

Café Modern



Thank you for your interest in the exclusive catering

Offered by Bon Appétit at the Modern Art Museum of Fort Worth.

We will do everything possible to ensure the finest preparation, And the most striking presentation for your event.

Our company philosophy emphasizes exceptional quality, and our entrepreneurial spirit allows our employees to use their talents and capabilities to fully ensure your satisfaction.

For questions regarding this catering guide and your menu planning, please call

Our Catering Department at (817) 840-2175.

We know you will be impressed with our style, and, most importantly, our food! We look forward to being your partners in creating an outstanding event!

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.



Bon Appétit!

Event Capacity Chart

| Café | Dinner with Existing Chairs/Tables | Dinner with Round Tables/Silver Chairs | Hors d'oeuvre Stations | No Tables/Chairs |
|---------------------|------------------------------------|--|------------------------|----------------------|
| | with Dance Floor | 90 seats | 140 seats**+ | 60 seats, 150 guests |
| without Dance Floor | 160 seats | 200 seats**+ | 90 seats, 200 guests | 240 guests** |

| Lobby | Seated Dinner | Buffet Dinner | Hors d'oeuvre Stations | No Tables/Chairs |
|-----------|---------------|---------------|------------------------|------------------|
| | without Café | 250 seats | 400 seats | 400 guests |
| with Café | 250 seats | 600 seats | 700 guests | 1000 guests |

Rental Rates for The Modern and Café Modern For more information or to schedule an event Please contact the Catering Department at 817-840-2175 or catering@themodern.org

Café Modern

Public Rental Rate:

\$2,000

Patron:

\$1,100 rental + Patron membership \$1,200

Grand Lobby and Café Modern Includes Gallery Access for up to 2 hours or until 9:00 pm

Member Rental Rate: membership is required President's Circle (\$5,000) or Patron (\$1,200)

President's Circle members: One free rental per year, plus \$1,000 Museum Staff Fee

Patron members: \$4,800 Fee

Modern Auditorium No food or beverages allowed in the auditorium.

Capacity: 250 seats

Rental Rate: \$500

Patron: \$350 (this membership level is \$1,200)

Additional \$150 After Hours Fee applies to all events during non-business hours

Gallery Access Galleries close at 9:00 pm

Rental Rate: *No food or beverages allowed in the galleries.*

\$400 for two floors for two hours

\$200 per additional hour

**Food and Beverage Minimum (exclusive of service charge and tax) will apply

Existing membership not required

Capacities may change based on requested set up of space.

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Café Modern

** Removal of existing tables/chairs required \$1,000
 + Rental of round tables and silver chairs \$5 per person



Equipment Rental Information

Included in Rental:

- Coat Check Attendant
- Tall or Short Cocktail Tables
- Existing Café Tables and Chairs
- White or Black Square Linens (Not Floor Length)
- Tealights for the Café
- Hurricanes for the Café (up to 10)
- Round or Rectangular Cake Table(s)
- Round or Rectangular Sign-In/Registration Table
- Round or Rectangular Seating Card Table
- Rectangular DJ Table
- Black skirting for all Buffets, Bars, Cake, Sign-In and DJ Tables
- Tour Docents for Art Galleries (with Advance Notice, Gallery Access must be rented)

Additional Fees (optional):

| | |
|---|------------------|
| Podium with Microphone | \$50.00 |
| Sound System for Background Music in the Cafe | \$50.00 |
| Visual Productions for Presentations | Call for Quote |
| Lighting | Call for Quote |
| Valet Parking | \$25/hour/parker |
| Removal of All Café Ellipse Tables and Chairs | \$1,000 |
| Removal of 1/2 Café Ellipse Tables and Chairs | \$500 |
| Removal of Café Ellipse Blue Chairs (use existing tables) | \$400 |
| Power Hook Up for Bands | \$250.00 |
| Staging For a Band | \$1,000+ |
| Standard Wood Parquet Dance Floor | \$900 - \$1200 |
| Specialty Tablecloths (Floor Length, Colored, and/or Textured) | \$26 + per linen |
| Silver Chivari Chairs with Black Cushions (Round Tables Included if Needed) | \$5 per chair |
| White Cushions for Silver Chivari Chairs | \$3 per cushion |
| Banquettes and Ottomans | \$500+ |

Decoration Restrictions: No balloons or confetti are allowed inside the museum. Nothing can be taped or attached to any wall, window, granite or concrete flooring (inside or outside the building). Candles are only permitted in the Café. All candles must be enclosed. No candles are allowed in the Grand Lobby, the Café Patio, or the Sculpture Garden

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.



Frequently Asked Questions

Are we able to host wedding ceremonies? Unfortunately we are not able to host wedding ceremonies anywhere on museum property. Please contact the Catering Director for a list of local ceremony venues.

What type of deposit is needed to hold our space? The room rental is due with a signed contract in order to secure your space. For instance, to rent the Café and the Art Galleries, a deposit of \$2,400 would be required. This first deposit is non-refundable. The catering deposits are due 90 and 30 days prior to event.

Are we allowed to bring in an outside caterer? No, Café Modern is the exclusive caterer for the Modern Art Museum of Fort Worth and must provide all food and beverage served at the event. The only exception is a professionally baked wedding cake from a licensed bakery and small favor gifts.

Can we provide our own alcohol? No, Café Modern provides all beverages, alcoholic and non-alcoholic. Café Modern can order a special wine, beer, or liquor with advance notice (based on availability).

What time are we allowed to host an afterhours event? Most likely after 7:00 in the Café and 7:30 in the Grand Lobby, however this will depend on the current museum schedule. Each party rental is for 4 hours. Additional time can be requested, but additional charges will apply.

Are we allowed to host a private lunch or an early afternoon event? The only day allowed for private events prior to 5:00 pm is Monday. Since the museum is closed on Mondays, private lunches and early afternoon events can be hosted during the day.

What time can we begin set up? Set up will usually begin shortly after 5:00pm. Since the museum closes at 5:00, no events are allowed to begin set up earlier than 5:00. However a later set up start time may be required based on the museum schedule. Please contact the Catering Director for further information.

How long do we have for tear down and must it be completed immediately after the event? Yes. All events must be cleaned up immediately following the event. Any flowers must be picked up by the florist or taken by the client. All dance floors, staging, and any other non-museum furnishings must be removed from the building after the event. Events are allowed one hour for clean up.

What are we able to use for a departure item? No rose petals, rice, confetti or sparklers. Bubbles are allowed outside of the building. If you have an idea not on this list, please contact the Catering Director for prior approval.

What type of event insurance do I need and where can I obtain it? The museum requires a \$1 million general liability policy. This insurance would protect the artwork, museum building and property from any damage you, your guests, or your vendors may cause. A policy can be obtained two ways. You can add on an umbrella to your existing home-owners policy or obtain a special events policy. A special events policy can be written at most insurance companies or you can visit WedSafe for a policy. www.wedsafe.com. This is ceremony and reception insurance designed specifically for brides and grooms. A policy from WedSafe costs around \$200. Other insurance companies range in costs from \$50 - \$1,000. Some home-owners policies can add umbrellas for no or minimal cost.

Please note that the insurance must be for the day of the event. The museum's name and address must be noted on the policy.

Modern Art Museum of Fort Worth
3200 Darnell Street
Fort Worth, TX 76107

What type of decoration restrictions does the museum have? No balloons or confetti is allowed inside the museum. Nothing can be taped or attached to any wall, granite or concrete flooring. Candles are only permitted in the Café. All candles must be enclosed. No candles are allowed in the Lobby, the Café Patio, or the Sculpture Garden.

Does museum staff cut our wedding cake or do we need to provide someone? The museum will cut your wedding cake for no additional charge. We also provide glass plates, forks, and napkins.

Café Modern

Passed Hors d'oeuvres

Select up to four items passed for one hour. Minimum of 25 guests

Standard List

\$8 per guest

1/2 Standard and 1/2 Premium

\$10 per guest

Premium List

\$11 per guest



Standard Hors d'oeuvres

- La Cocina Cheese with Grilled Chicken Quesadilla
- Smoked Chicken, Brie and Mango Quesadillas
- Moroccan Chicken Bites with Spicy Harissa Sauce
- Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam
- Candied Bacon with Texas Goat Cheese Mousse
- Tomatillo Pork Tostadas with Cotija Cheese and Pico de Gallo
- Warm Dates Stuffed with Goat Cheese and Pistachio
- BLT Cups - Cherry Tomatoes Stuffed with Smoked Bacon
- Spicy Beef Flauta with Avocado Cream
- Chorizo and Potato Empanadas
- Andouille Sausage and Sharp Cheddar in Puff Pastry
- Spinach Feta Stuffed Mushrooms
- Pork Carnita with Chipotle Cheddar Quesadilla
- Chorizo and Manchego Stuffed Mushrooms
- Twice Baked Truffled Potato Bites
- Italian Sausage and Smoked Mozzarella Stuffed Mushrooms
- Bruschetta Caprese - Fresh Mozzarella, Basil, Tomato
- Caramelized Onion Tart with Tomatoes, Olives, and Pine Nuts



Premium Passed Hors d'oeuvres

- Wild Mushroom and Herbed TX Goat Cheese Quesadilla
- Risotto Cakes with Smoked Mozzarella Stuffing and Marinara
- Salmon Mousse with Cucumber Relish on a Dill Crostini
- Duck Spring Rolls with Tropical Fruit Salsa
- Tuna Tartar with Shiitakes on Wonton Chip with Wasabi
- Lobster and Shrimp Cakes with Saffron Aioli
- Corn Crusted Shrimp with Jalapeno Margarita Dipping Sauce
- Grilled Ribeye Potato Bite with Horseradish Cream
- Spicy Crab Stuffed Mushrooms
- Lump Crab Cake with Creole Rémooulade
- Crispy Coconut Shrimp with Jezebel Sauce
- Miniature Beef Wellington
- Seared Tuna with Chinese mustard on Wonton
- Smoked Bacon Wrapped Scallop with Jalapeno Jelly Glaze
- Beef Carpaccio Canapé with Pesto and Grana Cheese
- Shrimp Quesadilla with Goat Cheese and Caramelized Onion
- Miniature Lamb Burgers with Tzaziki Sauce
- Grilled Shrimp Shooter with Bloody Mary Sauce

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

Café Modern



Reception Stations Package #1

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 2 off the Standard List

Imported and Domestic Cheese Display

Chef's Selection of Imported and Domestic Cubed and Wedged Gourmet Cheeses
Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes and Crackers

Gourmet Macaroni and Cheese Station

Decadent Three Cheese Sauce with Cavatappi Pasta and Various Toppings
Including Steamed Broccoli, Sautéed Mushrooms, Applewood Bacon,
Pit Ham, Brioche Bread Crumbs, Diced Tomato and Chives

Mini Sandwich Carving Station

Served with Assorted Silver Dollar Rolls and Sauce Condiments
(Choice of One)

Garlic and Pepper Crusted Inside Round of Beef
Bourbon-Maple Glazed Pit Ham
Apple Jack Glazed Berkshire Pork
Herb Infused Roasted Turkey Breast

Munchies Station

(Choice of One:)

Southwest: Guacamole, Fire Roasted Salsa, Black Bean-Roasted Corn Relish,
Queso with Crispy Tortilla Chips

Mediterranean: Roasted Garlic Hummus, Roasted Eggplant Caviar,
Cucumber Tzaziki Dip, and Kalamata Olive & Feta Dip with Toasted Pita Chips

Starbucks Coffee Station

\$45 per Guest

Café Modern



Reception Stations Package #2

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 1 off the Standard List and 2 off the Premium List

Italian Antipasto Display

Marinated Olives, Fresh Mozzarella, Roasted Peppers, Roasted Garlic, Proscuitto, Mortadella and Hard Salami, Marinated Mushrooms, Asparagus, Artichokes, Toasted Baguette Slices and Crispy Breadsticks

Avocado Bar

Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include:
Lemon Dill Seafood Salad, Ceviche, Roasted Vegetable Cous Cous Salad,
Roasted Corn and Black Bean Salad, Pico de Gallo, Feta Cheese,
Applewood Smoked Bacon, and Fresh Cut Limes

Mashed Potato Martini Bar

Creamy Mashed Potatoes with Various Toppings Including
Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms and Bacon
Add Fried Chicken Bites for \$1 per guest
Add Lobster and Shrimp for \$3 per guest

Chicken Chopsticks Salad

Blend of Asian Greens and Crisp Veggies with Sesame Chinese Mustard
Vinaigrette, Grilled Chicken, Peanuts, Cilantro and Crispy Wonton Strings
Artfully Served in Chinese Takeout Boxes with Chopsticks

Starbucks Coffee Station
\$56 per Guest

Café Modern



Reception Stations Package #3

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 2 off the Standard List and 2 off the Premium List

Cocktail Salads

(Choice of Two)

- Bellini - with Roasted Peaches and Almonds over Arugula and Radicchio
with Gorgonzola and Champagne Vinaigrette
- Mojito - Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette
- Margarita - Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette

Risotto Station

Three Types of Housemade Risotto:

- Saffron Infused with Shrimp, Mussels, Chicken, Chorizo, Peas, Garlic and Tomatoes
- Wild Mushroom with Parmesan and a Touch of Truffle Essence
- Primavera with Asparagus, Peas and Garden Vegetables

Mini Meal Stations

(plated and served by station attendants)

Tortilla Crusted Boneless Chicken Breast

with Creamy Chipotle Sauce and Cheddar Mash and Southwestern Stir Fry

Beef Tenderloin Medallions

with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts

Starbucks Coffee Station

\$69 per Guest

Café Modern



Reception Stations Package #4

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 4 off the Premium List

Cocktail Salads

(Choice of Two)

Bellini - with Roasted Peaches and Almonds over Arugula and Radicchio
with Gorgonzola and Champagne Vinaigrette

Mojito - Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette

Margarita - Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette

Risotto Station

Three Types of Housemade Risotto:

Saffron Infused with Shrimp, Mussels, Chicken, Chorizo, Peas, Garlic and Tomatoes

Wild Mushroom with Parmesan and a Touch of Truffle Essence

Primavera with Asparagus, Peas and Garden Vegetables

Chilled Seafood Display

Boiled Jumbo Shrimp, Smoked Salmon, Cocktail Crab Claws,

Marinated Sea Scallops and Baked Prince Edward Island Mussels

with Garlic-Saffron Aioli, Spicy Horseradish Cocktail Sauce and Herb Remoulade

Churrascaria Station

Assortment of Delectable Fire Roasted and Carved Meats to Include:

Beef Ribeye, Chicken Breast, Lamb, Bratwurst, Duck Breast,

Veal Meatballs, Artfully Arranged on Platters and Served

with Assorted Sauces, Breads and Relishes to Complement Each Item

Starbucks Coffee Station

\$79 per Guest

Café Modern



Dinner Buffet Menu #1

50 Guest Minimum

Salad Selections

Choose One:

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette

or

Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

Pasta Selection

Choose One:

Wild Mushrooms with Madeira Cream Sauce
Olives, Capers and Fire Roasted Tomato Sauce
Creamy Pesto and Sundried Tomatoes

Entrée Selection

Choose One:

Herb Roasted Chicken Breast with Roasted Red Pepper Coulis
Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce
Roasted Pork Loin with Apples and Cippolini Onions
Sliced London Broil with Roasted Mushrooms and Caramelized Onion

Chef's Seasonal Vegetable Selection

Choose One:

Herbed Parmesan Polenta
English Cheddar Mashed Potatoes
Whole Grain and Rice Pilaf
Saffron-Herb Butter Steamed Potatoes

Assorted Rustic Breads and Creamery Butter
Chef's Assorted Pastry Selection with Three Items
Iced Tea and Starbucks® Coffee

\$44.00 per Person

Café Modern



Dinner Buffet Menu #2

50 Guest Minimum

Passed Hors d'oeuvres

Choice of Two Standard and One Premium Hors d'oeuvre

Salad Selections

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette
and

Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

Entrée Selections

(Choice of Two)

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce
Modern Chicken Picatta with Capers, Caramelized Onions and Pinot Grigio Butter
Rosemary Roasted Pork Tenderloin with Whole Grain Mustard Cream
Macadamia Crusted Tilapia with Passionfruit Butter
Sautéed Shrimp with Orecchiette, Pancetta, Peas, Pine Nuts and Agridulce Sauce
Pecan Crusted Idaho Trout with Creole Mustard Cream
Sliced London Broil with Roasted Mushrooms and Caramelized Onion
Panang Red Curry Beef with Asian Vegetables

Chef's Seasonal Vegetable Selection

Choose One:

Roasted Potato Trio
Creamy Parmesan Risotto
Buttermilk Mashed Potato
Fragrant Herbed Rice
Cappellini Pasta with Olive Oil and Herbs

Assorted Rustic Breads and Creamery Butter
Chef's Assorted Pastry Selection with Four Items
Iced Tea and Starbucks ® Coffee

\$55.00 per Person

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

Café Modern



Dinner Buffet Menu #3 50 Guest Minimum

Passed Hors d'oeuvres

Choice of Two Standard and Two Premium Hors d'oeuvres

Salad Selections

(Choice of Two)

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette
Crisp Romaine with Parmesan Vinaigrette, Roasted Red Peppers, Croutons and Grana Cheese
Baby Spinach with Poppy Seed Dressing, Sliced Strawberries, Celery Heart and Shaved Red Onions
Mixed Greens with Port Wine Vinaigrette, Candied Walnuts, Bacon and Maytag Blue Cheese

Entrée Selections

(Choice of Two)

Spicy Italian Sausage Stuffed Chicken Breast on Chardonnay Cream
Smoked Ham Braised Greens Stuffed Pasta with Candied Sweet Potato Cream
Crab and Spinach Cannelloni with Champagne Cream Sauce
Prosciutto Wrapped Halibut with Chardonnay-Tomato Butter Sauce
Cajun Seared Redfish with Crawfish-Crystal Butter
Low Country Shrimp and Cheddar Grits with Tabasco-Bacon Pan Sauce
Seared Beef Filet with Truffled Red Wine Demi
Tenderloin Medallions with Shitake-Sake Glaze

Chef's Seasonal Vegetable Selection

Choose One:

Buttermilk Yukon Mashed Potato
Creamy Parmesan Polenta
Whole Grain and Rice Pilaf
Roasted Potato Trio

Assorted Rustic Breads and Creamery Butter
Chef's Assorted Deluxe Pastry Selection with Five Items
Iced Tea and Starbucks® Coffee
\$67.00 per Person

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

Café Modern



Cold Reception Displays and Stations

Minimum of 25 Guests, Minimum 3 Stations

**Stations can be self serve or an action station for an additional charge*

| | |
|---|------------------------------------|
| Imported and Domestic Cheese Display | \$9 per guest |
| Chef's Selection Gourmet Cheeses Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes and Crackers | |
| Brie en Croûte (serves 25 people) | \$60 each |
| Buttery Brie Cheese Wrapped in Flaky French Pastry Dough and Baked until Golden | |
| <i>Choose Filling:</i> | |
| | Sake, Apricot and Almond |
| | Roasted Tomato, Basil and Pine Nut |
| | Spicy Candied Pecan |
| Avocado Bar | \$11 per guest |
| Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include: Lemon Dill Seafood Salad, Ceviche, Roasted Vegetable Cous Cous Salad, Roasted Corn and Black Bean Salad, Pico de Gallo, Feta Cheese, Applewood Smoked Bacon, and Fresh Cut Limes | |
| Vegetable Crudités | \$8 per guest |
| Seasonal Vegetables Served with Wasabi Ranch Dip and Roasted Red Pepper Dip | |
| Cocktail Salads (Choice of Two) | \$9 per guest |
| -Bellini - Roasted Peaches and Almonds over Arugula with Gorgonzola and Champagne Vinaigrette -Mojito - Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette -Margarita - Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette | |
| Italian Antipasto Display | \$10 per guest |
| Marinated Olives, Mozzarella, , Prosciutto, Salami, Asparagus, Artichokes, Toasted Baguette Slices | |
| Ceviche Station | \$13 per guest |
| Traditional Cocktail of Shrimp, Tilapia and Scallops Marinated in Lime Juice and Spices Toppings: Pico de Gallo, Tortilla Strips, Avocado, Cucumber Dill Relish, Pickled Onion, Sweet Jalapeno Relish | |
| Maki Sushi Station | \$11 per guest |
| House Made Spicy Crab Rolls, Crispy Vegetable Rolls and Smoked Salmon Wasabi Cream Rolls With Pickled Ginger, Wasabi and Soy, Seasonal Selections also available. (One piece of each per person) | |
| Chilled Seafood Display | \$17 per guest |
| Boiled Jumbo Shrimp, Smoked Salmon, Cocktail Crab Claws, Marinated Sea Scallops and Mussels With Garlic-Saffron Aioli, Spicy Horseradish Cocktail Sauce and Herb Remoulade | |

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Café Modern



Hot Reception Displays and Stations

Minimum of 25 Guests, Minimum 3 Stations

**Stations can be self serve or an action station for an additional charge*

| | | |
|---|-----------|----------------|
| Mashed Potato Martini Bar | | \$10 per guest |
| Creamy Mashed Potatoes with Various Toppings Including Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms and Bacon | | |
| Add Fried Chicken Bites | | \$2 per guest |
| Add Lobster and Shrimp | | \$4 per guest |
| Gourmet Macaroni and Cheese Station | | \$10 per guest |
| Decadent Three Cheese Sauce with Cavatappi Pasta and Various Toppings Including Broccoli, Sautéed Mushrooms, Bacon, Pit Ham Brioche, Diced Tomato and Chives | | |
| Risotto Station | | \$12 per guest |
| Saffron Infused Risotto with Shrimp, Mussels, Chicken, Chorizo, Peas, Garlic and Tomatoes | | |
| Wild Mushroom Risotto with Parmesan, Primavera Risotto with Asparagus, Peas and Garden Vegetables | | |
| Cheese Fondue Station | | \$9 per guest |
| Classic Gruyère and Shiner Bock Cheddar Fondues with Chunks of Artisan Salami, Crispy Italian Grissini Breadsticks, Bread Cubes, Seasonal Fruits and Vegetables | | |
| Mini Sandwich Carving Station | one meat | \$10 per guest |
| Served with Assorted Silver Dollar Rolls and Sauce Condiments | two meats | \$13 per guest |
| Garlic and Pepper Crusted Inside Round of Beef | | |
| Bourbon-Maple Glazed Pit Ham | | |
| Apple Jack Glazed Berkshire Pork | | |
| Herb Infused Roasted Turkey Breast | | |
| Churrascaria Station | | \$19 per guest |
| Assortment of Delectable Fire Roasted and Carved Meats to Include: Beef Ribeye, Chicken Breast | | |
| Leg of Lamb, Bratwurst, Duck Breast, Veal Meatballs Artfully Arranged on Platters and Served with Assorted Sauces, Breads and Relishes to Compliment Each | | |
| Munchies Station: (Choice of Southwestern or Mediterranean) | | \$7 per guest |
| <i>Southwest:</i> Guacamole, Fire Roasted Salsa, Black Bean-Roasted Corn Relish, Queso with Crispy Tortilla Chips | | |
| <i>Mediterranean:</i> Roasted Garlic Hummus, Roasted Eggplant Caviar, Cucumber Tzaziki Dip, and Kalamata Olive and Feta Dip with Toasted Pita Chips | | |

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Mini Meal Stations Minimum of 100 guests

Chef's choice of vegetable unless otherwise noted.

| | |
|---|----------------|
| Tortilla Crusted Boneless Chicken Breast with Creamy Chipotle Sauce & Cheddar Mash & Southwestern Stir Fry | \$14 per guest |
| Herb de Provence Grilled Breast of Chicken with Kalamata Tomato Sauce and Creamy Risotto | \$14 per guest |
| Macadamia Crusted Tilapia with Toasted Coconut Jasmine Rice and Passion fruit Butter | \$16 per guest |
| Seared Diver Scallops with Port Wine Ginger Cream and Whipped Sweet Potatoes | \$17 per guest |
| Low Country Shrimp and Grits with Cheddar Grits and Applewood Smoked Bacon | \$13 per guest |
| Beef Tenderloin Medallions with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts | \$17 per guest |
| Beef Tenderloin Medallions with Garlic Mashed Potatoes, Bourbon Demi and Asparagus | \$17 per guest |
| Beef Tenderloin Medallions with Truffle and Mushroom Risotto Cake, and Creamed Spinach | \$17 per guest |
| Mini Sliders Miniature Angus Beef Burgers with Cheddar and Jalapenos, and Burgers with Maytag Blue Cheese and Bacon. Served with Crispy French Fries | \$11 per guest |
| Mini Taco Duo of Soft Corn Tacos Garnished with a Dollop of Guacamole and Tortilla Chip: Braised Brisket with Poblano, Onions and Fire Roasted Salsa Spicy Pork with Tomatillo Salsa and Queso Fresco | \$13 per guest |
| Italian Ravioli Fresh Ravioli Pasta Filled with Three Cheeses and Topped with a Zesty Sauce of Tomato, Olives and Capers and Parmesan Cheese | \$11 per guest |
| Assorted Sushi Individual Sushi Displays with three Maki Sushi Rolls: Spicy Crab Roll, Crispy Vegetable Roll and Smoked Salmon Roll with Pickled Ginger, Wasabi Cream and Soy | \$14 per guest |
| Chicken Chopsticks Sala Blend of Asian Greens and Crisp Veggies with Sesame Chinese Mustard Vinaigrette, Grilled Chicken, Peanuts, Cilantro and Crispy Wonton Strings, Artfully Served in Chinese Takeout Boxes with Chopsticks | \$11 per guest |

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Café Modern



Plated Dinner

Appetizers

| | |
|--|------|
| Jumbo Lump Crab Cake with Creole Rémoulade and Microgreens | \$10 |
| Vanilla Butter Poached Gulf Shrimp with Tropical Fruit Salsa and Tahitian Lime Oil | \$12 |
| Wild Mushroom Croustade with Madeira Cream | \$10 |
| Potato Chive Gnocchi with Roasted Red Pepper Cream | \$8 |

Salads (included in the entrée price, unless otherwise noted)

| | |
|--|----------------|
| Field Greens with Honey Balsamic Vinaigrette and Toasted Tours Nut Mix | |
| Traditional Caesar Salad with Grana Cheese and Sundried Tomato Crostini | |
| Baby Spinach with Poppy Seed Dressing, Celery Heart and Shaved Red Onion | |
| Gem Butter Lettuce with Roasted Pears, Maytag Blue Cheese Vinaigrette and Roasted Walnuts | \$2 additional |
| Wilted Spinach with Warm Applewood Bacon Vinaigrette and Baguette Crisps | \$2 additional |
| Baby Romaine Leaves with Creamy Whole Grain Mustard Dressing, Crispy Bacon, Oven Roasted Tomatoes and Sourdough Croutons | \$2 additional |
| Oven Roasted Tomatoes with Fresh Mozzarella, Basil, Toasted Pine Nuts and Balsamic Glaze | \$4 additional |
| Mojito Salad with Baby Greens, Mint Leaves, Avocado, Hearts of Palm, and Tortilla Strips with Rum-Lime Vinaigrette | \$4 additional |
| Grilled Asparagus with Tarragon Vinaigrette, Baby Tomatoes and Miniature Baked Brie en Croûte | \$4 additional |

Café Modern

Entrees

All seated dinners served with assorted rustic breads, creamery butter and Starbucks coffee.

***Choice entrees available for an additional charge. Please inquire for more details*

Chicken

| | |
|---|------|
| Herb Roasted Chicken with Caramelized Onion Jus and Sundried Tomato Polenta | \$34 |
| Grilled Boneless Chicken Breast with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms and Parmesan Risotto | \$34 |
| Boneless Chicken Breast Stuffed with Prosciutto and Provolone with Marsala Sauce and Angel Hair Pasta | \$36 |
| Pan Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini | \$38 |

Seafood

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| Seared Diver Scallops with Madras Curry Buerre Blanc with Roasted Cauliflower, Sultanas, Toasted Almonds and Capers | \$44 |
| Moroccan Spiced Shrimp with Confit of Preserved Lemons, Tomatoes, Olives and Onions with Couscous | \$40 |
| Grilled Wild Salmon with Lemon Thyme Butter, Buttermilk Mash and Roasted Baby Vegetables | \$38 |
| Honey-Teriyaki Glazed Wild Salmon with Wasabi Mash and Sesame Snap Peas | \$38 |
| Crispy Trout with Provencal Ratatouille, Basil Potatoes and Yellow Pepper Nage | \$37 |
| Lobster Pot Pie with Apple Bacon Wrapped Asparagus and Pernod Hollandaise | \$50 |

Beef / Veal

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| Sake-Soy London Broil with Baby Bok Choy, Shiitake Mushrooms and Fragrant Jasmine Rice | \$40 |
| Grilled NY Strip with Dublin Dr. Pepper Demi and Jalapeno-Cheddar Mashed Potatoes | \$48 |
| Roasted Beef Tenderloin Filet with Roasted Garlic Mashed Potato and Cabernet Demi | \$55 |
| Grilled Beef Tenderloin Filet with Red Wine Sauce Paired with Lobster Risotto and Saffron Jus | \$65 |
| Roasted Veal Tenderloin over Gorgonzola Scented Creamer Potatoes, Roasted Peppers and Porcini Mushroom Sauce | \$68 |
| Veal Osso Buco with Rosemary Lemon Gremolata and Black Olive Risotto | \$60 |

Specialty Meats

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| Island Spiced Pork Tenderloin with Tamarind Demi and Sweet Potato Puree | \$40 |
| Double Cut Pork Chop with Jalapeno Cheese Grits and Southern Braised Greens | \$59 |
| Pepper Crusted Venison Tenderloin with Sweet Potato Pancakes and Blueberry Reduction | \$65 |

Duet Plates

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| Petite Beef Tenderloin Filet and Lump Crab Cake, Zinfandel Demi Glace and Parmesan Risotto | \$59 |
| Petite Beef Tenderloin Filet and Applewood Bacon Wrapped Jumbo Shrimp, Dublin Dr. Pepper Demi and Buttermilk Mash | \$57 |
| Petite Beef Tenderloin Filet and Poached Wild Salmon, Lobster Hollandaise and Yukon Gold Puree | \$63 |
| Petite Beef Tenderloin Filet and Seared Diver Scallops with Port Wine Cream and Lemon Saffron Roasted Fingerling Potatoes | \$61 |
| Petite Beef Tenderloin Filet with Herb Grilled Boneless Chicken Breast, Mushroom Fondue and Roasted Garlic Mash | \$5 |

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

Café Modern



Dessert Stations Minimum of 25 Guests

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| Chocolate Fondue Station Callebaut Belgian Chocolate Fondue with Variety of Foods for Dipping Including: Pretzels, Strawberries, Apricots, Marshmallows, Biscotti Upgrade to a Chocolate Fountain | \$9.50 per guest \$330 additional |
| Dessert Shot Bar Chef's Choice of Assorted Cakes and Pies to include: Key Lime Pie, Strawberry Shortcake, Chocolate Mousse Pie, and Black Forest Cake Served in Shot Glasses | \$7 per guest |
| Strawberry Shortcake Bar Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce and Mountains of Whipped Cream (Seasonal) Chef Attendant Included | \$9 per guest |
| Mini Dessert Display Assorted Miniature Sweet Bites Including Truffles, Tartlets, and Chocolate Dipped Strawberries | \$10 per guest |
| Cheesecake Bar New York Style Cheesecake with a Variety of Topping Including: Chocolate-Vodka Sauce, Seasonal Fresh Fruits, Caramel, Nuts, Raspberry-Merlot Sauce, Whipped Cream, Cherries | \$9.50 per guest |
| Chocolatier Assorted Decadent Chocolate Treats to include Truffles, Pecan Turtles, Rum Balls, Fudge, Callebaut Chocolate Dipped Fruits & Pretzel Rods, Candy Bar Pieces and Chocolate Soup Shots | \$13 per guest |
| Bread Pudding Bar Traditional New Orleans Style with Whiskey Sauce Rocky Road with Chocolate, Marshmallows, Pecans and Chocolate Fudge Sauce Banana Cream with Roasted Bananas, Toasted Macadamia Nuts and Coconut Caramel Sauce | \$8.50 per guest |

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

Café Modern



Wine and Spirits Guide for Catered Events

Hosted Bar A Hosted Bar will be provided for your group for a fee of **\$175** per bar. This fee covers bar setup and bartender. One bar per 75 guests is required. All charges (liquor, beer, wine, sodas) will be in addition to the Bar Set-Up Fee. All charges for drinks will be based on consumption.

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| House Champagne, White and Red Wines | \$28.00/bottle |
| Standard Beer | \$4.00/bottle |
| Premium Beer | \$5.00/bottle |
| Standard Liquor | \$6.00/drink |
| Premium Liquor | \$7.00/drink |
| Sodas and Bottled Water | \$2.00/each |

Liquor

Please select service with standard or premium liquors. Special requested liquors can be ordered with 30 days advance notice.

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| Standard Liquors: | Tito's Vodka |
| | Tanqueray Gin |
| | Jack Daniels |
| | Dewars Scotch |
| | Cruzan Rum |
| | Jose Cuervo Tequila |
| | Old Weller Special Reserve |

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| Premium Liquors: | Grey Goose Vodka |
| | Bombay Sapphire Gin |
| | Makers Mark Whiskey |
| | Crown Royal |
| | Meyers Dark Rum |
| | Chivas Regal |
| | Sauza Hornitos Tequila |

Cash Bar A Cash Bar will be provided for your group for a fee of **\$250** per bar. This fee covers bar setup, bartender/cashier and ticket sales. One bar per 100 guests is required.

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| \$2.00 Sodas and Bottled Water (expense may be covered by host) |
| \$4.00 Standard Beer |
| \$5.00 Premium Beer |
| \$7.00 Wine |
| \$6.00 House Cocktail |
| \$7.00 Premium Cocktail |
| \$9.00 Martini |

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.