

CANYON

CATERING

passionately creative

2018 HOLIDAY SOCIAL MENU

for Parties Large & Small

540 W Freedom Ave, Orange, CA 92865 | t 714.970.7777 f 714.283.2799 | canyoncatering.net



THE HOLIDAY BUFFET

HOLIDAY BUFFET \$19.99

Includes: Choice of One Entrée, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter

ENTRÉE CHOICE *Choice of One*

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy
& Traditional Cornbread Stuffing

TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

HONEY GLAZED HAM

Choice of Classic Honey, Apricot Ginger or
Pineapple Ginger Lemongrass Glaze

ROASTED AIRLINE CHICKEN BREAST +\$2

Sage Thyme Cream

HERB CRUSTED PORK LOIN

Apple Brandy Pecan Sauce

BRAISED SHORT RIBS +\$5

Forest Berry Red Wine Reduction

STARCH *Choice of One*

- Traditional Cornbread Stuffing
- Apple Cranberry Stuffing
- Wild Rice Pilaf
- Thyme Roasted Fingerling Potato
- Roasted Garlic Mashed Potatoes
- Holiday Spiced Sweet Mashed Potatoes
- Loaded Mashed Potatoes (*Cheddar, Bacon, Sour Cream, Chive*)
- Au Gratin Potatoes

VEGETABLE *Choice of One*

- Green Bean Almondine
- Green Bean Casserole (*Gruyere & Crispy Fried Onions*)
- Brown Butter Roasted Rainbow Cauliflower
- Orange Honey Glazed Baby Carrots

ADD A CARVERY TO ANY ENTRÉE

- Tri Tip +\$8
With Mushroom Demi-Glace
 - Filet Mignon +\$16
With Port Wine Reduction
 - Prime Rib +\$13
With Au Jus & Creamed Horseradish
- *Onsite Chef Required

SALAD *Choice of One*

PEAR, CRANBERRY & ARUGULA

Candied Walnuts, Cranberries, Manchego, Bosc Pears & Balsamic Vinaigrette

ROASTED BEET SALAD

Golden Beets, Arugula, Goat Cheese, Pine Nuts & Lemon Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino Romano, & Traditional Caesar Dressing

WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black Olives, Carrot Ribbons & Balsamic Vinaigrette or Buttermilk Ranch

THE HOLIDAY DINNER PARTY

THE HOLIDAY DINNER PARTY \$29.99

Includes: One Grazing Station, Three Hors d'oeuvres, Choice of One Entrée, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.

GRAZING STATION *Choice of One*

SEASONAL CRUDITÉ

Housemade Ranch

GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

APRICOT WALNUT BRIE EN CROUTE

Assorted Crackers & Sliced Baguette

FRENCH ONION DIP

Sliced Breads & Baguette

HORS D'OEUVRES

Choice of Three Tray Passed

- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Crab Cake (*Piquillo Remoulade*)
- Pork Rilette Canape (*Cherry Gastrique*)
- Brie & Berries Phyllo Tartlette
- Holiday Deviled Eggs
- Pistachio Stuffed Apricot
- Tomato Basil Soup Shooter (*Mini Grilled Cheese*)
- Crab Salad Canape (*Tobiko & Chive*)

ENTRÉE CHOICE

Choice of One Entrée & Select Sauce

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy & Traditional Cornbread Stuffing

TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

BONE IN SPIRAL HAM

Choice of Classic Honey, Apricot Ginger or Pineapple Ginger Lemongrass Glaze

ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

BUTTERNUT RAVIOLI WITH SAGE CREAM SAUCE

Brown Butter Sage Cream

OVEN ROASTED SALMON

Blood Orange Beurre Blanc or Chermoula

BRAISED BEEF SHORT RIB

Forest Berry Red Wine Reduction

LEG OF LAMB

Red Wine Reduction

ADD A CARVERY TO ANY ENTRÉE

- Tri Tip +\$8
With Mushroom Demi-Glace
 - Prime Rib +\$13
With Au Jus & Creamed Horseradish
 - Filet Mignon +\$16
With Port Wine Reduction
- *Onsite Chef Required

THE DELUXE HOLIDAY PARTY

THE DELUXE HOLIDAY PARTY \$39.99

Includes: Two Grazing Stations, Five Hors d'oeuvres, Two Entrées, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.

GRAZING STATION *Choice of Two*

SEASONAL CRUDITÉ

Housemade Ranch

GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

APRICOT WALNUT BRIE EN CROUTE

Assorted Crackers & Sliced Baguette

FRENCH ONION DIP

Sliced Breads & Baguette

HORS D'OEUVRES

Choice of Five Tray Passed

- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Crab Cake (*Piquillo Remoulade*)
- Pork Rilette Canape (*Cherry Gastrique*)
- Brie & Berries Phyllo Tartlette
- Holiday Deviled Eggs
- Pistachio Stuffed Apricot
- Tomato Basil Soup Shooter (*Mini Grilled Cheese*)
- Crab Salad Canape (*Tobiko & Chive*)
- Petite Lamb Chop (*Braised Cherry Gastrique*)
- Fruitcake Duck Rilette Canape (*Pickled Apricot Chutney*)
- Crab Stuffed Mushroom
- Butternut Squash Soup Shooter (*Mini Pear & Brie Grilled Cheese*)
- Foie Gras Canape (*Whole Grain Mustard, Cherry Gastrique*) +\$7

ENTRÉE CHOICE

Choice of Two Entrées & Select Sauce

OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy & Traditional Cornbread Stuffing

BONE IN SPIRAL HAM

Classic Honey, Apricot Ginger, or Pineapple Ginger Lemongrass Glaze

ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

OVEN ROASTED SALMON

Blood Orange Beurre Blanc or Chermoula

BRAISED BEEF SHORT RIB

Forest Berry Red Wine Reduction

LEG OF LAMB

Red Wine Reduction

PRIME RIB OF BEEF +\$6

Aus Jus & Creamed Horseradish

FILET MIGNON +\$6

Port Wine Reduction

CROWN PORK ROAST

Bourbon Apple, Apricot Ginger Honey, Pineapple Ginger Lemongrass Glaze

**Minimum Order of 12*

SALADS & ACCOMPANIMENTS

SALADS

PEAR, CRANBERRY & BABY ARUGULA

Candied Walnuts, Cranberries, Manchego, Bosc Pears & Balsamic Vinaigrette

ROASTED BEET SALAD

Golden Beets, Arugula, Goat Cheese, Pine Nuts & Lemon Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino Romano & Traditional Caesar Dressing

WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black Olives, Carrot Ribbons & Balsamic Vinaigrette or Buttermilk Ranch

ACCOMPANIMENTS

STARCH

- Traditional Cornbread Stuffing
- Apple Cranberry Stuffing
- Wild Rice Pilaf
- Thyme Roasted Fingerling Potato
- Roasted Garlic Mashed Potatoes
- Holiday Spiced Sweet Mashed Potatoes
- Mushroom Sausage Stuffing
- Loaded Mashed Potatoes (*Cheddar, Bacon, Sour Cream, Chive*)
- Au Gratin Potatoes (*Goat Cheese, Poblano Chilis*)

VEGETABLE

- Green Bean Almondine
- Green Bean Casserole (Gruyere & Crispy Fried Onions)
- Brown Butter Roasted Rainbow Cauliflower
- Cauliflower Gratin
- Candied Yams
- Orange Honey Glazed Baby Carrots
- Seasonal Vegetable Ratatouille



PETITE DESSERTS *\$3.00 Per Person*

MINI TARTS & PIES

- Pumpkin Pie
 - Pecan Pie
 - Apple Crumble Pie
 - Chocolate with Salted Caramel Tart
 - Chocolate Peppermint Bark Tart
-

CHEESECAKE BITES

- Classic New York Style
 - Pumpkin Pie
 - Eggnog
 - Chocolate Raspberry
 - Apple Cinnamon
-

DESSERT SHOTS

- White Chocolate Peppermint
 - Pumpkin Cheesecake
 - Apple Pie
 - Gingerbread
-

WARM BREAD PUDDING

- Pumpkin Pie with Eggnog Crème Anglaise
 - Cinnamon Raisin with Vanilla Glaze
 - Chocolate Chip with Salted Caramel Sauce
-

HOLIDAY CAKE POPS

DECORATED HOLIDAY COOKIES

HOLIDAY DESSERT DISPLAY *\$4.00 Per Person*

- Assorted Bites, Tarts, Cookies, Cake Pops & Dessert Shots

**Minimum Order of 15*

THE COCKTAIL PARTY

THE HOLIDAY DINNER PARTY \$26.99

STATIONED HORS D'OEUVRES *Choice of One*

THE MEDITERRANEAN LANDSCAPE

- Hummus Trio
- Olive Tapenade
- Pomodoro Bruschetta
- *Marinated:* Artichoke Heart, Feta, Olives, & Mushrooms
- *Grilled:* Asparagus, Baby Carrot, Eggplant, Red Pepper, Fennel, Garlic Bulb
- Roasted Red Pepper
- Pepperoncini
- Baguette
- Crostini
- Pita Triangles

MASHED POTATO MARTINI BAR *Choice of One* (add second mash +\$2)

- Garlic Mash
- Fall Spiced Sweet Potato

ACCOUTREMENTS (INCLUDED)

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

TOPPINGS *Choice of One* (add second topping +\$2)

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille

GRAZING STATION *Choice of One*

SEASONAL CRUDITÉ

Housemade Ranch

GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

APRICOT WALNUT BRIE EN CROUTE

Assorted Crackers & Sliced Baguette

FRENCH ONION DIP

Sliced Breads & Baguette

HOR D'OEUVRES *Choice of Five Tray Passed*

- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Crab Cake (*Piquillo Remoulade*)
- Pork Rilette Canape (*Cherry Gastrique*)
- Brie & Berries Phyllo Tartlette
- Holiday Deviled Eggs
- Pistachio Stuffed Apricot
- Tomato Basil Soup Shooter (*Mini Grilled Cheese*)
- Crab Stuffed Mushroom
- Mac & Cheese Bites
- Butternut Squash
- Soup Shooter (*Mini Pear & Brie Grilled Cheese*)
- Bacon Wrapped Sirloin
- Rosemary Chicken Skewer with Cranberry & Red Wine Reduction
- Mini Pot Pies (*Mushroom Ragout, Turkey & Gravy, Short Rib*)
- Individual Shrimp Cocktail
- Bruschetta with Classic Pomodoro
- Bacon Wrapped Dates
- House Smoked Salmon Bites

THE GOURMET COCKTAIL PARTY

THE GOURMET COCKTAIL PARTY \$34.99

STATIONED HORS D'OEUVRES

Choice of One

THE MEDITERRANEAN LANDSCAPE

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

MASHED POTATO MARTINI BAR

(add second mash +\$2)

- Garlic Mash
- Fall Spiced Sweet Potato

ACCOUTREMENTS (INCLUDED)

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

TOPPINGS Choice of One (add second topping +\$2)

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille

GRAZING STATION

Choice of One

SEASONAL CRUDITÉ

Housemade Ranch

SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

More

GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

APRICOT WALNUT BRIE EN CROUTE

Assorted Crackers & Sliced Baguette

FRENCH ONION DIP

Sliced Breads & Baguette

GOURMET CHARCUTERIE

Prosciutto, Spanish Chorizo, Salami Genoa, Capicola

HORS D'OEUVRES Choice of Eight Tray Passed

- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Crab Cake (*Piquillo Remoulade*)
- Pork Rilette Canape (*Cherry Gastrique*)
- Brie & Berries Phyllo Tartlette
- Holiday Deviled Eggs
- Pistachio Stuffed Apricot
- Tomato Basil Soup Shooter (*Mini Grilled Cheese*)
- Crab Stuffed Mushroom
- Butternut Squash Soup Shooter (*Mini Pear & Brie Grilled Cheese*)
- Bacon Wrapped Sirloin
- Rosemary Chicken Skewer with Cranberry & Red Wine Reduction
- Mini Pot Pies (*Mushroom Ragout, Turkey & Gravy, Short Rib*)
- Individual Shrimp Cocktail
- Bruschetta with Classic Pomodoro
- Bacon Wrapped Dates
- House Smoked Salmon Bites
- Mac & Cheese Bites
- Petite Lamb Chop (*Cherry Gastrique*)
- Fruitcake Duck Rilette Canape (*Pickled Apricot Chutney*)
- Foie Gras Canape (*Whole Grain Mustard, Cherry Gastrique*) +\$7
- Crab Salad Canape (*Tobiko & Chive*)
- Coconut Shrimp Lollipop
- Filet, Gruyere & Mash on a Demi Spoon
- Bacon Wrapped Scallop
- Braised Short Ribs, Goat Cheese on a Potato Crisp

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 Three

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

BEER

Select Four

- 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 Four

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

WINE

- Hess Chardonnay
- De Loach 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 Four

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

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 MINIMAL SALES PER BAR