

# Catering Menus

DENVER  
**art**  
MUSEUM



## Breakfast and Refreshments



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

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### **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



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

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### **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



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

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*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

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*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

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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)**

Cesar Salad, Garlic Croutons, Shaved Parmesan, and Cesar Dressing

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





## Entrée Salads

### THAI VEGETABLE SALAD

Cabbage, Carrots, Cucumber, Bell Peppers, Pickled Onions, Mint Cilantro, and Yuzu Dressing (GF)

\$30 per person

+ \$2 with chicken | + \$4 with salmon |

+ \$6 with beef | + \$8 with shrimp

### HERB GRILLED CHICKEN AND PEAR

Baby Greens, Candied Pecans, Cucumber Red Wine Poached Pears, Goat Cheese, Balsamic Vinaigrette (GF)

\$32 per person

### GRILLED CHICKEN CAESAR SALAD

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

\$32 per Person

### GREEK SALAD WITH GRILLED SALMON

Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions, Lemon-Oregano Vinaigrette (GF)

\$34 per person

## Entrées

### CACCIATORE CHICKEN

WITH WILD MUSHROOMS  
Baby Carrots, Roasted Potatoes *OR* Wild Rice

\$32 per person

### CHICKEN PICATTA

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

\$32 per person

### HERB CRUSTED BASS or HALIBUT

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

Market Price

### 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 (GF)

\$42 per person

### PETIT FILET OF BEEF

Parmesan Potato Gratin with Caramelized Onion, Asparagus and Shallot Red Wine Reduction (GF)

\$45 per person | Add Truffle for \$3

### SEARED SALMON

Seasonal Vegetable Puree, Gold Squash, Sweet and Sour Lentils, Meyer Lemon Vinaigrette (GF/DF)

\$36 per person

## Desserts

Brownie with Crème Anglaise and Fresh Berries

Panna Cotta with Blackberry Gelée (GF)

Cheesecake with Berry Compote

Lemon Meringue Tart with Fresh Berries

Fruit Cobbler (Seasonal)

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

Apple Tarte Tatin

Vegan Chocolate Mousse Cake (GF/DF)

## 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)**

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 **(VDF)**

### **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

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

### 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 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

### 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



## Small Plates




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\$200 Per Chef Attendant  
(Two attendants per station)

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### 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

**SEA BASS (GF)**

Hazelnut Romesco, Swiss Chard,  
Tomato-Caper Vinaigrette

Market Price

**CHIANTI-PORCINI MARINATED  
TENDERLOIN OF BEEF (DF)**

3-Herb Aioli and Dijon Mustard  
Spreads, with a Silver Dollar  
Roll

\$30 per person

**CRAB CAKE**

Spicy Corn Relish, Chipotle Aioli

\$15 per person

**SEASONAL BURRATA PLATE**

Pesto, Seasonal Vegetables and  
Crostini on the side

\$17 per person

**LAMB GYRO**

Pita, Tzatziki, Pickled Onion, Lemon  
Rice and Greek Salad

\$32 per person

**CHICKEN SOUVLAKI**

Lemon Rice and Fattoush Salad  
Containing Tomato, Cucumber,  
Mint, and Radish

\$18 per person

**CHICKEN AND WAFFLES**

Buttermilk Fried Chicken, Mashed  
Potatoes, Syrup and Hot Honey

\$20 per person

**THAI BEEF (GF)**

Fresh Lime, Mint, Pickled Chili,  
Tomato, & Cucumber

\$22 per person

**SLIDER 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 Burger Sliders with  
Vegan Horseradish Aioli **(V/DF)**

BBQ Pulled Prok *OR* BBQ Brisket  
Sandwiches, Pickles & Slaw

All served with Chips, Garlic Aioli  
and Ketchup

\$22 per person

**MASHED POTATO STATION**

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

\$20 per person

**MAC N' CHEESE STATION**

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

\$20 per person

**PASTA STATION**

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

\$20 per person | +\$6 add chicken |  
+2pp for GF Pasta

**BAKED POTATO STATION (GF)**

Baked Potatoes served with the  
following toppings:

Bacon Bits

Shredded Cheese

Sour Cream

Butter

BBQ Brisket *OR* BBQ Pork | +\$6 pp for both

\$20 per person

**STREET TACO STATION**

*Choice of two of the following:*

Chipotle-Braised Chicken

Carne Asada

Baja Garlic Shrimp | +\$6 pp supplement

Served with Soft Flour Tortillas, Hard Corn  
Tortillas, Black Beans, Roasted Salsa,  
Guacamole, Shredded Lettuce, Lime Crema  
And Cotija Cheese

\$22 per person

## Dinner Buffets



### 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, 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, Carrot Lemon Vinaigrette, Wilted Spinach, Golden Raisin-Caper Relish **(GF/DF)**

Sliced, Cider-Braised Pork Tenderloin

*+ Upgrade to Chilean Sea Bass – Market Price*

Additional Proteins | \$15 per person

Cauliflower | \$12 per person

### 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



## 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

\$15 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

Wilted 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

### ROASTED WILD & EXOTIC MUSHROOMS

Duxelle, King Trumpet, Portobello, Lemon Scented Carrot Puree & Mushroom Jus **(GF/DF/V)**

\$25 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

## 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

## Dessert Display



### **JEWEL 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



# 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

Vodka  
Bourbon  
Whiskey  
Gin  
Scotch  
Tequila  
Cogniac  
Rum

WINES

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

BEERS

Assorted Domestic Selections  
Assorted Imported Selections  
Assorted White Claws

WINES | Please select two red wines and one 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.***

PACKAGES PRESENTED BY  
EVENTS AT THE DENVER ART MUSEUM

DENVER  
**art**  
MUSEUM

