



MODERN **CATERING**

# 2023 Holiday Menu



Modern Catering

[www.moderncatering.com](http://www.moderncatering.com) | 720-299-7638

All events are subject to current production charge and applicable sales tax

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# Appetizer Stations

## Cold Displays

### **Local and Imported Cheese Display - \$6.50pp**

Organic Grapes, Candied Walnuts, Fresh Berries, Flatbreads and Assorted Crackers

### **Antipasto Display - \$7.50pp**

Italian Charcuterie, Artesian Chesses, Marinated Artichoke Hearts, Kalamata Olives

### **Organic Vegetable Crudité - \$4.50pp**

Cucumber Ranch

### **Sliced Fresh Fruit Display - \$4.50pp**

Seasonal Fruit and Berries

### **Chip, Dip and Salsa Display - \$4.50pp**

Kettle Chips, Fried Tortillas, Pita Chips, Roasted Garlic Hummus, Colorado Salsa, House-made French Onion Dip

### **Cherry Wood Smoked Salmon - \$8.50pp**

Capers, Pickled Onions, Eggs, Tomatoes, Mini Bagels, Dill Cream Cheese



## Hot Displays

### **Baked Brie En Croute**

**\$175.00 per serving (serves 35 ppl)**

Baked Brie in Puff Pastry, Raspberry Jam, Candied Almonds, Flatbreads, Assorted Crackers

### **Fried Artichoke and Manchego Cheese Dip**

**\$175.00 per serving (serves 35 ppl)**

Handmade Flat Breads, Assorted Crackers

### **Ballpark Pretzel Bites**

**\$4.50pp**

Spicy Cheese Dip and Beer Mustard



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# Hors D'oeuvres

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

## Cold Selections

**Goat Cheese Stuffed Mushrooms - \$25.50**

Pistachio Crust, Truffle Vinaigrette

**Caprese Skewers - \$20.50**

Tomato, Mozzarella, Basil

**Seared Ahi Tuna - \$39.50**

Cumin Cream Cheese, Sesame Seaweed, Ponzu Sauce, Cucumber Slice

**Brie and Raspberry Tartlets - \$29.50**

Fresh Mint, Chantilly Sauce

**Poached Pear and Camembert Tartlets - \$40.50**

Bosc Pear, French Camembert, Fig Purée

**BLT Fingerlings - \$27.50**

Mini Fingerling Potatoes, Honey Cured Bacon, Sun-dried Tomatoes, Micro Greens

**Drunken Crab Nachos - \$38.50**

Tequila Marinated Crab, Habanero Pico de Gallo

**Pear & Apple Skewers - \$25.50**

Spicy Caramel Drizzle

**Jonah Crab Claws - \$98.50**

Spicy Mustard, Remoulade

**Butternut Squash Crepe Roll-ups - \$26.50**

Herbed Cream Cheese

**Beef Tartare Deviled Eggs - \$38.50**

Micro Basil, White Truffle Vinaigrette

**Waldorf Chicken Canopy - \$31.50**

Candied Walnuts, Green Goddess Dressing

**Tequila Shrimp Shooters - \$38.50**

Spicy Cocktail Sauce, Horseradish

**Quinoa Tabouli Stuffed Endive - \$27.50**

Organic Endive, House Made Quinoa Tabouli, Candied Walnut

**Prosciutto Wrapped Asparagus - \$39.50**

Balsamic Drizzle

**Cured Salmon - \$26.50**

Dill Horseradish Cream Cheese, Toasted Baguette

**Stuffed Artichoke Hearts - \$34.50**

Boursin Cheese

**Quinoa Squash Cups - \$29.50**

Balsamic Drizzle

**Drunken Cherry Tarts - \$32.50**

Whipped Sweetened Goat Cheese



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# Hors D'oeuvres

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## Hot Selections

**Gorgonzola Meatballs - \$30.50**

Red Wine Sauce, Fried Shallots

**Achiote Chicken Skewers - \$27.50**

Smoked Sea Salt, Cilantro Oil

**Bacon Wrapped Scallops - \$42.50**

Mornay Sauce, Chive Drizzle

**Pepper Jack Arancini - \$29.50**

Cilantro, Pepper Jack Cheese, Jalapeno Cream

**Vegetable Pot Stickers - \$25.50**

Ponzu Sauce

**Southwestern Chicken Eggrolls - \$25.50**

Chipotle Drizzle

**Jalapeno Bacon Wrapped Pork Tenderloin - \$40.50**

Cumquat Pico de Gallo

**Fried Acorn Squash Chimichanga - \$27.50**

Black Bean Paste, Green Chile Sauce

**Achiote Bacon Wrapped Shrimp - \$33.50**

Jalapeño Cream Sauce

**Smoked Corn Chowder Shots - \$27.50**

Grilled Sourdough Toast

**Lump Crab Cakes - \$40.50**

Panko Crust, Remoulade Sauce

**Mini Beef Wellington - \$37.50**

Mushroom Duxelles, Bordelaise Sauce

**Mini Chile Rellenos - \$29.50**

Jack Cheese, Avocado Puree

**Ginger Chicken Satay - \$27.50**

Hoisin Scallion Marinade, Spicy Peanut Sauce

**Siracha Beef Satay - \$30.50**

Ponzu Sauce

**Mini Street Tacos - \$30.50**

Beer Marinated Beef, Cotija Cheese

**Mini Shredded Chicken Tacos - \$29.50**

Shredded Cheddar, Green Chile Pico de Gallo

**Lamb Lollipop - \$40.50**

Cabernet Reduction, Mint

**Apple Jam Pork Tenderloin - \$40.50**

Herbed Pork Tenderloin, Caramel Apple Jam, Mini Biscuit



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# Dinner Entrees

For buffet, price includes your choice of 2 entrees (the higher priced item will be the price per person)  
1 salad, 2 side (See page 7) and assorted dinner rolls.  
Ask about family style and plated service.



## Stuffed Chicken Selections \$27.50pp

### **Bacon Fontina**

Fresh Thyme, Tomatoes, Cream

### **Portobello Florentine**

Spinach & Swiss Cream Sauce

### **Artichoke Smoked Gouda**

Sundried Tomato, Pesto Cream Sauce

### **Bison Pot Roast - \$52.50pp**

Pan Gravy, Baby Carrots

### **Salmon Piccata - \$49.50pp**

Capers, Lemon-Chive Butter Sauce

### **Baked Cavatappi Pasta - \$26.50pp**

Fresh Mozzarella, Grilled Vegetable,  
Tomato Basil Sauce

### **Chimayo Roasted Turkey Breast - \$28.50pp**

Giblet Gravy, Kumquat-Cranberry Sauce

### **Smoked Beef Brisket - \$33.50pp**

Smoked Sea Salt BBQ Sauce

### **Filet of Beef 6 oz - \$50.50pp**

**8 oz - \$60.50pp**

Red Wine Reduction

### **Prime Rib 8oz - \$56.50pp**

Rosemary Au Jus, Horseradish

### **Braised Beef Short Ribs - \$48.50pp**

Root Vegetable Ragout

### **Crispy Chicken Marsala - \$29.50pp**

Roasted Portobellos, Fresh Oregano

### **Cappellini Pasta \$27.50pp**

Pinenuts, Sundried Tomatoes, Gorgonzola Cream Sauce

### **Prosciutto Wrapped Pork Tenderloin \$37.50pp**

Apple, Mint & Walnut Chutney

### **Grilled Rosemary Chicken - \$26.50pp**

Garlic Marinade, Tomato Au Jus

### **Grilled Bistro Filet - \$33.50pp**

Cabernet Demi Glaze

### **Quinoa Salad Stuffed Tomato - \$33.50pp**

White Quinoa Salad, Herb Vinaigrette

### **Roasted Rotisserie Chicken - \$26.50pp**

Traditional Fresh Herbs

### **Garlic Rosemary Roast Beef - \$26.50pp**

Au Jus

### **Chicken Piccata - \$26.50**

Capers, Lemon-Chive Butter Sauce

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# Dinner Salads and Sides

## Salads

### Top-Shelf – Add \$2.50pp

#### **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

#### **Chopped Steak House Style Wedge Salad**

Blue Cheese, Tomatoes, Ranch

#### **Traditional Caesar Salad**

Fresh Romaine, Garlic Croutons

#### **Mixed Green Salad**

Julienne Vegetables, Ranch and Balsamic Vinaigrette

#### **Baby Spinach and Kale Salad**

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

## Sides

#### **Sautéed Colorado Green Beans**

Smoked Bacon, Crispy Onions

#### **Sautéed Garlic Broccoli**

#### **Sweet Potato Casserole**

Pecan Crust

#### **Chef's Seasonal Vegetable Medley**

#### **Herb Roasted Red Potatoes**

Fresh Thyme, Sea Salt

#### **Wild Rice**

#### **Jalapeño Mac & Cheese**

#### **Fried Cheddar Cauliflower**

#### **Steamed Rainbow Carrots**

Lavender Honey Glaze

#### **Butter Mashed Potatoes**

### Top-Shelf – Add \$2.50pp

#### **Roasted Brussels Sprouts**

Maple Syrup, Pancetta

#### **Baby Broccolini**

Parmesan Herb Crust

#### **Horseradish Mashed Potatoes**

Fresh Horseradish, Sour Cream

#### **Yukon Gold Smashed Potatoes**

Sour Cream, Chives

#### **Au Gratin Potatoes**

White Cheddar Crust

#### **Parsnip Puree**

Roasted Garlic Butter

#### **Bacon Parmesan Stuffing**

Fresh Rosemary Dust

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# Stations

## Carving

Includes dinner rolls and butter.

Chef attendant fee - \$75 per station.

Ask us about pairing a carving station with a buffet.

### **Garlic Rosemary Roasted Tenderloin - \$425.00**

(Serves up to 25 ppl)

Au Jus, Horseradish Sauce

### **Roasted Prime Rib - \$505.00**

(Serves up to 30 ppl)

Au Jus, Horseradish Sauce

### **Bourbon-Honey Glazed Ham - \$275.00**

(Serves up to 40 ppl)

Rum Raisin Sauce

### **Paprika Roasted Turkey \$275.00**

(Serves up to 35 ppl)

Orange-Cranberry Marmalade, Basic Gravy

### **Herb Crusted Pork Loin - \$275.00**

(Serves up to 25 ppl)

Apple Jam, Spicy Mustard

### **Salmon En Croute, Scallop Mousse - \$395.00**

(Servers up to 20 ppl)

Lemon-Chive Butter Sauce

### **Sesame Seared Ahi Tuna Loin - \$505.00**

(Serves up to 20 ppl)

Ponzu Sauce, Napa Cabbage Slaw

### **Chevre Florentine in Puff Pastry - \$225.00**

(Serves up to 25 ppl) - **Vegetarian**

Spinach, Red Pepper, Goat Cheese,

Porchini Sauce



## Chef Attended

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

Chef attendant fee - \$75 per station.

### **Pasta Station - \$16.50pp**

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

### **Green Machine Salad Station - \$16.50pp**

Urban Blend of Salad Greens tossed in individual bowls, served in custom cups.  
Grape Tomatoes, Seedless Cucumbers, Grilled Mixed Vegetables, Shredded Carrot,  
Chopped Boiled Eggs, Blue Cheese, Cheddar Cheese, Bacon Bits, Diced Chicken,  
House Made White Balsamic Vinaigrette, Ranch, Gorgonzola Dressing, Dinner Rolls and Butter

### **Flaming Risotto Station - \$16.50**

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

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# Stations

## Self-Serve

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### **Mashed Potato Bar - \$12.50pp**

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

### **Gourmet Mac & Cheese - \$14.50pp**

Cavatappi Pasta in Smoked Gouda Cheese Sauce, Pepperjack, Cheddar Cheese, Grilled Marinated Chicken, Bacon Bits, Fire Roasted Green Chiles, Green Onions

### **Cheese Fondue - \$9.50pp**

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

### **Seafood - \$18.50pp**

5-7 pieces per person. Jumbo Shrimp Cocktail and Oyster Shooters on Ice. Cocktail Sauce, Meyer Lemon, Stone Ground Mustard, Tabasco

### **Mile High Pretzels - \$10.50pp**

Jumbo Pretzels, Spicy Beer Mustard, Green Chili Queso, Smooth Gouda Dip

### **Asian Fusion - \$17.50pp**

Spring Rolls, Beef and Chicken Satay, Crab Meat Wontons, Hoisin Scallion Fried Rice  
Sauces: Peanut, Spicy Mustard, Ponzu, Plum

### **Bruschetta Bar - \$9.50pp**

Roasted Tomato Bruschetta, Basil, Fresh Mozzarella, Flatbreads, Breadsticks, Assorted Toasted Crostini

### **Make your OWN Popcorn Station \$7.50pp**

## Tavern Slider Station

Priced per dozen. Minimum of 3 dozen per item.

### **Angus Beef - \$32.50**

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

### **Crab Cake - \$40.50**

Cajun Remoulade, Micro Greens, Brioche Bun

### **Grilled Portobello - \$31.50**

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

### **Beef Tenderloin - \$44.50**

Horseradish Sauce, Crispy Onion, Brioche Bun

### **Grilled Chicken and Swiss - \$35.50**

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun

## Flatbread Station

12 slices each. Minimum of 3 flatbreads per option.

### **Margarita Flatbread - \$28.50**

Roma Tomatoes, Fresh Basil, Hand Pulled Mozzarella, Balsamic Glaze

### **Buffalo Chicken Flatbread - \$32.50**

Grilled Buffalo Chicken, Diced Tomatoes, Blue Cheese Sauce

### **Fig Flatbread - \$31.50**

Prosciutto de Parma, Shaved Fontina

### **Smoked Pepperoni Flatbread - \$30.50**

Mozzarella, Smoked Pepperoni

### **Gravlax Flatbread - \$35.50**

Smoked Salmon, Dill Cream, Fried Capers

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# Desserts

## Buffet

Your choice of 3 desserts for \$8.50pp

### **Mini Assorted Cheesecakes**

### **Mini Pumpkin Cheesecakes**

Cayenne Caramel Sauce, Organic Whipping 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, Burnt Sugar

### **Hazelnut Nutella Bread Pudding**

White Chocolate Dust, Raspberry Drizzle

### **Mini Dark Chocolate Mousse**

Kahlua, Fresh Cream, Edible Shell

### **Assorted French Macarons**

### **Seasonal Fruit Tart**

### **Mini Apple Crisp**

### **Mini Crème Brulee**

Fresh Vanilla Bean, Burnt Sugar

### **Eggnog Pot of Crème**

Whole Cream and Nutmeg Dust

## By the Dozen

**Assorted Holiday Cookies - \$32.50**

**Double Chocolate Brownies - \$32.50**

**Assorted Dessert Bars - \$34.50**

**Peanut Butter and Chocolate Rice Krispy Treats - \$28.50**

**Gluten Free Cookies - \$34.50**

## Stations

**To be paired with multiple stations or buffet. Chef attendant fee - \$75 per station.**

### **Ice Cream Sundae - \$8.50pp**

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

### **Flaming Cherries Jubilee - \$11.50pp**

Brown Sugar and Cherries Flambeed by a chef on-site for a firey action station! Served Over Vanilla Bean Ice Cream

### **New York Cheesecake Mousse Station - \$10.50pp**

Chef Prepared Cheesecake Mousse Served in a Mini Bowl with your choice of Toppings: Crumbled Graham Crackers, Cherries, Mini Chocolates, Shaved White & Dark Chocolate and Sauces: Raspberry Sauce, Cayenne Caramel, Pecan Praline Sauce

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# Beverage Stations



**Iced Tea, Lemonade & Water** - \$3.50pp  
Lemon Slices and Sweeteners

**Blackberry Iced Tea, Jalapeno Lemonade & Cucumber Water** - \$4.50pp

**Silver Canyon Coffee** - \$5.50pp  
Regular & Decaf, Assorted Creamers & Sweeteners

**Self Serve Barista** - \$7.50pp  
Regular and Decaf, Hot Chocolate, Hot Apple Cider, Hot Tea, Assorted Syrups, Vegan Whipped Cream & Chocolate Shavings

# Bartending

## Beer and Wine Bar Setup

**\$350.00**

Each bar serves up to 75 guests with a minimum of 4 hours. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Bucket, Ice, Spill Mat, Plastic Cups, Napkins & Water Beverage Dispenser.

\$50 for each additional hour over 4 hours.

\*Alcohol not Included

## Full Bar Setup

**\$550.00**

Each bar serves up to 75 guests with a 4 hour minimum. Includes Liquor Liability Insurance Bar Tables, Linens, Beverage Bins, Ice Bucket, Spill Mat, Ice, Plastic Cups, Straws, Stirrers, Napkins & Water Beverage Dispenser.

Garnishes: Lemons, Limes, Cherries, Green Olives

Mixers: Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Club Soda, Ginger Ale, Tonic

\$50 for each additional hour over 4 hours.

\*Alcohol not Included

Champagne Pour - \$3.00 per bottle

\*Champagne not included

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# Staffing and Delivery

**Event Manager - 4 Hour Minimum**

\$45.00 per hour

**Event Chef - 4 Hour Minimum**

\$45.00 per hour

**Server - 4 Hour Minimum**

\$35.00 per hour

**Bartender - 4 Hour Minimum**

\$40.00 per hour

**Delivery Fees**

0 – 15 miles - \$35.00

16 – 35 miles - \$80.00

36 – 70 miles - \$160.00

71 – 105 miles - \$240.00



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