

Titanic: The Artifact Exhibition Event Menu



The Denver Museum of Nature & Science offers one of the region's most distinctive settings for receptions, weddings, 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 at the Denver Museum of Nature & Science.

For more information, please contact a Catering Services representative at 303.370.6400.



TITANIC: THE ARTIFACT EXHIBITION EVENT MENU

Entrees include fresh butter-flake rolls, sliced rustic bread and butter, freshly brewed  regular and decaffeinated coffee, and ice tea. Buffet meals require a minimum of 30 guests.

Menu items must be ordered in conjunction with other items to meet a minimum of \$25 per person. Prices are per person and subject to a 20-percent service charge and applicable sales tax.

HORS D'OEUVRES AND STARTERS—PER PIECE

- Canapés à l'Amiral** \$3.25
Sautéed shrimp with garlic and shallots; glazed in brandy, pureed, and piped onto lightly golden toasted thin baguette rounds
- Oyster's à la Russe**..... \$4
Fresh oysters served on the half shell with vodka relish, vodka, lemon juice, horseradish, hot sauce, and finely chopped plum tomato; garnished with snipped chives and coarsely cracked black peppercorn

SALAD SELECTIONS

- Asparagus Salad with Champagne-Saffron Vinaigrette** \$6
Lettuce-lined plates with diced sweet red and yellow peppers, steamed and chilled asparagus spears with Dijon/saffron-infused champagne vinaigrette; served with cabin biscuits

BEEF, PORK, AND LAMB

- Tournedos aux Morilles**..... \$45
Tender beef medallions of tenderloin with wild mushrooms served on a croûte potato with braised cabbage
- Filet Mignon Lili** \$65
Tender beef filet sautéed and topped with foie gras; served over Potatoes Anna with a sauce of cognac, Madeira, red wine, rosemary, and artichokes
- Roast Sirloin of Beef Forestière**..... \$28
Oven-roast sirloin of beef with thyme, onion, and garlic; served with Sauce Forestière consisting of red wine, thyme, wild mushrooms, beef stock; with bacon lardoons, rosemary-roasted potatoes, and broccoli with lemon butter
- Roast Pork with Sage and Pearl Onions** \$22
Marinated pork roast in onion, garlic, port, sage and pepper; slow-roasted and served with roasting sauce and port reduction, button mushroom caps and pearl onions, mashed butternut squash, and roasted beets
- Lamb with Mint Sauce**..... \$26
Roast leg of lamb with rosemary, Dijon, garlic and spices; served with house-made mint sauce; boursin mashed potatoes, and asparagus bundle with hollandaise sauce

CHICKEN AND FOWL

- Cailles aux Cerises** \$42
Oven-roasted quail in a reduction sauce of port, orange juice, cherry juice, and brandy; finished with marinated cherries and tarragon, apricot wild rice, and sautéed spinach
- Calvados-Glazed Roast Duckling** \$32
One half slow-roasted duck; glazed with a dry apple brandy paired with a house-made apple sauce; asiago scalloped potatoes and gingered honey-glazed carrots
- Chicken Lyonnaise**..... \$30
Oven-roasted chicken breast with a velvet sauce of white wine, sautéed onions, and demi glace; shallot green beans, and roasted fingerling potatoes
- Roast Turkey with Savory Cranberry Sauce** \$25
Oven-roasted turkey sliced and served with bread and herb stuffing, turkey gravy, oven-roasted parsnips with carrots and a savory cranberry sauce

SEAFOOD

- Poached Salmon with Mousseline Sauce** \$30
Lightly poached Atlantic salmon topped with a rich classic hollandaise sauce with added whipped cream and fresh dill, garnished with sliced cucumber; served with spinach rice and baby sunburst squash
- Baked Haddock with Sharp Sauce** \$28
Oven-baked haddock filet sprinkled with chives; served with lemon wedges and sharp sauce; sharp sauce made of butter, onion, brown sugar, tomato paste, cider vinegar, dry mustard, and Worcestershire; roasted squash sauté and purple mashed potatoes



MENU ITEMS MUST BE ORDERED IN CONJUNCTION WITH OTHER ITEMS TO MEET A MINIMUM OF \$25 PER PERSON. PRICES ARE PER PERSON AND SUBJECT TO A 20-PERCENT SERVICE CHARGE AND APPLICABLE SALES TAX.

DESSERT/LAVISH LUXURIES

GOURMET

- Assorted Fresh Fruits and Cheese** \$6
- Peaches in Chartreuse Jelly** \$7
Sweet peaches poached in sugar syrup with the potent herbal essences of Chartreuse liqueur
- Chocolate Éclairs with French Vanilla Cream** \$6.50
- Waldorf Pudding** \$6.50
Tart apples with golden raisins, lemon juice, and crystallized ginger; in an egg custard with toasted walnuts
- Apple Tart** \$5.75

- Baked Apples** \$5.75
- Plum Pudding with Sweet Sauce** \$6.50
Traditional dessert of almonds, raisins, currants and candied pill; chopped prunes, cinnamon, nutmeg, allspice and rum; served with a sweet sherry vanilla sauce
- Coconut Sandwich** \$5.75
Coconut wafer filled with rich coconut, butter, sugar, and vanilla filling