

# 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 freshest ingredients, 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.

To do this, we employ Chefs who demonstrate creativity and a passion for fine food. Therefore, we are able to offer fully customized menus, in addition to the "set" menus in this guide, featuring made-from-scratch selections of the freshest ingredients.

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!

Bon Appétit!

## **Passed Hors d'oeuvres**

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

### **Standard Hors d'oeuvres**

La Cocina Cheese with Grilled Chicken Quesadilla  
Smoked Chicken, Brie and Mango Quesadillas  
Gazpacho Cucumber Cups  
Moroccan Chicken Bites with Spicy Harissa Sauce  
Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam  
Indian Vegetable Samosa with Coriander Chutney  
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 Apple Wood Smoked Bacon and Basil Aioli  
Yukon Potato and Bacon Salad Bite served on Asian Spoon  
Spicy Beef Flauta with Avocado Cream  
Parmesan Lavosh Cracker with Roasted Red Pepper Hummus and Herb Gremolata  
Chorizo and Potato Empanadas  
Pappadam Cracker with Masala Chick Pea Puree and Coriander  
Andouille Sausage and Sharp Cheddar in Puff Pastry  
Spinach Feta Stuffed Mushrooms  
Pork Carnita with Chipotle Cheddar Quesadilla  
Artichoke Boursin Bites  
Chorizo and Manchego Stuffed Mushrooms  
Twice Baked Truffled Potato Bites  
Italian Sausage and Smoked Mozzarella Stuffed Mushrooms  
Bruschetta Caprese – Fresh Mozzarella, Basil, Tomato  
Eggplant Caviar with Feta on Toasted Pita Bread

### **Premium Passed Hors d'oeuvres**

Caramelized Onion Tart with Oven Roasted Tomatoes, Kalamata Olives, and Pine Nuts

Truffled Pomme Frites with Gorgonzola Fondue

Wild Mushroom and Herbed TX Goat Cheese Quesadilla

Risotto Cakes with Smoked Mozzarella Stuffing and Marinara Dipping Sauce

Smoked Salmon Mousse with Pickled Cucumber Relish on a Dill Crostini

Duck Spring Rolls with Tropical Fruit Salsa

Moroccan Lamb Phyllo Cigars

Truffled Tuna Tartar with Shiitakes on Wonton Chip with Wasabi Cream

Lobster and Shrimp Cakes with Saffron Aioli

Mini Sammie of Shaved Berkshire Pork Loin and Texas Honey Mustard

Blue Corn Crusted Shrimp with Jalapeno Margarita Dipping Sauce

Truffled Whipped Brie with Caviar on Rye Crisp

Grilled Ribeye and Salt Roasted Potato Bite with Horseradish Cream

Spicy Crab Stuffed Mushrooms

Lump Crab Cake with Creole Rémoulade

Crispy Coconut Shrimp with Jezebel Sauce

Miniature Beef Wellington

Cajun Seafood Beignets with Caper Rémoulade

Seared Tuna with Chinese Mustard and Black Sesame on Wonton

Applewood Smoked Bacon Wrapped Scallop with Jalapeno Jelly Glaze

Beef Carpaccio Canapé with Arugula Pesto and Grana Cheese

Blackened Shrimp with TX Goat Cheese and Caramelized Onion Quesadilla

Miniature Lamb Burgers with Tzaziki Sauce

Seared Foie Gras on Brioche with Gran Marnier Marmalade

Grilled Shrimp Shooter with Bloody Mary Sauce

# **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**

## **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**

## **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  
Proscuitto 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**