

Café Modern

The logo for Café Modern features the words "Café Modern" in a dark grey, sans-serif font. Below the text is a horizontal bar with a blue-to-white gradient. The text "Café Modern" is repeated in a lighter, semi-transparent font within the blue portion of the bar.

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 Director, Jennifer Noorlag, 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!

Standard Passed Hors d'oeuvres

Select 4 items to be passed for one hour
Minimum 25 Guests

Twice Baked Truffled Potato Bites

Artichoke-Parmesan Crostini

Gazpacho Cucumber Cups

Mini Falafel with Cucumber-Tomato Raita

Warm Dates Stuffed with Goat Cheese and Pistachios

Stuffed Mushrooms with Manchego Cheese and Spicy House Made Chorizo

Moroccan Chicken Bites with Spicy Harissa Sauce

BLT Cups - Cherry Tomatoes Stuffed with Apple Wood Smoked Bacon and Basil Aioli

Candied Apple Wood Smoked Bacon with Goat Cheese Mousse

Smoked Chicken, Brie and Mango Quesadillas

Bruschetta Caprese - Fresh Mozzarella, Basil, Tomato

Bruschetta Rustica - Roasted Garlic, Goat Cheese, Roasted Red Peppers

Bruschetta Greco - Feta Cheese, Kalamata Olives and Pepper Salad

Additional Hors d'oeuvres can be selected for an additional charge.

Premium Passed Hors d'oeuvres

Select 4 items to be passed for one hour
Minimum of 25 Guests

Foie Gras Mousse with Blackberry Coulis

Risotto Cakes with Smoked Mozzarella Stuffing and Marinara Dipping Sauce

Jade Rice Cakes with Hoisin Glazed Shrimp

Beef Carpaccio Canapé with Arugula Pesto and Grana Cheese

Grilled Shrimp Shooter with Bloody Mary Sauce

Miniature Beef Wellington

Thai Chicken Salad on Endive Leaves

Smoked Salmon and Sticky Rice Sushi Stacks with Wasabi Soy Dipping Sauce

Shitake-Chicken Potstickers w/ Sesame Dipping Sauce

Grilled Vegetable and Pepper Jack Empanadas

Duck Tacos with Tropical Fruit Salsa

Mini Lump Crab Cakes with Roasted Jalapeno Aioli

Additional Hors d'oeuvres can be selected for an additional charge.

Plated Dinner

Appetizers

Jumbo Lump Crab Cake with Creole Rémoulade and Microgreens

Vanilla Butter Poached Gulf Shrimp with Tropical Fruit Salsa and Tahitian Lime Oil

Cold Smoked Wild Salmon with Focaccia Crisps and Lemon Caper Cream

Wild Mushroom Croustade with Madeira Cream

Potato Chive Gnocchi with Roasted Red Pepper Cream

Soups

Texas 1015 Onion and Brown Ale Soup en Croûte

Creamy Tomato-Kashmiri Soup en Croûte

Butternut Squash Bisque with Candied Pumpkin Seeds

Loaded Baked Potato Soup with Chive Crème Fraîche

Salads

Please choose one:

Mixed Greens Salad with Petite Tomatoes, Herb Croutons and Balsamic Vinaigrette

Crisp Romaine Salad with Caesar Vinaigrette, Roasted Red Peppers, Garlic Croutons and Shaved Grana Cheese

Mixed Baby Greens with Port Poached Pears, Toasted Walnuts and Blue Cheese Vinaigrette

Steakhouse Chop Salad with Crisp Greens, cucumber, green pepper, tomato, fresh mozzarella and Italian Herb Vinaigrette

Baby Spinach with Shaved Red Onion and Sesame-Shitake Vinaigrette

Yellow and Red Beefsteak Tomato with Fresh Mozzarella, Crisp Focaccia and Basil Pesto

Antipasto Plate - Artful Selection of Italian Meats, Cheeses, Olives, and Marinated Vegetables

Baby Spinach with Poppy Seed Dressing, Celery Heart, Shaved Red Onion and Topped with an individual Brie en Croûte with Raspberry and Pecan

Menu based on availability. Prices subject to change without notice. 20% Service Charge and 8.25% Sales Tax not included.
Plated dinners are for maximum of 250 guests.

Chicken / Poultry

Roasted Chicken Stuffed with Applewood Bacon, Basil and Sundried Tomatoes
with Chardonnay Cream and Creamy Parmesan Polenta

Modern Chicken Picatta
with Capers, Caramelized Onions and Pinot Grigio Butter and Linguini

Tortilla Crusted Boneless Chicken Breast
with Creamy Chipotle Sauce and Cheddar Yukon Mash

Oven Roasted Cornish Game Hen
with Brandied Apple-Fig Compote and Wild Rice Pilaf

Rosemary Roasted Breast of Chicken
with Pear Cider-Caramelized Onion Jus and Creamy Risotto

Chili Lime Grilled Chicken Breast
with Spicy Tomato Jam and Cheddar Jalapeno Grits

Seafood

Macadamia Crusted Tilapia
with Toasted Coconut Jasmine Rice and Passionfruit Butter

Oven Roasted Halibut
with Apple Wood Smoked Bacon Hash and Roasted Pepper Coulis

Pecan Crusted Idaho Trout
with Creole Mustard Cream and Roasted Potato Trio

Cajun Seared Redfish
with Crawfish-Crystal Butter and Tasso Grits

Prosciutto Wrapped Halibut
with Chardonnay-Tomato Butter Sauce

Seared Diver Scallops
with Port Wine Ginger Cream and Whipped Sweet Potatoes

Beef

Tenderloin Filet
with Cognac-Peppercorn Cream and Truffled Yukon Mash

Tenderloin Filet and Roasted Rosemary Chicken Breast
with Cognac-Peppercorn Cream over Beef,
Pear Cider-Caramelized Onion Jus over Chicken and Creamy Risotto

Petite Filet and Lump Crab Cake
with Merlot Demi and Buttermilk Yukon Mash

Chili Seared NY Strip
with Herb Roasted Potato Stack

Petite Filet and Bacon Wrapped Shrimp
with Dublin Dr. Pepper Demi and White Cheddar Roasted Garlic Mash

Braised Short Ribs
with Orange Honey Glaze and Parmesan Herb Polenta

Tenderloin Medallions
with Shitake-Sake Glaze and Wasabi Mash

All seated meals served with assorted rustic breads, creamery butter, iced tea and Starbucks ® Coffee

Desserts

NY Style Cheesecake with a Duo of Passionfruit and Berry Coulis

Bittersweet Chocolate Cake with Raspberry-Merlot Sauce

Vanilla Bean Crème Brulee

Chocolate Lava Cake

Triple Chocolate Mousse Cake

Bourbon Pecan Pie

Key Lime Pie

Trio of Dessert (Mini Crème Brulee, Mini Chocolate Bite, and Fruit Tart)

Dessert Stations

Minimum of 25 Guests

Chocolate Fondue Station

Callebaut Belgian Chocolate Fondue with Variety of Foods for Dipping Including:
Pretzels, Strawberries, Apricots, Marshmallows, Biscotti
Chef Attendant Included

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

Strawberry Shortcake Bar

Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce
and Mountains of Whipped Cream (Seasonal)
Chef Attendant Included

Mini Dessert Display

Assorted Miniature Sweet Bites Including Truffles, Tartlets,
and Chocolate Dipped Strawberries

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

Miscellaneous Fees and Information

Power Hook Up for Bands	\$250.00
Podium with Microphone	\$50.00
Sound System (with or without CDs)	\$50.00
Cake Cutting Fee	\$1.50 per person

Equipment Rental Information

Café

The existing tables and chairs are included in the rental. These tables can be rearranged to make larger tables per the Client's request. These solid granite tables and blue chairs can be moved for an additional charge. To move only chairs, the fee is \$400.00. To move the chairs and tables, the fee is \$1,000.00.

Tables and black chairs in the South Dining Room (by Coffee Bar) can be removed per Client's request at no additional charge. They also can be rearranged to form larger tables.

Round tables and Silver Chivari Chairs with black seat cushions are available to rent from Café Modern.

Table of 8:	\$40
Table of 10:	\$50

If you decide to rent tables or chairs from an outside vendor, arrangements can be made through the Café Modern Catering Director. An average price for a table is \$8.00 - \$12.00 per table and chairs range from \$4.00 - \$10.00 per chair. Many companies also charge a delivery and set up fee on top of the rental fees.

A dance floor must also be rented by an outside vendor. This may range from \$600 to over \$1,000 depending on the size, type and delivery/set up fees.

Enclosed candles are allowed in the Café. Tea lights can be provided by the Café with advanced request at no additional charge. Candles are not permitted outside on the patio.

Lobby

All tables and chairs must be rented from Café Modern or from an outside vendor at the Client's expense. Buffet and bar tables are included in the rental. Café Modern has standard linens available at no charge, however floor length and/or specialty linens would be rented at an additional charge per the Client's request.

Candles are not permitted in The Museum Lobby.