

# 2020 HOLIDAY WILL CALL MENU

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# PICK UP DETAILS

# PLACING A WILL CALL ORDER

Orders Must be Placed by Friday November 20th. All orders must be placed & paid in full 5 days in advaance. Pick ups will be avaliable on Thanksgiving day, option to pick up food hot. All other orders will include cook-at-home instructions.

# PICK UP

Thanksgiving Will Call: Tuesday November 26 & Wednesday November 27th from 9-3pm. Thanksgiving Day Will Call: Thursday November 28th - 9am-1pm

# **Christmas Will-Call:**

Wednesday December 23rd & Thursday December 24th 9am-3pm. No Pick Ups avaliable on Christmas Day.

\*Pick Up at 5750 E La Palma Ave. Anaheim Hills, CA 92807



# HOLIDAY FEASTS

### TRADITIONAL WHOLE ROASTED TURKEY\*

With Traditional Stuffing, Garlic Mashed Potato, Gravy

| 12-16 | pound | Turkey | (Serves | 8 - 10) | \$265 |
|-------|-------|--------|---------|---------|-------|
| 20-24 | pound | Turkey | (Serves | 16-20)  | \$425 |
| 24-28 | pound | Turkey | (Serves | 20-24)  | \$475 |

## SLICED OVEN ROASTED TURKEY

Sliced White & Dark Meat with Traditional Stuffing, Garlic Mashed Potato, Gravy

| Half Par | (Serves | 8 - 1 0 ) | \$150 |
|----------|---------|-----------|-------|
| Full Pan | (Serves | 16-20)    | \$275 |

## **GLAZED HAM & ROASTED TURKEY**

With Traditional Stuffing, with Garlic Mashed Potato, Gravy

| Half Pan | (Serves | 8 - 10) | \$190    |
|----------|---------|---------|----------|
| Half Pan | (Serves | 16-20)  | \$ 2 7 0 |

# **HONEY GLAZED HAM**

Honey Pineapple Glaze with Garlic Mashed Potato

| Half Pan | (Serves | 8 - 10) | \$40 |
|----------|---------|---------|------|
| Full Pan | (Serves | 16-20)  | \$80 |

## FILET TENDERLOIN

# Compound Butter & Demiglace, with Garlic Mashed Potato

| Whole | Tenderloin | Roast | (Serves | 8 - 10) | \$290 |
|-------|------------|-------|---------|---------|-------|
| Whole | Tenderloin | Roast | (Serves | 16-20)  | \$580 |

#### PRIME RIB

#### Au Jus & Horseradish with Garlic Mashed Potato

| 1/2 Prime Rib (Serves 8–10)   | \$195 |
|-------------------------------|-------|
| Full Prime Rib (Serves 16-20) | \$390 |

## **SHORT RIBS**

### Wild Berry Wine Reduction with Garlic Mashed Potato

| Half F | Pan ( | Serves | 8 - 10) | \$175 |
|--------|-------|--------|---------|-------|
| Full F | oan ( | Serves | 16-20)  | \$300 |



# À LA CARTE SIDES

Half Pan Serves up to 10-15 / Full Pan Serves up to 20-30

#### **HOLIDAY SPICED YAMS**

Half Pan \$45 Large Pan \$85

#### CORNBREAD STUFFING

Half Pan \$45 Large Pan \$85

#### WILD RICE PILAF

Half Pan \$45 Large Pan \$85

#### THYME ROASTED FINGERLING POTATO

Half Pan \$45 Large Pan \$85

#### **GREEN BEAN CASSEROLE**

Half Pan \$45 Large Pan \$85 Gruyere & Crispy Fried Onions

#### **AU GRATIN POTATO**

Half Pan \$65 Large Pan \$125

#### ROASTED GARLIC MASHED POTATO

Half Pan \$45 Large Pan \$85

#### **BRUSSELS SPROUTS WITH LARDONS**

Half Pan \$65 Large Pan \$125

#### ORANGE HONEY GLAZED BABY CARROTS

Half Pan \$45 Large Pan \$85

#### BROWN BUTTER ROASTED CAULIFLOWER

Half Pan \$45 Large Pan \$85



# À LA CARTE SALADS

# Small Serves up to 10-15 / Large Serves up to 20-30

#### **WILD ARUGULA SALAD**

Small \$45 Large \$85

Roasted Butternut Squash, Wild Arugula, Dried Cranberries, Shaved Pecorino Romano & Balsamic Vinaigrette Dressing

#### **CHOPPED WEDGE SALAD**

Small \$65 Large \$125 Baby Iceberg, Cherry Tomato, Pickled Red Onion, Gorgonzola Crumbles & Blue Cheese Dressing

#### **CLASSIC CAESAR**

Small \$45 Large \$85 Romaine Hearts, Croutons, Shaved Pecorino Romano & Traditional Caesar Dressing

#### **WILD GREENS**

Small \$45 Large \$85 Baby Mixed Greens, Tomatoes, Cucumbe, Black Olives, Carrot Ribbons & Balsamic Vinaigrette or Buttermilk Ranch Dressing

#### STRAWBERRY SPINACH

Small \$65 Large \$125 Baby Spinach, Strawberry, Feta, Cranberry, Pecan, Strawberry Vinaigrette Dressing



# HORS D'OEUVRES

Small Serves up to 10 / Medium Serves up to 20 / Large Serves up to 30

#### DOMESTIC CHEESE DISPLAY

Chef Selected Domestic Cheeses, Dried Fruits, House Candied Nuts, Baguette & Assorted Crackers Small \$60 Medium \$100 Large \$140

#### INTERNATIONAL CHEESE DISPLAY

Chef Selected International Cheeses, House Candied Nuts, Bread Sticks & Assorted Crackers

Small \$100 Medium \$190 Large \$280

#### CHARCUTERIE DISPLAY

Chef Selected Cured Meats, Dijon & Stone Ground Mustards, Cornichon, Baguette, Assorted Crackers & Crostini

Small \$50 Medium \$100 Large \$150

#### SEASONAL CRUDITE

Fresh Seasonal Vegetables, Housemade Ranch Dip Small \$40 Medium \$70 Large \$100

#### SHRIMP COCKTAIL PLATTER

Small \$100 Medium \$190 Large \$280

#### TRIO OF DEVILED EGGS

Bacon & Chive, Sundried Tomato Basil Chorizo, Chipotle Small \$40 Medium \$70 Large \$100

#### ARTICHOKE DIP

Artichoke Dip served with Slices of Fresh Grilled Pita Small \$50 Medium \$90 Large \$120