



DAY CATERING GUIDE

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FROM THE CHEF

Kevin Taylor



Welcome, and thank you for taking the Denver Art Museum into consideration for your next event!

Throughout Kevin Taylor Restaurant Group's nearly 30 years in Denver, our team has traveled and dined across the globe, ensuring we stay at the forefront of dining trends. Over the years, however, one thing has remained consistent: We continue to use the freshest local ingredients to create delicious cuisine.

Not only does Kevin Taylor Restaurant Group operate numerous restaurants throughout the city, including Palettes at the Denver Art Museum (since 1997), but we are also honored to be the museum's exclusive caterer. We look forward to delivering a wonderful culinary experience to you and your guests.

Our onsite catering department includes a state-of-the-art kitchen, dedicated event team and more. This gives us a fantastic opportunity to showcase what we do best – deliver restaurant-quality cuisine with exemplary service in some of the country's most beautiful venues. I work hand-in-hand with our culinary team to ensure that all recipes, menus and ingredients are the best available. Our entire team takes great pride in not only how our food tastes, but how it is prepared and presented.

Please let us know how we can assist you when planning your next event. Be it formal, chic, traditional or festive, whatever your needs and vision, we promise to deliver.

Cheers to your spectacular event!

Kevin Taylor
Chef/Owner, Kevin Taylor Restaurant Group



BREAKFAST BUFFET

25 Person Minimum

All Buffets Served With Fresh Juice and Café Bel Etage® Coffee Service)



CONTINENTAL \$11

Assorted Muffins and Pastries with Fruit Preserves and Butter
Fresh Seasonal Fruit

CONTINENTAL PLUS \$13

Assorted Muffins and Pastries with Fruit Preserves and Butter
Fresh Seasonal Fruit
Individual Yogurts & Granola

BISCUITS BREAKFAST \$17

Fresh Baked Cheddar Biscuits
French Herb Scrambled Eggs
Applewood Smoked Bacon
Yogurt, Berry and Granola Parfaits

COUNTRY BREAKFAST \$20

Scrambled Eggs with Cheddar, Spinach and Wild Mushrooms
Fresh Seasonal Fruit
Sweet Fennel Sausage
Roasted Pepper Potato Hash with Caramelized Onions
English Muffins and Breakfast Pastries

FAVORITE THINGS BREAKFAST \$23

Brioche Grand Marnier® French Toast with Brûléed Bananas, Warm Maple Syrup and Pecans
Creamed Spinach and Swiss Quiche
Applewood Smoked Bacon & Breakfast Sausage
Roasted Pepper Potato Hash with Caramelized Onions
Assorted Pastries, Bagels and Muffins with Jelly, Butter and Cream Cheese

PLATED BREAKFAST

Served With Fresh Juice and Café Bel Etage® Coffee Service



BRIOCHE GRAND MARNIER® FRENCH TOAST

Served with Fresh Bananas, Warm Maple Syrup & Pecans

Served with Breakfast Potatoes

\$16

SCRAMBLED EGGS

Served with Cheddar, Spinach and Mushrooms

Served with Applewood Smoked Bacon and Breakfast Potatoes

\$17

CREAMED SPINACH & SWISS QUICHE

Served with Breakfast Sausage

\$18

Add Yogurt, Fresh Fruit & Granola Parfait to Any Plated Breakfast

\$6 supplement

All Plated Breakfasts are served with the following:

Assorted Pastries, Scones, and Muffins with Jelly and Butter

BOXED LUNCH



GOURMET BOXED LUNCHES \$16

Sandwich Selections:

Vegetarian (Roasted Pepper, Tapenade, Tomato, Arugula, Mozzarella)

Roast Turkey with Lettuce, Tomato and Provolone Cheese

Smoked Turkey Club, Avocado, Bacon, Swiss

Braised Chicken Salad, Raisins, Almonds, Dijon Mustard

Sliced Honey Baked Ham and Swiss

Roast Beef with Lettuce, Tomato and Fontina Cheese

Served with choice of Spinach Tortilla Wrap or Fresh Baked Sub Roll

Salad Selections:

Hearts of Romaine and Red Endive Caesar Salad with Parmesan and Garlic Croutons

Poached Pear and Arugula, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Served with choice of Chicken or Salmon

Served with Potato Chips, Fresh Fruit Salad, Baked Sweet Treat and Bottled Water

LUNCH BUFFET

25 Person Minimum

All Buffets Served With Fresh Baked Bread, Lemonade and Iced Tea



NECTARINE \$26

Hearts of Romaine Salad with Parmigiano and Garlic Croutons

Braised Chicken Salad, Raisins, Almonds, Dijon Mustard

Sliced Turkey and Roast Beef

Fontina, Cheddar, Fresh Mozzarella Cheese

Sliced Tomato, Red Onion, Green Leaf Lettuce

Dijon Mustard, Mayonnaise, Creamy Horseradish

Kettle Chips

Sliced Seasonal Fruit Tray

Assorted Cookies and Brownies

NAPA VALLEY PICNIC \$28

Spinach, Pear and Goat Cheese Salad, Balsamic Vinaigrette

Artisan Cheese Display

Hummus, Roast Red Pepper Dip, Baked Pita Chips

Mini Chilled Roast Beef Sandwiches, Arugula, Horseradish Cream, Potato Roll

Asparagus and Potato Salad, Bacon Vinaigrette

Blondies and Brownies

MEDITERRANEAN \$30

Caprese Salad with Fresh Basil and Balsamic

Caesar Salad, Parmesan, Croutons

Seared Ahi Tuna, Aioli, Greens, Served Sliced

Grilled Marinated Chicken Breast, Served Sliced

Garden Vegetables, EVOO, Fresh Herbs

Brownies & Cookies

Fresh Brewed Iced Tea

LUNCH BUFFET

25 Person Minimum

All Buffets Served With Fresh Baked Bread, Lemonade and Iced Tea



PLUM \$31

Baby Greens and Pear Salad, Blue Cheese, Walnuts, Citrus Vinaigrette

Roast Chicken Breast, Pommery Mustard Sauce

Grilled Salmon, Lemon Tarragon Butter

Herb Roasted Fingerling Potatoes

Grilled Seasonal Vegetables, Aged Balsamic

Assorted Cookies

TUSCAN \$33

Baby Mixed Greens, Cherry Tomatoes, Gorgonzola, Champagne Vinaigrette

Grilled Salmon, Tomatoes, Capers

Roast Natural Pork Loin, Mustard Demi

Herb Roasted Fingerling Potatoes

Grilled Mushrooms, Red Peppers, Squash, Artichoke Hearts, Balsamic

Sticky Toffee Pudding

BURGUNDY \$35

Baby Mixed Greens, Pistachios, Goat Cheese, Pickled Red Onion, Citrus Vinaigrette

Roast Natural Pork Loin, Rosemary Jus

Pimenton Seared Ahi Tuna, Niçoise Vegetables

Garlic Mashed Potatoes

Roasted Seasonal Baby Vegetables, Fresh Herbs

Assortment of Miniature Desserts

SEATED LUNCH: TWO-COURSE

\$24 per person



ENTRÉE (Select One)

Served with choice of chicken or salmon

Hearts of Romaine and Red Endive Caesar Salad, Parmesan and Garlic Croutons

Roast Beet Salad, Baby Arugula, Gorgonzola, Pistachio, Orange Basil Vinaigrette

Mixed Greens Salad, Pistachios, Goat Cheese, Pickled Red Onion, Citrus Vinaigrette

Cobb Salad, Bacon, Tomatoes, Cucumber, Avocado, Turkey, Chopped Egg, Blue Cheese

DESSERT (Select One)

Vanilla Bean Cheesecake, Pecan Sandies and Strawberry Coulis

Valrhona Chocolate Fondant and Mocha Cream, Crème Brûlée Custard Sauce

Tiramisu, Tahitian Vanilla Bean Anglaise, Amoretti Streusel

SEATED LUNCH: THREE-COURSE

\$32 per person



SALAD (Select One)

Hearts of Romaine and Red Endive Caesar Salad, Parmesan and Garlic Croutons

Roast Beet Salad, Baby Arugula, Gorgonzola, Pistachio, Orange Basil Vinaigrette

Baby Mixed Greens Salad, Pistachios, Goat Cheese, Pickled Red Onion, Citrus Vinaigrette

ENTRÉE (Select One)

Seared Salmon, Fingerling Potatoes, Jumbo Asparagus, Lemon Caper Butter

Roasted Chicken Breast, Mashed Potatoes, Haricots Verts, Tarragon Mustard Sauce

Grilled Portobello Mushroom 'Like A Steak,' Fingerling Potatoes, Roasted Vegetables, Mushroom Jus

DESSERT (Select One)

Vanilla Bean Cheesecake, Pecan Sandies and Strawberry Coulis

Valrhona Chocolate Fondant and Mocha Cream, Crème Brûlée Custard Sauce

Tiramisu, Tahitian Vanilla Bean Anglaise, Amoretti Streusel

BREAKS & SNACKS



SNACK BREAK \$9pp

Gourmet Domestic Cheese Selection

Assorted Crackers

Seasonal Vegetable Crudité

Homemade Dip

Gourmet Salty Snack Mix

Homemade Cookies & Brownies

PICNIC BREAK \$11pp

Gourmet Domestic Cheese Selection

Assorted Crackers

Fresh Seasonal Fruit Salad

Seasonal Vegetable Crudité

Homemade Dip

Gourmet Salty Snack Mix

Homemade Cookies and Brownies

SAVORY

Domestic Cheese Selection

\$6pp

Assorted Crackers

Seasonal Vegetable Crudité

\$5pp

With Chef's Dips

Hummus & Red Pepper Dip

\$5pp

Baked Pita Chips

Creamy Tomato Soup

\$5pp

Mini Grilled Cheese Sandwiches

Truffled Popcorn

\$5pp

House-Spiced Cajun Potato Chips, Toasted Nuts

Chips & Dips

\$4pp

Pico de Gallo, Chunky Fresh Guacamole

Salty Snack Mix

\$2pp

SWEET

Seasonal Fruit Platter

\$5pp

Granola

\$5pp

Yogurt, Dried Fruit, and Honey

Fresh Baked Cookies, Brownies

\$5pp

Sweets of the Day

\$5pp

Granola Bars

\$4pp

DISPLAYS & STATIONS



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| <p>SEASONAL VEGETABLE CRUDITE \$5pp With Chef's Dips</p> | <p>ICED JUMBO SHRIMP DISPLAY \$14pp Lemon, Bloody Mary Cocktail Sauce</p> |
| <p>GOURMET IMPORTED CHEESE \$8 pp With Seasonal Fruit and Crackers</p> | <p>COLD PASTA STATION \$3 pp/per item Cheese Tortellini, Sun Dried Tomato, Fresh Basil Rigatoni, Goat Cheese, Asparagus, Onions Penne, Arugula, Olives, Salami, Roasted Red Peppers</p> |
| <p>BRUSCHETTA DISPLAY \$7pp Heirloom Tomato & Garlic, Black Olive Tapenade, Marinated White Bean & Herb, Grilled Bread</p> | <p>FRESH FRUIT \$5 pp</p> |
| <p>CHIPS & DIPS \$5 pp Corn Tortilla Chips, Spiced Black Bean & Corn Salsa, Chunky Jalapeno Guacamole</p> | <p>COOKIES & BROWNIES \$6 pp</p> |
| <p>MEDITERRANEAN PLATTER \$9 pp Italian Salami, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers, Marinated Olives, Hummus Dip, Toasted Bread</p> | <p>ASSORTED CUPCAKES \$8 pp</p> |
| <p>SMOKED OR POACHED SALMON \$13pp With Diced Egg, Onion, Capers, Dill, Crème Fraiche</p> | <p>PETITE DESSERT DISPLAY \$11 pp Custom-Crafted Miniature Desserts</p> |
| <p>BLACK ANGUS BEEF \$9 pp Served on Miniature Roll with Tomato, Arugula, Creamy Horseradish</p> | <p>DESSERT & COFFEE \$13pp Decadent Desserts & Café Belle Étage Coffee Service</p> |
| <p>DELUXE SEAFOOD DISPLAY \$22pp Iced Fresh Seafood Display of Jumbo Shrimp, Crab Legs and Claws, Oysters, Bloody Mary Cocktail Sauce, Lemons, Mignonette, Tartar Sauce, Crackers</p> | |

OPTIONS & EXTRAS



Tea & Coffee Station: \$135 Initial Setup/\$45 Per Refill

Served with Cream, Sugar, Honey and Lemon

Bloody Mary Bar: \$75 Initial Setup/\$9 per person (50 guest minimum)

Includes Van Gogh Vodka, Bloody Mary Mix, Vegetables, Fruits, Meats, Cheeses, Sauces and Spices

International Hot Chocolate Station: \$6 (100 guest minimum)

Hot Chocolate with accompaniments from around the globe: Vietnamese Cinnamon, Orange Peel, Marshmallows, Tahitian Vanilla Bean Whipped Cream, Shaved Venezuelan Chocolate

Uniformed Chef Attendant: \$75

Add a carving station, or just an extra touch of service to your event

Bottled Water: \$5 to \$7 each

Fiji Spring Water and Pellegrino Sparkling Water

Cake Cutting/Plating: \$2 per person

If you choose to bring your own wedding cake, we are happy to cut and plate it. We will serve the cake to your guests or display it on a cake station.

Chocolate Take-Away Gifts: \$7 Each

End your night on a sweet note. Each guest will receive a box of Handmade Chocolates and Truffles.

Chocolate Display: 100 pieces/\$400

Dipped Strawberries and Petits Fours

Votive Candles: \$1 Each

RENTAL GUIDLINES



FOOD

We provide various banquet menu options, and will be happy to create a customized menu for you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also, any unconsumed items may not be removed from the property.

ALCOHOL

Kevin Taylor Catering is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol on the property by outside vendors or individuals. Kevin Taylor Catering reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

TICKETING & GALLERY ACCESS

If an event is held during Museum hours, event guests may visit the galleries at the group admission rate. The Museum is pleased to open any of its galleries for after-hours events. There is an additional fee of \$650 per floor in the North and Hamilton Buildings for regular exhibitions. Temporary, ticketed exhibitions have unique security requirements and per person ticket charges. Please inquire with the Events Department for pricing of temporary exhibitions. A minimum of two weeks notice is required to open any galleries for after-hours events. No food or drink is allowed in any of the galleries.

DECORATIONS, FLOWERS & ENTERTAINMENT

All decorations, flowers and entertainment must be pre-approved through the Events Department. Decorations may not be attached to, or suspended from, any surface in the Museum. No glitter, confetti, streamers, birdseed, rice or loose flower petals may be used in the Museum. Specific guidelines for flowers are available, please ask the Events Department for the *Event Guidelines for Florals and Floral Displays*.

- ◆ Balloons are allowed in the North Building of the Museum only. Balloons must be tied to a weighted string. Balloons cannot be inflated in the Museum and must be taken out immediately after the event. Balloons are not permitted in the Hamilton Building.
- ◆ Ice sculptures are only allowed on the Hamilton Atrium First Level with pre-approval from the Events Department.
- ◆ Chocolate fountains, cotton candy and fog machines are not permitted.

CHAIRS & TABLES

The Museum owns 16/8 ft. rectangular tables, 8/6 ft. rectangular tables, 38/5 ft. round tables, 10/3 ft. cabaret tables (adjustable height), four 3x3 ft. tables, six 4x'4 ft. tables, 125 black/silver stack/cushion chairs, and 7 easels that the client may use at no fee, available on a first booked basis. Space rental does not guarantee full availability of these items.

LINEN

Kevin Taylor Catering offers complimentary white or black linens; however, many other colors are available at an additional cost.

Equipment

It is the responsibility of the Kevin Taylor Restaurant Group to set up and break down any equipment borrowed from the Museum, and all rentals. If the Museum staff is required for set up of any equipment, the necessary fees will be charged to the client. **Under no circumstances may any artwork be moved or disturbed at any time.** All items brought in by a vendor are the responsibility of the client or the vendor to set up and remove.

Parking

Parking is available for event guests through Central Parking in the Cultural Complex Parking Garage across from the Hamilton Building. For specific garage parking arrangements or questions, contact (303) 640-1096. Garage parking vouchers are available through Central Parking.

Coat/Bag Check

There is a specified coat check area with lockers in the Hamilton Building. Portable coat racks and hangers are available at no charge. A \$1 per person fee applies to staffed coat check, with a minimum of \$100.

Hours of Events

Events are based on a four-hour timeframe. If additional time is needed for set up or tear down during daytime events, a fee will be assessed. Normal Museum hours are Tuesday through Thursday, 10am-5pm; Friday, 10am-10pm; Saturday, 10am-5pm; and Sunday, 12pm-5pm. The Museum is closed on Mondays, but is available for private events.

Deliveries

All deliveries, e.g. rentals, floral, etc., must be pre-scheduled with the Museum's Events Department a minimum of two weeks prior to the event date. All deliveries pertaining to an event must occur on the day of the event. If a delivery is required earlier than the day of the event, please discuss the circumstances with the Events Department. All equipment and supplies arranged through the client must be picked up immediately following the event. The Museum does not have adequate facilities to store these items and will not be responsible for them. All outside vendors are required to provide a copy of liability insurance.

All Events with More Than 350 Guests

For groups larger than 350 guests, the City of Denver requires representatives from the Denver Fire Department and the Denver Police Department. There is a charge of \$50 per hour, per officer, with a four-hour minimum. (Events Department has blank floor plan PDFs for your use.)

Payments and Contracts

The total rental fee is due two weeks after the contract is signed, unless otherwise specified. Failure to make payment cancels the reservation. No refunds will be permitted. After the event, the Events Department will invoice the client for any additional fees due.

Possible Additional Charges

Security and maintenance for all event spaces is included in the rental fee. If the event causes the Museum to add additional hours for security or maintenance personnel, the client will be responsible for these charges at a rate of \$32 per hour, per employee, with a four-hour minimum. As mentioned above, for groups larger than 350 guests, the City requires representatives from the Denver Fire Department and the Denver Police Department. There is a charge of \$50 per hour, per officer with a four-hour minimum.

The Museum is a not-for-profit educational corporation of the State of Colorado, and reserves the right to refuse the use of its spaces for any event or activity that the Museum believes will negatively impact the Museum's mission or reputation. The Museum prohibits the use of its space for any illegal activities or those that are deemed inappropriate for the Museum. The decision to allow use of Museum facilities for particular events or programs rests with the Museum administration. The Museum reserves the right to inspect all private events.

The Museum is a smoke-free facility. Smoking is permitted only in designated outside areas. The Museum assumes no responsibility for loss of, or damages to, articles brought into the Museum.