



Catering & Special Event Menu

APPETIZER PLATTERS & STATIONS

Antipasto Display

Sopressata, Prosciutto, Salami, Olives, Marinated Artichoke Hearts, Pepperoncini, Parmigiano Reggiano, Danish Blue Cheese, Roasted Red Bell Peppers, Whole Grain Honey Mustard, Roasted Garlic Aioli, Assorted Crackers and Crostini

Bacon and Corn Queso Blanco

Grilled Sweet Corn, Rendered Bacon, Roasted Garlic, Green Chilies, Queso Blanco, Salsa Caliente, Pico De Gallo, Queso Fresco, Tortilla Chips

Baked Brie en Croute

Double Cream Brie, Puff Pastry, Chipotle Raspberry Sauce, Candied Pecans, Black Mission Figs, Assorted Crackers

Thai Style Boneless Chicken Wings

Crispy Chicken, Sambal Sweet Chili Glaze, Cilantro, Brown Garlic, Toasted Peanuts, Scallions, Lime Zest

Alaska Beer Cheese Fondue

Gruyere, Sharp Cheddar, Reggiano, Alaska Craft Beer, Cubed Breads, Reindeer Sausage, Pretzels, Grissini Bread Sticks, Pickle Chips, Green Onions

Chilled Seafood Display

King Crab Legs, Lemon and Garlic Poached Shrimp, Steamed Mussels, Cocktail Sauce, Spicy Mayo, Lemons, Fresh Herbs, Decorative Ice Blocks and Edible Flowers

Fruit and Cheese Platter

Danish Blue Cheese, Sharp Cheddar, Pepper Jack and Colby Jack Cheeses, Pineapple, Strawberries, Seedless Grapes, California Mission Figs, Spiced Mixed Nuts, Assorted Crackers

Vegetable Crudité

Baby Carrots, Celery Batons, Roasted Cauliflower, Broccolini, Cherry Tomatoes, Cucumbers, Bell Peppers, Radishes, Grilled Asparagus, Buttermilk Ranch, Basil Pesto Aioli

House Made Hummus Platter

Lime Tahini Sauce, Grilled Pita Bread, Roma Tomatoes, Cucumbers, Kalamata Olives, Extra Virgin Olive Oil, Parsley, Paprika

Fruit & Yogurt Platter

Pineapple, Watermelon, Strawberries, Cantaloupe, Honeydew, Seedless Grapes, Dried Fruits, Mango Greek Yogurt Dipping Sauce

*Please inquire about chef selected cured meat options and upgrades

MUSE Restaurant at the Anchorage Museum
625 C Street, Anchorage AK 99501
Ariel Poston, Catering Manager
907-273-4233

Ariel.poston@nmsusa.com

22% Admin fee added to all orders. Prices are subject to change.



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APPETIZERS PASSED AND STATIONARY

Vegetarian Indian Samosas

Flakey Pastry, Sweet Peas, Potatoes, Carrots, Cucumber Riata, Coriander Mint Chutney

Prime Rib Tea Sandwiches

Shaved Prime Rib, Roasted Garlic and Black Pepper Aioli, Whole Grain Mustard, Arugula, Sourdough Bread

Smoked Salmon Cucumber Cups

House Smoked Salmon, Roasted Garlic Herb Cream Cheese, Fried Capers, Sea Salt, Cucumber

Tuscan Canapé

White Bean Puree, Garlic Crostini, Pancetta Lardons, Lacinato Kale, White Truffle Oil, Rosemary, Micro Oregano

Mushroom Bruschetta

Puree of Shitake and Crimini Mushrooms, Roasted Garlic, Cream Cheese, White Truffle Oil, Fresh Thyme, Brandy, Parmesan Cheese, Crostini

Vietnamese Vegetable Pot Stickers

Gyoza Style Dumplings, Ginger, Garlic, Mixed Vegetables, Chili-Lime Dipping Sauce

Duck Rillettes

Duck Confit, North African Spices, Toasted Bread, Fresh Thyme, Caramelized Onions, Raspberry Maple, Orange Zest

Coconut Shrimp

Crispy Coconut Battered Shrimp, Orange Marmalade Chili Sauce, Scallions Sambal Garlic Aioli

Fig and Goat Cheese Flat Bread

Mission Figs, Creamy Goat Cheese, Toasted Flat Bread, Balsamic Reduction, Chives

Ahi Tuna Poke

Marinated Tuna, Sesame Oil, Sriracha, Rice Wine Vinegar, Crispy Wontons, Napa Cabbage, Seaweed Salad, Wasabi Crème Fraiche

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SALAD OPTIONS

pair with dinner entrees
Seasonality can affect availability.

Classic Caesar Salad

Hearts of Romaine, House Caesar Dressing, Croutons, Parmesan Cheese

Not So Classic Caesar Salad

Grilled Romaine Hearts, Arugula, Creamy Roasted Garlic Anchovy Dressing, Rendered Bacon, Lemon Zest, Shaved Pecorino Cheese, Crispy Baguette

House Mixed Greens Salad

Baby Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots, Choice of Ranch or Balsamic Dressing

Fall Kale Salad

Organic Mixed Greens and Kale Salad with Shaved Butternut Squash, Radishes, Pomegranate Seeds, Toasted Almonds, Raspberry Maple and Balsamic Vinaigrette

Strawberry & Goat Cheese Salad

Mixed Greens, Crumbled Goat Cheese, Strawberries, Candied Walnuts, Shaved Red Onion, Orange Poppy Seed Vinaigrette

Asian Spinach Salad

Baby Spinach and Bok Choy Salad with Julienne Carrots, Shaved Red Onion, Bell Pepper, Edamame Beans, Radishes, Crispy Wontons and Ginger Miso and Vinaigrette

Classic Spinach Salad

Rendered Bacon, Boiled Eggs, Sliced Mushrooms, Shaved Red Onions, Warm Bacon and Brown Sugar Vinaigrette

Steak House Salad

Chopped Iceberg Lettuce, Bacon, Garlic Croutons, Chopped Red Onions, Monterrey Jack Cheese, Diced Tomatoes, Scallions, Crispy Onions, Blue Cheese Dressing

Arugula Mushroom Salad

Baby Arugula, Sautéed Shitake and Crimini Mushrooms, Fresh Thyme, Shaved Reggiano Cheese, Lemon and Thyme Vinaigrette

Classic Greek Salad

Chopped Romaine, Mixed Greens, Diced Tomatoes, Kalamata Olives, Cucumbers, Shaved Red Onion, Feta Cheese, Bell Pepper, Flat Leaf Parsley, Red Wine Vinaigrette

Boston Bibb & Poached Pear Salad

Bibb Lettuces, Saffron Poached Pears, Toasted Hazelnuts, Dried Cranberries, Sunflower Seeds, Blue Cheese Crumbles, Raspberry Maple and Balsamic Vinaigrette

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SOUP SELECTIONS

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\$4 substitution for salad with dinner entrees.

Butternut Squash Bisque

With Maple Crème Fraiche

Corn Chowder

With Garlic Croutons

Curried Beet

With Cilantro Peanut Pesto

Cream of Tomato Basil

With Fried Basil and Shredded Reggiano Cheese

Seafood Chowder

With Chive Oil and Italian Parsley

Cheddar Ale

With Fried Onions and Scallions

Carrot Ginger

With Crispy Carrots and Chili Oil

Potato Leek

With Crispy Leeks and Chive Oil

Lobster Bisque

With Puff Pastry and Chives

Chilled Melon

With Prosciutto, Alaska Honey and Greek Yogurt

Mushroom Consommé

With Brunoise Vegetables and Spanish Olive Oil

Tomato Gazpacho Consommé

Shaved Reggiano Cheese, Micro Basil, Extra Virgin Olive Oil

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PLATED ENTRÉE SELECTIONS

Includes choice of salad (see salad list), dinner rolls, butter,
choice of starch and vegetable, dessert
coffee, decaf, iced tea
Substitute soup (see soup list)

BEEF

Pan Seared Tenderloin of Beef

Red Wine Veal Demi-Glace and Crispy Onions

Roasted Herb Marinated Prime Beef

Au Jus and Horseradish Sauce

Braised Beef Brisket

Smoked Tomato Demi-Glace and Braised Cabbage

Braised Short Ribs

Sauce Espagnole and Fried Leeks

Grilled Flank Steak

Chimichurri and Roasted Garlic Aioli

CHICKEN

Grilled Rosemary and Lemon Marinated Chicken Breast

Dijon Cream Sauce and Fine Herb

Achiote Lime Chicken Breast

Monterey Jack Béchamel and Pico de Gallo

Classic Chicken Marsala

Mushroom Marsala Sauce and Fine Herbs

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PLATED ENTRÉE SELECTIONS (CONT.)

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Substitute soup (see soup list)

FISH & SEAFOOD

Seared Alaska Salmon

Roasted Tomato Beurre Blanc and Crispy Leeks

Alaska Halibut

Lemon Brown Butter Sauce and Chives

King Crab Legs

Clarified Butter, Lemon and Spicy Mayo

Seared Weathervane Scallops

Lemon Thyme Butter Sauce and Baby Beet Greens

Grilled Tiger Shrimp

Roasted Tomato and Garlic Sauce with Bacon and Bell Peppers

Seared Ahi Tuna

Citrus Ponzu and Wasabi Cream Sauce

PORK

Grilled Pork Chop

House Made Apple Butter and Apple Cider Cranberry Gastrique

Herb Marinated and Roasted Pork Tenderloin

Caramelized Onion Bacon Glaze and Fine Herbs

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DESSERTS

Vanilla Cheese Cake

Raspberry Melba Sauce, Strawberries and Lemon Zest

Turtle Cheesecake

Chocolate Fudge, Caramel and Candied Pecans

Classic Carrot Cake

Sweetened Cream Cheese, Pineapple, Shredded Carrot and Chopped Pecans

Peanut Butter Mousse Cup

Sweet Peanut Butter, Cream Cheese, Chocolate Ganache and Butterscotch

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