

# 2024 Picnic Catering Menu



MODERN**CATERING**

✉ [foodisourpassion@moderncatering.com](mailto:foodisourpassion@moderncatering.com)

☎ (720) 299-7638

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MODERN **CATERING**

# 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.

**Our Sustainable Promise: Zero Event Waste and Carbon Neutrality by 2030.**



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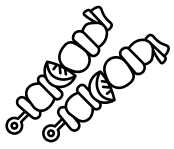
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# Fire Up The Grill!

A \$325 grill set up fee allows all buffets to be grilled on-site.  
1 grill serves up to 250 guests.  
All buffets include 2 sides or salads and 1 dessert.

## THE AMERICAN

**\$22.50PP**

1/3lb. Hamburgers and Cheeseburgers  
Beer Brats  
Jumbo Kosher Beef Dogs  
Red Leaf Lettuce, Vine-ripe Tomatoes, Sliced  
Red Onions, Pickle Slices, Sauerkraut, Mustard,  
Ketchup, Mayo  
Local Bakery Buns



## ROCKY MOUNTAIN BBQ

**\$25.50PP**

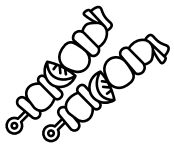
Grilled Garlic Rosemary Chicken  
Slow Roasted Honey BBQ Beef Brisket  
Poppy Seed Coleslaw  
Corn Muffins and Honey Butter  
Local Bakery Rolls



### **Add a Vegetarian/Vegan Option to Your Menu!**

Black Bean Veggie Burgers - \$18.50pp  
Grilled Balsamic Portobello Mushrooms - \$20.50pp  
Seared Beefsteak Tomato - \$20.50pp





# Fire Up The Grill!

A \$325 grill set up fee allows all buffets to be grilled on-site.  
1 grill serves up to 250 guests.  
All buffets include 2 sides or salads and 1 dessert.

## A BIG MILE HIGH BBQ

**\$33.50PP**

Slow-Roasted Chipotle BBQ Pork Spare Ribs  
Bone-in Grilled Garlic Rosemary Chicken  
Sliced Honey BBQ Beef Brisket  
Honey Butter Grilled Corn  
Local Bakery Rolls



## COLORADO LUAU

**\$34.50PP**

Caribbean Grilled Chicken Breasts with Mango Salsa  
Grilled Lime Mahi Mahi  
Hand-Pulled Naked Pork  
Bourbon BBQ and Chipotle BBQ  
Pineapple Slices, Red Leaf Lettuce, Vine-ripe Tomatoes,  
Red Onions  
Sweet Knot Rolls



### **Add a Vegetarian/Vegan Option to Your Menu!**

Black Bean Veggie Burgers - \$18.50pp  
Grilled Balsamic Portobello Mushrooms - \$20.50pp  
Seared Beefsteak Tomato - \$20.50pp



# Sandwich & Salad Buffets

## SANDWICH BUFFET

\$16.50PP

### Colorado Turkey

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

### Horseradish Beef

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

### The American Club

Smoked Turkey, Black Forest Ham, Colby-Jack, Mayonnaise, Lettuce, Tomato, Avocado, Tender-Belly Bacon

## BUILD YOUR OWN SANDWICH BUFFET

\$17.50PP

### Meats

Sliced Roasted Turkey, Honey Ham, Roast Beef and Salami

### Cheeses

Sliced Cheddar, American, Swiss, and Pepper Jack

### Veggies

Red Leaf Lettuce, Vine-Ripe Tomatoes, Red Onions, and Dill Pickles

### Sauces

Yellow and Dijon Mustard, Mayonnaise, Chipotle Aioli

### Assorted Local Deli Breads

## BUILD YOUR OWN SALAD BUFFET

\$18.50PP

### Greens

Mixed Greens, Kale, and Spinach Mix

### Toppings

Marinated Grilled Chicken, Chopped Tender Belly Bacon, White Quinoa, Sliced Cucumbers, Grape Tomatoes, Colorado Blue Cheese, Diced Eggs, Avocado, Chick Peas, Almonds, Dried Cranberries

### Dressing

Ranch, Balsamic, Minted Honey Vinaigrette



All Buffets  
Include 2 Sides  
or Salads and  
1 Dessert





# Sides and Salads

## SIDES

### **Kettle Chips**

### **Traditional Potato Salad**

### **Penne Pasta Salad**

### **Butter Mashed Potato**

Whole Butter, Sour Cream

### **Seasonal Sautéed Vegetables**

Whole Garlic, Sea Salt

### **Herb Roasted Red Potatoes**

Fresh Thyme, Sea Salt

### **Honey Butter Colorado Corn**

Fresh Oregano, Heavy Cream

### **Ranch Baked Beans**

### **Mac N Cheese**

### **Rice Pilaf**

### **Red Bliss Potato Salad**

Apple Cider Dressing

## TOP-SHELF SIDES

ADD \$2.50PP

### **Bacon Potato Salad**

Calvados Cider Dressing

### **Sautéed Colorado Green Beans**

Smoked Bacon, Crispy Onions

### **Herbed Wild Rice**

Oil, Fresh Sage

### **Jalapeño Mac N Cheese**

Roasted Jalapeños and Cheddar Cheese Crust

## SALADS

### **Mixed Green Salad**

Fresh Grape Tomatoes, English Cucumbers, Strawberry Vinaigrette

### **Chef's Chopped Salad**

Black Olives, Pepperoncini, Salami, Chopped Romaine, Herb Dressing

### **Classic Caesar**

Fresh Romaine, Garlic Croutons

### **Broccoli Coleslaw**

Jicama, Goddess Dressing

### **Spinach Salad**

Sliced Mushrooms, Diced Egg, Red Onions, Bacon Vinaigrette

### **Kale & Spinach Salad**

Dried Cranberries, Sunflower Seeds, Cherry Tomatoes, White Balsamic Vinaigrette

## TOP-SHELF SALADS

ADD \$2.50PP

### **Grilled Asparagus Salad**

Fennel, Chives, Lemon Vinaigrette

### **Fresh Fruit Salad**

### **Tomato Cucumber Salad**

Fresh Organic Tomatoes, Red Onions, Cucumbers, Italian Dressing





# Desserts



## DESSERTS

**Triple Chocolate Chip Brownies**

**Assortment of Cookies**

**Chocolate Peanut Butter Rice Crispy Treats**

**Assortment of Dessert Bars**



## TOP-SHELF DESSERTS

ADD \$2.50PP

**Cinnamon Bread Pudding**

**Apple Crisp**

Harvest Apples, Brown Sugar, Granola Topping

**Mini Berry Crisp**

Streusel Topping

**Mini Key Lime Pies**

Whipped Cream

**Assorted Mini Cheesecakes**

**Individual Strawberry Shortcakes**



At Modern Catering, we believe in the power of food to bring people together and create unforgettable experiences. But we also believe in the importance of protecting our planet and preserving its resources for future generations. That's why we are committed to sustainability and reducing event waste.

Our Promise to Reduce Event Waste to 0% by 2030.

Modern Catering

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



# Beverages

## BEVERAGES

**Bottled Coke Products - \$3.25 each**

**Izze Sparkling Juice - \$3.25 each**

**Bottled Iced Tea and Lemonade - \$3.25 each**

**Bottled Water - \$2.00 each**

## STATIONS

**ALL NECESSARY DISPOSABLE CUPS,  
STIRRERS, AND NAPKINS ARE INCLUDED**

**Iced Tea, Lemonade & Water - \$3.50pp**

**Infused Water and Lemonade - \$4.50pp**

Blackberry Iced Tea, Jalapeño Lemonade & Cucumber Water



We are a one-stop-shop for all of your event needs, including bartending services, rentals, floral arrangements, and more. Our goal is to make the planning process as stress-free as possible, so that you can enjoy your event to the fullest. We understand that every event is unique, which is why we offer custom menu options to accommodate any dietary restrictions, preferences, or special requests. At Modern Catering, we believe that your event should be a reflection of your personal style and taste.

# Bartending

## BEER AND WINE SET-UP \$350.00, KEG SERVICE FEE \$100.00

1 bar serves up to 75 guests with a minimum of 4 hours.

Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Buckets, Ice, Spill Mat, Plastic Cups & Napkins.

\$50 for each additional hour over 4 hours.

\*Alcohol not Included

## FULL BAR SET-UP \$550.00

1 Bar serves up to 75 guests with a 4 hour minimum.

Includes Liquor Liability Insurance Bar Tables, Linens, Beverage Bins, Ice Buckets, Spill Mat, Ice, Plastic Cups, Straws, Stirrers, and 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







# Staffing and Fees



Experience  
Exceptional Catering  
and Event Production  
in Denver and Beyond  
with Modern Catering!

## STAFFING

### **Event Captain - 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

### **Cake Cutting Fee**

\$1.50 per Slice

## 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

# Ready To Order?

We are ready to offer our expertise  
and plan your next memorable  
event in.

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