

# CANYON

CATERING

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*passionately creative*



## MAIN MENU

540 West Freedom Avenue, Orange, CA 92865

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rev. 11.7.19



# BREAKFAST MENU

*Includes Disposable Serviceware*

## THE TO GO'S

**THE CANYON CONTINENTAL** 7.99 pp  
Assorted Mini Danishes, Bagels, Scones, Mini Muffins, Cinnamon Rolls & Assorted Breakfast Breads, Fresh Fruit & Coffee.  
**Add Smoked Salmon Lox & Relish Tray +8**

**THE HEALTHY START** 8.99 pp  
Vanilla Greek Yogurt, Seasonal Fresh Berries, Granola & Raisins. Served with Fresh Fruit, Mini Muffins, Breakfast Breads & Coffee.

## HOT OFF THE GRIDDLE

**THE HOT START** 9.99 pp  
Scrambled Eggs, Choice of Bacon or Sausage, O'Brien Potatoes, Choice of Mini Muffins or Pancakes. **Substitute Turkey Bacon +.99**

**THE PANCAKE BREAKFAST** 11.99 pp  
Choose 2 Buttermilk Pancake flavors: Traditional, Chocolate Chip, Banana, Blueberry or Bacon. Served with Scrambled Eggs, O'Brien Potatoes, Bacon or Sausage & Coffee.  
**Substitute Turkey Bacon +.99**

**MINI BREAKFAST FRITTATA** 9.99 pp  
Choice of (2) Mini Frittatas, Fresh Fruit & Coffee.

- Ham, Swiss, & Onion
  - Mushroom & Spinach
  - Broccoli & Cheddar
  - Heirloom Tomato & Goat Cheese
  - Capicola, Bacon & Pork Sausage
  - Spinach, Mushroom & Asiago
- (Minimum order of 15 guests)**

**FABULOUS FULL BREAKFAST** 11.99 pp  
Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Fresh Fruit, Mini Muffins or Pancakes & Coffee.  
**Substitute Turkey Bacon +.99**

**CHILAQUILES** 9.99 pp  
Scrambled Eggs Blended with Fried Tortilla Chips, Cotija Cheese & Salsa served with Refried Beans, Spanish Rice & Coffee.

**CINNAMON CRÈME-BRULÉE** 9.99 pp  
**FRENCH TOAST**  
Thick Texas Toast Layered with Cream Cheese, Cinnamon, Maple Syrup & a Bruleéd Crust. Served with your Choice of Bacon or Sausage & Coffee. **Substitute Turkey Bacon +.99**  
**(Minimum order of 10 guests)**

**SPECIALTY HASHES** 10.99 pp  
Scrambled Eggs served with Fresh Fruit

- Tri-Tip, Red Onion & Potatoes
- Maple Glazed Sweet Potatoes, Kale & Sausage.

**(Minimum order of 15 guests)**



# BREAKFAST MENU

*Includes Disposable Serviceware*

## GRAB-N-GO

**BREAKFAST BURRITOS** 8.99 pp  
Flour Tortillas Rolled with Eggs,  
Potatoes & Cheddar Cheese. Choice of (3):  
Bacon, Sausage, Ham, Chorizo, or Veggies,  
served with Salsa, Fresh Fruit & Coffee.

***Substitute Turkey Bacon +.99***

**BREAKFAST SANDWICHES** 8.99 pp  
Fried Egg, Melted Cheese, Choice of Bacon  
or Sausage Patty on a Croissant or an English  
Muffin. Served with Fresh Fruit & Coffee.

***Substitute Turkey Bacon +.99***

## CHEF ACTION STATIONS

**THE OMELETTE BAR** 12.99 pp  
Custom Omelettes made to order with your  
choice of the following ingredients: Bacon, Sausage,  
Ham, Bell Peppers, Tomatoes, Spinach, Mushrooms,  
Onions, Cheddar, Jack & Feta Cheese served with  
Salsa, O'Brien Potatoes, Mini Muffins & Coffee.

***On-site Chef required.***

***(Minimum order of 30 guests)***

**CREPE STATION** 12.99 pp  
Choice of (3) Traditional Crepes: Strawberry  
Compote, Mixed Berries, Sliced Bananas,  
Blueberry Compote, Nutella, Peanut Butter  
& Fresh Whipped Cream included. Sauces:  
Chocolate, Caramel & Raspberry. Served with  
Fresh Fruit & Coffee.

***On-site Chef required.***

***(Minimum order of 30 guests)***

**THE NEW YORK DINER** 18.99 pp  
Our Chefs Prepare Omelettes, Eggs & Pancakes  
made to order. Choice of (3) flavors: Traditional,  
Chocolate Chip, Banana, Blueberry, & Bacon.  
Includes Bacon, Sausage, O'Brien Potatoes,  
Fresh Fruit & Coffee.

***On-site Chef required.***

***(Minimum order of 50 guests)***

***Substitute Turkey Bacon +.99***

## BREAKFAST SIDES

- Waffles 2.99 pp
- Fresh Fruit Platter 2.99 pp
- Oatmeal made with Milk & Cinnamon, served with Raisins & Brown Sugar on the side. 2.99 pp
- Vanilla Greek Yogurt Parfait with Berries & Granola 3.99 pp
- Bacon or Sausage 1.99 pp
- Hard Boiled Eggs 1.29 pp
- O'Brien Potatoes 1.99 pp
- French Toast 1.99 pp
- Assorted Pastries: Mini Danish, Muffins, Cinnamon Rolls, Scones & Breakfast Breads. 3.99 pp
- Assorted Bagels, served with Cream Cheese & Jelly 2.99 pp
- Cinnamon Rolls 1.99 pp
- Breakfast Breads 1.49 pp

## BEVERAGES

- Coffee 2.29 pp
- Orange Juice 2.29 pp
- Hot Tea 2.29 pp
- Hot Chocolate 2.29 pp
- Bottled Water 1.49 pp
- Milk 2.29 pp
- Hot Cider 2.29 pp
- Individual Juices 2.29 pp  
*Orange, Apple or Cranberry*

# DELI MENU

*Includes Disposable Serviceware*



## CANYON'S DELI SANDWICH BUFFET 9.99 pp

**Includes Relish Tray, Cheese Tray, House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies.**

**Upgrade Garden Salad to any other salad +.99**

### BREADS (select 3)

- Sourdough
- Whole Wheat
- Croissant +1
- Tortilla Wraps
- Ciabatta
- Focaccia
- 2 Mini Rolls
- Gluten Free Roll +1.75

### PROTEINS (select 3)

- Turkey Breast
- Ham
- Roast Beef
- Vegetarian
- Chicken Salad
- Tuna Salad
- Egg Salad

## SIGNATURE SANDWICHES (Select Three)

**Includes House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies.**

**Substitute Gluten Free Bread +1.75**

### CALIFORNIA CHICKEN SANDWICH 11.99 pp

Grilled Chicken Breast, Lettuce, Tomato, Avocado, Bacon & Swiss Cheese on Sourdough

### CAPRESE CIABATTA 10.79 pp

Roma Tomato, Mozzarella Cheese, Fresh Basil, Pesto Spread & Balsamic Glaze on Ciabatta.

**Available as Panini +.50**

### BUILD YOUR OWN MEATBALL SUBS 9.99 pp

House-Made Meatballs, Marinara, Mozzarella Cheese, Pepperoncinni Peppers & French Rolls.

### TURKEY & AVOCADO HOAGIE 11.99 pp

Fresh Roasted Turkey Breast, Avocado, Swiss Cheese, Lettuce & Tomato on a Hoagie Roll.

### FRENCH DIP SANDWICH 10.99 pp

Thinly Sliced Marinated Beef, Au jus & Grilled Onions on a Crunchy French Roll.

### THE HOT CUBAN 10.99 pp

Housemade Pulled Pork, Ham, Swiss & Sweet Pickle Aioli on a Toasted Hoagie Roll.

**Available as Panini +.50**

### PESTO CHICKEN BREAST 9.99 pp

Roasted Chicken Breast with Arugula, Red Onions, Sliced Provolone Cheese & Pesto Spread on Focaccia.

**Available as Panini +.50**

### TURKEY CRANBERRY SANDWICH 10.99 pp

Roasted Turkey Breast, Green Leaf Lettuce, Red Onions, Horseradish Mayo, Chopped Cranberries & Cranberry Cream Cheese Spread on Whole Grain Bread.

### GRILLED VEGGIE SANDWICH 10.79 pp

Grilled Zucchini, Yellow Squash, Bell Pepper & Sundried Tomato Pesto Spread on a French Roll.

**Available as Panini +.50**

### CLASSIC ITALIAN HOAGIE 10.99 pp

Salami, Capicola, Ham, Provolone Cheese, Shredded Lettuce & Tomato on a Hoagie Roll.

# DELI MENU

*Includes Disposable Serviceware*



## WRAPS (Select Three)

**Includes House Kettle Chips, Mixed Green or Pasta Salad, Cookies & Brownies. *Substitute Gluten Free Bread +1.75***

**TURKEY & AVOCADO CLUB WRAP** 11.99 pp  
Turkey, Lettuce, Tomato, Bacon & Avocado  
in a Spinach Tortilla.

**GRILLED CHICKEN CAESAR WRAP** 9.99 pp  
Grilled Chicken Breast, Shredded Romaine, Diced  
Tomatoes, Shredded Parmesan Cheese & Traditional  
Caesar Dressing in a Spinach Tortilla.

**BBQ CHICKEN WRAP** 10.79 pp  
BBQ Chicken Breast, Roasted Peppers, Red  
Onions, Romaine, Smoked Gouda Cheese, &  
Chipotle Aioli in a Sundried Tomato Tortilla.

**ASIAN CHICKEN WRAP** 10.79 pp  
Marinated Grilled Chicken Breast, Napa Cabbage,  
Scallions, Cilantro, Red Bell Peppers, Edamame &  
Sesame Ginger Vinaigrette in a Sundried Tomato  
Tortilla.

**ROAST BEEF WRAP** 11.99 pp  
Prime Roast Beef, Horseradish Aioli, Crumbled Bleu  
Cheese, Arugula, Caramelized Onions in a Sundried  
Tomato Tortilla.

**MEDITERRANEAN WRAP** 11.99 pp  
**(GLUTEN FREE)**  
Roasted Red Pepper Hummus, Cucumber, Spinach,  
Tomato, Fresh Basil Leaves, Feta Cheese & Quinoa  
in a Gluten Free Tortilla.

**GRILLED CHICKEN WRAP** 9.99 pp  
Grilled Chicken Breast, Lettuce, Tomato & Avocado  
Spread in a Sundried Tomato Tortilla.

**GRILLED VEGGIE WRAP** 9.99 pp  
Sliced Zucchini, Yellow Squash, Bell Pepper, Eggplant,  
Shredded Romaine, Feta Cheese & Sundried Tomato  
Pesto in a Spinach Tortilla.

**SOUTHWESTERN CHICKEN WRAP** 10.29 pp  
Marinated Chicken, Romaine Lettuce, Cotija Cheese  
& our Housemade Cilantro-Pepita Dressing in a  
Sundried Tomato Tortilla.

**CAROLINA BBQ PULLED PORK WRAP** 9.99 pp  
Shredded Pork with Southern Style Slaw, Pepper Jack  
Cheese, & Fried Onion Straws on a Sundried Tomato  
Tortilla.

**ROASTED POBLANO &  
SHREDDED BEEF WRAP** 10.99 pp  
Shredded Beef, Roasted Corn, Black Beans, Spicy  
Jack Cheese, & Roasted Poblano Salsa in a Sundried  
Tomato Tortilla.

**BOX ANY SANDWICH OR WRAP ON REQUEST  
INCLUDES HOUSE KETTLE CHIPS,  
PASTA SALAD & COOKIE**

## SIDES & SALADS

- Mixed Green Salad 1.99 pp
- Classic Caesar Salad 2.29 pp
- Southwestern Salad 2.29 pp
- Strawberry Salad 2.29 pp
- Pasta Salad 1.99 pp
- Kale Chopped Ceasar 2.29 pp

- Asian Noodle Salad 2.29 pp
- Asian Slaw 2.99 pp
- Potato Salad 1.99 pp
- Old School Slaw 1.99 pp
- Diced Fruit Cup 1.99 pp



# BBQ BUFFET

*Includes Disposable Serviceware*



## ENTRÉES

*Served with Honey Corn Bread & Whipped Honey Butter*

### BBQ CHICKEN BREAST

Choice of Boneless, Breast or Bone-In,  
Texas Traditional BBQ

### BBQ PULLED PORK

Brioche Buns, Texas Traditional BBQ

### BBQ BEEF BRISKET

Slow Cooked 12 Hours, Texas Traditional BBQ

### ST. LOUIS PORK RIBS +2

Texas Traditional BBQ

### SOUTHERN FRIED CHICKEN

### "SIGNATURE" BBQ TRI TIP +5

Texas Traditional BBQ

### SHORT RIB CHILI with BEANS

### BOURBON MARINATED PORK TENDERLOIN

Caramelized Apples & Onions

## SALADS *(Choose One)*

### SOUTHWESTERN CAESAR SALAD

Romaine, Cotija, Tomato, Pepitas, Tortilla  
Strips & Cilantro Pepita Dressing

### SPRING MIX

Mesclun, Cucumber, Cherry Tomato, Carrot,  
Olive, Ranch or Italian

### TEX MEX CHOPPED SALAD

Romaine, Black Beans, Corn, Tomato,  
Red Bell Peppers & Chipotle Ranch Dressing

### FRESH FRUIT SALAD

### PASTA SALAD

### POTATO SALAD

### COLE SLAW

## SIDES *(Choose Two)*

- Fresh Fruit
- Mac n' Cheese
- Honey Sweet Corn
- Au Gratin Potatoes
- Dirty Rice
- BBQ Beans
- Corn on The Cob
- Cheddar & Chive Mash
- Rosemary Red Potatoes
- House Made Kettle Chips

## RATES PER GUEST

|       | CHOOSE 1 | CHOOSE 2 |
|-------|----------|----------|
| 15-24 | \$17     | \$21     |
| 25-49 | \$16     | \$20     |
| 50+   | \$15     | \$19     |

*(+Tax & Production Charge)*

# ITALIAN BUFFET

*Includes Disposable Serveware*



## ENTRÉES (Choose Two)

*Served with Focaccia Garlic Bread*

### BAKED LASAGNA

Choice of Classic Meat, Three Cheese or Vegetarian

### THREE CHEESE TORTELLINI or RAVIOLI

Served with Your Choice of Creamy Pesto or Marinara Sauce

### BOW TIE CHICKEN ALFREDO

Farfalle, Parmesan

### PENNE PASTA PRIMAVERA

Choice of White Wine Garlic Sauce, or Vodka sauce

### BAKED ZITI

Parmesan, Mozzarella, Herbed Ricotta

### CHICKEN or EGGPLANT PARMESAN

Mozzarella, Parmesan, Marinara

### SHORT RIB RIGATONI

Cacciatore Sauce

### CHICKEN PICCATA +2

Capers & Lemon Sauce

### CHICKEN MARSALA +2

Shallots, Mushrooms & Marsala Wine Reduction

### PENNE CHICKEN CARBONARA

White Wine Sauce w/ Bacon Bits

### BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage

### CHICKEN TOSCANA +2

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

## SALADS (Choose One)

### CLASSIC CAESAR SALAD

Romaine, Parmesan, Crouton, Caesar Dressing

### SPRING MIX

Mesclun, Cucumber, Cherry Tomato, Carrot, Olive, Choice of Ranch or Italian

## SIDES (Choose Two)

- Italian Green Beans
- Grilled Vegetables
- Sautéed Vegetable Medley
- Penne Pasta (w/ Choice of Marinara, Pesto, Olive Oil, or Butter)

## ADD ONS

- Meat Balls +2
- Sausage & Peppers +2

## RATES PER GUEST

|       |      |
|-------|------|
| 15-24 | \$18 |
| 25-49 | \$17 |
| 50+   | \$16 |

(+Tax & Production Charge)

# SOUTH of the BORDER BUFFET

*Includes Disposable Serveware*

**CANYON**  
CATERING  
*passionately creative*

## ENTRÉES (Choose Two)

*Served with Chips, Mild & Hot Salsa*

### CHEESE ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted  
Guajillo & Scallion

### VEGETABLE ENCHILADAS

Roasted Poblano, Portobello, Bell Pepper,  
Onion, Jack Cheddar & Queso Fresco,  
Roasted Tomatillo, Serrano & Scallion

### CHICKEN ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted  
Tomatillo, Serrano & Scallion

### SHRIMP ENCHILADAS +2

Spinach, Queso Fresco, Roasted Poblano  
Sauce & Scallion

### BAJA SHRIMP TACOS +2

Cabbage, Cilantro, Lime, Pineapple  
Pico De Gallo & Corn Tortillas

### AUTHENTIC STREET TACOS

Choice of Chicken, Carnitas or  
Asada +2 or Al Pastor Tacos +1

### CHICKEN, VEGETARIAN or BEEF FAJITAS +2

Flour or Corn Tortillas

### CHILI VERDE

Pork Shoulder, Roasted Tomatillo, Serrano,  
Bell Pepper, Onion, Flour or Corn Tortillas

### TEQUILA LIME CHICKEN +2

Tequila, Lime & Achiote

### CHICKEN MOLE

Chile Mulato, Ancho & Chocolate

## SALADS (Choose One)

### SOUTHWESTERN CAESAR SALAD

Romaine, Cotija, Tomato, Pepitas, Tortilla  
Strips & Cilantro Pepita Dressing

### TEX MEX CHOPPED SALAD

Romaine, Black Beans, Corn, Tomato,  
Red Bell Peppers & Chipotle Pepita Dressing

## SIDES (Choose Two)

- Black (♥) or Refried Beans
- Spanish or Cilantro Pasilla Rice
- Fire Roasted Street Corn
- Cumin Spiced Vegetables

## RATES PER GUEST

|       |      |
|-------|------|
| 15-24 | \$18 |
| 25-49 | \$17 |
| 50+   | \$16 |

(+Tax & Production Charge)



# CHICKEN ENTRÉES

*Includes Disposable Serveware*



## ENTRÉES

*Includes Choice of One Starch, One Vegetable & One Salad, Fresh Baked Rolls & Compound Butter*

### ARTICHOKE CHICKEN

Sautéed Mushrooms, Artichokes, Tomatoes, & Asiago Cream Sauce

### CHICKEN CORDON BLEU

Stuffed, Breaded, Aged Swiss, Roasted Ham & Dijonnaise Sauce

### CHEF'S CHICKEN ROULADE

Chicken Stuffed with Spinach, Mozzarella, Red Bell Peppers, Mushrooms & Roasted Red Pepper Sauce

### ROSEMARY CHICKEN

Garlic & White Wine Herb Sauce

### CHICKEN PICATTA

Sautéed Chicken, Capers, Parsley, & Lemon White Wine Sauce

### CALIFORNIA CHICKEN

Chipotle-Rubbed & Avocado Pico de Gallo

### PINEAPPLE MANGO CHICKEN

Homemade Pineapple Mango Glaze

### TEQUILA LIME CHICKEN

Lime, Tequila, Achiote Basted Chicken

### MEDITERRANEAN CHICKEN

Lemon, Garlic, Greek Herbs & a White Wine Sauce

### CHICKEN MARSALA

Sautéed Mushrooms & Marsala Wine Sauce

### CHICKEN FLORENTINE

Sautéed Spinach, Mushrooms, Mozzarella, Red Pepper & Wild Mushroom Cream Sauce

### BLACKENED CHICKEN

Cajun Seasoned Chicken

## ADD A CARVERY\*

|              |             |
|--------------|-------------|
| <b>Filet</b> | <b>\$19</b> |
|--------------|-------------|

Cipollini Onions & Red Wine Demi-Glace

|                          |            |
|--------------------------|------------|
| <b>Signature Tri Tip</b> | <b>\$8</b> |
|--------------------------|------------|

Wild Mushroom Demi-Glace

|                          |             |
|--------------------------|-------------|
| <b>Prime Rib of Beef</b> | <b>\$19</b> |
|--------------------------|-------------|

Au Jus & Horseradish Creme

\*(Requires on-site chef)

## RATES PER GUEST

|              |             |
|--------------|-------------|
| <b>15-24</b> | <b>\$18</b> |
|--------------|-------------|

|              |             |
|--------------|-------------|
| <b>25-49</b> | <b>\$17</b> |
|--------------|-------------|

|            |             |
|------------|-------------|
| <b>50+</b> | <b>\$16</b> |
|------------|-------------|

# ADDITIONAL ENTRÉES

*Includes Disposable Serviceware*



*Includes Choice of One Starch, One Vegetable & One Salad, Fresh Baked Rolls & Compound Butter*

## BEEF & PORK ENTRÉES

### BOURBON MARINATED PORK LOIN

Caramelized Apple & Onion

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

### *gf* HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

### *gf* SIGNATURE TRI TIP

Wild Mushroom Demi-Glace

|       |      |
|-------|------|
| 15-24 | \$24 |
| 25-49 | \$22 |
| 50+   | \$20 |

### *gf* BRAISED SHORT RIB

Forest Berry Red Wine Reduction

|       |      |
|-------|------|
| 15-24 | \$24 |
| 25-49 | \$22 |
| 50+   | \$20 |

### FILET OF BEEF

Cipollini Onions & Red Wine Demi-Glace

|       |      |
|-------|------|
| 15-24 | \$37 |
| 25-49 | \$35 |
| 50+   | \$33 |

*(Requires on-site chef)*

### *gf* PRIME RIB OF BEEF

Au Jus & Horseradish Crème

|       |      |
|-------|------|
| 15-24 | \$37 |
| 25-49 | \$35 |
| 50+   | \$33 |

*(Requires on-site chef)*

## COMFORT FOOD

### *gf* OVEN ROASTED TURKEY

|       |      |
|-------|------|
| 15-24 | \$19 |
| 25-49 | \$17 |
| 50+   | \$15 |

### *gf* HAM & TURKEY

|       |      |
|-------|------|
| 15-24 | \$22 |
| 25-49 | \$20 |
| 50+   | \$18 |

### BEEF STROGANOFF

Wild Mushroom Demi-Glace

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

### HONEY GLAZED HAM

Brown Sugar & Honey Pineapple Glaze

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

### POT ROAST

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

### FRIED CHICKEN

|       |      |
|-------|------|
| 15-24 | \$17 |
| 25-49 | \$16 |
| 50+   | \$15 |

*gf = gluten free*

# STATIONED APPETIZERS



## THE MEDITERRANIAN \$11

- Hummus Trio
- Olive Tapenade
- Pomodoro
- *Marinated:* Artichoke Heart, Feta, Olives, & Mushrooms
- Roasted Red Pepper
- Pepperoncini
- *Grilled:* Asparagus, Baby Carrot, Eggplant, Red Pepper, Yellow Squash, Zucchini, Fennel, Garlic Bulb
- Balsamic Glaze
- Baguette Sliced
- Crostini
- Pita Triangles
- Display Breads

## CHARCUTERIE

### DOMESTIC \$5.99

- Provolone, Fontina, Mozzarella, Prosciutto, Salami, Capicola
- Crackers & Baguettes
- Garnish

### GOURMET \$6.99

- Manchego, Smoked Cheddar, Brie, Gouda, Prosciutto, Genoa Salami, Capicola, Spanish Chorizo, Dried Fruits & Nuts
- Crackers, Baguettes, & Crostini
- Garnish

### ARTISAN MARCHE \$15.99

- Humboldt Fog, Triple Crème Brillette, Herbed Chevre, Mimollette, Port Wine Belton Farms/ or Cay Hills Porter Beer Dipped Cheese, Prosciutto, Genoa Salami, Capicola, Spanish Chorizo, Duck Prosciutto, Venison Salami, Dried Fruits & Nuts
- Crackers, Baguettes, Crostinis, Artisan Breads, & Bread Sticks
- Garnish

## VEGETABLE CRUDITE \$3.99

- Baby Carrots, Celery, Cucumber, Broccoli, Cauliflower, Jicama, Assorted Olives, Cherry Tomatoes & House Ranch

## SEASONAL FRUIT DISPLAY \$4.99

- Watermelon, Cantaloupe, Honeydew, Strawberries, Grapes, Forrest Berries

## MASHED POTATO STATION \$11.99

### CHOICE OF MASH *(add second mash +2)*

- Garlic Mash
- Brown Butter Yukon
- Fall Spiced Sweet Potato
- Coconut Ginger Ube
- Herbed Red
- Wasabi Mash

## ACCOUTREMENTS (INCLUDED)

- Applewood Smoked Bacon
- Crispy Onions
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi

## TOPPINGS *Choice of one (add second topping +2)*

- Braised Short Rib
- Bulgogi Sirloin
- Port Wine Filet
- BBQ Pulled Pork
- Kahlua Pork
- Farmer's Mushrooms
- Garlic Butter Shrimp +2
- Moroccan Chicken
- Duck Au Vin +1
- Tomato & Butternut Squash Dal +1

## STATIONED APPETIZERS



## SALAD BAR STATION \$11.99

## INCLUDES

- Mesculin Mix
- Romaine
- Baby Spinach
- Cherry Tomatoes
- Red Onions
- Cucumber
- Carrots
- Bleu Cheese
- Parmesan
- Cheddar Jack Mixed Cheese
- Hard Boiled Eggs
- Kalamata Olives
- Applewood Smoked Bacon
- Candied Pecans
- Candied Walnuts
- Dried Cranberries
- House Croutons
- Grilled Chicken

## DRESSINGS

- House Ranch
- Caesar
- Cilantro Pepita
- Strawberry Vinaigrette
- Balsamic Vinaigrette
- Sweet Sesame
- Greek Feta
- Citrus Vinaigrette
- Italian

## MAC N' CHEESE STATION \$11.99

CHOICE OF PASTA *(add second pasta +2)*

- Macaroni
- Shells
- Fusilli
- Orecchiette

## ACCOUNTREMENTS (INCLUDED)

- Herb Toasted Panko
- Applewood Smoked Bacon
- Broccoli
- Chives
- Red Pepper Flakes
- Cheddar & Jack

TOPPINGS *Choice of one (add second topping +2)*

- Braised Short Rib
- BBQ Pulled Pork
- Kahlua Pork
- Famer's Mushrooms
- Duck Carnitas +1
- Grilled Chicken
- Fried Chicken Bites

## BYO SLIDER STATION \$13.99

PROTEINS *Choice of two*

- Angus Beef Patty
- BBQ Pulled Pork
- Kahlua Pulled Pork
- BBQ Pulled Chicken
- Veggie Patty
- Machaca

## ACCOUNTREMENTS (INCLUDED)

- Crispy Onions
- Applewood Smoked Bacon
- Pickle Chips
- Cheddar
- Swiss
- Pepper Jack
- Caramelized Onions
- Pickled Jalapeños
- Sautéed Mushrooms

## SAUCES (INCLUDED)

- Ketchup
- Mustard
- Mayo
- BBQ Sauce
- 1000 Island
- Sriracha Aioli

## DIM SUM STATION \$10.99

## SELECT THREE

- Char Siu Bao
- Shrimp Shumai
- Vietnamese Springroll
- Pork Dumpling
- Chicken Potsticker
- Vegetable Eggroll

SAUCES *Choice of three*

- Yuzu Ponzu
- Sweet & Spicy Ginger
- Hoisin Aioli
- Sweet Thai Chili Sauce
- Samurai Soy
- Peanut Sauce
- Sweet & Sour

*(Includes Soy Sauce & Sriracha)*

## STATIONED APPETIZERS



## "NACHO" STATION \$5.99

## SELECT ONE

- House Tortilla Chips
- House Kettle Chips
- Tater Tots
- Roasted Cauliflower
- Fried Brussels Sprouts
- Mini Pretzel Bites

SAUCES *Choice of one*

- Traditional Nacho
- Queso Blanco
- Queso Fundido
- IPA Beer Cheese
- Goopy Bleu
- Smokey Cheddar
- Cheese Curds

## TOPPINGS \$2.99

- Pulled Chicken
- Short Rib
- Carnitas
- Cheese Curds
- Duck Carnitas +1

## POKE STATION

FISH *Choice of one*

- Tuna
- Sea Bass
- Yellowtail
- Salmon

## ACCOMTREMENTS (INCLUDED)

- White Rice
- Mix Greens
- Masago
- Seaweed Salad
- Cucumber
- Sesame Seeds
- Scallions
- Wasabi
- Pickled Ginger
- Furikake
- Jalepeños
- Soy Sauce
- Sriracha

SAUCES *Choice of three*

- Japanese Mayo
- Wasabi Aioli
- Sriracha Aioli
- Ponzu
- Sweet Ginger Soy
- Firecracker Soy

## FLATBREAD STATION \$10

FLATBREADS *Choice of two*

- Margarita
- Tuscan Caprese w/Prosciutto +1
- Classic Pepperoni
- Italian Sausage
- BBQ Chicken
- Farmer's Mushroom & Truffle oil
- Spanish Chorizo +1
- Applewood BLT
- Pear & Bleu
- Mediterranean

## PASTA STATION \$14

Served with Caesar Salad &amp; Focaccia Bread

PASTAS *Choice of two*

- Bowtie
- Penne
- Three Cheese Tortellini
- Fusilli
- Orchiette

SAUCES *Choice of two*

- Spicy Marinara
- Alfredo
- Creamy Pesto
- Vodka Cream
- Classic Basil Marinara

PROTEINS *Choice of three*

- Chicken
- Spicy Italian Sausage
- Baby Rock Shrimp
- Sweet Italian Sausage
- Homemade Meatballs +2 3pp
- Scallops +3
- Marinated Lamb +3

## ACCOMTREMENTS (INCLUDED)

- Mushrooms
- Roma Tomato
- Garlic
- Capers
- Red Onion
- Red Bell Pepper
- Green Bell Pepper
- Yellow Squash
- Zucchini
- Basil
- White Wine
- Olive Oil
- Butter
- Parmesan
- Crush Red Chili Peppers

# LIVE ACTION STATIONS

*Requires On-site Chef. Includes Disposable Serviceware*



## RISOTTO STATION \$18

### RISOTTO *Choice of two*

- Pecorino Parmesan
- Pesto
- Sun-dried Tomato
- Farmer's Mushroom
- Roasted Bell Pepper
- Butternut Squash
- Farro "Risotto"

### TOPPINGS *Choice of two*

- Short Rib
- Duck Confit
- Shrimp Scampi
- Braised Lamb +1
- Coq Au Vin
- Pan Seared Scallops +2
- Rosemary Pork Tenderloin

### ACCOUTREMENTS (INCLUDED)

- English Peas
- Shallots
- Basil
- Garlic
- Asparagus Tips
- Mushrooms
- Pancetta
- Parmesan
- Sun-dried Tomatoes
- Italian Herbs
- White Wine
- Chicken Stock
- Olive Oil

## FRY STATION \$8

### POTATOES *Choice of two*

- Curly Fries
- Pommies Frites
- Sweet Potato
- Tater Tots
- Steak Fries

### SAUCES *Choice of two*

- Sriracha Aioli
- Truffle
- Garlic Aioli
- Ketchup
- Chipotle Aioli
- House Ranch

### ACCOUTREMENTS (INCLUDED)

- Ketchup
- Mustard
- Mayo
- BBQ Sauce
- 1000 Island
- Sriracha Aioli

## STREET TACO STATION \$14

### PROTEINS *Choice of two*

- Marinated Chicken
- Carnitas
- Carne Asada
- Cumin Cauliflower
- Poblano Machaca
- Duck Carnitas +1
- Kimchee Short Rib

### ACCOUTREMENTS (INCLUDED)

- Diced Onions
- Cilantro
- Cotija
- Pico De Gallo
- House Salsa
- Salsa Verde
- Mexican Escabeche
- Corn Tortillas
- Guacamole +2



# LIVE ACTION STATIONS

*Requires On-site Chef. Includes Disposable Serviceware*



## BACKYARD BBQ STATION \$8

*Served with Hamburgers & Hotdogs*

### ADDITIONAL PROTEINS

- Chicken Breast +5
- Bratwurst +4
- Veggie Patty +4
- Turkey Burger +4
- St. Louis Ribs +4
- Brisket +4
- Tri Tip +5

### ACCOUTREMENTS

- Green Leaf
- Tomatoes
- Red Onions
- Pickles
- Cheddar Cheese
- American Cheese
- Ketchup
- Mustard
- Mayo
- House 1000 Island
- Relish
- Applewood Bacon
- Pickled Jalapeños
- House Kettle Chips

### ELEVATED SIDES +5 *(or \$1 per ala carte side, +2 for chili)*

- Sautéed Onions +1
- Sautéed Mushrooms +1
- Crispy Onions +1
- Homemade Chili +2

## CEVICHE STATION \$18

*Served with Fresh Tortilla Chips*

### SEAFOOD *Choice of three*

- Snapper
- Shrimp
- Mini Squid
- Mini Octopus
- Bay Scallops

### MIX-INS (INCLUDED)

- Mango
- Papaya
- Cucumber
- Tomatoes
- Pineapple
- Red Onion
- Cilantro
- Scallion
- Jalapeño
- Avocado
- Limes
- Lemons
- Oranges
- Crushed Red Pepper
- Taro Strips
- Tajin

# SALADS & ACCOMPANIMENTS

*Includes Disposable Serveware*

## ACCOMPANIMENTS

### STARCHES (Choose One)

- Garlic Mashed Potato
- Au Gratin Potato
- Cheddar Chive Yukon Mash
- Rosemary Roasted Red Potato
- Wild Rice Pilaf
- Classic Rice Pilaf
- Brown Butter Yukon Mash +1

### VEGETABLES (Choose One)

- Brussels Sprouts with Lardons
- Balsamic-Agave Glazed Carrots
- Marinated Grilled Mushrooms
- Asparagus +2
- Sautéed Broccolini +2
- Vegetable Medley

## SALADS (Choose One)

### CLASSIC CAESAR

Romaine, Parmesan, Crouton, Caesar

### MIXED GREENS

Carrots, Olives, Cucumber, Tomato,  
Baby Greens, Italian, Ranch

### KALE CAESAR +2

Cornbread Crouton, Parmesan,  
Traditional Caesar

### STRAWBERRY SPINACH +2

Baby Spinach, Strawberry, Feta,  
Cranberry, Pecan, Strawberry Vinaigrette

### INSALATA CAPRESE +2

Spring Mix, Ciligiene, Heirloom Cherry  
Tomato, Torn Basil, Balsamic Vinaigrette

### HARVEST +2

Arugula, Butternut Squash, Pomegranate,  
Cranberry, Candied Walnut, Chèvre,  
Champagne Vinaigrette

# DESSERTS MENU

*Includes Disposable Serviceware*



## THE GO TO'S

### MINI CRÈME BRÛLÉE \$2.49

- Vanilla Bean
- Mandarin
- Chocolate
- Banana

### TARTS \$2.49

- Wild Berry
- Apple
- Peach
- Citron

### BREAD PUDDING \$2.49

- Classic
- Raisin & Walnut
- Orange
- Pumpkin

### CRISPS & COBBLERS \$2.49

- Apple
- Wild Berry
- Cherry
- Peach

## THE CLASSICS

- Fresh Baked Gourmet Cookies (*Assorted*) 1.29
- Triple Chocolate Brownies 1.29

- Whipped Cheesecake Shots (*Assorted*) 1.39
- Mini Cupcakes (*Assorted*) 1.59

## SAVORY CHOCOLATE COLLECTION

- Bacon 1.99
- Home Made Potato Chips (*2 per*) 0.99
- Pretzel Sticks (*2 per*) 0.99
- The Chocolate Savory Tray (*All Three*) 2.49

## CHOCOLATE DIPPED

- Strawberries 1.99
- Jumbo Strawberries (*2 per*) 2.79
- Oreos 0.99
- Cake Pops 2.29
- Brownie Pops 2.29

## DESSERT SHOTS 2.39

### THE SHOTS

- Lavender Sweet Cream with Fresh Berries
- Tiramisu
- Pumpkin Cheesecake
- Strawberry Shortcake
- Chocolate Salted Caramel Almond Crunch Cake
- Tres Leches
- Lemon Bar
- Mandarin Orange Cake
- Chocolate Mousse
- Raspberry Mousse
- Apple Pie
- Carrot Cake
- Big Kid S'mores

## THE CUSTOM DESSERT STATIONS

*Stations are sold as total pieces per person*

**LIKE** (*1.5 Pieces per*) **3.99**

**LOVE** (*2.5 Pieces per*) **4.99**

**OBSESSED** (*3.5 Pieces per*) **5.99**

*\*Choose up to four options from Dessert Shots, The Go-To's, The Classic, Chocolate Dipped or Savory Chocolate Collection  
(Excludes Chocolate Dipped Bacon & Chocolate Covered Strawberries)*

# DESSERTS MENU

*Includes Disposable Serviceware*



## LIVE ACTION DESSERT STATIONS 5.99

(Requires On-Site Chef)

### BANANAS FOSTER

Bananas, Rum Sauce, Vanilla Ice Cream,  
All Butter Sugar Cookie

### CHERRIES JUBILEE

Cherries, Cherry Rum Sauce, Vanilla Ice Cream

### BOURBON APPLE

Apples, Vanilla Ice Cream, Oatmeal Crumble

## CRYO LABORATORY (Choose Two 8.99) / (All Three 10.99)

(Requires On-Site Chef)

### FROZEN S'MORES

The S'Mores are torched, let cool & then frozen to -325 F.

### CRYSTALLIZED POPCORN

Individual servings of popcorn are quickly frozen which  
creates a smoky frost breath with each bite of popcorn

### ARCTIC CHEESECAKE

House made ice cream, made in front of you with  
liquid nitrogen, -320 degrees. Instantly freezes it into  
a delicious treat

### LIQUID NITROGEN ICECREAM +2.99

House made ice cream, made in front of you with  
liquid nitrogen, -320 degrees. Instantly freezes it into  
a delicious treat

## ICE CREAM SUNDAE BAR 5.99

### THE TOPPINGS

- Ghiradelli Brownies
- M&Ms
- Chopped Nuts
- Oreo Crumbles
- Sugar Cookie Crumbles
- Strawberry Compote
- Hot Fudge
- Caramel
- Whipped Cream
- Cherries

## CHOCOLATE FONDUE FOUNTAIN 5.99

### THE DIPPERS

- Bananas
- Strawberries
- Marshmallows
- Pretzels
- Apples
- Vanilla Cake
- Rice Crispy Treats

# BAR MENU

Includes Disposable Serviceware



## STANDARD BAR

INCLUDES SODAS, BOTTLED WATER, JUICES, & MIXERS

### LIQUOR

- Vodka
- Bourbon
- Scotch
- Rum
- Triple Sec
- Tequila
- Gin
- Sweet & Dry Vermouth
- Kahlua

### BEER (SELECT 3)

- Budweiser
- Corona
- Mgd
- Heineken
- Coors Light
- Heineken Light
- Bud Light
- Michelob Ultra
- Pacifico
- Miller Light

### WINE

- Chardonnay
- Cabernet Sauvignon

### STANDARD RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$19 |
| 75-99 | \$17 |
| 100+  | \$15 |

## CLIENT PROVIDED BAR

*May not be available at every venue*

### GARNISH PACKAGE \$3.99 per person

Lemons, Limes, Maraschino Cherries, & Bar Olives Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

### MIXERS PACKAGE \$5.99 per person

Mixers: Sodas, Bottled Water, Juices, Club Soda & Tonic  
Garnishes: Lemons, Limes, Maraschino Cherries & Bar Olives  
Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

## PREMIUM BAR

INCLUDES SODAS, BOTTLED WATER, JUICES, & MIXERS

### LIQUOR

- Tito's Vodka
- Johnnie Walker Red
- Tanqueray Gin
- Kahlua
- Bacardi
- Baileys
- Disaronno
- Malibu Rum
- Sweet & Dry Vermouth
- Jack Daniels
- Triple Sec
- Seagrams 7
- Cuervo 1800
- Captain Morgan

### BEER (SELECT 4)

- Budweiser
- New Castle
- Corona
- Heineken
- Coors Light
- Miller Light
- Mgd
- Blue Moon
- Shock Top
- Pacifico
- Bud Light
- Guinness
- Michelob Ultra
- Heineken Light
- Stella Artois
- Sam Adams
- Dos Equis
- Amstel Light

### WINE

- Hess Chardonnay
- Hess Cabernet

### PREMIUM RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$22 |
| 75-99 | \$20 |
| 100+  | \$18 |

# BAR MENU

Includes Disposable Serviceware



## ULTRA PREMIUM BAR

INCLUDES SODAS, BOTTLED WATER, JUICES, &amp; MIXERS

### LIQUOR

- Ketel One Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi
- Captain Morgan
- Malibu Rum
- Patron Silver
- Johnnie Walker Black
- Jack Daniel's
- Maker's Mark
- Crown Royal
- Grand Marnier
- Kahlua
- Baileys
- Disaronno
- Triple Sec
- Sweet & Dry Vermouth
- Jameson

### BEER *Select 4*

- Modelo
- Stone IPA
- Michelob Ultra
- Coors Light
- Blue Moon
- Sam Adams
- 805
- Shock Top
- Corona Light
- Pacifico
- Corona
- Bud Light
- Stella Artois
- Lagunitas IPA
- Heineken
- Newcastle
- MGD

### WINE

- Hess Chardonnay
- Pinot Noir
- Hess Select Cabernet
- Babich Sauvignon Blanc

## ULTRA RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$26 |
| 75-99 | \$24 |
| 100+  | \$22 |

## BEER & WINE BAR

INCLUDES SODAS, BOTTLED WATER, JUICES, &amp; MIXERS

### BEER (SELECT 4)

- Budweiser
- Pacifico
- Heineken Light
- Coors Light
- Michelob Ultra
- Heineken
- Bud Light
- Corona
- Miller Genuine Draft

### WINE

- Chardonnay
- Cabernet Sauvignon

## BEER & WINE RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$17 |
| 75-99 | \$15 |
| 100+  | \$13 |

## CASH BAR

|                          |                                  |
|--------------------------|----------------------------------|
| <b>STANDARD</b>          | \$5 Cocktails<br>\$5 Beer & Wine |
| <b>PREMIUM</b>           | \$6 Cocktails<br>\$6 Beer & Wine |
| <b>ULTRA<br/>PREMIUM</b> | \$8 Cocktails<br>\$6 Beer & Wine |
| <b>BEER &amp; WINE</b>   | \$5 Beer & Wine                  |

\$200 SETUP FEE PER BAR  
\$220 PER BARTENDER  
\$400 MINIMUM SALES PER BAR