

# CANYON

CATERING

*passionately creative*



HOLIDAY 2015

# HOLIDAY Menu 2015



## Entrée Choices:

All Entrées served with Two Accompaniments, One Salad, Bread & Butter

### Oven Roasted Turkey 14.99

*Served with Gravy & Cornbread Stuffing.*

### Traditonal Ham & Turkey 19.99

*Served with Gravy & Cornbread Stuffing.*

### Honey Glazed Ham 14.99

*Spiral Cut with Brown Sugar & a Honey Pineapple Glaze.*

### Herb Crusted Pork Loin 14.99

*With a Honey Dijon Mustard Sauce.*

### Cornish Game Hen 19.99

*Stuffed with Wild Rice, Herbs & Cranberries with a Pinot Noir Reduction Sauce.*

### Braised Short Ribs 16.99

*With a Forest Berry Red Wine Reduction.*

### Prime Rib of Beef 35.99

*Classic pairing of Aus Jus & Horseradish Crémé.*

### Filet of Beef 35.99

*Cipollini Onions with a Red Wine Demi Glace.*

### Slow Roasted Tri-Tip 17.99

*With a Wild Mushroom Demi Glace.*

### Burnt Scallion Crusted Rack of Lamb 35.99

*With a Coriander Beurre Blanc.*

### Roasted Airline Chicken Breast 14.99

*With a Sage Thyme Cream Sauce.*

### Hazlenut Crusted Stuffed Pork Loin 19.99

*Stuffed with Golden Raisins, Spinach & Topped with a Calvados Reduction.*

## Accompaniments: Select Two

- |  |  |                                    |
|--|--|------------------------------------|
| • Roasted Garlic Mashed Potatoes           | • Asparagus Gremolata                  | • Holiday Spiced Sweet Potato Mash |
| • Thyme Roasted Pee-Wee Potatoes           | • Sauteed Baby Vegetables              | • Au Gratin Potatoes               |
| • Brown Butter Carrot Purée                | • Roasted Broccolini                   | • Cornbread Stuffing               |
| • Parsnip Purée                            | • Roasted Root Vegetables              | • Wild Rice Pilaf                  |
| • Brown Butter Roasted Rainbow Cauliflower | • Roasted Brussel Sprouts with Lardons | • Orange Honey Glazed Baby Carrots |
|  |  | • Sautéed Green Beans              |

## Salads: Select One

### Pear & Cranberry Baby Arugula

*Candied Walnuts, Cranberries, Manchego, Bosc Pears with a Walnut Vinaigrette.*

### Pomegranite & Pancetta Frisée

*Pomegranite Seeds, Gorgonzola, Pancetta with a Cranberry Vinaigrette.*

### Butternut Squash & Baby Spinach

*Roasted Butternut Squash, Goat Cheese, Pine Nuts with a Champagne Vinaigrette.*

### Classic Caesar Salad

*Romaine, Croutons, Shaved Pecorino Romano Cheese with Traditional Caesar Dressing.*

### Wild Greens

*Tomatoes, Cucumbers, Black Olives, Carrot Ribbons with Balsamic or Ranch Dressing.*

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## Holiday Hors d'Oeuvres

### **The Cocktail Hour** 10.95

*Choice of Four Tray Passed Hors d'Oeuvres*

- Sun Dried Tomato Arancini
- Wild Mushroom Arancini
- Crab Cakes with an Old Bay Aioli
- Rosemary Chicken Skewers with a Cranberry & Red Wine Reduction
- Mushroom, Goat Cheese & Caramelized Onion Tartlet
- Roasted Beet, Fig & Feta Skewer
- Bruschetta with Classic Pomodoro
- Cranberry Feta & Honey in a Puff
- Antipasto Skewer
- Caprese Skewer

### **The Premium Cocktail Party** 34.95

*Consists of Your Choice of Two Stationed Appetizers & Eight Tray-Passed Hors d'Oeuvres  
Choose from: The Cocktail Hour & The Cocktail Party plus:*

- Braised Short Ribs on a Potato Crisp
- Pesto & Provolone Shrimp
- Ahi Poke in a WonTon Taco Shell
- Seared Scallops on a Polenta Cake
- Tuna Tataki on a Wonton Crisp with Avocado
- Prosciutto Wrapped Scallop
- Shrimp Ceviche with a Tequila Spike
- Pork Belly Stuffed Bao Bun
- Gourmet Flat Bread Pizza  
(Choice of Margarita or Fig, Goat Cheese & Caramelized Onions or Prosciutto & Pesto with Arugula)
- Bourbon Marinated Pork Loin with Apple & Carmelized Onion on a Crostini
- Carmelized Onion, Fig & Prosciutto Tartine

### **The Cocktail Party** 24.99

*The Holiday Cocktail Party Consists of your Choice of One Appetizer Station and Six Tray-Passed Hors d'Oeuvres*

*Choose any Appetizers from The Cocktail Hour plus:*

- Bacon Wrapped Sirloin with Gorgonzola Cream
- Coconut Shrimp Lolipop
- Micro Beef Sliders on a Skewer
- Bacon Wrapped Stuffed Dates
- Mini Baked Potato with Bacon, Cheddar Cheese & Chive Crème Fraîche
- Eggplant Ricotta Bruschetta
- Endive Leaf with Herbed Goat Cheese, Dried Fig, Apricots & Pecans
- Mini Mac & Cheese in a Cast Iron Skillet
- Mini Chicken & Waffles
- Endive with Orange, Candied Almonds & Goat Cheese
- Mini Baked Sweet Potatoes with a Bourbon Pecan Crumble & Marshmallows
- Butternut Squash Soup Shooter with Pecorino Grilled Cheese
- French Onion Soup Shooter with an Open Faced Gruyère Grilled Cheese



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## Holiday Hors d'Oeuvres

### The Stations

#### Gourmet Cheese Platter

*An Assortment of Gourmet Cheese, Dried Fruit & Nuts. With a selection of Artisan Breads, Assorted Crackers & Bread Sticks.*

#### Charcuterie Display

*An Assortment of: Capicola, Prosciutto, Salami & Chicken Pâté. Paired with Assorted Mustards, Pickled Vegetables, Fig Jam & a Jalapeno Marmalade.*

#### The Antipasto Landscape

*An Italian inspired arrangements of Freshly Grilled Squash, Asparagus, Onions, Baby Carrots, Peppers, & Eggplant. Marinated Mushrooms, Artichokes, Olives & Bocconcini. Served with a Hummus Trio, Olive Tapenade, Pomodoro, Artisan Breads, Assorted Crackers & Pita Chips.*

#### The Mashed Potato Martini Station

##### Choose Two:

- Garlic Mashed Potatoes
- Yukon Gold Potato Mash
- Wasabi Mash
- Red Potato Mash
- Sweet Potato Mash

##### Choice of Two:

- Sautéed Wild Mushroom
- Kalua or BBQ Pulled Pork
- Kalbi Beef
- Braised Short Ribs
- Beef Bourguignon
- Turkey & Gravy

##### Choice of Four Accompaniments:

- Goat Cheese
- House Made Crème Fraîche
- Blue Cheese Crumbles
- Pancetta
- Roasted Garlic
- Bacon
- Onion Straws
- Carmelized Onions
- Cheddar & Jack Cheese
- Chives

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## Dessert Choices:

Select Three Desserts \$2.99 each

### **Dark Chocolate & Caramel Tartlet**

*Homemade Caramel in a Chocolate Tart Shell with Chocolate Ganache.*

### **Mini Carrot Cake**

*Traditional Carrot Cake with Cream Cheese Frosting.*

### **Blackout Chocolate Mousse Shot**

*Layers of Chocolate Ganache & Chocolate Mousse served in a shot glass.*

### **Mini Pumpkin Cheesecake**

*Seasonal Pumpkin Cheesecake with a Walnut Graham Cracker Crust.*

### **Blood Orange & Cranberry Panna Cotta**

*Blood Orange Panna Cotta with a Cranberry Orange Sauce served in a shot glass.*

### **Apple Pie Tartlet**

*Home-Style Apple Pie with a Streusel Crust served in a Tart Shell.*

### **Chocolate Pot de Crème & Caramel**

*Chocolate Custard with a Layer of Caramel Budino*

### **Lemon Meringue Tartlet**

*Lemon Curd & Toasted Meringue in a Tart Shell.*

### **Chai Spiced Crème Brulee Tarts**

*Chai Infused Crème with a Crisp Sugar Crust.*

### **Forest Berry Tartlet**

*Fresh Berries & Custard in a Tart Shell.*