



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.



BREAKFASTS

Breakfasts buffets require a minimum of 25 guests. Prices are per person. Entrees include regular and decaffeinated coffee, and hot water with selection of fine tea. All food is subject service charge and applicable sales tax.

PLATED OR BUFFET BREAKFASTS

All American Breakfast \$16

Orange Juice, pastry basket with butter and jams, Fresh seasonal fruit, Fluffy scrambled eggs, skillet herb potatoes, choice of ham, sausage, or bacon

Continental Breakfast..... \$10

Orange juice, Fresh seasonal fruit, and assorted pastry basket with butter and jams,

Irish Steel Cut Oatmeal \$10

Orange Juice, Slow-cooked whole grain oats served with syrup, brown sugar, and honey

Egg White Scramble.....\$12

Orange Juice, fresh seasonal fruit, Egg whites scramble, cream cheese, seasonal vegetables, and skillet herb potatoes

Smothered Breakfast Burrito.....\$12

Orange Juice, Fresh seasonal fruit, scrambled eggs, bacon, and jalapenos wrapped in flour tortilla and smothered in Green Chili, served with skillet potatoes.

BREAKFAST EXHIBITION STATIONS

Chef charges are \$150 per hour/50 people with a two-hour minimum.

Omelet Bar\$12

Omelets prepared to order offering ham, bacon, scallions, bell peppers, diced tomatoes, mushrooms, and cheese

Pancake Station\$10

Made-to-order pancakes with assorted fresh toppings, butter, and syrups

BREAKFAST A LA CARTE

Minimum orders for bakery items are one dozen.

Sliced Seasonal Fruit \$4/person

Whole Fruit..... \$2 each

Assorted Breakfast Danishes \$30/dozen

Assorted Breakfast Muffins.....\$32/dozen

Breakfast Burritos & Salsa\$35/dozen

Build your own Parfait \$4 each

House-made granola, yogurt, and berries

PLATED LUNCH ENTRÉE SALADS

Prices are per person. Entrees include rolls and butter, regular and decaffeinated coffee or iced tea.
All food is subject service charge and applicable sales tax.

ENTREE

- Brown Derby Cobb Salad \$11**
Turkey breast, bacon, hard-cooked egg, diced tomato, avocado, red onion, lettuce, cheddar, bleu cheese and house made shallot vinaigrette
- Caesar Salad \$10**
Crisp romaine lettuce, grape tomatoes, garlic croutons and creamy house-made Caesar dressing
- Thai Beef Salad.....\$12**
Bibb lettuce, cucumber ribbons, tomatoes, carrots, toasted almonds, mint, cilantro, wonton crisps and Ponzu vinaigrette
- Salmon Salad Niçoise..... ..\$13**
Mixed greens, haricot verts, new potatoes, grape tomatoes, Kalamata olives, hard-cooked egg, red onion and herb vinaigrette
- Portobello Mushroom Salad \$12**
Frisee lettuce, roasted red peppers, lemon fennel, celery leaf, white beans, fresh mozzarella and balsamic vinaigrette
- Mediterranean Chicken Salad..... \$11**
Chicken, pine nuts, kalamata olives, roasted red peppers, artichoke hearts, feta cheese, pepperoncini

ADD A PROTEIN

- Chicken.....\$4.00 per person**
- Salmon\$5.00 per person**
- Shrimp.....\$6.00 per person**

DELI STYLE LUNCHES

All lunches are served with deli salad, bag of chips, cookie (substitute whole fruit for \$1)

- Turkey & Cheddar \$14**
Whole wheat hoagie roll with roasted jalapeno aioli, lettuce, tomato, onion
- Club..... \$14**
Whole wheat hoagie roll with ham, turkey, bacon, chipotle mayo, lettuce, tomato, onion
- Ham & Swiss \$14**
Whole wheat hoagie roll with caramelized onion, honey Dijon mustard, arugula
- Muffaletta..... \$14**
Focaccia bread with Salami, Mortadella, Cappelletti, Roasted Garlic Aioli, Olive Tapenade, Gruyere cheese
- Southwest Chicken Salad \$14**
Multi-grain bread with chicken, celery, red onion, mayo, chipotles in adobo, corn, cilantro, green onion, smoked paprika, deli mustard, lettuce
- Roasted Veggie & Mushroom..... \$14**
Whole Wheat Hoagie with zucchini, yellow squash, red pepper, mushroom, jalapeno aioli, lettuce, tomato, onion

ADD A SOUP

- Vegetable..... \$55 per gallon**
- Chicken Soup..... \$65 per gallon**
- Beef Soup..... \$75 per gallon**

PLATED HOT LUNCHES

Prices are per person. Entrees include rolls and butter, regular and decaffeinated coffee or iced tea. All food is subject to service charge and applicable sales tax.

ENTREES

Steak au Poivre\$15

Peppercorn-crusted beef tenderloin, caramelized onions Demi-glace, blue cheese potato gratin and seasonal vegetable

Goat Cheese Ravioli.....\$12

Crispy prosciutto, basil, lemon, seasonal vegetable, tomato red pepper coulis

Roasted Herb Chicken Breast\$12

Oven roasted chicken, fennel and white bean ragout, basil pesto and seasonal vegetable

Baked Herb Salmon\$14

Red pepper polenta, seasonal vegetable and roasted garlic cream sauce

Falafel Platter\$12

Chickpea falafel, tzatziki sauce, sweet and sour carrot-raisin salad, Greek tomato cucumber salad, and pita

Chicken Picatta.....\$13

Egg rice flour crust, buttered orzo pasta, seasonal vegetable, and lemon caper chicken cream sauce

DESSERTS

Apple Pie \$7

Butterscotch sauce and whipped cream

Tiramisu \$7

Espresso Sauce

Churros \$7

Finger sized churros with a choice of 2 sauces: chocolate, caramel, or huckleberry

Flan \$7

Almond tuile and black berries

Chocolate Peanut Butter Tart..... \$7

Chunky peanut sauce with condensed milk cream

Lemon Meringue Tart..... \$7

Citrus sauce and segments

Chocolate Chip Cookie & Berries Pizza..... \$7

Bavarian Sauce

Crème Brulee \$7

Angel Food Cake..... \$7

Lemon macerated berries and vanilla whipped Cream

Black Forest Cake \$7

Anglaise sauce, chocolate shavings and Bordeaux cherries

LUNCH BUFFETS

Buffet lunch requires a minimum of 25 guests unless otherwise noted. Prices are per person. Lunch buffets include garden salad with dressings, rolls and butter, regular and decaffeinated coffee or iced tea. All food is subject to service charge and applicable sales tax. *Add soup to any buffet per gallon for \$55 vegetable soup, \$65 chicken soup, \$75 beef soup*

Adobo Beef..... \$15

Braised top sirloin, wild rice pilaf, seasonal vegetable, adobo Demi-glace and corn tortillas (substituted for bread)

Oven Roasted Herb Chicken \$14

Fresh Red Bird chicken breast, garlic mashed potatoes, ratatouille and natural pan jus

Honey Glazed Salmon..... \$15

Vegetable couscous, garlic broccolini and whole grain mustard beurre blanc

Chili Rellenos with Green Chile \$12

Cheese stuffed Anaheim chiles, refried pinto beans, Spanish rice, vegetarian green chile and tortillas (substituted for bread)

Chimichurri Glazed Pork Loin..... \$13

Roasted herb sweet potatoes, oven roasted tomatoes, chimichurri sauce

Ricotta Lasagna..... \$12

Cheese lasagna rolls, butternut squash risotto, sautéed green beans and chunky marinara sauce

Soup & Sandwich Deli Buffet \$12

Roast turkey, roast beef, ham, Swiss, cheddar, Provolone, lettuce, tomato, onion, condiments, pasta salad and fresh rolls

REFRESHMENTS & BREAKS

All food is subject to service charge and applicable sales tax.

COFFEE BREAKS

- Sliced Seasonal Fruit \$4/person
- Whole Fruit\$2 each
- Assorted Danishes.....\$30/dozen
- Cookies and Brownies\$27/dozen
Assorted cookies and chocolate brownies
- Assorted Muffins.....\$32/dozen
- Ice Cream Novelty\$4 each
Assorted Ice cream treats
- Assorted Candy Bars \$2 each
- Giant Warm Soft Pretzel.....\$3 each
With mustard sauce
With cheese sauce add \$.75/person

BEVERAGES

- Coffee regular or decaf..... \$45
Fresh-brewed by the gallon
- Punch \$18
Served in gallon pitchers
- Lemonade \$18
Served in gallon pitchers
- Iced Tea..... \$25
Fresh-brewed iced tea with lemon and sweeteners
in gallon pitchers

BOTTLED BEVERAGES (each)

- Aquafina Water \$3
16.9-oz. bottle
- Assorted Sodas..... \$3
12-oz can; Coke, Diet Coke, Sprite
- Individual Juices \$3
Assorted Minute Maid Juices