



MODERN**CATERING**

Corporate Menu



Modern Catering

www.moderncatering.com | 720-299-7638

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

Table of Contents

Breakfast and Brunch.....	3
Breakfast Stations and A La Carte Items.....	4
Lunch Buffets.....	5 & 6
Lunch Entrees, Salads, Sides & Desserts.....	7
Box Lunches.....	8
Appetizer Stations.....	9
Hors D'oeuvres – Passed or Station....	10 & 11
Dinner Entrees.....	12
Dinner Salads & Sides.....	13
Stations.....	14 & 15
Desserts.....	16
Beverages.....	17
Bartending.....	18
Staffing and Fess.....	19

Modern Catering

www.moderncatering.com | 720-299-7638

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

Breakfast and Brunch

The Denver

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

The Pueblo

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

The Lodo

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit
Breakfast Sandwich with Farm Fresh Eggs, Cheddar Cheese and a Sausage Patty on a Butter Croissant.
Served with Colorado Salsa and Tomatillo

Build Your Own Breakfast Tacos

Fresh Sliced Seasonal Fruit

Scrambled Eggs, Shredded Cheddar Cheese, Chopped Bacon, Pico de Gallo, Colorado Salsa, Tomatillo, Sour Cream, Grilled Mini Corn

The Sunrise

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Waffles with Syrup and Butter
Honey Cured Bacon

The Breckenridge Brunch

Mini Fruit & Yogurt Parfaits
Eggs Benedict with Hollandaise Sauce
Tender Belly Bacon & Maple Sausage
Santa Fe Potatoes
Pancakes with Maple Syrup, Whipped Cream & Pecans
Grilled Chicken Breast with Lemon Butter & Capers

For a Drop Off Service Sub Eggs Benedict for Cheddar Cheese Scrambled Eggs or Mini Quiches for

Tea Party Brunch

Cucumber and Dill Tea Sandwich

Cream Cheese with Cut off Crust

Egg Salad Tea Sandwich

Homemade Focaccia

Grilled Chicken Salad Tea Sandwiches

Sourdough

Fresh Fruit Salad

Variety of English Scones

Devonshire Cream

Brownies, Lemon Cookies, Chocolate Chip Cookies

Hot Tea

Assorted Tea Packets, Hot Water, Honey, Sweeteners

The Continental

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 \$4.00pp

Modern Catering

www.moderncatering.com | 720-299-7638

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

Stations

To be paired with a buffet or 3 A la carte items. Chef attendant fee - \$100 per station.

Belgian Waffle Station

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

Omelet Station

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

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

A la Carte Items

Chef Made Pastries
Chef Made Muffins
Gluten Free Muffins
Fresh Sliced Seasonal Fruit
Scrambled Eggs
Cheddar Cheese Scrambled Eggs
Spinach Florentine Scrambled Eggs
Ham, Onions and Peppers Scrambled Eggs
Bacon and Sausage Scramble Eggs
Santa Fe Potatoes
Old Style Sausage
Honey Cured Bacon
Mini Quiche Florentine
Mini Quiche Lorraine
Mini Ham & Cheese Quiche

Cherry Wood Smoked Salmon Platter
Capers, Pickled Onions, Eggs, Tomatoes, Mini Bagels, Dill Cream Cheese
Fruit, Yogurt & Granola Parfaits
Assorted Low-Fat Yogurt Cups
Biscuits & Gravy
Pancakes with Maple Syrup & Butter
Waffles with Syrup & Butter
Assorted Bagels & Cream Cheese
Donut Holes
Breakfast Eggrolls
Breakfast Pockets
Shrimp & Grits
Corn Beef Hash

Modern Catering

www.moderncatering.com | 720-299-7638

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

Lunch Buffets

Food Truck Style Taco Buffet

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

Toppings

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

Dessert

Churros

Vegetarian Option – Squash & Quinoa Stuffing

Add Guacamole - \$3pp

Add Chips and Colorado Salsa - \$5pp

Replace Beef or Chicken with Shrimp Skewers for \$5pp

Modern Fresh Buffet

Grilled Chicken Breast

Garlic Rosemary Marinade, Tomato Jus

Herbed Rice Pilaf

Olive Oil, Fresh Sage

Braised Broccoli

Black Pepper

Baby Spinach & Kale Salad

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

Dinner Rolls

Butter

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter
Rice Krispies Treats, or Lemon Bars

Build Your Own Pasta Buffet

Penne Pasta
Thin Spaghetti
Marinara Sauce
Pesto Alfredo Sauce
Roasted Vegetables
Marinated Grilled Balsamic Chicken Breast

Traditional Caesar Salad

Croutons, Shaved Parmesan, Caesar Dressing

House Made Garlic Parmesan Knots

Butter

Dessert

Cannoli

Build Your Own Burger Buffet

100% Angus Beef Hamburgers and Cheeseburgers with
Brioche Buns

Toppings

Leaf Lettuce, Tomatoes, Red Onions, Dill Pickle Slices, Crispy
Onions, Bacon, Jalapenos, Ketchup, Mustard, Mayo

Kettle Chips

Mixed Green Salad

House Made Ranch or Balsamic Vinaigrette

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter
Rice Krispies Treats, or Lemon Bars

Build Your Own Shawarma Buffet

Chicken or Falafel

Toppings

Diced Tomatoes, Red Onion, Shredded lettuce, Tzatziki
Sauce, Pita

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter
Rice Krispies Treats, or Lemon Bars

Modern Catering

www.moderncatering.com | 720-299-7638

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

Lunch Buffets

Boulder Ranch Chicken Tender Buffet

Ranch Style Breaded Crispy Tenders and Grilled Tenders

Sauces

Chipotle BBQ, Ranch, Honey Mustard

Mixed Green Salad

Ranch and Balsamic Vinaigrette

Butter Mashed Potatoes

Biscuits

Butter and Honey

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter

Build Your Own Deli Buffet

Roasted Turkey, Honey Ham, Roast Beef, Salami, Cheddar, Swiss, Pepper Jack, Assorted Deli Breads

Toppings

Leaf Lettuce, Tomatoes, Red Onions, Dill Pickle Slices, Yellow & Dijon Mustard, Mayonnaise

Red Bliss Potato Salad

Mixed Green Salad

Ranch and Balsamic Vinaigrette

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter Rice Krispies Treats, or Lemon Bars

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

Modern Greens Soup and Salad Buffet

Salad Options

Mixed Greens, Marinated Grilled Chicken, Chopped Tender Belly Bacon, Sliced Cucumbers, Grape Tomatoes, Red Onions, Mushrooms, Colorado Blue Cheese, Diced Eggs, Chick Peas, Pepperoncini, House Made Ranch, Balsamic Vinaigrette

Choice of Soup

Baked Potato, Broccoli and Cheddar, Minestrone or Chef's Seasonal Choice

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter Rice Krispies Treats, or Lemon Bars

Add Avocado - \$3pp

Add Shrimp Skewers - \$5pp

Pre-Made Sandwich Buffet

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

American Club

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

Red Bliss Potato Salad

Mixed Green Salad

Ranch and Balsamic Vinaigrette

Choice of Dessert

Dark Chocolate Brownies, Assorted Cookies, Peanut Butter Rice Krispies Treats, or Lemon Bars

Modern Catering

www.moderncatering.com | 720-299-7638

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

Lunch Entrees

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

Chipotle Orange Barbeque Chicken

Cilantro, Jicama Slaw

Beef Enchiladas

Marinated Skirt Steak, Jack Cheese, Red Chile Wine Sauce

Bacon Fontina Stuffed Chicken

Fresh Thyme, Tomatoes, Cream

Shrimp Tacos

Lime Coleslaw, Pineapple Pico de Gallo

Roasted Pork Loin

Fresh Herb, Apple Compote

Korean Pork Spare Ribs

Korean Kalbi Sauce, Green Onion, Sesame

Grilled Salmon

Sautéed Spinach, Lemon Butter

Roasted Vegetable Napoleon

Quinoa, Roasted Pepper Coulis

Grilled Vegetable and Black Bean Enchiladas

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
Tomato Cucumber Salad
Seasonal Salad

Sides

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

Desserts

Double Chocolate Brownies
Assorted Jumbo Cookies
Lemon Bars

Peanut Butter and Chocolate
Rice Krispy Treats

Modern Catering

www.moderncatering.com | 720-299-7638

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

Boxed Lunches

Sandwiches

Served on a brioche bun and includes homemade pasta salad, a cookie and kettle chips.

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

Served with dressing on the side and includes a cookie.

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

Modern Catering

www.moderncatering.com | 720-299-7638

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

Appetizer Stations

Cold Displays

Local and Imported Cheese Display

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

Antipasto Display

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

Organic Vegetable Crudit 

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 En Croute

(Serves up to 50 ppl)

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

Fried Artichoke and Manchego Cheese Dip

(Serves up to 50 ppl)

Handmade Flat Breads, Assorted Crackers

Ballpark Pretzel Bites

(Serves up to 35 ppl)

Spicy Cheese Dip and Beer Mustard



Modern Catering

www.moderncatering.com | 720-299-7638

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

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

Mini Poke Tacos

Avocado, Green Onion, Ponzu Sauce, Sesame Seeds

Jonah Crab Claws

Spicy Mustard, Remoulade

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 Sheri Vinaigrette Drizzle

Quinoa Squash Cups

Balsamic Drizzle



Modern Catering

www.moderncatering.com | 720-299-7638

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

Hors D'oeuvres

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

Hot Selections

Gorgonzola Meatballs

Red Wine Sauce, Fried Shallots

Achiote Chicken Skewers

Smoked Sea Salt, Cilantro Oil

Bacon Wrapped Scallops

Mornay Sauce, Chive Drizzle

Pepper Jack Arancini

Cilantro, Pepper Jack Cheese, Jalapeno Cream

Vegetable Pot Stickers

Ponzu Sauce

Southwestern Chicken Eggrolls

Chipotle Drizzle

Jalapeno Bacon Wrapped Pork Tenderloin

Cumquat Pico de Gallo

Habanero Pork Belly Bao Buns

Cucumber Kimchi Relish

Lump Crab Cakes

Panko Crust, Remoulade

Mini Beef Wellington

Mushroom Duxelles, Bordelaise Sauce

Mini Chile Rellenos

Jack Cheese, Avocado Puree

Ginger Chicken Satay

Hoisin Scallion Marinade, Spicy Peanut Sauce

Sriracha Beef Satay

Ponzu Sauce

Mini Street Tacos

Beer Marinated Beef, Cotija Cheese

Mini Shredded Chicken Tacos

Shredded Cheddar, Green Chile Pico de Gallo

Lamb Lollipop

Cabernet Reduction, Mint



Modern Catering

www.moderncatering.com | 720-299-7638

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

Dinner Entrees

For buffet, includes your choice of 2 entrees
1 salad, 2 side (See page 13) and assorted dinner rolls.
Ask about family style and plated service.



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

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 Chicken

Traditional Fresh Herbs

Garlic Rosemary Roast Beef

Au Jus

Modern Catering

www.moderncatering.com | 720-299-7638

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

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

Blue Cheese, Tomatoes, Salami, Black Olives,
Herb Vinaigrette

Chopped Steak House Style Wedge Salad

Blue Cheese, Tomatoes, Ranch

Classic 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

Rice Pilaf

Jalapeño Mac & Cheese

Fried Cheddar Cauliflower

Horseradish Mashed Potatoes

Fresh Horseradish, Sour Cream

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

Modern Catering

www.moderncatering.com | 720-299-7638

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

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

Roast Beef

(Serves up to 45ppl)

Au Jus

Herb Encrusted Pork Loin

(Serves up to 25ppl)

Apple Jam, Spicy Mustard

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, Porcini Sauce



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

Flaming Risotto Station

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

Modern Catering

www.moderncatering.com | 720-299-7638

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

Stations

Self-Serve

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

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 Toasted Crostini

Salad Station

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, DriedCranberries

Dressings -Ranch, Balsamic, Minted Honey Vinaigrette

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

BLT

Bacon, Lettuce, Tomato, Mayo, Brioche 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

Modern Catering

www.moderncatering.com | 720-299-7638

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

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

Mini Berry Tart

Mini Apple Crisp

Mini Crème Brûlée

Fresh Vanilla Bean, Caramelized Sugar

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, Sprinkles, Cookie Dough Pieces, Chopped Health, Chopped Peanut Butter Cups, 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

Modern Catering

www.moderncatering.com | 720-299-7638

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

Beverages

Bottled Coke Products

Bottled Iced Tea and Lemonade

Bottled Water

Bottled Sparkling Water

Bottled Assorted Juices

96 oz Boxed Regular Coffee

Assorted Creamers & Sweeteners

96oz Boxed Decaf Coffee

Assorted Creamers & Sweeteners



Stations

All Necessary Disposable Cups, Stirrers and Napkins are included



Iced Tea, Lemonade & Water

Lemon Slices and Sweeteners

Blackberry Iced Tea, Jalapeno Lemonade & Cucumber Water

Dazbog Coffee

Regular & Decaf, Assorted Creamers & Sweeteners

Self Serve Barista

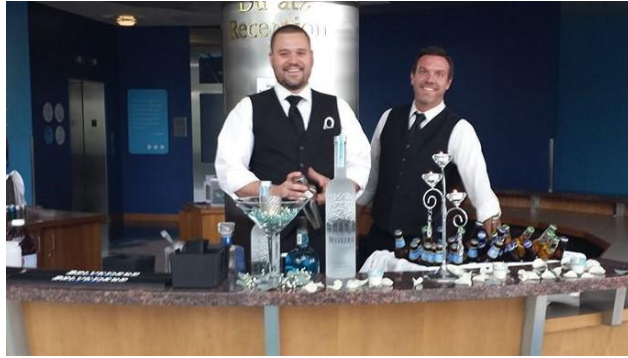
Regular and Decaf, Hot Chocolate, Hot Tea, Assorted Syrups, Vegan Whipped Cream & Chocolate Shavings

Modern Catering

www.moderncatering.com | 720-299-7638

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

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, Ice, 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, 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

Modern Catering

www.moderncatering.com | 720-299-7638

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