



MODERN **CATERING**

# Social Menu



Modern Catering

[www.moderncatering.com](http://www.moderncatering.com) | 720-299-7638

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

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# 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

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# 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**

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# 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

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# 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

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# 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

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# 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

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# 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 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 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



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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**

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



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# 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



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# 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

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# 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

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# 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, Porchini 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

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# Stations

## Self-Serve

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### **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

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# 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 Brulee**

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 firey action station! Served Over Vanilla Bean Ice Cream

### **Chocolate Fondue**

Assorted Fruit and Shortbread

Modern Catering

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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**

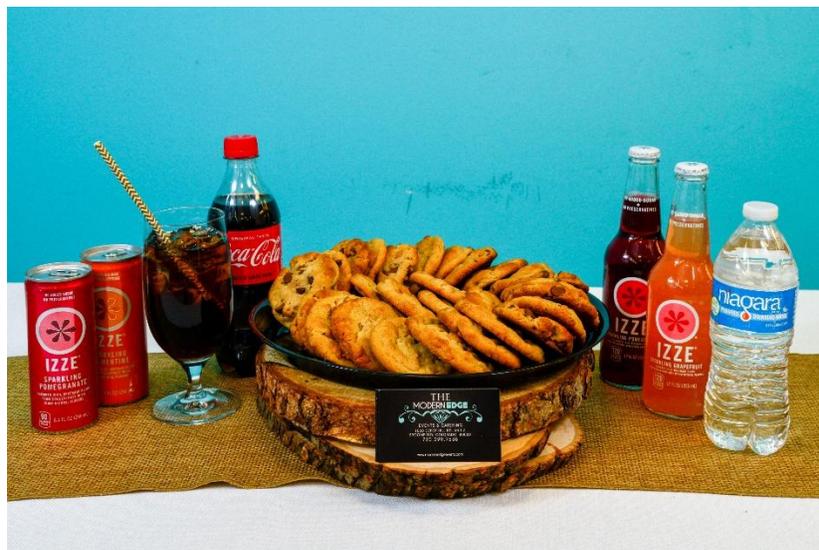
**Bottled Assorted Juices**

**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

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# 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

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