BREAKFAST, LUNCH, & REFRESHMENT

Menus

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 of the Museum.

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

DENVER MUSEUM OF NATURE & SCIENCE

BREAKFAST

Requires a minimum of 25 guests. $5 per person surcharge for groups less than 25.
Packages (with exception of chef attended stations and a la carte items) include; regular coffee, decaffeinated coffee, and hot water with selection of fine tea, orange juice, and sliced fresh fruit.
Prices are per person unless stated otherwise.

All American Breakfast | $18
Assorted house made pastries, fluffy scrambled eggs, skillet herbed potatoes, choice of ham, sausage, or bacon

Continental Breakfast | $12
With assorted house made pastries

Overnight Oat Jars| $11
Your choice of apple and cinnamon, carrot cake, maple and brown sugar, or PB&J

Egg White Fritatta | $14 | gf
Egg white scramble with white bean, peppers, spinach, and shredded cheese

Colorado Smothered Breakfast Burrito | $15
Scrambled eggs, bacon, black bean, and jalapenos, wrapped in flour tortilla and smothered with green chili, served with skillet potatoes

Colorado Chilaquillas | $12 | gf
Baked Colorado corn tortillas, scrambled eggs, chili verde, mixed shredded cheese.

Farmer's Breakfast | $14 | gf
Scrambled eggs, shredded beef, roasted potato, Pueblo green chili, cheddar cheese

Quiche Florentine | $14
Scrambled eggs, shredded beef, roasted potato, Pueblo green chili, cheddar cheese

CHEF ATTENDED STATIONS

Omelet Bar | $15 | gf
Omelets prepared to order offering ham, bacon, sausage, assorted vegetables, and cheese

Pancake Station | $13
Made-to-order pancakes with assorted toppings, butter, and syrup

BREAKFAST A LA CARTE

Sliced Seasonal Fruit | $4 | gf

Whole Fruit | $2 per piece | gf

House Made Breakfast Danishes | $30 per dozen

House Made Breakfast Muffins | $32 per dozen

Breakfast Burritos & Salsa | $38 per dozen

Build your own Parfait | $4 each
House-made granola, yogurt, and berries

Breakfast Muffin Sandwich | $8 each
English muffin, egg, cheddar cheese, choice of Canadian bacon, sausage or bacon

Golden Milk Smoothie | $5 each | gf
Coconut milk, Greek yogurt, turmeric, ginger, cinnamon, and agave

Avocado Toast | $6 each
Whole grain buttered bread, cilantro and lime guacamole, garden tomato

Bagels and Lox| $7 each
Nova Scotia smoked salmon, chive cream cheese spread, red onion, capers

LUNCH | PLATED

Entrees include rolls and butter and Iced tea
Prices listed per person unless otherwise noted

ENTRÉE SALAD

Brown Derby Cobb Salad | $15 | gf
Turkey breast, bacon, hard-cooked egg, diced tomato, avocado, red onion, lettuce, cheddar, bleu cheese and house made shallot vinaigrette

Thai Beef Salad | $15
Bibb lettuce, cucumber ribbons, tomatoes, carrots, toasted almonds, mint, cilantro, wonton crisps and Ponzu vinaigrette

Salmon Salad Niçoise | $16 | gf
Mixed greens, haricot verts, new potatoes, grape tomatoes, Kalamata olives, hard-cooked egg, red onion and herb vinaigrette

Portobello Mushroom Salad | $15 | gf
Frisee lettuce, roasted red peppers, lemon fennel, celery leaf, white beans, fresh mozzarella and balsamic vinaigrette

Mediterranean Salad | $12 | gf
Pine nuts, kalamata olives, roasted red peppers, artichoke hearts, feta cheese, pepperoncini

Kale & Quinoa Salad | gf | $12
Tart cherries, pumpkin seeds, dried apricot, white balsamic vinaigrette

Caesar Salad | $12
Herbed croutons, parmesan cheese, classic Caesar dressing

ENTREES

Steak Sandwich | $16
Served open-faced with shaved beef, Swiss cheese, caramelized onions, horseradish aioi, French baguette

Wild Mushrrom Ravioli | $14
Truffle béchamel

Roasted Herb Chicken Breast | $15 | gf
Oven roasted chicken, fennel and white bean ragout, basil pesto and seasonal vegetable

Baked Herb Salmon | $16 | gf
Red pepper polenta, seasonal vegetable and roasted garlic cream sauce

Curried Sweet Potato | $14 | gf
Coconut Jasmine rice, papadam crisp

Chicken Picatta | $15
Egg and rice flour crust, buttered orzo pasta, seasonal vegetable, and lemon, caper, white wine cream sauce

DESSERT | $5

Apple Pie
Butterscotch sauce and whipped cream

Tiramisu
Espresso Sauce

Churros
Bite-sized churros with cajeta caramel

Vanilla Marscapone Cake
Sponge cake with macerated fruits

Trio of Mousse | gf
Milk chocolate, dark chocolate, and white chocolate

Flourless Chocolate Tort | gf
Rasperry whipped cream

Assorted Tarts
S'mores, lemon, or espresso

Classic Carrot Cake
Cream cheese Icing

Crème Brulee | gf
Pistachio, vanilla, or chocolate

Black Forest Cake
Anglaise sauce, chocolate shavings and Kirsch cherries

THE DELI | $17 | GF $19

Served either boxed for the individual or presented on buffet
Sandwiches are served with bag of chips, chocolate chip cookie, fruit, beverage, and assorted condiments. GF has gluten free bread and treat.

Turkey & Cheddar
Whole wheat hoagie roll, lettuce, tomato, onion

The Club
Whole wheat hoagie with ham, turkey, bacon, lettuce, tomato, onion

Ham & Swiss
Whole wheat hoagie roll, caramelized onion, green leaf lettuce

Muffaletta
Focaccia bread with salami, mortadella, cappacola, olive tapenade, provolone cheese

Southwest Chicken Salad
Multi-grain bread with chicken, celery, red onion, mayo, chipotles in adobo, corn, cilantro, green onion, smoked paprika, lettuce

Roasted Veggie & Mushroom
Whole Wheat Hoagie with zucchini, yellow squash, red pepper, mushroom, lettuce, tomato, onion

ADD A PROTEIN

Herbed roasted chicken breast | $5| gf

Honey Glazed Salmon | $5| gf

Seared Pepper Shrimp | $6| gf

ADD A SOUP $75 per gallon (serves 20)

Roasted Vegetable | gf

Chicken & Rice | gf

Tomato Bisque | gf

Carrot & Ginger | gf

Texas Chili | gf

Italian Wedding | gf

LUNCH BUFFETS | $22

Buffets require a minimum of 25 guests
Include Choice of regular and decaffeinated coffee Or iced tea. and your choice of dessert from list below:

LUNCH OVER THE ROCKIES

Garden Salad | gf
Mixed greens, cucumber ribbons, shaved carrots, pear tomatoes, shallot vinaigrette

Seasonal Vegetable Medley | gf
White wine and herb butter

Quinoa Pilaf | gf

Colorado Stripped Bass | gf
Lemon Beurre Blanc

Assorted Rolls with butter

Choice of Dessert

TASTE OF ITALY

Antipasto Salad | gf
Mixed greens, shaved salami, Ciliegine cheese, roasted red peppers, red wine vinaigrette

Ricotta Lasagna
Oregano and Fontina bechamela

Chicken Cacciatore | gf
Roasted peppers ragu, olives and artichoke

Assorted Rolls with butter

Choice of Dessert

COLORADO-MEX

Shaved Cabbage Slaw | gf
Red and green cabbage, shaved carrots, celery, and cilantro-lime aioli

Vegetable Sofrito | gf
Roasted peppers, onions, yellow squash, Pueblo green chili, oregano and apple cider vinegar

Black Bean and Pico de Gallo | gf

Chicken Fideo
Red Bird Farms chicken, cumin-tomato sauce, Vermicelli

Assorted Colorado Tortillas

Choice of Dessert

ASIAN EXPERIENCE

Mandarin Noodle Salad | gf
Rice noodles, shaved cabbage, red onion, julienne peppers, Mandarin orange segments, sesame-Sriracha dressing

Vegetable Stir Fry | gf
Edamame, assorted Asian vegetables, Klabi glaze

Peppered Beef | gf
Sirloin with onions, broccoli, and Teryaki glaze

Crispy Wontons and Roti Bread

Choice of Dessert

SOUP & SANDWICH | $17 | Gluten Free Options $19

Soup from selections on page 4
Assortment of Breads and Rolls
Selection of sliced meats & cheeses; roast turkey, roast beef, ham
Swiss, cheddar, provolone, lettuce, tomato, onion, & condiments
Choice of Dessert

Dessert options

Chocolate Brownie Bites | Carrot Cake | Cheese Cake | Chocolate Cake | Macaroons
Raspberry Cheesecake | Chocolate Mousse Trifle | Chef's Krispy Treats | Key Lime Tart

REFRESHMENTS | BREAKS | CONCESSIONS

Prices are per person unless noted otherwise noted

SNACKS

Cheese Board | $6
Chef's selection of artisanal cheeses & assorted crackers

Crudités | $4
Market inspired selection of vegetables & hummus

Seasonal Fresh Fruit Display | $4
Colorful array of fresh fruits, berries, and melon

Whole Fruit | $2 per piece

Ice Cream Novelties| $4 per piece
Blue Bunny Items

Assorted Candy Bars | $3 each
Snickers, M&M, Hershey Bars, etc.

Quaker Granola Bars | $4

Energy Bars | $4

Cookies, Brownies, Blondies | $27 per dozen

Krispy Treats | $27 per dozen
Rice, coco puffs, or fruity pebbles

Trail Mix | $2.50

Giant Warm Soft Pretzel | $3.50 each
mustard or **c**heese sauce

Movie Theater Popcorn | $4

Assorted Chips | $2.50

BEVERAGE

Coffee Service | $55 per gallon
1 Gallon Serves 16 cups
Freshly Brewed Coffee or Decaffeinated Coffee or Selection of Hot Teas

Coffee Syrup Flavorings | $2.00 per person
Sugar free vanilla, caramel, almond

Hot Chocolate | $27 gallon
Marshmallows

Iced Tea | $30 gallon

Punch | $30 gallon

Lemonade | $30 gallon

ASSORTED BOTTLED DRINKS
Assorted Sodas | $3.50
12-oz cans | Coke, Diet Coke, Sprite

Red Bull | $4

Sparkling Water | $3
Lime & Natural

Gatorade | $3