



...where art, architecture and creative cuisine meet

## private dining & catering guide

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for a tour or more information, please contact:

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palettes contemporary cuisine at the denver art museum has been a destination for fine, contemporary dining since 1997 and is one of six venues within the kevin taylor restaurant group. **palettes catering** is operated from a state of the art kitchen in the denver art museum and delivers an award-winning catering experience that is simply unsurpassed.

from a fabulous affair in palettes restaurant to large, private, catered functions in schlessman hall, duncan pavilion or ponti hall, executive chef dave boehm creates seasonal menus that showcase the freshest and highest quality ingredients. (see enhancement options on page 3)

whether you are planning a reception, plated breakfast, lunch or dinner, passed hors d'oeuvres or a buffet - know that you are working with a proud, professional and detail-oriented team.

**founded:** 1997

**proprietors:** kevin taylor and denise taylor

**accolades:**

*Opentable.com Diners' Choice*, "Great for Lunch - First Place" 2008

*Forbes Traveler*, "Best Museum Restaurants" 2008

*Rocky Mountain News*, Rocky Dining Guide, "Must-see Dining" 2007

*Law Week Colorado*, Barrister's Best, "Best Restaurant to run into your Judge" 2007

*Law Week Colorado*, Barrister's Best, "2<sup>nd</sup> Place - Restaurant around Courthouse" 2007

*Westword*, "Best Dessert Menu" 2000

*Westword* "Best New Restaurant" 1998

**palettes event spaces:**

palettes main dining room:	176 seated / 250+ reception
palettes private dining room:	60 seated / 100 reception
combined:	350 reception

**museum event spaces:**

palettes catering is the exclusive caterer of the denver art museum - dam offers beautiful event spaces for groups of 10 to 1,200. to reserve space within the museum, please call Kevin Taylor Catering/Events department at the museum 720-865-5030.

**notes:**

- 25 person minimum for all buffets
- payment for food, beverage, tax and gratuity is due at time of services
- a contract must be signed to confirm catering services with payment information
- all food and beverage is subject to 8.1% tax and 20% gratuity
- all breakfast events taking place in the main dining room must be completed by 10 am
- all bars have a \$75 set up fee which is added to the suggested gratuity
- a set up fee may apply based upon stewarding needs for events taking place within palettes
- dam requires an usher in the museum lobby for all events taking place outside of normal museum hours. \$35 per hour with a 5 hour minimum.

**virtual tour:** [www.ktrg.net](http://www.ktrg.net)

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**vegetarian**

asian vegetable potstickers, spiced ponzu  
potato corn cakes, bell pepper preserves  
confit tomato, fresh mozzarella, ciabatta  
poached pear, gorgonzola, caramelized onion tartlets  
feta & spinach spanakopita  
fried goat cheese, olive tapenade

**seafood**

shrimp cocktail, jalapeno cocktail sauce  
crabmeat crostini, chives and crème fraiche  
mini crab cakes, chef's accompaniments  
smoked salmon rosette, cucumber, red onion jam  
salmon rillettes, salmon caviar  
seared ahi tuna, fresh mango salsa, cucumber, sweet chili paste  
tuna tartare, wonton crisp with daikon sprouts

**poultry/meat**

seared quail breast, red onion marmalade  
chicken potstickers, spiced ponzu  
pepper-crusted beef tenderloin, potato roll, creamy horseradish sauce  
colorado lamb loin on pita chip with cucumber mint relish

**enhancements**

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**hand-made chocolate gifts \$6**

end your night on a sweet note...each guest will receive a box of two handmade chocolates truffles tied with a ribbon

**bottled water for the table \$6.50, based on consumption**

fiji and pellegrino water available for each table

seasonal vegetable crudité with fresh, housemade dip

\$5 per person

gourmet domestic cheese selection, chef accompaniments, crackers

\$7 per person

imported artisanal cheese display, chef accompaniments, crackers

\$10 per person

dip trio: artichoke spinach dip / roasted red pepper dip / black olive tapenade

served with organic chips, grilled pita bread, celery sticks

\$8 per person

mediterranean platter: italian salumi, artisanal cheese, artichoke hearts, tapenade,

roasted red peppers, marinated olives, hummus dip, toasted bread

\$12 per person

smoked or poached salmon

served with chopped egg, diced onion, capers and dill crème fraiche

\$12 per person

iced jumbo shrimp with jalapeño cocktail sauce

\$12 per person

roasted baby lamb chops with tomato-thyme vinaigrette

\$8 per piece

sliced roast tenderloin of black angus beef on potato rolls

halved and served with sliced heirloom tomatoes, pommery mustard and horseradish

\$14 per person

iced seafood display with jumbo shrimp, crab legs and claws, oysters on the half shell

served with cocktail sauce, lemons and chef's mignonette

\$25 per person

surf and turf

iced jumbo shrimp cocktail; seared ahi tuna, fresh mango salsa, cucumber, sweet chili paste; pepper-crust beef

tenderloin, potato roll, creamy horseradish sauce; roasted colorado lamb chops, fennel-cucumber "salad"

\$30 per person

chocolate dipped strawberries, assorted chocolates, candies and petit fours from our pastry chef

\$38 per dozen

dessert display: lavish assortment of custom-crafted miniature desserts by our pastry chef

\$10 per person

deluxe dessert with illy caffè® coffee service - \$25 per person

assorted chocolate truffles

fresh berry tartlets, spiced whipped cream

chocolate dipped coconut macaroons

profiteroles

smore topped chocolate hazelnut cakes

red velvet cake squares

miniature carrot cake bites

**appetizer**

- crispy fried calamari with spicy tomato sauce, crispy onions, parmesan aioli \$11
- pei mussels coconut milk, jalapenos, thai basil, cilantro grilled bread \$13
- flash fried shrimp and blue crab cake with bell pepper preserves, citrus remoulade \$14
- tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12
- anaheim and goat cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11

**salad or soup**

- asian pear salad, arugula, candied walnuts, fried goat cheese, balsamic vinaigrette \$12
- hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12
- roasted beet salad, gorgonzola, pistachios, piquillos, gorgonzola vinaigrette \$12
- kt's smoked sweet corn soup with guacamole and barbequed shrimp \$9
- roasted san marzano tomato soup, gruyere crostini, basil oil \$9

**entrée**

- housemade macaroni & cheese with tillamook, fontina, parmesan and toasted crumbs \$10  
+ add four ounces of grilled chicken breast \$3 (groups under 30 only)
- house-made spaghetti, prosciutto, caramelized onions, spicy tomato basil sauce \$13 (groups under 30 only)
- grilled portobello mushrooms 'like a steak' garlic mashed potatoes, asparagus, red wine sauce \$13
- palettes "cobb" salad, bacon, tomatoes, cucumber, avocado, turkey, chopped egg, maytag blue cheese \$13
- lightly breaded pork schnitzel, mashed potatoes, arugula tomato salad, brown butter, lemon, capers \$14
- charbroiled salmon salad, asparagus, cherry tomatoes, gorgonzola, balsamic vinaigrette \$14
- japanese spiced ahi tuna, sesame sticky rice, gingered pickles, wasabi ponzu \$17
- crispy striped bass with zucchini, potato gratin, preserved lemon vinaigrette \$17
- slow roasted pork cubano sandwich, smoked ham, fontina, caesar salad \$11
- seared sea scallops, saffron risotto, crimini mushrooms, port wine sauce \$15
- grilled chicken club sandwich with fontina, crispy pancetta, sourdough, rosemary kettle chips \$10
- roasted lemon and garlic half chicken, frites and tarragon mustard sauce \$14
- grilled skirt steak, frites, creamy peppercorn sauce \$15

**dessert - \$9**

- vanilla crème brulée, fresh berries, housemade cookies
- valrhona chocolate fondant, mocha mousse, crème brulée custard sauce
- vanilla bean cheesecake, pecan sandies, strawberry coulis
- sharp's orange creamsicle icebox pie, white chocolate, raspberry compote
- tiramisu, tahitian vanilla bean anglaise, amoretti streusel
- denise's sticky toffee pudding, vanilla ice cream, butterscotch

**appetizer**

- tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12
- anaheim and goat cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11
- flash fried shrimp and blue crab cake with bell pepper preserve, citrus remoulade \$14
- jumbo gulf shrimp cocktail, guacamole, jalapeno cocktail sauce, lemon \$13

**salad or soup**

- asian pear salad, arugula, fried goat cheese, balsamic vinaigrette, candied walnuts \$12
- hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12
- roasted beet salad, gorgonzola, pistachios, piquillos, gorgonzola vinaigrette \$12
- kt's smoked sweet corn soup, guacamole, barbequed shrimp \$9
- roasted san marzano tomato soup, gruyere crostini, basil oil \$9

**entrée**

- house-made macaroni & cheese, tillamook, fontina, parmesan, toasted crumbs \$10 (groups under 30)
- grilled portobello mushrooms 'like a steak' garlic mashed potatoes, asparagus, red wine sauce \$13
- palettes "cobb" salad, bacon, tomatoes, cucumber, avocado, turkey, chopped egg, maytag bleu cheese \$13
- pork loin, mashed potatoes, arugula tomato salad, brown butter, lemon, capers \$14
- charbroiled salmon salad, asparagus, cherry tomatoes, gorgonzola, balsamic vinaigrette \$14
- grilled chicken club sandwich, fontina, crispy pancetta, sourdough, rosemary kettle chips \$10
- slow roasted pork cubano sandwich, smoked ham, fontina, caesar salad \$11
- roasted lemon garlic half chicken, garlic mashed potatoes, tarragon mustard sauce \$14
- grilled skirt steak, mashed potatoes, creamy peppercorn sauce \$15

**dessert - \$9**

- valrhona chocolate fondant, mocha mousse, crème brûlée custard sauce
- vanilla bean cheesecake, pecan sandies, strawberry coulis
- sharp's orange creamsicle ice box pie, white chocolate, raspberry compote
- denise's sticky toffee pudding, vanilla ice cream, butterscotch

### appetizer

individual house-made macaroni & cheese, tillamook, fontina, parmesan, toasted bread crumbs \$8  
crispy fried calamari, spicy tomato sauce, crispy onions, parmesan aioli \$11  
flash fried shrimp, blue crab cake, bell pepper preserves, citrus remoulade \$14  
tuna tartare, cucumber guacamole, crisp potatoes, red chili oil, wasabi tobiko \$12  
anaheim & goat cheese relleno, roasted corn salsa, cinnamon tomato sauce \$11

### salad or soup

asian pear salad, arugula, fried goat cheese, balsamic vinaigrette, candied walnuts \$13  
hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12  
kt's smoked sweet corn soup with guacamole and barbequed shrimp \$9  
roasted san marzano tomato soup, gruyere crostini, basil oil \$9  
roasted beet salad, gorgonzola, pistachios, piquillos, gorgonzola vinaigrette \$12

### entrée

house-made macaroni & cheese, tillamook, fontina, parmesan, toasted crumbs \$16(groups under 30)  
+ add four ounces of grilled chicken breast \$4  
house-made spaghetti bolognese, slow roasted beef & pork, san marzano tomato sauce \$18(groups under 30)  
grilled portobello mushrooms 'like a steak' garlic mashed potatoes, asparagus, red wine sauce \$20  
japanese spiced ahi tuna, sesame sticky rice, gingered pickles, wasabi ponzu \$25  
roast atlantic salmon, crisp potato cake, zucchini, chipotle corn chowder \$24  
seared striped bass, zucchini, potato gratin, preserved lemon vinaigrette \$25  
seared sea scallops, saffron risotto, crimini mushrooms, port wine sauce \$28  
roasted lemon garlic half chicken, frites, tarragon mustard sauce \$23 (frites groups under 30)  
lightly breaded pork schnitzel, lyonnaise potatoes, arugula tomato salad, brown butter, lemon, capers \$26  
crispy duck leg confit, french green lentils, arugula salad, orange gastrique \$24  
charbroiled new york sirloin, mushroom risotto, green peppercorn sauce \$26  
charbroiled angus filet mignon, asparagus, olive mashed potatoes, béarnaise \$29

### dessert - \$9

vanilla crème brûlée, fresh berries, housemade cookies  
valrhona chocolate fondant, mocha mousse, crème brûlée custard sauce  
vanilla bean cheesecake, pecan sandies, strawberry coulis  
sharp's orange creamsicle ice box pie, white chocolate, raspberry compote  
tiramisu, tahitian vanilla bean anglaise, amoretti streusel  
pistachio french macaroon sandwich, pistachio cream, chocolate syrup  
denise's sticky toffee pudding with vanilla ice cream, butterscotch

select one item for each course you would like to offer

**“duo” plated dinner menu**

select one appetizer, one salad, one duo entrée and one dessert duo

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**appetizer**

tuna tartare with cucumber guacamole, crisp potatoes, red chili oil, wasabi tobiko \$12

anaheim and goat cheese relleno, roasted corn salsa, cinnamon tomato sauce \$11

flash fried shrimp & blue crab cake, bell pepper preserves, citrus remoulade \$14

**salad or soup**

asian pear salad, arugula, fried goat cheese, balsamic vinaigrette, candied walnuts \$13

hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12

roasted san marzano tomato soup, gruyere crostini, basil oil \$9

roasted beet salad, gorgonzola, pistachios, piquillos, gorgonzola vinaigrette \$12

**entrée**

grilled portobello mushrooms 'like a steak' garlic mashed potatoes, asparagus, red wine sauce \$20

roast atlantic salmon, crispy potato cake, zucchini, chipotle corn chowder \$24

charbroiled new york sirloin, mushroom risotto, green peppercorn sauce \$26

crispy duck leg confit, french green lentils, arugula salad, orange gastrique \$24

roasted pork tenderloin, lyonnaise potatoes, arugula tomato salad, brown butter, lemon, capers \$26

roasted lemon garlic half chicken, garlic mashed potatoes, tarragon mustard sauce \$23

**dessert - \$9**

valrhona chocolate fondant, mocha mousse, crème brûlée custard sauce

vanilla bean cheesecake, pecan sandies, strawberry coulis

sharp's orange creamsicle ice box pie, white chocolate, raspberry compote

denise's individual sticky toffee pudding, whipped cream, butterscotch

**entrée duos**

pepper-crusting charbroiled black angus tenderloin & butter poached lobster

with garlic mashed potatoes, asparagus and red wine butter \$39

charbroiled black angus tenderloin & grilled jumbo prawns

with goat cheese mashed potatoes, garlic spinach & rosemary jus \$34

new york sirloin & roasted sea bass (or salmon)

with roasted fingerling potatoes, cherry tomato salad, béarnaise \$30

**dessert duo - \$10**

valrhona chocolate fondant & mini crème brûlée

assorted petit fours, mini cakes, truffles and candies for the table

**crimson breakfast buffet**

\$15 per person

assorted fresh baked pastries  
assorted muffins, quick breads, butter and preserves  
sliced seasonal fruit  
fresh fruit juices and illy caffè® coffee

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**sienna breakfast buffet**

\$20 per person

low fat assorted yogurt  
sliced seasonal fruit  
housemade granola, berries, low fat milk  
smoked salmon, sliced tomato, capers, red onion  
bagels, cream cheese, preserves  
assorted fresh baked pastries  
fresh fruit juices and illy caffè® coffee

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**goldenrod breakfast buffet**

\$22 per person

sliced seasonal fruit  
soft scrambled eggs, mushrooms, fontina cheese  
texas french toast, sliced bananas, maple syrup  
all natural sausage & applewood smoked bacon  
assorted fresh baked pastries  
crisp roasted breakfast potatoes  
assorted cold cereals with low fat milk  
fresh fruit juices and illy caffè® coffee

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**lime plated breakfast**

\$12 per person

breakfast parfait: low fat yogurt and housemade honey granola  
served with seasonal fruit and assorted muffins  
fresh fruit juices and illy caffè® coffee

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**forest plated breakfast**

\$20 per person

quiche florentine, spinach, fontina cheese  
served, crispy breakfast potatoes and apple wood smoked bacon  
or  
bagel, smoked salmon, crème fraiche, sliced tomato, chopped egg, capers  
served with sliced seasonal fruit and assorted fresh baked pastries  
fresh fruit juices and illy caffè® coffee

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**nectarine lunch buffet**

\$30 per person

deconstructed blt salad with crisp bacon, lettuce, tomatoes and gorgonzola  
lightly curried chicken salad  
sliced turkey & roast beef  
fontina, cheddar, fresh mozzarella cheese  
sliced tomato, red onion, green leaf lettuce  
dijon mustard, mayonnaise, creamy horseradish  
fresh baked assorted rolls  
kettle chips  
sliced seasonal fruit tray  
assorted cookies & brownies  
iced tea and lemonade

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**plum lunch buffet**

\$32 per person

baby greens and walnut salad, bleu cheese, pears, mustard vinaigrette  
roast chicken breast, tarragon mustard sauce  
grilled salmon, creamy peppercorn sauce  
roasted fingerling potatoes  
grilled seasonal vegetables, balsamico  
fresh baked assorted rolls, butter  
assorted cookies & brownies  
iced tea & lemonade

**turquoise dinner buffet**

\$40 per person

gourmet artisan cheese display  
mixed greens salad, fried pistachio crusted goat cheese, roasted red peppers and balsamic  
grilled atlantic salmon  
grilled natural chicken breast, sage butter  
crispy potato cakes  
grilled seasonal vegetables, balsamico  
fresh baked assorted rolls & butter  
miniature desserts

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**chartreuse dinner buffet**

\$50 per person

fresh vegetable crudité, housemade dips  
buffalo mozzarella, tomato salad  
mixed greens salad, fried pistachio crusted goat cheese, roasted red peppers, balsamic  
fresh herb-roasted beef tenderloin, creamy horseradish  
penne pasta primavera, peas, roasted peppers, cherry tomatoes, parmesan  
seared striped bass, saffron beurre blanc  
grilled mediterranean vegetable display, aged balsamic  
garlic mashed potatoes  
fresh baked assorted rolls & butter  
miniature desserts

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**pistachio hors d'oeuvre buffet**

\$33 per person

iced jumbo shrimp, bloody mary cocktail sauce  
goat cheese and candied tomato, ciabatta  
gorgonzola, pear, caramelized onion tartlets  
flash fried crab cake, citrus rémoulade  
tuna tartare on wonton crisp, avocado, orange soy, daikon sprout  
pepper-crusted beef tenderloin, potato roll, creamy horseradish sauce  
chicken pot stickers, spicy ponzu  
vegetable crudité, fresh housemade dips  
gourmet artisan cheese selection, seasonal fruit, crackers  
miniature dessert assortment, petit fours, truffles, candies

**gourmet boxed lunches \$15**

sandwich selections:

vegetarian (roasted red pepper, olive tapenade, sliced tomato, arugula, buffalo mozzarella)

roast turkey, lettuce, tomato, provolone cheese

lightly curried chicken salad, raisins, almonds, dijon mustard

sliced honey baked ham & swiss

roast beef, lettuce, tomato, muenster cheese

served on white or wheat bread, potato chips, fresh fruit salad, baked sweet treat & bottled water

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**snack break \$12**

gourmet domestic cheese selection, crackers

seasonal vegetable crudité, housemade dip

gourmet salty snack mix

housemade cookies & brownies

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**picnic break \$15**

gourmet domestic cheese selection, crackers

fresh seasonal fruit salad

seasonal vegetable crudité, housemade dips

gourmet salty snack mix

chocolate truffles

## **beverage packages**

for events taking place within palettes

*all charges are based on consumption...the prices listed are estimates*

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### **premium package**

average prices: cocktails \$10.00, assorted beer \$5.00, wine \$9.00/glass

example liquors in premium package:

ketel one selections / american harvest usa organic vodka  
bombay sapphire  
captain morgan rum  
patrón silver and anejo tequilas  
knob creek bourbon  
maccallan 12 year scotch / oban 14 year scotch

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### **call package**

average prices: cocktails \$9.00, assorted beer \$5.00, wine \$8.00/glass

example liquors in call package:

absolut vodka selection  
tanqueray gin  
captain morgan rum  
crown royal whiskey  
jack daniels / maker's mark bourbon  
glenlivet scotch / dewars / johnny walker red

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### **well package**

average prices: cocktails \$7.00, assorted beer \$5.00, wine \$7.00/glass

example liquors in well package:

svedka selections  
bombay gin  
bacardi rum  
cuervo gold tequila  
jim beam whiskey  
dewars scotch

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## **non-alcoholic beverages**

illy caffè® coffee - \$45 per gallon  
fiji water - \$4.50 per liter  
pellegrino sparkling water - \$6.50 per liter  
assorted sodas - \$1.75 each  
republic of tea® bottled iced teas - \$4.50 each