

CANYON

CATERING

passionately creative



SPECIAL EVENTS & WEDDING MENU

for Parties Large & Small

03.13.18

BRONZE

THE BRONZE PACKAGE

*Select one Entrée & two Accompaniments
Includes Fresh Baked Rolls & Butter*

SALADS

Choice of one Salad

ENTRÉES *Choice of one Entrée*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

BOURBON MARINATED PORK LOIN

Caramelized Apple & Onion

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella & Roasted Red Pepper
Puree

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

OPTIONAL STATIONED APPETIZERS

Additional options on (Pgs 12-14)

VEGETABLE CRUDITE \$3

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

SEASONAL FRUIT DISPLAY \$4

Watermelon, Cantaloupe, Honeydew, Strawberries,
Grapes, Forest Berries

DOMESTIC CHARCUTERIE \$6

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

BUFFET

50-74 \$39

75-99 \$37

100+ \$35

(PLUS TAX & PRODUCTION CHARGE)

SILVER

THE SILVER PACKAGE

*Select one Entrée, two Accompaniments
Includes Fresh Baked Rolls & Butter*

HORS D'OEUVRES

Choice of three Tray Passed Appetizers (Pgs 9-11)

SALADS

Choice of one Salad

ENTRÉES *Choice of one Entrée*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella, Roasted Red Pepper
Puree

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

More ENTRÉES

CALIFORNIA CHICKEN

Chipotle-Rubbed Chicken Breast & Avocado Pico

BOURBON MARINATED PORK LOIN

Caramelized Apples & Onions

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

MAHI MAHI +4

Pistachio Pesto

BRAISED BONELESS SHORT RIBS +4

Wild Berry Red Wine Reduction

OVEN ROASTED SALMON +5

Dill Beurre Blanc

"SIGNATURE" TRI-TIP +5

Mushroom Demi-Glace

LOCAL SEA BASS +5

Chermoula

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & A COFFEE STATION (BAR GLASSWARE IS NOT INCLUDED). **MINIMUM 50 GUESTS**

BUFFET

50-74 \$53

75-99 \$48

100+ \$46

(PLUS TAX & PRODUCTION CHARGE)

THE GOLD PACKAGE

*Select two Entrées, two Accompaniments
Includes Fresh Baked Rolls & Butter*

HORS D'OEUVRES

Choice of three Tray Passed Appetizers (Pg 9-11)

SALADS

Choice of one Salad

ENTRÉES *Choice of two Entrées*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella, Roasted Red Pepper
Puree

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

More ENTRÉES

CALIFORNIA CHICKEN

Chipotle-Rubbed Chicken Breast & Avocado Pico

BOURBON MARINATED PORK LOIN

Caramelized Apples & Onions

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

OVEN ROASTED SALMON

Dill Beurre Blanc

SIGNATURE TRI-TIP

Mushroom Demi-Glaze

LOCAL SEA BASS

Chermoula

MAHI MAHI

Pistachio Pesto

BRAISED BONELESS SHORT RIBS

Wild Berry Red Wine Reduction

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

BUFFET

50-74 \$64

75-99 \$60

100+ \$57

(PLUS TAX & PRODUCTION CHARGE)

THE CANYON PACKAGE

*Select two Entrées, two Accompaniments
Includes Fresh Baked Rolls & Butter*

HORS D'OEUVRES

Choice of four Tray Passed Appetizers (Pgs 9-11)

SALADS

Choice of two Salads

ENTRÉES *Choice of two Entrées*

CHICKEN TUSCANO

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

ARTICHOKE CHICKEN

Artichoke, Roma Tomato, Mushroom, Asiago Cream

CHICKEN ALFREDO

Farfalle & Parmesan

CHICKEN ROULADE

Spinach, Mushroom, Mozzarella, Roasted Red Pepper Puree

ROSEMARY CHICKEN

Fresh Rosemary, Garlic & White Wine Rosemary Glaze

CHICKEN FLORENTINE

Spinach, Mushroom, Mozzarella, Wild Mushroom Cream

CALIFORNIA CHICKEN

Chipotle-Rubbed Chicken Breast & Avocado Pico

More ENTRÉES

BARRAMUNDI

Burnt Lemon Beurre Blanc

SEARED DUCK BREAST

Blackberry Gastrique

BOURBON MARINATED PORK LOIN

Caramelized Apple & Onion

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Glaze

OVEN ROASTED SALMON

Dill Beurre Blanc

SIGNATURE TRI-TIP

Mushroom Demi-Glace

LOCAL SEA BASS

Chermoula

MAHI MAHI

Pistachio Pesto

BRAISED BONELESS SHORT RIBS

Wild Berry Red Wine Reduction

FILET MIGNON

Forest Berry Red Wine Reduction

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLETS & COFFEE MUGS, FRESH BAKED ROLLS & COMPOUND BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED). **MINIMUM 50 GUESTS**

BUFFET

50-74 \$88

75-99 \$82

100+ \$76

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF CABO



CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers.

Includes Stationed Chips, Salsa & Queso Fundido

- Charred Avocado Toast
- Shrimp Sope
- Mini Beef Taquitos
- Mini Mexican Fruit Skewer
- Watermelon Gazpacho
- Mini Cheese or Chicken Quesadilla
- Shrimp Ceviche w/ Tequila Spike +1
- Mini Birria Tamale +2
- Jumbo Shrimp Taquito +2

SALADS *Choice of one Salad*

SOUTHWESTERN CAESAR

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

TEX MEX CHOPPED

Romaine, Black Beans, Corn, Tomato, Red Bell Pepper, Cotija, Tortilla Strips & Chipotle Ranch Dressing

BAJA MANGO SALAD

Butter & Romaine Lettuce, Mango, Red Onion, Red Bell Pepper, Pepitas, Jicama & Chile Lime Vinaigrette

ENSALADA DE FRUTAS

Mango, Pineapple, Papaya, Watermelon, Honeydew, Lime & Tajín

SIDES *Choice of two Sides*

- Black or Refried Beans
- Spanish or Cilantro Pasilla Rice
- Fire Roasted Street Corn
- Cumin Spiced Vegetables
- Sour Cream +1
- Guacamole +2

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, CHIPS & SALSA, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED)
MINIMUM 50 GUESTS

ENTRÉES *Choice of two Entrées*

CHEESE ENCHILADAS

Jack, Cheddar, Queso Fresco, Roasted Guajillo & Scallion

CHICKEN ENCHILADAS

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

VEGETABLE ENCHILADAS

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

CHILE VERDE

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

GRILLED FAJITAS

Chicken, Beef or Vegetarian, Flour or Corn Tortillas

AUTHENTIC STREET TACOS

Pollo Asado, Carnitas, Carne Asada or Al Pastor, Onion, Cilantro, Lime, Corn Tortillas

SHRIMP ENCHILADAS +2

Spinach, Queso Fresco, Roasted Poblano & Scallion

BAJA SHRIMP TACOS +2

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

CHIPOTLE MAHI MAHI +3

Mahi Mahi, Chipotle & Avocado Pico De Gallo

TEQUILA LIME CHICKEN

Tequila, Lime & Achiote

CHICKEN MOLE

Chile Mulato, Ancho & Cacao

CALIFORNIA CHICKEN +1

Chipotle-Rubbed Chicken Breast & Avocado Pico

BUFFET

50-74 \$53

75-99 \$48

100+ \$46

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF ITALY



CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers

- Sun Dried Tomato or Wild Mushroom Arancini
- Mushroom, Caramelized Onion, & Chevre Tartlet
- Ricotta & Pomodoro Bruschetta on Eggplant Crisp
- Mini Italian Meatballs
- Sun Dried Tomato Tartlet
- Honey Ricotta on Pumppernickel Toast
- Melon & Prosciutto Skewer
- Caprese Skewer
- Fried Mushroom Ravioli
- Tuscan Flatbread
- Shrimp Scampi Skewer +1

SALADS *Choice of one Salad*

CLASSIC CAESAR

Romaine, Parmesan, Crouton, Caesar

CAPRESE STACK

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Reduction

SPRING MIX

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

ITALIAN CHOPPED

Romaine, Green Olives, Red Onion, Tomato, Ciliegine, Herb Vinaigrette

SIDES *Choice of two Sides*

- Parmesan Risotto or Penne Pasta
(Choice of Sauce: Marinara, Pesto, Olive Oil, or Butter)
- Marinated Mushrooms or Italian Green Beans
- Sausage, Peppers & Onions +2

ADD ONS

- Handmade Italian Meatball +2
- Mediterranean Station +11

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLETS & COFFEE MUGS, FRESH BAKED FOCACCIA, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED)

MINIMUM 50 GUESTS

ENTRÉES *Choice of two Entrées*

BAKED LASAGNA

Choice of Classic Meat, Three Cheese, or Vegetable

THREE CHEESE TORTELLINI

Ricotta, Mozzarella, Parmesan, Creamy Pesto or Marinara

CHICKEN ALFREDO

Farfalle & Parmesan

PASTA PRIMAVERA

Penne, Broccoli, Zucchini, Carrot, Peas, Spinach, Garlic Wine Sauce

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter, Crispy Sage

CHICKEN TOSCANA

Spinach, Garlic, Tomato, Mushroom & Marsala Cream

CHICKEN PARMESAN

Breaded Chicken Breast, Mozzarella, Parmesan, Marinara

CHICKEN PICCATA

Capers, Lemon Sauce

CHICKEN MARSALA

Mushroom, Shallot, Marsala Reduction

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Caramelized Onion, Provolone & Port Balsamic Onion

SHORT RIB RIGATONI

Cacciatore Sauce

SPINACH RAVIOLI

Vodka Cream

SHRIMP SCAMPI +2

Blistered Tomato, Garlic, Lemon, White Wine

BUFFET

50-74 \$53

75-99 \$48

100+ \$46

(PLUS TAX & PRODUCTION CHARGE)

FLAVORS OF SOUTHERN ROADHOUSE



CHEF PAIRED HORS D'OEUVRES

Choice of three Tray Passed Appetizers

- Mac n' Cheese Bite
- Bacon Wrapped Sirloin
- Cajun Shrimp Corn Cake
- Watermelon & Feta Skewer
- Tomato Soup Shooter w/ Mini Grilled Cheese
- Fried Chicken & Waffle Cone
- Fruit Kabob
- Twice Baked Potato
- Black BBQ Short Rib w/ Aged White Cheddar Polenta +2
- All American Mini Burger
- Pulled Pork Waffle Cone +2

SALADS *Choice of one Salad*

SOUTHWESTERN CAESAR SALAD

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

TEX MEX CHOPPED SALAD

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

SPRING MIX

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

FRESH FRUIT SALAD

PASTA SALAD

COLESLAW

POTATO SALAD

BBQ SAUCE *Choice of two Sauces*

- Bourbon Maple
- Traditional
- Sweet Heat
- Kentucky Black BBQ
- Hickory Honey BBQ

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, FRESH BAKED JALAPEÑO OR HONEY CORNBREAD WITH HONEY BUTTER, BEVERAGE STATION (WATER & LEMONADE) & COFFEE STATION (BAR GLASSWARE NOT INCLUDED) **MINIMUM 50 GUESTS**

SIDES *Choice of two Sides*

- BBQ Beans
- Mac n' Cheese
- Corn on the Cob
- Honey Sweet Corn
- Cheddar & Chive Mash
- Au Gratin Potatoes
- Rosemary Red Potatoes
- Grilled Vegetables

ENTRÉES *Choice of two Entrées*

BBQ CHICKEN

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 BEANS

BOURBON MARINATED PORK TENDERLOIN

Caramelized Apple & Onion

BLACKENED RED SNAPPER

Cajun Rub

BLACK BBQ BRAISED SHORT RIBS +2

Kentucky Black BBQ

BUFFET

50-74 \$53

75-99 \$48

100+ \$46

(PLUS TAX & PRODUCTION CHARGE)

SALADS & ACCOMPANIMENTS

ACCOMPANIMENTS

STARCHES

- Garlic Mashed Potato
- Thyme Roasted Red Potato
- Au Gratin Potato
- Pee Wee Thyme Potato
- Aged White Cheddar Polenta
- Lemon Parmesan Risotto
- Cheddar Chive Yukon Mash
- Rosemary Roasted Red Potato
- Wild Rice Pilaf
- Classic Rice Pilaf
- Gourmet Five Cheese Mac
- Brown Butter Yukon Mash +1

VEGETABLES

- Brussels Sprouts w/ Lardons
- Balsamic-Agave Glazed Carrots
- Marinated Grilled Mushrooms
- Asparagus
- Sautéed Broccolini
- Brown Butter Rainbow Cauliflower
- Vegetable Medley
- Baby Summer Vegetables

SALADS

PEAR & CRANBERRY BABY ARUGULA (gf)

Candied Walnuts, Cranberry, Manchego, Bosc Pear, Balsamic Vinaigrette

KALE CAESAR

Cornbread Crouton, Parmesan, Traditional Caesar

STRAWBERRY SPINACH

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

INSALATA CAPRESE

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

HEIRLOOM TOMATO CAPRESE STACK

Heirloom Tomato, Buffalo Mozzarella, Basil, Pesto, Olive Oil, Balsamic Reduction

HARVEST

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

MIXED GREENS

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

ANCIENT GRAIN TABBOULEH

Farro, Bulgur, Quinoa, Tomato, Cucumber, Cranberry, Parsley, Mint, Lemon Vinaigrette

CITRUS & BEET +2*

Baby Beet Medley, Citrus Supreme, Herbed Chèvre, Mache, Frisée, Red Beet Purée, Charred Lemon Vinaigrette

TRAY PASSED APPETIZERS

VEGETARIAN (V = VEGAN)

- Wild Mushroom Arancini
- Sun Dried Tomato Arancini
- Sun Dried Tomato Tartlet
- Pesto Quinoa Stuffed Mushroom
- Watermelon Feta Skewer
- Roasted Golden Beet Feta Skewer
- Tomato Soup Shooter w/ *Mini Grilled Cheese*
- French Onion Soup Shooter w/ *Open Faced Gruyere Toast* +1
- Roasted Butternut Squash Shooter w/ *Pecorino Crisp* +1
- Watermelon Gazpacho Shooter (V)
- Heirloom Tomato Gazpacho Shooter (V) +1
- Garden Shooter in Cucumber Cup w/ *Micro Veg* (V)
- Ancient Grain Tabbouleh Lettuce Cup (V)
- Truffle Mac n' Cheese Bite
- Pomodoro Bruschetta (V)
- Ricotta & Pomodoro Bruschetta on Eggplant Crisp
- Caprese Bite
- Caprese Skewer
- Honey Ricotta on Pumpernickel Toast
- Charred Avocado Toast
- Mexican Fruit Skewer (V)
- Mushroom, Caramelized Onion & Chèvre Tartelette
- Pretzel Bites w/ *IPA Cheese*
- Mini Crudité w/ *Cilantro Pepita Dressing*
(*Substitute Hummus* (V))
- Mediterranean Vegetable Skewer
- Fig Endive
- Twice Baked Potato
- Pomegranate Salad +1
- Encapsulated Cucumber Mint Watermelon Bite +3
- Batata Vada w/ *Green Chutney* (V) +2
- Beet Kiss +3
- Fried Mushroom Ravioli
- Tuscan Flatbread

FOWL

- Thai Chicken Satay w/ *Peanut Sauce*
- Tandoori Chicken Skewer w/ *Yogurt Mint Emulsion*
- Rosemary Chicken Skewer w/ *Red Wine Reduction*
- Mediterranean Chicken Skewer w/ *Tzatziki*
- Fried Chicken & Waffle Cone
- Gochujang Chicken Wing
- Chicken Mole Taco
- Chicken Gyro Flatbread
- Firecracker Chicken Lettuce Cup
- Chicken Dumpling
- Sous Vide Egg Yolk Croquette +2
- Charred Apricot Chicken Purse +1
- Lavender Duck Toast +1
- Duck Carnitas Taquito +1
- Duck Confit Rillettes +1
- Duck Prosciutto Wrapped Date
- Duck Confit & Brandied Cherry French Toast Bite +1

CONTINUED ON NEXT PAGE...

TRAY PASSED APPETIZERS

BEEF

- Filet & Mash w/*Crispy Shallots*
- All American Mini Burger
- Fig & Brie Mini Slider
- BBQ Tri Tip Mini Slider +1
- French Dip Mini Slider
- Black BBQ Short Rib w/ *Aged White Cheddar Polenta* +2
- Kalbi Short Rib w/*Daikon Mash*
- Mini Birria Tamale w/*Lime Crema* +1
- Bulgogi Lettuce Wrap
- Mini Bratwurst
- Mini L.A. Dog
- Bourbon Meatball
- Roast Beef Rye Crisp +1
- Loco Moco Bite +1
- Mini Beef Chili w/*Corn Bread Crumble*
- Manila Street Skewer w/*Banana Ketchup*
- Bone Marrow Toast +1

PORK

- Bacon Wrapped Sirloin
- Bacon Wrapped Stuffed Date
- Bacon Wrapped Scallop +2
- Melon & Prosciutto Skewer
- Prosciutto Wrapped Grilled Peach
- Tocino Street Skewer
- Pancetta Croquette
- Pork Belly Bao Bun +1
- Pork Belly Brekky Slider +1
- Hoisin Pulled Pork w/ *Wasabi Mash*
- "Ham & Eggs" Toast +1
- Bourbon Marinated Pork Tenderloin Crostini
- BBQ Pulled Pork Waffle Cone
- Mini Cha Siu Pork Bun
- Pork Tonkatsu Lollipop
- Breakfast Pancake Pop w/ *Maple Sriracha Glaze*
- Brûléed Ramen Egg +2
- Cheddar Stuffed Beignet w/ *Bacon Dust*

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TRAY PASSED APPETIZERS

LAMB

- Lamb Meatballs w/ Yogurt Mint Emulsion +1
- Grilled Lamb Lollipop+3
- Lamb Mini Slider +2
- Chermoula Lamb Ribeye +2

SEAFOOD

- Ahi Poke Taro Taco +1
- House Smoked Salmon Bite
- Bloody Mary Shrimp Shooter +1
- Shrimp Ceviche w/ Tequila Spike +1
- Crab Stuffed Mushroom
- Crab Cake w/ Piquillo Remoulade+1
- Coconut Shrimp Skewer +1
- Hamachi Poke Cone +2
- Lobster Bisque Shooter +3
- Seared Ahi Slider+1
- Miso Salmon Skewer+2
- Tuna Niçoise Salad Skewer+1
- Tajín Battered Shrimp Taco+2
- Shrimp Cocktail
- Coctel de Camarones
- Grilled Spanish Octopus Skewer +3
(Requires 24-hour notice)
- Mint Crab Salad on Grilled Ciabatta
- Mini Ahi Poke Bowls +1
- Jumbo Shrimp Taquito +2

STATIONED APPETIZERS

THE MEDITERRANEAN \$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 \$6

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

GOURMET \$7

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

ARTISAN MARCHE \$9

Choice of three Cheeses & three Cured Meats

- Cheese Options: Humboldt Fog, Triple Crème Brillette, Herbed Chèvre, Mimollette, Belton Farms Port Wine Derby, Cahill's Irish Porter Cheddar
- Charcuterie: Prosciutto, Genoa Salami, Capicola, Spanish Chorizo, Duck Prosciutto, Venison Salami

VEGETABLE CRUDITE \$3

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

SEASONAL FRUIT DISPLAY \$4

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

MASHED POTATO STATION \$12

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

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STATIONED APPETIZERS

SALAD BAR STATION \$12

INCLUDES

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

DRESSINGS *Choice of three*

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

MAC N' CHEESE STATION \$12

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

- Macaroni
- Shells
- Fusilli
- Orecchiette

CHOICE OF SAUCE

- Traditional
- Gourmet Five Cheese
- Spicy Gouda
- Drunken Goat
- Truffle

ACCOUTREMENTS (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
- Farmer's Mushrooms
- Duck Carnitas +1
- Grilled Chicken
- Fried Chicken Bites

BYO SLIDER STATION \$11

PROTEINS *Choice of two*

- Angus Beef Patty
- BBQ Pulled Pork
- Kahlua Pulled Pork
- Tri Tip +2*
- BBQ Pulled Chicken
- Veggie Patty
- Machaca
- Brisket +1

ACCOUTREMENTS (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

**On-site Chef Required*

DIM SUM STATION \$10

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)

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STATIONED APPETIZERS

"NACHO" STATION \$6

SELECT ONE *(add second +2)*

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

SAUCES *Choice of one (add second +3)*

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

PROTEINS *Choice of one (additional toppings +3)*

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

TOPPINGS

- Sour Cream
- Red Mild Salsa
- Black Olives
- Onions
- Cilantro

POKE STATION \$12

FISH *Choice of one (add second +4)*

- Ahi Tuna
- Sea Bass
- Yellowtail
- Salmon
- Octopus +1
- Baby Scallops +2

ACCOUTREMENTS (INCLUDED)

- Jasmine Rice
- Mixed Greens
- Masago
- Seaweed Salad
- Cucumber
- Sesame Seeds
- Scallions
- Brown Rice
- Wasabi
- Pickled Ginger
- Furikake
- Jalapeños
- Soy Sauce
- Sriracha

SAUCES *Choice of three*

- Japanese Mayo
- Wasabi Aioli
- Sriracha Aioli
- Avocado Cream Sauce +1
- Ponzu
- Sweet Ginger Soy
- Firecracker Soy

LIVE ACTION STATIONS

Requires On-site Chef

CANYON
CATERING
passionately creative

FLATBREAD STATION \$10

FLATBREADS *Choice of two*

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

PASTA STATION \$14

Served with Caesar Salad & Focaccia Bread

PASTAS *Choice of two*

- Bowtie
- Penne
- Three Cheese Tortellini
- Fusilli
- Orechiette

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
- Scallops +3
- Marinated Lamb +3

ACCOUTREMENTS (INCLUDED)

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

LIVE ACTION STATIONS

Requires On-site Chef

CANYON
CATERING
passionately creative

RISOTTO STATION \$14

RISOTTO *Choice of one*

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

PROTEINS *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 Tomato
- Italian Herbs
- White Wine
- Chicken Stock
- Olive Oil

STREET TACO STATION \$10

PROTEINS *Choice of two (additional protein +2)*

- Marinated Chicken
- Carnitas
- Carne Asada +1
- Cumin Cauliflower
- Poblano Machaca
- Duck Carnitas +2
- Kimchee Short Rib
- Mahi Mahi +3
- Baja Shrimp +1
- Pork Belly +1

ACCOUTREMENTS (INCLUDED)

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

FRY STATION \$8

POTATOES *Choice of two*

- Curly Fries
- Pommes Frites
- Sweet Potato
- Tater Tots
- Steak Fries
- Onion Rings

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

LIVE ACTION STATIONS

Requires On-site Chef

CANYON
CATERING
passionately creative

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
- Tomato
- Pineapple
- Red Onion
- Cilantro
- Scallion
- Jalapeño
- Avocado
- Limes
- Lemons
- Oranges
- Crushed Red Pepper
- Taro Strips
- Tajin

DESSERTS MENU

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 (<i>Assorted</i>) | 1.29 |
| • Triple Chocolate Brownies | 1.29 |
| • Whipped Cheesecake Shots (<i>Assorted</i>) | 1.39 |
| • Mini Cupcakes (<i>Assorted</i>) | 1.59 |

SAVORY CHOCOLATE COLLECTION

- | | |
|--|------|
| • Bacon | 0.99 |
| • Home Made Potato Chips (<i>2 per</i>) | 0.99 |
| • Pretzel Sticks (<i>2 per</i>) | 0.99 |
| • The Chocolate Savory Tray (<i>All Three</i>) | 2.49 |

CHOCOLATE DIPPED

- | | |
|---------------------------------------|------|
| • Strawberries | 1.99 |
| • Jumbo Strawberries (<i>2 per</i>) | 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 (<i>1.5 Pieces per</i>)	3.99
LOVE (<i>2.5 Pieces per</i>)	4.99
OBSESSED (<i>3.5 Pieces per</i>)	5.99

** Choose up to 3 options from Dessert Shots, Classic or Chocolate Dipped (Excludes Chocolate Dipped Bacon & Strawberries)*

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DESSERTS MENU

LIVE ACTION DESSERT STATIONS 4.99

(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



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 Lite

WINE

- Chardonnay
- Cabernet Sauvignon

STANDARD RATES PER GUEST

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

CLIENT PROVIDED BAR

May not be available at every venue

GARNISH PACKAGE

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

MIXERS PACKAGE

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
- Bacardi
- Kahlua
- Baileys
- Disaronno
- Malibu Rum
- Jack Daniel's
- Seagram's 7
- Cuervo 1800
- Captain Morgan
- Triple Sec
- Sweet & Dry Vermouth

BEER *Select 4*

- Budweiser
- Newcastle
- Corona
- Heineken
- Coors Light
- Miller Lite
- 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	\$19
75-99	\$17
100+	\$15

BAR MENU



ULTRA PREMIUM BAR

Includes Sodas, Bottled Water, Juices, & Mixers

LIQUOR

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

BEER *Select 4*

- Budweiser
- Stone IPA
- Michelob Ultra
- Coors Light
- Blue Moon
- Sam Adams
- Heineken Light
- Shock Top
- Corona Light
- Pacifico
- Corona
- Bud Light
- Stella Artois
- Miller Lite
- Heineken
- Dos Equis
- Newcastle
- MGD
- Amstel Light
- Guinness

WINE

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

ULTRA RATES PER GUEST

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

BEER & WINE BAR

Includes Sodas, Bottled Water, Juices, & Mixers

BEER *Select 4*

- Budweiser
- Pacifico
- Heineken Light
- Coors Light
- Michelob Ultra
- Heineken
- Bud Light
- Corona
- MGD
- Miller Lite

WINE

- Chardonnay
- Cabernet Sauvignon

BEER & WINE RATES PER GUEST

50-74	\$15
75-99	\$13
100+	\$11

CASH BAR

STANDARD	\$5 Cocktails \$5 Beer & Wine
PREMIUM	\$6 Cocktails \$6 Beer & Wine
ULTRA PREMIUM	\$8 Cocktails \$6 Beer & Wine
BEER & WINE	\$5 Beer & Wine

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