

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

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

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

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

Broccolinni, 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 Creme 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 Rémoulade 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, Sautéed 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



All menus include Fresh Baked Rolls,
Butter and Coffee Service

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
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CORDIAL PACKAGE

Baileys | Kahlúa | Grand Marnier | Frangelico

+\$3 per person

Baileys | Kahlúa | Grand Marnier | Frangelico | Hennessy
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

DENVER
art
MUSEUM