

# CANYON CATERING

*passionately creative*



## SPECIAL EVENTS & WEDDING MENU



*for Parties Large & Small*

# BRONZE

## THE BRONZE PACKAGE

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

### SALADS

Includes 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

### 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, Forest Berries

### DOMESTIC CHARCUTERIE \$5.99

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

## 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

Includes choice of three tray-passed hors d'oeuvres (Pg 4)

## SALADS

Includes 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

### OVEN ROASTED SALMON +5

Dill Beurre Blanc

### "SIGNATURE" TRI-TIP +5

Mushroom Demi-Glace

### LOCAL SEA BASS +5

Chermoula

### MAHI MAHI +4

Pistachio Pesto

### BRAISED BONELESS SHORT RIBS +4

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 \$53

75-99 \$48

100+ \$46

(PLUS TAX & PRODUCTION CHARGE)

# GOLD

## THE GOLD PACKAGE

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

## HORS D'OEUVRES

Includes choice of three tray-passed hors d'oeuvres (Pg 4)

## SALADS

Includes 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 GOBLETS & 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 \$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

Includes choice of four tray-passed hors d'oeuvres (Pg 5)

## SALADS

Includes 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 GOBLET & 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 Tostada
- Shrimp Sope
- Mini Beef Taquitos
- Mini Mexican Fruit Skewer
- Watermelon Gazpacho
- Mini Cheese or Chicken Quesadilla
- Shrimp Ceviche +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 & 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
- Guacamole +2

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & COFFEE MUGS, CHIPS, SALSA & SOUR CREAM, 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

## RATES PER GUEST

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 Bite
- Fried Mushroom Ravioli
- Tuscan Flatbread +1
- 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

- Italian Meatball +2
- Mediterranean Station +10.99

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLET & 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

## RATES PER GUEST

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
- Mini Chicken & Waffle Cone
- Fruit Kabob
- Twice Baked Potato
- Black BBQ Short Ribs Polenta Cake w/ Cheddar +2
- All American Mini Burger +2
- 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 & 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
- Black BBQ
- Hickory Honey BBQ

PACKAGE INCLUDES: PROFESSIONAL WAIT STAFF, CHINA & FLATWARE, WATER GOBLETS & 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

## 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

## RATES PER GUEST

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, Cranberries, Manchego, Bosc Pears & Balsamic Vinaigrette

### COMPRESSED SALAD +2

Pear, Baby Arugula, Date, Candied Almond, Manchego, 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, Ranch

### ANCIENT GRAIN TABBOULEH

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

### CITRUS, AVOCADO, & BEET +1

Golden Beet, Citrus Supreme, Diced Avocado, Herb Chèvre, 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 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 Cup (V)
- Truffle Mac n' Cheese Bite
- Pomodoro Bruschetta (V)
- Ricotta & Pomodoro Bruschetta on Eggplant Crisp +1
- Caprese Bite
- Caprese Skewer
- Honey Ricotta on Pumpnickel Toast +1
- Charred Avocado Toast
- Mexican Fruit Skewer (V)
- Mushroom, Caramelized Onion & Chèvre Tartelette
- Mini Pretzels w/ *IPA Cheese*
- Mini Crudité w/ *Cilantro Pepita Dressing*  
(*Substitute Hummus (V) +39*)
- Mediterranean Vegetable Skewer
- Fig Endive
- Twice Baked Potato (add Bacon + .30)
- Pomegranate Salad +1
- Encapsulated Cucumber Mint Watermelon Bite +3
- Batata Vada w/ *Green Chutney* (V) +2
- Beet Kiss (+3)
- Charred Avocado Tostada +1
- Fried Mushroom Ravioli

## 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+1
- 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

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# TRAY PASSED APPETIZERS

## BEEF

- Filet & Mash *w/Crispy Shallots*
- All American Mini Slider
- Fig & Brie Mini Slider
- BBQ Tri Tip Mini Slider
- French Dip Mini Slider
- Black BBQ Short Rib *w/ Aged White Cheddar Polenta*
- 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 Deviled Egg +2
- Tuscan Flatbread
- 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
- Jumbo Shrimp Taquito +2



# STATIONED APPETIZERS

## THE MEDITERRANIAN \$10.99

- 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
- Famer'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 \$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

### 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
- 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

### 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

## 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)*

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# 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

### ACCOUTREMENTS (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

# 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 (*Assorted*) 1.29
- Triple Chocolate Brownies 1.29
- Whipped Cheesecake Shots (*Assorted*) 1.39
- Mini Cupcakes (*Assorted*) 1.59

## SAVORY CHOCOLATE COLLECTION

- Bacon 0.99
- 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

- Lavander 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 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

### WINE

- Chardonnay
- Cabernet Sauvignon

## 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

### STANDARD RATES PER GUEST

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

### PREMIUM RATES PER GUEST

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

# BAR MENU

## ULTRA PREMIUM BAR

*Includes Sodas, Bottled Water, Juices, & Mixers*

### LIQUOR

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

### BEER *Select 4*

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

### WINE

- Hess Chardonnay
- Pinot Noir
- Hess Select Cab
- 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

### WINE

- Chardonnay
- Cabernet Sauvignon

## BEER & WINE RATES PER GUEST

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

## CASH BAR

STANDARD	\$5 Per Drink
PREMIUM BAR	\$6 Cocktails \$5 Beers
ULTRA BAR	\$8 Cocktails \$5 Beer & Wine
BEER & WINE	\$5 Per Person

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