

2025 Holiday Menu



MODERN**CATERING**

foodisourpassion@moderncatering.com

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(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



LOCAL & IMPORTED CHEESE \$6.50PP

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

ANTIPASTO DISPLAY \$6.50PP

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

ORGANIC VEGETABLE CRUDITE \$4.50PP

Served with Cucumber Ranch or Hummus

SLICED FRESH FRUIT DISPLAY \$4.50PP

Seasonal Fruit & Berries

CHIP, DIP & 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



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APPETIZER STATION

Hot Display

BAKED BRIE EN CROUTE

\$190.50 PER SERVING (SERVES 35 PPL)

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

FRIED ARTICHOKE & MANCHEGO CHEESE DIP

\$190.50 PER SERVING (SERVES 35 PPL)

Handmade Flatbreads & Assorted Crackers

BALLPARK PRETZEL BITES

\$5.50 PP

Spicy Cheese Dip & Beer Cheese



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Hors D'oeuvres

6

Passed or Stationed. Priced Per Dozen
Minimum of 3 Dozen Per Item

COLD SELECTIONS

GOAT CHEESE STUFFED MUSHROOMS \$28.50

Pistachio Crust, Truffle Vinaigrette

CAPRESE SKEWERS \$22.50

Tomato, Mozzarella, Basil

SEARED AHI TUNA \$42.50

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

BRIE & RASPBERRY TARLETS \$31.50

Fresh Mint, Chantilly Sauce

POACHED PEAR & CAMEMBERT TARTLETS \$39.50

Bosc Pear, French Camembert, Fig Puree

BUTTERNUT SQUASH CREPE ROLL-UPS \$29.50

Herbed Cream Cheese

DRUNKEN CRAB NACHOS \$41.50

Tequila Marinated Crab, Habanero Pico de Gallo



PEAR & APPLE SKEWERS \$28.50

Spicy Caramel Drizzle

JONAH CRAB CLAWS \$75.50

Spicy Mustard, Remoulade

BLT FINGERLINGS \$29.50

Mini Fingerling Potatoes, Honey Cured Bacon,
Sundried-tomatoes, Micro Greens

CRISPY BACON DEVEILED EGGS \$41.50

Micro Greens, White Truffle Vinaigrette

WALDORF CHICKEN CANAPE \$33.50

Candied Walnuts, Green Goddess Dressing



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Hors D'oeuvres

Passed or Stationed. Priced Per Dozen. Minimum of 3 Dozen Per Item

COLD SELECTIONS

TEQUILA SHRIMP SHOOTERS \$41.50

Chili-lime Cocktail Sauce, Horseradish

QUINOA TABOULI STUFFED ENDIVE \$29.50

Organic Endive, House Made Quinoa Tabouli, Candied Walnut

PROSCIUTTO WRAPPED ASPARAGUS \$42.50

Balsamic Drizzle

CURED SALMON \$39.50

Horseradish Cream Cheese, Toasted Baguette

STUFFED ARTICHOKE HEARTS \$34.50

Boursin Cheese

QUINOA SQUASH CUPS \$32.50

Balsamic Drizzle

DRUNKEN CHERRY TARTS \$32.50

Whipped Sweeten Goat Cheese

TOMATO BISQUE SHOOTERS \$42.50

Cheddar Cheese Melt



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Hors D'oeuvres

8

Passed or Stationed. Priced Per Dozen.
Minimum of 3 Dozen Per Item

HOT SELECTIONS



GORGONZOLA MEATBALLS \$33.50

RED WINE SAUCE, FRIED SHALLOTS

ACHIOTE CHICKEN SKEWERS \$29.50

SMOKED SEA SALT, CILANTRO OIL

BACON WRAPPED SCALLOPS \$42.50

MORNAY SAUCE, CHIVE DRIZZLE

PEPPER JACK ARANCINI \$31.50

CILANTRO, PEPPER JACK CHEESE, JALAPENO CREAM

VEGETABLE POT STICKERS \$29.50

PONZU SAUCE

SOUTHWESTERN CHICKEN EGGROLLS \$33.50

CHIPOTLE DRIZZLE

JALAPENO BACON WRAPPED PORK TENDERLOIN
\$49.50

CUMQUAT PICO DE GALLO

FRIED ACORN SQUASH CHIMICHANGA \$29.50

BLACK BEAN PASTE, GREEN CHILE SAUCE

ACHIOTE BACON WRAPPED SHRIMP \$41.50

JALAPENO CREAM SAUCE

SMOKED CORN CHOWDER SHOTS \$29.50

GRILLED SOURDOUGH TOAST



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Hors D'oeuvres

9

Passed or Stationed. Priced Per Dozen
Minimum of 3 Dozen Per Item

HOT SELECTIONS

Lumb Crab Cakes \$42.50

Panko Crust, Remoulade Sauce

Mini Beef Wellington \$42.50

Mushroom Duxelles, Bordelaise Sauce

Mini Chile Rellenos \$32.50

Jack Cheese, Avocado Puree

Ginger Chicken Satay \$29.50

Hoisin Scallion Marinade, Spicy Peanut Sauce

Siracha Beef Satay \$33.50

Ponzu Sauce

Mini Street Tacos \$33.50

Beer Marinated Beef, Cotija Cheese



Mini Shredded Chicken Tacos \$30.50

Shredded Cheddar, Green Chile Pico de Gallo

Lamb Lollipop \$42.50

Cabernet Reduction, Mint

Apple Jam Pork Tenderloin \$42.50

Herbed Pork Tenderloin, Caramel Apple Jam,
Mini Biscuit

Mini Chicken & Waffles \$39.50

Cinnamon Butter, Hot Honey Syrup



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Dinner Entrees

10

For Buffet, price includes your choice of 2 entrees (the higher priced item will be the price per person), 1 salad, 2 sides (see pages 12 & 13) and assorted dinner rolls

Ask about family style and plated service



Stuffed Chicken Selections \$29.50 PP

Bacon Fontina

Fresh Thyme, Tomatoes, Cream

Portobello Florentine

Spinach & Swiss Cream Sauce

Artichoke Smoked Gouda

Sundried Tomato, Pesto Cream Sauce

Bison Pot Roast \$52.50 PP

Pan Gravy, Baby Carrots

Salmon Piccata \$49.50 PP

Capers, Lemon-Chive Butter Sauce

Baked Cavatappi Pasta \$29.50 PP

Fresh Mozzarella, Grilled Vegetable, Tomato Basil Sauce

Chimayo Roasted Turkey Breast \$ 31.50 PP

Giblet Gravy, Kumquat-Cranberry Sauce

Smoked Beef Brisket \$35.50 PP

Smoked Sea Salt BBQ Sauce

Filet of Beef 6oz \$50.50 PP

8oz \$60.50 PP

Red Wine Reduction

Prime Rib 8oz \$56.50 PP

Rosemary Au Jus, Horseradish

Dinner Entrees

11

For Buffet, price includes your choice of 2 entrees (the higher priced item will be the price per person), 1 salad, 2 sides (see pages 12 & 13) and assorted dinner rolls

Ask about family style and plated service

Braised Beef Short Ribs \$48.50 PP

Root Vegetable Ragout

Crispy Chicken Marsala \$29.50PP

Roasted Portobellos, Fresh Oregano

Cappellini Pasta \$29.50PP

Pinenuts, Sundried Tomatoes, Gorgonzola Cream Sauce

Prosciutto Wrapped Pork Tenderloin \$37.50 PP

Apple, Mint & Walnut Chutney

Grilled Rosemary Chicken \$29.50 PP

Garlic Marinade, Tomato Au Jus

Grilled Bistro Filet \$35.50 PP

Cabernet Demi Glaze

Quinoa Salad Stuffed Tomato \$29.50 PP

White Quinoa Salad, Herb Vinaigrette

Roasted Rotisserie Chicken \$29.50 PP

Traditional Fresh Herbs

Garlic Rosemary Roasted Beef \$30.50 PP

Au Jus

Chicken Piccata \$29.50 PP

Capers, Lemon-Chive Butter Sauce



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 \$2.50 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



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Dinner Sides

13

Sauteed Colorado Green Beans

Smoked Bacon, Crispy Onions

Sauteed Garlic Broccoli

Butternut Squash Casserole

Pecan Crust

Chef's Seasonal Vegetable Medley

Herb Roasted Red 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 \$2.50 PP

Roasted Brussel 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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Carving Stations

14

Includes Dinner Rolls & Butter

Chef Attendant Fee - \$75 Per Station

Ask Us About Pairing a Carving Station with a Buffet

Garlic Rosemary Roasted Tenderloin \$465
(Serves up to 25 PPL)

Au Jus, Horseradish Sauce

Roasted Prime Rib \$505
(Serves up to 30 PPL)

Au Jus, Horseradish

Bourbon-Honey Glazed Ham \$550
(Serves up to 40 PPL)

Rum Raisin Sauce

Sage & Pepper Roasted Turkey \$305
(Serves up to 35 PPL)

Orange-Cranberry Marmalade, Gravy



Herb Crusted Pork Loin \$305
(Serves up to 25 PPL)

Apple Jam, Spicy Mustard

Salmon En Croute, Scallop Mousse \$435
(Serves up to 20 PPL)

Lemon-Chive Butter Sauce

Sesame Seared Ahi Tuna Loin \$550
(Serves up to 20 PPL)

Ponzu Sauce, Napa Cabbage Slaw

Chevre Florentine in Puff Pastry \$265
(Serves up to 25 PPL)

Vegetarian Spinach, Red Pepper, Goat Cheese, Porcini
Sauce



Chef Attended Stations

To be paired with multiple stations, a buffet or 3 a la carte salads and sides.
Chef attendant fee: \$75 per station

Pasta Station \$18.50 PP

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, Served with Parmesan Garlic Knots & Butter

Green Machine Salad Station \$18.50 PP

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

Flaming Risotto Station \$18.50 PP

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



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Self - Serve 16

Stations

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

Mashed Potato Bar \$13.50 PP

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

Gourmet Mac & Cheese \$15.50 PP

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

Cheese Fondue \$10.50 PP

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

Seafood \$19.50 PP

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

Mile High Pretzels \$11.50 PP

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

Asian Fusion \$19.50 PP

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

Bruschetta Bar \$10.50 PP

Roasted Tomato Bruschetta, Basil, Fresh Mozzarella, Flatbreads

Make Your Own Popcorn

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

Tavern Slider Station

17

Priced Per Dozen. Minimum of 3 Dozen Per Item

Angus Beef \$35.50

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

Crab Cake \$42.50

Cajun Remoulade, Micro Greens, Brioche Bun

Grilled Portobello \$33.50

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

Beef Tenderloin \$45.50

Horseradish Sauce, Crispy Onions, Brioche Bun

Grilled Chicken & Swiss \$35.50

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun



Flatbread Station

12 Slices each. Minimum of 3 per option

Margarita \$30.50

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

Buffalo Chicken \$33.50

Grilled Buffalo Chicken, Diced Tomatoes, Blue Cheese Sauce

Fig \$32.50

Prosciutto de Parma, Shaved Fontina

Smoked Pepperoni \$30.50

Mozzarella, Smoked Pepperoni

Graviac \$35.50

Smoked Salmon, Dill Cream, Fried Capers



Dessert Buffet

Choice of 3 Desserts for \$9.50

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, Caramelized Sugar

Mini Assorted Cheesecakes

Hazelnut Nutella Bread Pudding

White Chocolate Dust, Raspberry Drizzle

Assorted French Macaroons

Seasonal Fruit Tart

Mini Dark Chocolate Mousse

Kahlua, Fresh Cream, Edible Shell

Mini Creme Brulee

Fresh Vanilla Bean, Caramelized Sugar

Mini Apple Crisp

Eggnog Pot de Creme

Whole Cream, Nutmeg Dust



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Desserts

19

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 - \$75 per station

Ice Cream Sundae \$9.50 PP

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

Flaming Cherries Jubilee \$12.50

Brown Sugar & Cherries Flambeed by a chef on-site for
a firey action station.

Served Over Vanilla Bean Ice Cream

New York Cheesecake Mousse Station \$9.50

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



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BEVERAGE STATION

Iced Tea, Lemonade & Water \$4.50

Lemon Slices & Sweeteners

Blackberry Iced Tea, Jalapeno Lemonade & Cucumber Water \$5.50

Dazbog Coffee \$6.50 PP

Self-Serve Barista \$8.50 PP

Regular & Decaf Coffee, Hot Chocolate, Hot Apple Cider, Hot Tea, Assorted Syrups, Whipped Cream & Chocolate Shavings

Hot Chocolate \$3.50 PP

Hot Apple Cider \$2.50 PP



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BARTENDING

Beer & Wine Bar Setup \$375

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

\$50 for each additional hour over 4 hours

Alcohol Not Included



Full Bar Setup \$600

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, 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, Gin & Tonic

\$50 for each additional hour over 4 hours

Alcohol Not Included

Champagne Pour \$3 Per Bottle

Champagne Not Included



Staffing

Event Manager - 4 Hour Minimum
\$50 Per Hour

Event Chef - 4 Hour minimum
\$50 Per Hour

Server - 4 Hour minimum
\$40 Per Hour

Bartender - 4 Hour minimum
\$45 Per Hour

Delivery

0 - 15 Miles: \$50

16 - 35 Miles: \$100

36 - 70 Miles: \$200

71 - 105 Miles: \$300



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expertise and plan your next
memorable event

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Mocktails



Poinsettia

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 & 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. Rimmed in Candy Canes