

2024 Holiday Menu



MODERN**CATERING**

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🌐 ModernCatering.com

☎ (720) 299-7638



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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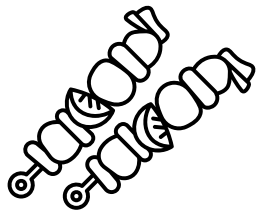
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Appetizer Stations

COLD DISPLAYS

Local and Imported Cheese Display - \$6.50pp

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

Antipasto Display - \$7.50pp

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

Organic Vegetable Crudité - \$4.50pp

Cucumber Ranch

Sliced Fresh Fruit Display - \$4.50pp

Seasonal Fruit and Berries

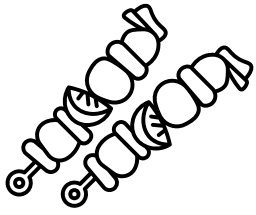
Chip, Dip, and Salsa Display - \$4.50pp

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





Appetizer Stations

HOT DISPLAYS

Baked Brie En Croute – \$175.00 per serving (serves 35 ppl)

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

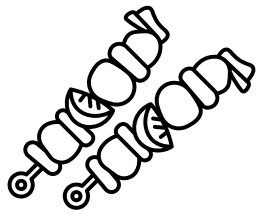
Fried Artichoke and Manchego Cheese Dip – \$175.00 per serving (serves 35 ppl)

Handmade Flatbreads, Assorted Crackers

Ballpark Pretzel Bites – \$4.50pp

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 - \$25.50

Pistachio Crust, Truffle Vinaigrette

Caprese Skewers - \$20.50

Tomato, Mozzarella, Basil

Seared Ahi Tuna - \$39.50

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

Brie and Raspberry Tartlets - \$29.50

Fresh Mint, Chantilly Sauce

Poached Pear and Camembert Tartlets - \$40.50

Bosc Pear, French Camembert, Fig Purée

BLT Fingerlings - \$27.50

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

Drunken Crab Nachos - \$38.50

Tequila Marinated Crab, Habanero Pico de Gallo

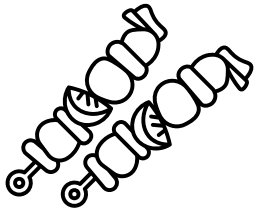
Pear & Apple Skewers - \$25.50

Spicy Caramel Drizzle

Jonah Crab Claws - \$98.50

Spicy Mustard, Remoulade





Hors D'oeuvres



COLD SELECTIONS

Butternut Squash Crepe Roll-ups - \$26.50

Herbed Cream Cheese

Beef Tartare Deviled Eggs - \$38.50

Micro Basil, White Truffle Vinaigrette

Waldorf Chicken Canapé - \$31.50

Candied Walnuts, Green Goddess Dressing

Tequila Shrimp Shooters - \$38.50

Spicy Cocktail Sauce, Horseradish

Quinoa Tabouli Stuffed Endive - \$27.50

Organic Endive, House Made Quinoa Tabouli, Candied Walnut

Prosciutto Wrapped Asparagus - \$39.50

Balsamic Drizzle

Cured Salmon - \$26.50

Horseradish Cream Cheese, Toasted Baguette

Stuffed Artichoke Hearts - \$34.50

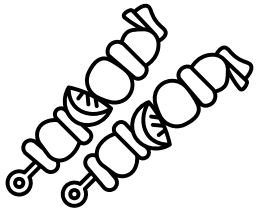
Boursin Cheese

Quinoa Squash Cups - \$29.50

Balsamic Drizzle

Drunken Cherry Tarts - \$32.50

Whipped Sweetened Goat Cheese



Hors D'oeuvres

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

HOT SELECTIONS

Gorgonzola Meatballs - \$30.50

Red Wine Sauce, Fried Shallots

Achiote Chicken Skewers - \$27.50

Smoked Sea Salt, Cilantro Oil

Bacon Wrapped Scallops - \$42.50

Mornay Sauce, Chive Drizzle

Pepper Jack Arancini - \$29.50

Cilantro, Pepper Jack Cheese, Jalapeno Cream

Vegetable Pot Stickers - \$25.50

Ponzu Sauce

Southwestern Chicken Eggrolls - \$25.50

Chipotle Drizzle

Jalapeno Bacon Wrapped Pork Tenderloin - \$40.50

Cumquat Pico de Gallo

Fried Acorn Squash Chimichanga - \$27.50

Black Bean Paste, Green Chile Sauce

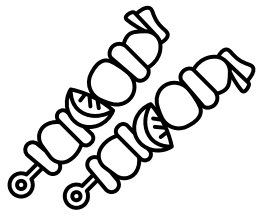
Achiote Bacon Wrapped Shrimp - \$33.50

Jalapeño Cream Sauce

Smoked Corn Chowder Shots - \$27.50

Grilled Sourdough Toast





Hors D'oeuvres



HOT SELECTIONS

Lump Crab Cakes - \$40.50
Panko Crust, Remoulade Sauce

Mini Beef Wellington - \$37.50
Mushroom Duxelles, Bordelaise Sauce

Mini Chile Rellenos - \$29.50
Jack Cheese, Avocado Puree



Ginger Chicken Satay - \$27.50
Hoisin Scallion Marinade, Spicy Peanut Sauce

Sriracha Beef Satay - \$30.50
Ponzu Sauce

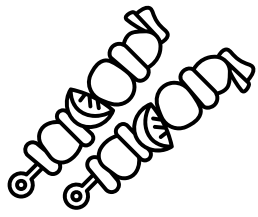
Mini Street Tacos - \$30.50
Beer Marinated Beef, Cotija Cheese

Mini Shredded Chicken Tacos - \$29.50
Shredded Cheddar, Green Chile Pico de Gallo



Lamb Lollipop - \$40.50
Cabernet Reduction, Mint

Apple Jam Pork Tenderloin - \$40.50
Herbed Pork Tenderloin, Caramel Apple Jam, Mini Biscuit



Dinner Entrees

For buffet, price includes your choice of 2 entrees (the higher priced item will be the price per person) 1 salad, 2 sides (see page 12 & 13) and assorted dinner rolls. Ask about family style and plated service.

Stuffed Chicken Selections \$27.50pp

Bacon Fontina

Fresh Thyme, Tomatoes, Cream

Portobello Florentine

Spinach & Swiss Cream Sauce

Artichoke Smoked Gouda

Sundried Tomato, Pesto Cream Sauce



Bison Pot Roast - \$52.50pp

Pan Gravy, Baby Carrots

Salmon Piccata - \$49.50pp

Capers, Lemon-Chive Butter Sauce

Baked Cavatappi Pasta - \$26.50pp

Fresh Mozzarella, Grilled Vegetable, Tomato Basil Sauce

Chimayo Roasted Turkey Breast - \$28.50pp

Giblet Gravy, Kumquat-Cranberry Sauce

Smoked Beef Brisket - \$33.50pp

Smoked Sea Salt BBQ Sauce

Filet of Beef 6 oz - \$50.50pp

8 oz - \$60.50pp

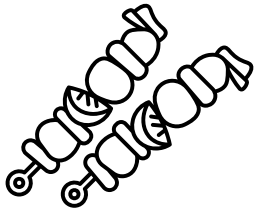
Red Wine Reduction

Prime Rib 8oz - \$56.50pp

Rosemary Au Jus, Horseradish

Braised Beef Short Ribs - \$48.50pp

Root Vegetable Ragout



Dinner Entrees

Crispy Chicken Marsala - \$29.50pp

Roasted Portobellos, Fresh Oregano

Cappellini Pasta - \$27.50pp

Pinenuts, Sundried Tomatoes, Gorgonzola Cream Sauce

Prosciutto Wrapped Pork Tenderloin - \$37.50pp

Apple, Mint & Walnut Chutney

Grilled Rosemary Chicken - \$26.50pp

Garlic Marinade, Tomato Au Jus

Grilled Bistro Filet - \$33.50pp

Cabernet Demi Glaze

Quinoa Salad Stuffed Tomato - \$33.50pp

White Quinoa Salad, Herb Vinaigrette

Roasted Rotisserie Chicken - \$26.50pp

Traditional Fresh Herbs

Garlic Rosemary Roast Beef - \$26.50pp

Au Jus

Chicken Piccata - \$26.50

Capers, Lemon-Chive Butter Sauce





Dinner Salads and Sides

Salads

Top-Shelf – Add \$2.50pp

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

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

Baby Spinach and Kale Salad

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette





Dinner Salads and Sides

Sides

Top-Shelf – Add \$2.50pp

Roasted Brussels 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

Sautéed Colorado Green Beans

Smoked Bacon, Crispy Onions

Sautéed Garlic Broccoli

Sweet Potato Casserole

Pecan Crust

Chef's Seasonal Vegetable Medley

Herb Roasted Red Potatoes

Fresh Thyme, Sea Salt

Wild Rice

Jalapeño Mac & Cheese

Fried Cheddar Cauliflower

Steamed Rainbow Carrots

Lavender Honey Glaze

Butter Mashed Potatoes



Stations

Includes dinner rolls and butter.
Chef attendant fee - \$75 per station.
Ask us about pairing a carving station with a buffet.

CARVING

Garlic Rosemary Roasted Tenderloin - \$425.00
(Serves up to 25ppl)

Au Jus, Horseradish Sauce

Roasted Prime Rib - \$505.00
(Serves up to 30ppl)

Au Jus, Horseradish Sauce

Bourbon-Honey Glazed Ham - \$275.00
(Serves up to 40ppl)

Rum Raisin Sauce

Paprika Roasted Turkey \$275.00
(Serves up to 35ppl)

Orange-Cranberry Marmalade, Basic Gravy

Herb Crusted Pork Loin - \$275.00
(Serves up to 25ppl)

Apple Jam, Spicy Mustard

Salmon En Croute, Scallop Mousse - \$395.00
(Servers up to 20ppl)

Lemon-Chive Butter Sauce

Sesame Seared Ahi Tuna Loin - \$505.00
(Serves up to 20ppl)

Ponzu Sauce, Napa Cabbage Slaw

Chevre Florentine in Puff Pastry - \$225.00
(Serves up to 25ppl)

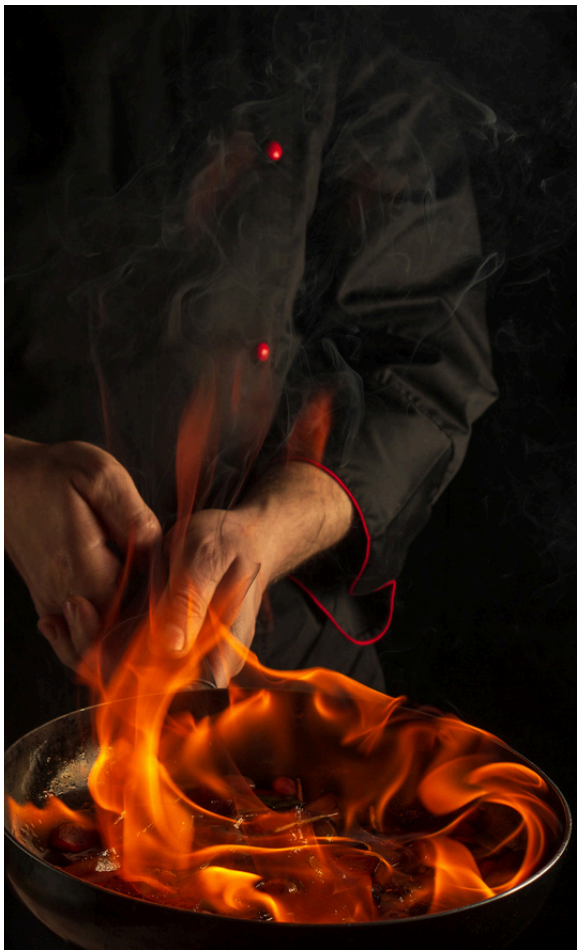
Vegetarian Spinach, Red Pepper, Goat Cheese, Porcini Sauce





Stations

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



CHEF ATTENDED

Pasta Station - \$16.50pp

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 - \$16.50pp

Urban Blend of Salad Greens is tossed in individual bowls and 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 - \$16.50

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



Stations

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

SELF-SERVE

Mashed Potato Bar - \$12.50pp

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

Gourmet Mac & Cheese - \$14.50pp

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

Cheese Fondue - \$9.50pp

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

Seafood - \$18.50pp

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

Mile High Pretzels - \$10.50pp

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

Asian Fusion - \$17.50pp

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

Bruschetta Bar - \$9.50pp

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

Make your own Popcorn Station - \$7.50pp

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





Stations

TAVERN SLIDER STATION

Priced per dozen. Minimum of 3 dozen per item.

Angus Beef - \$32.50

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

Crab Cake - \$40.50

Cajun Remoulade, Micro Greens, Brioche Bun

Grilled Portobello - \$31.50

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

Beef Tenderloin - \$44.50

Horseradish Sauce, Crispy Onion, Brioche Bun

Grilled Chicken and Swiss - \$35.50

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun



FLATBREAD STATION

12 slices each. Minimum of 3 flatbreads per option.

Margarita Flatbread - \$28.50

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

Buffalo Chicken Flatbread - \$32.50

Grilled Buffalo Chicken, Diced Tomatoes, Blue Cheese Sauce

Fig Flatbread - \$31.50

Prosciutto de Parma, Shaved Fontina

Smoked Pepperoni Flatbread - \$30.50

Mozzarella, Smoked Pepperoni

Gravlax Flatbread - \$35.50

Smoked Salmon, Dill Cream, Fried Capers





Desserts

Your choice of 3 desserts for \$8.50pp

BUFFET

Mini Assorted Cheesecakes

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

Hazelnut Nutella Bread Pudding

White Chocolate Dust, Raspberry Drizzle

Mini Dark Chocolate Mousse

Kahlua, Fresh Cream, Edible Shell

Assorted French Macaroons

Seasonal Fruit Tart

Mini Apple Crisp

Mini Crème Brulee

Fresh Vanilla Bean, Caramelized Sugar

Eggnog Pot de Crème

Whole Cream and Nutmeg Dust





Desserts

By the Dozen

Assorted Holiday Cookies - \$32.50

Double Chocolate Brownies - \$32.50

Assorted Dessert Bars - \$34.50

Peanut Butter and Chocolate Rice Krispy Treats - \$28.50

Gluten-Free Cookies - \$34.50



Stations

To be paired with multiple stations or buffet. Chef attendant fee - \$75 per station.

Ice Cream Sundae - \$8.50pp

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

Flaming Cherries Jubilee - \$11.50pp

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

New York Cheesecake Mousse Station - \$10.50pp

Chef Prepared Cheesecake Mousse Served in a Mini Bowl with your choice of Toppings: Crumbled Graham Crackers, Cherries, Mini Chocolates, Shaved White & Dark Chocolate, and Sauces: Raspberry Sauce, Cayenne Caramel, Pecan Praline Sauce



Beverage Stations



Iced Tea, Lemonade & Water - \$3.50pp

Lemon Slices and Sweeteners

Blackberry Iced Tea, Jalapeno Lemonade & Cucumber Water - \$4.50pp

Dazbog Coffee - \$5.50pp

Regular & Decaf, Assorted Creamers & Sweeteners

Self Serve Barista - \$7.50pp

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



Bartending

Beer and Wine Bar Setup \$350.00

Each bar serves up to 75 guests, with a minimum of 4 hours. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Bucket, Ice, Spill Mat, Plastic Cups, Napkins & Water Beverage Dispenser. \$50 for each additional hour over 4 hours.

*Alcohol not Included

Full Bar Setup \$550.00

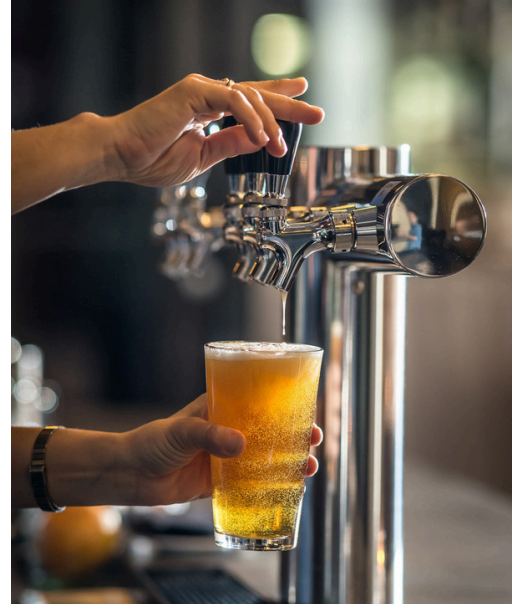
Each bar serves up to 75 guests with a 4 hour minimum. Includes Liquor Liability Insurance Bar Tables, Linens, Beverage Bins, Ice Bucket, Spill Mat, Ice, Plastic Cups, Straws, Stirrers, Napkins & Water Beverage Dispenser.

Garnishes: Lemons, Limes, Cherries, Green Olives
Mixers: Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Club Soda, Ginger Ale, Tonic \$50 for each additional hour over 4 hours.

*Alcohol not Included

Champagne Pour - \$3.00 per bottle

*Champagne not included





Staffing and Delivery

Event Manager - 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

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.

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