



FORT WORTH MUSEUM
SCIENCE AND HISTORY

EVENTS
THAT FEED THE
IMAGINATION





EVENING EVENTS



THE FORT WORTH MUSEUM OF SCIENCE AND HISTORY'S 166,000-SQUARE-FOOT FACILITY, IN THE HEART OF FORT WORTH'S CULTURAL DISTRICT, IS THE PERFECT LOCATION FOR YOUR GROUP MEETING, RECEPTION, CORPORATE EVENT OR SPECIAL OCCASION.

Designed by internationally renowned architects **Legorreta+Legorreta**, it is home to an impressive collection of programs and exhibits created by the industry's leading exhibit designers, in an equally impressive setting.

Since the mid-1980s, the Museum has welcomed nearly a million guests annually, making it one of the most popular cultural attractions in North Texas. From a small seated dinner in the Noble Planetarium to an entire rental of the Museum, for a few hours or for a full day, the Museum offers a wide variety of meeting spaces to suit any event.





RECEPTIONS

PASSED HORS D'OEUVRES

Available per 100 pieces

Tequila and Mango Shrimp
Salad in a Tortilla Cup
\$3.00

Tuna Tartare with Ginger Soy
Vinaigrette, Sesame, Avocado and
Micro Cilantro
\$3.00

Mini Lobster and Chorizo Quesadilla
\$3.00

Lump Crab Cake with Chipotle
Lime Aioli
\$3.00

Smoked Beef Tenderloin on Garlic
Crouton Micro Cilantro Slaw
\$2.75

Belgian Endive filled with
Smoked Salmon Mousse
\$2.75

Mini Beef Wellington with
Blue Cheese, Caramelized Red Onion
\$2.75

Dos Equis Braised Beef Brisket with
Roasted Corn Cake and Salsa Roja
\$2.75

Grilled Chicken, Smoked Gouda
and Spinach Quesadilla
\$2.75

Heirloom Tomato Caprese with Basil,
Fresh Mozzarella and Balsamic Syrup
\$2.50

Pork Taco, Pineapple Pico, Mole Rojo
\$2.50

Marinated Mushroom Ragout
in an Endive Cup
\$2.50

Bacon Wrapped Dates filled
with Boursin Cheese
\$2.25

Wild Mushroom and Goat
Cheese Crostini
\$2.25

Tortilla Crusted Chicken Skewer
with Mole Sauce
\$2.25

Mini Margherita Pizza with Pesto
\$2.00

Chorizo and Blue Cheese in Filo Tart
\$2.00

Southwest Hummus Nacho
on Baked Pita Chip
\$2.00

*Pricing subject to current sales tax and 21%
support staffing charge. Facility rental fees
apply.*

DISPLAYED HORS D'OEUVRES

Available per 50 guests

Tuscany

Thinly Sliced Prosciutto, Cappicola,
Salami, Parmesiano Reggiano, Texas
Mozzarella, Roasted Peppers,
Cured Olives, Herb Roasted Vegetables,
Olive Oil, freshly baked Herb Focaccia

\$8.00 PER PERSON

Breads & Spreads

Roasted Garlic & Herb Hummus,
Warm Spinach & Artichoke Dip,
Smoked Eggplant-Harissa Spread,
Chilled Cucumber & Yogurt Dip, Tri
Color Tortilla Chips, Pita, Herb Focaccia

\$7.00 PER PERSON

Artisan Cheese & Fruit with Honey, Crackers and Baguettes

Vella Jack, Cave-Ripened Maytag
Blue, Grilled Brie, Spiced Goat Cheese,
Cheddar

\$6.75 PER PERSON

Farm Fresh Vegetable Display

Asparagus, Carrots, Broccoli, Zucchini,
Cauliflower, Tomatoes, and Peppers,
Traditional and Chipotle Ranch Dipping
Sauces

\$6.50 PER PERSON

Tropical & Fresh Fruit

Seasonal Fruits served with Minted
Yogurt Sauce and Local Honey

\$6.25 PER PERSON



The Tejas

Freshly made Tri-Colored Tortilla Chips
with Fire-Roasted Salsa, Salsa Fresca,
Salsa Verde, Pineapple Pico, Pico de
Gallo, Guacamole, Queso Blanco.

\$5.00 PER PERSON

*Pricing subject to current sales tax and 21%
support staffing charge. Facility rental fees apply.
Black poly buffet linen and disposables
included in station pricing.*



STATIONS

Stations require a minimum of 50 people, per station.

MASHED POTATO MARTINI BAR

Yukon Gold Mashed and Purple Peruvian Potatoes, Vermont Cheddar, Applewood Bacon, Rock Shrimp Scampi, Sour Cream, Blue Cheese, Butter Balls

SOUTHWESTERN SALAD BAR

Southwestern Caesar with Chipotle Caesar Dressing, Cotija Cheese and Smoked Corn. Arugula Caprese with Seasonal Tomatoes, Texas Mozzarella and Cilantro Pesto. Texas Ranch with Bibb Lettuce, Bacon, Avocado, Grape Tomatoes, Red Onions, Croutons and Ranch Dressing.

CHILI BAR

Shiner Bock Chili, Tomatillo Chicken Chili & Three-Bean Vegetarian Chili, Crispy Tortilla Strips, Cilantro Crema, Sea Salt Roasted Jalapeno, Red Onion, Queso Blanco & Fresh Limes

TEXAS BBQ

House Smoked Beef Brisket and Pulled Pork served with Mini Onion Rolls, Ranch Beans and our Signature Jalapeno-Cheddar Cornbread

THE MINI-MINI BAR

Mini Cheeseburgers, Reuben Sandwiches, Grilled Cheese Paninis, served with Mini Fries, Ketchup and Lime Mayonnaise for dipping

TRES TACOS

Mini Flour and Corn Tortillas Smoked Brisket, Carnitas, Grilled Chicken, Pico de Gallo, Pineapple Pico, Salsa Fresca and Guacamole

PASTA BY DESIGN*

Your choice of two pasta, sauce, and meat combinations. Select from Penne or Farfalle Pasta, Marinara or Alfredo Sauce, and Smoked Chicken or Texas Gulf Shrimp. Top with Mushrooms, Broccoli or Sundried Tomatoes. Accompanied by Freshly Baked Soft Breadsticks.

FORT WORTH WILD WING ROUND-UP

Pork Wings and all Drum Chicken Wings tossed in choice of Housemade BBQ Sauce, Texas Two-Step hot Sauce or Margarita Citrus Glaze. Served with Blue Cheese Dressing, Cilantro Lime Ranch, Whole Grain Honey Mustard, Celery and Carrot Sticks.



CARVING STATION* (select one)

All carving stations served with a display of Artisan Petit Sandwich Rolls.

Smoked Beef Tenderloin

(add \$2 per person for this selection)
Choice of Two Sauces: Chipotle Demi, Béarnaise Sauce, Horseradish Cream, Whole Grain Mustard

Chili Rubbed Pork Loin

Habanero Peach Chutney and Port Wine Reduction

Oven Roasted New York Strip

Choice of Two Sauces: Mole Poblano, Chimi Churi Sauce, Horseradish Cream, Whole Grain Mustard

House Smoked Brisket

Our own BBQ Sauce, Fig and Caramelized Onion Jam

Citrus Brined Bone in Breast of Turkey

Cranberry Orange Chutney, Herb Aioli



**THREE STROLLING STATIONS
\$45.00 PER PERSON**

**FOUR STROLLING STATIONS
\$60.00 PER PERSON**

Pricing subject to current sales tax and 21% support staffing charge. Facility rental fees apply.



DESSERT STATIONS

MINI PASTRIES AND TARTS

Fruit Tarts, Petit Fours, Chocolate Truffles, Mini Cheesecakes, Bite Size Brownies, Chocolate Dipped Strawberries

\$9.00 PER PERSON

CHEESECAKE MARTINI BAR*

New York Style Cheesecake presented in Mini Martini Glasses topped with Guest's Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints & Vanilla Whipped Cream

\$8.00 PER PERSON

CANDY LAND

Chocolate Chip Cookies, Rice Krispy Treats, Froot Loop Treats, Hershey Chocolates, Jelly Belly Jelly Beans, M&M's, Licorice, Chocolate Dipped Strawberries

\$7.00 PER PERSON

DOMESTIC & LOCAL CHEESE WITH FRUIT & BERRIES

Fresh Berries and Fruit, Sliced Baguettes, Crackers

\$6.75 PER PERSON

BIG KIDS MILK & COOKIES

Ice Cold Milk Shooters and fresh from the oven warm cookies: Pecan Chocolate Chip, White Chocolate Macadamia Nut, Chocolate Chunk and Oatmeal Raisin

\$6.00 PER PERSON

CHOCOLATE FONDUE BAR

Dark & Milk Chocolate Ganache with Guest's Choice of five: Strawberries, Pineapple, Pear, Sundried Apricots, Rice Krispy Treats, Angel Food Cake, Coconut Macaroons, Marshmallows & Graham Crackers

\$6.50 PER PERSON

DECONSTRUCTED SMORES

Housemade Toasted Marshmallow and Chocolate Fudge Shooter, presented with Graham Cracker Sticks

\$6.00 PER PERSON

COOKIES, BROWNIES AND DESSERT BARS

Fresh baked Cookies, Brownies, Lemon Bars

\$5.00 PER PERSON

JAVA TO GO

Finish the night off with a small take home container of Petite Chocolate Chip Cookies, accompanied by Starbucks Regular and Decaf Coffee with to-go cups and lids.

\$5.00 PER PERSON



STATION REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT \$125 EACH.

Pricing subject to current sales tax and 21% support staffing charge. Facility rental fees apply.

PLATED DINNERS

ENTRÉE PRICE INCLUDES A SELECTION OF ONE SALAD AND ONE DESSERT. PLATED APPETIZERS AVAILABLE AS AN UPGRADE.

All plated meals are served with freshly baked breads and butter, and freshly brewed Starbucks regular and decaffeinated coffee.

Dinner china, flatware, glassware and floor length poly linen in your choice of color are included in entrée pricing. Upgraded options are available at an additional charge.





PLATED

OPTIONAL APPETIZER UPGRADE

Wild Mushroom Empanada
Heirloom Demi

(ADD \$5.50 PER PERSON
FOR THIS SELECTION)

Tamale Three
Truffle, Rock Shrimp, Pork

(ADD \$5.50 PER PERSON
FOR THIS SELECTION)

Fried Camembert & Frisee
Bacon Dressing

(ADD \$5.50 PER PERSON
FOR THIS SELECTION)

Jumbo Lump Crab and Avocado Salsa
Texas Bib Lettuce, Chili Lime Aioli

(ADD \$5.50 PER PERSON
FOR THIS SELECTION)

Guallio Dusted Ahi Tuna
Wasabi, Ginger and Micro Cilantro
Slaw with Crisp Wontons

(ADD \$6.50 PER PERSON
FOR THIS SELECTION)

Texas Gulf Shrimp Cocktail
Shredded Romaine, Lemons,
Remoulade and Texas Cocktail Sauce

(ADD \$5.50 PER PERSON
FOR THIS SELECTION)

SALADS

Texas Ranch
Bibb Lettuce from Young's Greenhouse,
Charlie Texas, Red Onion, Avocado, Tear
Drop Tomatoes, Ranch Dressing

Southwestern Caesar
Romaine Wedge, Smoked Corn, Cojita
Cheese, Cornbread Croutons, Zesty
Chipotle Aioli

Classic Wedge
Crisp Iceberg Wedge, Blue Cheese
Crumbles, Red Onion, Bacon, Tomatoes,
Blue Cheese Dressing

Local Greens
Young's Greenhouse Baby Lettuces,
Tear Drop Tomatoes, Tobacco Onions,
Ranch-Balsamic Vinaigrette

Spinach & Frisee
Baby Spinach, Frisee, Bacon, Red &
Yellow Teardrop Tomatoes, Tarragon
Dijon Dressing

Heirloom Tomato
Fresh Texas Mozzarella Cheese, Olive
Oil and Aged Balsamic Vinegar
Available seasonally

(ADD \$1.00 PER PERSON
FOR THIS SELECTION)

Confit of Baby Beets
Baby Lettuces and Micro Greens,
Lentils, Spiced Cashews, Curry
Vinaigrette

ENTREES

Grilled Veal Chop
Truffle Mashed Potatoes, Baby
Carrots & Squash, Port Reduction
\$69.00

Bone-in Cowboy Ribeye
Chile Mashed Potatoes, Grilled
Asparagus
\$66.00

Tequila Shrimp & Scallop
Jumbo Lump Crab & Asparagus
Ragout, Smoked Corn, Chipotle Aioli
\$65.00

Grilled Beef Tenderloin
Roasted Poblano Mashed Potatoes,
Asparagus & Baby Squash, Chipotle
Butter and Demi
\$59.00

Center Cut Grilled New York Strip
Horseradish Mashed Potatoes,
Caramelized Garlic, Haricot Verts,
Port Wine Reduction
\$59.00

Popcorn Crusted Sea Bass
Braised Fennel and Potatoes, Haricot
Verts, Shallot Butter Reduction
\$58.00

Shiner Bock Braised Beef Short Rib
White Cheddar Grits, Grilled Asparagus
\$55.00

**Cascabel Dusted Jumbo
Texas Gulf Shrimp**
Spicy Green Rice, Smoked
Baby Tomatoes
\$56.00

Pan Seared Wild Salmon
Lemon infused Wild Rice, Grilled
Asparagus, Dill Buerre Blanc
\$56.00

Camembert Stuffed Chicken
Wild Mushroom Risotto, Baby Squash
and Carrots, Rosemary Jus
\$55.00

Chile Rubbed Pork Medallions
Marinated Pork Tenderloin, Apple
Tamale, Roasted Mexican Squash,
Tobacco Onions, Manchamantel Sauce
\$55.00

**Ancho Brined Winged
Breast of Chicken**
Sweet Potato and Roasted Corn
Hash, Mexican Squash, Crispy
Onions, Mole Poblano
\$55.00

Pan Roasted Breast of Chicken
Wild Rice and Roasted Corn,
Baby Carrots & Squash
\$55.00



PLATED

DUET ENTREES

**Pan Seared Wild Salmon
& Smoked Beef Tenderloin**
Wild Mushroom Risotto,
Haricot Verts, Beurre Noir

\$70.00

**Grilled New York Strip
& Tequila Grilled Shrimp**
Blue Cheese, Roasted Poblano
& Corn Mash Mexican Squash Medley

\$65.00

**Smoked Beef Tenderloin & Cascabel
Dusted Jumbo Texas Gulf Shrimp**
Goat Cheese Polenta, Chipotle Demi
and Compound Butter, Haricot Verts

\$65.00

**Pan Roasted Breast of Chicken
& Pan Seared Scallops**
Goat Cheese Polenta, Mushroom
Ragout and Grilled Asparagus, Natural
Jus and Compound Butter

\$62.00

**Pan Roasted Breast of Chicken
& Smoked Beef Tenderloin**
Roasted Garlic Potatoes, Port Wine Re-
duction, Grilled Asparagus

\$62.00

VEGETARIAN ENTREES

Wild Mushroom Risotto Cake
Asparagus Tips, Root Vegetable Puree

\$48.00

Blue Cheese & Vegetable Tart
Red Pepper Coulis

\$48.00

Hummus Neapolitan
Garlic & Herb, Black Bean, Roasted
Pepper, Grilled Asparagus

\$48.00

DESSERTS

New York Cheesecake
Mango Salsa and Prickly Pear Coulis

Flourless Chocolate Cake
Raspberry Sauce and Almond Cream

Crème Brulee
Fresh Berries and Fruit

Chocolate Pecan Tart
Bourbon Crème Anglaise, Cinnamon
Whipped Cream

Refreshing Sorbets
Raspberry, Lemon or Passion Fruit

BEVERAGE

HOST SPONSORED PREMIUM BRANDS FULL BAR

Liquor: Dewar's Scotch, Jack Daniels
Bourbon, VO Whiskey, Tanqueray Gin,
Absolut Vodka, Bacardi Light Rum,
Cuervo Gold Tequila.

Bottled Beer: Miller Lite, Bud Light,
Budweiser, Coors Light, Shiner Bock,
Corona and Heineken.

Wine: House Chardonnay
and Cabernet.

**TWO HOURS \$23.00 PER PERSON
THREE HOURS \$28.00 PER PERSON
FOUR HOURS \$32.00 PER PERSON**

HOST SPONSORED STANDARD BRANDS FULL BAR

Liquor: Cutty Sark Scotch, Jim Beam
Bourbon, Canadian Club Whiskey,
Beefeater Gin, Smirnoff Vodka,
Light Rum, Tequila.

Bottled Beer: Miller Lite, Bud Light,
Budweiser, Shiner Bock, Coors Light,
Corona and Heineken.

Wine: House Chardonnay
and Cabernet.

**TWO HOURS \$21.00 PER PERSON
THREE HOURS \$26.00 PER PERSON
FOUR HOURS \$30.00 PER PERSON**

HOST SPONSORED DOMESTIC AND IMPORTED BEER, WINE BAR

Bottled Beer: Miller Lite, Bud Light,
Budweiser, Shiner Bock, Coors Light,
Corona and Heineken.

Wine: House Select Chardonnay
and Cabernet

**TWO HOURS \$18.00 PER PERSON
THREE HOURS \$22.00 PER PERSON
FOUR HOURS \$26.00 PER PERSON**

LATE-EVENING CORDIAL BAR

in addition to a Host Sponsored Bar Package
Service is provided for 1 hour. Amaretto,
Bailey's, Courvosier VS, Frangelico,
Grand Marnier and Kahlua

**ONE HOUR \$8 PER PERSON
TWO HOURS \$12 PER PERSON**

HOST SPONSORED WINE SERVICE

House select red and white wine may
be tray passed during your pre-dinner
cocktail hour and along with your
plated dinner service.

**HOUSE SELECT WINE
\$30 PER BOTTLE**

*Please inquire about our wine list if you would
like to customize your wine selection.*

*Pricing subject to current sales tax and 21%
support staffing charge. Facility rental fees apply.*

*Packages include full bar set-ups and disposables. Packages are priced per person and are charged on the
guest guarantee or actual attendance, if higher. A minimum of 1 bartender is required per each 100 guests.*

*It is our policy that all liquor, wine, or beer be supplied by the Fort Worth Museum of Science and History.
We consider it our responsibility to enforce the legal drinking age laws of the state of Texas.*

THANK
YOU



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