



DAY CATERING GUIDE

Kevin Taylor Catering at the Denver Art Museum

100 West 14th Avenue Parkway
Denver, Co. 80204

720-865-5171

FROM THE CHEFS
KEVIN TAYLOR & AUSTIN CUETO



Welcome and thank you for considering the Denver Art Museum for your next event!

As a Denver chef for nearly 30 years, my approach to cooking has not changed much over the years: I always use the freshest, local ingredients to create flavors that taste great and I gather inspiration by constantly watching food trends around the world, my travels and dining at some of the world's most renowned restaurants and our beautiful state of Colorado. Although some of our menus are complex and

layered - we embrace the fact that sometimes simple ingredients imbue the best flavors.

Not only have we been serving contemporary cuisine at our restaurant, Palettes at the Denver Art Museum, since 1997, but we are also honored to be the exclusive caterer at the celebrated Denver Art Museum. We look forward to delivering a wonderful experience for you and your guests.



Our catering department is located on-site at the Denver Art Museum, and includes a state-of-the-art kitchen and our dedicated event team. This gives us a fantastic opportunity to showcase what we do best: Deliver restaurant quality cuisine with fine service in one of the country's most beautiful museums. I work hand-in-hand with our culinary team to ensure that all recipes, menus and ingredients are the best we can offer. We take great pride in not only how our food tastes, but how it appears and how it is presented.

So whether you are planning an event for 10 people, or 3,000 people, please call and let us know how we can help. Be it formal, chic, traditional or festive - tell us about your needs and your vision, and we promise to deliver. Cheers to your spectacular event!

Enjoy!

A handwritten signature in black ink, appearing to read 'Kevin Taylor'.

Kevin Taylor
Chef/Owner,

A handwritten signature in black ink, appearing to read 'Austin Cueto'.

Austin Cueto
Executive Chef/Partner

Kevin Taylor Catering and Kevin Taylor Restaurant Group

BREAKFAST BUFFET

CONTINENTAL

\$12 pp

Fresh Baked Muffins, Danishes, and Croissants
Fresh Sliced Fruit, Melon, Berries *gf*

CONTINENTAL PLUS

\$15 pp

Individual Yogurts & House Made Granola *gf*
Fresh Sliced Fruit, Melon, Berries *gf*
Blueberry Scones, Citrus Poppy Seed Muffins, Pecan Sticky Buns

Add a Breakfast Protein *gf*

\$3 pp (per selection)

Scrambled Eggs, Pecan Wood Bacon, Pork Sausage, Turkey Bacon,
Chicken Apple Sausage

COUNTRY BREAKFAST

\$20 pp

Scrambled Eggs with Choice of Two:

Cheddar, Asparagus, Spinach, Mushrooms, Tomato, Roast Peppers *gf*

Choice of Two Breakfast Meats:

Pecan Wood Bacon, Pork Sausage, Turkey Bacon, Chicken Apple Sausage *gf*

Roast Potato Hash, Caramelized Onions, Fresh Herbs *gf*

Fresh Sliced Fruit, Melon, Berries *gf*

Assorted Breakfast Pastries

Warm Quinoa & Steel Cut Oatmeal Dried & Fresh Fruit,
Brown Sugar Streusel, Nuts, Jellies, Sweet Butter

or Assorted Breakfast Cereals & Milk

\$5 pp

Greek Yogurt & Berry Parfaits, House Made Granola *gf*

\$5 pp

Sweet or Savory Crepe Station

\$8 pp

Sweet: Vanilla Whipped Ricotta, Macerated Berries, Toasted Almonds, Granola

Savory: Brie, Prosciutto, Spinach, Mushrooms, Asparagus

Belgian Waffles or Brioche French Toast

\$7 pp

Served with Warm Maple Syrup and Choice of Two:

Poached Pears, Berries, Vanilla Whipped Ricotta, Toasted Almonds

BREAKFAST BUFFET CONT.

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|---|--|
| Individual Quiche or Frittata (<i>Frittata gf</i>) | \$10 pp |
| Choose Two: Prosciutto, Smoked Salmon, Bacon, Feta, Fontina, Spinach, Asparagus, Cured Tomatoes, Roasted Peppers, Mushrooms Served with Crème Fraiche, Salsa and Hot Sauce | |
| Shredded Corned Beef Brisket Hash | \$12 pp |
| Roasted Peppers, Caramelized Onions, Potatoes, Fresh Herbs Served with Choice of Toast: Rye, Sourdough, Whole Wheat, and Fruit Jellies | |
| Breakfast Burritos | \$12 pp |
| Choose One: Bacon, Chorizo, Sausage, Sautéed Vegetables Served with Scrambled Eggs, Black Beans, Potatoes, Sour Cream, Salsa and Hot Sauce, and Flour Tortillas | |
| Build Your Own Breakfast Soft Tacos | \$14 pp |
| Choose One: Bacon, Chorizo, Sausage, Sautéed Vegetables Served with Scrambled Eggs, Black Beans, Sour Cream, Salsa, Hot Sauce, and Flour Tortillas | |
| ENHANCEMENTS: | |
| COFFEE STATION (per 50 guests) Served with Cream & Sugar | \$135 Initial Setup \$45 Per Refill |
| ADD HERBAL TEA (per 50 guests) Served with Honey & Lemon | \$50 Initial Setup \$45 Per Refill |
| Add Fruit Juices | add \$1.50 pp |
| Individual Fresh Seasonal Fruit Skewers <i>gf</i> | \$5 pp |
| Deviled Eggs | \$2 per half |
| Hard Boiled Eggs <i>gf</i> | \$1 each |
| Individual Chilled Odwalla Fruit Smoothies <i>gf</i> | \$36/Dozen |
| KIND Granola Bar Assortment <i>gf</i> | \$2 each |

PLATED BREAKFAST

Plated Breakfasts are served with fresh fruit and potatoes

Scrambled Eggs *gf*

\$13 pp

Choose Two: Cheddar, Goat Cheese, Feta, Spinach, Mushrooms, Asparagus,
Cured Tomatoes, Roasted Peppers

Choose One: Pecan Wood Bacon, Pork Sausage, Turkey Bacon, Chicken Apple Sausage
Served with Breakfast Potatoes

Gourmet Belgian Waffles or Brioche French Toast

\$10 pp

Served with Warm Maple Syrup and Choice of Two:

Poached Pears, Berries, Vanilla Whipped Ricotta, Toasted Almonds

Add a Breakfast Protein to Any Menu *gf*

\$3 pp

Choose One: Scrambled Eggs, Pecan Wood Bacon, Pork Sausage,
Turkey Bacon, Chicken Apple Sausage

Sweet or Savory Crepes

\$14 pp

Vanilla Whipped Ricotta, Macerated Berries, Toasted Almonds, Granola
Or Goat Cheese, Brie, Prosciutto, Spinach, Mushrooms, Asparagus

Individual Quiche or Frittata *gf*

\$15 pp

Choose Two:

Prosciutto, Smoked Salmon, Bacon, Feta, Fontina, Spinach, Asparagus,
Cured Tomatoes, Roasted Peppers, Mushrooms

Shredded Corned Beef Brisket Hash

\$15 pp

Roasted Peppers, Caramelized Onions, Fresh Herbs, Romesco

Served with Choice of Toast: Rye, Sourdough, Whole Wheat, and Fruit Jellies

Coffee

\$2.50 pp

Served with Cream and Sugar

BOXED LUNCH

GOURMET BOXED LUNCH OPTIONS

\$18 pp

Served with Seasonal Fruit Cup, Fresh Baked Cookie and Bottled Water

SANDWICH SELECTIONS

served with Kettle Potato Chips and Choice of Spinach Tortilla Wrap or Sub Roll

Local Brie, Fig Marmalade, Pickled Onions, Baby Arugula

Fresh Mozzarella, Cured Tomatoes, Hummus, Roasted Peppers

Turkey Breast, Goat Cheese, Cranberries, Baby Spinach, Herb Aioli

Thai Chicken Breast, Carrot Slaw, Cucumber, Peanut Soy Dressing

Roast Beef Tenderloin, Fontina, Tomato, Horseradish Cream

Gluten Free Bread/Wrap

add \$1.00

SALAD SELECTIONS

Arugula & Endive, Poached Pear, Goat Cheese, Candied Walnuts,
Dill Yogurt Vinaigrette *gf*

Greek Romaine, Feta, Nicoise Olives, Cucumber, Red Onion, Tomatoes, EVOO *gf*

Napa Cabbage, Edamame, Cashews, Crispy Wontons, Orange Sesame Vinaigrette

Bibb Lettuce, Fresh Beets, Gorgonzola, Pistachio, Citrus Poppy Seed Dressing *gf*

All of the above are served with Choice of Chicken or Salmon

Cobb, Turkey, Bacon, Tomatoes, Cucumber, Avocado, Egg, Maytag, Balsamic *gf*

LUNCH BUFFET

All Lunch Buffets are served with Rolls, Butter, Freshly Brewed Iced Tea or Housemade Lemonade.

NECTARINE

\$26 pp

Hearts of Romaine Salad with Parmigiano and Garlic Croutons

Create your own Sandwich on a Sub Roll (white or wheat)

Braised Chicken Salad, Raisins, Almonds, Dijon Mustard

Sliced Turkey and Roast Beef

Fontina, Cheddar, Harvati Cheese

Sliced Tomato, Red Onion, Green Leaf Lettuce

Dijon Mustard, Mayonnaise, Creamy Horseradish

Kettle Chips

Sliced Fresh Fruit Tray

Choice of One Dessert

Gluten Free Roll

add \$1.00 pp

NAPA VALLEY PICNIC

\$28 pp

Spinach, Pear and Goat Cheese Salad, Balsamic Vinaigrette

Artisan Cheese Display, Assorted Crackers

Hummus, Roast Red Pepper Dip, Baked Pita Chips

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

Asparagus and Potato Salad, Bacon Vinaigrette *gf*

Choice of Two Desserts

MEDITERRANEAN

\$31 pp

Caprese Salad with Fresh Basil and Balsamic *gf*

Israeli Couscous, Fresh Herbs

Seared Sliced Ahi Tuna, with Caponata *gf*

Red Bird Farm Chicken Breast, Citrus Butter *gf*

Grilled Mediterranean Vegetables *gf*

Choice of Two Desserts

TUSCAN

\$33 pp

Baby Mixed Greens, Cherry Tomatoes, Gorgonzola, Champagne Vinaigrette

Grilled Salmon, Tomatoes, Capers *gf*

Roast Natural Pork Loin, Mustard Demi *gf*

Garlic Mashed Potatoes *gf*

Corn and Bean Succotash *gf*

Choice of Two Desserts

BURGUNDY

\$35 pp

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

Citrus Vinaigrette *gf*

Roast Natural Pork Loin, Rosemary Jus *gf*

Pimenton Seared Ahi Tuna, Niçoise Vegetables *gf*

Garlic Mashed Potatoes *gf*

Roasted Seasonal Baby Vegetables, Fresh Herbs *gf*

Choice of Three Desserts

ADD-ONS:

Angus NY Strip, Red Wine Jus *gf*

add \$5 pp

Roast Beef Tenderloin, Braised Shallots, Black Truffle Jus *gf*

add \$7 pp

LUNCH BUFFET CONT.

DESSERT

Homemade Cookies
Chocolate Baked Brownies
Toasted S'more Tartlets
White Chocolate Blondies
Checkerboard Shortbread Cookies
Raspberry Cheesecakes, Graham Crust
Assorted Macaroons *gf*
Assorted Cupcakes

OPTIONS AND EXTRAS

COFFEE STATION (per 50 guests) **\$135 Initial Setup**
Served with Cream & Sugar **\$45 Per Refill**

ADD HERBAL TEA (per 50 guests) **\$50 Initial Setup**
Served with Honey & Lemon **\$45 Per Refill**

LEMONADE & ICE TEA STATION **\$125 Initial Setup**
Served with Lemon & Sugar **\$35 Per Refill**

BLOODY MARY BAR **\$75 Initial Setup / \$9 per person (50 guest minimum)**
Includes Spring 44 Vodka, Bloody Mary Mix, Vegetables, Fruits, Meats,
Cheeses, Sauces and Spices

HOT CHOCOLATE STATION **\$4 pp**
Hot Chocolate with accompaniments: Cinnamon, Marshmallows, Tahitian
Vanilla Bean Whipped Cream, Flavored Syrups

PREMIUM BOTTLED WATER: **\$5 for 500 ml** **\$7 for 1 l**
Fiji Spring Water and Pellegrino Sparkling Water available

CAKE CUTTING/PLATING **\$2 pp**
If you choose to bring your own wedding cake, we are happy to cut, plate, and
serve your cake to your guests.

CHOCOLATE TAKEAWAY GIFTS **\$8 each**
End your night on a sweet note. Each guest will receive a box of Handmade
Chocolate Truffles.

VOTIVE CANDLES **\$2 each**

SEATED LUNCH

All Lunch Buffets are served with Rolls, Butter, Freshly Brewed Iced Tea, or Housemade Lemonade.

TWO COURSE

\$25 pp

Choose one Entrée and one Dessert

ENTRÉE

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

All of the above are served with Choice of Chicken or Salmon

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

DESSERT

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

THREE COURSE

\$33 pp

Choose one First Course, one Entrée and one Dessert

SALAD

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

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

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

SNACKS, DISPLAYS AND STATIONS

SNACK BREAK **\$12 pp**

Gourmet Cheese Display, Assorted Crackers
Fresh Vegetable Crudité with choice of two dips: Hummus, Maytag Blue, Red Pepper, Herb Greek Yogurt *gf*
Gourmet Salty Snack Mix
Homemade Cookies and Brownies

PICNIC BREAK **\$15 pp**

Gourmet Cheese Display, Assorted Crackers
Fresh Vegetable Crudité with choice of two dips: Hummus, Maytag Blue, Red Pepper, Herb Greek Yogurt *gf*
Fresh Seasonal Fruit Salad *gf*
Gourmet Salty Snack Mix
Homemade Cookies and Brownies

SWEET

FRESH FRUIT PLATTER *gf* **\$5 pp**
GRANOLA, Yogurt, Dried Fruit, and Honey **\$5 pp**
FRESH BAKED COOKIES AND BROWNIES **\$6 pp**
KIND Granola Bar Assortment *gf* **\$2 each**

SAVORY

SALTY SNACK MIX **\$2 pp**
FRESH VEGETABLE CRUDITE (Display or individual) *gf* **\$5 pp**
With choice of two dips: Hummus, Maytag Blue, Red Pepper, Herb Greek Yogurt
GOURMET CHEESE DISPLAY **\$9 pp**
With Seasonal Fruit and Crackers
BRUSCHETTA DISPLAY **\$7 pp**
Tomato, Basil & Fresh Mozzarella, Mixed Olive Tapenade, Marinated White Bean & Peppers, Crackers, Grilled Bread and Pita
TRI-COLOR TORTILLA CHIPS & SALSA *gf* **\$5 pp**
Served with Black Bean, Corn and Fire Roasted Salsas
Add Guacamole **\$1 pp**
MEDITERRANEAN PLATTER **\$11 pp**
Italian Salami, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers, Marinated Olives, Hummus Dip, Toasted Bread

SNACKS, DISPLAYS AND STATIONS CONT.

BLACK ANGUS BEEF **\$9 pp**

Served on Miniature Roll with Tomato, Arugula, Creamy Horseradish

ICED JUMBO SHRIMP DISPLAY *gf* **\$12 pp**

Lemon, Bloody Mary Cocktail Sauce

Add Oysters with Mignonette **\$6 pp**

Add King Crab Legs, Snow Crab Claws and Tartar Sauce **\$7 pp**

COLD PASTA STATION

Choose one \$5 pp Choose two \$8 pp Choose three \$10 pp

Cheese Tortellini, Arugula, Red Onion, Roasted Peppers, Herb Dressing

Tri-Color Fusilli, Nicoises, Feta, Cucumber, Tomato, EVOO

Macaroni, Chorizo, Goat Cheese, Asparagus, Grainy Mustard Vinaigrette

WARM ARTICHOKE & SPINACH OR PEPPER & ONION ASIAGO \$6 pp

Served with Crackers, grilled Ciabatta and Pita

Choose both Dips **\$8 pp**

SEASONAL FRUIT SKEWERS *gf* **\$5 pp**

TERMS AND CONDITIONS

FOOD

It is not permitted to bring outside food (except wedding cakes) on property. Also, any unconsumed items may not be removed from the property. Special dietary and children's meals can always be arranged.

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.

ADDITIONAL FEES AND CHARGES

Due to the museum being closed to the public on Mondays, additional service charges, and/or fees may apply for that day of the week. Events taking place off premise are subject to additional fees for rentals, transportation, service and labor.

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. For all regular and ticketed exhibit inquiries please visit The Denver Art Museum website at <http://denverartmuseum.org/>

For all museum hour gallery tours please contact **Cori Medler**, 720-913-0097 or by email at cmedler@denverartmuseum.org.

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 balloons, 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.

- 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.

EQUIPMENT

It is the responsibility of the Kevin Taylor Catering to set up and breakdown 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.

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. Kevin Taylor Catering does not assume responsibility for any damaged, lost or stolen items.

HOURS OF EVENTS

Events are based on a four-hour timeframe plus one hour for set-up, and an hour for breakdown. If additional time is needed for set up or tear down during daytime events, a fee will be assessed.

EVENTS FOR 350 GUESTS OR MORE

For groups larger than 350 guests, the City of Denver requires representatives from the Denver Fire Department. This typically includes 2 officers at \$44 per hour per officer with a 4-hour minimum for each officer.

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 Accounting 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.

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.

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. There is NO PARKING in the loading dock; cars must be moved immediately after the delivery.

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 or visit <https://denverparking.spplus.com>. Garage parking vouchers are available through Standard Parking.

