



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. Passed apps requires additional catering labor. 25 piece minimum of each selection.

VEGETARIAN

Beet Trio | vegan | \$4.00

Beet hummus and garnish

Tomato Caprese Skewer | gf | \$4.50

Grape tomatoes, fresh mozzarella, fresh basil oil, aged balsamic

Blueberry & Goat Cheese Bruschetta | \$4.00

Canape

Braised Tomato Focaccia | \$3.50

balsamic drizzle

CHICKEN AND POULTRY

Curried Chicken Salad Tart | \$4.75

Peppers, mango, curry yogurt, served in phyllo pastry

Chicken Florentine Tartlet | \$5.00

Spinach, fontina, roasted garlic

Deviled Eggs | gf | \$4.50

With scallion and everything spice

SEAFOOD

Smoked Salmon | \$6.00

Thinly sliced Scottish salmon, crisp bread, citrus saffron aioli

Spicy Tuna Cone | \$6.00

Wasabi aioli, micro cilantro

Shrimp Cocktail | gf | \$5.50

House cocktail sauce, preserved lemon

BEEF, LAMB, PORK, BISON

Mini Colorado Bison Tartare | \$5.00

Served on crostini with shallot, caper, hard-boiled egg, Dijon mustard

Grilled Bison Gougeres | \$4.50

Toasted cumin Colorado bison loin, mini cheddar cheese roll, red onion marmalade

Fire & Spice Beef Tenderloin | \$4.00

Onion jam, Colorado micro greens on toast point

Speck & Asparagus | gf | \$4.00

Local speck and asparagus with balsamic drizzle

Pimiento Cheese & Bacon Cup | gf | \$5

Presented on cucumber or crisp

HOT 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 on heat. Passed apps requires additional catering labor. 25 piece minimum of each selection.

VEGETARIAN

Asparagus Arancini | \$4.00

Deep-fried risotto balls with truffle butter

Rustic Bruschetta | \$4.00

Roasted butternut squash, seasonal mushrooms, fresh herbs on a garlic crostini

Vegetable Samosa | \$3.50

Curried sweet potato, peas, mango chutney

Crispy Polenta Cake | gf | \$3.75

Fresh mozzarella, tomato jam, cilantro pesto

Mini Quesadilla | \$3.50

Wild mushrooms, green chili, local tortillas

Thai Corn Fritter | vegan | \$4.75

Sweet chili sauce

POULTRY

Duck Wonton | \$5.00

Lavender-cured duck confit, melted leeks, ginger, shiitakes, and Mandarin orange raita

Ginger Chicken Pot-Sticker | \$4.75

Lemon, ginger, cilantro salad and hoisin glaze

Buffalo Chicken Cup | \$4.75

Creamy blue cheese baked in filo

Yakitori Chicken Skewer | \$4.75

SEAFOOD

Herb Marinated Scallop | gf | \$5.00

Creamy carrot puree and bacon jam presented on ceramic spoon

Coconut Shrimp | \$5.00

Sauce duo | pineapple and sweet chili

Fish Taco Bite | gf | \$4.50

Flakey white fish, cabbage slaw, fresh lime

Fried Oyster | gf | \$5.00

Old Bay remoulade and crunchy slaw

BEEF, LAMB, PORK, BISON

Pork Belly BLT | \$4.00

Micro lettuce and tomato jam

Braised Colorado Lamb | gf | \$4.75

Fennel-braised lamb, parmesan risotto cake, truffle aioli

Truffled Meatball | \$3.50

Beef, Parmesan cheese fondue

Colorado Sausage Bite | gf | \$3.75

Local sausage paired with artisan mustard

Tortilla Espanola | \$3.50

Eggs, potato, chorizo

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 | \$450

Chef's selection of Colorado's finest artisanal cheeses, complimented by imported old world cheeses, dried fruits, and crackers.

Charcuterie Board | \$450

Chef's selection of artisan cured meats, pickled vegetables, mustards, pickles, crackers and breads

Seasonal Fresh Fruit Display | gf | \$350

Colorful array of fresh seasonal fruits, berries, and melons.

Bruschetta Bar | \$350

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

Chips & Dips | \$350

Salsa, guacamole, chili con queso,

Crudit  | \$350 | 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 per chef for 2 hours of service. Additional chefs may be required based on guest count.

Colorado Prime Rib | \$750 OR Tenderloin | \$550

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 saut ed 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. One chef per 50 guests at \$150 per chef for 2 hours of service.

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 per person

Farfalle, penne and tri-colored cheese tortellini, selection of seasonal vegetables and marinated vegetables, fresh herbs, marinara sauce, Alfredo sauce and basil pesto cream.

Street Tacos | \$20.00 per person

Chicken, beef, and vegetable filling. Corn or Flour tortillas, blended cheese mix, sour cream, salsa, and guacamole.

Quesadilla Station | \$14.00 per person

Chicken, beef, and vegetable filling. Corn or Flour tortillas, blended cheese mix, sour cream, salsa, and guacamole.

Asian Bowl Station | \$16.00 per person

Crispy chicken, shaved beef, stir fried vegetables, egg fried rice, Jasmine rice, assorted sauces and toppings.

Build Your Own Salad Station | \$13.00 per person

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 | \$9.00

Mixed field greens, cherry tomatoes, cucumber, carrot spirals, radish, roasted shallot dressing

Classic Caesar | \$9.00

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 | \$9.00

Roasted red beets, watermelon radish, crumbled goat cheese, micro greens, pumpkin seed vinaigrette

Goat Cheese and Pear | gf | \$9.00

Leafy reds and greens, candied walnuts, port-poached pears, goat cheese, apple cider vinaigrette

Mini Wedge | gf | \$9.00

Baby iceberg, bleu cheese, candied bacon, tomatoes, bleu cheese dressing

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.

VEGETARIAN

Vegetable Lasagna | \$25

Roasted seasonal vegetables, rustic pomodoro sauce.

Vegetable Paella | vegan | \$25

Peas, piquillo peppers, portobello mushroom, saffron rice

DESSERT

White Chocolate Panna Cotta | gf | \$10.00

Seasonal berries and passion fruit coulis

Pot d'creme | gf | \$9.00

Dark chocolate, fresh berries

Lemon Meringue Tart | \$9.50

Italian meringue, fresh raspberries

Lavender Crème Brulee | \$9.00

With candied violet and blueberries

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, corn polenta, Fontina cheese

Curried Sweet Potato | gf | vegan | \$24

Coconut rice, papadam crisp

Spaghetti Squash Stuffed Portabello | gf | Vegan \$24

Local greens, tomatoes, basil

Stuffed Zucchini | \$25

Broccolini, cheddar, warm arugula and parmesan salad, balsamic reduction

Tuxedo Cake | \$10.00

Vanilla sponge, dark and white chocolate mousse

Caramel Mousse & Apple Compote | \$11.00

Apple compote, caramel mousse, crunchy sable, salted caramel

Tiramisu | \$10.00

Mascarpone mousse, coffee soaked lady finger

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 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

Brigadieros | gf

Traditional chocolate truffles made with sweetened condensed milk

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
- Crème puffs
- Florentines | gf
- Red velvet whoopee pie
- Chocolate covered strawberries | gf
- Macaroons | gf
- Assorted truffles | gf
- Tartlets: chose from Lemon, Coffee, or S'mores
- *Glazed doughnut holes
- *Mousse trifle
- *Mini crème Brulee | 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
- Madelines

ASSORTED DESSERT BARS | \$42/dozen

- Lemon Bars
- Raspberry Oat Bars
- Caramel Espresso Bar
- Cherry Chocolate Bars

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 per chef for 2 hours of service.

Additional chefs may be required depending on guest count

LIQUID NITROGEN STATION | \$16

Choice of vanilla, chocolate, strawberry ice cream or fruit sorbet and toppings

Milk Tea Station | \$15

Chai Tea, Fruit Tea, Matcha Green Tea, Vietnamese iced coffee, brown sugar boba, Popping boba

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
(Doesn't Require Chef)

House Made Dipped Ice Cream Bars | \$12

Vanilla, chocolate ice cream
White, dark, milk chocolate dips
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

Bulgar 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 | \$5

Green Chili and Cheddar Polenta | gf | \$4

Wild Rice Pilaf | gf | \$3

Israeli 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

Braised Boneless Beef Short Ribs | gf | \$18

Carrots, celery, onion, red wine

Flank Steak with Chimichurri | gf | \$15

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

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

DESSERT

Classic Tiramisu | \$7

Vegan Pot d'crème (chocolate coconut) | \$7

New York Cheesecake | \$6

Strawberry sauce

Southern Style Red Velvet Cake | \$6

Vanilla and Chocolate Crème Puffs | \$6

Key Lime Tartlets | \$6

French Macaroons | \$7

Choice of filling: vanilla, raspberry, chocolate, strawberry, blueberry, lemon, pistachio, or tiramisu

VEGAN DESSERTS

Lemon Bars | \$6

Raspberry Bars | \$6

Dark Chocolate Bark | \$6

Sun Butter Brownies | \$6