



MODERN CATERING

MARCH MADNESS MENU

HORS D'OEUVRES

Passed or Station. Priced per dozen. Minimum of 3 dozen per item.

Big Dance Goat Cheese Stuffed Mushrooms

Pistachio Crust, Truffle Vinaigrette

Drunken Crab Nachos

Tequila Marinated Crab, Habanero Pico de Gallo

Tequila Shrimp Hoop Shooters

Spicy Cocktail Sauce, Horseradish

Gorgonzola Meatballs

Red Wine Sauce, Fried Shallots

Mini Street Tacos

Beer Marinated Beef, Cotija Cheese

Mini Shredded Chicken Tacos

Shredded Cheddar, Green Chile Pico de Gallo

Classic Buffalo Wings

Gorgonzola Dressing and Ranch

Orange Chipotle BBQ Wings

Gorgonzola Dressing and Ranch

Chip, Dip and Salsa Display

Kettle Chips, Fried Tortillas, Pita Chips,
Roasted Garlic Hummus, Colorado Salsa,
House-made French Onion Dip (minimum of 15 ppl)

Courtside Pretzel Bites

Spicy Cheese Dip and Beer Mustard (minimum of 15 ppl)

DESSERTS

Double Chocolate Bracket Brownies

Dessert Buffet

- Sweet 16 Fresh Berries & Cream- Colorado Grown, Vegan Whipped Cream
- Cinderella Mini Assorted Cheesecakes
- Bracket Buster Mini Key Lime Pies- Graham Cracker Crust

Call (720) 299-7638 or visit our website to get started ---->

moderncatering.com

