



## 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  
Dave Welborn, Catering Manager  
907-378-3138 or 907-929-9267  
[Dave.welborn@nmsusa.com](mailto:Dave.welborn@nmsusa.com)

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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

*Seasonality can affect availability.  
\$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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## Catering & Special Event Menu

### **PLATED ENTRÉE SELECTIONS (CONT.)**

Includes choice of salad (see salad list), dinner rolls, butter,  
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coffee, decaf, iced tea  
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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