



# Catering Menus

DENVER  
**art**  
MUSEUM

# Breakfast



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

## CONTINENTAL BREAKFAST

Breakfast Scones, Muffins,  
Danishes, Preserves  
Fresh Seasonal Fruit and Berries  
Assorted Individual Yogurts  
**\$18 per person**

## FLUFFY SCRAMBLED EGGS DUSTED WITH CHIVES

Breakfast Scones, Muffins, Danishes,  
Preserves

Applewood Smoked Bacon  
Southern Home-Style Potatoes  
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 Scones, Muffins, Danishes,  
Preserves

Fresh Seasonal Fruit and Berries

**\$29 per person**



## Lunch Buffets



All Buffets Include:  
Freshly Brewed Regular  
& Decaffeinated Coffee  
and Iced Tea

### **GOLDEN TRIANGLE DELI**

Orzo Pasta Salad  
Sundried Tomato, Crumbled Goat Cheese,  
Mixed Field Greens, Balsamic Vinaigrette

Freshly Sliced Smoked Turkey,  
Virginia Baked Ham and Roast Beef,  
Swiss, Provolone, Cheddar, Pepper Jack Cheeses,  
Lettuce, Tomato, Red Onion, Pickles

Assorted Breads and Condiments

Potato Salad with Whole Grain Mustard

Potato Chips

Double Fudge Brownies

**\$30 per person**

### **LITTLE ITALY**

Classic Caesar Salad  
Toasted Croutons, 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 Vegetables, Lemon Chicken Jus  
**(GF/DF)**

Focaccia Bread

Tiramisu

**\$33 per person**

### **CAJUN COMFORTS**

Black Eyed Pea and Kale Salad  
Pickled Red Onions,  
Cajun Dressing  
**(VGN/GF)**

Red Beans and Rice **(VGN/GF)**

Seasonal Grilled Vegetables **(VGN/GF)**

Cheesy Grits **(V/GF)**

BBQ Jackfruit **(VGN/ GF)**

Shrimp Po' Boys  
Slaw, Remoulade

Corn Bread

Beignets

**\$38 per person**

# Build Your Own Lunch Buffet

All Buffets Include Freshly Brewed  
Regular & Decaffeinated Coffee  
and Iced Tea | \$45.00 per person

## Salad

Select one of the following:

Caesar Salad

Garlic Croutons, Shaved Parmesan,  
Caesar Dressing

Boston Bibb Lettuce **Salad**

Sun-Dried Tomatoes, Artichokes,  
Sliced Portobello Mushrooms,  
Hearts of Palm,  
Champagne Vinaigrette **(GF/DF)**

Baby Field Greens **Salad**

Red and Yellow Grape Tomatoes,  
Goat Cheese Crumbles,  
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 **(V/DF)**

## Entrée

Select one of the following:

Herb Crusted Tenderloin of Beef  
Creamy Horseradish, Rolls **(GF/DF)**

Slow Roasted Chicken  
Lemon Chicken Jus, Navy Beans,  
Seasonal Squash **(GF)**

Searched Salmon  
Pepper Coulis **(GF)**

Grilled Chicken  
Three-Cheese Penne Pasta,  
Roasted Pepper Marinara

Braised Short Rib,  
Smoked Cheddar Grits, Spinach,  
Roasted Tomato Relish

Herb Crusted Bass,  
Quinoa, Tri-Color Carrots,  
Roasted Pepper,  
Orange Vinaigrette **(GF)**

## Accompaniments

Select two of the following:

Tortellini Pasta Salad  
Tomato Confit, Spinach **(V)**

Marinated Artichoke Salad  
Red and Yellow Peppers **(GF/DF)**

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

Greek Orzo Pasta Salad  
Lemon-Oregano Vinaigrette **(V)**

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

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

Sautéed Organic Baby Vegetables **(GF)**

Garlic Roasted, Tri-Colored  
Marble Potatoes **(GF)**

## Dessert

Served family-style at guest tables

Select one of the following:

Truffles **(GF)**

Petit Fours

Lemon Bites

French Macarons **(GF)**

Pecan Caramel Bites

Hand Rolled Cake Pops **(GF)**

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 Water Station  
\$20 per person

*Maximum of Three Choices*

## **SALAD OPTIONS**

Chicken Caesar Salad  
Garlic Croutons, Shaved Parmesan,  
Caesar Dressing

Boston Bibb Salad  
Red Onions, Cherry Tomatoes, Crispy Bacon,  
Creamy Roquefort Dressing **(GF)**

Baby Field Greens Salad with Tofu  
Grape Tomatoes, Goat Cheese Crumbles,  
Shaved Cucumber, Hearts of Palm,  
Pink Peppercorn Vinaigrette **(GF,V)**

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

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

Baby Field Greens with Mediterranean Albacore  
Tuna Salad **(GF)**

Grain Bowl with Tofu  
Lentils, Quinoa, Cucumber, Spinach, Peppers,  
Radish, Carrots, Pickled Blueberries, Marinated  
Tofu, Creamy Lemon-Herb Dressing.

## **SANDWICH OPTIONS**

Grilled Chicken Breast  
Brie, Lettuce, Cranberry Mayonnaise,  
Whole Grain Bread

Shaved Herb Marinated Sirloin  
Cheddar, Dijonnaise, Lettuce, Tomato,  
Soft Roll

Choice of:  
Smoked Turkey Breast  
Virginia Baked Ham  
Roast Beef  
Baby Swiss, Lettuce, Tomato, Mustard,  
Mayonnaise,  
Croissant

Tuna Salad  
Marinated Tomatoes, Diced Celery,  
Ciabatta

Chicken Curry Salad  
Almonds, Raisins,  
Ciabatta

Grilled Italian Vegetables  
Basil, Marinated Tomatoes,  
Smoked Provolone Cheese,  
Ciabatta **(V)**

Harvest Hoagie  
Eggplant, Roasted Beets, Bell Peppers,  
Green Chili Aioli, Broccoli Raab ,  
Herb Balsamic,  
Hoagie Roll **(V)**

Boursin & Beef Sandwich  
Roast Beef, Boursin,  
Tomato-Pepper Spread, Arugula  
Hoagie Roll

Turkey & Brie  
Mango Chutney, Brie Cheese, Apple,  
Hoagie Roll

Add Tofu for \$5 per Salad  
Add Chicken for \$8 per Salad  
Add Guacamole Spread \$2 per Sandwich



## Plated Lunches



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

One protein and one Vegan Entrée option, second protein will be an additional  
| \$5 per person

### Salads

- or -

### Desserts

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

Burrata Salad  
Seasonal Vegetables,  
Pesto, Olive Oil **(GF)**

Caesar Salad  
Garlic Croutons, Shaved Parmesan,  
Caesar Dressing

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

Brownie  
Crème Anglaise, Fresh Berries

Panna Cotta  
Blackberry Gelée **(GF)**

Cheesecake  
Berry Compote

Lemon Meringue Tart  
Fresh Berries

Fruit Cobbler (Seasonal)

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

Apple Tarte Tatin





## Entrée Salads

### THAI VEGETABLE SALAD

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

\$31 per person

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

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

### HERB GRILLED CHICKEN AND PEAR

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

\$35 per person

### GRILLED CHICKEN CAESAR SALAD

Hearts of Romaine, Radicchio, Shaved Parmesan, Croutons, Caesar Dressing

\$35 per person

### GRILLED SALMON GREEK SALAD

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

\$38 per person

## Entrées

### CACCIATORE CHICKEN

Wild Mushrooms Baby Carrots, Roasted Potatoes, Wild Rice

\$35 per person

### CHICKEN PICATTA

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

\$35 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, Caramelized Onion, Baby Roasted Vegetables (GF)

\$35 per person

### BRAISED SHORT RIB

Herb Boursin Polenta, Baby Carrots, Tobacco Onions (GF)

\$45 per person

### PETIT FILET OF BEEF

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

\$50 per person | Add Truffle for \$3

### SEARED SALMON

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

\$40 per person

### ROASTED WILD & EXOTIC MUSHROOMS

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

\$25 per person

## Passed Hors D'oeuvres



\$5 Per Piece

### VEGETARIAN

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

Butternut Squash Polenta Cake\*  
Butternut Caponata  
Sweet & Sour Shallots **(V/DF/GF)**

\*Seasonal

Caprese Skewer **(V)**

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

Crispy Sweet Pepper Relleno  
Queso Fresco, Jack Cheese **(V)**

Cucumber Cup Greek Salad **(V/DF/GF)**

Falafel, Beetroot Hummus, Lemon **(V)**

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

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

Jackfruit Tostada  
Green Chili, Tajin, Vegan Queso Fresco **(V/DF/GF)**

Mushroom Pate Tartine  
Sherry, Mini Toast, Pickled Onion **(V)**

Ratatouille-Stuffed Mushroom Cap **(V/DF/GF)**

Southwest Vegetable Quesadilla  
Lime Crème **(V)**

Spanakopita **(V)**

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

Thai Tofu Brochette,  
Thai Red Curry, Lime, Basil **(V)**

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

Vegetable Ceviche  
Marinated Bell Pepper, Hearts of Palm,  
Lime Juice **(V/GF/DF)**

Vegetable Samosas **(V)**

### BEEF

Mini Beef Sliders  
Cheddar, Tomato, Lettuce, Dill Pickles

Southern Grits Cake  
Barbecued Brisket, Micro Herbs **(DF)**

### POULTRY

Harissa Spiced Chicken Ragu  
Toasted Pita, Thyme-Goat Cheese

Chicken Quesadilla

### PORK

Pigs in a Blanket

Pulled Pork Quesadilla with Lime Crema





## \$6 Per Piece

### VEGETARIAN

Vegetable Pot Sticker (V/DF)

### BEEF

Mini Beef Wellington  
Mushroom Duxelle, Puff Pastry

Rosemary Beef Tenderloin  
Roasted Pepper, Porcini Balsamic Glaze,  
Crostini (DF)

Short Rib Potato Croquette

Seared Sirloin  
Garlic Crostini, Horseradish Cream  
Toasted Shallots

Thai Peanut Beef Satay (DF)

### SEAFOOD

Coconut Shrimp  
Spicy Mango Sauce (DF)

Fennel Madeleines  
Smoked Salmon, Lemon Creme Fraiche

Hong Kong Shrimp Spring Roll  
Chinese Hot Mustard (DF)

Lemon Poached Cocktail Shrimp (GF/DF)

Mini Crab Cakes  
Cajun Remoulade

Tuna Poke on Rice Cracker  
Tamari Glaze (GF/DF)

### POULTRY

Asian Glazed Chicken Meatballs  
Green Onions, Sesame & Tamari (DF/GF)

Buffalo Chicken Potato Skins  
Fingerling Potatoes  
Micro Celery (GF)

Chicken and Lemongrass Pot Sticker (DF)

Mini Smoked Duck Nacho  
Goat Cheese, Mango Pico de Gallo,  
Corn Chip (GF)

Thai Peanut Chicken Satay (DF)

### PORK

Mini Loaded Baked Potato  
Cheddar Cheese, Sour Cream, Bacon,  
Green Onion

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

### LAMB

Greek Lamb Sliders  
Spicy Tomato Feta Spread,  
Roasted Peppers, Onions

Lamb Meatball  
Lavender-Rosemary Mustard (DF)

## Displays



### TRADITIONAL ANTIPASTO

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

### DELUXE ANTIPASTO

Imported and Domestic Cheeses  
Crackers, Crisps, Lahvosh  
Salami and Summer Sausage  
Roasted Garlic and Tarragon Aioli, Lingonberry Chutney (GF)  
Fig Preserves, Toasted Almonds, Candied Pecans, Assorted Dried Fruits, Cured Olives (GF)  
Marinated Squash stuffed with Goat Cheese  
Deviled Eggs (GF)  
Fire Roasted Vegetables, Cipollini Onions, 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)  
Eggplant Caponata (GF/DF)  
Bread Display: Focaccia, Bruschetta, Grissini Sticks  
\$33 per person

### CROSTINI BAR

Variety of Crostini, Crisps, & Crackers  
Bruschetta  
Hummus, Assorted Jams & Tapenades (GF/DF)  
Seasonal Burrata (GF)  
\$14 per person

### HONG KONG AND TOKYO

Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Sauce (DF)  
Teriyaki Chicken Skewers  
Mango-Chili Dip (DF)  
Asian Tuna Tartare  
Avocado, Taro Chips (GF/DF)  
Steamed Pork and Vegetable Pot Stickers  
Japanese Gyoza Sauce (DF)  
Cucumber Sesame Rice Noodles  
Peanut Dressing (V/DF)  
Green Beans  
Sweet, Sesame Dressing (V/GF/DF)  
Spicy Edamame (VGN/GF/DF)  
\$28 per person | +\$3 add Thai Marinated Tofu

### SMOKED SALMON **DISPLAY**

Capers, Eggs, Diced Red Onion,  
Dill Cream Cheese,  
Toast Points

**\$24 per person**

### ICED SEAFOOD **DISPLAY**

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

**\$85 ++ per person**

*\*Upgrade with Caviar Selections*

*\*++ Market Price*

### DIPS AND SPREADS

**Choose two of the following:**

Warm Parmesan and Artichoke Fondue  
Crostini & Crackers **(V)**

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

Vegetable Tapenade  
Garlic Crostini **(V)**

Smoked Salmon Mousse  
Toast Points

Roasted Red Pepper Dip  
Crudités **(V/GF/DF)**

**\$12 per person**

***Enhance** this station with Guacamole, Salsa,  
and Tortilla Chips*

*+ \$5 per person*

### **SALAD DISPLAY**

**Choose two of the following:**

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

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

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

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

Thai Beef Salad  
Cabbage, Carrots, Cucumber,  
Bell Peppers, Pickled Onions, Mint Cilantro,  
Yuzu Dressing **(DF)**

**\$18 per person**

### **BUTTERBOARD**

European Butter, Maldon Sea Salt,  
Seeds, Herbs, Spices  
Assorted Crackers and Baguette

**\$13 per person**

### POPCORN BAR

**Choose 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

**Choose two of the following:**

Roasted Garlic and Pecorino Cheese  
Sweet Onion and Basil  
Spicy Sweet Potato

**\$10 per person**  
**| Minimum of 75 Guests**

### SNACK STATION

Vegetable Crudités  
Roasted Red Pepper Hummus

Individually packaged snacks:  
Trail Mix, Granola Bars, Mixed Nuts,  
M&Ms, Reese's Peanut Butter Cups,  
Hershey Bars

Freshly Baked Cookies

**\$14 per person**



# Attended Stations

\$200 Per Attendant  
(Two attendants per station)  
Customized Options Available

## LATIN STATION

Guajillo Chili Marinated Carne Asada Skewers  
Yellow Spanish Rice, Cilantro, Sweet Onion  
Chimichurri, House-Made Salsa

Marinated Pork Birria Taco  
Onion, Cilantro, Pickled Jalapeno, Lime,  
Queso Fresco

Accompanied by Tortilla Chips, Guacamole,  
Roasted Tomatillo Salsa

\*VGN Jackfruit option available by request

\$28 per person

## LOADED 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 proteins

\$20 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, Roasted Red Pepper,  
Oregano Ragout **(V/DF)**

Accompanied by Shaved Parmesan  
Cheese, Chili Flakes, Rolls

\$20 per person

+\$6 per person to add chicken  
+\$2 per person to add GF pasta

## SLIDER STATION

*Choice of two of the following:*

Beef Sliders  
Cheddar, Tomato, Lettuce, Dill Pickles  
Crab Cake Po' Boy Sliders  
Cajun Remoulade

Vegan Mushroom Patty Sliders  
Vegan Horseradish Aioli **(V/DF)**

BBQ Pulled Pork -or-  
BBQ Brisket Sandwiches  
Pickles, Slaw

Accompanied by Chips, Garlic  
Aioli, and Ketchup

\$22 per person

## STREET TACO STATION

*Choice of two of the following:*

Chipotle-Braised Chicken  
Carne Asada

Marinated Jackfruit

Accompanied by Soft Flour Tortillas,  
Hard Corn Tortillas, Black Beans, Roasted  
Salsa, Guacamole, Shredded Lettuce,  
Lime Crema, and Cotija Cheese

\$22 per person

+\$6 per person to add Baja Garlic Shrimp



## Small Plate **Stations**

\$200 Per Attendant  
(Two attendants per station)  
Customized Options Available

### **SEA BASS (GF)**

Hazelnut Romesco, Swiss Chard,  
Tomato-Caper Vinaigrette

Market Price

### **CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF**

3-Herb Aioli, Dijon Mustard Spread,  
and a Silver Dollar Roll **(DF)**

\$30 per person

### **CRAB CAKE**

Spicy Corn Relish, Chipotle Aioli

\$15 per person

### **SEASONAL BURRATA PLATE**

Pesto, Seasonal Vegetables, Crostini

\$17 per person

### **LAMB GYRO**

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

\$32 per person

### **CHICKEN SOUVLAKI**

Lemon Rice, Fattoush Salad

\$18 per person

### **CHICKEN AND WAFFLES**

Buttermilk Fried Chicken,  
Mashed Potatoes, Syrup, Hot Honey

\$20 per person

### **THAI BEEF (GF)**

Fresh Lime, Mint, Pickled Chili,  
Tomato, Cucumber

\$22 per person

### **ROASTED WILD MUSHROOMS (V/GF/DF)**

Lemon Scented Carrot Puree, Balsamic, Extra  
Virgin Olive Oil Vinaigrette

\$15 per person

### **SHANGHAI CHICKEN (DF)**

Vegetable Stir Fry, Fried Rice, Bok Choy

*Served in Asian to Go Containers*

\$20 per person

### **SLOW ROASTED CHICKEN BREAST (GF)**

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

\$21 per person

### **BROWN ALE-MUSTARD GLAZED CRISPY PORK BELLY (GF/DF)**

Ginger-Carrot Puree, Spicy Apple Slaw

\$20 per person

### **BACON WRAPPED PORK TENDERLOIN (GF/DF)**

Celery Root-Apple Slaw, Roasted Apple,  
Crispy Sunchoke

\$23 per person

### **STEAK AU POIVRE (GF)**

Seared Sirloin, Potato Croquette,  
Asparagus, Five Peppercorn Sauce

\$27 per person

### **THAI VEGETABLE SALAD (V/GF/DF)**

Cabbage, Carrots, Cucumbers, Bell Peppers,  
Pickled Onions, Mint, Cilantro,  
Lime Vinaigrette

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 (GF)**

Whipped Potatoes, Asparagus, Tomato,  
Horseradish Demi

\$28 per person

### **LOBSTER SALAD (GF/DF)**

Citrus, Lobster, Fennel, Mache

\$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

## Dinner Buffets



### All Buffets Include:

Freshly Brewed Regular  
& Decaffeinated Coffee and Iced Tea  
\$70 per person  
Additional Proteins | \$15 per person

### Salads

Select one of the following:

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

Caprese Salad  
Tomatoes, Mozzarella, Basil,  
Balsamic Vinaigrette **(V/GF)**

Port-Poached Pear Salad  
Baby Greens, Pecan-Crusted Goat Cheese,  
Mission Fig Vinaigrette **(V/GF)**

Greek Salad  
Romaine and Spinach Lettuces, Feta,  
Sweet Peppers, Kalamata Olives, Cucumbers,  
Red Wine Vinaigrette **(V/GF)**

Shaved Apple and Mixed Greens Salad  
Cherry Tomatoes, Cucumber, Golden Raisins,  
Balsamic Vinaigrette **(V/GF/DF)**

Shredded Cabbage & Vegetable Salad  
Mandarin Oranges, Peanuts,  
Spicy Citrus Vinaigrette **(V/GF/DF)**

### Proteins

Select two of the following:

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

Carved Beef Tenderloin **(GF)**

Sliced, Cider-Braised Pork Tenderloin

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

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

Seasonal Ravioli **(V)**

Seasonal Cauliflower **(GF/DF)**

Marinated Tofu **(V/DF)**

### Accompaniments

Select two of the following:

Chive Mashed Potatoes **(V/GF)**

Garlic Roasted Fingerling Potatoes **(V/GF/DF)**

Broccolini **(V/GF/DF)**

Roasted Multi-Colored Baby Carrots **(V/GF/DF)**

Medley of Seasonal Vegetables **(V/GF/DF)**

Haricots Vert with Shallots and Olive Oil  
**(V/GF/DF)**

Vegetable Couscous **(V/DF)**

Lime Cilantro- or - Lemon Rice  
**(V/GF/DF)**



## Plated Dinner



All Plated Dinners Include  
Fresh Baked Rolls, Butter,  
Preset Water and Coffee Service

### First Course Salads

Select one of the following:

#### CAESAR SALAD

Hearts of Romaine and Radicchio,  
Seasoned Croutons, Shaved Parmesan

\$15 per person

#### BABY GREENS SALAD

Manchego Cheese, Endive, Almonds,  
Pear Vinaigrette (V/GF)

\$15 per person

#### DUCK CONFIT SALAD

Arugula, Frisee, Pickled Onion,  
Candied Hazelnut, Gorgonzola,  
Sherry Vinaigrette

\$20 per person

#### PORT POACHED PEAR SALAD

Baby Greens Salad, Pecan, Goat Cheese,  
Mission Fig Vinaigrette (V/GF)

\$17 per person

#### KALE CAESAR SALAD

Lacinato Kale, Shaved Parmesan,  
Preserved Lemon, Creamy Caesar Dressing

\$17 per person

#### ROASTED BEET SALAD

3 Beets, Citrus Puree, Ricotta Salata,  
Sourdough Crouton, Lemon Vinaigrette (V)

\$15 per person

#### BEET CURED TROUT SALAD

Spiced Labneh, Chicory, Radish, Celery,  
Crispy Rye Crumbs

\$18 per person

## Entrées

Select one of the following:

### PAN-SEARED CHICKEN WITH MUSHROOMS

Baby Carrots, Lemon Chicken Jus, 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, Red Wine Demi-Glace **(GF)**

\$35 per person

### APPLE GLAZED PORK CHOP

Mashed Potatoes, Seasonal Vegetables, Stone Ground Mustard Demi

\$35 per person

### GRILLED FILET OF BEEF

Fingerling Potatoes, Baby Carrots, Haricot Verts, Red Wine Demi-Glace, **(GF)**

\$65 per person

### PORCINI-RUBBED BEEF TENDERLOIN

Chive Mashed Potatoes, Cabernet Butter, Fire-Roasted Vegetables **(GF)**

\$65 per person

### CABERNET BRAISED SHORT RIB

Herbed Boursin Polenta, Root Vegetable Mélange **(GF)**

\$60 per person

### BISON

Seasonally curated plate

\*Market Price

### HERB-CRUSTED SALMON

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

\$50 per person

### PAN SEARED CHILEAN BASS

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

\$75 per person

## Vegetarian Selections

Select one of the following:

### SEASONAL RAVIOLI

Pine Nuts, Light Brown Butter Sauce **(V)**

\$25 per person

### MARINATED CAULIFLOWER STEAK

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

## Desserts

Select one of the following:

### PANNA COTTA

Blackberry -or- Passion Fruit Gelée **(GF)**

\$15 per person

### CHEESECAKE

Berry Compote -or- Sea Salt Caramel

\$15 per person

### FLOURLESS CHOCOLATE CAKE

Vanilla Whip, Fresh Berries **(GF)**

\$15 per person

### ALMOND CAKE

Praline Buttercream, Sugared Almonds

\$15 per person

### WARM BRIOCHE BREAD PUDDING

Bourbon Caramel Sauce, Spiced Candied Pecans

\$15 per person

### VEGAN CHOCOLATE MOUSSE CAKE (GF/DF)

\$17 per person

## Dessert Display



### JEWEL DESSERT DISPLAY

Select **three to five** of the following:

Truffles **(GF)**

Petit Fours

Lemon Bites

French Macarons **(GF)**

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

#### DINNER WINE POUR (CHOOSE UP TO TWO WINE OPTIONS)

*Charged on consumption per bottle:*

Gold	\$48 per bottle
Platinum	\$56 per bottle

#### CHAMPAGNE TOAST

*Charged on consumption per bottle:*

Prosecco	\$50 per bottle
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#### CASH BAR SET-UP & SERVICE FEES

*Limited number of credit card terminals available*

Single Cash Bar	\$250
Double Cash Bar	\$400

#### PRE-PAID TICKETED BAR

*Cost of ticket applies to both Alcoholic & non-Alcoholic selections*

GOLD Beer & Wine	\$12/ per ticket
GOLD Full Bar	\$12/ per ticket
PLATINUM Full Bar	\$14/ per ticket

#### BARTENDER FEES

*Number of bartenders dependent on guest count & event layout*

1 per 50 guests	\$200
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## GOLD PACKAGE

*Please select two red wines and two white wines for your package*

### SPIRITS

Absolut Vodka  
Jameson Irish Whiskey  
**Woody** Creek Bourbon  
Bombay Dry Gin  
Aberfeldy 12 Year Scotch  
**Villa del Real** Tequila (Blanco)  
Bacardi Rum

### WINES

Zardetto Sparkling  
Minuty Rosé  
Allen Scott Sauvignon Blanc  
Bollini Pinot Grigio  
Fess Parker Chardonnay  
Ramsey Cabernet Sauvignon  
**Castle Rock** Red Blend  
Angeline White Label Pinot Noir

### BEERS

Coors Light  
Coors Banquet  
XX Lager  
**New Belgium Fat Tire Ales**  
New Belgium Voodoo Ranger IPA  
White Claw Seltzer  
**Coors Edge (NA)**

## PLATINUM PACKAGE

*Please select two red wines and two white wines for your package*

### SPIRITS

Effen Vodka  
Basil Hayden Bourbon  
Bombay Sapphire Gin  
Glenlivet 12 Year Scotch  
Patrón Silver Tequila  
Captain Morgan Private Selection  
Rum

### WINES

Gruet Brut Sparkling  
Left Coast Rosé  
Duckhorn Sauvignon Blanc  
Tiefenbrunner Pinot Grigio  
Decoy Chardonnay Limited  
Daou Cabernet Sauvignon  
Coppola Directors Cut Red Blend  
Belle Glos (Clark & Telephone) Pinot Noir

### BEERS

Coors Light  
Coors Banquet  
XX Lager  
Colorado Native Amber  
New Belgium Voodoo Ranger IPA  
White Claw Seltzer

**Add a Cordial Package to any coffee or hot chocolate station for an additional \$5 per person**

**Specialty Craft Beers & Specialty Liquors are available upon request. Outside alcohol may not be brought into 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, & linen rentals are an additional cost**

**All events are subject to a 25% service fee and city and state sales tax.**

**PACKAGES PRESENTED BY**  
EVENTS AT THE DENVER ART MUSEUM

DENVER  
**art**  
MUSEUM

