DINNER & EVENING

Event Menus

The Denver Museum of Nature & Science offers one of the region's most distinctive settings for receptions, dinners, corporate meetings, holiday parties, and convention events.

Custom menus and event concepts are available.

The Museum's Catering and Event Services is the exclusive caterer of the Museum.

For more information, please contact an Event Sales Consultant at 303.370.6400.

DENVER MUSEUM OF NATURE & SCIENCE

COLD HORS D'OEUVRES

Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax. Served buffet style or passed. 25 piece minimum of each selection.

VEGETARIAN

Veggie Summer Roll $3.75
Fresh Seasonal Veggies Presented in a Delicate Rice Paper Wrap

Tomato Caprese Pipette $4.00
Grape Tomatoes, Fresh Mozzarella, Fresh Basil Oil, Aged Balsamic

Bruschetta $3.75
Burrata Cheese, Toasted Baguette, Tomato, Basil

Gougeres $3.50
Truffle Goat Cheese

SEAFOOD

Green Tea Salmon Tartare $4.00
Preserved Lemon Aioli and Crispy Capers on Buckwheat Blini

Togarashi Seared Tuna $5.00
Crispy Won-ton, Wasabi Aioli

Fresh Ceviche $3.50
Fresh Shrimp, Served in a Glass with Crunchy Popcorn

Shrimp Shooter $4.00
Chilled Shrimp, Cocktail Sauce, Lemon Twist

CHICKEN AND POULTRY

Duck Confit $4.00
Duck Confit Salad in Phyllo, Braised Fennel, Manchego Cheese, and Chipotle Agave Syrup

Curried Chicken Salad Tart $3.75
Red Pepper, Mango, Garam Masala, Flaky Crust

Foie Gras Short Bread $4.75
Short Bread Cookie with Foie Gras Mousse

BEEF, LAMB, PORK, BISON

Paprika Crusted Beef Carpaccio $4.00
Tenderloin on a Garlic Crostini with Porcini Crème Fraiche

Olive Crusted Lamb Loin $4.50
Rosemary Aioli, Oven Dried Tomatoes, Toasted Brioche

Fire & Spice Beef Tenderloin $4.00
Onion Jam on Toast Point

Speck and Melon $3.50
Local Speck, Cantaloupe, Balsamic Drizzle, Fresh Basil

HOT HORS D'OEUVRES

Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax. Served buffet style. 25 piece minimum of each selection.

VEGETARIAN

Shiitake-Leek Spring Roll..... $4.00
Sweet Thai Chili Dipping Sauce

Seasonal Vegetable Arancini $4.00
Deep-fried Risotto Balls with Truffle Bagna Cauda

Rustic Bruschetta $4.00
Roasted butternut squash, seasonal mushrooms, fresh herbs on a garlic crostini

Falafel..... $3.50
Pan Fried Chick Pea Cake, Curried Yogurt & Pickled Vegetables

Fried Polenta Cake..... $3.75
Fresh Mozzarella, Tomato Jam, Pine Nut Pesto

CHICKEN AND POULTRY

Duck Wonton..... $4.00
Lavender-Cured Duck Confit, Butter Braised Leeks, Ginger Shitakes, Mandarin Orange Raita

Ginger Chicken Pot-Sticker..... $3.50
Lemon, ginger, and Cilantro Salad

Herb Marinated Chicken Satay..... $4.00
Tomato, Tarragon Demi Drizzle

SEAFOOD

Herb Crusted Scallop.....$4.75
Creamy Carrot Puree and Bacon Jam Presented on Ceramic Spoon

Crab Cake.....$5.00
House Made Tartar Sauce, Lemon Zest

Fish Taco Bite.....$3.75
Flakey White Fish, Cabbage Slaw, Fresh Lime

BEEF, LAMB, PORK, BISON

Pork Belly BLT $4.00
Tomato Jam, Micro Greens, Toasted Crostini

Braised Colorado Lamb $4.75
Fennel-Braised Lamb, Parmesan Risotto Cake, Truffle Aioli

Fried Meatball $3.50
Parmesean Cheese Fondue

Sausage Mustard Trio $3.75
Local Elk, Bison, and Andouille Sausage, Skewered and Served with a Trio of Mustards

Grilled Bison Gougeres.....$4.50
Toasted Cumin Colorado Bison Loin, Mini Cheddar Cheese Roll, Red Onion Marmalade

UNIQUE CULINARY DISPLAYS

Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax. Each display serves approximately 50 guests.

Imported and Domestic Cheese Board.....$300
Chef's selection of Colorado's finest artisanal cheeses, complimented by imported old world cheeses, assorted spreads and crackers.

Charcuterie Board $375
Chef's selection of cured meats, sausages, and pates. Served with pickled vegetables, hot peppers and assorted mustards.

Seasonal Fresh Fruit Display $225
Colorful array of fresh seasonal fruits, berries, and melon.

Crudités $200
Chef's market-inspired selection of the finest local and imported vegetables with house-made dips.

Bruschetta Bar $300
Tomato basil, artichoke with prosciutto, white bean with roasted tomatoes, olive tapenade, basil pesto, extra virgin olive oil, aged balsamic. Served with assorted crackers and garlic crostini.

Salsa Bar… $250
Fresh house-made chips from locally produced tortillas, served with guacamole, roasted tomato and chile con queso.

Shrimp Boil .....$Market
Jumbo shrimp cocktail. Served with cocktail sauce, mignonette, fresh lemon, and hot sauce.

PLATED DINNERS

Dinner entrées include warm rolls and butter, chef's selection of market-inspired vegetables, choice of fresh-brewed coffee service or iced tea. Plated dinner items must be ordered in conjunction with other food items to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax

FIRST COURSE

Museum Classic $5.50
Mixed field greens, cherry tomatoes, cucumber, red onion and radish, roasted shallot dressing.

Mini Wedge $7.00
Baby iceberg, blue cheese, candied bacon, tomatoes, blue cheese dressing.

Classic Caesar.....$5.00
House-made croutons, parmesan cheese, creamy anchovy dressing

Super Food Salad $10.00
Kale, broccoli, quinoa, pomegranate seeds, pepitas, dried apricots, golden raisins, marcona almonds, white balsamic vinaigrette.

Frisée and Arugula Salad..... $7.50
Crispy pancetta, goat cheese, candied walnuts, lemon thyme vinaigrette.

Beet Carpaccio $5.50
Roasted red and yellow beets, crumbled goat cheese, fresh Mache, walnut oil drizzle.

Thai Beef Salad $9.00
Udon noodles, cucumber ribbons, mint, Thai basil, grape tomatoes, toasted almonds, pickled carrots, sesame seeds, mandarin oranges, crispy wonton strips, Ponzu vinaigrette.

Maryland Style Crab Cakes..... $15.00
Pan seared crab cakes, celery root and apple slaw, mustard remoulade.

Mushroom Tart..... $8.50
Seasonal mushrooms, creamy chevre, fresh herbs, rocket lettuce, lemon crème fraiche.

Gnocchi..... $8.00
Pancetta with escarole, Pecorino, tomato sauce and fresh herbs.

ENTRÉES

DUET ENTRÉES

Filet Mignon & Herb Roasted Shrimp $42
Horseradish mashed potatoes, seasonal vegetables, roasted tomato demi glaze.

Pork Tenderloin & Crab $40
Roasted fingerling potatoes, seasonal vegetables, apple compote.

Chicken & Salmon $39
Lentil pilaf, seasonal vegetables, charred lemon cream.

Char Siu Salmon & Sesame Scallop $35
Fried rice, seasonal vegetables, ginger lemon grass beurre blanc.

BEEF, PORK, LAMB

Boneless Beef Braised Short Ribs $30
Creamy corn polenta, charred asparagus, with a red wine demi.

Filet Mignon $35
Herb roasted fingerling potatoes, seasonal vegetables, mushroom and pearl onion demi.

Bone in Pork Loin..... $33
Whole grain mustard satzle, seasonal vegetables, apple chutney.

Harissa Lamb Loin..... $32
Date infused Moroccan couscous, caramelized onions and chick peas with lemon confit.

Au Poivre Steak Tips $29
Pepper crusted tenderloin tips with roasted garlic mashed potatoes, seasonal vegetables, red wine demi.

POULTRY

Pan Seared Herb Crusted Chicken..... $28
Airline breast with mascarpone Yukon potato puree, seasonal vegetables, roasted tomato demi.

Chicken Fettucine Alfredo $26
Al dente noodles, sliced roasted chicken, julienne vegetables, creamy alfredo sauce.

Crispy Duck..... $35
Goat cheese risotto, seasonal vegetables, sun-dried cherry sauce.

SEAFOOD

Honey Glazed Salmon..... $27
Farm raised salmon with wild rice pilaf, Seasonal vegetables, whole grain mustard burre blanc.

Wild Caught Salmon..... $29
Pearled Israeli couscous, seasonal vegetables, saffron beurre blanc and lemon zest.

Sea Bass..... $36
Sesame crusted, udon noodles, warm Napa cabbage slaw with ginger soy butter sauce.

Honey Glazed Salmon..... $27
Farm raised salmon with wild rice pilaf, Seasonal vegetables, whole grain mustard burre blanc.

VEGETARIAN

Vegetable Lasagna..... $25
Butternut squash, zucchini, eggplant, yellow squash, oven roasted tomatoes, goat cheese, tomato sauce.

Trio of Seasonal Mushrooms $25
Seasonal mushrooms, porcini mushroom puree, crispy paprika onions, manchego cheese, white truffle oil.

Curried Butternut Squash $24
Coconut red bean rice.

Falafel Cakes..... $24
Lentil ragout, pickled vegetables, and tzatziki sauce.

DESSERT

Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax.

PLATED $10.00

Chocolate Peanut Butter Praline
Chocolate peanut ganache, chocolate mousse, crunch praline; chocolate sauce, chocolate sorbet.

Caramel Mousse Apple Compote
Apple compote, calvados soaked lady fingers, caramel mousse on crunch sable, caramel glaze and granny smith apple sorbet.

Pistachio Crème Brulee
Topped with caramelized chocolate and cocoa nib tuile.

Caramelized Banana Cake
Fresh caramelized bananas on hazelnut banana cake, toasted hazelnuts, hazelnut feuilletine caramel ice cream.

Lemon Meringue Tart
Italian meringue crushed fresh raspberries, shiso ice cream.

White Chocolate Panacotta
Seasonal berries and passion fruit seed coulis.

Churros
Finger sized churro with choice of sauce: exotic, chocolate and huckleberry

Classic Tart Tatin
Warm caramelized baked apples on puff pastry, vanilla bean ice cream.

Oreo & Butterfinger Cheesecake Duo
Candied Bordeaux cherries, sweet red wine reduction.

ACTION STATIONS.....$10.00
Each station requires at least 1 chef at $150 each

- **Cotton candy station**
- **Milk shake station**
- **Ice cream sundae station**
- **Build your own smores station**

MIGNARDIESE.....$12.00
(Your choice of 4 items)

- **Mini Assorted Cookies**
- **Cheese Cake Lollipops**
- **Mini Éclairs**
- **Florentines**
- **Mini Assorted Cupcakes**
- **Lemon Tartlets**
- **Mini Crème Brulee**
- **Chocolate Covered Strawberries**
- **Creamy Cheesecake Bars**
- **Macaroon**
- **Doughnut Holes with Whipped Cream**
- **Mousse Trifle**
- **Mini Milk Shakes**
- **Assorted Truffles**

CHOCOLATES, BON-BONS,
BRIDAL FAVORS $30/dozen

- **Assorted Bon Bons**
- **Assorted Truffles**
- **Macaroon Towers**
- **Florentines**
- **Chocolate Covered Strawberries**
- **House Petit Fours**

COOKIES AND BROWNIES $27/dozen

- **Dark Chocolate Brownies**
- **Peanut Butter**
- **Oatmeal**
- **Chocolate Chip**
- **Ancho Double Chocolate Chip**

CHEF MASTERPIECES AND EXHIBITION STATIONS

Enhance your evening as our uniformed chefs professionally prepare delicious selections for your guests.
Chef Masterpieces require a minimum of 50 guests. Each station requires one chef per 75 guests at $150 per chef.
Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax

Asian Noodles and Vegetable Stir-Fry $9.00
Udon, rice noodles, fried rice, diced tofu, seasonal vegetables, toasted sesame seeds, chile sauce, peanut sauce and hoisin sauce

Market Salads $9.00
Each station includes selection of fresh salad greens, croutons, locally sourced vegetable garnishes, house-made dressings. Assorted composed salads.

Italian Pasta Station $12.00
Farfalle, penne and tri-colored cheese tortellini, diced tomatoes, onions, mushrooms, spinach, olives, marinated vegetables, parmesan cheese, crushed red pepper, fresh herbs, marinara sauce, alfredo sauce and basil pesto cream.

Quesadilla Station $12.00
Chicken, beef, and vegetable filling. Flour tortillas, blended cheese mix, sour cream, salsa, and guacamole.

Crab Cake Station $18.00
Fresh crab cakes, sautéed to order, apple cider vinegar coleslaw, roasted corn relish, remoulade, cocktail sauce.

STATION ENHANCEMENTS

Herb Roasted Chicken $4.00

Beef Meatballs $4.00

Baby Shrimp $8.00

Lump Crab Meat $15.00

Truffle Peelings $20.00

COLORADO CARVERY

Enhance your evening as our uniformed chefs professionally carve delicious selections for your guests.
Each station requires one chef per 75 guests, $150 per chef. All carving stations come with warm rolls.
Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax.

BEEF, LAMB, PORK, BISON

Steamship Baron of Beef $1200
Serves 150
Garlic mashed potatoes, creamy horseradish, beef au jus

Local Roast Berkshire Pork "Steamship" $425
Serves 35
Cheesy polenta, trio of house made mustards

Herb Marinated Leg of Lamb $325
Serves 25
Tabbouleh salad, cucumber tzatziki sauce

Colorado Prime Rib $800
Serves 35
Roasted fingerling potatoes, trio of flavored salts, horseradish cream, beef au jus

POULTRY

Chile Rubbed Roasted Turkey Breast $450
Serves 35
Baracoa Black Beans, cilantro lime crème fraiche and mole sauce

SEAFOOD

Baked Salmon Wellington $450
Serves 30
Atlantic salmon filet topped sautéed fresh spinach, onions, garlic, and mushroom wrapped in puff pastry. Roasted fennel couscous, and whole grain mustard beurre blanc

VEGETARIAN

Vegetable Strudel $350
Serves 30
Herb roasted vegetables and couscous wrapped in flakey phyllo dough served with rustic tomato sauce

BUFFET PACKAGES

Buffets include choice of fresh brewed coffee service or iced tea. Buffets require a minimum of 50 guests. All food and beverage is subject to service charge and applicable sales tax.

COLORADO BUFFET $42

Chopped Salad
Iceberg, bacon, red onion, tomato, bleu cheese

Colorado Cache Salad
Ham, turkey, bacon, mushroom, red radish, green onions, avocado, egg, tomato, cheddar cheese, shallot vinaigrette

Roasted Root Vegetables
Carrot, fennel, parsnip, beets

Charred Asparagus

Roasted Fingerling Potatoes
Red, yellow, and blue potatoes, garlic, herbs

Creamy Green Chili Polenta
Cheddar cheese

Braised Beef Short Ribs with Natural Jus
12 hour braise, carrots, celery, onions

Pan Seared Trout, Blistered Corn and Bacon Relish
Corn, bacon, tomato relish, brown butter

Peach Pie with Whipped Cream

Chocolate Bread Pudding with Crème Anglaise

BUFFET PACKAGES CONTINUED

Buffets include choice of fresh brewed coffee service or iced tea. Buffets require a minimum of 50 guests. All food and beverage is subject to service charge and applicable sales tax.

PACIFIC RIM BUFFET $40

Chilled Asian Noodle Salad
Asian vegetables, udon noodles, ponzu vinaigrette

Napa Cabbage Salad with Spicy Peanut Dressing:
Asian vegetables, shiso leaf

Vegetable Stir Fry
Peppers, baby corn, bamboo shoots, water chestnuts, hoison sauce

Curried Butternut Squash
Red bean jasmine coconut rice

Fried Rice
Egg, carrot, peas, corn, brown rice

Thai Noodles
Rice stick noodles, Asian vegetables, garlic sambal

Beef and Broccoli
Onions, hoison sauce

Chicken Tikka Masala
Chicken breast, yogurt, garam masala

Chocolate Spring Rolls

Coconut Rice Pudding with Mango Sauce

ITALIAN BUFFET $45

Caprese Salad
Baby mozzarella, grape tomatoes, balsamic vinaigrette, fresh basil.

Antipasto Salad
Salami, pepperoncini, feta cheese, olives, Red wine vinaigrette

Buttery Broccolini
Broccolini, butter, crushed red pepper

Ratatouille
Eggplant, zucchini, yellow squash, tomato, Fennel, fresh herbs

Penne Primavera
Penne pasta, seasonal vegetables, lemon, wine, butter sauce, fresh herbs

Wild Mushroom Risotto
Carnaroli rice cooked with stock, wine, and wild mushrooms

Chicken Marsala
Chicken breast, marsala wine, mushrooms

Roasted Pork Loin Saltimbocca with Sage Cream
Pork loin, prosciutto, fresh sage, cream sauce

Classic Tiramisu

Cannoli

MAKE YOUR OWN BUFFET

Buffets include choice of fresh brewed coffee service or iced tea. Buffets require a minimum of 50 guests.
Select one or more items from each category to build a full buffet.
Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax.

SALAD

Caesar Salad $4
Romaine, parmesan, croutons, creamy Ceasar dressing

Tabbouleh Salad $6
Bulgar wheat, parsley, tomato, onion

Greek Salad..... $6
Iceberg, pepperoncini, beets, red onion, feta cheese, tomato, Greek vinaigrette

Field Green Salad $4
Carrots, radish, cucumber, onion, shallot vinaigrette

Haricot Vert Salad..... $5
Green beans, potatoes, egg, tomato, French vinaigrette

Pasta Salad $5
Pasta and seasonal vegetables

Super Food Salad $9
Kale, almonds, apricots, quinoa, raisins, pomegranate seeds, white balsamic vinaigrette

Cole Slaw $4
Green & red cabbage, carrots, onions, cole slaw dressing

STARCH

White Bean Ragout..... $3
White beans in fresh tomato herb sauce

Garlic Mashed Potatoes..... $3
Idaho potatoes

Wild Rice and Wheat Berry Pilaf $4
Carrots, celery, onion, dried cranberries

Sautéed Vegetable Pearled Israeli Couscous..... $6
Currants, pistachios, scallions, candied orange, zucchini, squash

Persian Saffron Rice $4
Steamed with saffron and yogurt

Basmati Rice $3

PROTEIN

Lamb Moussaka..... $10
Ground lamb, eggplant, white beans, puff pastry, goat cheese bechemel

Seared Salmon with Whole Grain Mustard..... $12
Wild caught

Sriracha Chicken with Mango Relish $9
Spicy chicken with peppers and onions

Sesame Chicken $9
Rice flour breaded, sesame sauce

Flank Steak with Chimichurri $11
Seared flank w/fresh herb chimichurri

Achiote Chicken with Orange Mojo..... $9
Marinated chicken with tangy mojo sauce

Beef Bourguignon $11
Slow braised sirloin, carrots, onions, celery

Baked Cod with Puttanesca Relish $17
Fresh black cod, tomato caper olive relish

MAKE YOUR OWN BUFFET CONTINUED

Buffets include fresh-brewed regular and decaffeinated coffee or hot tea on request. Buffets require a minimum of 50 guests. Items must be ordered in conjunction with others to meet a minimum of $30 per person. All food and beverage is subject to service charge and applicable sales tax.

VEGETABLE

Succotash ***$3***
Corn, lima beans, red peppers, onion

Baby Vegetable Medley ***$7***
Zucchini, squash, patty pan

Herb Marinated Zucchini & Squash ***$3***

Honey Glazed Carrots ***$4***

Charred Creamed Corn ***$3***

Green Beans with Crumbled Blue Cheese ***$4***

Brussel Sprouts ***$4***

VEGETARIAN ENTREE

Sweet Potato & Vegetable Moo-Shu ***$9***
Sweet potato, Asian vegetables, moo shu pancakes

Quinoa Salad Cabbage Rolls ***$9***
Quinoa salad wrapped in cabbage, tomato jam

Vegetable Lasagna ***$8***
Layered with pasta, marinara, seasonal vegetables

DESSERT

Pistachio Baklava ***$4***

Classic Tiramisu ***$4***

Cinnamon Churro with Choice of 2 Sauces ***$4***
Exotic, Chocolate, Huckleberry

Oreo Cheesecake ***$4***

New York Cheesecake ***$4***
Strawberry sauce

Upside Down Pineapple Cake ***$4***
Whipped Cream

French Macaroons ***$4***
Choice of 2: almond, raspberry, chocolate, strawberry, blueberry, lemon, orange, pistachio, peach or tiramisu

Southern Style Red Velvet Cake ***$4***

Devil's Food Cake and Dulce de leche ***$4***

Vanilla and Chocolate filled Eclairs ***$4***

Lemon Meringue Tart ***$4***