Catering Menus
Breakfast and Refreshments

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
Ciliegini 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

**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

**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

5 | EVENTS AT THE DENVER ART MUSEUM
First Courses

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

SALADS

The Wedge with Iceburg 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
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

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

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)
$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)
TRADITIONAL ANTIPASTO
Soppressata, Genoa Salami, Pepperoni and Prosciutto, Assorted Imported and Domestic Cheeses (GF)
Cilliegin 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

ICED SEAFOOD DISPLAY

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 Cotija 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’ Bay 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 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

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

Additional Proteins | $15 per person

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

<table>
<thead>
<tr>
<th></th>
<th>GOLD</th>
<th>PLATINUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$14</td>
<td></td>
</tr>
<tr>
<td>Two Hours</td>
<td>$22</td>
<td></td>
</tr>
<tr>
<td>Three Hours</td>
<td>$30</td>
<td></td>
</tr>
<tr>
<td>Four Hours</td>
<td>$38</td>
<td></td>
</tr>
</tbody>
</table>

**HOSTED FULL BAR**

<table>
<thead>
<tr>
<th></th>
<th>GOLD</th>
<th>PLATINUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$18</td>
<td>$20</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$30</td>
<td>$32</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$40</td>
<td>$45</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$50</td>
<td>$58</td>
</tr>
</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Absolut</th>
<th>Grey Goose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourbon</td>
<td>Maker’s Mark</td>
<td>Knob Creek</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Jack Daniels</td>
<td>Jack Daniels, Crown Royal</td>
</tr>
<tr>
<td>Gin</td>
<td>Tangerey</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>Scotch</td>
<td>Dewar’s 12 yr Label</td>
<td>Johnny Walker Black Label</td>
</tr>
<tr>
<td>Tequila</td>
<td>Don Julio</td>
<td>Don Julio Reposado</td>
</tr>
<tr>
<td>Cogniac</td>
<td>Hennessy VS</td>
<td>Hennessy Privilege VS</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Light</td>
<td>Bacardi Superior</td>
</tr>
<tr>
<td></td>
<td>Special Label Captain Morgan</td>
<td>Captain Morgan Local Nut</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Champagne/Sparkling</th>
<th>GOLD</th>
<th>PLATINUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose</td>
<td>JP Chenet Brut</td>
<td>Bisol Jeio Prosecco</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Chateau Peyrassol</td>
<td>AIX Provence</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Mohua</td>
<td>Daou</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>North X Northeast</td>
<td>Caldero</td>
</tr>
<tr>
<td>Cabernet</td>
<td>Substance</td>
<td>Decoy</td>
</tr>
<tr>
<td>Malbec</td>
<td>Substance</td>
<td>Decoy</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Santa Julia Reserve</td>
<td>Bodega Norton</td>
</tr>
<tr>
<td></td>
<td>Carmel Road</td>
<td>Pike Road</td>
</tr>
</tbody>
</table>

### BEER

<table>
<thead>
<tr>
<th>DOMESTIC</th>
<th>IMPORT</th>
<th>CRAFT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coors Banquet</td>
<td>Stella</td>
<td>Odell 90 Shilling Ale</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Modelo Especial</td>
<td>Great Divide Heyday</td>
</tr>
<tr>
<td>White Claw</td>
<td>Amstel Light</td>
<td>Left Hand Brewing Milk Stout</td>
</tr>
</tbody>
</table>

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.