



MODERN **CATERING**

2024 Corporate Menu



Modern Catering

www.moderncatering.com | 720-299-7638

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

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Breakfast Buffets



The Denver **\$16.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Farm Fresh Cheddar Cheese Scrambled Eggs, Santa Fe Potatoes, Old Style Sausage and Honey Cured Bacon

Spice up your eggs!

- Spinach Florentine – Add \$1.50pp
- Ham, Onions and Peppers – Add \$2.50pp
- Bacon and Sausage – Add \$2.50pp

The Pueblo **\$13.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Breakfast Burrito with Farm Fresh Scrambled Eggs, Colorado Chorizo & Santa Fe Potatoes wrapped in a Flour Tortilla.
Served with Colorado Salsa and Tomatillo

The Lodo **\$13.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Farm Fresh Eggs, Cheddar Cheese and a Sausage Patty on a Butter Croissant.

Served with Colorado Salsa and Tomatillo

The Continental **\$12.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Assorted Low-Fat Yogurt Cups

Add some flavor!

Sub Yogurt Cups for Fruit, Yogurt & Granola Parfaits
Add \$2.00pp

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Stations

To be paired with a buffet or 3 A la carte items. Chef attendant fee - \$75 per station.

Belgian Waffle Station

\$11.50pp

Fresh Belgian Waffles Cooked On-Site, Real Maple Syrup, Strawberry, Blueberry and Apple Toppings
Chocolate Syrup, Whipped Cream

Omelet Station

\$13.50pp

Farm Fresh Eggs Cooked Just the Way You Like! Cheddar Cheese, Ham, Bacon, Sausage, Spinach, Tomatoes, Mushrooms,
Onions, Bell Peppers, Colorado Salsa, Hot Sauce

Crepes Station

\$15.50pp

Chef Made Crepes with Assorted Sweet Fillings. Crème Cheese, Strawberry, Blueberry, Apple

A la Carte Items

***3 dozen minimum**

Chef Made Pastries & Muffins - \$25.50dz*

Fresh Sliced Seasonal Fruit - \$3.50pp

Scrambled Eggs - \$3.50pp

Cheddar Cheese Scrambled Eggs - \$4.50pp

Spinach Florentine Scrambled Eggs - \$5.50pp

Ham, Onions and Peppers Scrambled Eggs - \$6.50pp

Bacon and Sausage Scramble Eggs - \$6.50pp

Santa Fe Potatoes - \$3.50pp

Old Style Sausage - \$5.50pp

Honey Cured Bacon - \$5.50pp

Fruit, Yogurt & Granola Parfaits - \$6.50pp

Assorted Low-Fat Yogurt Cups - \$3.50pp

Biscuits & Gravy - \$5.50pp

Pancakes & Maple Syrup - \$4.50pp

Assorted Bagels & Cream Cheese - \$30.50dz*

Donut Holes - \$21.50dz*

Breakfast Eggrolls - \$6.50pp

Breakfast Pockets - \$6.50pp

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Lunch Buffets

Food Truck Style Taco Buffet

\$19.50pp

Beer Marinated Chicken, Chipotle Spicy Beef, Lime Cilantro Rice, Cumin Black Beans, Grilled Mini Corn and Soft Flour Tortillas

~Toppings~

Cojito Cheese, Pico de Gallo, Colorado Salsa, Sour Cream, Fresh Lime

Vegetarian Option – Squash & Quinoa Stuffing

Add \$2.00pp

Add Guacamole - \$3.50pp



Modern Fresh Buffet

\$19.50pp

Grilled Chicken Breast

Garlic Rosemary Marinade, Tomato Jus

Herbed Wild Rice

Olive Oil, Fresh Sage

Braised Broccoli

Black Pepper

Baby Spinach & Kale Salad

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

Dinner Rolls

Butter

Build Your Own Pasta Buffet

\$18.50pp

Penne Pasta, Fettuccini Pasta, Marinara Sauce, Pesto Alfredo Sauce, Steamed Vegetables, Marinated Grilled Balsamic Chicken Breast

Traditional Caesar Salad

Croutons, Shaved Parmesan, Caesar Dressing

Garlic Parmesan Knots

Butter



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Lunch Buffets

Build Your Own Burger Buffet

\$18.50pp

1/3 Pound Hamburgers and Cheeseburgers with Brioche Buns

~Toppings~

Leaf Lettuce, Vine-Ripe Tomatoes, Red Onions, Dill Pickle Slices, Crispy Onions, Bacon, Jalapenos, Ketchup, Mustard

Kettle Chips

Mixed Green Salad

Ranch and Balsamic Vinaigrette



Build Your Own Deli Buffet

\$18.50pp

Sliced Roasted Turkey, Honey Ham, Sliced Roast Beef, Salami

Sliced Cheddar, Swiss, Pepper Jack

Assorted Deli Breads

~Toppings~

Red Leaf Lettuce, Vine-Ripe Tomatoes, Red Onions, Dill Pickle Slices,

Yellow & Dijon Mustard, Mayonnaise

Red Bliss Potato Salad

Mixed Green Salad

Ranch and Balsamic Vinaigrette

*Over 50 guest we suggest pre-made sandwiches for faster service

Boulder Ranch Chicken Tender Buffet

\$17.50pp

Ranch Style Breaded Crispy Tenders and Spicy Tenders

~Sauces~

Chipotle BBQ, Ranch, Honey Mustard

Mixed Green Salad

Ranch and Balsamic Vinaigrette

Butter Mashed Potatoes

Biscuits

Butter and Honey



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Lunch Entrees

For buffet price includes your choice of 1 salad, 1 side and 1 dessert

Chipotle Orange Barbeque Chicken - \$18.50pp

Cilantro, Jicama Slaw

Beef Enchiladas - \$18.50pp

Marinated Skirt Steak, Jack Cheese, Red Chile Wine Sauce

Bacon Fontina Stuffed Chicken - \$19.50pp

Fresh Thyme, Tomatoes, Cream

Shrimp Tacos - \$19.50pp

Lime Coleslaw, Pineapple Pico de Gallo

Roasted Pork Loin - \$19.50pp

Fresh Herb, Apple Compote

Grilled Salmon - \$21.50pp

Sautéed Spinach, Lemon Butter

Roasted Vegetable Napoleon - \$19.50pp

Quinoa, Roasted Pepper Coulis

Grilled Vegetable and Black Bean Enchiladas - \$17.50pp

Roasted Red Chile Sauce, Cotija

Salads

Red Bliss Potato Salad
Penne Pasta Salad
Fresh Fruit Salad
Mixed Green Salad
Broccoli Coleslaw
Chopped Wedge Salad
Classic Caesar Salad
Spinach and Kale Salad

Top Shelf – Add \$2.50pp

Bacon Potato Salad
Herbed Quinoa Salad
Grilled Asparagus Salad
Tomato Cucumber Salad

Sides

Kettle Chips
Butter Mashed Potatoes
Wild Rice
Mac & Cheese
Seasonal Vegetable Medley
Herb Roasted Red Potatoes
Cilantro Lime Rice
Cumin Black Beans

Top Shelf – Add \$2.50pp

Sautéed Colorado Green Beans
Yukon Gold Smashed Potatoes
Roasted Brussels Stouts
Jalapeño Mac & Cheese

Desserts

Double Chocolate Brownies
Assorted Jumbo Cookies
Assorted Dessert Bars

Peanut Butter and Chocolate
Rice Krispy Treats

Top Shelf – Add \$2.50pp

Assorted Mini Cheesecakes
Dark Chocolate Mousse

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Boxed Lunches

Sandwiches - \$14.50 each

Served on a brioche bun and includes homemade pasta salad, an apple and kettle chips.
Add a cookie to each box for \$2.50 each. For Gluten Free cookie add \$3.50 each.

Colorado Turkey

Smoked Turkey Breast, Midwestern Swiss Cheese, Avocado, Tomato, Lettuce, Red Onion, Herbed Cream Cheese

Horseradish Beef

Sliced Roast Beef, Aged Cheddar, Tomato, Lettuce, Fried Onion Straws, Horseradish Sauce

The American Club

Smoked Turkey Breast, Black Forest Ham, Honey Cured Bacon, Colby Jack Cheese, Avocado, Tomato, Lettuce, Mayonnaise

Pepper Jack Chicken

Achiote Grilled Chicken, Pepper Jack Cheese, Tomato, Lettuce, Adobe Sauce

Arugula-Mozz

Garden Arugula, Roma Tomatoes, Fresh Mozzarella, Basil Pesto Aioli

Boulder Veggie Wrap

Grilled Squash, Cucumber, Avocado, Red Onion, Herbed Cream Cheese, Spinach Wrap

Salads - \$14.50 each

Served with dressing on the side. Add a cookie to each box for \$2.50 each. For Gluten Free cookie add \$3.50 each.

Colorado Cobb

Fresh Romaine, Marinated Grilled Chicken, Chopped Honey Cured Bacon, Blue Cheese, Avocado, Tomatoes Diced Eggs, Ranch

Rocky Mountain Super Food

Kale and Spinach, White Quinoa, Chick Peas, Almonds, Dried Cranberries, White Balsamic Vinaigrette

Boulder Med

Fresh Romaine, Feta Cheese, Kalamata Olives, Roasted Red Peppers, Sliced Banana Peppers, Grape Tomatoes, Balsamic Vinaigrette

Close to New Mexico

Fresh Romaine, Achiote Grilled Chicken, Jack Cheese, Black Beans, Roasted Corn Salsa, Tequila-Lime Vinaigrette

Classic Caesar

Fresh Romaine, Herbed Grilled Chicken, Chipped Parmesan, Garlic Croutons, House Caesar

Denver Urban Farmer

Mixed Greens, Black Pepper Sirloin, Roasted Potatoes, Cucumber, Grape Tomatoes, Gorgonzola Dressing

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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

Grilled Watermelon Skewers - \$25.50

Pistachio Dust, Balsamic Reduction

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

White Truffle Deviled Eggs - \$36.50

Micro Basil, White Truffle Vinaigrette

Gazpacho Shooters - \$27.50

Chive Cream

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



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Hors D'oeuvres

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

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

Lump Crab Cakes - \$40.50

Panko Crust, Remoulade

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

Sriracha 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



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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 13) and assorted dinner rolls.
Ask about family style and plated service.



Bison Pot Roast - \$52.50pp
Pan Gravy, Baby Carrots

Salmon Piccata - \$49.50pp
Lemon-Chive Butter Sauce

Baked Cavatappi Pasta - \$26.50pp
Fresh Mozzarella, Grilled Vegetable,
Tomato Basil Sauce

BBQ Pulled Pork - \$26.50pp
Mini Buns, Chipotle Orange BBQ, Bourbon BBQ and
Traditional BBQ on the Side

Smoked Beef Brisket - \$33.50pp
Smoked Sea Salt BBQ Sauce

Chipotle Orange BBQ Chicken - \$26.50pp
Cilantro, Jicama Slaw

Filet of Beef 6 oz - \$50.50pp
8 oz - \$60.50pp
Red Wine Reduction

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

Roasted Cornish Game Hen - \$29.50pp
Pan Jus

Braised Beef Short Ribs - \$48.50pp
Root Vegetable Ragout

Crispy Chicken Marsala - \$29.50pp
Roasted Portobellos, Fresh Oregano

Herb Crusted Pork Tenderloin - \$38.50pp
Peach Succotash

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

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Dinner Salads and Sides

Salads

Top-Shelf – Add \$2.50pp

Grilled Asparagus Salad

Fennel, Chive, Lemon Vinaigrette

Bibb Lettuce & Goat Cheese Salad

Bibb Lettuce, Bacon, Goat Cheese,
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

Broccoli Coleslaw

Jicama, Goddess Dressing

Baby Spinach and Kale Salad

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

Sides

Sautéed Colorado Green Beans

Smoked Bacon, Crispy Onions

Honey Butter Colorado Corn

Sage, Black Pepper (When in Season July - October)

Chef's Seasonal Vegetable Medley

Herb Roasted Red Potatoes

Fresh Thyme, Sea Salt

Wild Rice

Jalapeño Mac & Cheese

Fried Cheddar Cauliflower

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

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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 25ppl)

Au Jus, Horseradish Sauce

Roasted Prime Rib - \$505.00

(Serves up to 30ppl)

Au Jus, Horseradish Sauce

Bourbon-Honey Glazed Ham - \$275.00

(Serves up to 40ppl)

Rum Raisin Sauce

Deep Fried Turkey - \$275.00

(Serves up to 30ppl)

Orange-Cranberry Marmalade

Herb Encrusted Pork Loin - \$275.00

(Serves up to 25ppl)

Apple Jam, Spicy Mustard

Salmon En Croute, Scallop Mousse - \$395.00

(Serves up to 20ppl)

Lemon-Chive Butter Sauce

Sesame Seared Ahi Tuna Loin - \$505.00

(Serves up to 20ppl)

Ponzu Sauce, Napa Cabbage Slaw

Chevre Florentine in Puff Pastry - \$225.00

(Serves up to 25ppl) - *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 - \$16.50pp

Prosciutto, Kale & Cabernet, Wild Mushroom & Brandy, Summer Champagne Served with Toasted Baguettes and Grilled Flatbread, Parmesan Garlic Knots and Butter

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Stations

Self-Serve

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

Mashed Potato Bar - \$12.50pp

Roasted Garlic Mashed Potatoes, Shredded Cheddar Cheese, Chipped Parmesan, 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 Sauce, Tabasco

Mile High Pretzels - \$10.50pp

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

Asian Fusion - \$17.50pp

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

Bruschetta Bar - \$9.50pp

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

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

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

Nutella Bread Pudding

White Chocolate Dust, Raspberry Drizzle

Mini Dark Chocolate Mousse

Kahlua, Fresh Cream, Edible Shell

Assorted French Macaroons

Seasonal Fruit Tart

Mini Berry Crisp

Mini Crème Brulee

Fresh Vanilla Bean, Burnt Sugar

By the Dozen

Assorted Jumbo 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 - \$8.50pp

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

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

Chocolate Fondue - \$8.50pp

Assorted Fruit and Shortbread

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Beverages

Bottled Coke Products - \$3.25 each

Canned Izzes - \$3.25 each

Bottled Iced Tea and Lemonade - \$3.25 each

Bottled Water - \$2.00 each

Bottled Assorted Juices - \$3.75 each

Regular Coffee - \$28.50 per gallon
Assorted Creamers & Sweeteners

Decaf Coffee - \$28.50 per gallon
Assorted Creamers & Sweeteners



Stations

All Necessary Disposable Cups, Stirrers and Napkins are included



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

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

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

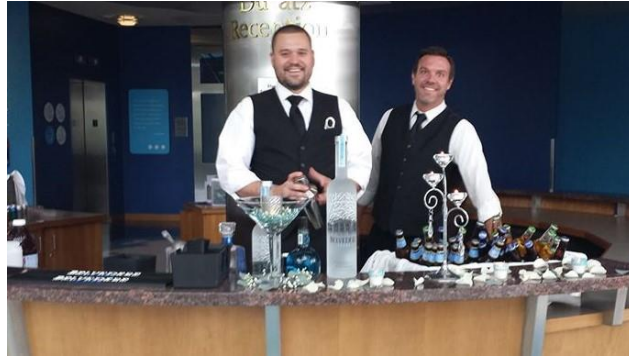
Self Serve Barista - \$7.50pp
Regular and Decaf, Hot Chocolate, Hot Tea, Assorted Syrups, Vegan Whipped Cream & Chocolate Shavings

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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.

\$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.

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

Ask about signature cocktails

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Staffing and Fees

Captian - 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

Event Setup/Teardown

Tables - \$5.00 per Table

Chairs - \$2.50 per Chair

Linens - \$1.50 per Linen (no cost if renting through Modern Catering)

Table Settings - \$1.50 per Setting (no cost if renting through Modern Catering)

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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