



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

Summer Roll | gf | \$4.00

Rice noodles, crunchy vegetables, Thai peanut sauce

Tomato Caprese | gf | \$4.50

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

Bruschetta | \$3.75

Burrata cheese, toasted baguette, tomato, basil

Goat Cheese Flower Bomb | gf | \$4.00

With micro flower petals

CHICKEN AND POULTRY

Duck Confit | \$4.50

Duck confit salad in phyllo cup, braised fennel, Manchego cheese, and chipotle-agave syrup

Curried Chicken Salad Tart | \$3.75

Peppers, mango, curry yogurt, served in phyllo pastry

Foie Gras | \$4.50

Torchon with brioche, pickled mustard seeds, and cherry gastrique

Chicken Liver Pate | \$3.50

Brioche with brandied cherry

Deviled Eggs | gf | \$3.50

With salmon caviar and scallion

SEAFOOD

Green Tea Smoked Salmon | \$5.00

Thinly sliced Nova Scotia salmon, crisp bread, citrus saffron aioli, matcha powder

Spicy Tuna Cone | \$4.50

Wasabi aioli, micro cilantro

Scallop Ceviche | gf | \$5.00

With raspberry popcorn and micro celery

Shrimp Cocktail | gf | \$4.50

Served in shot glass with house cocktail sauce, preserved lemon

BEEF, LAMB, PORK, BISON

Roast Beef & Horseradish Crepes | \$3.50

Herbed roast beef, horseradish cream, lace crepe

Mini Colorado Bison Tartare | \$5.00

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

Olive Crusted Lamb Loin | \$4.50

Rosemary aioli, oven dried tomatoes, pita chip

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

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. 25 piece minimum of each selection.

VEGETARIAN

Shiitake-leek Spring Roll | \$4.00

Sweet and spicy Thai dipping sauce

Seasonal Vegetable Arancini | \$3.50

Deep-fried risotto balls with truffle butter

Rustic Bruschetta | \$4.00

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

Black Bean Cake | gf | \$3.50

Avocado puree

Crispy Polenta Cake | gf | \$3.75

Fresh mozzarella, tomato jam, cilantro pesto

Mini Quesadilla | \$3.50

Wild mushrooms, green chili, local tortillas

Chickpea Falafel Cake | gf | \$3.50

Pickled vegetables and turmeric yogurt

CHICKEN AND POULTRY

Duck Wonton | \$4.00

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

Ginger Chicken Pot-Sticker | \$3.75

Lemon, ginger, cilantro salad and hoisin glaze

Chicken Lollipop | gf | \$4.00

Asian BBQ sauce

Confit Duck Crostini | \$4.00

Pomegranate seeds and duck jus

Chicken Pot Pie Spheres | \$3.75

Smoked paprika

SEAFOOD

Herb Marinated Scallop | gf | \$5.00

Creamy carrot puree and bacon jam presented on ceramic spoon

Crab Cake | \$5.00

House made tartar sauce, lemon zest

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 | gf | \$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

Grilled Bison Gougeres | \$4.50

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

Ham and Cheese Croquette | \$3.50

Smoked ham, Manchego cheese, Colorado potato

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 | \$325

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

Charcuterie Board | \$375

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

Seasonal Fresh Fruit Display | gf | \$300

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

Bruschetta Bar | \$300

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 | \$225

Latin inspired salsas, dips, chili con queso, Cuban beans, and ground chorizo

Edible Garden | \$300 | gf

Colorful array of chef inspired fresh seasonal vegetables, green goddess 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 | \$275

Serves 20 - Boneless, cucumber and mint tzatziki sauce, rolls

Bacon Wrapped Colorado Bison Strip Loin | \$475

Serves 20 - Juniper and cranberry demi-glace, rolls

Baked Salmon Wellington | \$300

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 | \$250

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 | \$12.00

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

Quesadilla Station | \$10.00

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

Asian Bowl Station | \$14.00

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

Mashed Potato Station | \$11.00

Whipped Idaho potato, bacon bits, scallions, truffle sour cream, shredded cheese, red-eye gravy, caramelized onion, assorted vegetables.

Anitpasta Salad Station | \$13.00

Assortment of cheeses, cured meats, vegetables, dressings, and artisanal toppings.

Build Your Own Salad Station | \$11.00

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 | \$6.50

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

Mini Wedge | gf | \$7.00

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

Classic Caesar | \$6.50

Herbed croutons, parmesan cheese, classic Caesar dressing

Super Food Salad | gf | \$8.00

Kale, broccoli, quinoa, tart cherry, dried apricots, golden raisins, pumpkin seeds, white balsamic vinaigrette

Rocket Lettuce Salad | gf | \$8.00

Crispy pancetta, bleu cheese, candied walnuts, lemon thyme vinaigrette

Beet Carpaccio | gf | \$8.00

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

Endive 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

Pan Seared Chicken Breast | gf | \$28

Barley pilaf, seasonal vegetables, mandarin-cumin glaze

Beer Roasted Chicken | \$26

Angelo mushrooms, baby seasonal squash, natural jus

Crispy Duck Breast | gf | \$36

Goat cheese risotto, seasonal vegetables, sun-dried cherry sauce.

Chicken Roulade | \$30

Cornbread stuffing, water chestnuts, straw mushrooms, natural jus

CATERING & EVENT SERVICES

BEEF, PORK, LAMB

Braised Boneless Beef Short Ribs | gf | \$28

Creamy corn polenta, charred asparagus, red wine demi.

Filet Mignon | gf | \$35

Herb roasted fingerling 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

Beef Tenderloin | gf | \$32

Pommes puree, Brussel sprouts, vanilla Bourbon demi-glace

VEGETARIAN

Vegetable Lasagna | \$25

Roasted seasonal vegetables, rustic pomodoro sauce.

Wild Mushroom Lasagna | \$25

Mushroom medley, truffle béchamel sauce.

Barley & Artichokes | \$25

Cerrignola olives, lemon cream, parsnip chips

DESSERT

White Chocolate Panna Cotta | gf | \$9.00

Seasonal berries and passion fruit coulis.

French Custard | gf | \$8.00

Choice of chocolate, white chocolate, butterscotch

Apple Frangipane | \$9.00

Warm caramelized baked apple tart

Lemon Meringue Tart | \$8.50

Italian meringue, crushed fresh raspberries, basil ice cream.

SEAFOOD

Dijon Salmon | gf | \$27

Farm raised salmon with wild rice pilaf, seasonal vegetables, beurre blanc.

Herbed Branzino | \$36

Leek ragu, gnocchi, chartreuse brown butter

Colorado Striped Bass | \$29

Sesame crusted, udon noodles, warm Napa cabbage slaw with ginger soy butter sauce.

Seafood Enchilada | gf | \$27

Crab, shrimp, bay scallop, Pueblo red sauce, lobster Mornay

Shrimp & Grits | gf | \$26

Jumbo shrimp, garlic-herb butter, white corn polenta, Fontina cheese

Curried Sweet Potato | gf | \$24

Coconut rice, papadam crisp

Roasted Cauliflower Steak | gf | \$24

Pepper romesco, kale, nuts, and raisin salad

Stuffed Zucchini | \$25

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

Chocolate Peanut Butter Praline | \$9.00

Chocolate peanut ganache, chocolate mousse, praline crunch, chocolate sauce, chocolate sorbet.

Caramel Mousse & Apple Compote | \$10.00

Apple compote, calvados soaked lady fingers, caramel mousse on crunch sable, caramel glaze and granny smith apple sorbet.

Caramelized Banana Cake | \$8.00

Fresh caramelized bananas on hazelnut banana cake, toasted hazelnuts, hazelnut feuilletine caramel ice cream.

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 | \$45

Served with rolls and butter

Apple & Cabbage Slaw | gf

Apple cider vinaigrette

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

Red, yellow, and purple potatoes, garlic, herbs

Creamy Green Chili Polenta | gf

Cheddar cheese

Braised Beef Short Ribs with Natural Jus | gf

12 hour braise, carrots, celery, onions

Colorado Striped Bass | 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 | \$45

Served with rolls and butter

Traditional Caesar Salad

Hearts of romaine, parmesan cheese, garlic croutons

Antipasto Salad | gf

Salami, pepperoncini, feta cheese, olives, mixed greens, red wine vinaigrette

Buttery Broccolini | gf

Broccolini, clarified butter, crushed red pepper

Caponata | gf

Eggplant, zucchini, yellow squash, tomato, fresh herbs

Gnocchi Genovese

Green beans, basil pesto, Kalamata olives

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

Chilled Asian Noodle Salad

Asian vegetables, udon noodles, ponzu vinaigrette

Napa Cabbage Salad | gf

Asian vegetables, shiso leaf, spicy peanut vinaigrette

Fried Rice | gf

Egg, carrot, peas, corn, brown rice

Black Bean Tofu | gf

Jasmine coconut rice

Thai Noodles | gf

Rice stick noodles, Asian vegetables, garlic Sambal

Beef & Vegetables | gf

Assorted crunchy vegetables

Sesame Chicken | gf

Soy-ginger glaze

Vietnamese Coffee Cake

Coffee soaked chocolate cake with coffee buttercream

Tapioca | 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

Green Chili Pozole | gf

White hominy, tomato-lime broth

Cumin Black Beans | gf

Pork Carnitas | gf

Slow braised pork shoulder, mojo criollo

Chicken Mole | gf

Roasted chicken thighs, chocolate peanut sauce

Cinnamon Flan | gf

Tres Leches Cake

Fresh Berries

CATERING & EVENT SERVICES

DESSERT DISPLAYS

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

MIGNARDIESE | \$12.00

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 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 | \$30/dozen

- House made chocolate bon bons*
- Assorted truffles*
- Macaroon towers*
- Florentines*
- Chocolate covered strawberries*

COOKIES AND BROWNIES | \$27/dozen

- Milk chocolate brownies*
- Peanut butter cookies*
- Chocolate chip*
- Ancho chili double chocolate chip*

SHEET CAKE | \$4.00

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 | \$14

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

ICE CREAM SUNDAE | \$12

Two flavors of ice cream, caramel sauce, chocolate sauce, assorted toppings

SPIKED MILK SHAKES | 21+ONLY | \$15

Vanilla-bourbon, coffee-Kahlua, chocolate-rum

BUILD YOUR OWN S'MORES | \$10

Classic graham crackers, marshmallows, Hershey chocolate

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

Greek Salad | gf | \$6

Iceberg, pepperoncini, red onion, feta cheese, tomato, Greek vinaigrette

Field Green Salad | gf | \$5

Carrots, radish, cucumber, onion, shallot vinaigrette

Haricot Vert Salad | gf | \$6

Potatoes, egg, tomato, French vinaigrette

Pasta Salad | \$6

Pasta and seasonal vegetables

Kale & Quinoa Salad | gf | \$9

Tart cherries, pumpkin seeds, dried apricot, 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

Israeli Couscous with Mire Poix | \$5

Herb Roasted Fingerling Potato | gf | \$3

Sweet Potato and Pumpkin Puree | gf | \$3

Lentil Pilaf | gf | \$3

Quinoa and Herbs | gf | \$4

Buttered Fregola Pasta | \$5

PROTEIN

Lamb Moussaka | gf | \$10

Ground lamb, eggplant, white beans, in puff pastry, goat cheese béchamel

Seared Salmon with Grain Mustard | gf | \$12

Wild caught

Sriracha Chicken with Mango Relish | gf | \$9

Spicy chicken with peppers and onions

Sesame Chicken | gf | \$9

Rice flour dusted, sesame sauce

Flank Steak with Chimichurri | gf | \$11

Seared flank w/fresh herb chimichurri

Achiote Chicken with Orange Mojo | gf | \$9

Marinated chicken with tangy mojo sauce

Beef Bourguignon | gf | \$11

Slow braised sirloin, carrots, onions, celery

Catch of the Day with Puttanesca Relish | gf | \$14

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

Celery Root Goat Cheese Puree | gf | \$5

Roasted Parsnips | gf | \$4

Patty Pan Squash | gf | \$6

Roasted Brussel Sprouts | gf | \$5

Creamed Spinach | gf | \$5

Sautéed Zucchini Noodles | gf | \$4

VEGETARIAN ENTREE

Sweet Potato & Vegetable Moo-Shu | \$8

Sweet potato, Asian vegetables, moo shu pancakes

Quinoa Salad Cabbage Rolls | gf | \$10

Quinoa salad wrapped in cabbage, tomato jam

Vegetable Lasagna | \$9

Layered with pasta, marinara, seasonal vegetables

DESSERT

Classic Tiramisu | \$4

Cinnamon Churro | \$4

New York Cheesecake | \$4

Strawberry sauce

Southern Style Red Velvet Cake | \$4

German Chocolate Cake | \$4

Coconut, walnuts, chocolate ganache

Vanilla and Chocolate filled Eclairs | \$4

Tartlets: choose from Lemon, Coffee, or S'mores | \$4

French Macaroons | \$4

Choice of 2: almond, raspberry, chocolate, strawberry, blueberry, lemon, orange, pistachio, peach or tiramisu