecan, Goat Cheese and Mission Fig Vinaigrette **(GF)**

**\$17 per person**

## Entrées

### POULTRY

Pan-Seared Chicken with Mushrooms, Baby Carrots and Chive Mashed Potatoes **(GF)**

**\$32 per person**

French Chicken Breast, Baby Vegetable Ragout, Parsnip Puree, Natural Chicken Jus **(GF)**

**\$32 per person**

### PORK

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

**\$35 per person**

### BEEF

Grilled Filet of Beef with Red Wine Demi Glace, Fingerling Potatoes and Baby Carrots, Haricot Verts **(GF)**

**\$65 per person**

Porcini-Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and Fire-Roasted Vegetables **(GF)**

**\$65 per person**

Cabernet Braised Short Rib, Herbed Boursin Polenta and Root Vegetable Mélange **(GF)**

**\$60 per person**

### BISON

**Market Price**

Any of these items can be made dairy free.

## Seafood

### HERB-CRUSTED SALMON

Citrus Thyme Fennel Soubise,  
Dilled Potatoes and Carrots **(GF/DF)**

**\$50 per person**

### PAN SEARED BASS

Wilted Chard, Blistered Cherry Tomatoes,  
Hazelnut Romesco **(GF/DF)**

**\$60 per person**

## Vegetarian Selections

### BUTTERNUT SQUASH RAVIOLI

Pine Nuts and Light Brown Butter Sauce

**\$25 per person**

### SEASONAL RISOTTO

Roasted Wild Mushrooms, Baby Root  
Vegetables, Sauce Soubise **(DF)**

**\$25 per person**

### MARINATED CAULIFLOWER STEAK

Carrot Puree, Braised Chard, Golden Raisin-  
Caper Relish, Madeira-Mirin Reduction  
**(GF/DF)**

**\$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  
**(GF)**

**\$80 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 **(GF)**

**\$75 per person**

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

Whipped Herb Potatoes and Seasonal  
Baby Vegetables **(GF)**

**\$70 per person**

## Desserts

### Select one option:

Cheesecake with Berry Compote

Premium Almond Cake with Praline  
Buttercream Topped with Sugared Almonds

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

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

Chocolate Mousse Cake

Flourless Chocolate Cake **(GF)**

**\$15 per person**

There is always a possibility of cross-contamination.

## Dessert Display



### **JEWEL DESSERTS**

**2.5 pieces/person.**

**May be displayed or passed.**

**Select three of the following:**

Petit Fours

Hand-rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Triangles topped with  
Candied Orange Peel

Rich Chocolate Mousse Cups

Mini Double Fudge Brownies

White and Dark Chocolate-Dipped  
Strawberries

**\$22 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 |

### HOSTED FULL BAR

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

### BARTENDER

|                 |       |
|-----------------|-------|
| 1 per 50 guests | \$200 |
|-----------------|-------|

### CORDIAL PACKAGE

Baileys | Kahlúa | Grand Marnier | Frangelico

**+\$3 per person**

Baileys | Kahlúa | Grand Marnier | Frangelico | Hennessey  
Dom Benedictine

**+\$5 per person**

### DINNER OR PASSED WINE (CHOOSE UP TO TWO OPTIONS)

*Charged on consumption per bottle:*

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

### CHAMPAGNE TOAST

*Charged on consumption per bottle or per toast pour:*

|          |                         |
|----------|-------------------------|
| Prosecco | \$6 per/\$52 per bottle |
| Brut     | \$4 per/\$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 Banquet  | Stella          | Odell 90 Shilling Ale        |
| Michelob Ultra | Modela Especial | Great Divide Heyday          |
| White Claw     | Amstel Light    | Left Hand Brewing Milk Stout |

*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

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