

CANYON

CATERING



Main Menu

Revised 2.2.17

BREAKFAST MENU

Includes Disposable Serviceware



THE GO TO'S

CANYON CONTINENTAL 7.99 pp

Assorted Mini Danishes, Bagels, Scones, Mini Muffins, Cinnamon Rolls and Assorted Breakfast Breads. Served with Fresh Fruit Tray & Coffee.

CALIFORNIA CONTINENTAL 8.99 pp

Greek Yogurt Served with Seasonal Fresh Berries, Granola, Raisins, Fresh Fruit Tray, Mini Muffins and Breakfast Breads with Coffee.

HOT OF THE GRIDDLE

THE HOT START 8.99 pp

Scrambled Eggs with Your Choice of Bacon or Sausage, O'Brien Potatoes Served with Mini Muffins or Pancakes.

CHILAQUILES 9.99 pp

Scrambled Eggs with Fried Tortilla Chips and Salsa. Served with Refried Beans & Spanish Rice. Served with Coffee.

CHORIZO CON HUEVOS 10.99 pp

Scrambled Eggs with Pork Chorizo Served with Refried Beans & Spanish Rice, with Salsa, Corn & Flour Tortillas. Served with Coffee.

CINNAMON CRÈME BRÛLÉE FRENCH TOAST 8.99 pp

Texas Toast Layered with Cream Cheese, Cinnamon, Maple Syrup and a Brûléed Crust Served with Your Choice of Bacon or Sausage Served with Coffee.

BREAKFAST FRITTATA 9.99 pp

Served with Fresh Fruit & Coffee.

- Ham, Swiss, & Onion
- Mushroom & Spinach
- Broccoli & Cheddar
- Heirloom Tomatoes & Goat Cheese with an Arugula Garnish
- Capicola, Bacon, & Pork Sausage
- Spinach, Mushroom, & Asiago

(Minimum Order of 15)

SPECIALTY HASHES 10.99 pp

Served with Scrambled Eggs & Fresh Fruit.

- Tri-Tip, Red Onions, & Potatoes
- Maple Glazed Sweet Potatoes, Kale, & Fennel Sausage
- Corned Beef, Shaved Brussels Sprouts, & Fingerling Potatoes

(Minimum Order of 15)

FABULOUS FULL BREAKFAST 11.99 pp

Scrambled Eggs, Bacon & Sausage, O'Brien Potatoes, Fresh Fruit Platter Served with Mini Muffins or Pancakes. Served with Coffee.

BREAKFAST MENU

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GRAB-N-GO

BREAKFAST BURRITOS 7.99 pp

Flour Tortillas Rolled with Eggs, Potatoes, & Cheddar Cheese, Your Choice of Bacon, Sausage, Ham, Chorizo or Veggie. Served with Salsa, Fresh Fruit, & Coffee.

BREAKFAST SANDWICHES 7.99 pp

Fried Egg, Melted Cheese & Your Choice of Bacon or a Sausage Patty, on Your Choice of Croissant or English Muffin. Served with Fresh Fruit & Coffee.

ACTION STATIONS

(Requires On-Site Chef)

THE OMELETTE BAR 11.99 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 O'Brien Potatoes, Mini Muffins, Salsa, & Coffee.

THE PANCAKE BAR 11.99 pp

Choose Three Made to Order Buttermilk Pancakes with the Following Flavors: Traditional, Chocolate Chips, Pecans, Banana, Blueberry and Bacon. Served with Scrambled Eggs, O'Brien Potatoes, Bacon or Sausage, & Coffee.

THE NEW YORK DINER 18.99 pp

Our Chefs Prepare Omelettes and Eggs, & Flavored Pancakes to Order with Your Choice of Flavors. Served with Bacon and Sausage, O'Brien Potatoes, Fresh Fruit & Coffee

CREPE STATION 11.99 pp

Traditional Crepes. Filling Choices (Pick 3): Strawberry Compote, Mixed Berries, Sliced Bananas, Blueberry Compote, Nutella, Peanut Butter, and Fresh Whipped Cream. Sauce: Chocolate Sauce, Caramel, & Raspberry Sauce. Served with Fresh Fruit Tray & Coffee.

BREAKFAST SIDES

- Fresh Fruit Platter 2.99 pp
- Oatmeal 2.29 pp
- Greek Yogurt Parfait 3.49 pp
- Served w/ Berries, Granola, & Raisins.
- Biscuits & Country Gravy 2.79 pp
- Bacon or Sausage 1.99 pp
- French Toast 1.99 pp
- Waffles 2.99 pp
- Breakfast Breads 1.49 pp

BEVERAGES

- Coffee 1.79 pp
- Fresh Squeezed Orange Juice 1.99 pp
- Hot Tea 1.79 pp
- Hot Chocolate 1.79 pp
- Bottled Water 1.29 pp
- Apple or Cranberry Juice 2.29 pp
- Milk 1.89 pp

DELI MENU

Includes Disposable Serviceware



CANYON'S DELI SANDWICH BUFFET 9.99

Served with a Condiment & Cheese Tray & House Kettle Chips, One Salad, Cookies & Brownies

CHOICE OF BREAD (SELECT 3)

- Sourdough
- Whole Wheat
- Croissant (add .99)
- Ciabatta
- Focaccia
- 2 Mini Rolls

CHOICE OF PROTEIN (SELECT 3)

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

SIGNATURE SANDWICHES (Choose Three)

Served with House Kettle Chips, One Salad, Cookies & Brownies

CALIFORNIA CHICKEN SANDWICH 10.99 pp
Grilled Chicken Breast with Lettuce, Tomato, Avocado, Bacon, & Swiss Cheese on Sourdough.

MOM'S BLT 9.99 pp
Crisp Lettuce, Tomatoes, & Thick Sliced Bacon on Toasted Sourdough.

CLASSIC ITALIAN HOAGIE 10.99 pp
Salami, Capocollo, Ham with Provolone Cheese, Shredded Lettuce, & Tomato on a Hoagie Roll.

CAPRESE CIABATTA 10.79 pp
Roma Tomato, Mozzarella Cheese, & Fresh Basil with Pesto Spread and Balsamic Glaze on Ciabatta Bread.

PESTO CHICKEN BREAST 9.99 pp
Roasted Chicken Breast with Arugula, Red Onions, & Sliced Provolone Cheese with a Pesto Spread on Focaccia.

TURKEY & AVOCADO HOAGIE 10.99 pp
Fresh Roasted Turkey Breast with Avocado, Swiss Cheese, Lettuce, & Tomato on a Hoagie Roll.

GRILLED VEGGIE ON FOCACCIA 10.79 pp
Grilled Zucchini, Yellow Squash, Bell Pepper with a Sundried Tomato Pesto Spread Served on Fresh Baked Focaccia Bread.

THE HOT CUBAN 9.99 pp
House Made Pulled Pork, Ham, Swiss, & Sweet Pickle Aioli Served on a Toasted Hoagie Roll.

WRAPS (Choose Three)

Served with House Kettle Chips, One Salad, Cookies & Brownies

TURKEY & AVOCADO CLUB 10.99 pp
Turkey, Lettuce, Tomato, Bacon, & Avocado in a Spinach Tortilla.

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

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

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

DELI MENU

Includes Disposable Serveware



WRAPS CONT.

Served with House Kettle Chips, One Salad, Cookies & Brownies.

BBQ CHICKEN 10.79 pp

BBQ Chicken Breast with Roasted Peppers, Red Onions, Romaine, Smoked Gouda Cheese, & Chipotle Aioli in a Sundried Tomato Tortilla.

SOUTHWESTERN CHICKEN 10.29 pp

Marinated Chicken, Romaine Lettuce, Cotija Cheese, & Our House Made Cilantro-Pepita Dressing in a Sundried Tomato Tortilla.

CAROLINA BBQ PULLED PORK 9.99 pp

Shredded Pork with Southern Style Slaw, Pepper Jack Cheese, & Fried Onion Straws on a Sundried Tomato Tortilla.

ROASTED POBLANO & SHREDDED BEEF 10.99pp

Shredded Beef with Roasted Corn, Black Beans, Spicy Jack Cheese, & Roasted Poblano Salsa in a Sundried Tomato Tortilla.

SIDES/SALADS

- | | | | |
|---------------------------|---------|----------------------|---------|
| • Mixed Green Salad | 1.99 pp | • Asian Noodle Salad | 2.29 pp |
| • Classic Caesar Salad | 2.29 pp | • Asian Slaw | 1.99 pp |
| • Southwestern Salad | 2.29 pp | • Potato Salad | 1.99 pp |
| • Strawberry Fields Salad | 2.29 pp | • Old School Slaw | 1.99 pp |
| • Pasta Salad | 1.99 pp | | |

AFTERNOON SNACK

- | | | | |
|---------------------------------------|---------|--|---------|
| • Granola Bars | 2.29 pp | • Individual Yogurt Parfait | 2.99 pp |
| • Energy Bars | 2.29 pp | - Served w/ Granola & Berries. | |
| • Whole Fresh Fruit | 1.99 pp | • House Made Kettle Chips | 1.99 pp |
| • Fresh Fruit Platter | 2.79 pp | • Chocolate Dipped Savory Tray | 2.49 pp |
| • Veggie Tray w/ House Ranch Dressing | 3.79 pp | - Served w/ Pretzels, Potato Chips, & Bacon. | |
| • Cookies & Brownies | 1.29 pp | • B.Y.O. Greek Yogurt Parfait | 3.49 pp |
| • Hummus w/ Pita Chips | 2.79 pp | - Served w/ Berries, Granola, & Raisins. | |
| • Bruschetta w/ Crostinis | 2.79 pp | • Yoplait Low-Fat Yogurt Cups | 1.99 pp |

◀ PUT IN A BOX ADD 1.00 ▶

BBQ BUFFET

Includes Disposable Serveware

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



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*

Filet	\$19
Cipollini Onions & Red Wine Demi-Glace	
Signature Tri Tip	\$8
Wild Mushroom Demi-Glace	
Prime Rib of Beef	\$19
Au Jus & Horseradish Creme	

*(Requires on-site chef)

RATES PER GUEST

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

ADDITIONAL ENTRÉES

Includes Disposable Serveware

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
- Famer'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

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)

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

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 & Facoccia 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

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
- 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

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

FRY STATION \$8

POTATOES *Choice of two*

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

SAUCES *Choice of two*

- Siracha 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. Includes Disposable Serviceware

BACKYARD BBQ STATION \$13

PROTEINS *Choice of two*

- Hamburgers
- Hot Dogs
- Chicken Breast
- Bratwurst +2
- Veggie Patty +2
- Turkey Burger +2
- St. Louis Ribs +3
- Brisket +3
- Baby Back Ribs +4
- Tri Tip +4

ACCOUTREMENTS (INCLUDED)

- Green Leaf
- Tomatoes
- Red Onions
- Pickles
- Cheddar Cheese
- American Cheese
- Ketchup
- Mustard
- Mayo
- House 1000 Island
- Relish
- Applewood Bacon
- Pickled Jalapeños
- House Kettle Chips
- Sautéed Onions +1
- Sautéed Mushrooms +1
- Crispy Onions +1
- Homemade Chili +2

SIDES *Choice of two*

- BBQ Baked beans
- Traditional Mac 'n Cheese
- Garlic mash
- Au Gratin Potatoes
- Sweet potato mash
- Thyme red potatoes
- Corn on the cob
- Buttered sweet corn
- Grilled Veg
- Steamed veg
- Watermelon wedges

SALAD *Choice of one*

- Mix Green
- Caesar
- Southwest Caesar
- Coleslaw
- Potato
- Pasta
- Fruit

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

- 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 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

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

Includes Disposable Serviceware

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