All Breakfast Buffets Include:
Chilled Fresh Orange Juice | Freshly Brewed Regular & Decaffeinated Coffee | Selection of Hot Teas | Water Station

CONTINENTAL BREAKFAST
Assorted Breakfast Bakeries:
Breakfast Scones, Muffins and Danishes with Butter and Preserves
Fresh Seasonal Fruit and Berries
Assorted Individual Yogurts
$18 per person

FLUFFY SCRAMbled EGGS DUSTED WITH CHIVES
Breakfast Scones, Muffins and Danishes with Butter and Preserves
Applewood Smoked Bacon
Southern Home-Style Potatoes with Onions and Fresh Peppers
Fresh Seasonal Fruit and Berries
$26 per person

FRENCH TOAST CASSEROLE
Blueberry, Lemon & Ginger Compote
Applewood Smoked Bacon
Roasted Breakfast Potatoes
Fresh Seasonal Fruit and Berries
$28 per person | + $5 for Gluten Free

POTATO AND EGG STRATA WITH SPINACH AND ASIAGO
Applewood Smoked Bacon
Hashbrowns
Breakfast Pastries
Fresh Seasonal Fruit and Berries
$29 per person
Lunch Buffets

All Buffets Include Freshly Brewed Regular & Decaf Coffee | Iced Tea

**GOLDEN TRIANGLE DELI**

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 Breads 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

Caprese Salad (GF)

Orzo Pasta, Roasted Mushroom, and Tomato Confit (GF/DF)

Seasonal Grilled Vegetables, Balsamic & Extra Virgin Olive Oil (GF)

Seasonal Ravioli

Grilled Chicken Breast, Root Vegetable and Lemon Chicken Jus (GF/DF)

Focaccia Bread Tiramisu

$33 per person
Create Your Own Lunch 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/DF)
- Baby Field Greens, with Red and Yellow Grape Tomatoes, Goat Cheese Crumbles and Pink Peppercorn Vinaigrette (GF)
- Mediterranean Greek Salad, Romaine & Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette (GF)
- Asian Salad, Shredded Cabbage, Carrots, Edamame, Sesame, Onions, Cilantro, Wonton Chips, Yuzu Dressing (DF)

**Entrée**
Select one of the following:
- Herb Crusted Tenderloin of Beef, Creamy Horseradish, Rolls (GF/DF) $45 per person
- Slow Roasted Chicken, Lemon Chicken Jus, Navy Beans and Seasonal Squash (GF) $33 per person
- Seared Salmon with Pepper Coulis (GF) $38 per person
- Grilled Chicken Three-Cheese Penne Pasta with Roasted Pepper Marinara $32 per person
- Braised Short Rib, Smoked Cheddar Grits, Spinach, Roasted Tomato Relish $38 per person
- Herb Crusted Bass, Quinoa, Tri-Color Carrots, with Roasted Pepper Orange Vinaigrette (GF) $40 per person

**Accompaniments**
Select two of the following:
- Tortellini Pasta Salad with Tomato Confit and Spinach
- 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)
- Chilled Grilled Asparagus with Citrus (GF)
- Sautéed Medley of Organic Baby Vegetables (GF)
- Garlic Roasted, Tri-Colored Marble Potatoes (GF)

**Dessert**
Select two of the following:
- Truffles
- Petit Fours
- Lemon Bites
- French Macarons
- Pecan Caramel Bites
- Hand Rolled Cake Pops
- Mini Double Fudge Brownie Bites
- Red Velvet Cake Bites (GF)
- Chocolate Mousse Cup (GF)
- White & Dark Chocolate-Dipped Strawberries (GF)
Gourmet Boxed Lunches

All Boxed Lunches include
Chef’s Daily Pasta Salad,
Chips, Cookie, and a Bottled Water

Maximum of Three Choices

SANDWICH / WRAP 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
- BLT with Dijonnaise Dressing

$20 per person

SALAD OPTIONS

- Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing
- Wedge Salad, Red Onions, Cherry Tomatoes, Crispy Bacon, Creamy Roquefort Dressing
- Baby Field Greens with Grape Tomatoes, Goat Cheese Crumbles, Shaved Cucumber, Hearts of Palm, and Pink Peppercorn Vinaigrette (GF)
- Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette (GF)
- Mixed Greens with Tarragon Chicken Salad with Hearts of Palm (GF)
- Baby Field Greens and Mediterranean Albacore Tuna Salad (GF)

$20 per person

Add Chicken or Salmon for $8 per Salad
Plated Lunches

Salad Course

- One protein and one vegan entrée option, second protein will be an additional $5 per person

Each menu includes choice of Entrée Course and either Salad Course or Dessert Course, Coffee, Fresh Baked Rolls, and Butter

- 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)
- Burrata with Seasonal Vegetables, Pesto, and Olive Oil (GF)
- Ceasar Salad, Garlic Croutons, Shaved Parmesan, and Ceasar Dressing
- Mediterranean Greek Salad with Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette (GF)
## Entrée Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THAI VEGETABLE SALAD</strong></td>
<td>Cabbage, Carrots, Cucumber, Bell Peppers, Pickled Onions, Mint Cilantro, and Yuzu Dressing (GF)</td>
<td>$30 per person</td>
</tr>
<tr>
<td><strong>HERB GRILLED CHICKEN AND PEAR</strong></td>
<td>Baby Greens, Candied Pecans, Cucumber, Red Wine Poached Pears, Goat Cheese, Balsamic Vinaigrette (GF)</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN CAESAR SALAD</strong></td>
<td>Hearts of Romaine and Radicchio Topped with Shaved Parmesan, Croutons, and Caesar Dressing</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>GREEK SALAD WITH GRILLED SALMON</strong></td>
<td>Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions, Lemon-Oregano Vinaigrette (GF)</td>
<td>$34 per person</td>
</tr>
</tbody>
</table>

## Entrées

<table>
<thead>
<tr>
<th>Entree</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CACCIATORE CHICKEN WITH WILD MUSHROOMS</strong></td>
<td>Baby Carrots, Roasted Potatoes OR Wild Rice</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>CHICKEN PICATTA</strong></td>
<td>Broccolini, Roasted Potatoes, Lemon, Capers and Butter Sauce (GF)</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>HERB CRUSTED BASS or HALIBUT</strong></td>
<td>Brown Butter Sautéed Fingerling Potatoes, Seasonal Greens, Preserved Lemon Gremolata (GF)</td>
<td>Market Price</td>
</tr>
<tr>
<td><strong>MUSTARD GLAZED PORK LOIN</strong></td>
<td>Potato Pave with Caramelized Onion and Baby Roasted Vegetables (GF)</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>BRAISED SHORT RIB</strong></td>
<td>Herb Boursin Polenta, Baby Carrots and topped with Tobacco Onions (GF)</td>
<td>$42 per person</td>
</tr>
<tr>
<td><strong>PETIT FILET OF BEEF</strong></td>
<td>Parmesan Potato Gratin with Caramelized Onion, Asparagus and Shallot Red Wine Reduction (GF)</td>
<td>$45 per person</td>
</tr>
<tr>
<td><strong>SEARED SALMON</strong></td>
<td>Seasonal Vegetable Puree, Gold Squash, Sweet and Sour Lentils, Meyer Lemon Vinaigrette (GF/DF)</td>
<td>$36 per person</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
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</thead>
<tbody>
<tr>
<td><strong>BROWNIE WITH CRÈME ANGLAISE AND FRESH BERRIES</strong></td>
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<tr>
<td><strong>PANNA COTTA WITH BLACKBERRY GELÉE (GF)</strong></td>
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<tr>
<td><strong>CHEESECAKE WITH BERRY COMPOST</strong></td>
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<tr>
<td><strong>LEMON MERINGUE TART WITH FRESH BERRIES (GF)</strong></td>
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<tr>
<td><strong>FRUIT COBBLER (SEASONAL)</strong></td>
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<tr>
<td><strong>FLOURLESS CHOCOLATE CAKE, VANILLA WHIP AND FRESH BERRIES (GF)</strong></td>
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</tr>
<tr>
<td><strong>APPLE TART TATIN</strong></td>
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</tr>
<tr>
<td><strong>VEGAN CHOCOLATE MOUSSE CAKE (GF/DF)</strong></td>
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</tbody>
</table>
$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)
- Caprese Skewer (V/DF)
- Chickpea and Cucumber, Pickled Onion, Soft Pita (V)
- Stuffed Peppadew Peppers, Tabbouleh, Minted Yogurt (V)
- Spinach, Brie, and Tomato Tart (V)
- Mushroom Pate Tartine, Sherry, Mini Toast, Pickled Onion (V)
- Butternut Polenta Cake, Sweet and Sour Shallot, Apple (V/DF)
- Spanakopita (V)
- Four Cheese Arancini with Romesco Sauce (V)
- Warm Brie En Croute with Port-Poached Fig (V)
- Tiny Boursin and Tomato Grilled Cheese (V)
- Ratatouille-Stuffed Mushroom Cap (DF/GF)
- Southwest Vegetable Quesadilla with Lime Crème (V)
- Vegetable Samosas (V)
- Thai Tofu Brochette, Thai Red Curry, Lime, Basil (V)
- Falafel, Beetroot Hummus, Lemon (V)
- Cucumber Cup Greek Salad (V/DF)
- Butternut Squash Polenta with Butternut Caponata and Sweet & Sour Shallots (V/DF)

**BEEF**
- Mini 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 a Pita Chip with Thyme-Goat Cheese
- Mini Chicken Quesadilla

**PORK**
- Pigs in a Blanket
- Pulled Pork Quesadilla with Lime Crema
$6 Per Piece

VEGETARIAN
Vegetable Pot Sticker (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 on a Crostini (DF)
Thai Peanut Beef Satay (DF)
Mini Beef Wellington with Mushroom Duxelle Wrapped in a Puff Pastry

SEAFOOD
Coconut Shrimp with Spicy Mango Sauce (DF)
Hong Kong Shrimp Spring Roll with Chinese Hot Mustard (DF)
Lemon Herb Smoked Salmon in Gougère
Mini Crab Cakes with Cajun Remoulade

POULTRY
Spicy Maple Glazed Duck Breast on a Sweet Potato Chip (GF)
Chicken and Lemongrass Pot Sticker (DF)
Thai Peanut Chicken Satay (DF)
Mini Smoked Duck Nacho with Goat Cheese and Mango Pico on a Corn Chip (GF)
Buffalo Chicken Potato Skins on Fingerling Potatoes with Micro Celery (GF)
Asian Glazed Chicken Meatballs with Green Onions, Sesame & Soy (GF)

PORK
Smoked Pork Cuban Sandwich, Candied Pork Belly, Emmental Cheese, Mango Mustard, and Pickle

LAMB
Greek Lamb Sliders with Spicy Tomato Feta Spread, Roasted Peppers, and Onions
Lamb Meatball with Lavender-Rosemary Mustard (DF)
Displays and Presentations

TRADITIONAL ANTIPASTO
Soppresata, Genoa Salami, Pepperoni and Prosciutto, Assorted Imported and Domestic Cheeses (GF)
Cilliegni Caprese Salad (GF)
Fire-Roasted Vegetables, Cipollini with Balsamic Glaze (GF/DF)
Selection of Imported Marinated and Cured Olives (GF/DF)
Olives Tapenades and Hummus (GF/DF)
Crostini, Sliced Baguettes, Grape Clusters, Assorted Dried Fruit
Skillet Toasted Almonds
$21 per person

CROSTINI BAR
Variety of crostini, crisps, & crackers
Bruschetta
Hummus, Assorted Jams & Tapenades (GF/DF)
Seasonal Burrata (GF)
$14 per person

DELUXE ANTIPASTO
Imported and Domestic Cheeses
Crackers, Crisps and Lakhovesh
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

TUSCAN ANTIPASTO
Oil Cured Olives (GF/DF)
Hot Cherry Peppers Stuffed with Prosciutto & Provolone (GF)
Marinated Mushrooms, Baby Artichokes, Roasted Tomatoes (GF/DF)
International Cheeses
White Anchovies (GF/DF)
Italian Bean Salad (GF/DF)
Broccoli Rabe, Grilled Seasonal Baby Vegetables, Red & Golden Roasted Beets (GF/DF)
Baked Eggplant with Tomato (GF/DF)
Includes a Bread Display with: Focaccia, Bruschetta, Grissini Sticks
$33 per person

HONG KONG AND TOKYO
Jasmine Rice Salad with Miso Eggplant (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 Taro Chips (DF)
Steamed Pork and Vegetable Pot Stickers with Japanese Gyoza Sauce (DF)
Cucumber Sesame Rice Noodles with Peanut Dressing (V/DF)
Green Beans with Sweet, Sesame Dressing (GF/DF)
Spicy Edamame (GF/DF)
$28 per person | +$3 add Thai Marinated Tofu
CLASSIC SMOKED SALMON PRESENTATION
Capers, Egg Whites and Yolks, Diced Red Onion, Dill Cream Cheese and Toast Points
$16 per person

ICED SEAFOOD DISPLAY
Jumbo Gulf Shrimp, Crab Claws, Oysters on the Half Shell, Cocktail and Rémoulade Sauces and Horseradish Sauce, Mignonette, and Lemon Wedges
$85 per person
*Upgrade with Caviar Selections | Market Price

DIPS AND SPREADABLES
Choose three of the following:
Warm Parmesan and Artichoke Fondue with Crostini & Crackers (V)
Chile Con Queso with Pico de Gallo with Tortilla Chips (V)
Vegetable Tapenade with Garlic Crostini (V)
Goat Cheese with Lahvosh Crisps (V)
Jalapeno and Smoked Salmon Mousse with Toast Points
Hummus OR Roasted Red Pepper Dip with Crudités (V/GF/DF)
$12 per person
Upgrade this station with Guacamole, Salsa, and Tortilla Chips for an additional $5 per person

POPCORN BAR
Choice of three flavors. Please reach out to your catering contact regarding available flavors as selections may change.
$10 per person | Minimum of 75 Guests

POTATO CHIP BAR
Fresh made potato chips with your choice of two flavors: Roasted Garlic and Pecorino Cheese, Sweet Onion and basil OR Spicy Sweet Potato
$10 per person | Minimum of 75 Guests

SNACK STATION
Vegetable Crudités with Roasted Red Pepper
Individual Snack Packs
Freshly Baked Cookies
$14 per person

SALAD DISPLAY
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 with Cabbage, Carrots, Cucumber, Bell Peppers, Pickled Onions, Mint Cilantro, and Yuzu Dressing (DF)
$18 per person
11 | EVENTS AT THE DENVER ART MUSEUM

Small Plates

$200 Per Chef Attendant
(Two attendants per station)

ROASTED WILD MUSHROOMS
Lemon Scented Carrot Puree, Balsamic, And Extra Virgin Olive Oil Vinaigrette (V/GF/DF)
$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 (GF)
$21 per person

BROWN ALE-MUSTARD GLAZED CRISPY PORK BELLY
Ginger-Carrot Puree, Spicy Apple Slaw (GF/DF)
$20 per person

BACON WRAPPED PORK TENDERLOIN
Celery Root-Apple Slaw, Roasted Apple, Crispy Sunchoke (GF/DF)
$23 per person

STEAK AU POIVRE
Seared Sirloin, Potato Croquette, Asparagus, 5 Peppercorn Sauce (GF)
$27 per person

THAI VEGETABLE SALAD
Cabbage, Carrots, Cucumbers, Bell Peppers, Pickled Onions, Mint, Cilantro, Lime Vinaigrette (V/GF/DF)
Choice of: Shredded Chicken | Beef | Tofu | Shrimp
$25 per person

RED WINE BRAISED SHORT RIBS
Boursin Polenta, Wilted Greens, Tobacco Onions
$28 per person

SLICED ROASTED BEEF TENDERLOIN
Whipped Potatoes, Asparagus, Tomato, Horseradish Demi (GF)
$28 per person

LOBSTER SALAD
Citrus, Lobster, Fennel, Mache (GF/DF)
$35 per person
Substitute shrimp for $28 per person

BBQ PORK OR BRISKET SANDWICH (DF)
$22 per person | priced 2 per person

MINI TUNA TACO
Taco Shell, Avocado, Jalapeno
$30 per person | priced 3 per person
<table>
<thead>
<tr>
<th><strong>SEA BASS (GF)</strong></th>
<th><strong>SLIDER STATION</strong></th>
<th><strong>PASTA STATION</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Hazelnut Romesco, Swiss Chard, Tomato-Caper Vinaigrette</td>
<td><em>Choice of two of the following:</em> Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles Crab Cake Po’ Boy Sliders with Cajun Remoulade Impossible Burger Sliders with Vegan Horseradish Aioli (V/DF) BBQ Pulled Prok OR BBQ Brisket Sandwiches, Pickles &amp; Slaw All served with Chips, Garlic Aioli and Ketchup</td>
<td>Penne Pasta with your selection of two sauces: Roasted Garlic, Parmesan and Olive Oil Tuscan Pesto Cream Traditional Bolognese Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V/DF) All accompanied by Shaved Parmesan Cheese, Chili Flakes and Rolls</td>
</tr>
<tr>
<td>Market Price</td>
<td></td>
<td>$20 per person</td>
</tr>
<tr>
<td><strong>CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF (DF)</strong></td>
<td><strong>MASHED POTATO STATION</strong></td>
<td><strong>BAKED POTATO STATION (GF)</strong></td>
</tr>
<tr>
<td>3-Herb Aioli and Dijon Mustard Spreads, with a Silver Dollar Roll</td>
<td>Mashed Potatoes served with the following toppings: Red-Wine Demi with Mushrooms Chopped Scallions Bacon Bits Sour Cream Shredded Cheese Green Onions Broccoli Green Chile</td>
<td>Baked Potatoes served with the following toppings: Bacon Bits Shredded Cheese Sour Cream Butter BBQ Brisket OR BBQ Pork</td>
</tr>
<tr>
<td>$30 per person</td>
<td></td>
<td><strong>STREET TACO STATION</strong></td>
</tr>
<tr>
<td><strong>CRAB CAKE</strong></td>
<td><strong>MAC N’ CHEESE STATION</strong></td>
<td><em>Choice of two of the following:</em> Chipotle-Braised Chicken Carne Asada Baja Garlic Shrimp</td>
</tr>
<tr>
<td>Spicy Corn Relish, Chipotle Aioli</td>
<td>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 Green Onions</td>
<td>Served with Soft Flour Tortillas, Hard Corn Tortillas, Black Beans, Roasted Salsa, Guacamole, Shredded Lettuce, Lime Crema And Cotija Cheese</td>
</tr>
<tr>
<td>$15 per person</td>
<td></td>
<td>$22 per person</td>
</tr>
<tr>
<td><strong>SEASONAL BURRATA PLATE</strong></td>
<td><strong>THAI BEEF (GF)</strong></td>
<td><strong>THAI BEEF (GF)</strong></td>
</tr>
<tr>
<td>Pesto, Seasonal Vegetables and Crostini on the side</td>
<td>Fresh Lime, Mint, Pickled Chili, Tomato, &amp; Cucumber</td>
<td>Fresh Lime, Mint, Pickled Chili, Tomato, &amp; Cucumber</td>
</tr>
<tr>
<td>$17 per person</td>
<td>$22 per person</td>
<td>$22 per person</td>
</tr>
<tr>
<td><strong>LAMB GYRO</strong></td>
<td><strong>PASTA STATION</strong></td>
<td><strong>BAKED POTATO STATION (GF)</strong></td>
</tr>
<tr>
<td>Pita, Tzatziki, Pickled Onion, Lemon Rice and Greek Salad</td>
<td><strong>STREET TACO STATION</strong></td>
<td>Baked Potatoes served with the following toppings: Bacon Bits Shredded Cheese Sour Cream Butter BBQ Brisket OR BBQ Pork</td>
</tr>
<tr>
<td>$32 per person</td>
<td><em>Choice of two of the following:</em> Chipotle-Braised Chicken Carne Asada Baja Garlic Shrimp</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SOUVLAKI</strong></td>
<td><strong>MAC N’ CHEESE STATION</strong></td>
<td>Served with Soft Flour Tortillas, Hard Corn Tortillas, Black Beans, Roasted Salsa, Guacamole, Shredded Lettuce, Lime Crema And Cotija Cheese</td>
</tr>
<tr>
<td>Lemon Rice and Fattoush Salad Containing Tomato, Cucumber, Mint, and Radish</td>
<td>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 Green Onions</td>
<td>$22 per person</td>
</tr>
<tr>
<td>$18 per person</td>
<td></td>
<td>$20 per person</td>
</tr>
<tr>
<td><strong>CHICKEN AND WAFFLES</strong></td>
<td><strong>THAI BEEF (GF)</strong></td>
<td><strong>PASTA STATION</strong></td>
</tr>
<tr>
<td>Buttermilk Fried Chicken, Mashed Potatoes, Syrup and Hot Honey</td>
<td>Fresh Lime, Mint, Pickled Chili, Tomato, &amp; Cucumber</td>
<td>Penne Pasta with your selection of two sauces: Roasted Garlic, Parmesan and Olive Oil Tuscan Pesto Cream Traditional Bolognese Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V/DF) All accompanied by Shaved Parmesan Cheese, Chili Flakes and Rolls</td>
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<tr>
<td>$20 per person</td>
<td>$22 per person</td>
<td>$20 per person</td>
</tr>
<tr>
<td><strong>BAKED POTATO STATION (GF)</strong></td>
<td><strong>STREET TACO STATION</strong></td>
<td><strong>PASTA STATION</strong></td>
</tr>
<tr>
<td>Baked Potatoes served with the following toppings: Bacon Bits Shredded Cheese Sour Cream Butter BBQ Brisket OR BBQ Pork</td>
<td><em>Choice of two of the following:</em> Chipotle-Braised Chicken Carne Asada Baja Garlic Shrimp</td>
<td>Penne Pasta with your selection of two sauces: Roasted Garlic, Parmesan and Olive Oil Tuscan Pesto Cream Traditional Bolognese Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V/DF) All accompanied by Shaved Parmesan Cheese, Chili Flakes and Rolls</td>
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<td></td>
<td></td>
<td>$20 per person</td>
</tr>
<tr>
<td><strong>STREET TACO STATION</strong></td>
<td><strong>THAI BEEF (GF)</strong></td>
<td><strong>PASTA STATION</strong></td>
</tr>
<tr>
<td><em>Choice of two of the following:</em> Chipotle-Braised Chicken Carne Asada Baja Garlic Shrimp</td>
<td>Fresh Lime, Mint, Pickled Chili, Tomato, &amp; Cucumber</td>
<td>Penne Pasta with your selection of two sauces: Roasted Garlic, Parmesan and Olive Oil Tuscan Pesto Cream Traditional Bolognese Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V/DF) All accompanied by Shaved Parmesan Cheese, Chili Flakes and Rolls</td>
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<tr>
<td></td>
<td>$22 per person</td>
<td>$20 per person</td>
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<td></td>
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<td><strong>BAKED POTATO STATION (GF)</strong></td>
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<tr>
<td></td>
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<td>$20 per person</td>
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<td></td>
<td></td>
<td><strong>STREET TACO STATION</strong></td>
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<td></td>
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<td>Served with Soft Flour Tortillas, Hard Corn Tortillas, Black Beans, Roasted Salsa, Guacamole, Shredded Lettuce, Lime Crema And Cotija Cheese</td>
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<td></td>
<td></td>
<td>$22 per person</td>
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<td></td>
<td></td>
<td><strong>BAKED POTATO STATION (GF)</strong></td>
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<td></td>
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<td>$20 per person</td>
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</tbody>
</table>
Salads
Select one of the following:

Caesar 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
Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette (GF)
Mixed Greens, Shaved Apple, Cherry Tomatoes, Cucumber, Golden Raisins, Balsamic Vinaigrette (DF)
Shredded Cabbage & Vegetable Salad, Mandarin Oranges, Peanuts, Spicy Citrus Vinaigrette (V/DF)

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, Carrot Lemon Vinaigrette, Wilted Spinach, Golden Raisin-Caper Relish (GF/DF)
Sliced, Cider-Braised Pork Tenderloin
+ Upgrade to Chilean Sea Bass – Market Price

Accompaniments
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
Lime Cilantro OR Lemon Rice

Buffet | $70 per person

Additional Proteins | $15 per person
Cauliflower | $12 per person
**Plated Dinner**

**First Course 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 Lemon Basil Vinaigrette (GF)
$17 per person

Baby Greens, Port Poached Pears with Pecan, Goat Cheese, and Mission Fig Vinaigrette (GF)
$17 per person

Kale Caesar, Lacinato Kale, Shaved Parmesan, Preserved Lemon, Creamy Caesar Dressing
$17 per person

Beet Cured Trout Salad, Spiced Labneh, Chicory, Radish, Celery, Crispy Rye Crumbs
$17 per person

Duck Confit Salad, Arugula, Frisee, Pickled Onion, Candied Hazelnut, Gorgonzola, Sherry Vinaigrette
$18 per person

Roasted Beet Salad, 3 Beets, Citrus Puree, Ricotta Salata, Sourdough Crouton, Lemon Vinaigrette
$15 per person
### Entrées

**PAN-SEARED CHICKEN WITH MUSHROOMS**  
Baby Carrots, Lemon Chicken Jus, and Chive Mashed Potatoes (GF)  
$35 per person

**FRENCH CHICKEN BREAST**  
Baby Vegetable Ragout, Parsnip Puree, Natural Chicken Jus (GF)  
$35 per person

**MUSTARD GLAZED PORK TENDERLOIN**  
Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash and Red Wine Demi-Glace (GF)  
$32 per person

**APPLE GLAZED PORK CHOP**  
Mashed Potatoes, Seasonal vegetables, and Stone Ground Mustard Demi  
$35 per person

**GRILLED FILET OF BEEF**  
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**  
Seasonal Curated Plate  
Market Price

**HERB-CRUSTED SALMON**  
Citrus Thyme Fennel Soubise, Dilled Potatoes and Carrots (GF/DF)  
$50 per person

**PAN SEARED CHILEAN BASS**  
Wilting Chard, Blistered Cherry Tomatoes, Hazelnut Romesco (GF/DF)  
$65 per person

**Vegetarian Selections**

**BUTTERNUT SQUASH RAVIOLI**  
Pine Nuts and Light Brown Butter Sauce (V)  
$25 per person

**MARINATED CAULIFLOWER STEAK**  
Carrot Puree, Braised Chard, Golden Raisin-Caper Relish, Madeira-Mirin Reduction (GF/DF)  
$25 per person

**ROATED WILD & EXOTIC MUSHROOMS**  
Duxelle, King Trumpet, Portobello, Lemon Scented Carrot Puree & Mushroom Jus (GF/DF/V)  
$25 per person

### Desserts

**Panna Cotta with Blackberry**  
OR Passion Fruit Gelée (GF)

**Cheesecake with Berry**  
Compote OR Sea Salt Caramel

**Flourless Chocolate Cake, Vanilla Whip and Fresh Berries (GF)**  
Almond Cake with Praline Buttercream and Topped with Sugared Almonds

**Warm House Made Brioche Bread Pudding, Smothered in Bourbon Caramel Sauce and Topped with Spiced Candied Pecans**  
Vegan Chocolate Mousse Cake (GF/DF)  
$15 per person

### Dual Entree Selections

**GRILLED FILET OF BEEF / SHALLOT DEMI & CITRUS ROASTED CHILEAN BASS**  
Tarragon-Chive Butter, Dill-Whipped Potatoes and Seasonal Baby Vegetables (GF)  
$95 per person

**ROSEMARY-RUBBED FILET OF BEEF / BOURBON DEMI & PRESERVED LEMON BUTTER ROASTED SHRIMP**  
White Cheddar and Scallion Potato Cake and Citrus-steamed Asparagus (GF)  
$75 per person

**MARINATED LEMON SHRIMP / BRAISED SHORT RIB**  
Whipped Herb Potatoes and Seasonal Baby Vegetables (GF)  
$70 per person  
+ $15 Upgrade to Chilean Sea Bass

**FRENCH CHICKEN BREAST / CRISPY CHICKEN THIGHS**  
Roasted Garlic, Wilted Greens, Spicy Herb Grit Cake  
$65 per person
JEWELED DESSERT DISPLAY
Select five of the following:
- Truffles
- Petit Fours
- Lemon Bites
- French Macarons
- Pecan Caramel Bites
- Hand Rolled Cake Pops
- Mini Double Fudge Brownie Bites
- Red Velvet Cake Bites (GF)
- Chocolate Mousse Cup (GF)
- White & Dark Chocolate-Dipped Strawberries (GF)

$22 per person
### Bar Packages

**HOSTED WINE AND BEER**

<table>
<thead>
<tr>
<th></th>
<th>HOSTED WINE AND BEER</th>
<th>CORDIAL PACKAGE</th>
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<tbody>
<tr>
<td>One Hour</td>
<td>$14</td>
<td>Baileys</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$22</td>
<td>+$3 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$30</td>
<td>Baileys</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$38</td>
<td>Dom Benedictine</td>
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**HOSTED FULL BAR**

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<tr>
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<th>HOSTED FULL BAR</th>
<th>CORDIAL PACKAGE</th>
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<tbody>
<tr>
<td>One Hour</td>
<td>$18</td>
<td>Baileys</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$30</td>
<td>Dom Benedictine</td>
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<tr>
<td>Three Hours</td>
<td>$40</td>
<td>(+$5 per person)</td>
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<tr>
<td>Four Hours</td>
<td>$50</td>
<td>(+$5 per person)</td>
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**BARTENDER**

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<tr>
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<th>BARTENDER</th>
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<tr>
<td>1 per 50 guests</td>
<td>$200</td>
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**DINNER OR PASSED WINE**

(Choose up to two options)

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<thead>
<tr>
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<th>DINNER OR PASSED WINE</th>
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<tbody>
<tr>
<td>Gold</td>
<td>$36 per bottle</td>
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<tr>
<td>Platinum</td>
<td>$42 per bottle</td>
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**CHAMPAGNE TOAST**

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<tbody>
<tr>
<td>Prosecco</td>
<td>$6 per/$52 per bottle</td>
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<tr>
<td>Brut</td>
<td>$4 per/$48 per bottle</td>
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</tbody>
</table>
Vodka
Bourbon
Whiskey
Gin
Scotch
Tequila
Cogniac
Rum

Champagne/Sparkling
Rose
Sauvignon Blanc
Pinot Grigio
Chardonnay
Cabernet
Malbec
Pinot Noir

Assorted Domestic Selections
Assorted Imported Selections
Assorted White Claws

Please select two red wines and on white wine for your package.

Special Craft Beers available by the case. Specialty Spirits available by the bottle. Alcoholic beverages cannot be brought inside 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 and 8.8% sales tax.