



2026 Holiday Menu



MODERN**CATERING**



foodisourpassion@moderncatering.com

www.moderncatering.com

(720)299-7638

About our Company

Welcome to Modern Catering,
the Premier Catering Company in Colorado!

We are passionate about creating unforgettable culinary experiences that delight our clients and their guests. Whether you're planning a corporate event, wedding, or social gathering, we offer a range of services to make your event one-of-a-kind.

At Modern Catering, we pride ourselves on our commitment to quality, attention to detail, and unparalleled customer service.

Our team of experienced Chefs, and Event Planners work tirelessly to ensure that every event is flawlessly executed, from the food and drinks to the decor and ambiance.

We believe that every event is unique, which is why we offer customized menus tailored to your individual tastes and dietary needs.

Our Culinary Team draws inspiration from global cuisine, incorporating the latest culinary trends and techniques to create avant-garde dishes that are both visually stunning and delicious.



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Appetizer Station

Cold Displays

Modern Grazing Table

Italian Charcuterie, Artesian Cheeses, Marinated Artichoke Hearts, Kalamata Olives, Organic Grapes, Nuts, Dried Fruits, Flatbreads and Assorted Crackers
4ft-\$750.00(40-50 people) 6ft-\$1125.00(60-70 people) 8ft-\$1500.00(80-100 people)

*Ask about our Wild Grazing Table

Artesan Cheese Display

Organic Grapes, Candied Walnuts, Fresh Berries, Flatbreads, and Assorted Crackers
\$10.00 Per Person

Antipasto Display

Italian Charcuterie, Artesian Cheeses, Marinated Artichoke Hearts, Kalamata Olives, Flatbreads and Assorted Crackers
\$12.00 Per Person

Organic Vegetable Crudit 

Served with Cucumber Ranch and Hummus
\$6.00 Per Person

Sliced Fresh Fruit Display

Seasonal Fruit and Berries
\$6.00 Per Person

Chip, Dip, & Salsa Display

Kettle Chips, Fried Tortillas, Pita Chips, Roasted Garlic Hummus, Colorado Salsa, House-Made French Onion Dip
\$6.00 Per Person

Cheery Wood Smoked Salmon

Capers, Pickled Onions, Eggs, Tomatoes, Mini Bagels, Dill Cream Cheese
\$8.50 Per Person



Appetizer Station

Hot Displays

Baked Brie En Croute

Baked Brie in Puff Pastry, Raspberry Jam,
Candied Almonds,
Flatbreads and Assorted Crackers
\$225.00 (Serves 35 People)



Fried Artichoke & Manchego Cheese Dip

Handmade Flatbreads and Assorted Crackers
\$225.00 (Serves 50 People)



Gourmet Pretzel Bites

Spicy Cheese Dip & Beer Mustard
\$140.00 (Serves 35 People)



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Hors D'oeuvres

Cold Selections

Passed or Stationed. Priced Per Dozen.

Minimum of 3 Dozen Per Item

Goat Cheese Stuffed Mushrooms

Pistachio Crust, Truffle Vinaigrette \$29.00 Per Dz

Caprese Skewers

Tomato, Mozzarella, Basil \$25.00 Per Dz

Seared Ahi Tuna

Cumin, Cream Cheese, Sesame Seaweed, Ponzu Sauce, Cucumber Slice
\$45.00 Per Dz

Brie & Raspberry Tartlets

Fresh Mint, Chantilly Sauce \$31.00 Per Dz

Poached Pear & Camembert Tartlets

Bosc Pear, French Camembert, Fig Puree \$39.50 Per Dz

Butternut Squash Crepe Roll-Ups

Herbed Cream Cheese \$29.50 Per Dz

Drunken Crab Nachos

Tequila Marinated Crab, Habanero Pico De Gallo \$41.50 Per Dz

Crab Claws

Spicy Mustard Remoulade \$75.00 Per Dz

BLT Fingerlings

Mini Fingerling Potatoes, Honey Cured Bacon, Sundried-Tomatoes, Micro Greens
\$30.00 Per Dz

Crispy Bacon Deviled Eggs

Micro Greens, White Truffle Vinaigrette \$30.00 Per Dz

Waldorf Chicken Canape

Candied Walnuts, Green Goddess Dressing \$38.00 Per Dz



Hors D'oeuvres

Cold Selections

Passed or Stationed. Priced Per Dozen.

Minimum of 3 Dozen Per Item

Tequila Shrimp Shooters

Chili-Lime Cocktail Sauce, Horseradish-\$42.00 Per Dz

Quinoa Tabouli Stuffed Endive

Organic Endive, House Made Quinoa Tabouli, Candied Walnut -\$40.00 Per Dz

Prosciutto Wrapped Asparagus

Balsamic Drizzle-\$48.00 Per Dz

Cured Salmon

Horseradish Cream Cheese, Toasted Baguette-\$40.00 Per Dz

Stuffed Artichoke Hearts

Boursin Cheese-\$34.50 Per Dz

Quinoa Squash Cups

Balsamic Drizzle-\$32.50 Per Dz

Drunken Cherry Tarts

Whipped Sweetend Goat Cheese-\$32.50 Per Dz

Tomato Bisque Shooters

Cheddar Cheese Melt-\$32.50 Per Dz



Hors D'oeuvres

Hot Selections

Passed or Stationed. Priced Per Dozen.

Minimum of 3 Dozen Per Item

Gorgonzola Meatballs

Red Wine Sauce, Fried Shallots-\$38.00 Per Dz

Achiote Chicken Skewers

Smoked Sea Salt, Cilantro Oil-\$35.00 Per Dz

Bacon Wrapped Scallops

Mornay Sauce, Chive Drizzle-\$52.00 Per Dz

Pepper Jack Arancini

Cilantro, Pepper Jack Cheese, Jalapeno Cream-\$35.00 Per Dz

Vegetable Pot Stickers

Ponzu Sauce-\$30.00 Per Dz

Southwestern Chicken Eggrolls

Chipotle Drizzle-\$35.00 Per Dz

Jalapeno Bacon Wrapped Tenderloin

Kumquat Pico De Gallo-\$50.00 Per Dz

Fried Acorn Squash Chimichanga

Black Bean Paste, Green Chile Sauce-\$29.50 Per Dz

Achiote Bacon Wrapped Shrimp

Jalapeno Cream Sauce-\$41.50 Per Dz

Smoked Corn Chowder Shots

Grilled Sourdough Toast-\$29.50 Per Dz



Hors D'oeuvres

Hot Selections

Passed or Stationed. Priced Per Dozen.

Minimum of 3 Dozen Per Item



Lump Crab Cakes

Panko Crust, Remoulade Sauce-\$42.50 Per Dz

Mini Beef Wellington

Mushroom Duxelles, Bordelaise Sauce \$42.50 Per Dz

Mini Chile Rellenos

Jack Cheese, Avocado Puree \$32.50 Per Dz

Ginger Chicken Satay

Hoisin Scallion Marinade, Spicy Peanut Sauce \$29.50 Per Dz

Siracha Beef Satay

Ponzu Sauce \$33.50 Per Dz

Mini Street Tacos

Beer Marinated Beef, Cotija Cheese \$33.50 Per Dz

Mini Shredded Chicken Tacos

Shredded Cheddar, Green Chile Pico De Gallo \$30.50 Per Dz

Lamb Lollipop

Cabernet Reduction \$42.50 Per Dz

Apple Jam Pork Tenderloin

Herbed Pork Tenderloin, Caramel Apple Jam, Mini Biscuit \$42.50 Per Dz

Mini Chicken & Waffles

Mike's Hot Honey \$42.50 Per Dz



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Dinner Entrees

For Buffet, price includes your choice of 2 Entrees (higher priced item will be the price per person), 1 Salad, 2 Sides (see pages 11-12), and Dinner Rolls

*Ask about our Family Style and Plated Service

Bacon Fontina Stuffed Chicken

Fresh Thyme, Tomatoes, Cream \$32.00 PP

Portobello Florentine Stuffed Chicken

Spinach & Swiss Cream Sauce \$32.00 PP

Artichoke Smoked Gouda Stuffed Chicken

Sundried Tomato, Pesto Cream Sauce \$32.00 PP

Bison Pot Roast

Pan Gravy, Baby Carrots

\$52.00 PP

Salmon Picatta

Capers, Lemon-Chive Butter Sauce

\$49.00 PP

Baked Cavatappi Pasta

Fresh Mozzarella, Grilled Vegetables, Tomato Basil Sauce

\$29.00 PP

Chimayo Roasted Turkey Breast

Giblet Gravy, Kumquat-Cranberry Sauce

\$31.50 PP

Smoked Beef Brisket

Smoked Sea Salt BBQ Sauce

\$35.50 PP

Filet of Beef

Red Wine Reduction

6oz \$50.50 PP, 8oz \$60.50 PP

Prime Rib

Rosemary Au Jus, Horseradish

8oz \$56.50 PP



Dinner Entrees

For Buffet, price includes your choice of 2 Entrees (higher priced item will be the price per person), 1 Salad, 2 Sides (see pages 11-12), and Dinner Rolls

*Ask about our Family Style and Plated Service



Braised Beef Short Ribs

Root Vegetable Ragout \$48.50 PP

Crispy Chicken Marsala

Roasted Portobellos, Fresh Oregano \$29.50 PP



Capellini Pasta

Pinenuts, Sundried Tomatoes, Gorgonzola Cream Sauce \$29.50 PP

Prosciutto Wrapped Pork Tenderloin

Apple, Mint & Walnut Chutney \$37.50 PP

Grilled Rosemary Chicken

Garlic Marinade, Tomato Au Jus \$29.50 PP

Grilled Bistro Filet-Staff Favorite

Cabernet Demi Glaze \$35.50 PP

Quinoa Salad Stuffed Tomato

White Quinoa Salad, Herb Vinaigrette \$29.50 PP

Roasted Half Chicken

Traditional Fresh Herbs \$29.50 PP

Garlic Rosemary Roasted Beef

Au Jus \$30.50 PP

Chicken Picatta

Au Jus \$30.50 PP

Chimayo Grilled Cauliflower Steak

Wild Mushroom Succotash \$29.50 PP



Dinner Salads

Chopped Steak House Style Wedge Salad

Blue Cheese, Tomatoes, Ranch

Traditional Caesar Salad

Fresh Romaine, Garlic Croutons

Mixed Green Salad

Julienne Vegetables, Ranch & Balsamic Vinaigrette

Holiday Salad

Kale, Dried Cranberries, Candied Pecans, Red Onions, Cranberry Mint Dressing



Top-Shelf Add \$3.00 PP

Grilled Asparagus Salad

Fennel, Chive, Lemon Vinaigrette

Kale & Butternut Squash

Warm Bacon Vinaigrette

Bibb Lettuce & Goat Cheese Salad

Bacon, Lemon Vinaigrette

Chef Chopped Salad

Blue Cheese, Tomatoes, Salami, Black Olives, Herb Vinaigrette

Dinner Sides

Sautéed Colorado Green Beans

Smoked Bacon, Crispy Onions

Roasted Garlic Broccoli

Black Pepper

Butternut Squash Casserole

Pecan Crust

Seasonal Vegetable Medley

Herb Roasted Fingerling

Potatoes

Fresh Thyme, Sea Salt

Wild Rice

Jalapeno Mac & Cheese

Fried Cheddar Cauliflower

Steamed Rainbow Carrots

Lavender Honey Glaze

Butter Mashed Potatoes



Top-Shelf Add \$3.00 PP

Roasted Brussel Sprouts

Maple Syrup, Pancetta

Baby Brocolini

Parmesean Herb Crust

Au Gratin Potatoes

White Cheddar Crust

Parsnip Puree

Roasted Garlic Butter

Horseradish Mashed

Potatoes

Fresh Horseradish, Sour Cream

Yukon Gold Smashed

Potatoes

Sour Cream, Chives

Bacon Parmesean

Stuffing

Fresh Rosemary Dust





Carving Stations

Includes Dinner Rolls & Butter

Chef Attendant Fee- \$100.00 Per Station

*Ask us about a Carving Station with a Buffet!

Garlic Rosemary Roasted Tenderloin

Au Jus, Horseradish Sauce \$465.00

Serves up to 25 People

Roasted Prime Rib

Au Jus, Horseradish \$585.00

Serves up to 30 People

Bourbon Honey Glaze Ham

Rum Raisin Sauce \$305.00

Serves up to 40 People

Sage & Pepper Roasted Turkey

Orange-Cranberry Marmalade \$305.00

Serves up to 35 People

Herb Crusted Pork Tenderloin

Apple Jam, Spicy Mustard \$305.00

Serves up to 25 People

Salmon En Crouete, Scallop Mousse

Lemon-Chive Butter Sauce \$435.00

Serves up to 20 People

Sesame Seared Ahi Tuna Loin

Ponzu Sauce, Napa Cabbage Slaw \$550.00

Serves up to 20 People

Chevre Florentine in Puff Pastry

Vegetarian Spinach, Red Pepper, Goat Cheese, Porcini Sauce \$265.00

Serves up to 25 People





Chef Attended Stations



To be paired with multiple stations, a buffet, or 3 a la carte
salads and sides.

Chef attendant fee: \$100 Per Station

Pasta Station

Selection of 3 Authentic Italian Pastas: Grilled Chicken, Baby Shrimp, Wild
Mushrooms, Roma Tomatoes, Grilled Seasonal Vegetables, Parmesan, Olive Oil &
Garlic, Pesto Alfredo, or Italian Pomodoro.

Served with Parmesan Garlic Knots & Butter.

\$22.00 Per Person

Green Machine Salad Station

Urban Blend of Salad Greens, Tossed and Served in Individual Bowls. Grape
Tomatoes, Seedless Cucumbers, Grilled Mixed Vegetables, Shredded Carrots,
Chopped Boiled Eggs, Blue Cheese, Cheddar Cheese, Bacon Bits, and Diced
Chicken. Dressings: House Made White Balsamic Vinaigrette Dressing,
Ranch Dressing, or Gorgonzola Dressing.

Served with Dinner Rolls & Butter.

\$22.00 Per Person

Flaming Rissoto Station

Prosciutto & Kale, Winter Risotto, Wild Mushroom,
Toasted Baguettes & Grilled Flatbreads

\$25.00 Per Person



Self-Serve Stations

To be paired with multiple stations, a buffet, or 3 a la carte salads and sides.

Mashed Potato Bar

Roasted Garlic Mashed Potatoes, Shredded Cheddar Cheese, Chipped Parmesan, Steamed Broccoli, Bacon Bits, Green Onions, and Whipped Butter.

\$15.00 Per Person

Gourmet Mac & Cheese

Cavatappi Pasta in Smoke Gouda Cheese Sauce, Pepperjack, Cheddar Cheese, Grilled Marinated Chicken, Bacon Bites, Fire Roasted Green Chiles, Green Onions.

\$17.00 Per Person

Cheese Fondue

Cheese Fondue with Broccoli, Celery, Baguette Slices, and Pita Chips

\$12.00 Per Person

Seafood Station

5-7 Pieces Per Person: Jumbo Shrimp Cocktail and Oyster Shooters on Ice, Cocktail Sauce, Meyer Lemons, Stone Ground Mustard, and Tobasco.

\$35.00 Per Person

Mile High Pretzels

Jumbo Pretzels, Spicy Beer Mustard, Green Chile Queso, Smooth Gouda Dip.

\$15.00 Per Person

Asian Fusion

Spring Rolls, Beef & Chicken Satay, Crab meat Wontons, Hoisin Scallion Fried Rice.

Sauces :Peanut, Spicy Mustard, Ponzu, Plum.

\$25.00 Per Person

Bruschetta Bar

Roasted Tomato Bruschetta, Basil, Fresh Mozzarella, Flatbreads.

\$12.00 Per Person

Make Your Own Popcorn

Gourmet Butter Popcorn, Caramel Corn, Kettle Corn, Assorted Seasonings, Nuts, Chocolate, and Candies.

\$8.00 Per Person



Tavern Slider Station

Priced Per Dozen. Minimum 3 Dozen Per Item.

Angus Beef Sliders

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

\$48.00 Per DZ

Crab Cake Sliders

Cajun Remoulade, Micro Greens, Brioche Bun

\$56.00 Per DZ

Grilled Portobello Sliders

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

\$35.00 Per DZ

Beef Tenderloin Sliders

Horseradish Sauce, Crispy Onions, Brioche Bun

\$60.00 Per DZ

Grilled Chicken & Swiss Sliders

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun

\$40.00 Per DZ



Flatbread Station

12 Slices Each. Minimum of 3 Per Option.

Margarita

Roma Tomatoes, Fresh Basil, Hand Pulled

Mozzarella, Balsamic Glaze

\$48.00 Per DZ

Buffalo Chicken

Grilled Buffalo Chicken, Diced Tomatoes,

Blue Cheese Sauce

\$34.00 Per DZ

Fig

Prosciutto de Parma, Shaved Fontina

\$38.00 Per DZ

Smoked Pepperoni

Mozzarella, Smoked Pepperoni

\$35.00 Per DZ

Graviac

Smoked Salmon, Dill Cream, Fried Capers

\$35.00 Per DZ





Dessert Buffet

Choice of 3 Desserts for \$12.00 Per Person

Mini Pumpkin Cheesecakes

Cayenne Caramel Sauce, Organic Whipped Cream

Peppermint Schnapps Brownie Bites

Chocolate Covered Strawberries

White Chocolate Drizzle

Fresh Berries & Cream

Colorado Grown, Vegan Whipped Cream

Mini Key Lime Pies

Graham Cracker Crust

Bananas Foster Bread Pudding

Cream Caramel, Caramelized Sugar

Hazelnut Nutella Bread Pudding

White Chocolate Dust, Raspberry Drizzle

Mini Dark Chocolate Mousse

Kahlua, Fresh Cream, Edible Shell

Mini Creme Brulee

Fresh Vanilla Bean, Caramelized Sugar

Eggnog Pot de Creme

Whole Cream, Nutmeg Dust

Mini Assorted Cheesecakes

Assorted French Macaroons

Seasonal Fruit Tart

Mini Apple Crisp



Desserts

By The Dozen

Assorted Holiday Cookies \$35.50

Double Chocolate Brownie Bites \$35.50

Lemon Bars \$37.50

Peanut Butter & Chocolate Rice Krispy Treats \$35.50

Gluten Free Cookies \$37.50

Mini Key Lime Pies \$42.50

Mini Fruit Tarts \$47.50



Stations

To be Paired with Multiple Stations or Buffet.

Chef Attendant Fee \$100.00 Per Station

Ice Cream Sundae \$12.00 PP

Vanilla Bean Ice Cream, Strawberry Topping, Hot Fudge, Caramel, Nuts, Sprinkles, and Cherries.

Flaming Cherries Jubilee \$15.00 PP

Brown Sugar and Cherries Flambeed by an On-Site Chef for a Fiery Action Station. Served over Vanilla Bean Ice Cream.

New York Cheesecake Mousse Station \$12.00 PP

Chef Prepared Cheesecake Mousse Served in a Mini Bowl with your Choice of Toppings: Crumbled Graham Crackers, Cherries, Mini Chocolate Chips, Shaved White & Dark Chocolate.

Sauces: Raspberry, Cayenne, Caramel & Pecan Praline.

Bartending

We can Assist with Alcohol Ordering and Delivery

Beer & Wine Bar Setup \$400.00

Each Bar Serves Up To 75 Guests, with a 4 Hour Minimum. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Buckets, Spill Mats, Plastic Cups, Cocktail Napkins, and Water Beverage Dispenser.

(Alcohol Not Included)

*\$50.00 For Each Additional Hour Over 4 Hours.

Full Bar Setup \$600.00

Each Bar Serves Up To 75 Guests, with a Minimum or 4 Hour Minimum. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Buckets, Spill Mats, Plastic Cups, Cocktail Napkins, and Water Beverage Dispenser.

Garnish: Lemons, Limes, Cherries & Green Olives.

Mixers: Coke, Diet Coke, Sprite, Cranberry Juice, Club Soda, Ginger Ale, and Tonic Water.

(Alcohol Not Included)

*\$50.00 For Each Additional Hour Over 4 Hours.

Champagne Pour \$3.00 Per Bottle

Champagne Not Included



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Mocktails



Poinsetta



Cranberry Juice, Sparkling Water, Orange Juice, Garnished with an Orange Slice.

Pomegranate Spritzer

Pomegranate Juice, Club Soda, Lime Juice

The Grinch

Pineapple Juice, Blue Curacao Syrup, and Lemon Lime Soda.
Topped with a Cherry.

Jolly Punch

Cranberry Juice, Orange Juice, lemon Lime Soda.
Topped with a Sprig of Rosemary.



Merry Mocktail



Rosemary Simple Syrup, Pomegranate Juice, Club Soda,
Lime Juice.

Winter Wonderland

Half & Half, Cream Soda, Simple Syrup, Peppermint Oil.
Crushed Candy Cane Rim.



Staffing

Event Manager-4 Hour Minimum

\$55.00 Per Hour

Event Chef-4 Hour Minimum

\$55.00 Per Hour

Server-4 Hour Minimum

\$40.00 Per Hour

Bartender-4 Hour Minimum

\$45.00 Per Hour

Delivery

0-15 Miles: \$75.00

16-35 Miles: \$150.00

36-70 Miles: \$225.00

71-105 Miles: \$300.00





Ready to Order?

**We are ready to offer our
expertise and plan your
next memorable event!**

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