



## BREAKFAST, LUNCH, & REFRESHMENT

### 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 of the Museum.

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



## 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 | \$24 buffet | \$26 plated**

Assorted house made pastries, fluffy scrambled eggs, skillet herbed potatoes, choice of ham, sausage, or bacon

### **Continental Breakfast | \$14 buffet**

With assorted house made pastries

### **Overnight Oat Jars | \$11 buffet**

Your choice of apple and cinnamon, carrot cake, maple and brown sugar, or PB&J

### **Egg White Frittata | \$15 | gf | buffet**

Egg white scramble with white bean, peppers, spinach, and shredded cheese

### **Colorado Smothered Breakfast Burrito | \$17 | buffet**

Scrambled eggs, bacon, black bean, and jalapenos, wrapped in flour tortilla and smothered with green chili, served with skillet potatoes

### **Colorado Chilaquillas | \$14 | gf | buffet**

Baked Colorado corn tortillas, scrambled eggs, chili verde, mixed shredded cheese.

### **Skillet Breakfast | \$14 | gf | plated**

Scrambled eggs, tater tots, bacon, Pueblo green chili, cheddar cheese

### **Quiche Florentine | \$16 | plated**

Herbed breakfast potatoes, spring greens

## CHEF ATTENDED STATIONS

### **Omelet Bar | \$17 | gf**

Omelets prepared to order offering ham, bacon, sausage, assorted vegetables, and cheese

### **Pancake Station | \$14**

Made-to-order pancakes with assorted toppings, butter, and syrup

## BREAKFAST A LA CARTE

### **Sliced Seasonal Fruit | \$5 | gf**

### **Whole Fruit | \$2 per piece | gf**

### **House Made Breakfast Danishes | \$38 per dozen**

### **House Made Breakfast Muffins | \$38 per dozen**

### **Breakfast Burritos & Salsa | \$55 per dozen**

### **Build your own Parfait | \$6 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 | \$9 each**

Whole grain buttered bread, cilantro and lime guacamole, garden tomato

### **Bagels and Lox | \$9 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 | \$17 | gf**

Turkey breast, bacon, hard-cooked egg, diced tomato, avocado, red onion, lettuce, cheddar, bleu cheese and house made shallot vinaigrette

#### **Thai Beef Salad | \$17**

Bibb lettuce, cucumber ribbons, tomatoes, carrots, toasted almonds, mint, cilantro, wonton crisps and Ponzu vinaigrette

#### **Salmon Salad Niçoise | \$17 | gf**

Mixed greens, haricot verts, new potatoes, grape tomatoes, Kalamata olives, hard-cooked egg, red onion and herb vinaigrette

#### **Mediterranean Salad | \$14 | gf**

Pine nuts, kalamata olives, roasted red peppers, artichoke hearts, feta cheese, pepperoncini

#### **Kale & Quinoa Salad | gf | \$14**

Tart cherries, pumpkin seeds, dried apricot, white balsamic vinaigrette

#### **Caesar Salad | \$14**

Herbed croutons, parmesan cheese, classic Caesar dressing

### PLATED DESSERT | \$7

#### **Seasonal Fruit Pie**

Carmel sauce and whipped cream

#### **Tiramisu**

Espresso Sauce

#### **Churros**

Bite-sized churros with dulce de leche

### ENTREES

#### **Steak Sandwich | \$18**

Served open-faced with shaved beef, Swiss cheese, caramelized onions, horseradish aioli, French baguette

#### **Wild Mushroom Ravioli | \$14**

Truffle béchamel

#### **Roasted Herb Chicken Breast | \$17 | gf**

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

#### **Baked Herb Salmon | \$18 | gf**

Red pepper polenta, seasonal vegetable and roasted garlic cream sauce

#### **Curried Sweet Potato | \$16 | gf**

Coconut Jasmine rice, papadam crisp

#### **Chicken Picatta | \$17**

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

#### **Flourless Chocolate Tort | gf**

Raspberry whipped cream

#### **Classic Carrot Cake**

Cream cheese Icing

#### **Vanilla Crème Brulee | gf**

## DELI OPTIONS | \$17 | GF \$19

Served either boxed for the individual or presented on buffet

Sandwiches are served with bag of chips, chocolate chip cookie, fruit, canned water, and assorted condiments. Gluten free bread and treats available on request.

### SANDWICHES

#### **Turkey & Cheddar**

Hoagie roll, lettuce, tomato, onion

#### **The Club**

Hoagie roll, ham, turkey, bacon, lettuce, tomato, onion

#### **Ham & Swiss**

Hoagie roll, caramelized onion, green leaf lettuce

#### **Muffaletta**

Focaccia bread with salami, mortadella, cappicola, 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**

Hoagie roll, zucchini, yellow squash, red pepper, mushroom, lettuce, tomato, onion

### SALADS

Served with bag of chips, chocolate chip cookie, fruit, beverage, and dressing

Gluten Free treats available on request

#### **Kale & Quinoa Salad | gf**

Tart cherries, pumpkin seeds, dried apricot, white balsamic vinaigrette

#### **Mediterranean Salad | gf**

Pine nuts, kalamata olives, roasted red peppers, artichoke hearts, feta cheese, pepperoncini



## LUNCH BUFFETS | \$27

Buffets require a minimum of 25 guests. \$5 per person surcharge for groups less than 25.  
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 Chicken Breast | gf

Herb 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 bechamel

#### Chicken Cacciatore | gf

Roasted peppers ragu, olives and artichoke

#### Assorted Rolls with butter

#### Choice of Dessert

### SOUP, SALAD, & BYO -SANDWICH BAR

Includes choice of Soup from options

#### Museum classic salad and dressing

#### Assortment of breads and rolls;

Gluten free bread is available

#### Selection of sliced meats & cheeses; roast turkey,

roast beef, ham

Swiss, cheddar, provolone, lettuce, tomato, onion

#### Condiments

Lettuce, tomato, onion, mayo, mustard

#### 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

#### Achiote Chicken

#### Assorted Colorado Tortillas

#### Choice of Dessert

### PAN-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 vegetables, tamari glaze

#### Peppered Beef | gf

Sirloin with onions, broccoli, and teryaki glaze

#### Crispy Wontons

#### Choice of Dessert

### SOUP OPTIONS | ADD ON FOR \$75 per gallon

*Each gallon serves approximately 20*

Roasted vegetable | chicken & rice | tomato bisque | ginger carrot | Texas Chili | Italian wedding

### DESSERT OPTIONS | ADD MORE \$42 per dz

Chocolate Brownie Bites | Carrot Cake | Macaroons  
Raspberry Cheesecake | Krispy Treats | Key Lime Tart

## REFRESHMENTS | BREAKS | CONCESSIONS

### SNACKS

**Cheese Board | \$6.00**

Chef's selection of artisanal cheeses & assorted crackers

**Crudités | \$4.00**

Market inspired selection of vegetables & hummus

**Seasonal Fresh Fruit Display | \$5.00**

Colorful array of fresh fruits, berries, and melon

**Whole Fruit | \$2.00 per piece**

**Ice Cream Novelties | \$5.00 per piece**

Blue Bunny Items

**Assorted Concessions Candy | \$3.50 each**

Snickers, M&M, Twix, Starburst, Skittles

**Kind Bars | \$4.00 each**

**Assorted Dessert Bars | \$42 per dozen**

Lemon, Raspberry, Blueberry, Cherry Chocolate

**Assorted Cookies | \$42 per dozen**

Sugar, Tripple Chocolate Chip, Chocolate Chip

**Krispy Treats | gf | \$42 per dozen**

**Trail Mix | \$3.50 per person**

**Giant Warm Soft Pretzel | \$4.50 each**

mustard or cheese sauce

**Movie Theater Popcorn | \$5.50**

**Assorted Chips | \$3.50**

### BEVERAGE

**Coffee Service | \$75 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 | \$40 gallon**

Marshmallows

**Iced Tea | \$40 gallon**

**Punch | \$40 gallon**

**Lemonade | \$40 gallon**

**Assorted Sodas | \$3.50**

12-oz cans | Coke, Coke Zero, Sprite

**Monster Energy Drinks | \$4.00 each**

**MOR Kombucha | \$5.00 each**

Assorted Flavors

**Topo Chico Sparkling Water | \$3.00 each**

Lime & Natural

**Powerade | \$3.00 each**