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.
# COLD HORS D’OEUVRES

All menu items are subject to current service charge and tax. Items must be ordered in conjunction with others to meet a minimum of $30 per person. Served buffet style or passed. 25 piece minimum of each selection.

## VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Summer Roll</strong></td>
<td>$4.00</td>
<td>Rice noodles, crunchy vegetables, Thai peanut sauce</td>
</tr>
<tr>
<td><strong>Tomato Caprese</strong></td>
<td>$4.50</td>
<td>Grape tomatoes, fresh mozzarella, fresh basil oil, aged balsamic</td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td>$3.75</td>
<td>Burrata cheese, toasted baguette, tomato, basil</td>
</tr>
</tbody>
</table>

## SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smoked Salmon</strong></td>
<td>$6.00</td>
<td>Thinly sliced Scottish salmon, crisp bread, citrus saffron aioli</td>
</tr>
<tr>
<td><strong>Spicy Tuna Cone</strong></td>
<td>$5.50</td>
<td>Wasabi aioli, micro cilantro</td>
</tr>
<tr>
<td><strong>Shrimp Ceviche</strong></td>
<td>$6.00</td>
<td>Micro celery, crispy tortilla</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td>$5.50</td>
<td>House cocktail sauce, preserved lemon</td>
</tr>
</tbody>
</table>

## CHICKEN AND POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Curried Chicken Salad Tart</strong></td>
<td>$4.75</td>
<td>Peppers, mango, curry yogurt, served in phyllo pastry</td>
</tr>
<tr>
<td><strong>Foie Gras</strong></td>
<td>$5.50</td>
<td>Torchon with brioche, pickled mustard seeds, and cherry gastrique</td>
</tr>
<tr>
<td><strong>Deviled Eggs</strong></td>
<td>$4.50</td>
<td>With salmon caviar and scallion</td>
</tr>
</tbody>
</table>

## BEEF, LAMB, PORK, BISON

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mini Colorado Bison Tartare</strong></td>
<td>$5.00</td>
<td>Served on crostini with shallot, caper, hard-boiled egg, Dijon mustard</td>
</tr>
<tr>
<td><strong>Olive Crusted Lamb Loin</strong></td>
<td>$4.50</td>
<td>Rosemary aioli, oven dried tomatoes, pita chip</td>
</tr>
<tr>
<td><strong>Fire &amp; Spice Beef Tenderloin</strong></td>
<td>$4.00</td>
<td>Onion jam, Colorado micro greens on toast point</td>
</tr>
<tr>
<td><strong>Speck &amp; Asparagus</strong></td>
<td>$4.00</td>
<td>Local speck and asparagus with balsamic drizzle</td>
</tr>
</tbody>
</table>
HOT HORS D'OEUVRÈS

All menu items are subject to current service charge and tax. Items must be ordered in conjunction with others to meet a minimum of $30 per person. Served on heat. 25 piece minimum of each selection.

<table>
<thead>
<tr>
<th>VEGETARIAN</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus Arancini</td>
<td>$3.50</td>
<td>Deep-fried risotto balls with truffle butter</td>
</tr>
<tr>
<td>Rustic Bruschetta</td>
<td>$4.00</td>
<td>Roasted butternut squash, seasonal mushrooms, fresh herbs on a garlic crostini</td>
</tr>
<tr>
<td>Vegetable Samosa</td>
<td>$3.50</td>
<td>Curried sweet potato, peas, mango chutney</td>
</tr>
<tr>
<td>Crispy Polenta Cake</td>
<td>$3.75</td>
<td>Fresh mozzarella, tomato jam, cilantro pesto</td>
</tr>
<tr>
<td>Mini Quesadilla</td>
<td>$3.50</td>
<td>Wild mushrooms, green chili, local tortillas</td>
</tr>
<tr>
<td>Chickpea Falafel Cake</td>
<td>$3.50</td>
<td>Pickled vegetables and turmeric yogurt</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEAFOOD</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Marinated Scallop</td>
<td>gf</td>
<td>$5.00</td>
</tr>
<tr>
<td>Crab Cake</td>
<td>$5.00</td>
<td>House made tartar sauce, lemon zest</td>
</tr>
<tr>
<td>Fish Taco Bite</td>
<td>gf</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fried Oyster</td>
<td>gf</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEEF, LAMB, PORK, BISON</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Belly BLT</td>
<td>$4.00</td>
<td>Micro lettuce and tomato jam</td>
</tr>
<tr>
<td>Braised Colorado Lamb</td>
<td>gf</td>
<td>$4.75</td>
</tr>
<tr>
<td>Truffled Meatball</td>
<td>$3.50</td>
<td>Beef, Parmesan cheese fondue</td>
</tr>
<tr>
<td>Colorado Sausage Bite</td>
<td>gf</td>
<td>$3.75</td>
</tr>
<tr>
<td>Grilled Bison Gougères</td>
<td>$4.50</td>
<td>Toasted cumin Colorado bison loin, mini cheddar cheese roll, red onion marmalade</td>
</tr>
<tr>
<td>Tortilla Espanola</td>
<td>$3.50</td>
<td>Eggs, potato, chorizo</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PULTRY</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Duck Wonton</td>
<td>$5.00</td>
<td>Lavender-cured duck confit, melted leeks, ginger, shiitakes, and Mandarin orange raita</td>
</tr>
<tr>
<td>Ginger Chicken Pot-Sticker</td>
<td>$4.75</td>
<td>Lemon, ginger, cilantro salad and hoisin glaze</td>
</tr>
<tr>
<td>Confit Duck Crostini</td>
<td>$5.00</td>
<td>Pomegranate seeds and duck jus</td>
</tr>
<tr>
<td>Buffalo Chicken Cup</td>
<td>$4.75</td>
<td>Creamy blue cheese baked in filo</td>
</tr>
</tbody>
</table>
CULINARY DISPLAYS

All menu items are subject to current service charge and tax. Items must be ordered in conjunction with others to meet a minimum of $30 per person. Each display serves approximately 50 guests.

Imported and Domestic Cheese Board | $350
Chef’s selection of Colorado’s finest artisanal cheeses, complemented by imported old world cheeses, assorted spreads and crackers.

Bruschetta Bar | $325
Tomato basil, artichoke with prosciutto, white bean with roasted tomatoes, olive tapenade, basil pesto, extra virgin olive oil, aged balsamic. Served with garlic crostini.

Charcuterie Board | $400
Chef’s selection of artisan cured meats, pickled vegetables, mustards, pickles, crackers and breads.

Chips & Dips | $250
Salsa, guacamole, chili con queso,

Seasonal Fresh Fruit Display | gf | $325
Colorful array of fresh seasonal fruits, berries, and melons.

Crudité | $325 | gf
Colorful array of chef inspired fresh seasonal vegetables, ranch dressing.

CARVING STATIONS

Enhance your evening with uniformed chefs professionally preparing delicious selections for your guests. Each station requires a chef at $150 each. Additional chefs may be required based on guest count.

Colorado Prime Rib | $750  OR Strip Loin | $650
Serves 30 - Horseradish cream, beef au jus, rolls

Local Roast Berkshire Pork “Steamship” | $375
Serves 25 - Trio of house made mustards, rolls

Herb Marinated Leg of Lamb | $325
Serves 20 – Boneless, cucumber and mint tzatziki sauce, rolls

Bacon Wrapped Colorado Bison Strip Loin | $525
Serves 20 – Juniper and cranberry demi-glace, rolls

Baked Salmon Wellington | $360
Serves 20 - Atlantic salmon filet topped with sautéed fresh spinach, onions, garlic, and mushroom wrapped in puff pastry. Whole grain mustard beurre blanc.

Vegetable Strudel | $300
Serves 20 - Herb roasted vegetables and couscous wrapped in flakey phyllo dough served with rustic tomato sauce.
EXHIBITION STATIONS

Enhance your evening with uniformed chefs professionally preparing delicious selections for your guests. Stations require a minimum of 50 guests. Recommend one chef per 50 guests at $150 per chef.

All menu items are subject to current service charge and tax. Items must be ordered in conjunction with others to meet a minimum of $30 per person

**Italian Pasta Station | $14.00**
Farfalle, penne and tri-colored cheese tortellini, selection of seasonal vegetables and marinated vegetables, 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.

**Asian Bowl Station | $16.00**
Crispy chicken, shaved beef, stir fried vegetables, egg fried rice, Jasmine rice, assorted sauces and toppings.

**Mashed Potato Station | $13.00**
Whipped Idaho potato, bacon bits, scallions, truffle sour cream, shredded cheese, red-eye gravy, caramelized onion, assorted vegetables.

**Antipasto Salad Station | $15.00**
Assortment of cheeses, cured meats, vegetables, dressings, and artisanal toppings.

**Build Your Own Salad Station | $13.00**
Seasonal lettuce variety, tomato, carrot spirals, cucumber ribbons, shaved cheeses, herbed croutons, assorted dressings.
PLATED DINNERS

Dinner entrées include warm rolls and butter. Choice of fresh-brewed, locally roasted coffee or iced tea. All pricing is listed per person unless otherwise noted. All menu items are subject to current service charge and tax. Items must be ordered in conjunction with others to meet a minimum of $30 per person.

SALADS AND PLATED APPETIZERS

**Museum Classic | gf | $8.50**
Mixed field greens, cherry tomatoes, cucumber, carrot spirals, radish, roasted shallot dressing

**Mini Wedge | gf | $9.00**
Baby iceberg, bleu cheese, candied bacon, tomatoes, bleu cheese dressing

**Classic Caesar | $8.50**
Herbed croutons, parmesan cheese, classic Caesar dressing

**Super Food Salad | gf | $10.00**
Kale, broccoli, quinoa, tart cherry, dried apricots, golden raisins, pumpkin seeds, white balsamic vinaigrette

**Beet Carpaccio | gf | $8.00**
Roasted red beets, watermelon radish, crumbled goat cheese, micro greens, pumpkin seed vinaigrette

**Goat Cheese and Pear | gf | $9.00**
Belgian endive, candied walnuts, port-poached pears, goat cheese, apple cider vinaigrette

**Maryland Style Crab Cakes | $14.00**
Pan seared crab cakes, celery root and apple slaw, mustard remoulade.

**Wild Mushroom Ravioli | $8.00**
Truffle béchamel

**Gnocchi | $8.00**
Seasonal vegetable gnocchi with brown butter cream

ENTREES

**DUET**

**Filet Mignon & Crab Oscar | gf | $42**
Horseradish mashed potatoes, seasonal vegetables, roasted tomato demi glaze.

**Pork Loin & Pork Belly | gf | $34**
Chorizo bread stuffing, seasonal vegetables and apple cider jus

**Chicken & Merguez Sausage | gf | $35**
Lentil pilaf, seasonal vegetables, charred lemon cream.

**Char Siu Glazed Salmon & Sesame Scallop | gf | $39**
Egg fried rice, seasonal vegetables, ginger-lemon grass beurre blanc.

**POULTRY**

**Herb Roasted Chicken Breast | gf | $30**
Rice Pilaf, seasonal vegetables, natural lemon jus

**Pan Seared Achiote Chicken | $28**
Green rice, seasonal vegetable, corn and pablano cream

**Crispy Duck Breast | gf | $36**
Goat cheese risotto, seasonal vegetables, sun-dried cherry sauce.

**Chicken Cacciatore | $32**
Tomato, mushrooms, onions, peppers, gnocchi

**Coconut Curry Braised Chicken | $30**
Crunchy Vegetables, Cilantro Rice, Papadam
**BEEF, PORK, LAMB**

- **Beef Tenderloin** | gf | $32
  Pommes puree, Brussel sprouts, Bourbon demi-glace

- **Filet Mignon** | gf | $35
  Herb roasted potatoes, seasonal vegetables, mushroom and pearl onion demi.

- **Herb Crusted Pork Loin** | $27
  Whole grain mustard spaetzle, seasonal vegetables, apple chutney.

- **Harissa Lamb Loin** | $36
  Date infused Moroccan couscous, pickled carrots and eggplant puree

- **Braised Boneless Beef Short Ribs** | gf | $30
  Creamy corn polenta, charred asparagus, red wine demi.

**SEAFOOD**

- **Dijon Salmon** | gf | $29
  Farm raised salmon with wild rice pilaf, seasonal vegetables, beurre blanc.

- **Herbed Halibut** | $38
  Gremolata, parsley, lemon, capers

- **Colorado Striped Bass** | $31
  Sesame crusted, udon noodles, warm savoy cabbage slaw with ginger soy butter sauce.

- **Seafood Enchilada** | gf | $29
  Crab, shrimp, bay scallop, Pueblo red sauce, lobster Mornay

- **Shrimp & Grits** | gf | $28
  Jumbo shrimp, garlic-herb butter, white corn polenta, Fontina cheese

**VEGETARIAN**

- **Vegetable Lasagna** | $25
  Roasted seasonal vegetables, rustic pomodoro sauce.

- **Vegetable Paella** | $25
  Peas, piquillo peppers, portobello mushroom, saffron rice

**DESSERT**

- **White Chocolate Panna Cotta** | gf | $10.00
  Seasonal berries and passion fruit coulis.

- **French Custard** | gf | $9.00
  Choice of chocolate, white chocolate, butterscotch

- **Apple Frangipane** | $10.00
  Warm caramelized baked apple tart

- **Lemon Meringue Tart** | $9.50
  Italian meringue, crushed fresh raspberries, basil ice cream.

- **Curried Sweet Potato** | gf | $24
  Coconut rice, papadam crisp

- **Spaghetti Squash Stuffed Portobello** | gf | $24
  Local greens, tomatoes, basil, mozzarella

- **Stuffed Zucchini** | $25
  Broccolini, cheddar, warm arugula and parmesan salad, balsamic reduction

- **Chocolate Peanut Butter Praline** | $10.00
  Chocolate peanut ganache, chocolate mousse, praline crunch, chocolate sauce, chocolate sorbet.

- **Caramel Mousse & Apple Compote** | $11.00
  Apple compote, calvados soaked lady fingers, caramel mousse on crunch sable, caramel glaze and granny smith apple sorbet.
BUFFET PACKAGES

Buffets include warm rolls and butter. Choice of fresh brewed coffee service or iced tea.
Requires a minimum of 50 guests. All pricing is listed per person unless otherwise noted. All menu items are subject to current service charge and tax.

COLORADO BUFFET | $47
Served with rolls and butter
Kale & Quinoa Salad | gf
Tart cherries, pumpkin seeds, dried apricot, white balsamic vinaigrette
Chef Selected Roasted Vegetables | gf
Seasonal Colorado selections
Roasted Fingerling Potatoes | gf
Garlic and herbs
Creamy Green Chili Polenta | gf
Cheddar cheese
Braised Beef with Natural Jus | gf
12 hour braise, carrots, celery, onions
Colorado Chicken | gf
Corn, bacon, tomato relish, brown butter
Smore's Bites
House made marshmallow, milk chocolate ganache, graham crackers
Almond Flour Angel Food Cake | gf
Fresh berries

ITALIAN BUFFET | $47
Served with rolls and butter
Traditional Caesar Salad
Hearts of romaine, parmesan cheese, garlic croutons
Buttery Broccolini | gf
Broccolini, clarified butter, crushed red pepper
Gnocchi Genovese
Basil pesto
Baby Roasted Yukons | gf
Garlic and herbs
Chicken Marsala | gf
Chicken breast, Marsala wine, mushrooms
Roasted Pork Loin | gf
Pancetta and sweet pea risotto
Cannoli
Assorted Flavors
Flourless Chocolate Torte | gf
Dark chocolate, raspberry, sweet cream
BUFFET PACKAGES CONTINUED

Buffets include choice of fresh brewed coffee service or iced tea. Buffets require a minimum of 50 guests. All pricing is listed per person unless otherwise noted. All menu items are subject to current service charge and tax.

ASIAN BUFFET | $45
Served with crunchy wonton chips

Udon Noodle Salad
Crispy vegetables, ponzu vinaigrette

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

Black Bean Tofu with Broccolini & Peppers | gf

Beef & Vegetables | gf
Assorted crunchy vegetables

Sesame Chicken | gf
Orange-ginger glaze, jasmine rice

Vietnamese Coffee Cake
Coffee soaked chocolate cake with coffee buttercream

Rice Pudding | gf
Mango sauce

LATIN BUFFET | $45
Served with assorted salsas and local tortillas

Jicama & Citrus Salad | gf
Grapefruit segments, jalapeno cilantro vinaigrette

Elote Salad | gf
Roasted corn, red pepper, cumin lime aioli, Cotija cheese crumbles

Cilantro Rice | gf

Cheese Tamale | gf
New Mexico red sauce

Cumin Black Beans | gf

Pork Carnitas | gf
Slow braised pork shoulder, queso fresco, pickled onion, cilantro

Chicken Mole | gf
Roasted chicken thighs, traditional red mole

Cinnamon Flan | gf

Tres Leches Cake
Fresh Berries
### DESSERT DISPLAYS

All pricing is listed per person unless otherwise noted. All menu items are subject to current service charge and tax.

**MIGNARDIESE | $15.00**
Choose Four Items:
- Cheesecake lollipops
- Gluten-free cake pops
- Mini eclairs
- Florentines | gf
- Mini Bundt cakes
- Chocolate covered strawberries | gf
- Macaroons | gf
- Assorted truffles | gf
- Tartlets: chose from Lemon, Coffee, or S'mores
- *Glazed doughnut holes
- *Mousse trifle
- *Mini crème Brûlée | gf

**MIGNARDIESE | Centerpiece $16.00**
Options from above presented on a cake stand and used as primary centerpiece on dining tables.
*not available for centerpiece selections

**BON-BONS & BRIDAL FAVORS | $36/dozen**
- House made chocolate bon bons
- Assorted truffles
- Macaroon towers
- Florentines
- Chocolate covered strawberries

**COOKIES AND BROWNIES | $36/dozen**
- Milk chocolate brownies
- Peanut butter cookies
- Chocolate chip
- Ancho chili double chocolate chip

**SHEET CAKE | $5.00**
Includes custom writing, colors, and basic decoration

Choose the Cake:
- Devil’s food
- Lemon/orange
- Red velvet
- Vanilla sponge
- Carrot cake

Choose an Icing:
- Vanilla buttercream
- Almond buttercream
- Chocolate buttercream
- Coffee buttercream

Choose a Filling: + $1.00
- Blueberry
- Raspberry
- Strawberry
- Vanilla bean cream
- Lemon zest
- Chocolate ganache

**CUPCAKES | $5.00**
Choose from options above

**CUSTOM CAKES AVAILABLE**
Please discuss options with DMNS Event Consultant.

### EXHIBITION DESSERT STATIONS

Each station requires 1 chef per 50 guests at $150 each. Additional chefs may be required depending on guest count.

**COTTON CANDY | $10**
Four flavors, made to order

**LIQUID NITROGEN STATION | $16**
Choice of vanilla, chocolate, strawberry ice cream or fruit sorbet and toppings

**SPIKED MILK SHAKES | 21+ONLY | $15**
Vanilla-bourbon, coffee-Kahlua, chocolate-rum

**ICE CREAM SUNDAE | $12**
Two flavors of ice cream, caramel sauce, chocolate sauce, assorted toppings
MAKE YOUR OWN BUFFET | $40 MINIMUM

Requires a minimum of 50 guests. Select one or more items from each category to build a full buffet. Full buffet selections will include warm rolls and butter and choice of iced tea and coffee. Individual items may be ordered in conjunction with other items throughout menu to meet the food minimum of $30 per person. All menu items are subject to current service charge and tax.

SALAD

Caesar Salad | $7
Romaine, parmesan, croutons, creamy Caesar dressing

Tabbouleh Salad | $6
Bulgur wheat, parsley, tomato, onion, cucumbers

Museum Classic Salad | gf | $7
Carrots, radish, cucumber, onion, shallot vinaigrette

Pasta Salad | $6
Pasta and seasonal vegetables

Kale & Quinoa Salad | gf | $8
Kale, broccoli, quinoa, tart cherry, dried apricots, golden raisins, pumpkin seeds, white balsamic vinaigrette

Cole Slaw | gf | $5
Green & red cabbage, carrots, celery, onions

STARCH

Mashed Potatoes | gf | $3
Roasted garlic, buttermilk, or mascarpone

Green Chili and Cheddar Polenta | gf | $4

Wild Rice Pilaf | gf | $3

Israelie Couscous with Mire Poix | $5

Herb Roasted Potatoes | gf | $3

Lentil Pilaf | gf | $3

Quinoa and Herbs | gf | $4

Buttered Fregola Pasta | $5

PROTEIN

Seared Salmon with Grain Mustard | gf | $14
Wild caught

Sriracha Chicken with Mango Relish | gf | $11
Spicy chicken with peppers and onions

Sesame Chicken | gf | $11
Rice flour dusted, sesame sauce

Flank Steak with Chimichurri | gf | $13
Seared flank with fresh herb chimichurri

Achiote Chicken with Orange Mojo | gf | $11
Marinated chicken with tangy mojo sauce

Beef Barbacoa | gf | $13
Braised in chipotle lime oregano

Catch of the Day with Puttanesca Relish | gf | $16
Tomato caper olive relish
MAKE YOUR OWN BUFFET CONTINUED

VEGETABLE

Brown Butter Haricot Vert | gf | $3
Glazed Baby French Carrots | gf | $4
Roasted Cauliflower Florets | gf | $4
Roasted Parsnips | gf | $4
Roasted Brussel Sprouts | gf | $5
Creamed Spinach | gf | $5
Sautéed Zucchini Noodles | gf | $4

DESSERT

Classic Tiramisu | $5
Cinnamon Churro | $5
New York Cheesecake | $5
Southern Style Red Velvet Cake | $5
German Chocolate Cake | $5
Vanilla and Chocolate Filled Eclairs | $5
Tartlets: choose from Lemon, Coffee, or S’mores | $5
French Macaroons | $5
Choice of 2: almond, raspberry, chocolate, strawberry, blueberry, lemon, orange, pistachio, peach or tiramisu

VEGETARIAN ENTREE

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

Quinoa Salad Cabbage Rolls | gf | $11
Quinoa salad wrapped in cabbage, tomato jam

Vegetable Lasagna | $10
Layered with pasta, marinara, seasonal vegetables