



...where art, architecture and creative cuisine meet

private dining & catering guide



for a tour or more information, please contact:

denise mease
owner | special events | catering
denise@ktrg.net
303-534-1455

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 dan gullickson 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 mease

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, "2nd Place - Restaurant around Courthouse" 2007
Westword, "Best Dessert Menu" 2000
Westword "Best New Restaurant" 1998

palettes event spaces:

palettes main dining room:	150 seated / 200 reception
palettes private dining room:	60 seated / 80 reception
combined:	300 reception

museum event spaces:

palettes catering is the preferred 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 the museum event department at 720-865-5171.

notes:

- 15 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 buffets have a \$50 set up fee which is added to the suggested gratuity
- 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

vegetarian

- asian vegetable potstickers with spiced ponzu
- potato corn cakes with bell pepper preserves
- warm goats cheese and candied tomato on brioche
- warm gorgonzola, pear and caramelized onion tartlets
- feta and spinach phyllo rolls
- polenta cakes with bleu cheese, roasted red peppers and toasted pine nuts
- herbed goats cheese with black olive tapenade on olive toast

seafood

- chili spiced shrimp and lemongrass "purse"
- flash fried shrimp and crab cakes with blood orange syrup
- crabmeat crostini with chives and crème fraiche
- mini crab cakes with chef's accompaniments
- curried lump crab salad 'open-faced sandwich'
- jumbo lump blue crab salad on gaufrette crisps
- seared sashimi ahi tuna, mango and cucumber rolls with sweet chili paste
- peppered ahi tuna with wasabi mayonnaise
- tuna tartare cucumber cups with wasabi tobiko

poultry/meat

- house smoked chicken with olive tapenade on olive toast
- grilled chicken potstickers with spiced ponzu
- chicken satay with spicy peanut sauce
- pepper-crust beef tenderloin on toast points with creamy horseradish sauce
- colorado lamb spring roll with piquillo pepper sauce

enhancements

four-course signed recipe booklet \$8 ea

take home a memory from the evening with a four-course, color recipe book with food photos from chef kevin taylor. recipes from prima, palettes, the opera house and restaurant kevin taylor are featured.

* With advanced notice you may add your company logo and event date to personalize - \$10 ea

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 \$5.50, based on consumption

fiji and pellegrino water available for each table

seasonal vegetable crudité with fresh, homemade dips
\$5 per person

gourmet domestic cheese selection with seasonal fruit and crackers
\$7 per person

imported artisanal cheese display with seasonal fruit, fruit preserves and water crackers
\$10 per person

dip trio: artichoke asiago cheese 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
\$8 per person

roasted baby lamb chops with tomato-thyme vinaigrette
\$6 per piece

sliced roast tenderloin of black angus beef on ciabatta 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
\$35 per person

surf and turf
iced jumbo shrimp cocktail; seared sashimi ahi tuna, mango and cucumber rolls with sweet chili paste; pepper-crusted
beef tenderloin on toast points with creamy horseradish sauce; roasted colorado lamb chops with fennel-cucumber "salad"
\$30 per person

chocolate dipped strawberries, assorted chocolates, candies and petit fours from pastry chef jason lebeau
\$38 per dozen

dessert display: lavish assortment of custom-crafted miniature desserts by pasty chef jason lebeau
\$10 per person

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

assorted chocolate truffles
chocolate dipped coconut macaroons
lemon curd baskets
smore topped chocolate hazelnut cakes
miniature carrot walnut cake bites

fresh berry tartlets, spiced whipped cream
profiteroles
mocha cappuccino chocolate mousse cups
red velvet cake squares
golden nut clusters

appetizer

- crispy fried calamari with julienne vegetables, peanuts, cilantro, chili sauce \$11
- pei mussels marinierre, garlic parsley broth \$13 + add frites \$3
- flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14
- tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12
- anaheim and goats cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11

salad or soup

- roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$12
- 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
- heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8
- spring vegetable minestrone with pastina, pesto and parmesan \$8

entrée

- housemade macaroni and cheese with tillamook, fontina, parmesan and toasted crumbs \$10
+ add four ounces of grilled chicken breast \$3
- house-made spaghetti with prosciutto, caramelized onions, spicy tomato basil sauce \$13
- grilled portobello "like a steak" with garlic mashed potatoes, asparagus and red wine butter \$13
- palettes "cobb" salad with bacon, tomatoes, cucumber, avocado, turkey, chopped egg and maytag blue cheese \$13
- crispy confit duck leg salad with french green lentils, arugula, dried cherries, cherry vinaigrette \$14
- charbroiled salmon salad with asparagus, cherry tomatoes, gorgonzola and balsamic vinaigrette \$14
- japanese spiced ahi tuna with coconut jasmine rice, cucumber shiitake salad, soy ponzu \$17
- crispy striped bass with globe artichokes, olives, pear tomato saffron broth \$17
- slow roasted pork cubano sandwich, smoked ham, fontina, caesar salad \$11
- pan-roasted halibut with creamed spinach, cremini mushrooms, port wine sauce \$15
- grilled chicken club sandwich with fontina, crispy pancetta on sourdough with rosemary kettle chips \$10
- roasted lemon and garlic half chicken with frites and tarragon mustard sauce \$14
- grilled skirt steak with pimienton rub, crisp onion rings, caprese salad \$15

dessert - \$9

- vanilla crème brûlée with fresh berries and housemade cookies
- chocolate caramel teardrop with chocolate ganache, caramel ice cream
- vanilla bean cheesecake with pecan sandies and wild strawberry coulis
- lemon icebox pie with toasted meringue, blueberry compote and housemade graham crackers
- caramelized banana split with candied almonds, homemade toffee, chocolate rum sauce
- individual sticky toffee pudding with malted milk anglaise, cocoa nib nougatine

appetizer

crispy fried calamari with julienne vegetables, peanuts, cilantro, chili sauce \$11

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

anaheim and goats cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11

flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14

salad or soup

roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$12

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

heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8

spring vegetable minestrone with pastina, pesto and parmesan \$8

entrée

house-made macaroni and cheese with tillamook, fontina, parmesan and toasted crumbs \$10

grilled portobello "like a steak" with garlic mashed potatoes, asparagus and red wine butter \$13

palettes "cobb" salad with bacon, tomatoes, cucumber, avocado, turkey, chopped egg and maytag bleu cheese \$13

crispy confit duck leg salad with french green lentils, arugula, dried cherries, cherry vinaigrette \$14

charbroiled salmon salad with asparagus, cherry tomatoes, gorgonzola and balsamic vinaigrette \$14

grilled chicken club sandwich with fontina, crispy pancetta on sourdough with rosemary kettle chips \$10

roasted lemon and garlic half chicken with garlic mashed potatoes and tarragon mustard sauce \$14

grilled skirt steak with pimienton rub, crisp onion rings, caprese salad \$15

dessert - \$9

chocolate caramel teardrop with chocolate ganache, caramel ice cream

vanilla bean cheesecake with pecan sandies and wild strawberry coulis

lemon icebox pie with toasted meringue, blueberry compote and housemade graham crackers

individual sticky toffee pudding with malted milk anglaise, cocoa nib nougatine

appetizer

- crispy fried calamari with julienne vegetables, peanuts, cilantro, chili sauce \$11
- pei mussels marinierre, garlic parsley broth \$13 + add frites \$3
- flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14
- tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12
- anaheim and goats cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11

salad or soup

- roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$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
- heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8
- spring vegetable minestrone with pastina, pesto and parmesan \$8

entrée

- house-made macaroni and cheese with tillamook, fontina, parmesan and toasted crumbs \$16
+ add four ounces of grilled chicken breast \$4
- house-made spaghetti with prosciutto, caramelized onions, spicy tomato basil sauce \$18
- grilled portobello "like a steak" with garlic mashed potatoes, asparagus and red wine butter \$20
- japanese spiced ahi tuna with coconut jasmine rice, cucumber shiitake salad, soy ponzu \$25
- crispy roasted salmon with bacon potato gratin, brussel sprout leaves and mustard beurre blanc \$24
- seared striped bass with globe artichokes, olives, pear tomato saffron broth \$25
- pan-roasted halibut with creamed spinach, cremini mushrooms, port wine sauce \$28
- roasted lemon and garlic half chicken with frites and tarragon mustard sauce \$23
- roasted pork tenderloin and pork belly with cheddar macaroni, chipotle soy \$26
- crispy duck leg confit, french green lentils, arugula salad, orange gastrique \$24
- charbroiled new york sirloin with gorgonzola mash, onion rings, green peppercorn sauce \$26
- charbroiled angus filet mignon, with butter mashed potatoes, roast spring vegetables, horseradish jus \$29

dessert - \$9

- vanilla crème brûlée with fresh berries and housemade cookies
- chocolate caramel teardrop with chocolate ganache, caramel ice cream
- vanilla bean cheesecake with pecan sandies and wild strawberry coulis
- lemon icebox pie with toasted meringue, blueberry compote and housemade graham crackers
- caramelized banana split with candied almonds, homemade toffee, chocolate rum sauce
- pistachio french macaroon sandwich with pistachio cream and chocolate syrup
- individual sticky toffee pudding with malted milk anglaise, cocoa nib nougatine

plated dinner menu

groups over 50

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

appetizer

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

anaheim and goats cheese relleno with roasted corn salsa and cinnamon tomato sauce \$11

flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14

salad or soup

roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$13

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

heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8

spring vegetable minestrone with pastina, pesto and parmesan \$8

entrée

grilled portobello “like a steak” with garlic mashed potatoes, asparagus and red wine butter \$20

crispy roasted salmon with bacon potato gratin, brussel sprout leaves and mustard beurre blanc \$24

charbroiled new york sirloin with gorgonzola mash, onion rings, green peppercorn sauce \$26

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

roasted pork tenderloin and pork belly with cheddar macaroni, chipotle soy \$26

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

dessert - \$9

chocolate caramel teardrop with chocolate ganache, caramel ice cream

vanilla bean cheesecake with pecan sandies and wild strawberry coulis

lemon icebox pie with toasted meringue, blueberry compote and housemade graham crackers

individual sticky toffee pudding with malted milk anglaise, cocoa nib nougatine

entrée duos

pepper-crusted 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 goats cheese mashed potatoes, garlic spinach & rosemary jus \$34

new york sirloin & roasted sea bass
with roasted fingerling potatoes, cherry tomato salad, eggless béarnaise \$30

dessert duo - \$10

lemon ice box pie and chocolate mousse cup with berries and assorted tuille cookies

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



'color'ful buffets

crimson breakfast buffet

\$15 per person

assorted fresh baked pastries
assorted muffins and sticky buns with butter and preserves
sliced seasonal fruit
fresh fruit juices and illy caffè® coffee and hot tea with cream, milk, honey and lemon

sienna breakfast buffet

\$20 per person

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

goldenrod breakfast buffet

\$22 per person

sliced seasonal fruit
soft scrambled eggs with mushrooms and fontina cheese
french toast with sliced bananas and maple syrup
sweet fennel sausage and 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 and hot tea with cream, milk, honey and lemon

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 and hot tea with cream, milk, honey and lemon

forest plated breakfast

\$20 per person

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

'color'ful buffets

nectarine lunch buffet

\$30 per person

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

plum lunch buffet

\$32 per person

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

turquoise dinner buffet

\$40 per person

gourmet artisan cheese display
mixed greens salad with warm pistachio crusted goats cheese, roasted peppers and aged balsamic
grilled salmon
grilled natural chicken breast with sage butter
crispy potato cakes
grilled seasonal vegetables with balsamico
fresh baked bread & butter
miniature desserts by pastry chef jason lebeau

chartreuse dinner buffet

\$50 per person

fresh vegetable crudite with housemade dips
buffalo mozzarella and tomato salad
mixed greens salad with warm pistachio crusted goats cheese, roasted peppers and aged balsamic
fresh herb-roasted beef tenderloin with creamy horseradish
spinach and fontina stuffed portobello mushroom caps
grilled mediterranean vegetable display with aged balsamic
garlic mashed potatoes
fresh baked bread & butter
miniature desserts by pastry chef jason lebeau

pistachio hors d'oeuvre buffet

\$33 per person

iced jumbo shrimp with cocktail sauce
goats cheese and candied tomato on brioche
gorgonzola, pear and caramelized onion tartlets
flash fried shrimp and crab cake with blood orange syrup
tuna tartare served in a cucumber cup with wasabi tobiko
pepper-crusted beef tenderloin on toast points with creamy horseradish sauce
chicken satay with spicy peanut sauce
vegetable crudité with fresh housemade dips
gourmet artisan cheese selection with seasonal fruit and crackers
miniature dessert assortment with petit fours, truffles and candies

gourmet boxed lunches \$15

sandwich selections:

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

roast turkey with lettuce, tomato and provolone cheese

citrus chicken salad with celery, red bell peppers, pickle relish and dijon mustard

sliced honey baked ham and swiss

pastrami with lettuce, tomato and muenster cheese

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

snack break \$15

gourmet domestic cheese selection with crackers

seasonal vegetable crudité with housemade dips

gourmet salty snack mix

housemade cookies & brownies

picnic break \$18

gourmet domestic cheese selection with crackers

fresh seasonal fruit salad

seasonal vegetable crudité with 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

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

example liquors in premium package:

grey goose vodka selection
10 by tanquerary gin
captain morgan rum
corzo blanco and repasado tequilas
knob creek bourbon
maccallan 12 year scotch

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

example liquors in call package:

absolut vodka selection
tanqueray gin
captain morgan rum
crown royal whiskey
maker's mark bourbon
glenlivet scotch

well package
average prices: cocktails \$7.00, assorted beer \$5.00, wine \$9.00/glass

example liquors in well package:

skyy vodka
bombay gin
bacardi rum
cuervo gold tequila
jim beam whiskey
dewars scotch

non-alcoholic beverages

illy caffè® coffee - \$45 per gallon
fiji water - \$4.50 per liter
pellegrino sparkling water - \$5.50 per liter
assorted sodas - \$1.75 each
republic of tea® bottled iced teas - \$4.50 each