

Café Modern

The logo for Café Modern features the text "Café Modern" in a grey, sans-serif font. Below the text is a solid blue horizontal bar. The text "Café Modern" is partially obscured by the blue bar, with the bottom portion of the letters appearing as a darker blue shadow or reflection within 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 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

Reception Displays and Stations

Minimum of 25 Guests, Minimum 3 Stations

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

Cheese Fondue Station

Classic Gruyère and Shiner Bock Cheddar Fondues with Chunks of Artisan Salami, Crispy Italian Grissini Breadsticks, Bread Cubes, Seasonal Fruits and Vegetables

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

Brie en Croûte (serves 25 people)

Buttery Brie Cheese Wrapped in Flaky French Pastry Dough and Baked until Golden

Choose Filling: Sake, Apricot and Almond
Roasted Tomato, Basil and Pine Nut
Spicy Candied Pecan

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

Vegetable Crudités

Assortment of Seasonal Crisp Vegetables Artfully Arranged, Served with Wasabi Ranch Dip and Roasted Red Pepper Dip

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

Soup Shot Station

Choice of 3 or 4

Chilled Soups:

Avocado with Crème Fraîche and Caviar
Gazpacho with Tito's Vodka
Roasted Strawberry with Balsamic and Feta
Chilled Cucumber Soup with Greek Yogurt and Dill
Heirloom Tomato Soup with Spicy Lobster Relish
Creamy Green Pea and Mint
White Almond Gazpacho with Chives and Tomato
Cherry Merlot with Cinnamon Crème Fraîche
Curried Apple Soup with Yogurt

Warm Soups:

Truffled Potato
Butternut Squash Bisque
Lobster Bisque
Carrot – Cardamom Cream
Roasted Tomato Chipotle
Kashmiri Tomato with Coriander Chutney
Wild Mushroom and Roasted Garlic
Mini Matzo Ball with Dill
Madeira and Leek
Chicken Consommé Brunoise

Italian Antipasto Display

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

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 an additional charge
Add Lobster and Shrimp for an additional charge

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

Risotto Station

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

Ceviche Station

Traditional Cocktail of Shrimp, Tilapia and Scallops Marinated in Lime Juice and Spices
Served in Martini Glasses with an Array of Toppings to include:
Pico de Gallo, Tortilla Strips, Avocado, Cucumber Dill Relish, Pickled Onion, Sweet Jalapeno Relish

Maki Sushi Station

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

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

Satay Buffet

Indonesian Inspired Skewers of Beef, Chicken, Shrimp and Vegetables
Served with Spicy Peanut, Garlic Soy and Hoisin Sauces

Mini Sandwich Carving Station

one meat or two meat selection
Served with Assorted Silver Dollar Rolls and Sauce Condiments
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

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

Gratin Station

Spicy Cajun Seafood Fondue with Toasted Baguette Slices
Applewood Bacon, Sundried Tomato and a Touch of Blue Cheese
Boursin Artichoke Spinach Gratin with Toasted Baguette Slices

Munchies Station:

(Choice of Southwestern or Mediterranean)

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

Mini Meal Stations

Minimum of 100 guests

Chef's choice of vegetable unless otherwise noted.

Tortilla Crusted Boneless Chicken Breast

with Creamy Chipotle Sauce and Cheddar Mash and Southwestern Stir Fry

Herb de Provence Grilled Breast of Chicken

with Kalamata Tomato Sauce and Creamy Risotto

Macadamia Crusted Tilapia

with Toasted Coconut Jasmine Rice and Passionfruit Butter

Seared Diver Scallops

with Port Wine Ginger Cream and Whipped Sweet Potatoes

Low Country Shrimp and Grits

with Cheddar Grits and Applewood Smoked Bacon

Beef Tenderloin Medallions

with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts

Beef Tenderloin Medallions

with Garlic Mashed Potatoes, Bourbon Demi and Asparagus

Beef Tenderloin Medallions

with Truffle and Mushroom Risotto Cake, and Creamed Spinach

Mini Sliders

Miniature Angus Beef Burgers with Cheddar and Jalapenos, and Burgers with Maytag Blue Cheese and Bacon. Served with Crispy French Fries

Mini Tacos

Duo of Soft Corn Tacos:

Braised Brisket with Poblano, Onions and Fire Roasted Salsa

Spicy Pork with Tomatillo Salsa and Queso Fresco

Garnished with a Dollop of Guacamole and Tortilla Chip

Italian Ravioli

Fresh Ravioli Pasta Filled with Three Cheeses and Topped with a Zesty Sauce of Tomato, Olives and Capers and Parmesan Cheese

Assorted Sushi

Individual Sushi Displays with 3 Maki Sushi Rolls: Spicy Crab Roll, Crispy Vegetable Roll and Smoked Salmon Roll with Pickled Ginger, Wasabi Cream and Soy

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

Prices subject to change without notice. Menu subject to availability. 20% service charge and 8.25% sales tax not included.

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
Upgrade to a Chocolate Fountain for an additional charge.

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

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

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