



MODERN CATERING

2026 Wedding Menu



Appetizer Stations

Cold Displays

Local and Imported Cheese Display

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

Antipasto Display

Italian Charcuterie, Artesian Cheeses, Marinated Artichoke Hearts, Kalamata Olives, Flatbreads and Assorted Crackers

Organic Vegetable Crudité

Cucumber Ranch and Hummus

Sliced Fresh Fruit Display

Seasonal Fruit and Berries

Chip and Dip Trio

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



Hot Displays

Baked Brie Encrouté

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

Fried Artichoke and Manchego Cheese Dip

Handmade Flat Breads, Assorted Crackers

Ballpark Pretzel Bites

Spicy Cheese Dip and Beer Mustard

Hors D'oeuvres

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

Cold Selections

Goat Cheese Stuffed Mushrooms

Pistachio Crust, Truffle Vinaigrette

Caprese Skewers

Tomato, Mozzarella, Basil

Seared Ahi Tuna

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

Brie and Raspberry Tartlets

Fresh Mint, Chantilly Sauce

Grilled Watermelon Skewers

Pistachio Dust, Balsamic Reduction

BLT Fingerlings

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

Drunken Crab Nachos

Tequila Marinated Crab, Habanero Pico de Gallo

Jonah Crab Claws

Spicy Mustard, Remoulade

Mini Tuna Poke Tacos

Avocado, Green Onion, Ponzu Sauce, Sesame Seeds

White Truffle Deviled Eggs

Micro Basil, White Truffle Vinaigrette

Gazpacho Shooters

Chive Cream

Waldorf Chicken Canopy

Candied Walnuts, Green Goddess Dressing

Tequila Shrimp Shooters

Spicy Cocktail Sauce, Horseradish

Quinoa Tabouli Stuffed Endive

Organic Endive, House Made Quinoa Tabouli, Candied Walnut

Prosciutto Wrapped Asparagus

Balsamic Drizzle

Cured Salmon

Dill Horseradish Cream Cheese, Toasted Baguette

Fried Artichoke Hearts

Dijon Sherry Vinigrette Drizzle

Quinoa Squash Cups

Balsamic Drizzle



Hors D'oeuvres

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

Hot Selections

Gorgonzola Meatballs

Red Wine Sauce, Fried Shallots

Lump Crab Cakes

Panko Crust, Remoulade

Achiote Chicken Skewers

Smoked Sea Salt, Cilantro Oil

Mini Beef Wellington

Mushroom Duxelles, Bordelaise Sauce

Bacon Wrapped Scallops

Mornay Sauce, Chive Drizzle

Mini Chile Rellenos

Jack Cheese, Avocado Puree

Pepper Jack Arancini

Cilantro, Pepper Jack Cheese, Jalapeno Cream

Ginger Chicken Satay

Hoisin Scallion Marinate, Spicy Peanut Sauce

Vegetable Pot Stickers

Ponzu Sauce

Siracha Skirt Steak Satay

Ponzu Sauce

Southwestern Chicken Eggrolls

Chipotle Drizzle

Mini Street Tacos

Beer Marinated Skirt Steak, Cotija Cheese

Jalapeno Bacon Wrapped Pork Tenderloin

Cumquat Pico de Gallo

Mini Shredded Chicken Tacos

Shredded Cheddar, Green Chile Pico de Gallo

Habanero Pork Belly Bao Buns

Cumber Kimchi Relish

Lamb Lollipop

Cabernet Reduction, Mint



Dinner Entrees

Choose 1, 2 or 3 entrees
Includes 1 salad, 2 side (See page 13) and assorted dinner rolls.
Served as Buffet, Family Style or Plated.



Bison Pot Roast

Pan Gravy, Baby Carrots

Salmon Piccata

Lemon-Chive Butter Sauce

Baked Cavatappi Pasta

Fresh Mozzarella, Grilled Vegetable,
Tomato Basil Sauce

BBQ Pulled Pork

Mini Buns, Chipotle Orange BBQ, Bourbon BBQ and
Traditional BBQ on the Side

Smoked Beef Brisket

Smoked Sea Salt BBQ Sauce

Chipotle Orange BBQ Chicken

Cilantro, Jicama Slaw

Filet of Beef 6 oz

Au Jus
Red Wine Reduction

Stuffed Chicken Selections

Bacon Fontina

Fresh Thyme, Tomatoes, Cream

Portobello Florentine

Spinach & Swiss Cream Sauce

Artichoke Smoked Gouda

Sundried Tomato, Pesto Cream Sauce

Roasted Cornish Game Hen

Pan Jus

Braised Beef Short Ribs

Root Vegetable Ragout

Crispy Chicken Marsala

Roasted Portobellos, Fresh Oregano

Herb Crusted Pork Tenderloin

Peach Succotash

Grilled Rosemary Chicken

Garlic Marinade, Tomato Au Jus

Grilled Bistro Filet

Cabernet Demi Glaze

Quinoa Salad Stuffed Tomato

White Quinoa Salad, Herb Vinaigrette

Roasted Rotisserie Chicken

Traditional Fresh Herbs

Garlic Rosemary Roast Beef

Au Jus

Dinner Salads and Sides

Salads

Top-Shelf – Add 3pp

Grilled Asparagus Salad

Fennel, Chive, Lemon Vinaigrette

Bibb Lettuce & Goat Cheese Salad

Bibb Lettuce, Bacon, Goat Cheese,
Lemon Vinaigrette

Chef Chopped Salad

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

Horseradish Mashed Potatoes

Fresh Horseradish, Sour Cream

Rice Pilaf

Jalapeño Mac & Cheese

Fried Cheddar Cauliflower

Butter Mashed Potatoes

Top-Shelf – Add \$3pp

Roasted Brussels Sprouts

Maple Syrup, Pancetta

Baby Broccolini

Parmesan Herb Crust

Yukon Gold Smashed Potatoes

Sour Cream, Chives

Au Gratin Potatoes

White Cheddar Crust

Parsnip Puree

Roasted Garlic Butter

Stations

Carving

Includes dinner rolls and butter.

Chef attendant fee - \$100 per station.

Ask us about pairing a carving station with a buffet.

Garlic Rosemary Roasted Tenderloin

(Serves up to 25ppl)

Au Jus, Horseradish Sauce

Roasted Prime Rib

(Serves up to 30ppl)

Au Jus, Horseradish Sauce

Bourbon-Honey Glazed Ham

(Serves up to 40ppl)

Rum Raisin Sauce

Deep Fried Turkey

(Serves up to 30ppl)

Orange-Cranberry Marmalade

Herb Encrusted Pork Loin

(Serves up to 25ppl)

Apple Jam, Spicy Mustard

Garlic Rosemary Roast Beef

(Serves up to 45 ppl)

Au Jus

Salmon En Croute, Scallop Mousse

(Serves up to 20ppl)

Lemon-Chive Butter Sauce

Sesame Seared Ahi Tuna Loin

(Serves up to 20ppl)

Ponzu Sauce, Napa Cabbage Slaw

Chevre Florentine in Puff Pastry

(Serves up to 25ppl) - Vegetarian

Spinach, Red Pepper, Goat Cheese, Porchini Sauce



Stations

Self-Serve or Chef Attended

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

Chef attendant fee - \$100 per station.

Pasta Station

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

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

Stations

Self-Serve or Chef Attended

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

Chef attendant fee - \$100 per station.

Mashed Potato Bar

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

Gourmet Mac & Cheese

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

Cheese Fondue

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

Seafood

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

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

Asian Fusion

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

Bruschetta Bar

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

Tavern Slider Station

Priced per dozen. Minimum of 3 dozen per item.

Angus Beef

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

Crab Cake

Cajun Remoulade, Micro Greens, Brioche Bun

Grilled Portobello

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

Beef Tenderloin

Horseradish Sauce, Crispy Onion, Brioche Bun

Grilled Chicken and Swiss

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun

Flatbread Station

8 slices each. Minimum of 3 flatbreads per option.

Margarita Flatbread

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

Buffalo Chicken Flatbread

Grilled Buffalo Chicken, Diced Tomatoes, Blue Cheese Sauce

Fig Flatbread

Prosciutto de Parma, Shaved Fontina

Smoked Pepperoni Flatbread

Mozzarella, Smoked Pepperoni

Desserts

Buffet

Your choice of 3 desserts

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 Berry Tart****Mini Apple Crisp****Mini Crème Brûlée****By the Dozen****Assorted Jumbo Cookies****Double Chocolate Brownies****Lemon Bars****Peanut Butter and Chocolate Rice Krispy Treats****Gluten Free Cookies****Stations**

To be paired with multiple stations or buffet. Chef attendant fee - \$100 per station.

Ice Cream

Vanilla Bean Ice Cream, Chocolate Sauce, Caramel, Sprinkles, Cookie Dough Pieces, Chopped Peanut Butter Cups, Chopped Health Bars, Chopped Oreos

Flaming Cherries Jubilee

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

Chocolate Fondue

Assorted Fruit and Shortbread

Beverage Stations

All Necessary Disposable Cups, Stirrers and Napkins are included



Complimentary Water Station at Ceremony Site

Iced Tea, Lemonade & Water

Lemon Slices and Sweetners

Blackberry Iced Tea, Jalapeno Lemonade & Cucumber Water

Silver Canyon Coffee

Regular & Decaf, Assorted Creamers & Sweeteners

Self Serve Barista

Regular and Decaf, Hot Chocolate, Hot Tea, Assorted Syrups, Vegan Whipped Cream & Chocolate Shavings

Bartending



Beer and Wine Bar Setup

Each bar serves up to 50 guests with a minimum of 4 hours. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Bucket, Spill Mat, Plastic Cups & Napkins.

\$50 for each additional hour over 4 hours.

***Alcohol not Included**

Full Bar Setup

Each bar serves up to 50 guests with a 4 hour minimum. Includes Liquor Liability Insurance Bar Tables, Linens, Beverage Bins, Ice Bucket, Spill Mat, 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